

Forever Begins Here...



Congratulations on your upcoming wedding! We at The Whitehall Houston are excited at the opportunity to share this special day with you, your family, and friends.

As a gift to you, our Whitehall Wedding Package includes the following with our compliments:

- Deluxe One Hour Open Bar
- Champagne Toast for all Guests
- Elegantly Decorated Buffet Tables
- Table Linen, Chair Covers and Sashes
- In House Tables, Chairs, Glassware, Silverware & China
- Uniform Attired Banquet Staff
- Dance Floor of Customizable Sizes
- Hurricane Globe Centerpieces
- Specialty Vendor Recommendations
- Complimentary Bridal Suite for Your Wedding Night
- Guest Room Blocks for Out of Town Guests
- Reduced Event Valet Parking of \$8.00

Our menus are completely customizable, and we look forward to discussing ways to make your event truly unique.




THE WHITEHALL

Relax, and enjoy your special day! Leave the details to the professionals at The Whitehall Houston.
For more information, please contact our Wedding Specialist at 713-495-7831.



Food & Beverage

Food and Beverage consumption is unlimited for a one-and-a-half-hour period based on menu selections with use of the facilities for five hours. If you wish for food and beverage service or usage of the facilities to continue, our Catering Manager will be happy to make the necessary arrangements.

Menu Selection

A complete menu should be presented to the Catering Department no later than 60 days prior to your wedding. Prices shown are in addition to the customary service charge and applicable tax. All prices are subject to change without notice.

Guarantee

A complete menu should be presented to the Catering Department no later than 60 days prior to your wedding. Prices shown are in addition to the customary service charge and applicable tax. All prices are subject to change without notice.

Billing

The hotel requires a deposit of \$1,000.00, which is due upon booking of the facilities on a definite basis. Fifty percent of the estimated balance will be due sixty (60) days prior to the wedding with the remaining balance of charges due thirty (30) days prior to your wedding day. The deposit is non-refundable and will be applied towards your final bill.

Event Options

Children's Meal	\$35 Each
Vendor Meals	\$35 Each
Ice Carvings	Priced Upon Request
"Welcome Bag" Room Deliveries	\$3.00 per Bag Delivery

Additional Information

Daytime Events Must Conclude by 3:00PM
Evening Events Must Conclude by 11:30PM*
All Pricing is Per Person Unless Otherwise Noted
Menus are Seasonal & Subject to Change

To provide the highest level of service for your event we request the following:

Multiple Entrees - You may choose up to two (2) entrees (plus a Vegetarian option), with a guarantee of each item due five (5) days prior to your event. We request that you indicate guest choice on their name card or an alternative method by which our wait staff can determine the correct number of entrees required at each table during dinner service.

Floorplans are required five (5) business days prior to your event. If multiple entrees are selected, we request that your floor plan contain a table by table breakdown of the number of each menu item. Additionally, please indicate the number for Children's meals or Vegetarian plates required at each table.

*Extended Hours Must Be Authorized by Hotel Management in Advance

All Prices Subject to 22% Taxable Service Charge and 8.25% Sales Tax

CEREMONY

Serendipity Ceremony Package

\$2,900.00 Per Event

Beautiful indoor and outdoor ceremony locations
Rehearsal the Day Before (location depends on availability).
Bride & Bridesmaid Getting Ready Space & Holding Room
Groom & Groomsman Holding Room
White Garden Chairs
Unity Table & DJ Table
Fruit Infused Water Station
Honeymoon Suite

Wedding Day-of Coordinator services to include:

- *Assist in referring vendors, confirming vendors' contracts & times
- *Rehearsal coordination
- *Ceremony & Reception timeline
- *Placement of wedding day items
- *Deliver wedding items to honeymoon suite

And, best of all – peace of mind for your big day!

Ceremony Site with in-house Audio Package

Audio Package to include (1) Wireless Microphone or Lavalier Microphone, (2) Speakers, Mixer & Technician **\$600.00**

Intimate Ceremony Package

\$2,100 Per Event

Intimate Ceremony Package:

- *Beautiful indoor and outdoor ceremony locations
- *Bride & Groom Holding Rooms before Ceremony
- *White Garden Chairs
- *On-Site Day-of Wedding Manager
- *Officiant
- *Champagne Toast for Everyone
- *Custom Wedding Cake provided by Who Made the Cake
- *Unity Table

Ceremony for Weddings of 30 persons or smaller.





THE WHITEHALL PACKAGE

Requires a minimum guarantee of 50 guests

1 Hour Pre-Reception to include:

Seasonal Fresh Fruit and Domestic Cheese Display

Served with Gourmet Crackers and Sliced French Bread

Sparkling Wedding Punch

Butler Passed Red and White House Wine

Standard Wedding Cake
Provided by Who Made the Cake

Champagne Toast

Complimentary Cake Cutting

Table Linen, Chair Covers and Sashes
Provided by House of Hough

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PLATED DINNER

All Plated Entrees include a Bouquet of Mixed Field Greens, Fresh Seasonal Vegetable, Savory Starch, Warm Dinner Rolls with Butter, Iced Tea and Coffee Service.

Roulade of Chicken

Filled with Spinach, Artichokes and Feta Cheese topped with a Lemon Thyme Sauce
\$65 per person

Almond Crusted Chicken Breast

Topped with Spicy Raspberry Sauce
\$65 per person

Airline Chicken

Airline Chicken topped with Fruit Salsa
\$65 per person

Seafood Stuffed Tilapia

Topped with Zinfandel Cream Sauce
\$65 per person

Sliced Sirloin

Topped with Mushroom Ragout
\$65 per person

Cedar Planked Salmon

Topped with Lemon Dill Sauce
\$70 per person

Pepper Crusted New York Strip

Topped with Burgundy and Dijon Mustard Sauce
\$75 per person

Tenderloin of Beef

Topped with Glazed Shallots and Wild Mushroom Ragout
\$80 per person

Dual Entrée

Beef Tenderloin Medallion Topped with Mushroom Demi Glaze served with your choice of:
Grilled Chicken Breast Topped with Artichoke Cream Sauce
Cedar Planked Salmon with Lemon Dill Sauce or Duet of Stuffed Prawns
\$85 per person



DINNER BUFFET

All Dinner Buffets include Warm Dinner Rolls with Butter, Iced Tea and Coffee Service

Choice of Salad

Mixed Field Greens
Classic Caesar Salad
Spinach Salad
Garden Fresh Pasta Salad
Cucumber and Tomato Salad

Choice of Entrees

Eggplant Parmesan with Italian Cheeses and Marinara Sauce
Chicken Piccata with Mushroom Lemon Caper Sauce
Almond Crusted Chicken Breast with a Spicy Raspberry Sauce
Seafood Stuffed Tilapia with Lemon Thyme Sauce
Char-boiled Flank Steak with Shiitake Mushroom Sauce
Roasted Sirloin with Peppercorn Sauce

Choice of Three Accompaniments

Seasonal Steamed Vegetable Medley
Green Beans Almondine
Grilled Zucchini, Squash and Roasted Red Peppers
Sweet Baby Carrots
Garlic Parmesan Mashed Potatoes
Lemon Roasted Scalloped Potatoes
Wild Rice Pilaf Herb Roasted
Tri-Color New Potatoes

Selection of Two Entrees: \$80 per person

Selection of Three Entrees: \$90 per person

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RECEPTION

Complimented with Iced Tea, Coffee Service, and a Variety of Herbal Teas

Choice of Hors D'oeuvres

Mixed Field Greens

Served with Cherry Tomatoes, Olives, Cucumbers, Red Onion,
and Homemade Croutons

Grilled Vegetable Presentation

Served with Avocado and Blue Cheese Dipping Sauce

Potato-tini Station

Whipped Garlic and Herb Golden Potatoes
Served with Grated Cheddar Cheese,
Hickory Smoked Bacon Bits & Sour Cream

Maple Whipped Sweet Potatoes Served with Brown Sugar,
Crushed Pecans and Miniature Marshmallows

All served in a Martini Glass

Carving Station

Choice of Honey Baked Ham, Inside Round of Beef or
Cajun Turkey Breast
Chef Attendant - \$150.00 per station

Hot Items

Oriental Vegetable Spring Rolls
Stuffed Mushroom Caps with Spinach & Cheese
Petite Quiche
Black Bean and Corn Empanadas
Mini Chicken Quesadillas
Mini Beef Wellington
Satays of Grilled Beef or Chicken with Peanut Sauce
Crab Cakes with Tarragon Remoulade
Coconut Crusted Shrimp with Plum Sauce
Bacon Wrapped Scallops

Cold Items

Crostini with Brie Cheese and Raspberries
Chicken Salad served in a Savory Pastry Puff
Boursin Cheese, Apple, and Walnuts on Endive
Assorted Fancy Canapes Asparagus wrapped with Prosciutto
Cheese Tortellini Skewer with Pesto Drizzle
Iced Jumbo Shrimp served with Cocktail Sauce
Ceviche Shots

Selection of Three Hors D'oeuvres - \$70 per person

Selection of Four Hors D'oeuvres - \$75 per person

All Prices Subject to 22% Taxable Service Charge and 8.25% Sales Tax



COLD HORS D'OEUVRES

Prices based on per 100 pieces

- Sesame Seared Ahi Tuna on English Cucumber – \$600
- Niçoise Tuna Salad in Red Potato Cup – \$450
- Cajun Shrimp with Chevre & Watermelon – \$550
- Smoked Salmon with Caper Cream Cheese on Plantain Chip – \$500
- New Potatoes with Caviar – \$475
- Avocado Mousse and Cherry Tomato – \$400
- Chicken Salad on Celery Boat topped with Candied Pecans – \$400
- Heirloom Tomato and Mozzarella Crostini – \$450
- Shrimp Cocktail Shooter with Spicy Cocktail Sauce – \$500



HOT HORS D'OEUVRES

Prices based on per 100 pieces

- Buffalo Chicken Spring Rolls – \$400
- Chicken Skewer with Guajillo Mole – \$400
- Bacon Wrapped Chicken with Jalapeno – \$400
- Brisket Empanadas – \$450
- Chipotle Steak Churrasco – \$450
- Mini Beef Wellington – \$450
- Crab Cakes – \$500
- Coconut Lobster Tail – \$500
- Bacon Wrapped Scallops – \$500
- Jalapeno Cheese Corn Cakes – \$400
- Vegetable Empanadas – \$400
- Asiago and Asparagus wrapped in Phyllo – \$400



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INTERNATIONAL AND DOMESTIC CHEESE PRESENTATION

Served with Fruit Garnish, French Bread and Crackers

Small Presentation – Serves 50 People – \$225

Large Presentation – Serves 100 People – \$425

SEASONAL FRESH FRUIT PRESENTATION

Served with Poppy Seed Dipping Sauce

Small Presentation – Serves 50 People – \$250

Large Presentation – Serves 100 People – \$450

GRILLED VEGETABLE PRESENTATION

Served with Avocado and Bleu Cheese Dipping Sauce

Small Presentation – Serves 50 People – \$300

Large Presentation – Serves 100 People – \$450

SEAFOOD DISPLAY

Served with Spicy Shallot Flavored Cocktail Sauce, Lemon Wedges and Melted Butter

Jumbo Peeled Shrimp and Crab Claws

Small Presentation – Serves 50*

Large Presentation – Serves 100*

***Market Price**

PINEAPPLE PALM TREE

Served with Warm Kahlua Fondue, Honey Poppy Seed, or Raspberry Yogurt Dipping Sauce

A Unique of Fresh Fruit Skewered into a Palm Tree Centerpiece

Serves 100 People – \$625

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BAR & BEVERAGE

Hosted Bar Charge – per hour per person

First Hour

Beer & Wine – \$14

Standard Brands – \$16

Premium Brands – \$20

Each Additional Hour

Beer & Wine – \$7

Standard Brands – \$8

Premium Brands – \$10

Bar Charges Based on Consumption – per drink

Premium Brands – \$9.00

Standard Brands – \$8.00

Imported Beer – \$5.50

Domestic Beer – \$4.50

House Wine – \$7.00

Soft Drinks – \$3.00

Bottled Water – \$3.00

Premium Brands

Crown Royal

Dewar's Scotch

Absolute Vodka

Tanqueray Gin

Bacardi Rum

Jose Cuervo 1800 Tequila

Standard Brands

Cutty Sark Whiskey

Jim Beam Bourbon

Skyy Vodka

Beefeater Gin

Bacardi Rum

Imported Beers

Corona and Heineken

Domestic Beer

Bud Light, Budweiser and Miller Lite

Wine by the Bottle

Cabernet

Merlot

Chardonnay

Champagne

\$30 per Bottle



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713-739-8800

www.TheWhitehallHouston.com

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