



THE WHITEHALL

WEDDING PACKAGES

WHITEHALL

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. Imagine saying “I Do” to a romantic Southern wedding in one of Houston’s most timeless settings. Consistently ranking among Houston’s best wedding venues, we layer every celebration with our distinctive blend of sophistication, history, and local charm. From a large gala in the Bluebonnet Ballroom to an intimate dinner in one of our smaller event spaces, our certified wedding planner will ensure that every detail of your special day is flawless.

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



CEREMONY

Serendipity Ceremony Package \$2,260.00 Per Event

- Beautiful indoor ceremony locations
- Rehearsal the Day Before (location depends on availability)
- Bride & Bridesmaid Getting Ready Space & Holding Room
- Groom & Groomsman Holding Room
- Unity Table & DJ Table
- Fruit Infused Water Station
- Ceremony Seating for up to 130 ppl

Our services to include:

- Assist in referring vendors
- Rehearsal coordination

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 Micro-Wedding Package

\$1,950 Per Event - 30 persons or smaller

- Beautiful indoor Ceremony locations
- Bride & Groom Holding Rooms before Ceremony
- On-Site Day-of Wedding Manager
- Champagne Toast for Everyone
- Custom Wedding Cake (Three Tier) provided by Dolce Designs
- Unity Table





THE WHITEHALL PACKAGE ---

All Prices Subject to 24% Taxable Service Charge and 8.25% Sales Tax. *Chef Attendant – \$150.00 per station.

Requires a minimum guarantee of 50 guests.

- Four (4) Hour Open Bar – Standard Brands
- Seasonal Fresh Fruit & Domestic Cheese Display Served with Gourmet Crackers & Sliced French Bread
- Four (4) Passed Hors d'oeuvres
- Custom Wedding Cake (Three Tier) provided by Dolce Designs
- Complimentary Cake Cutting
- Champagne Toast
- Table Linen and Chivari Chairs Provided by Plants N'Petals
- In House Tables, Glassware, Silverware & China
- Uniform Attired Banquet Staff
- Dance Floor of Customizable Sizes
- Hurricane Globe Centerpieces
- Complimentary Bridal Suite for Your Wedding Night
- Guest Room Blocks for Out-of-Town Guests
- Reduced Event Valet Parking of \$10.00

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

\$95 per person

Almond Crusted Chicken Breast

Topped with Spicy Raspberry Sauce

\$95 per person

Frenched Chicken Breast

Airline Chicken topped with Fruit Salsa

\$95 per person

Seafood Stuffed Tilapia

Topped with Zinfandel Cream Sauce

\$95 per person

Sliced Sirloin

Topped with Mushroom Ragout

\$105 per person

Cedar Planked Salmon

Topped with Lemon Dill Sauce

\$100 per person

Pepper Crusted New York Strip

Topped with Burgundy and Dijon Mustard Sauce

\$110 per person

Tenderloin of Beef

Topped with Glazed Shallots and Wild Mushroom Ragout

\$110 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
- Trio of Stuffed Prawns

\$120 per person



DINNER BUFFET

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

Choice of Salad (Select One)

- 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

Accompaniments (Select Three)

- 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: \$130 per person

Selection of Three Entrees: \$150 per person



RECEPTION PACKAGE ---

Based on One Hour – Requires a minimum guarantee of 50 guests. Complimented with Iced Tea, Coffee Service and a Variety of Herbal Teas.

INCLUSIONS

Grilled Vegetable Presentation

Served with Avocado and Blue Cheese Dipping Sauce

Potato-tini Station – served in a Martini Glass

Whipped Garlic and Herb Golden Potatoes

Served with Grated Cheddar Cheese,

Hickory Smoked Bacon Bits & Sour Cream

or

Maple Whipped Sweet Potatoes Served with Brown

Sugar, Crushed Pecans and Miniature Marshmallows

Carving Station*

Choice of One (1): Honey Baked Ham, Inside Round of Beef or Cajun Turkey Breast

HORS D'OEUVRES SELECTIONS

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 – \$80 per person

Selection of Four Hors D'oeuvres – \$85 per person



ENHANCEMENTS ---

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

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

ENHANCEMENTS DISPLAYS & PRESENTATIONS

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* *Market Price

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



BAR & BEVERAGE

Hosted Bar Charge – per hour per person. Each Additional Hour (above the Four Hour).

Beer & Wine \$7

Standard Brands \$8

Premium Brands \$10

Premium Brands (\$4 per person additional)

Crown Royal

Dewar's Scotch Absolute

Vodka Tanqueray Gin

Bacardi Rum

Jose Cuervo 1800 Tequila

Additional Bartender Fee

Additional Hour - \$50 per Bartender

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

House Wine and Champagne - \$30/bottle

Sycamore Lane Cabernet

Sycamore Merlot

Sycamore Chardonnay

Florinda Cava Brut



TERMS & CONDITIONS ---

Food & Beverage

Food and Beverage consumption is based on the menu selections with use of the facilities for four 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 7 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 (50%) of the estimated balance will be due sixty (60) days prior to the wedding with the remaining balance of charges due seven (7) days prior to your wedding day. The deposit is non-refundable and will be applied towards your final bill.

Event Options

Children's Meal (Ages 0 – 5) Complimentary

Children's Meal (Ages 6 – 12) \$40 Each

Vendor Meals \$40 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

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



PREFERRED WEDDING VENDORS

EVENT DESIGNER

Plants N'Petals	713.223.5700	www.forweddingflowers.com
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WEDDING CAKE

Dolce Designs	832.451.9430	www.mydolcedesigns.com
Who Made the Cake!	713.528.4719	www.whomadethecake.com

FLORIST

Plants N'Petals	713.223.5700	www.forweddingflowers.com
Lexis Florist	800.879.6466	www.lexisflorist.com
Floral Events	713. 863.7900	www.floralevents.com
Dream Bouquet	713.383.6900	www.dreambouquet.net

COORDINATORS

A Day to Remember	713.862.1751	www.daytoremember.net
Keely Thorne Events	713.807.8188	www.keelythorne.com
Kat Creech Events	832.372.6275	www.katcreechevents.com

LINENS

Plants N'Petals	713.223.5700	www.forweddingflowers.com
House of Hough	281.900.0900	www.houseofhough.com
All Occasions	281-895-6600	www.houstonweddingrental.com

CUSTOM SERVICES

Plants N'Petals	713.223.5700	www.forweddingflowers.com
Ice Designs	281.213.9662	www.icedesigns.cc
ShutterBooth	281.881.7122	www.shutterbooth.com
Chocolate Encore	713.320.5912	www.chocolateencore.com

ENTERTAINMENT

Divisi Strings	713.229.8663	www.divisistrings.com
Houston Event Productions	281-451-8587	www.houstoneventproductions.com
DJ Dave Productions	713.806.1085	www.djdaveproductions.com



PREFERRED WEDDING VENDORS

PHOTOGRAPHERS/VIDEOGRAPHERS

Evoke Photography	713.349.9508	www.evokephoto.com
Leap Productions	361.482.7734	www.leapproductions.com
Pedigo Photography	832.233.6872	www.pedigophotography.com

MAKE-UP & STYLISTS

Blush Artistry	832.850.6138	www.blushartistrytx.com
Misty Rockwell Artistry	713.501.7353	www.mistyrockwell.com



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SALES@THEWHITEHALLHOUSTON.COM