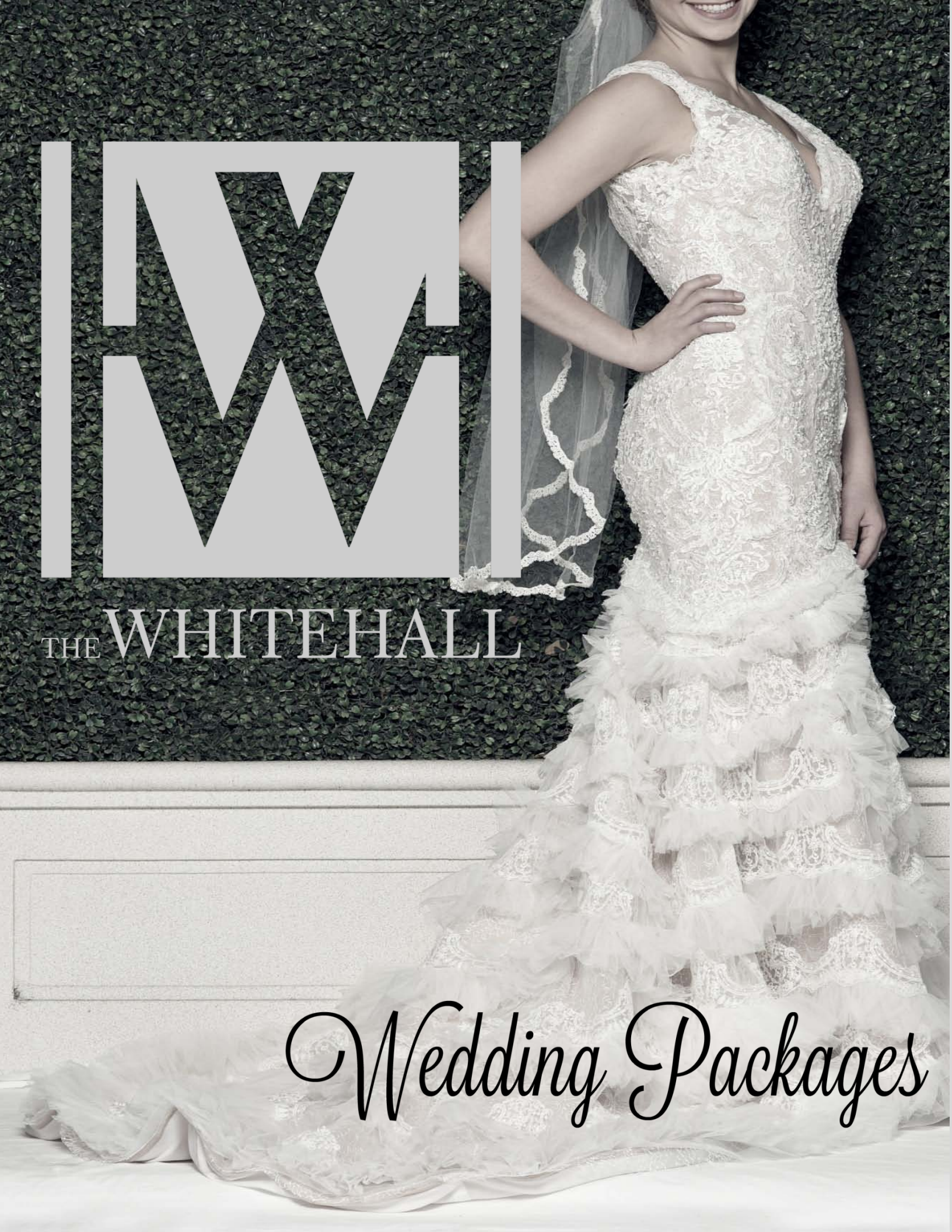




THE WHITEHALL

Wedding Packages



Forever Begins Here...

We take pride in ensuring that your special day is everything you have dreamed of and more.

In addition to extraordinary catering and a variety of beautiful banquet rooms, our Wedding Specialist will be at your side every step of the way.

To fully enhance your special day, we are pleased to provide the following with our compliments:

- ~ Elegantly Decorated Buffet Tables
- ~ 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 \$8.00

*Relax and Enjoy Your Special Day!
Leave the Details to the Professionals at*



For further information please contact our
Wedding Specialist at 713-495-7831

Food and 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 60 days prior to the wedding with the remaining balance of charges due

72 business hours prior to your wedding day.

The deposit is non-refundable and will be applied towards your final bill.

Details

As other groups may be utilizing the same room prior to or following your wedding, please adhere to the time agreed upon.

The hotel reserves the right to charge for overstaying over the allotted time.

Should your times change, contact the Catering Department and every effort will be made to accommodate your needs.

Guest Rooms

All packages include complimentary deluxe accommodations for the newlyweds on the wedding night.

Groom's parents will have a complimentary king-size room if the rehearsal dinner takes place at the hotel.

Special reduced room rates are available for wedding attendees upon request.

Want it all? Let us do it all and experience the best.

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

Elegant Package

Requires a minimum guarantee of 50 guests

Table Linen, Chair Covers and Sashes

Provided by House of Hough

Cake Cutting

Champagne Toast

Glamour 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 For Heaven's Cake

Champagne Toast

Complimentary Cake Cutting

Table Linen, Chair Covers and Sashes

Provided by House of Hough

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

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

Elegant Package- \$55 Glamour Package-\$65

Almond Crusted Chicken Breast

Topped with Spicy Raspberry Sauce

Elegant Package- \$55 Glamour Package-\$65

Airline Chicken

Airline Chicken topped with Fruit Salsa

Elegant Package- \$55 Glamour Package-\$65

Seafood Stuffed Tilapia

Topped with Zinfandel Cream Sauce

Elegant Package-\$55 Glamour Package-\$65

Sliced Sirloin

Topped with Mushroom Ragout

Elegant Package-\$55 Glamour-\$65

Cedar Planked Salmon

Topped with Lemon Dill Sauce

Elegant Package-\$60 Glamour Package-\$70

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

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.

Pepper Crusted New York Strip

Topped with Burgundy and Dijon Mustard Sauce

Elegant Package-\$65 Glamour Package-\$75

Tenderloin of Beef

Topped with Glazed Shallots and Wild Mushroom Ragout

Elegant Package-\$70 Glamour Package-\$80

Dual Entree

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

Change to Duet of Stuffed Prawns

Elegant Package-\$75 Glamour Package-\$85

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

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 Picatta 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:

Elegant Package-\$70 Glamour Package-\$80

Selection of Three Entrees:

Elegant Package-\$80 Glamour Package-\$90

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

Reception

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

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

Potatoini 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

Choice of Hors D'Oeuvres

Hot Items

Oriental Vegetable Spring Rolls
Stuffed Mushroom Caps w/ Spinach & Cheese
Petite Quiche

Black Bean and Corn Empanadas

Mini Chicken Quesadillas

Mini Beef Wellington

Satays of Grilled Beef or Chicken w/ Peanut Sauce

Crab Cakes w/ Tarragon Remoulade

Coconut Crusted Shrimp with Plum Sauce

Bacon Wrapped Scallops

Cold Items

Crostini w/ Brie Cheese and Raspberries

Chicken Salad served in a Savory Pastry Puff

Boursin Cheese, Apple, and Walnuts on Endive

Assorted Fancy Canapes

Asparagus wrapped w/ Proscuitto

Cheese Tortellini Skewer w/ Pesto Drizzle

Iced Jumbo Shrimp served w/ Cocktail Sauce

Ceviche Shots

Selection of Three Hors D'Oeuvres

Elegant Package-\$60

Glamour Package-\$70

Selection of Five Hors D'Oeuvres

Elegant Package-\$65

Glamour Package-\$75

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

Gold Hors D'oeuvres

Prices based on per 100 pieces

Sesame Seared Ahi Tuna on English Cucumber - **\$600**

Nicoise 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**

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

International and Domestic Cheese Presentation

Served w/ Fruit Garnish, French Bread and Crackers

Small Presentation- Serves 50 People- **\$225**

Large Presentation- Serves 100 People- **\$425**

Seasonal Fresh Fruit Presentation

Served w/ Poppy Seed Dipping Sauce

Small Presentation- Serves 50 People- **\$250**

Large Presentation-Serves 100 People- **\$450**

Grilled Vegetable Presentation

Served w/ Avocado and Bleu Cheese Dipping Sauce

Small Presentation- Serves 50 People- **\$300**

Large Presentation- Serves 100 People- **\$450**

Seafood Display

Served w/ 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 w/ 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**

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

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**

House Wine- **\$7.00**

Imported Beer- **\$5.50**

Domestic Beer-**\$4.50**

Soft Drinks- **\$3.00**

Bottled Water- **\$3.00**

Premium Brands

Crowne Royal

Dewar's Scotch

Absolute Vodka

Tanqueray Gin

Bacardi Rum

Jose Cuervo 1800 Tequila

Imported Beer

Corona and Heineken

Domestic Beer

Bud Light, Budweiser and Miller Lite

Standard Brands

Cutty Sark Whiskey

Jim Beam Bourbon

Skyy Vodka

Beefeater Gin

Bacardi Rum

Jose Cuervo Gold Tequila

Wine by the Bottle

Cabernet

Merlot

Chardonnay

Champagne

\$30 Per Bottle

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



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