



THE WHITEHALL

Event Menus

MEETING PACKAGES

Meeting Packages Include All Day Beverage Service: Assorted Soft Drinks, Bottled Water, TAZO Tea Selection and Lavazza Coffee
Priced per person, requires a 25-guest minimum.

— BAYOU PACKAGE - \$110

Continental Breakfast

Includes butter, assorted jelly, and cream cheese

- Old Fashioned Oatmeal (VE|GF) with Assorted Toppings
- Assorted Muffins and Breakfast Breads (V)
- everything and Plain Bagels (VG)
- Seasonal Sliced Fruit (VE|DF|GF)
- Assorted Fruit Juices to include: Orange, Cranberry and Apple

Working Lunch

Please Select One; Includes Dessert of the Day

Sesame Salmon Salad

kale | cabbage | carrots | cilantro | wasabi soy vinaigrette

Southern Salad Trio

tuna salad | chicken salad | macaroni pasta salad
served with assorted crackers

Southwest Grilled Chicken Salad

black bean & corn relish | avocado | crispy tortilla strips |
chipotle ranch dressing

Garden Cobb Salad (VE|GF|DF)

cucumbers | tomatoes | avocado | garbanzo beans | red bell
peppers | sunflower seeds | house vinaigrette

Roasted Turkey Sandwich served with housemade potato chips

house-made red onion jam | brie cheese | lettuce | wheat bread

Mediterranean Pita (V) served with housemade potato chips

marinated tomatoes | artichokes | feta | black olives |
arugula | hummus

Classic Deli Sandwich served with housemade potato chips

roast beef | ham | turkey | swiss | cheddar | hoagie roll

Afternoon Break

Please Select Three

- Assorted Cookies
- Fudge Brownies
- Seasoned Popcorn (GF)
- Granola Bars
- Sliced Seasonal Fruit (VE|GF|DF)
- Crisp Apple Slices served with Caramel Sauce (V|GF)
- Cheese Display with Assorted Crackers
- Vegetable Crudit  with Hummus (VE|GF|DF)
- Trail Mix
- Seasonal Whole Fruits

Add Morning Break to Packages: +\$15 to package price

Please Select Three

- Seasonal Whole Fruits (VE|GF|DF)
- Individual Yogurts
- Granola Bars
- Assorted Bakery Breads (V)
- Blueberry Scones (V)
- Assorted Muffins (V)
- Assorted Croissants (V)



MEETING PACKAGES cont.

— BRAZOS PACKAGE - \$120

Deluxe Continental Breakfast

Includes butter, assorted jelly, and cream cheese

- Old Fashioned Oatmeal (VE | GF) with Assorted Toppings
- Assorted Muffins and Breakfast Breads (V)
- everything and Plain Bagels (VG)
- Seasonal Sliced Fruit (VE | DF | GF)
- Assorted Fruit Juices to include: Orange, Cranberry and Apple

Selection of One Breakfast Handheld (+\$7 for each add'l selection)

- **Breakfast Quesadilla:** scrambled eggs with pico | bacon | cheese | homemade salsa
- **English Muffin Sandwich:** scrambled egg | country ham | american cheese
- **Biscuit Sandwich:** scrambled egg | turkey sausage | american cheese
- **Breakfast Taco (V):** scrambled egg | potato | shredded cheddar | homemade salsa

Selection of Lunch Buffet

- Edgar's
- Mexi-South
- Mediterranean
- Italian
- Market Bistro Deli
- Texas Round-up

Afternoon Break

Please Select Three

- Assorted Cookies
- Fudge Brownies
- Seasoned Popcorn (GF)
- Granola Bars
- Sliced Seasonal Fruit (VE | GF | DF)
- Crisp Apple Slices served with Caramel Sauce (V | GF)
- Cheese Display with Assorted Crackers
- Vegetable Crudit  with Hummus (VE | GF | DF)
- Trail Mix
- Seasonal Whole Fruits

— TEXAS PACKAGE - \$130

Breakfast Buffet

Includes butter, assorted jelly, and cream cheese

- Old Fashioned Oatmeal (VE | GF) with Assorted Toppings
- Assorted Muffins and Breakfast Breads (V)
- everything and Plain Bagels (VG)
- Seasonal Sliced Fruit (VE | DF | GF)
- Farm Fresh Scrambled Eggs (GF)
- Applewood Smoked Bacon and Turkey Sausage (GF)
- Breakfast Potatoes with Peppers and Onions (V)
- Assorted Fruit Juices to include: Orange, Cranberry and Apple

Selection of Lunch Buffet

- Edgar's
- Mexi-South
- Mediterranean
- Italian
- Market Bistro Deli
- Texas Round-up

Afternoon Break

Please Select Three

- | | |
|--|---|
| • Assorted Cookies | • Crisp Apple Slices served with Caramel Sauce (V GF) |
| • Fudge Brownies | • Cheese Display with Assorted Crackers |
| • Seasoned Popcorn (GF) | • Vegetable Crudit  with Hummus (VE GF DF) |
| • Granola Bars | • Trail Mix |
| • Sliced Seasonal Fruit (VE GF DF) | • Seasonal Whole Fruit |

Add Morning Break to Packages: +\$15 to package price

Please Select Three

- | | |
|--|---------------------------|
| • Seasonal Whole Fruits (VE GF DF) | • Blueberry Scones (V) |
| • Individual Yogurts | • Assorted Muffins (V) |
| • Granola Bars | • Assorted Croissants (V) |
| • Assorted Bakery Breads (V) | |

BREAKFAST

Priced per person. Based on 90 Minutes of Continuous Service. Requires a 25-guest minimum.

Includes: Freshly Brewed Lavazza Coffee and TZA Tea Selection. Includes butter, assorted jelly, and cream cheese

CONTINENTAL BREAKFAST

Classic Continental \$30

- Old Fashioned Oatmeal (VE | GF) with Assorted Toppings
- Assorted Muffins and Breakfast Breads (V)
- Everything and Plain Bagels (VE)
- Seasonal Sliced Fruit (VE | DF | GF)
- Assorted Fruit Juices to include: Orange, Cranberry and Apple

Deluxe Continental \$34

Old Fashioned Oatmeal (VE | GF) with Assorted Toppings

OR

Assorted Cereals with Lowfat and Almond Milk

Daily Selection of Assorted Muffins and Breakfast Breads (V)

Everything and Plain Bagels (VE)

Seasonal Sliced Fruit (VE | DF | GF)

Assorted Fruit Juices to include: Orange, Cranberry and Apple

Selection of One Breakfast Handheld (+\$7 for each add'l selection)

- **Breakfast Quesadilla:** scrambled eggs with pico | bacon | cheese | homemade salsa
- **English Muffin Sandwich:** scrambled egg | country ham | american cheese
- **Biscuit Sandwich:** scrambled egg | turkey sausage | american cheese
- **Bacon Breakfast Taco:** scrambled egg | bacon | shredded cheddar | homemade salsa
- **Potato Breakfast Taco (V):** scrambled egg | potato | shredded cheddar | homemade salsa

Stay Fit \$32

Steel Cut Oatmeal (VE | GF) with Assorted Toppings

Low Fat Vanilla Yogurt and House-made Granola Parfaits (V)

Seasonal Sliced Fruit (VE | DF | GF)

Assorted Fruit Juices to include: Orange, Cranberry and Apple

Selection of Two Stay Fit Items (+\$5 for each additional selection)

- Chilled Hard-Boiled Eggs (GF)
- Assorted Cereals with Low Fat and Almond Milk (V)
- Assorted Breakfast Protein Bars

BREAKFAST BUFFET

Breakfast Buffet by Design \$46

- Assorted Muffins and Breakfast Breads (V)
- Everything and Plain Bagels (VE)
- Seasonal Sliced Fruit (VE | DF | GF)
- Assorted Fruit Juices to include: Orange, Cranberry and Apple

Selection of One Style of Eggs: (+\$8 for each additional selection)

- Scrambled Eggs (V | GF)
- Scrambled Eggs Aux Fine Herbs (V | GF)
- Scrambled Eggs Au Fromage
- Egg White Scramble with Spinach and Mushrooms (V | GF)
- Eggs Benedict

Selection of Two Breakfast Meats: (+\$8 for each additional selection)

- Smoked Bacon (GF)
- Pork Sausage (GF)
- Turkey Sausage (GF)
- Country Ham (GF)

Selection of One Side: (+\$6 per person for each additional selection)

- Breakfast Potatoes with Peppers and Onions
- Stone-Ground Cheddar and Green Onion Grits
- Buttermilk Biscuits and Gravy

Add-Ons: +\$8 to add each selection

Includes Butter and Syrup

- Buttermilk Pancakes
- Texas Challah French Toast
- Belgian Waffles
- Steel Cut Oatmeal with Assorted Toppings
- Biscuits with Sausage Gravy

BREAKFAST cont.

BREAKFAST ENHANCEMENTS

Must be Purchased in Conjunction with a Continental or Breakfast Buffet

Priced per person, Based on 90 Minutes of Continuous Service

Requires a 25-Guest Minimum

Avocado Toast Station \$16

Assorted Sliced Bread (V)
Avocado Mash (VE)
Heirloom Tomatoes (VE)
Roasted Chickpeas (VE)
Arugula (VE)
Feta Cheese Crumbles
Extra Virgin Olive Oil
Balsamic Reduction
Fresh Ground Black Pepper and Sea Salt Flakes

Yogurt Parfait Station \$12

Vanilla & Plain Greek Yogurt (V|GF)
Homemade Granola (V)
Seasonal Berries (VE|DF|GF)
Dried Fruits and Nuts (VE|DF|GF)
Flax Seed (VE|DF|GF)
Local Honey

Biscuit Bar \$20

Buttermilk Biscuits (V)
Country Cream Gravy (V)
Ground Breakfast Sausage
Crispy Chicken Bites
Cheddar Cheese
Pickled Jalapenos
Assorted Bottled Hot Sauce
Butter and Assorted Jams

PLATED BREAKFAST

Selection of One Plated Option

Priced per person; Requires 25-guest minimum

Includes: Freshly Brewed Lavazza Coffee and TZAO Tea Selection

Blue Plate Special \$28

Assorted Breakfast Muffins and Breads (Served Family Style)
Seasonal Fruit Cup
Scrambled eggs
Smoked bacon
Pork Sausage Links
Breakfast Potatoes

Fajita Steak and Eggs \$32

Assorted Pan Dulce (Served Family Style)
Seasonal Fruit Cup
Grilled Skirt Steak with Peppers and Onions
Scrambled Eggs
Breakfast Potatoes
Homemade Flour Tortillas
Homemade Salsa



AM & PM BREAKS

Priced per person, Based on 30 Minutes of Continuous Service. Requires 25 Person Minimum



Yogurt Parfait Station \$15

Vanilla & Plain Greek Yogurt (V|GF)
Homemade Granola (V)
Seasonal Berries (VE|DF|GF)
Dried Fruits and Nuts (VE|DF|GF)
Flax Seed (VE|DF|GF)
Local Honey
Freshly Brewed Lavazza Coffee & TZAQ Tea Selection

Build Your Own Trail Mix \$18

Dried Fruits: cherries, cranberries, and raisins
Nuts: almonds, Texas pecans, peanuts
Granola
Mini Chocolate Chips and M&M's
Still & Sparkling Bottled Water

Deluxe Fromage \$20

Brie, Apricot Stilton, and Cheddar Cheeses with Assorted Crackers
Dried Fruit and Nut Display (V)
Fruit Infused Water:
Cucumber + Lime + Strawberry + Mint | Orange + Blueberry + Basil

Food for Thought \$26

Feature's foods that boost mental factors like mood, motivation, and intellectual performance. Feeding the brain all day can lead to better learning

Energy Truffles Made with Medjool dates, walnuts, coconut, and dark chocolate (V)
Crisp Apple Slices served with Caramel Sauce(V|GF)
Roasted Chickpeas tossed with Savory Spices (VE)
Olive Oil and Sea Salt Popcorn (VE|GF)
Hydrating Coconut Water

Mediterranean \$20

Assorted Hummus to include jalapeno, roasted pepper and traditional (VE)
Sliced Pita Bread
Vegetable Display Garnished with Kalamata Olives and Feta Cheese (V)
Lemon + Mint Infused Water

Sweet & Salty \$24

Fresh Baked Cookies: Chocolate Chip, Sugar, and Oatmeal Raisin
Assorted Popcorn Bowls: Butter, Cheddar and Caramel
Pretzels
Assorted Soft Drinks

Farmer's Market \$24

Sliced Apples with Caramel Sauce (V|GF)
Vegetable Crudite with Homemade Ranch (V)
Assorted Snack Bars
Southern Style Sweet Iced Tea and Lemonade

DIY Nacho Bar \$28

Design Your Own Nachos

Housemade Tortilla Chips (GF)
Chili Con Queso (GF)
Ground Beef Picadillo
Housemade Salsa (VE)
Shredded Lettuce (VE)
Pico De Gallo (VE)
Pickled Jalapenos (VE)
Assorted Soft Drinks

A LA CARTE SELECTION

Beverages

Freshly Brewed Lavazza Coffee: \$78 per gallon
Tazo Herbal Tea Selection: \$78 per gallon
Bottled Still & Sparkling Water: \$5 each
Fruit Infused Water: \$48 per gallon
 Lime + Strawberry + Mint
 Orange + Blueberry + Basil
Iced Tea, Fruit Punch or Lemonade: \$54 per gallon
Bottled Juice: Orange, Apple, or Cranberry Juice: \$6 each
Assorted Soft Drinks (Coca-Cola Products): \$4 each
Bottled Texas Teas: \$6.00 each
Assorted Energy Drinks \$6.00 each

Assorted Bakeries

Lemon Poppy Seed, Banana Nut or Chocolate
Marble Sliced Sweet Breads (V): \$48 per dozen
Blueberry Scones (V): \$48 per dozen
Assorted Muffins (V): \$48 per dozen
Assorted Croissants (V): Butter, Almond or Chocolate: \$54 per dozen
Plain or Everything Bagels (VE) with Cream Cheese: \$54 per dozen

Breakfast Handhelds

Breakfast Bacon Quesadilla: \$96 per dozen
English Muffin Ham Sandwich: \$96 per dozen
Turkey Sausage Biscuit Sandwich: \$96 per dozen
Bacon Breakfast Taco: \$84 per dozen
Potato Breakfast Taco (V): \$84 per dozen

Fruits & Bars

Whole Fresh Fruit (VE | GF | DF): \$6 each
Seasonal Sliced Fruit (VE | GF | DF): \$8 per person
Yogurt & Granola Parfait (V): \$6 each
Granola Bars & Energy Bars: \$6 each

Afternoon Treats

Assorted Candy Bars: \$4.00 each
Assorted Freshly Baked Cookies: \$48 per dozen
Chili Con Queso with Tortilla Chips (GF): \$105 per half gallon
Vegetable Crudites with Classic Hummus (VE | GF | DF): \$10 per person
Assorted Cheese Display with Crackers & Bread: \$14 per person
Potato Chips & Onion Dip - \$12 per person
Tortilla Chips & Spinach Dip - \$15 per person
Warm Pretzel Bites with Spicy Mustard & Beer Cheese Dip: \$12 per person

Beverage Service

Full Day Service (8 Hours) \$28 per person
Half Day Service (4 Hours) \$18 per person
Includes: Assorted Soft Drinks, Bottled Water, Lavazza Coffee and TAZO Tea Selection



LUNCH

PLATED LUNCH

Selection of One Plated Option

Priced per person, Requires a 25-guest minimum

Includes: Warm Rolls and Butter, Iced Tea, and Freshly Brewed Lavazza Coffee

First Course

Please Select One:

- White Bean and Vegetable Soup (VE)
- Creamy Tomato Basil Soup (V)
- Broccoli Cheese Soup (V)
- Garden Salad: salad greens with grape tomatoes, cucumbers, red onions, ranch and balsamic vinaigrette
- Caesar Salad: romaine, parmesan cheese and housemade croutons with creamy Caesar dressing
- Spring Mix Salad: mix salad greens, candied nuts, dried cranberries, gorgonzola cheese and house vinaigrette

Main Course

Served with Chef's Choice of Starch and Seasonal Vegetable

Please Select One:

- Cilantro Pesto Grilled Chicken topped with Pico de Gallo \$40
- Chicken Piccata with Lemon Caper Sauce \$40
- Chicken Roulade of fontina cheese and ham with artichoke cream sauce \$42
- Carne Asada topped with Roasted Tomatoes, Peppers, Onions and Melted Cheese \$45
- Seafood Stuffed Tilapia topped with Chipotle Cream Sauce \$45
- Seared Salmon with key lime butter \$45
- Vegetable Gratin of Roasted Zucchini, Squash, Red Bell Pepper and Eggplant (V) \$30

Dessert Course

Please Select One:

- Chocolate Cake
- Key Lime Pie
- NY Cheesecake
- Texas Pecan Pie
- Italian Cream Cake

WORKING LUNCH

Selection of One Plated Option

Priced per person

Includes: Chef's Selection of Dessert, Iced Tea, and Freshly Brewed Lavazza Coffee

Please Select One:

Sesame Salmon Salad (GF) \$36

Kale, Cabbage, Carrots, Cilantro with Ginger Dressing

Lean Grilled Chicken Salad (GF) \$36

Diced Apples, Brie Cheese, Walnuts with Raspberry Vinaigrette

Vegan Cobb Salad (VE|GF|DF) \$36

Cucumbers, Tomatoes, Avocado, Garbanzo Beans, Sunflower Seeds with house vinaigrette

Roasted Turkey Sandwich \$36

Housemade Red Onion Jam, Brie Cheese, Lettuce on Wheat Bread with Housemade Potato Chips

Mediterranean Flatbread (V) \$36

Marinated Tomatoes, Artichokes, Feta, Black Olives, Arugula and Hummus with Pasta Salad

Classic Deli Sandwich \$36

Roast Beef, Ham, Turkey, Swiss, Cheddar on Hoagie Roll with Housemade Potato Chips

LUNCH BUFFETS

Priced Per Person, Based on 90 Minutes of Continuous Service. Requires a 25-guest minimum.
Includes: Iced Tea and Freshly Brewed Lavazza Coffee

Market Bistro \$48

Soup: Vegetable and White Bean Soup (VE|GF)

Sandwich Display

Please Select Three Sandwiches:

- Turkey and Brie on Pretzel Roll
- Caesar Pita filled with Grilled Chicken and Classic Caesar Salad
- Roast Beef Sandwich with Arugula, Heirloom Tomatoes, Fresh Mozzarella and Herb Aioli
- Grilled Veggie Sandwich with Zucchini, Yellow Squash, Red Pepper and Mushroom and Pesto Spread (V)
- Turkey Wrap with Swiss, Lettuce, Tomato and Chipotle Mayonnaise on Sun-Dried Tomato Tortilla

Served with:

- Macaroni Pasta Salad with Celery, Carrots, Corn and Peas (V)
- Homemade Potato Chips (V)
- Chef's Selection Assorted Desserts

Mediterranean \$48

Soup: Asparagus and Lemon Grass Soup (VE)

Salad: Traditional Greek Salad of Romaine Lettuce, Plum Tomatoes, English Cucumber, Red Onion, Bell Pepper, Kalamata Olives, Feta Cheese, and Oregano Dressing

Entrée Selection

Please Select Two Entrées (+\$10 to Add Third Entrée)

- Lemon Chicken with Artichoke and Capers Wine Sauce
- Moussaka -Layers of Eggplant and Ground Beef with
- Béchamel Sauce
- Baked Salmon with Bell Peppers, Olives and Jalapenos

Served with:

- Greek Rice Pilaf with Spinach (VE)
- Braised Green Beans (V)
- Cheesecake with Pistachio
- Chocolate Cake

Edgar's Buffet \$54

Soup: Chicken Tlalpeno Soup

Salad: Garden Salad with cucumbers, tomatoes, red onion, shredded cheddar and croutons with Ranch Dressing

Entrée Selection:

Please Select Two Entrées (+\$14 to Add Third Entrée)

- Southern Fried Chicken Breast Stuffed with Pimento Mac & Cheese
- Beef Carne Asada (GF) with Poblano Peppers, Grilled Onions and Monterey Jack Cheese
- Seafood Stuffed Tilapia with Chipotle Cream

Served with:

- Creamed Corn (V)
- Roasted Brussels Sprouts (VE)
- Jalapeno Cornbread (V|GF)

Desserts:

- Texas Pecan Pie
- Peach Cobbler



LUNCH BUFFETS cont.

Texas Round-Up \$48

Soup: Cowboy Bean Soup

Salad: Garden Salad with tomatoes, cucumbers, croutons and Assorted Dressings

Entree Selection

Please Select Two Entrees (+\$10 to Add Third Entrée)

- Buttermilk Fried Chicken
- Slow Smoked Beef Brisket with Black Pepper Barbeque Sauce
- Smoked Jalapeno Beef Sausage

Served with:

- Southern Macaroni and Cheese
- Fresh Green Beans (V)
- Pickled Jalapenos
- Warm Rolls and Butter
- Texas Pecan Pie
- Peach Cobbler

Mexi-South: \$48

Soup: Roasted Poblano Soup (V) with Crispy Tortilla Strips

Salad: Mixed Greens topped with Black Bean and Corn Relish, Crispy Tortilla Strips and Chipotle Ranch

Entree Selection

Please Select Two Entrees (+\$10 to Add Third Entrée)

- Beef Fajitas with poblano rajas, grilled onions, homemade flour tortillas
- King Ranch Chicken Casserole
- Potato and Poblano Enchiladas with Tomatillo Sauce and Monterey Jack Cheese (V)

Served with

- Guacamole, Sour Cream and Pico (V)
- Spanish Rice (V)
- Refried Beans (V)

Desserts

- Cinnamon Churros
- Dulce De Leche Cheesecake

Little Italy \$48

Soup: Creamy Tomato Basil (V)

Salad: Leafy Greens, Tomatoes, Black Olives, Red Onion, Pepperoncini, Croutons, Parmesan Cheese, and Balsamic Vinaigrette

Entrée Selection

Please Select Two Entrées (+\$10 to Add Third Entrée)

- Chicken Francesca with mushrooms, artichokes, fettucine pasta
- Grilled Chicken Pomodoro
- Traditional Beef Lasagna
- Spinach Manicotti (V)

Sides

- Italian Green Beans with Tomatoes and Pancetta
- Focaccia Bread

Desserts

- Tiramisu
- Italian Cream Cake

SMALL GROUP LUNCH

— SMALL GROUP BUFFET LUNCH - \$48

Priced per person and Based on 90-Minutes of Continuous Service

Requires a 10-guest minimum

Includes: Warm Rolls and Butter, Freshly Brewed Lavazza Coffee, and Iced Tea

Chef's Selection of Seasonal Vegetable, Starch and Assorted Desserts

Please Select One:

- Chef's Seasonal Soup
- Garden Salad
- Caesar Salad

Please Select Two:

- Penne Pasta with Blistered Tomatoes, Feta Cheese, Olive Oil and Basil
- Poblano Chicken with Poblano Rajas, Mushrooms and Melted Cheese
- Roasted Chicken with Tarragon Cream Sauce
- Baked Rigatoni with Beef
- Flank Steak with Mushroom Sauce
- Carne Asada with Roasted Tomatoes, Peppers, Onions and Melted Cheese
- Seared Salmon with Lemon Garlic Butter



— SMALL GROUP WORKING LUNCH - \$36

Priced per person and is for a maximum of 15 guests

Banquet Captain will collect orders by 10am the day of event

Includes: Chef's Selection of Dessert and Iced Tea

Main Course

Southwest Cobb Salad - Grilled Chicken, Bacon, Shredded Cheddar, Avocado, Cucumbers, Eggs, Tomatoes and Ranch Dressing

Classic Caesar Salad - Choice of Grilled Chicken or Salmon, Romaine, Parmesan Cheese, Croutons and Caesar Dressing

Texas Club Sandwich – Turkey, Ham, Bacon, Cheddar, Swiss, Lettuce, Tomato, Chipotle Mayonnaise and Served with Housemade Potato Chips

Turkey Wrap – Turkey, Swiss Cheese, Lettuce, Tomato, Chipotle Mayonnaise, Sundried Tomato Tortilla and Served with Housemade Potato Chips

Grilled Chicken Sandwich – Grilled Chicken, Swiss Cheese, Lettuce, Tomato, Red Onion, Pickle Spear and Served with Housemade Potato Chips

Texas Burger – Half Pound Angus Beef, American Cheese, Bacon, Lettuce, Tomato, Red Onion, Pickle Spear and Served with Housemade Potato Chips

Cajun Chicken Pasta - Grilled Chicken, Mardi Gras Sauce, Penne Pasta and Parmesan Cheese

Chicken Alfredo - Grilled Chicken, Alfredo Sauce, Spinach, Sweet Tomatoes, Penne Pasta and Parmesan Cheese

PLATED DINNER

Priced per person, Selection of One Plated Option

Includes: Warm Rolls and Butter, Freshly Brewed Lavazza Coffee, and TZAO Tea Selection

Choice of Salad

Please Select One

- Texas Wedge Salad with baby romaine, anejo cheese, roasted corn, candied pecans, and bacon with sweet Vidalia onion dressing
- Boston Bibb lettuce with heirloom tomatoes and gouda cheese with cilantro dressing



Entree Selection

Please Select One

Grilled Chicken Breast with Tarragon Cream Sauce \$58

Whipped Potatoes and Seasonal Vegetables

Roulade of Chicken Breast \$65

Roasted Chicken filled with prosciutto and fresh mozzarella with lemon basil sauce, broccolini and mushroom risotto

Southern Fried Stuffed Chicken \$68

Fried chicken breast filled with decadent macaroni and cheese served over grits, roasted Brussels sprouts, and Dr. Pepper bacon jam

Bone-In Pork Chop \$70

Herb vermouth sauce, Brussels sprouts, and sweet potatoes

Java Crusted Filet Mignon \$98

Espresso crusted 8 oz. filet served with herbed potato empanada and broccolini

Manhattan Steak with Maitre 'd butter \$70

Served with fingerling potatoes and grilled asparagus

Braised Short Ribs \$60

Over masa cheese grits and collard greens

Snapper Vera Cruz \$80

Topped with olives, capers, and tomatoes with seasonal grilled vegetables, and Spanish rice

Pan-seared Salmon \$70

With tarragon Dijon mustard sauce with asparagus and baby carrots

Seafood Stuffed Tilapia Lemon Thyme Sauce \$65

Served with Basmati rice and seasonal vegetables

Duet Entrées

Tequila Grilled Chicken with Chipotle Shrimp \$75

Over jalapeno cheese grits and asparagus

Beef Tenderloin and Grilled Prawns \$98

Chanterelle Mushroom Sauce; Served with baby vegetables and garlic whipped potatoes

Dinner Enhancements

Add Soup Course \$8.00

- Roasted Leek Soup and fried herbs
- Roasted Poblano Soup with crispy tortilla strips
- Loaded Baked Potato Soup
- Five Onion Soup with cheese crouton

Dessert Selection

Please Select One

- Texas Bourbon Pecan Pie
- Dulce des Leches Cheesecake
- Chocolate Molten Lava Cake
- Mini Dessert Trio

DINNER BUFFETS

*Priced per person; Based on 90 Minutes of Continuous Service. Requires a 30-Guest Minimum.
Includes Iced Tea and Freshly Brewed Lavazza Coffee*

Whitehall '63 \$120

Chilled Shrimp Shooters with Zesty Cocktail Sauce (GF)
Deviled Eggs Topped with Bread & Butter Pickle (V | GF)

Soup: Leek Soup with Shoestring Potatoes and Fried Herbs (V)

Salad: Spinach Salad with eggs, mushrooms, red onions and warm bacon dressing

Entrées:

- Chicken Coq au Vin
Mushrooms, lardons, pearl onions and carrots
- Steak Diane
Roasted sirloin with classic rich and creamy Diane sauce
- Fish a la Meuniere
Seasonal Fish with lemon brown butter sauce and capers

Served with:

- Butter Whipped Potatoes (V)
- Seasonal Vegetable Medley (VE)
- Parker House Rolls
- Chocolate Black Forest Cake
- Pineapple Upside Down Cake

Ixtapa \$105

Salsa Bar:

Assorted House-made Salsas (VE)
Chili Con Queso (V)
Housemade Guacamole
Tortilla Chips (VE | GF)

Soup: Mexican Street Corn Soup (V) with Cotija Cheese and Cilantro

Salad: Southwest Caesar Salad with Black Bean and Corn Relish, Croutons, Spicy Caesar Dressing

Entrées

- Beef & Chicken Fajitas (GF) with poblano rajas and grilled onions
- Pepita Crusted Snapper with roasted red pepper sauce
- Grilled Vegetable Fajitas (VE)

Served with:

- Flour Tortillas
- Guacamole, Sour Cream and Pico de Gallo
- Spanish Rice (VE)
- Refried Beans (VE)
- Tres Leches
- Dulce De Leche Cheesecake

DINNER BUFFETS cont.

Rajun Cajun \$78

Salads: Cabbage Salad, Cajun Corn and Kale Salad

Soup: Chicken & Sausage Gumbo

Entrees:

Select One Entrée (Add'l Entrées +\$7 per person)

- Grilled Catfish with Crawfish Etouffee
- Blackened Chicken with Mardi Gras Sauce
- Cajun Boudin with Dirty Rice

Served with:

- Red Beans & Rice
- Green Bean Casserole
- Sweet Soft Rolls
- Buttermilk Pie
- Croissant Bread Pudding with Bourbon Sauce

Texas Two-Step \$78

Salad: Garden Salad with tomatoes, cucumbers, croutons and Assorted Dressings

Soup: Cowboy Bean Soup

Entrée Selection

Please Select Two Entrées (Add'l Entrée: +\$7 per person)

- Buttermilk Fried Chicken
- Slow Smoked Beef Brisket with Black Pepper Barbeque Sauce
- Smoked Jalapeno Beef Sausage

Served with:

- Southern Macaroni and Cheese
- Fresh Green Beans (V)
- Pickled Jalapenos
- Warm Rolls and Butter
- Texas Pecan Pie
- Peach Cobbler

Toscano \$98

Italian Inspired Charcuterie with imported and domestic cheeses and crackers

Soup: Italian Wedding Soup

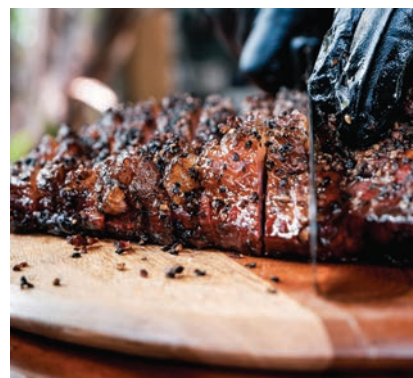
Salad: Classic Caesar Salad with shaved asiago cheese and focaccia croutons

Entrees

- Chicken Saltimbocca alla Romana
- Italian Beef and Sausage Meatloaf with Portobello Pomodoro Sauce
- Swordfish topped with onions, tomatoes, black olives, and garlic

Served with:

- Grilled Seasonal Vegetables (VE)
- Garlic Pepe Spaghetti with Pecorino and Black pepper (V)
- Garlic Bread
- Tiramisu
- Cheesecake



HORS D'OEUVRES

Priced per piece with a minimum of 25 pieces per order.

Cold Hors d'Oeuvres

- chicken salad canapes \$5 per piece
- shrimp with chevre & watermelon (GF) \$5 per piece
- pimento cheese toast (V) \$5 per piece
- deviled eggs (V | GF) \$5 per piece
- heirloom tomato and mozzarella crostini (V) \$5 per piece
- sundried figs and goat cheese crostini \$5 per piece
- smoked salmon on fried plantain with caper cream cheese \$5 per piece
- antipasto skewers (V) \$5 per piece
- jumbo shrimp (V) \$6 per piece
- crab claws (V) MP
- oysters on the half shell \$6 per piece
- mussels \$5 per piece

Hot Hors d'Oeuvres

- shrimp tempura \$5 per piece
- buffalo chicken spring rolls \$5 per piece
- vegetable spring rolls (V) \$4 per piece
- chicken satays (GF) \$4 per piece
- chipotle beef skewers (GF) \$5 per piece
- vegetable empanadas (V) \$4 per piece
- beef brisket empanadas \$5 per piece
- chicken and fontina bites \$5 per piece
- bacon wrapped scallops \$6 per piece
- petite beef wellington \$6 per piece
- spinach stuffed mushrooms (V | GF) \$5 per piece

DISPLAYS

Pricing is based on 90 minutes of service.

All stations are for a minimum of 25 people.

Pre-Dinner Reception: one to two stations are recommended.

Full Reception: three to five stations are recommended.

A minimum of three stations is required for a full reception event.

Displays

- Chilled jumbo shrimp and mussels with lemon, horseradish and cocktail sauce \$26 per person
- Charcuterie display of cured meats, cheeses, and spreads with assorted crackers \$20 per person
- Sliced seasonal fruit display with yogurt dipping sauce \$17 per person
- Vegetable Crudit  with ranch & bleu cheese dipping sauces \$15 per person
- Antipasto displaysliced pepperoni, prosciutto, salami, mozzarella, parmesan, kalamata olives, artichoke hearts, marinated mushrooms, sundried tomatoes, pepperoncini, grilled bread \$20 per person



RECEPTION STATIONS

Pricing is based on 90 minutes of service.

All stations are for a minimum of 25 people.

Pre-Dinner Reception: one to two stations are recommended.

Full Reception: three to five stations are recommended.

A minimum of three stations is required for a full reception event.

Chef Attendant Fee (if required) \$150

Carving Stations

Requires Chef Attendant Fee \$150 per carving

Roasted Tenderloin of Beef (serves 20) au jus, mustard, creamed horseradish, mayonnaise and silver dollar rolls	\$450
Prime Rib (serves 25) au jus, creamed horseradish, and silver dollar rolls	\$500
Top Round of Beef (serves 50) with au jus, creamed horseradish, mustard, and silver dollar rolls	\$450
Honey Baked Ham (serves 20) with pineapple chutney and Hawaiian sweet rolls	\$450
Roasted Pork Loin (serves 30) Specialty Mustards and silver dollar rolls	\$450
Cajun Roasted Turkey (serves 20) with jalapeno cranberry jam and cornbread muffins	\$450

Stations

Street Taco Station **\$23 per person**
Beef Fajita with Peppers and Onions, Pulled Chicken Barbacoa, Poblano Rajas with Onions and Mushrooms with flour and corn tortillas, cilantro, onions, cheese and assorted salsas
Add Tortilla Chips & Queso: +\$5

Grilled Fish & Shrimp Taco Station **\$26 per person**
Grilled Mahi Mahi, fried shrimp, cabbage slaw, cilantro aioli, pico de gallo, shredded cheese, and mini corn tortillas

Salad Station **\$20 per person**
Romaine, Mixed Greens, Grape Tomatoes, Cucumbers, Croutons, Baby Shrimp, Grilled Chicken and Parmesan Cheese. Served with Caesar and Balsamic Dressings

Pasta Station **\$24 per person**
Penne and Tortellini Pastas, Creamy Alfredo and Marinara Sauces. Italian Sausage, Grilled Chicken, Broccoli, Spinach, Mushrooms, and Peppers

Mac & Cheese Station **\$18 per person**
Southern Mac & Cheese with Assorted Toppings: Fried Chicken Bites, Chorizo, Bacon Bits, Fried Onion Straws, Broccoli, Scallions, Jalapenos and Butter Cracker Breadcrumbs

Gulf Coast Grit Station **\$20 per person**
Creamy Grits with Assorted Toppings – Fried Popcorn Shrimp, Jalapeno Beef Sausage, Bacon Bits, Scallions, Cheddar Cheese, Sautéed Mushrooms and Mantequilla

Mini Dessert Station **\$28 per person**
Chef's Selection of Assorted Mini Desserts

Ice Cream Sundae Station **\$20 per person**
Choice of Two Ice Creams
Vanilla, Chocolate, Cookies & Cream and Strawberry

Choice of Two Sauces
Chocolate Fudge, Caramel Sauce, Butterscotch, Raspberry Sauce

Choice of 4 Toppings
Chocolate Shavings, Chopped Peanuts, Pecans, Cookie Crumbles, Reese's Pieces, Sprinkles, Maraschino Cherries

Assorted Macaroons & Truffles **\$20 per person**

BEVERAGE SELECTIONS

Bartender Fee - \$150 per bartender; One Bar per 100 Guests

Traditional Brands

Vodka:	Tito's
Gin:	Tanqueray
Rum:	Bacardi Superior
Bourbon:	Jack Daniel's
Tequila:	El Jimador Blanco
Scotch:	Dewar's White Label
Cordials:	Bailey's
	Amaretto Disaronno
	Grand Marnier
	Tuaca

Deluxe Brands

Vodka:	Grey Goose
Gin:	Hendricks
Rum:	Captain Morgan Spiced
	Bacardi Superior
Bourbon:	Maker's Mark
Whiskey:	Crown Royal
Tequila:	Herradura Blanco
Scotch:	Johnny Walker Black
Cordials:	Bailey's
	Amaretto Disaronno
	Grand Marnier
	Tuaca

Wine: Sycamore Lane – Chardonnay, Pinot Grigio,
Merlot and Cabernet

House Champagne: Florinda Cava Brut

Non-Alcoholic Champagne: Free

Beer: Selection of Five

DOMESTIC:	CRAFT:	IMPORTED:	NON-ALCOHOLIC:
Bud Light	St. Arnold Art Car IPA	Heineken	Heineken Zero
Coors Light	Karbach Love Street	Corona	
Michelob Ultra		Dos Equis	

Package Bar | Priced Per Person

First Hour

- Deluxe Brands \$30
- Traditional Brands \$25

Each Additional Hour

- Traditional Brands \$11
- Deluxe Brands \$12

Beer, Wine, Soda Bar | Priced Per Person

- First Hour \$16
- Additional Hour \$7

Per Drink Hosted Bar | Priced Per Drink

- Traditional Brands \$10
- Deluxe Brands \$13
- Cordials \$10
- Domestic Beer \$5.50
- Imported/Craft Beer \$6.50
- Wine by the Glass \$8
- Soft Drinks \$4.50
- Bottled Waters \$4.50

Cash Bar | Priced Per Drink

- Traditional Brands \$12
- Deluxe Brands \$16
- Cordials \$12
- Domestic Beer \$7
- Imported/Craft Beer \$8
- Wine by the Glass \$10
- Soft Drinks \$5
- Bottled Waters \$5



BANQUET & CATERING GUIDELINES



General Information

All food and beverage items must be purchased exclusively by The Whitehall Houston and consumed in the designated meeting areas. It is not permitted to bring outside food on to hotel property. The Whitehall Houston prohibits the removal of food and beverage from our premises or functions.

The Whitehall Houston is the only licensed authority to serve and sell alcoholic beverages on premises. We reserve the right to end service to any guest if necessary and have the right to ID any individual. We do suggest having one bar per 100 guests. Outside alcoholic beverages are not permitted on hotel property, unless authorized by your Catering Sales or Conference Services Manager.

The hotel will require appropriate ID for anyone who appears to be under the age of 21. Texas Liquor Law requires all alcoholic service to end at 1:00am.

Meeting and Event Arrangements

The Whitehall Houston provides linen for all functions. Should you wish to order specialty linens, please ask your Catering/Conference Service Manager for a list of linen options and pricing. Your Catering/Conference Service Manager can assist you in arranging appropriate entertainment, photography services, audiovisual support, buffet and table centerpieces, ice carvings and complete theme decor packages to complement your event.

Food and Beverage Policies

Menu selections and set-up arrangements are due to your conference planner/catering manager at least 30 days prior to the scheduled event. A Banquet Event Order will be completed once all details are received. A signature is required on each Banquet Event Order prior to your event.

Your guaranteed guest count is due by 12:00pm (Noon), Three (3) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the guarantee is not confirmed three business days in advance, the expected count will be used as the final guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. If the attending number of your guests exceeds your guaranteed count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary. The Whitehall Houston will prepare four percent (4%) above your food guarantee for functions up to 250 guests and three percent (3%) for functions over 250 guests.

The Whitehall Houston is not responsible for any meals exceeding the three/four percent (3/4%) overage; however, we will accommodate such occurrences to the best of our ability.

The Whitehall Houston culinary reserves the right to change menu items as necessary to accommodate the additional number of guests. The Hotel will prepare food based on the guaranteed amount plus 3% overage.

Room assignments are made by the hotel staff to accommodate the expected attendance. The Hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary.

Decorations and Exhibits

All decorations, exhibit layouts, and electrical requirements must meet the approval of the City and County Fire Department and the The Whitehall Houston. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape, or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations. Labor fees may apply. Confetti, glitter, and confetti cannons are not allowed.

Shipping and Receiving

Special arrangements must be made for receiving any equipment, goods, displays or other materials, which will be sent, delivered, or brought into The Whitehall Houston. Failure to plan may result in deliveries being refused or materials being unavailable when required. The Whitehall Houston receiving entrance is open from 8:30 a.m. - 5:00 p.m. Monday through Friday. Deliveries may be accepted by any of The Whitehall Houston staff during these hours. If delivery times are needed outside of these times or on Saturday or Sunday, please advise that the shipment be delivered to the Front Desk. We reserve the right to refuse to accept packages that appear damaged, and assume no liability for the condition of the contents of any package. Handling fees apply.

All Packages must be addressed as follows:

The Whitehall Houston
1700 Smith Street
Houston, Texas 77002
ATTENTION: Catering Sales Manager
HOLD FOR: Name of Company | Guest Name

BANQUET & CATERING GUIDELINES cont.



Buffet Stations

Food preparation for banquet buffets is based on (1) serving per person. The minimum number of people required for a buffet is outlined in our Banquet Menus. The time limit for buffets and receptions is within the Banquet Menus.

Food can be refreshed for extensions on this time limit at a cost per person.

Outdoor Functions

The scheduled function will take place Indoors if the following conditions are present:

- Weather report of a 40% or more chance for precipitation provided by weather.com.
- Temperatures are below 65 degrees or above BS-degree heat index.
- Wind gusts are more than 15 mph.
- Lightning

A decision will be made by 8:00pm the evening prior for breakfast, by 8:00am the day of the event for lunch, and by 1:00pm for evening functions. The hotel reserves the right to make the final decision on event location.

A \$250 set-up fee will apply to all outdoor events.

Service Charges

- All prices are subject to 24% Service Charge & current 8.25% State Tax. Meeting Room Rental fees are charged an additional 6% Occupancy Tax. Service Charge is not fully distributed to servers, bussers and/or bartenders assigned to the Event. Service Charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the Event.
- An additional \$3.00 per person shall be added to any continental breakfast that requires seating and/or table service.
- A bartender fee will be applied to any consumption or cash bar if the sales per bartender does not exceed \$500.00.
- If additional servers and staff members are required for an event, a \$45.00 per hour, per server or staff member will apply.
- If there is a room set-up change, once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is \$250.00; for ballroom sections the charge is \$500.00, per section.

Menus

Our Executive Chef, Silvia Covarrubias loves the opportunity to create a customized menu to fit your event and or dietary preferences. Pricing of the Custom Menu will vary and will be confirmed up to 30 days prior to your function. Outside Catering is not permitted.

Meal Service

- Breaks are based upon a thirty (30) minute serve time.
- Buffets (breakfast, lunch, reception, and dinner) are served for one and a half hours.
- Buffets have a minimum of twenty-five (25) guests. If your guarantee is less than twenty-five (25), there will be an additional fee of \$275.00

Additional Charges

- Carvers, Made to Order, Station Attendants or Butler-Style Servers: \$150.00 each per two (2) hour shift, 1 server per hundred (100) guests.
- Each additional hour at \$100.00 per hour.
- Bartenders: \$150.00 per bartender per hundred (100) guests, four (4) hour shift

Mixologist

Our staff mixologists are available to create signature cocktails or mock tails for any occasion.

Parking

Valet Parking for your guest is \$35 Sunday- Thursday and \$25.00 Friday- Saturday. The charge is per car for unlimited ingress/egress. Self-Parking is available throughout the downtown area.

Lost & Found

The hotel is not responsible for any loss or damaged property that is placed, left, or used in any private and or public function space and the Hotel does not maintain insurance covering any such loss or damages.

Pricing and Billing

Food, Beverage, Room Rental, and Audio Visual prices are subject to a 24% service charge and 8.25% sales tax, service charge is taxable in the State of Texas. Tax exemption must meet the State of Texas requirements and proof of exemption is required two weeks prior to the day of the event.

Payment must be made in advance unless credit has been established with the Hotel's Finance Department at least four weeks prior to the event. If direct bill is approved, payment in full is required 30 days after the receipt of the final invoice. Cash, check or credit card must be used as payment for functions projecting less than \$3,000 in total revenue. Non-refundable, advance deposits are required to confirm a function on a definite basis, specific requirements will be indicated in your contract. Pricing is guaranteed within 6 months of the function and is subject at anytime to tax increase.