

PRIVATE DINING

Conroe

Black Walnut

Breakfast

Per person includes wheat toast and salsa

Choose three – 10.5 per person | Choose Four – 11.5 per person | Choose Five – 13 per person

SOUTHWEST EGGS*

EGGS*

BREAKFAST SAUSAGE

APPLE & GOUDA CHICKEN SAUSAGE

HARDWOOD SMOKED BACON

BREAKFAST TACOS - *two per person*

HOUSE POTATOES

GRITS

FRUIT

PANCAKES (+1.5 per person)

FRENCH TOAST (+1.5 per person)

Drinks

CARAFE OF ORANGE JUICE – 14

HOUSE COFFEE - 3

SPECIALTY COFFEE - 5

FOUNTAIN DRINK / ICED TEA - 3.49

CARAFE OF MIMOSA – 26

BLOODY MARY – 7

MIMOSA – 7

FROZEN MIMOSA – 7.5

FROZEN STRAWBERRY MIMOSA – 8

FROZEN BELLINI – 8

FROZEN STRAWBERRY BELLINI – 8.5

FROZEN MARGARITA – 7.5

FROZEN STRAWBERRY
MARGARITA – 8



CONTAINS NUTS SPICY VEGETARIAN CAN BE MADE GLUTEN FRIENDLY WITH MODIFICATION

*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Some dishes may contain nuts, raw, or undercooked ingredients. Please let us know of any food allergies. **SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGES.**

Economy-Plus Class

Served with artisan bread. \$24 per person

SALAD | Choice of | Add chicken to salad +2 per person

CAESAR SALAD

SANTA FE SALAD

(no chicken) 🍷

BLACK WALNUT SALAD

(no chicken) 🍷 🍷

HOUSE SALAD 🍷

ENTRÉE | Choice of two

GRILLED CHICKEN BREAST 🍷 🍷

Basil pesto, garlic mashed potatoes, pesto squash zucchini

POT ROAST DINNER

Slow-cooked chuck tender, mashed potatoes, mushroom gravy, scallions

CHIPOTLE CHICKEN PEPPER PASTA 🍷

Grilled chicken, house-made chipotle alfredo sauce, amber butter, pico de gallo, tortilla strips, penne

CHICKEN PARMESAN

Parmesan-crusted chicken, tomato sauce, mozzarella, sautéed spinach, amber butter, penne

VEGETARIAN PASTA 🍷 🍷

Artichoke hearts, kalamata olives, sundried tomatoes, basil pesto, garlic, Parmesan, penne

Individually served upon request.



DRINKS

HOUSE COFFEE – 3

SPECIALTY COFFEE – 5

FOUNTAIN DRINK / ICED TEA – 3.49

BLOODY MARY – 7

MIMOSA – 7

FROZEN MIMOSA – 7.5

FROZEN STRAWBERRY MIMOSA – 8

FROZEN BELLINI – 8

FROZEN STRAWBERRY BELLINI – 8.5

FROZEN MARGARITA – 7.5

FROZEN STRAWBERRY MARGARITA – 8





Business Class

Served with artisan bread. \$28 per person

APPETIZER | Choice of

CHICKEN QUESADILLA

PETITE MEATBALLS* 🍷

QUESO & CHIPS 🍷

GUAC & CHIPS
WITH SALSA 🍷 🌱

SPINACH &
ARTICHOKE DIP 🌱

SALAD | Choice of | Add chicken to salad +2 per person

CAESAR SALAD

SANTA FE SALAD
(no chicken) 🌱

BLACK WALNUT SALAD
(no chicken) 🍷 🌱

HOUSE SALAD 🌱

ENTRÉE | Choice of two

GRILLED CHICKEN BREAST 🍷 🌱

Basil pesto, garlic mashed potatoes, pesto squash zucchini

POT ROAST DINNER

Slow-cooked chuck tender, mashed potatoes,
mushroom gravy, scallions

CHIPOTLE CHICKEN PEPPER PASTA 🍷

Grilled chicken, house-made chipotle alfredo sauce,
amber butter, pico de gallo, tortilla strips, penne

CHICKEN PARMESAN

Parmesan-crusted chicken, tomato sauce, mozzarella,
sautéed spinach, amber butter, penne

SHRIMP ALFREDO - +2.5 per person

Grilled shrimp, house-made alfredo sauce, bell peppers,
mushrooms, garlic, tomatoes, scallions, Parmesan, penne

VEGETARIAN PASTA 🌱 🍷

Artichoke hearts, kalamata olives, sundried tomatoes,
basil pesto, garlic, Parmesan, penne

Individually served upon request.



DRINKS

HOUSE COFFEE — 3

FROZEN STRAWBERRY

SPECIALTY COFFEE — 5

MIMOSA — 8

FOUNTAIN DRINK / ICED
TEA — 3.49

FROZEN BELLINI — 8

BLOODY MARY — 7

FROZEN STRAWBERRY
BELLINI — 8.5

MIMOSA — 7

FROZEN MARGARITA — 7.5

FROZEN MIMOSA — 7.5

FROZEN STRAWBERRY
MARGARITA — 8

First Class

Served with artisan bread. \$35 per person

APPETIZER | Choice of two

CHICKEN QUESADILLA

QUESO & CHIPS

SPINACH &

ARTICHOKE DIP

PETITE MEATBALLS*

GUAC & CHIPS

WITH SALSA

SALAD | Choice of | Add chicken to salad +2 per person

CAESAR SALAD

SANTA FE SALAD

(no chicken)

BLACK WALNUT SALAD

(no chicken)

HOUSE SALAD

ENTRÉE | Choice of three

GRILLED CHICKEN BREAST

Basil pesto, garlic mashed potatoes, pesto squash zucchini

POT ROAST DINNER

Slow-cooked chuck tender, mashed potatoes, mushroom gravy, scallions

CHIPOTLE CHICKEN PEPPER PASTA

Grilled chicken, house-made chipotle alfredo sauce, amber butter, pico de gallo, tortilla strips, penne

CHICKEN PARMESAN

Parmesan-crusted chicken, tomato sauce, mozzarella, sautéed spinach, amber butter, penne

SHRIMP ALFREDO - +2.5 per person

Grilled shrimp, house-made alfredo sauce, bell peppers, mushrooms, garlic, tomatoes, scallions, Parmesan, penne

VEGETARIAN PASTA

Artichoke hearts, kalamata olives, sundried tomatoes, basil pesto, garlic, Parmesan, penne

Individually served upon request.

DESSERT | Choice of

CHOCOLATE CAKE

LEMON CREAM CAKE

TIRAMISU CAKE

DRINKS

HOUSE COFFEE - 3

SPECIALTY COFFEE - 5

FOUNTAIN DRINK / ICED
TEA - 3.49

BLOODY MARY - 7

MIMOSA - 7

FROZEN MIMOSA - 7.5

FROZEN STRAWBERRY
MIMOSA - 8

FROZEN BELLINI - 8

FROZEN STRAWBERRY
BELLINI - 8.5

FROZEN MARGARITA - 7.5

FROZEN STRAWBERRY
MARGARITA - 8



Passed Apps

Minimum one dozen each.

PETITE MEATBALLS — 4 EA. 🌱

Mini beef meatballs, pesto sauce, Parmesan

EGG ROLLS — 4 EA.

Pork, cayenne ranch, cilantro

SHRIMP SKEWERS — 4 EA. 🌱 🌿

Sun-dried tomato, basil pesto

AVOCADO TOAST — 3 EA. 🌱 🌿

Avocado mash, lemon pepper, tomatoes, sourdough toast

TENDERLOIN BROCHETTE SKEWERS — 4 EA. 🌿 🌱

Chipotle aioli, horseradish aioli

GARDEN CUP — 3 EA. 🌱 🌿

Cucumbers, carrots, celery, grape tomatoes, ranch dressing

MARINATED CHICKEN SKEWERS — 3 EA.

Golden barbecue sauce

Stations

Serves 30

SPINACH & ARTICHOKE DIP & CHIPS — 100 🌱

GUAC & CHIPS — 100 🌱

QUESO & CHIPS — 100 🌱

CHICKEN LETTUCE WRAPS — 100 🌱

Desserts

COOKIE TRAY — 24 (*dozen*)





Bar

WINE

CHAMPAGNE – 7g | 15b

SAND POINT CABERNET SAUVIGNON – 8g | 20b

TRINITY OAKS PINOT NOIR – 8g | 20b

MOHUA SAUVIGNON BLANC – 8g | 20b

TWO VINES CHARDONNAY – 8g | 20b

DRAFT BEER | \$6.59 ea.

SHINER

BLUE MOON

DOS XX

MODELO ESPECIAL

YUENGLING FLIGHT

Options are subject to change. Ask about our bottle beer availability.

NON-ALCOHOLIC BEER | \$4 can

RUN WILD IPA, ATHLETIC BREWING

UPSIDE DOWN, ATHLETIC BREWING

COCKTAILS

BEER MIMOSA – 6.59

BLOODY MARY – 7

MIMOSA – 7

FROZEN MIMOSA – 7.5

FROZEN STRAWBERRY MIMOSA – 8

FROZEN BELLINI – 8

FROZEN STRAWBERRY BELLINI – 8.5

FROZEN MARGARITA – 7.5

FROZEN STRAWBERRY MARGARITA – 8

General Information



Availabilities

PRIVATE DINING ROOM

3rd Floor | Max Occupancy 35

MINIMUMS

\$500 Banquet Style
8am – 3pm (*Mon – Fri*)

\$750 Banquet Style
8am – 3pm (*Sat & Sun*)

\$300 Room Charge,
order a la carte
8am – 3pm (*Mon – Fri*)



FULL BUYOUT

(including patio)

3rd Floor | Max Occupancy 150

MINIMUMS

\$2,000 Minimum,
Passed apps available
after 3pm (*Mon – Sun*)



BAR

CASH BAR WITH TICKETS

\$125 event bartender fee,
tickets at \$7 each, then cash bar
at regular price per drink

CASH BAR

\$125 event bartender fee,
regular price per drink

Room Details

Visit our website to see room capacities for each restaurant. To discuss room sales minimums and food and beverage fees, please contact your neighborhood Black Walnut.

Guests

We will need a confirmation of head count 48 hours prior to event. You will be charged for the actual guest count in the case that the actual guest count exceeds your previously guaranteed number.

Service Fee

A 5% service fee, state and local taxes are added to all private dining functions. A 20% gratuity will be added for your event.



Scan here to view
our Virtual Tours

CALL (936) 202-2824 *or* VISIT OUR WEBSITE
TO LET US HOST YOUR NEXT EVENT

BLACKWALNUTCAFE.COM/PRIVATE-DINING

Private Dining Contract

CONTRACT & DEPOSIT:

A signed Private Dining Contract and nonrefundable deposit are required to guarantee the room. Deposit will be used as a credit to the bill at the end of the function.

MENU SELECTIONS:

For all functions, Black Walnut must have a selected menu ten days prior to your function. Our private dining menus offer pre-set dining options from which you can choose. If deviating from these set menus, a surcharge of 10% per guest may ensue. Linen and dessert selections needed Friday, one week prior to event.

GUEST GUARANTEE:

For all functions, we must have your final guest count 48 hours prior to the function date. Black Walnut will consider this number the guarantee and will not be subject to reduction. If no guaranteed number is received, Black Walnut will assume the original Estimated Number of Guests on the Private Dining Contract Form will be the final guest count. Any additional guests added at the event will be added to the final price.

FOOD & BEVERAGE:

All food and beverages must be purchased and prepared through Black Walnut. The only exception is wedding or birthday cakes. No other carry in items are permitted. Absolutely no alcoholic beverages may be brought onto the premises.

FINAL PAYMENT:

Final payment for the function must be made at the completion of the function. Payment can be made by debit or credit card. We accept all major credit cards. Checks are accepted on a case by case basis.

TAX & GRATUITY:

State and local taxes are added to all private dining functions. A 20% gratuity will be added for your event. If you are Tax Exempt, we need a copy of your tax exempt form on file.

QUALITY STANDARDS:

Black Walnut reserves the right to enforce its quality standards, concerning dress and decorations. Black Walnut reserves the right to refuse serving any person who in the judgment of management is under the influence of alcohol or controlled substances. Black Walnut reserves the right to close the bar before the designated ending time should we deem it necessary.

DECORATIONS:

Decorations must be approved by Black Walnut. All decorations must conform to fire and safety codes. The guests are responsible for taking down all approved decorations before leaving. *No tape or nails are allowed on the walls. No glitter or confetti.* Subject to \$100 cleaning charge.

Black Walnut will not assume any responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following the event, including but not limited to personal articles, decorations, or any other items.

Guests cannot walk throughout the airport without supervision.

Private Dining Contract

GUEST INFORMATION

Name of Contact: _____ Date: _____

Phone: _____ Email: _____

Date of Function: _____ Start Time: _____ End Time: _____

Event Signage to Say: _____

GUARANTEED NUMBER OF GUESTS ARE DUE 48 HOURS PRIOR TO YOUR FUNCTION

Type of Function: _____ Estimated Number of Guests: _____

MENU INFORMATION

Menu Package Chosen: _____

Additional Options: _____

Food Service Times: _____ am/pm to _____ am/pm

Bar Service Times: _____ am/pm to _____ am/pm

OTHER ITEMS

Sign-In Table: Y / N

Cake Table: Y / N

Gift Table: Y / N

FINANCIALS

Food & Beverage Minimum: \$ _____

ESTIMATE

Menu: \$ _____ Bar: \$ _____ Other: \$ _____

TOTAL: \$ _____

DEPOSIT

Amount Collected: \$ _____ Date: _____

I hereby agree to all the terms and conditions of this contract as stated above. I am aware that all deposits are non-refundable and additional fees may apply if canceled within seven days of the event.

Signature: _____ Date: _____