



Wedding Packages

Combining the soul, intimacy, and authenticity that House of Blues is known for, House of Blues Houston is the perfect location for your wedding and surrounding events! Designed to reflect a unique, intimate, and stylish ambiance, our venue is a multi-faceted event destination. We feature dedicated special event spaces with luxurious ambiance, hand painted bespoke murals, and state-of-the-art sound and lighting.

With access to Houston's top wedding vendors, custom menus and mixology, our unique venue will exceed your expectations! Our incredible spaces are the perfect location to host the whole range of wedding events: rehearsal dinners, showers, and day-after brunches! From the most intimate dinner to a large rockin' buyout, our talented staff handles every detail, so you won't have to.

All Packages include:

- Custom Cake with Cake Stand and Cake Cutting Service
- Cocktail Reception with 1 Hour Hosted Beer and Wine and an Artisan Cheese and Crudité Station
(Included with Dinner Packages Only)
 - Champagne and/or Sparkling Cider Toast
 - On-Site Green Room - *based on availability*
- White or Black Table Linen with your choice of Napkin color - *Upgraded Specialty Linen Available*
 - HOB Certified Professional Service Staff
- Ceremony Room Rental Fee: \$1,500 for one hour of event time and 2 hours of load-in.
- Room Rental Fee for Reception: \$2,000 for 4 hours of event time and 2 hours of load-in.

Better Together

Plated Lunch

\$49.00++ Per Person

*event must conclude by 4:00 PM

Beverage Service

Ice Water and Iced Tea Served During Lunch Service

Champagne and/or Sparkling Cider Toast

First Course

Salad Choices are served with Jalapeno Cornbread with Maple and Regular Butter
(select one)

Mediterranean Vegetable White Cheddar Dip

Warm White Cheddar Dip Served with Sautéed Zucchini Squash, Tomato, Garlic and Fresh Herbs, Served with Toasted Pita Chips – Served Family Style

Voodoo Shrimp

Prawns Sautéed in a Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeno and Asiago Cornbread – Served Family Style

House of Blues Salad

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans, and Crumbled Feta Cheese, Drizzled with Balsamic Vinaigrette Dressing

Housemade Caesar Salad

Topped with Cotija Cheese and Caesar dressing, served with Crostini

Baby Spinach Salad

With Fresh Cranberries, Candied Walnuts, Goat Cheese, Topped with a Champagne Vinaigrette Dressing

Entrée

(Select Two for Guests to Choose From)

Crispy Chicken Breast

Pan Roasted, Skin-on Breast with Ham Jock Jus, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

Loretta's Meatloaf

Ground Angus Beef Meatloaf, Topped with our Housemade Sweet Bell Pepper Mushroom Sauce and Deep Fried Onion Rings, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

Kansas City BBQ Chicken

Semi Boneless Breast and Boneless thigh with Housemade Kansas City BBQ Sauce, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

Chef Selected Fish of the Day

Served with Herb Roasted Yukon Gold Potato and Sautéed Seasonal Vegetables

Spinach and Penne Pasta

Fresh Garden Spinach Leaves, Crimini Mushrooms in a Light Garlic Cream Sauce with Red Onions, Fresh Basil, and Sundried Tomatoes

Dessert

Delicious Customized Wedding Cake with Cake Stand and Cake Cutting Service

Your choice of flavors and design!

First Day of My Life

Plated Dinner
\$79.00++ Per Person

Beverage Service

Iced Tea, Ice Water, and Champagne and/or Sparkling Cider Toast

Cocktail hour

One Hour Hosted Beer and Wine Bar

Select Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks.

Selection of Two Tray Passed Hors D'oeuvres from Hors D'oeuvres List

Cheese Board and Vegetable Crudités DISPLAY

Served with Crackers, Crostini, and Green Onion Dip

First Course

Salad Choices are served with Jalapeno Cornbread with Maple and Regular Butter
(select one)

Voodoo Shrimp

Prawns Sautéed in a Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeno and Asiago Cheddar Cornbread – Served Family Style

House of Blues Salad

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans, and Crumbled Feta Cheese, Drizzled with Balsamic Vinaigrette Dressing

Housemade Caesar Salad

Topped with Cotija Cheese and Caesar dressing, served with Crostini

Baby Spinach Salad

With Fresh Cranberries, Candied Walnuts, Goat Cheese, Topped with a Champagne Vinaigrette Dressing

Entrée

(Select Two for Guests to Choose From)
Vegetarian/Vegan/Allergen Free Meals Available

Sautéed Salmon

Served with Herb Roasted Yukon Gold Potato and Sautéed Seasonal Vegetables

Loretta's Meatloaf

Ground Angus Beef Meatloaf, Topped with Our Housemade Sweet Bell Pepper Mushroom Sauce and Deep Fried Onion Rings, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

Slow Cooked Ribs

Coated in our Signature Rub and Covered in Housemade Kansas City BBQ Sauce, Served with BBQ Baked Beans and Housemade Coleslaw

Creole Jambalaya

Marinated Chicken, Spicy Andouille Sausage, Sweet Peppers and Roasted Green Onions in a Traditional Jambalaya Sauce

Spinach and Penne Pasta

Fresh Garden Spinach Leaves, Crimini Mushrooms in a Light Garlic Cream Sauce with Red Onions, Fresh Basil, and Sundried Tomatoes

Cajun Chicken Pasta

Blackened Chicken, Spicy Cajun Cream Sauce, Roasted Tomatoes, Pasilla Onion and Roasted Corn

Dessert

Delicious Customized Wedding Cake with Cake Stand and Cake Cutting Service

Your choice of flavors and design!

You are the Best Thing

Plated Dinner
\$89 ++ Per Person

Beverage Service

Iced Tea, Ice Water, and Champagne and/or Sparkling Cider Toast

Cocktail hour

One Hour Hosted Beer and Wine Bar

Select Domestic, Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks.

Selection of Two Tray Passed Hors D'oeuvres from Hors D'oeuvres List

Cheese Board and Vegetable Crudités Display

Served with Crackers, Crostini, and Green Onion Dip

Starter

(Select One)

Hot Spinach & Artichoke Dip

Served with Housemade Chips – Served Family Style

Voodoo Shrimp

*Prawns Sautéed in a Beer Reduction with Fresh Herbs and Cream,
Served Atop Jalapeño and Asiago Cornbread, Served Family Style*

Margarita Flatbread

Fresh Mozzarella and Roma Tomato, Topped with Fresh Baby Arugula and Basil

First Course

*Served with Jalapeno Cornbread with Maple and Regular Butter
(Select One)*

House of Blues Salad

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and Crumbled Feta Cheese, Drizzled with Balsamic Vinaigrette Dressing

Caesar Salad

Topped with Cotija Cheese and Caesar Dressing, Served with Crostini

Baby Spinach Salad

With Fresh Cranberries, Candied Walnuts, Goat Cheese, Topped with a Champagne Vinaigrette Dressing

Iceberg Wedge Salad

With Applewood Smoked Bacon, Blue Cheese Crumbles and Cilantro Ranch Dressing

Entrée

(Select Two for Guests to Choose From)

Sautéed Salmon

Served with Herb Roasted Yukon Gold Potato and Sautéed Seasonal Vegetables

Spinach and Penne Pasta

*Fresh Garden Spinach Leaves, Cremini Mushrooms in a Light Garlic Cream Sauce with Red Onions, Fresh Basil, and Sundried Tomatoes
(optional: add chicken)*

Cajun Chicken Pasta

Blackened Chicken, Spicy Cajun Cream Sauce, Roasted Tomatoes, Pasilla Onion and Roasted Corn

You are the Best Thing (continued)

Grilled New York Strip Steak

Prepared Medium, with a Pinot Noir Reduction, Mashed Potatoes, and Garden Fresh Vegetables

Loretta's Meatloaf

Ground Angus Beef Meatloaf, Topped with Our Housemade Sweet Bell Pepper Mushroom Sauce and Deep Fried Onion Rings, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

Slow Cooked Ribs

Coated in our Signature Rub and Covered in Housemade Kansas City BBQ Sauce, Served with BBQ Baked Beans and Housemade Coleslaw

Crispy Chicken Breast

Pan Roasted, Skin-on Breast with Ham Jock Jus, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

Shrimp & Grits

Pan-Seared Jumbo Shrimp Simmered in Chipotle Garlic Cream Sauce, Layered Over a Crispy Fried Grit Cake and Served with Sweet Tear Drop Tomatoes

Dessert

Delicious Customized Wedding Cake with Cake Stand and Cake Cutting Service

Your choice of bakery, flavors and design!

You Make Me Real

Buffet Dinner
\$89.00++ Per Person

Beverage Service

Iced Tea, Ice Water, and Champagne and/or Sparkling Cider Toast

Cocktail hour

One Hour Hosted Beer and Wine Bar

Select Domestic, Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks.

Selection of Two Tray Passed Hors D'oeuvres from Hors D'oeuvres List

Cheese Board and Vegetable Crudités Display

Served with Crackers, Crostini, and Green Onion Dip

DINNER BUFFET STATIONS

House of Blues Salad

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and Crumbled Feta Cheese, Drizzled with Balsamic Vinaigrette Dressing

Spinach & Penne Pasta

Fresh Garden Spinach Leaves, Crimini Mushrooms in a Light Garlic Cream Sauce with Red Onions, Fresh Basil and Sundried Tomatoes

Baked Macaroni & Cheese

With a Buttery Herbed Bread Crumb Topping

Kansas City BBQ Chicken

Semi-Boneless Breast and Boneless Thigh with Housemade Kansas City BBQ Sauce

Creole Jambalaya

Marinated Chicken, Spicy Andouille Sausage, Sweet Peppers and Roasted Green Onions in a Traditional Jambalaya Sauce

Jalapeno Cheese Cornbread

Served with Maple and Regular Butter

Sautéed Seasonal Vegetables

Dessert

Delicious Customized Wedding Cake with Cake Stand and Cake Cutting Service

Your choice of bakery, flavors and design!

Ain't That a Lot of Love

Buffet Dinner
\$109.00++ Per Person

Beverage Service

Iced Tea, Ice Water, and Champagne and/or Sparkling Cider Toast

Cocktail hour

One Hour Hosted Beer and Wine Bar

Select Domestic, Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks.

Selection of Two Tray Passed Hors D'oeuvres from Hors D'oeuvres List

Cheese Board and Vegetable Crudités Display

Served with Crackers, Crostini, and Green Onion Dip

DINNER BUFFET STATIONS

Baby Spinach Salad

With Fresh Cranberries, Candied Walnuts, Goat Cheese, Topped with a Champagne Vinaigrette Dressing

Baked Macaroni & Cheese

With a Buttery Herbed Bread Crumb Topping

Spinach & Penne Pasta

Fresh Garden Spinach Leaves, Cremini Mushrooms in a Light Garlic Cream Sauce with Red Onions, Fresh Basil and Sundried Tomatoes

Kansas City BBQ Chicken

Semi-Boneless Breast and Boneless Thigh with Housemade Kansas City BBQ Sauce

Kizami Nori Salmon

With Sambal Vinaigrette and Sweet Soy Butter Sauce

Carving Station: House Smoked Turkey Breast

Chef Attended Item, \$125 Service Fee Applies

Jalapeno Cheese Cornbread

Served with Maple and Regular Butter

Sautéed Seasonal Vegetables

Dessert Stations

Delicious Customized Wedding Cake with Cake Stand and Cake Cutting Service

Your choice of bakery, flavors and design!

Fresh Fruit Display

Seasonal Local and Tropical Fresh Fruits and Berries - Served with Strawberry Yogurt Dip and Fresh Whipped Cream

Assorted Housemade Cookies

Garnished with Fresh Caramel and Seasonal Fresh Berries

Hors D'oeuvres

Crispy Cauliflower Tempura

With Sambal Aioli

Vegetable Spring Rolls

With Teriyaki Sauce

Pulled Pork Sliders

With BBQ Sauce

Angus Beef Sliders

With Aged Cheddar and Housemade Pickles

Bruschetta

On a Grilled Baguette with Mozzarella Fresca

Spinach and Goat Cheese Spanakopita

Phyllo Pastry, Garden Fresh Spinach and Goat Cheese

Grilled Andouille Sausage Kabob

With Roasted Peppers and Onion

Creole Deviled Eggs

With Crispy Pancetta

Grilled Vegetable Flatbread

With Basil Pesto, Goat Cheese, Mozzarella Cheese, Roasted Artichoke Hearts, Broccolini, Roasted Red Onion and Basil Leaves

Spinach & Artichoke Dip

Served with Housemade Chips, Fresh Pico de Gallo and Sour Cream

Petite Quesadillas with Chicken

With Three Cheese Blend, Rajas Pepper Blend, Wild Mushrooms and Green Onions

Juicy Lucy Sliders

With Provolone Cheese and Fried Jalapeños

Crispy Rice Togarashi Shrimp

With Sweet Soy Sauce

Marinated Steak Skewers

With Chimichurri

Petite Crab Cakes

With Mustard Vinaigrette Apple Fennel Slaw

Chicken Tikka Skewers

With Ghost Chile Pineapple Jam

Vegetable Skewers

With Portobello Mushroom, Sweet Bell Pepper, Sweet Onion, Sambal Vinaigrette and Sweet Soy Sauce

Culinary Enhancements

(Priced Per Person)

Carving Stations

Minimum 50 guests

House Smoked Turkey Breast *

Served with Cranberry and Turkey Gravy (Each Serving is 4oz.)

\$9.00

Maple Glazed Bone-in Ham*

Served with Honey Mustard (Each Serving is 4.5oz.)

\$8.00

Herb Crusted Pork Loin*

Served with a Ginger Pineapple Glaze (Each Serving is 4oz.)

\$10.00

Oven Roasted Prime Rib*

Served with Au Jus and Horseradish Cream (Each Serving is 4oz.)

\$15.00

Specialty Displays

Minimum 50 Guests

Imported & Domestic Cheese Board

Served with Crackers, Crostini, Pita Bread and Fruit Garnish

\$10.00

Fresh & Exotic Fruit

Elaborate Display of Seasonal Local and Tropical Fresh Fruits and Berries

Served with Strawberry Yogurt Dip

\$6.00

Fresh Vegetable Crudités

Including Green Onion Dip and Roasted Red Pepper Hummus

\$6.00

Mediterranean Display

Hummus, Tomato, Cucumber, Feta Cheese, Kalamata Olives and Pita Bread

\$7.00

Antipasto Display

An Assortment of Italian Meats and Cheeses, Pepperoncini, Kalamata Olives, Stuffed Green Olives and Roasted Peppers, Served with French Bread Crostini

\$12.00

*Chef Attended Item, \$125 Service Fee Applies

Culinary Enhancements (continued)

Almond Crusted Baked Brie

Served with Raspberry Sauce and French Bread

\$6.00

Chilled Seafood Bar

Includes Three Shrimp, Two Snow-Crab Claws and One Oyster on the Half Shell

Served with Lemon Wedges, Cocktail Sauce

\$30.00

"Late Night Snack" Action Stations

Minimum 50 Guests

Street Taco Station*

With Choice of Citrus Marinated Chicken or Beef, Served with Shredded Cabbage, Fresh Pico de Gallo, Chopped Cilantro and Lime Crema on Small Corn Tortillas

\$14.00

Grilled Cheese Station*

With Choice of Chicken, Bacon, Ham, Assorted Cheeses and Assorted Market Vegetables

\$9.00

Macaroni & Cheese Station*

With Choice of Cheese Sauce, Chicken, Bacon, Ham, Assorted Cheeses and Assorted Market Vegetables

\$9.00

Loaded Tater Tot or Mashed Potato Station*

With Assorted Cheese Sauces, Carnitas, BBQ Pulled Pork and Peppers

\$12.00

French Fry Station*

Regular and Sweet Potato Fries Served with Cheddar Cheese Sauce, Gravy, Cotija Cheese, Diced Roma Tomato, Chopped Scallions, Crispy Bacon, Cinnamon Sugar and Assorted Dipping Sauces

\$8.00

Soft Pretzel Station

Served with Homemade Beer Cheese, Marinara, Peanut Butter, and Honey Mustard Sauces

\$8.00

*Chef Attended Item, \$125 Service Fee Applies

Culinary Enhancements (continued)

Sweets and Treats

Priced per piece

Bourbon Bread Pudding

\$3.50

Assorted Chocolate Truffles

\$5.50

Mini Key Lime Tarts

\$4.50

Assorted Fresh Fruit Tarts

\$5.50

Assorted Housemade Cookies

\$3.00

Sliced Seasonal Fruit Display

\$6.00

Ooey Goey Buttercake Squares

\$3.50

Double Chocolate Fudge Brownies

\$3.50

Bananas Foster Ice Cream Station*

Served with Vanilla Ice Cream

\$9.00

**Chef Attended Item, \$125 Service Fee Applies*

Bar Packages

Priced Per Person

Beer, Wine, and Soda Package

Includes All Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks. Shots and Specialty Drinks Not Included.

2 Hours: \$30.00++

3 Hours: \$35.00++

Additional: \$6.00++

Call Brand Package

Absolut, New Amsterdam, Crystal Head, Stoli, Effen, Jim Beam, Canadian Club, Fireball, Ritten House, Seagram's 7, Jack Daniels, Dewars White Label, Chivas, Beefeater, New Amsterdam, Sauza Blue, Bacardi Superior, Sailor Jerry, Malibu, and Cruzan. Includes Domestic, Craft & Imported Beers \$9 and Under, Flat Rock Chardonnay, Flat Rock Cabernet and Flat Rock Merlot Wines, Water and Soft Drinks. Shots and Specialty Drinks Not Included.

2 Hours: \$37.00++

3 Hours: \$45.00++

Additional: \$8.00++

Premium Package

Titos, Hanger 1, Grey Goose, Makers Mark, Masterson's, Jameson, Monkey Shoulder, Hennessy VS, Bombay Sapphire, Plymouth, Maestro Dobel Silver, 1800, Avion, Patron, Captain Morgan, and select Cordials. Includes all Call Brands liquors, all Domestic and Select Craft & Imported Beers, Flat Rock Chardonnay, Flat Rock Cabernet and Flat Rock Merlot Wines, Water and Soft Drinks. Shots and Specialty Drinks Not Included.

2 Hours: \$41.00++

3 Hours: \$49.00++

Additional: \$9.00++

Soft Beverage Package

2 Hours: \$8.00++

3 Hours: \$10.00++

Additional: \$2.00++