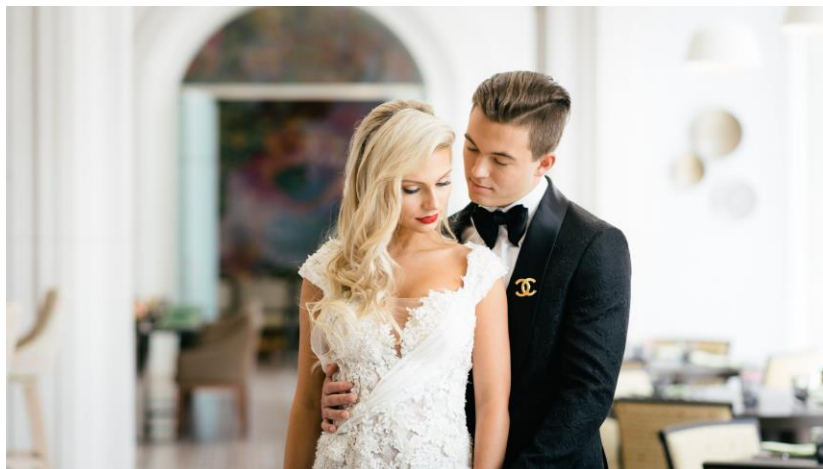




INTERCONTINENTAL®

HOUSTON – MEDICAL CENTER



THE FINE DETAILS

Deposit and Payments

To secure a date, a signed contract and a non-refundable 10% deposit is required. Full estimated prepayment of the event is due ten business days prior to the event.

Guarantees

Final attendance must be specified before 11:00am CST, three business days prior to your Event.

Linens

We provide a choice of house floor length linens and Framed Table Numbers for Each Table. Custom colors can be ordered at an additional cost.

Table Arrangements

Based on your requirements, a personalized diagram will be designed by your Wedding Specialist so that table assignments may be made if needed.

Music, Photographer, Florist

Names and contact information provided via our exclusive referral list. (Additional Fees will apply, based on electrical power needs.)

COMPLIMENTARY WEDDING AMENITIES

Complimentary Tasting: Maximum six guests, held 2pm – 4pm, Tuesday – Friday. Tasting must be scheduled three months prior to your event date, subject to availability.

•
Wedding Couple Suite

Champagne and chocolate-covered strawberries

•
Spacious Changing Rooms for the Attendants

•
Complimentary upgrade to Club InterContinental® accommodations for both sets of parents, which includes continental breakfast, afternoon cocktails, and upgraded in-room amenities

•
Reduced Guest Room Rates for Wedding guests



WEDDING PACKAGES

ROMANCE BY DESIGN

Five Hour Premium Open Bar
Three Butler-Passed Hors d'oeuvres
Three Course Dinner – Salad & Entrée
Wedding Cake from our Specialty Bakery
Choice of International Teas, Freshly Brewed Coffee, Decaffeinated Coffee
Complimentary Champagne Toast
Complimentary Wedding Couple Suite on the Evening of Your Wedding

\$115 per guest

AN INTERCONTINENTAL NIGHT

Five Hour Deluxe Open Bar
Three Butler-Passed Hors d'oeuvres
Chilled Reception Display
Three Course Dinner – includes Salad & Entree
Wedding Cake from our Specialty Bakery
Choice of International Teas, Freshly Brewed Coffee, Decaffeinated Coffee
Wine Service with Dinner
Complimentary Champagne Toast
Complimentary Wedding Couple Executive Suite on the Evening of Your Wedding

\$139 per guest

A GRAND AFFAIR

Five Hour Deluxe Open Bar
Six Butler-Passed Hors d'oeuvres
Three Course Dinner – includes Salad & Entrée
Wedding Cake from our Specialty Bakery
Choice of International Teas, Freshly Brewed Coffee, Decaffeinated Coffee
Viennese Display
Wine Service with Dinner
Complimentary Champagne Toast
Complimentary Wedding Couple Executive Suite on the Evening of Your Wedding

\$165 per guest

2 ENTRÉE SELECTION CHOICES AND 1 VEGETARIAN ADDITIONAL +\$9 PER GUEST
3 ENTRÉE SELECTION CHOICES AND 1 VEGETARIAN ADDITIONAL +\$15 PER GUEST

CHOICES MUST BE MADE IN ADVANCE AND ARE DUE WITH THE GUARANTEED NUMBER
ENTRÉE CHOICE IN ADVANCE MUST BE INDICATED ON PLACE CARD PROVIDED BY HOST

Food and Beverage is Subject to a 25% Taxable Service Charge and 8.25% Sales Tax

**BUTLER-PASSED
HORS D'OEUVRE SELECTIONS**

Cold Hors D'oeuvres

Smoked Salmon on Focaccia, Crème Fraiche & Pickled Shallot

Tuna Tartare, Crisp Wonton, Wasabi Aioli

Seared Beef Tenderloin, Chive Sour Cream, Capers and Shaved Parmesan on Crostini

Carrot Ginger Shooter

Rock Shrimp Ceviche

Fire Roasted Corn and Blue Crab Salad, Toasted Brioche

Eggplant Caponata, Toasted Focaccia

Tomato, Fresh Mozzarella, Basil, Lemon Oil on Crisp Baguette

Lobster Salad, Lemon Aioli on Cucumber Disk



Hot Hors D'oeuvres

Mini Kobe Burger, Caramelized Onion

Pecan Chicken Bites, Raspberry Compote

Raspberry & Brie En Croute, Apple Compote

Honey Sriracha Chicken Meatball

Bacon, Date and Smoked Almond Skewer

Tandoori Chicken Satay, Mango Yogurt

Feta and Sundried Tomato Phyllo Roll

Scallop and Bacon Skewer

Short Rib, Fig Jam and Blue Cheese Tart

Buffalo Chicken Spring Roll, Buttermilk Blue Cheese Dip
Vegetable Samosa, Mint Yogurt

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CHILLED RECEPTION DISPLAYS

Antipasti Display

Variety of Italian Meats and Charcuteries to include Prosciutto de Parma, Sopressata, Capicola, Salami, Mortadella, Aged Parmesan, Marinated Artichokes, Grilled Asparagus, Marinated Olives, Artisan Breads, Crackers and Crostini

InterContinental Cheese Board

Assortment of International and Domestic Cheese, Assorted Jam, Dried and Fresh Fruit, Artisan Breads and Crackers

Fresh from the Garden

Array of Local Vegetables Prepared Grilled, Roasted and Fresh served with Aged Balsamic, Olive Oil and Assortment of Dips



PLATED DINNERS

Plated Dinners Include Your Choice of Soup or Salad, Entrée and Wedding Cake
Freshly Brewed Regular or Decaffeinated Coffee
Selection of Assorted Teas

French Rolls and Honey Butter

Soups

Crab and Roasted Red Pepper Bisque, Chive Crème Fresh
Wild Mushroom Soup, White Truffle Oil
Roasted Tomato Basil Soup, Pesto and Parmesan

Salads

Baby Iceberg, Smoked Moody Blue, Heirloom Cherry Tomatoes, White French Dressing

Baby Romaine Hearts, Cherry Tomato, Kalamata Olives, Shaved Parmesan, Focaccia Crisp,
Caesar Dressing

Wild Arugula, Roasted Baby Beets, Pickled Red Onion, Goat Cheese, Vidalia Onion Dressing

Arcadian Greens, Baby Tomatoes, Sliced Radish, Cucumber Curls, Balsamic Vinaigrette

Vine Ripened Tomato, Buffalo Mozzarella, Micro Basil, Balsamic Syrup, EVOO, Smoked Sea Salt

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Appetizer Enhancements

Butternut Squash Ravioli- Sage Brown Butter, Pine Nuts
Braised Beef Short Rib- Sweet Corn Polenta, Maytag Blue, Bacon Jus
Seared Seabass- Smoked Bacon Beluga Lentils, Meyer Lemon Oil
Seared Sea Scallop- Fire Roasted Asparagus, Truffle Risotto
Crispy Chicken Thigh- Cauliflower Puree, Bacon Lardons, Roasted Forest Mushrooms, Chicken Jus
Additional Course - \$10

Intermezzo Enhancements

Lemon Sorbet, Citrus Zest
Champagne Sorbet, Strawberry Gelee
Passion Fruit Sorbet, Pineapple Mint Essence
Additional Course - \$4

PLATED ENTRÉES

Entrée Price Includes Soup or Salad and Wedding Cake

Poultry

Roasted Chicken Breast, Mushroom Duxelle, Herb and Truffle Risotto, Charred Broccolini, Chicken Jus finished with Cream
Brined French Cut Chicken Breast, Scallion and Crème Fraiche Potato Cake, Seasonal Vegetables, Roasted Chicken and Chablis Pan Sauce

Fish

Sautéed Halibut, Herb Roasted Fingerling Potatoes, Lemon Zest, Grilled Asparagus, Piquillo Pepper Coulis
Seared Atlantic Salmon, Pea Risotto, Roasted Baby Carrots, Charred Tomato Beurre Blanc



Beef

Grilled Beef Tenderloin, Gruyere Gratin Potatoes, Caramelized Onion Marmalade, Sea Salt Poached French Beans, Port Wine Sauce
Slow Roasted Beef Short Rib, Smoked Gouda Whipped Potato, Roasted Root Vegetables, Red Wine Pan Sauce
Grilled Top Sirloin, Herb Roasted Fingerling Potato, Seasonal Vegetables, Merlot Veal Reduction

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***Duets**

(*Add \$10 per guest)

Petite Filet of Beef paired with Seared Seabass
Asparagus Risotto, Baby Carrots, Madeira Glaze, Gremolata

Salmon Filet paired with Roasted Chicken Breast
Fingerling Potato Hash, French Beans, Mushroom Sauce, Lemon Beurre Blanc

Beef Tenderloin paired with Crab Cake
Truffle Whipped Potatoes, Baby Vegetables, Port Wine Sauce, Capers and Pickle Crème Fraiche



Vegetarian

Ziti Pasta, Mushroom Bolognese, Shaved Pecorino

Cauliflower Risotto, English Peas, Grilled Squash, Shaved Parmesan, Roasted Tomato

Wild Mushroom Ravioli, Wilted Arugula, Madeira Cream

Grilled Eggplant, Polenta Cake, Tomato Compote

**Spring and Summer Menu
Available March through August**

Mixed Baby Lettuce, Caramelized Peaches, Crumbled Goat Cheese, Candied Walnuts,
Cherry Vinaigrette

Cucumber Carpaccio, Grilled Endive, Roasted Pineapple, Watercress, Boursin Yogurt Dressing

Grilled Baby Romaine, Parmesan Tuile, Olive Oil Roasted Tomatoes, Roasted Garlic Caesar Dressing

Provençal-Herb Roasted Chicken, Boursin Whipped Potatoes, Asparagus and Baby Carrot,
Roasted Chicken Thyme Jus

Coriander Crusted Cod, Wilted Rainbow Chard, Sweet Corn and Chorizo Hash, Smoked Paprika Fingerling
Potatoes, Saffron Cream

Grilled Beef Filet, Spring Onion Potato Gratin, Baby Vegetables, Cabernet Veal Reduction

Food and Beverage is Subject to a 25% Taxable Service Charge and 8.25% Sales Tax

Fall and Winter Menu
Available September through February

Baby Lettuce, Caramelized Pears, Moody Blue Cheese, Heirloom Cherry Tomatoes, Candied Pecans, Pear Vinaigrette

Roasted Golden and Purple Beets, Goat Cheese, Micro Radish Greens, Toasted Pistachio, Horseradish Vinaigrette

Wild Rocket Greens, Dried Cranberries, Roasted Butternut Squash, Toasted Pumpkin Seeds, Maple Balsamic Dressing

Pistachio Crusted French Cut Breast of Chicken, Sweet Potato Puree, Maple Glazed Brussels Sprouts, Chardonnay Cream

Braised Osso Bucco, Creamy Polenta, Buttered Haricot Vert, Oxtail Merlot Reduction

Sake Glazed Faroe Island Salmon, Forbidden Black Rice, Exotic Forest Mushrooms, Baby Bok Choy, Lemongrass Essence

VIENNESE DESSERT DISPLAY

Chef's selection to include: Traditional Opera Cake, Pana Cotta Shooters, Assorted Mousse Cornets
Espresso Tart, Miniature Fresh Fruit Tart, Flavored Financiers
Mini Eclairs & Cream Puffs, Homemade Palmiers
Assorted French Macaroons and Butter Cookies
Freshly Brewed Regular or Decaffeinated Coffee
Selection of Assorted Teas and Infusions

\$20 per guest



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LATE NIGHT SNACKS

Sliders

Hamburger and Cheeseburger Sliders Served on Sesame Slider Buns

Turkey Burger Sliders Served on Whole Wheat Slider Buns

Pork BBQ Sliders on Sesame Slider Buns

Accompaniments to include: Lettuce, Tomato, Sliced Onion, Pickles, Ketchup, Mayonnaise,
Dijon Mustard

House-made Truffle Potato Chips

\$19 per guest

Soft Pretzels

Hot Jumbo Salted Pretzels

Hot Jumbo Cinnamon Pretzels

Served with Cheese Sauce, Stadium Mustard and Sweet Cream Cheese Sauce

\$8 per guest

Flatbread Pizzas

Vegetable, Cheese, Pepperoni and Sausage

\$16 per pizza

Donuts

Miniature Powdered, Cinnamon, and Traditional Donuts

Served with Chocolate and Regular Milk

\$30 per dozen

A La Carte Items

(Minimum Quantity Requirements is 50 Pieces)

Miniature Meatball Sandwiches

Miniature Quesadilla Cones

Miniature Fried Chicken Sliders

Grilled Cheese Triangles and Tomato Soup Shooter

Miniature Coney Dogs

Miniature Kobe Beef Burgers

Miniature Reuben Floret

Beef Empanadas

Nashville Hot Chicken

Adobe Pineapple Carnitas

Mini Sausage Pizzas

Chicken Pot Pies

\$6 per piece

BEVERAGE SERVICE

PREMIUM BRANDS

Dewar's White Label Scotch

Jack Daniels Whiskey

Makers Mark Bourbon

Absolut Vodka

Tanqueray Gin

Bacardi Silver Rum

Avion Silver Tequila

5 Hour Open Bar with Wedding Package
(Every hour additional \$8 per hour, per guest)

DELUXE BRANDS

Johnnie Walker Black Label Scotch

Crown Royal Whiskey

Knobb Creek Bourbon

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi Gold Rum

Patron Silver Tequila

5 Hour Open Bar with Wedding Package
(Every hour additional \$9 per hour, per guest)

All Beverage Packages include InterContinental Houston Medical Center selected Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon, Imported and Domestic Beers, Mineral Waters, Juices and Soft Drinks.

One bartender per 75 guests at \$150 each



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