



THE HOUSTONIAN
HOTEL, CLUB & SPA

The Houstonian Hotel is pleased to offer several wedding plans which include some of our popular suggested menus. We also welcome the opportunity to customize a special culinary experience for you.

ACCOMMODATIONS

A complimentary guest room on the Concierge Level for the couple is included with each wedding booking.

MENU PLANNING

Menu planning should begin no later than six weeks prior to your event. Please note The Houstonian Hotel reserves the right to substitute a comparable item should a product no longer be available or not be at an acceptable standard of quality. Any changes or additions to your menu should be made no less than two weeks prior to your event. Please consult your social catering manager for any special menu requests.

Food restrictions and allergy accommodations are often needed for guests of your wedding. Please forward any special requirements to us no later than three business days prior to your event.

LINENS, DECORATIONS AND EQUIPMENT

The Houstonian provides white, black and ivory table linens, white and ivory napkins and ivory, light brown, or black damask skirting. Other colors or specialty linens and chair covers may be obtained from an outside source. Votive candles (up to five per table), hurricane lamps with a pillar candle, and mirror tiles are complimentary.

All incoming linens, decorations and equipment are required to be removed from the building at the conclusion of the event. Exceptions must be approved by your catering contact in writing prior to the event date. There is a \$1000 fee for items left behind that require handling and/or storage by the hotel.

A list of all incoming vendors (company name, contact name, phone number, and email address) must be provided to your catering contact no later than four weeks prior to your event. All incoming vendors will be asked to check in at our security gate to receive a property pass.

PARKING

Complimentary event self-parking is available in the covered garage. Valet parking and overnight self-parking are available at current rates.

WEDDING CEREMONIES

Any wedding ceremony held on property is subject to a \$1,500 ceremony charge. A rain room inside will be held in case of inclement weather for outdoor wedding ceremonies, and is subject to change. Outdoor sound systems start at \$275.00. Outdoor lawn chairs can be arranged by the hotel for \$3 per chair. The hotel reserves the right to make the final decision to move any event indoors based on the forecasted weather conditions.

The Houstonian requires a professional wedding coordinator be retained when conducting ceremonies on property. Please refer to our Recommended Event Specialists List for suggested coordinators.

WEDDING COUPLE DEPARTURE

No rice, potpourri, or paper products may be used. We allow and recommend rose petals and bubbles. Absolutely no sparklers or pyrotechnics can be used indoors or outside.

WEDDING CAKES

All of our wedding plans include a wedding cake. Susie Edwards of Susie's Cakes & Confections will meet with you privately to discuss and arrange the details. She prefers to have final selections at least three months prior to your event. She also welcomes the opportunity to arrange for other cakes for your wedding. Any upgrades or additional items will be handled directly with Susie. Please contact her at (281) 493-3222. Outside cake suppliers are allowed, however, there is no price reduction. Cake suppliers must carry proper licensing from the Houston Department of Health, and liability insurance.

OUT OF TOWN GUESTS

A block of guest rooms can be reserved through the hotel's group sales department.

Overnight guests will have access to The Houstonian Club, which is one of the Top Five Fitness Centers in the United States, according to *Fitness Magazine*. Hotel guests receive complimentary access to this exclusive 200,000 Square Foot facility's indoor and outdoor jogging tracks, tennis, racquetball, squash and indoor basketball courts, resort, sports and garden pools, and over 200 workout machines. Our property amenities also feature Trellis, Houston's exclusive four-star spa that features 24 treatment rooms.

PAYMENT AND GUARANTEES

Final guest count and payment of the estimated total is due three business days prior to commencement by 11 AM CST. This number is considered a final guarantee, and cannot be reduced. Food preparation, room set requirements, and the final balance due are based upon this guaranteed number of guests. If more than the guaranteed number of guests are served, you will be charged accordingly. If no guaranteed guest count is received three business days prior, charges will be based on original estimated number of guests. Remaining balances are due at the conclusion of the event unless secured with a credit card. If there is no credit card number on file, 105 percent of the estimated total is due three business days prior paid by cash or check. Any remaining credit will be returned in the form of a check or credit card refund within two weeks.

FOOD AND BEVERAGE MINIMUMS

All contractual agreements state a minimum revenue guarantee in food and beverage, based upon the event space being held for your event. This number may be below your anticipated expenditure, and is not the final cost of the event. Minimum revenues guarantees do not include service charge, labor charges and sales tax.

Food and beverage services from an outside source are not permitted in any public area by the patron or any of the patron's guests. No leftover food, except the anniversary tier of the wedding cake or extra cake, may be removed from the premises.

SERVICE CHARGES AND SALES TAX

Current applicable service charges and Texas state sales tax will be added to all food, beverage, and audio visual purchases.

Please consult with your Houstonian Catering Contact for any additional information you require. Thank you for considering The Houstonian Hotel.

The Reception Style
Concept starts at \$89 per
person and includes Four
Passed Hors d'oeuvres,
Salad Station, Three
Interactive Stations, and
Wedding Cake with Coffee
Service.

PASSED HORS D'OEUVRES

(Please Choose Four Selections)

Spicy Hawaiian Shrimp, Endive
Shrimp Campechana Shooter
Spicy Tuna Poke Sushi Roll
Warm Jumbo Lump Crab Cake, Classic Remoulade
Warm Shrimp "Burger," Pickled Vegetables, Sriracha Aioli
Warm Crab Cake Slider, Spicy Remoulade
Warm Bacon Wrapped Shrimp, Sugarcane Glaze
Smoked Salmon Rilette, Cream Cheese, Chives, Bagel Chip Lemongrass-
Ginger Salmon, Scallions, Sesame Aioli
Coriander Tuna, Orange Marmalade, Fennel Flat Bread
Warm Chicken Tempura Brochette, Sweet and Sour
Warm Waffle Battered Chicken, Tabasco Maple Syrup
Warm Buffalo Chicken Spring Roll
Warm Pulled Pork Quesadilla, Honey Ancho
Goat Cheese Stuffed Figs, Prosciutto, Lemon-Honey
Warm Boudin Arancini, Andouille, Green Onion Remoulade Mini
Wedge Salad Skewer, Baby Tomato, Bacon, Blue Cheese
Warm Smoked Brisket Picadilla Empanada
Warm Miniature Beef Wellington, Truffle Port Wine Demi
Warm Bacon-Wrapped Chimichurri Beef Tenderloin
Warm Grilled Colorado Lamb Chop, Harissa
Mini Sofrito, Avocado Toast
Warm Spinach Mozzarella Puff
Warm Vegetable Samosa, Potatoes, Peas, Curry
Vegetable Sushi Roll, Wasabi Soy
Warm Fried Mac 'n' Cheese, Truffle Oil
Warm Spinach and Feta Cheese in Phyllo
Warm Creamed Spinach Stuffed Mushrooms
Warm Four Cheese Arancini
Warm Miniature Twice Baked Potato

SALAD STATION

(Please Choose One)

Our Famous Southwest Caesar

The Award-Winning Combination of Romaine Lettuce, Black Beans, Grilled Corn, Cotija Cheese, Pepitas, Crispy Tortilla, Spicy Caesar Dressing

Classic Caesar

Romaine Lettuce, Parmesan, House Made Croutons, Caesar Dressing

Houstonian House Salad

Baby Lettuce, Cucumber, Shaved Carrots, Avocado, Tomato, Radish, Brown Butter Croutons, Green Goddess Dressing

Arugula Salad

Arugula, Dried Cherries, Crumbled Feta, Candied Walnuts, Champagne Vinaigrette

Baby Spinach Salad

Roasted Butternut Squash, Pickled Onion, Spicy Pecan, Smoked Gouda Grain Mustard Vinaigrette

INTERACTIVE STATIONS

(Please Choose Two)

Gulf Coast Jumbo Lump Crab Cake

House Remoulade, Corn Maque Choux

Risotto

Shitake Mushrooms, English Peas, Prosciutto

Four-Cheese Macaroni

White American, White Cheddar, Asiago, Havarti

Honey-Ancho Glazed Shrimp

Stone Ground Grits

Lobster Ravioli

Truffle Butter

Taco Bar

Barbacoa, Chicken Asada, Tortillas, Traditional Condiments

Potato Gnocchi

Mushroom, Spinach, Madeira Cream, Parmesan

Salmon Burger Slider Bar

Arugula, Dill Mayonnaise, Brioche Roll, Waffle Fries

Crispy Chicken Tenders

Smoked Cheddar Mashed Potatoes, Maple Glaze

Moroccan Chicken Brochettes

Saffron Couscous, Dried Currants

Turkey Burger Slider

Sweet Red Pepper Jelly, Pecan Smoked Bacon, Brioche Roll, Sweet Potato Fries

Pork Three Way Open-Face Sliders

House Barbeque Sauce, Cole Slaw, Brioche Roll, Sweet Potato Fries

Angus Beef Sliders

American Cheese, Pickles, Onions and Lettuce, Brioche Roll, Truffle Fries

CARVING STATION

Please Choose One

Wild Salmon on Cedar Plank

Warm Pearl Couscous, Olives, Asparagus, Peas,
Basil, Tomato Vinaigrette *(Add \$9.50)*

Ancho Roasted Turkey

Arugula, Pumpkin Seed Pesto, Brioche Roll

Chili Lime Pork Loin

Avocado-Tomatillo Salsa, Grilled Pineapple Pico,
Tortillas

Prime Rib of Beef

Classic Creamed Spinach, Red Wine Au Jus
(Add \$15)

Barbeque Rubbed Inside Round of Beef

Jalapeno Potato Gratin

Herb and Garlic Beef Tenderloin

Béarnaise, Peppercorn Sauce, Gougeres *(Add \$15)*

House Smoked Brisket

Sweet Onion Potato Hash

Carved Rib Eye

Wild Mushroom Risotto *(Add \$15)*

All Salad Stations require a Culinary Attendant at \$125 for every 75 to 100 guests.

All Interactive Stations require a Culinary Attendant at \$125 for every 75 to 100 guests.

All Carving Stations require an Attendant at \$125 for every 100 guests.



Seated Dinner Concept includes Four Passed Hors d'oeuvres, Beginnings and Entree Selection, Warm Rolls and Butter, Wedding Cake and Our Signature Blend Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea with Lemon.

Pricing per person is noted with each Entrée.

PASSED HORS D'OEUVRES

Please Choose Four Selections

Spicy Hawaiian Shrimp, Endive
 Shrimp Campechana Shooter
 Spicy Tuna Poke Sushi Roll
 Warm Jumbo Lump Crab Cake, Classic Remoulade
 Warm Shrimp "Burger," Pickled Vegetables, Sriracha Aioli
 Warm Crab Cake Slider, Spicy Remoulade
 Warm Bacon Wrapped Shrimp, Sugarcane Glaze
 Smoked Salmon Rilette, Cream Cheese, Chives, Bagel Chip
 Lemongrass-Ginger Salmon, Scallions, Se same Aioli
 Coriander Tuna, Orange Marmalade, Fennel Flat Bread
 Warm Chicken Tempura Brochette, Sweet and Sour
 Warm Waffle Battered Chicken, Tabasco Maple Syrup
 Warm Buffalo Chicken Spring Roll
 Warm Pulled Pork Quesadilla, Honey Ancho
 Goat Cheese Stuffed Figs, Prosciutto, Lemon-Honey
 Warm Boudin Arancini, Andouille, Green Onion Remoulade
 Mini Wedge Salad Skewer, Baby Tomato, Bacon, Blue Cheese
 Warm Smoked Brisket Picadilla Empanada
 Warm Miniature Beef Wellington, Truffle Port Wine Demi
 Warm Bacon Wrapped Chimichurri Beef Tenderloin
 Warm Grilled Colorado Lamb Chop, Harissa
 Mini Sofrito, Avocado Toast
 Warm Spinach Mozzarella Puff
 Warm Vegetable Samosa, Potatoes, Peas, Curry
 Vegetable Sushi Roll, Wasabi Soy
 Warm Fried Mac 'n' Cheese, Truffle Oil
 Warm Spinach and Feta Cheese in Phyllo
 Warm Creamed Spinach Stuffed Mushrooms
 Warm Four Cheese Arancini
 Warm Miniature Twice-Baked Potato

BEGINNINGS

Gulf Coast Jumbo Crab Cake

Remoulade, Grilled Corn Maque Choux
(Add \$7.50)

Crab and Artichoke Gratin

Herb Garlic Toast *(Add \$7)*

Bacon Wrapped Scallops

Red Chile Garlic Butter, Sweet Potato Hash
(Add \$11)

Grilled Bandera Quail

Stone Ground Cheese Grits, Bourbon Glaze
(Add \$9.50)

Wild Boar Enchilada

Ancho Chile, Avocado Crema, Grilled Cotija
(Add \$6)

Steak Tartar

Yukon Potato Chip, Egg, Watercress *(Add \$8)*

Goat Cheese and Spinach Crepes

Wild Mushroom Cream *(Add \$4)*

Eggplant Beignets

Smoked Tomato, Brussel Sprouts, Parmesan
Emulsion *(Add \$4.50)*

Lobster Bisque

Creme Fraiche, Chive

Chicken and Sausage Gumbo

Texmati Rice, Green Onion Sweet Potato
Chowder, Country Ham, Pickled Chile

**Braised Beef Short Rib, Barley,
and Root Vegetables Soup**

Brisket Chili

Corn Muffin

Classic Tortilla Soup

Crispy Tortilla Strips, Cotija Cheese

Tomato and Rosemary Soup

Roasted Garlic Crouton

Our Famous Southwest Caesar Salad

Our Award Winning Combination of Romaine
Lettuce, Black Beans, Grilled Corn, Cotija Cheese,
Pepitas, Crispy Tortilla, Spicy Caesar Dressing
*(please note this item has a maximum guest count of
150)*

Kale Caesar Salad

Kale, Parmesan, House Made Croutons, Caesar
Dressing (please note this item has a maximum
guest count of 150)

Wedge Salad

Iceberg Lettuce, Baby Tomatoes, Blue Cheese,
Bacon, Buttermilk Dressing

Houstonian House Salad

Baby Lettuce, Cucumber, Shaved Carrots,
Avocado, Tomato, Radish, Brown Butter
Croutons, Green Goddess Dressing

Arugula Salad

Arugula, Dried Cherries, Crumbled Feta, Candied
Walnuts, Champagne Vinaigrette

Baby Spinach Salad

Roasted Butternut Squash, Pickled Onion, Spicy
Pecan, Smoked Gouda Grain Mustard Vinaigrette

Caprese Salad

Heirloom Tomatoes, Buffalo Mozzarella, Sweet
Basil, White Balsamic Vinaigrette

ENTRÉES

Roasted Atlantic Salmon Sweet Pea Risotto and Crab Heirloom Tomato Relish	<i>\$81.50</i>
Ancho Pepper Spiced Snapper Spanish Chorizo and Sweet Corn Succotash	<i>\$82.50</i>
Creole Gulf Coast Flounder Andouille Jambalaya, Crawfish Butter	<i>\$81.50</i>
Lemon-Rosemary Chicken Breast Creamy Mascarpone Polenta, Roasted Heirloom Carrots	<i>\$80.50</i>
Chicken Roulade Prosciutto, Fontina, Sage, Potato Gnocchi Pomodoro	<i>\$79</i>
Double-Cut Pork Chop Cheddar Grits, Bacon and Smoked Tomato Jam	<i>\$80.50</i>
Grilled Skirt Steak Mexican Lobster and Corn Salad, Guajillo Brown Butter	<i>\$86.50</i>
Roasted Filet Mignon Creamed Fingerling Potatoes and Spinach	<i>\$94</i>
Twelve Ounce New York Strip Loin Asparagus Gratin and Burgundy Mushrooms	<i>\$95</i>
Colorado Lamb Loin Warm Couscous Salad and Mint Chimichurri	<i>\$95</i>
Smoked Short Rib and Bacon Wrapped Shrimp Crushed Scallion Potatoes, Braised Greens and House BBQ Sauce	<i>\$99</i>

Four Course Dinner Events may be designed to include a Choice of Two or Three Entrées that your guests will choose at the time of dinner service.

Menu Cards will be provided for each guest.

With a Choice of Two Entrées, please add \$11 to each Entrée price.

With a Choice of Three Entrées, please add \$15 to each Entrée price.

The Houstonian Artisan Bread Basket Fougasse, Brioche, Fennel Flatbread	<i>\$9</i>
---	------------

Intermezzo Sorbets Lemon Basil, Blood Orange, Mandarin and Yuzu	<i>\$8</i>
---	------------

Buffet Dinner Concept starts at \$105 per person and includes Four Passed Hors d'oeuvres, Warm Rolls and Butter, Wedding Cake and Our Signature Blend Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea with Lemon.

Minimum Guarantee required is 50 guests.

PASSED HORS D'OEUVRES

Please Choose Four Selections

Spicy Hawaiian Shrimp, Endive
Shrimp Campechana Shooter
Spicy Tuna Poke Sushi Roll
Warm Jumbo Lump Crab Cake, Classic Remoulade
Warm Shrimp "Burger," Pickled Vegetables, Sriracha Aioli
Warm Crab Cake Slider, Spicy Remoulade
Warm Bacon Wrapped Shrimp, Sugarcane Glaze
Smoked Salmon Rilette, Cream Cheese, Chives, Bagel Chip
Lemongrass-Ginger Salmon, Scallions, Se same Aioli
Coriander Tuna, Orange Marmalade, Fennel Flat Bread
Warm Chicken Tempura Brochette, Sweet and Sour
Warm Waffle Battered Chicken, Tabasco Maple Syrup
Warm Buffalo Chicken Spring Roll
Warm Pulled Pork Quesadilla, Honey Ancho
Goat Cheese Stuffed Figs, Prosciutto, Lemon-Honey
Warm Boudin Arancini, Andouille, Green Onion Remoulade Mini
Wedge Salad Skewer, Baby Tomato, Bacon, Blue Cheese
Warm Smoked Brisket Picadilla Empanada
Warm Miniature Beef Wellington, Truffle Port Wine Demi
Warm Bacon Wrapped Chimichurri Beef Tender loin
Warm Grilled Colorado Lamb Chop, Harissa
Mini Sofrito, Avocado Toast
Warm Spinach Mozzarella Puff
Warm Vegetable Samosa, Potatoes, Peas, Curry
Vegetable Sushi Roll, Wasabi Soy
Warm Fried Mac n' Cheese, Truffle Oil
Warm Spinach and Feta Cheese in Phyllo
Warm Creamed Spinach Stuffed Mushrooms
Warm Four Cheese Arancini
Warm Miniature Twice Baked Potato

THE HOUSTONIAN DINNER BUFFET

(minimum guarantee of 50 guests)

Our Famous Southwest Caesar

Combination of Romaine Lettuce, Black Beans, Grilled Corn,
Cotija Cheese, Pepitas, Crispy Tortilla with Our Spicy Caesar Dressing*

Avocado and Baby Heirloom Tomato Salad

Three Pea Salad

Pancetta, Mint Vinaigrette

Grilled Red Fish

Charred Corn, Shrimp Cream

Chicken Breast

Cippolini, Wild Mushroom Fricasee

Carved Roasted Beef Tenderloin

Red Wine Au Jus OR Prime Rib of Beef
Herb Au Jus**

"All the Way" Mashed Potatoes

Roasted Broccolini

Parmesan, Lemon Vinaigrette

Roasted Butternut Squash Hash

Warm Dinner Rolls and Butter

Our Signature Blend Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea with Lemon

**Salad Station Attendant Fee of \$125 is required for every 75 to 100 guests*

***Carver Attendant Fee of \$125 is required for every 75 to 100 guests.*

Custom or Specialty Themed Dinner Buffets are available on request.

Our Signature Culinary Experience Menus are also available for an authentic regional experience.

Add one or more of our enhancements to any of our wedding packages to make your reception even more spectacular.

Enhancements are priced per person unless noted.

Boiled Gulf Coast Jumbo Shrimp

Spicy Rémoulade, Horseradish Cocktail Sauce and Lemon
(Add \$5.75 per piece)

Traditional Smoked Salmon or Gravlax

Shaved Red Onion, Capers, Crème Fraiche, Fennel Flatbread
(Serves 15 guests, add \$165 each)

Sushi and Sashimi

California, Spicy Tuna, and Vegetable Rolls, Tuna and Salmon Sashimi, Pickled Daikon, Wasabi *(Add \$5.75 per piece)*

Vegetable Crudités

Display of Cauliflower, Asparagus, Belgian Endive, Baby Carrots, Broccolini, Cucumbers, Sweet Peppers, Radishes, Blue Cheese, Ranch, Honey and Grain Mustard Sauces *(Add \$11)*

Grilled and Chilled Vegetable Platter

Baby Eggplant, Zucchini, Squash, Sweet Peppers, Asparagus, Red Onion, Belgian Endive and Tomatoes, Herb and Feta Vinaigrette and Balsamic Vinaigrette *(Add \$12)*

Seasonal Fresh Fruit Display

Papaya, Pineapple, Melons, Strawberries with Champagne-Raspberry Yogurt *(Add \$13)*

European and Domestic Cheeses

Dried Fruit, Nuts, Grapes, Crackers and Baguettes *(Add \$16.50)*

Charcuterie

Country Pate, Saucissons, Cured Meats, Marinated Olives, Marinated Sweet Peppers, Mustards, Cornichon and Baguette *(Add \$19)*

Houstonian Viennese Sweet Table

French Macarons, Dulcey Brownie Bites, Alfajores, Barbara Bush's Chocolate Chip Cookies, Cream Puffs, Banana Pudding Shots, Lemon Meringue Tart, Coffee Station, Flavored Syrups, Cinnamon Sticks, Chocolate-Covered Espresso Beans, Orange Zest *(Add \$20)*

Pick any item from the Sweet Table Menu to serve with your Wedding Cake *(Add \$3)*

Italian Gelateria Station* *(Add \$30)*

Pistachio, Vanilla, and Chocolate Gelatos, Sugar Cones, and Affogato
Tea Cakes, Mont Blanc Shots, Cream Puffs, Biscotti, Amaretti, Meringue, Chocolate Hazelnut Cookies
Coffee Station, Flavored Syrups, Chocolate-Covered Espresso Beans,
Cinnamon Sticks, Orange Zest

Valrhona Hot Chocolate Station*

Homemade Marshmallows and Barbara Bush's Chocolate Chip Cookie "to go" *(Add \$6)*

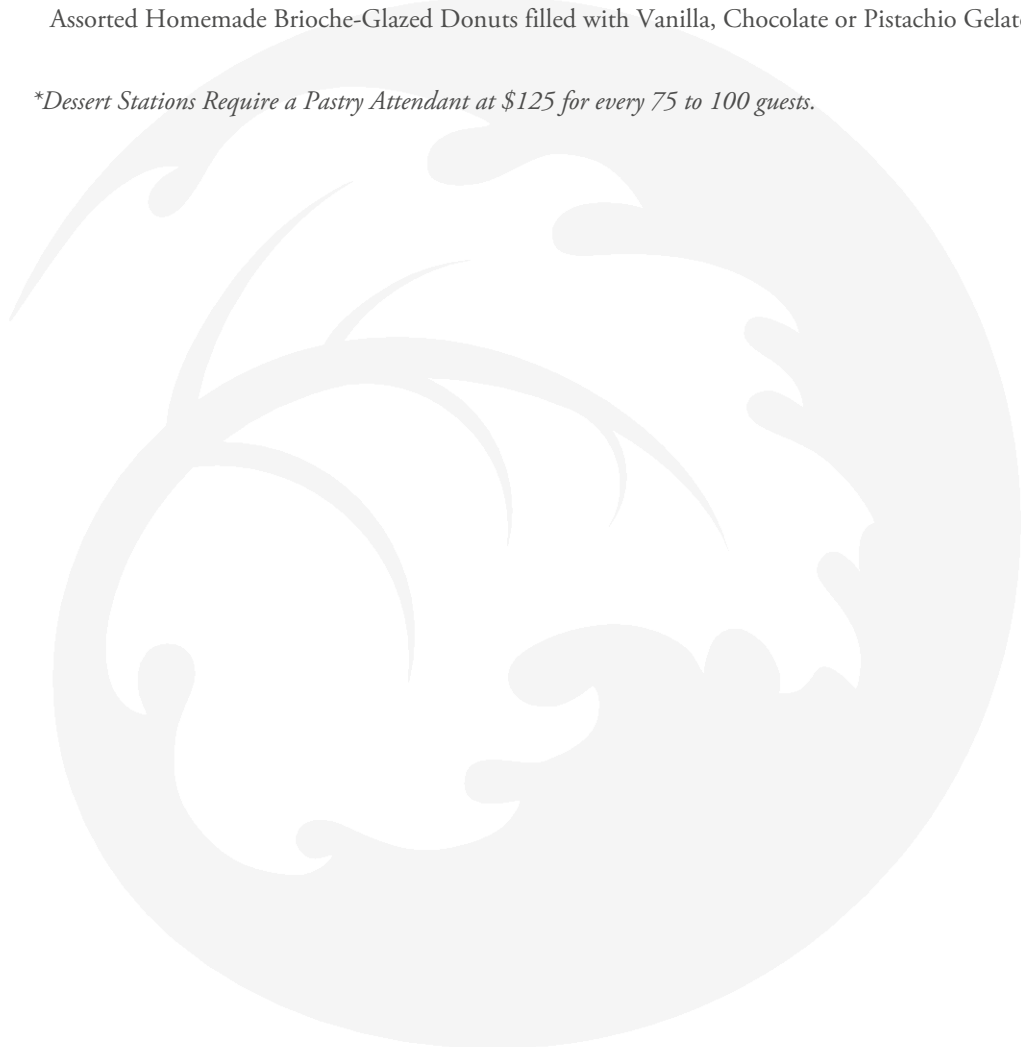
S'mores Station*

Homemade Graham Crackers, Marshmallows, Valrhona Chocolate *(Add \$15)*

Donuts and Gelato Station*

Assorted Homemade Brioche-Glazed Donuts filled with Vanilla, Chocolate or Pistachio Gelato *(Add \$15)*

**Dessert Stations Require a Pastry Attendant at \$125 for every 75 to 100 guests.*



AFTER HOUR TREATS

Andouille Sausage Corn Dogs Creole Mustard, Mac and Cheese	\$12
Houstonian Gourmet Pizzas Pepperoni and Sausage, Margarita, and Vegetarian	\$9
Breakfast Tacos Egg, Potato, Cheddar Cheese and Chorizo, Flour Tortilla, House Salsa	\$6.75
Beef Sliders Traditional Accompaniments, Truffled French Fries	\$13.50
Fried Chicken Biscuits Honey, Sweet Potato Wedges	\$12.50
Fried Chicken and Waffles Maple Syrup, Powdered Sugar	\$12
Miniature Beef Hot Dogs New York, Texas or Chicago Style, Mac and Cheese	\$11

FOR THE YOUNGEST GUESTS *(Ages 5 to 12)* \$45

- First Course** *(Please Choose One)*
 Fresh Fruit Cup
 Iceberg Lettuce with Tomato, Cucumber and Creamy Parmesan Dressing
 Celery, Carrot, and Sweet Pepper Sticks with Rang Dressing
- Entrée** *(Please Choose One)*
 Chicken Fingers with Tater Tots and Corn on the Cobb
 Corn Dog with Tater Tots and Corn on the Cobb
 Macaroni and Cheese with Green Peas
 Spaghetti with Tomato Sauce

COMMUNITY GREEN ROOM CATERING \$45

(For Bands, Photographers, Videographers, etc.)

- Fresh Salad Selection of the Day**
- Assorted Sandwiches to Include:**
 Ancho Turkey, Cranberry Relish, Goat Cheese, Baby Spinach, Ciabatta
 Roasted Sirloin of Beef, Provolone, Lettuce, Tomatoes, Honey-Dijon, Hoagie
 Country Ham, Creamy Coleslaw, Pineapple, Sweet Onions, Bacon, Honey Wheat
- Assorted Cookies and Brownies**
- Assorted Soft Drinks and Coffee Service**

HOST BARS

Premier Brand Cocktails

\$9 each

Pinnacle Vodka, Cutty Stark Scotch, Bombay Gin,
Jim Beam Bourbon, Bacardi Light Rum, Seagram's 7 Blend, Giro Tequila

Premier Wines

\$38 per bottle

The Seeker Pinot Grigio, Canyon Road Chardonnay, Canyon Road Pinot Noir,
BV Coastal Estates Merlot, Canyon Road Cabernet Sauvignon,
Kenwood "Yalupa" Brut

Superior Brand Cocktails

\$11 each

Titos Vodka, Dewars Scotch, Tanqueray Gin, Jack Daniels and Marker's
Mark Bourbons, Bacardi Light Rum, Cruzan Dark Rum,
Seagram's VO Blend, Sauza Gold Tequila

Superior Wines

\$45 per bottle

Rodney Strong Sauvignon Blanc, Drumbeller Chardonnay,
Catena Malbec, Drumheller Merlot, Drumheller Cabernet Sauvignon,
La Marca Prosecco

Ultra-Premium Brand Cocktails

\$12 each

Grey Goose Vodka, Chivas Regal Scotch, Bombay Sapphire Gin,
Maker's 46 and Knob Creek Bourbons, Bacardi Light Rum, Myer's Dark Rum,
Crown Royal Blend, Hornitos Plata Tequila

Ultra-Premium Wines

\$52 per bottle

Whitehaven Sauvignon Blanc, Seven Falls Chardonnay, Laetitia Estate Pinot Noir,
Seven Falls Merlot, Seven Falls Cabernet Sauvignon, Chandon Etoile Brut

Domestic Beer

\$6.50 each

Michelob Ultra, Miller Lite, Bud Light, Coors Light

Premium Beer

\$7 each

Shiner Bock, Stella Artois, Heineken, Dos Equis

Cordials

\$12.50 each

Christian Brothers Brandy, Couvoisser VS Cognac, Sandeman's Founders
Port, Bailey's Irish Cream, Kalkua, Amaretto

Soft Drinks

\$4.50 each

Bottled Spring Water

\$5 each

Bartender Charge of \$125 per bar. We recommend one bar for every 75 to 100 guests.

BAR PACKAGE

Domestic Beer, Premium Wines, Soft Drinks, Bottled Water

- 3-hour reception
- 4-hour reception
- 5-hour reception
- Each additional hour

\$37.50 per person
\$44.25 per person
\$51.50 per person
\$7 per person

PREMIER BAR PACKAGE

Full Bar serving Premier Brands, Premium and Domestic Beer,

Premier Wines, Soft Drinks, Bottled Water

- 3-hour reception
- 4-hour reception
- 5-hour reception
- Each additional hour

\$40 per person
\$48.75 per person
\$57.50 per person
\$9 per person

SUPERIOR BAR PACKAGE

Full Bar serving Superior Brands, Premium and Domestic Beer,

Superior Wines, Soft Drinks, Bottled Water

- 3-hour reception
- 4-hour reception
- 5-hour reception
- Each additional hour

\$47 per person
\$56 per person
\$66 per person
\$11 per person

ULTRA-PREMIUM PACKAGE

Full Bar serving Ultra-Premium Brands, Premium and Domestic Beer,

Ultra-Premium Wines, Soft Drinks, Bottled Water

- 3-hour reception
- 4-hour reception
- 5-hour reception
- Each additional hour

\$61.25 per person
\$73.75 per person
\$85 per person
\$12 per person

Bartender Charge of \$125 per bar. We recommend one bar for every 75 to 100 guests.

WHITE WINES

Champagne and Sparkling Wines

Domaine Carneros by Taittinger Brut, Napa	\$76
G.H. Mumm Brut Cordon Rouge, Champagne, France, NV	\$86
Moët & Chandon Imperial Brut, Epernay	\$124
Mumm Napa Brut Rose, Napa Valley, California, NV	\$68
Perrier Jouët Grand Brut, Epernay, Champagne, France, NV	\$115
Poema Cava Brut, Spain, VN	\$42
Pol Roger Brut Reserve, Epernay, Champagne, France NV	\$138
Roederer Estate Brut, Anderson Valley	\$65
Ruinart Blanc de Blancs Brut, France	\$95
Torresella Prosecco, Italy, NV	\$56
Veuve Cliquot Yellow Label Brut, France, NV	\$98

Chardonnay

Duckhorn Vineyards, Napa Valley, California	\$78
Far Niente, Napa Valley	\$148
Ferrari-Carano, Alexander Valley	\$59
Gar y Farrell Winery, Russian River Ranches, Sonoma Coast, California	\$58
Heitz Cellar, Napa Valley	\$98
Iron Horse Unoaked, Green Valley, Russian River	\$62
Joseph Drouhin Pouilly Fuisse, Burgundy, France	\$88
Louis Jadot, Bourgogne, France	\$54
Sonoma Cutrer, Russian River Ranches, Sonoma Coast	\$58
Stag's Leap, Napa Valley, California	\$86

Sauvignon Blanc & Pinot Grigio

Alois Lageder Pinot Grigio Porer, Sudtirol, Alto Adige, Trentino, Italy	\$56
Cliff Lede Family Wines Savugnon Blanc, Napa Valley, California	\$44
Domaine Delaporté Sancerre, France	\$64
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	\$52
Starmont Winery and Vineyards Sauvignon Blanc, Napa Valley, California	\$60
Terlato Family Vineyards Pinot Grigio, Colli Orientali del Friuli, Italy	\$49

Other White Wines and Rosés

Domaine M. Chapoutier Belleruche Rose, Cotes-du-Rhone, France	\$38
Duchman Family Winery Vermentino, Bingman Family Vineyard, Texas	\$37
Monchof Estate Riesling, Germany	\$53
Trimbach Gewürztraminer, Alsace, France	\$52
Terra d'Oro Moscato, California	\$37

All Wine Prices are subject to current applicable service charge and Texas state sales tax

RED WINES

Pinot Noir

Beaux Freres, Willamette Valley	\$110
Boen, Russian River Valley, Sonoma County, California	\$56
Gary Ferrell Winery, Russian River Valley, California	\$65
Goldeneye by Duckhorn, Anderson Valley, California	\$134
Domaine Faiveley Mercurey, Bourgogne, France	\$75
Lucienne Smith Vineyard, Santa Lucia Highlands, California	\$92
Starmont Winery and Vineyards, Carneros, Carneros	\$68

Merlot

Casa Lapostolle Cuvee Alexandre, Apalta Vineyards, Colchagua Valley, Chile	\$65
Duckhorn Vineyards, Napa Valley, California	\$82
New ton Unfiltered, St. Helena, Napa Valley, California	\$72

Cabernet Sauvignon

Amici Cellars "Olema", California	\$55
Amici Cellars, Napa Valley, California	\$105
Beringer, Knights Valley, California	\$78
Casa Lapostolle Cuvee Alexandre, Apalta Vineyards, Colchagua Valley, Chile	\$68
Chappellet Vineyard, St. Helena, Napa Valley	\$132
Chateau Greysac Haut Medoc, Bordeaux, France	\$62
Far Niente Oak ville, Napa Valley, 09	\$294
Mount Veeder, Napa Valley	\$89
Stags' Leap Winery, Napa Valley	\$124
Starmont Winery and Vineyards, Napa Valley	\$72

Other Interesting Reds

Duchman Family Winery Montepulciano, Oswald Vineyard, Texas	\$56
Duchman Family Winery Sangiovese, Salt Lick Vineyard, Texas	\$48
Rodney Strong Symmetry, Red Meritage, Alexander Valley California	\$128
Stag's Leap "Hands of Tim" Red Blend, Napa Valley, California	\$75
Trapiche Broquel Malbec, Argentina	\$52

All Wine Prices are subject to current applicable service charge and Texas state sales tax