


The Houston Club

WEDDINGS





Let The Houston Club make your rehearsal dinner, wedding, or reception one to remember!

Contact us today to find out more!



Allison Bergeron

Private Events Director

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713-632-1550

Rehearsal Dinner Package

Includes:

- four hour event time
- non-alcoholic beverage service to include assorted sodas, iced tea, regular & decaf coffee
 - three course plated dinner to be picked from plated dinner options
 - votive candles on each table
 - complimentary event parking in one shell plaza garage
- floor length table cloths, napkins & chair covers in your choice of colors from House of Hough

\$80per person - Plated Rehearsal Dinner Package

\$85 per person - Buffet Rehearsal Dinner Package



Plated Wedding Package

Includes:

- four hour reception time
- non-alcoholic beverage service to include assorted sodas, iced tea, regular & decaf coffee
- selection three passed hors d'oeuvres during pre-reception to be selected from hors d'oeuvres selections
- two course plated dinner to be picked from plated dinner options
- votive candles on each table
- cake cutting service
- white dance floor
- complimentary event parking in one shell plaza garage

Plus:

- wedding cake by Who Made the Cake!
- floor length table cloths, napkins & chair covers in your choice of colors from House of Hough

\$105 per person





Buffet Wedding Package

Includes:

- four hour reception time
- non-alcoholic beverage service to include assorted sodas, iced tea, regular & decaf coffee
- selection three passed hors d'oeuvres during pre-reception to be selected from hors d'oeuvres selections
- two entrée buffet with one soup & one salad, two entrees, and two accompaniments
- votive candles on each table
- complimentary event parking in one shell plaza garage
- cake cutting service
- dance floor

Plus:

- wedding cake by Who Made the Cake!
- floor length table cloths, napkins & chair covers in your choice of colors from House of Hough

\$110 per person

Hors d'oeuvres

COLD SELECTIONS

- Belgium Endive - greek salad
- Grape Tomato Crostini - whipped feta & basil
- Avocado Kimchi Toast - micro cilantro & sesame
- Antipasto Skewer - salami, kalamata olive, & fresh mozzarella
- Caramelized Fennel Crostini - goat cheese & red onion
- Ahi Tuna Poke - plantain chip & micro greens
- Grilled Shrimp Cocktail Shooter

HOT SELECTIONS

- Grilled Korean Chicken Kebab
- Vegetable Spring Rolls - sweet chili dipping sauce
- Salmon Griddle Cakes - dill tzatziki
- Guajillo Chicken & Plantain Skewer - roasted tomatillo salsa
- Crispy Pork Belly - mango apple chutney
- Grilled Teriyaki Beef Skewer - ginger soy dipping sauce
- Veal & Pancetta Meatball - green peppercorn demi
- Coconut Shrimp - port wine cocktail
- Mini Beef Wellingtons

These are just a small sample of suggestions. We are happy to customize.



Plated Dinner

Please select one first course & one entrée to be served.
Selection of entrée duet is an additional \$10 per person.

STARTERS

Spicy Sweet Potato Soup

jack cheese crouton

Kale Caesar

shaved asiago and pugliese croutons

Center Field Salad

mixed greens, dried cranberries, candied pecans, feta,
balsamic vinaigrette

ENTREES

Grilled Beef Tenderloin

roasted garlic whipped potatoes, asparagus, forest
mushroom sauce

Roast Breast of Chicken

goat cheese, basil, truffle vinaigrette, risotto cake

Sautéed Striped Bass

bok choy, red peppers, jasmine rice cake, ginger
wasabi cream

DUETS

Herb Grilled Chicken & Crab Cake

creamy white cheddar grits, asparagus,
roasted meyer lemon beurre blanc

Spice Seared Salmon & Shrimp

roasted tomato chipotle cream, green herb rice pilaf,
broccolini

Grilled Beef & Chicken

garlic whipped potatoes, forage mushroom cream,
asparagus

DESSERTS

Wedding Cake

Who Made The Cake!



Buffet Dinner

STARTERS

select one soup and one salad:

Spicy Sweet Potato Soup

Roasted Corn Chowder

Heirloom Tomato Soup

Center Field Salad

Caesar Salad

ENTREES

select two:

Atlantic Salmon, Lemon Dill Beurre Blanc

Herb Grilled Chicken, Roasted Garlic
& Champagne Cream

Dry Rubbed Pork Rib Chops
& Pomegranate Molasses Drizzle

Grilled Beef Flank Steak, Roasted &
Corn & Pepper Sauce

Vera Cruz Style Grilled Mahi Mahi

Basil Seared Chicken & Puttanesca Sauce

ACCOMPANIMENTS

select two:

Cranberry Wild Rice Pilaf

Steamed Broccoli, Cauliflower, Baby Carrots

Roasted Garlic Whipped Potatoes

Barley Mushroom Rice Pilaf

Sautéed Summer Squash - basil pesto

Garlic & Parmesan Roasted Red Potatoes

Sautéed Green Beans & Toasted Almonds

DESSERTS

Wedding Cake

Who Made The Cake!



Beverages

bar packages may be purchased for your chosen length of time for all guests in attendance. guests are charged per person regardless of the amount consumed guests under 21 years will be charged \$9 per person for unlimited non-alcoholic beverages. no alcoholic beverages of any kind may be brought in or taken out of The Houston Club. the service of alcoholic beverages is regulated by the Texas Alcoholic Beverage Commission

Open Bar Packages

THE ESSENTIAL BAR PACKAGE

bottled beer, house red, white, and sparkling wines

1 hour | \$18 per person

2 hours | \$24 per person

3 hours | \$32 per person

4 hours | \$40 per person

THE STANDARD BAR PACKAGE

premium liquor, bottled beer, house red, white, and sparkling wines

1 hour | \$23 per person

2 hours | \$28 per person

3 hours | \$38 per person

4 hours | \$48 per person

THE ELITE BAR PACKAGE

super premium liquor, bottled beer, house red, white, and sparkling wines **1 hour** | \$28 per person

2 hours | \$34 per person

3 hours | \$44 per person

4 hours | \$54 per person





Beverages

guests are responsible for purchasing drinks. the host is responsible for a \$100 cashier's fee and a \$100 bartender's fee per bartender. minimum of \$500 in bar sales is required or the host is responsible for the difference. prices listed below include a 22% service charge. no alcoholic beverages of any kind may be brought in or taken out of The Houston Club. the service of alcoholic beverages is regulated by the Texas Alcoholic Beverage Commission

CASH BAR

Domestic Beer | \$6.50 per drink

Premium Beer | \$7.50 per drink

Premium Liquor | \$11.50 per drink

Super Premium Liquor | \$12.50 per drink

House Wine or Champagne | \$10 per drink

Sodas | \$3 per drink

Mineral Water | \$4 per drink

OPEN CONSUMPTION BAR

charged per beverage consumed. all beverages consumed will be charged to the master bill. host selects type of beverages and brand level to be offered. choice of premium brand liquors or super premium liquors

Domestic Beer | \$5 per drink

Premium Beer | \$6 per drink

Premium Liquor | \$9 per drink

Super Premium Liquor | \$10 per drink

House Wine or Champagne | \$36 per bottle

Sodas | \$3 per drink

Mineral Water | \$4 per drink

Beverages

no alcoholic beverages of any kind may be brought in or taken out of The Houston Club
the service of alcoholic beverages is regulated by the Texas Alcoholic Beverage Commission

DOMESTIC BEER

Miller Lite, Michelob Ultra, Coors Light

PREMIUM BEER

Blue Moon, Crawford Bock, Heineken, Corona, Amstel Light,
Founders IPA

SELTZER

White Claw Mango and Black Cherry

PREMIUM LIQUOR

Titos Vodka, New Amsterdam Vodka, Beefeater Gin, Dewar's Scotch,
Jack Daniels Whiskey, Evan Williams Bourbon, Jose Cuervo Silver, Bacardi Rum

SUPER PREMIUM LIQUOR

Grey Goose Vodka, Hendricks Gin, Crown Royal Whiskey, Bacardi Superior +8 Year
Dewar's Scotch, Maker's Mark Bourbon, Milagro-Blanco Tequila





Enhancements

Seasonal Fruit \$10

selection of seasonal fruit & berries

Market Vegetable Crudit  \$9

buttermilk herb dip & fresh hummus

Charcuterie & Cheese \$14

finnochiona, serrano ham, Spanish chorizo, artisan cheese, tapas olives, bread & crackers

Raw Bar \$18

jumbo gulf shrimp, snow crab claws, cold water oysters, spicy remoulade, cocktail sauce, grilled lemons

Late Night

Breakfast Tacos \$6 each

choice of two:

scrambled eggs, potatoes and peppers, chorizo, bacon, queso fresco, refried beans served with roasted tomato salsa

Sliders \$5 each

grilled beef sliders

Mac-n-Cheese Bites \$3.50 each

bohemian ketchup

Banana Foster's Station \$12 per person

a traditional New Orleans dessert of bananas, brown sugar, butter, cinnamon, banana liquor and dark rum flamb ed at the station served with vanilla ice cream

Preferred Vendors

Who Made The Cake!

713.528.4719

www.whomadethecake.com

Specialty Linens

House of Hough- 281.900.0900

www.houseofhough.com

Florist and Décor

The Tallest Tulip- 281.845.2238

www.thetallesttulip.com

DJ, Lighting, Photobooths

DJU Entertainment

713.244.8836

www.djuentertainment.com

Chair and Event Rental

A Finer Event

713.699.9911

www.afinerevent.com

Photographer

Dream Photography & Video

713.885.3878

www.dreamphotovideo.com

Wedding Planner

Lillie Jane Designs-Sabrina Lee

281.918.3900

www.lilliejanedesigns.com

Divisi String Musicians

713.229.8663

www.divisistrings.com

Area Hotels

Lancaster Hotel-713.228.9500

www.thelancaster.com

Hyatt Regency-713.654.1234

Sam Houston Hotel 832.200.8807

Marriott Marquis-713.654.1777



STEVE LEE
PHOTOGRAPHY

Policies

Minimum Food & Beverage Requirements

members & parties sponsored by a member are not charged room rental fees. any nonmember event is required to pay a room rental fee of \$1,000 for our bush ballroom. all private dining rooms have minimum food & beverage revenue requirements per meal period. all food and beverage items (exclusive of tax & service charge) will apply to the minimums. if actual charges do not meet the established food & beverage minimum, the difference will be charged as a room fee.

Menu Planning

please consider the enclosed menus as suggestions & as a starting point for your event. we welcome the opportunity to create customized menus in addition to our printed selections to accommodate seasonal availability, the theme, & dietary needs. to allow adequate preparation time, menu plans, should be confirmed with your catering representative at least 60 days in advance. because our food is prepared fresh, the chef reserves the right to make slight substitutions in the unlikely event that an ingredient is out of season or unavailable. due to market fluctuations, menu prices are subject to change & will be confirmed up to 60 days prior to your event. in order to service your guests for your special event, we ask that you select one item per course for your guests. if you require a choice, this will only be permissible for the entrée for an additional charge per person. all other courses will be the same. you will need to provide your catering representative at the houston club with the exact number of each selection 14 days prior to your event & color-coded place cards to indicate what each guest has ordered. club policy does not permit outside catering or food be brought into the club. wedding cakes are the only exception. leftover food may not be removed from the club.





Policies

Guarantees & Cancellations

the guaranteed number of guests for your event must be submitted no later than 10 working days prior to your event. once the final guarantee is given, the number can be increased, however it cannot be decreased. if the guarantee number is not submitted, the estimated count will serve as the guarantee without any penalty. should you exceed the guarantee, the houston club will make every effort to serve your selections, but reserves the right to substitute items of equal price & quality.

If cancellation of your event occurs, the following will be applied:

90-120 days before your event- 50% of the estimated costs

45-89 days before your event- 75% of the estimated costs

less than 45 days before event- 90% of the estimated costs

Overtime Charges

a standard event is four hours. additional time may be purchased in one-hour increments for \$500.

Damage or Loss

the houston club is not responsible for any damages or loss to any items or valuables belonging to the event host, host's guests, or contractors prior to, during, or after any function. the club reserves the right to inspect all private functions. host is responsible for any damages done to facilities caused by their guests or vendors. a cleaning fee may be assessed if extensive cleaning is required in the club, or in any part of the building, or its grounds.

Policies

Deposits & Payment

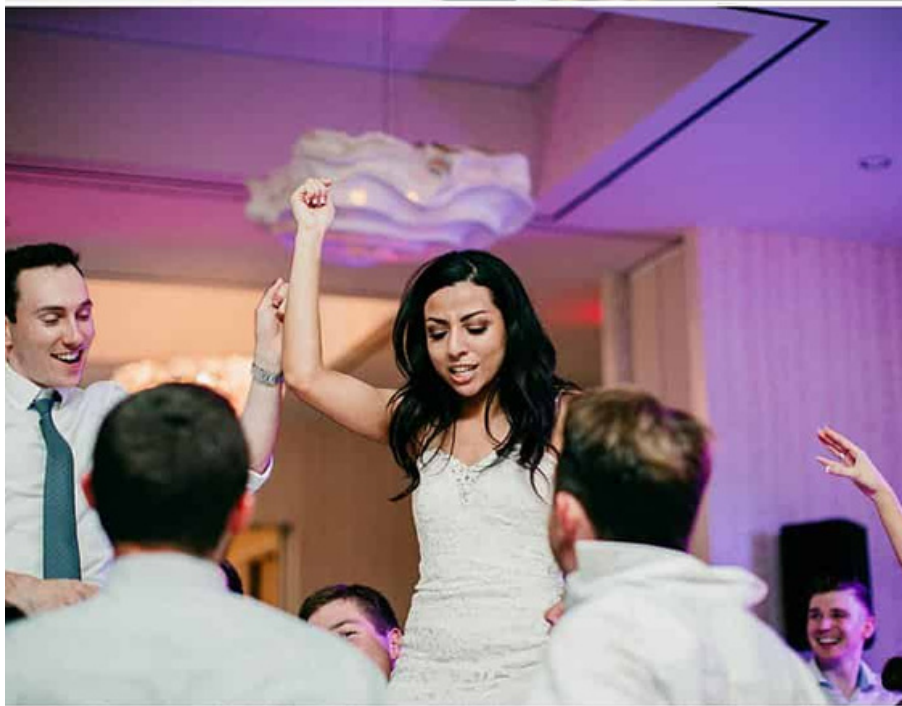
a non-refundable deposit is required to confirm your reservation. subsequent deposit of 50% of your estimated balance is required 60 days prior to your event. the final payment is due 7 days prior to your event.

Service Charge & Sales Tax

sales tax of 8.25% and the club's service charge of 22% will be added to all events booked. this is in addition to any stated food & beverage minimum. sales tax is not charged to groups with 5013c exemption status with a sales tax exemption certificate on file with the club prior to the event.

Parking

weekends & after 5:30 pm on weekdays- the parking for your event will be complimentary for all of your guests. guests may park at the garage located directly below our building. vendor and early arrival parking will need to be submitted to your private events director no later than 7 days prior to event. weekdays- guests may park at two shell plaza garage located on the corner of louisiana street and walker street. the event may host validated parking at \$12 per car. the final amount will be charged to the event. guests must present their parking ticket to the event host to receive validated parking. valet- we will be happy to arrange to have valet available for your private event and upon request provide a quote from our preferred valet vendor.



Policies

Alcohol Policy

tabc forbids any alcohol to be brought in or out of the club by event hosts, members, or guests. the houston club is the only entity that is licensed to sell or serve alcohol on these premises. the club reserves the right to refuse or discontinue service to anyone whom may be under the influence of alcohol or drugs.

Safety Procedures

all purveyors bringing in equipment of any kind are asked to enter the club through the loading dock located in the building parking garage off walker street. unloading equipment of any kind through the club is strictly prohibited. please keep in mind the following:
please allow additional time depending on loading dock traffic
please be prepared to show picture identification
no parking is allowed on the loading dock. self-park is available at 811 Louisiana St.

arrival information (including date & time) must be submitted to the private events team at least 72 hours in advance of an event so that we can notify building security. smoking is strictly prohibited in all of our functions; all candle flames must be protected by glass.

Ceremony Fee

the houston club requires that a fee of \$1000 be paid in addition to the reception package if the wedding ceremony is held on site. turnover of rooms will be provided during a one-hour cocktail reception following the ceremony

