



THE HOUSTONIAN
HOTEL, CLUB & SPA

w e d d i n g s m e n u



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

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 just for you.

Accommodations:

Included with each wedding booking is a complimentary guest room on our Concierge Level for the couple.

Menu Planning:

Menu planning should begin no later than 6 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 allergies are often needed for guests of your wedding. Please forward any special requirement 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 can only be approved by your catering contact in writing prior to the event date. There is a 1000.00 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, email address) must be provided to your catering contact no later than 4 weeks prior to your event. All incoming vendors will be asked to check in at our security gate to receive a property pass.

The Houstonian will provide a dance floor, and staging needs at no charge. There is a 150.00++ charge per power box for electrical access and distribution that may be needed for entertainment and special lighting. Please provide these requirements to your catering contact 4-6 weeks prior to your function.



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 1,500.00 ceremony charge. A rain room inside will be held in case of inclement weather for outdoor wedding ceremonies, and is subject to change. Sound systems start at 275.00. Outdoor chairs can be arranged by the hotel for 2.75 per chair.

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 three months prior to your event. She also welcomes the opportunity to arrange for other cakes for your wedding. Any upgrades or additions 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.



Payment and Guarantees:

It is our policy that attendance and final payment of estimated total be due 3 business days prior to commencement. This number is considered a final guarantee. Food preparation and charges are based upon the guaranteed number of guests. If more than the guarantee is served, you will be charged accordingly. If no guarantee is received 3 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% of the estimated total is due 3 business days prior paid by cash or check. Any remaining credit will be returned in the form of a check within 2 weeks.

Food and Beverage Minimums:

All contractual agreements state a minimum revenue guarantee in food and beverage, based upon the room(s) 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 Charge and Sales Tax:

Current Applicable Service Charge & 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.

Reception Style Concept starts at 85.00 per person and includes Four Passed Hors d'oeuvres, Salad Station, Two Interactive Stations, Carving Station, and Wedding Cake with Coffee Service.

Passed Hors d'oeuvres
Please Choose Four Selections

Green Goddess Crab Cocktail
Shrimp Campechana Shooter
Spicy Tuna Poke Sushi Roll
Warm Jumbo Lump Crab Cake, Classic Remoulade
Lobster Salad Gougeres
Scallop Ceviche, Avocado, Rocotto Sauce
Margarita Shrimp, Creamy Cilantro
Smoked Salmon Pinwheel with Dill
Lemongrass-Ginger Salmon, Scallions, Sesame Aioli
Coriander Tuna, Orange Marmalade, Fennel Flat Bread

Mini Moroccan Chicken Brochette, Saffron Aioli
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

Asian Steak Salad Crostini
Warm Miniature Beef Wellington, Truffle-Port Sauce
Warm Bacon Wrapped Chimichurri Beef Tenderloin
Warm Grilled Colorado Lamb Chop, Harissa

Warm Brie Cheese Turnover, Pear Chutney
Chipotle Hummus, Sweet Corn, Black Bean Relish, Pita Crisp
Vegetable Samosa, Potatoes, Peas, Curry
Vegetable Sushi Roll, Wasabi Soy
Fried Mac n' Cheese, Truffle Oil
Warm Spinach and Feta Cheese in Phyllo
Warm Creamed Spinach Stuffed Mushrooms



wedding
reception style plan

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

Watercress Salad

Avocado, Orange, Jicama, Red Peppers, Cilantro Vinaigrette Dressing

Chicory Salad

Dried Figs, Walnuts, Gorgonzola, Honey Dijon Vinaigrette

Houstonian Signature Salad

Field Greens, Pickled Onion, Shredded Carrot, Tomato, Bacon, Herb Croutons, White Balsamic Vinaigrette

Spinach Salad

Shaved Fennel, Baby Tomatoes, Pancetta, Parmesan, Shallot-Thyme Vinaigrette

All Salad Stations require a Culinary Attendant at 100.00 for every 75 to 100 guests

All Interactive Stations require a Culinary Attendant at 100.00 for every 75 to 100 guests



Interactive Stations

Please Choose Two

Jumbo Lump Crab Cake

Sweet and Spicy Chile Garlic Butter

Saffron Risotto

Broccoli and Citrus Cream

Four Cheese Macaroni

White American, White Cheddar, Asiago, Havarti

Stone Ground Grits

Honey-Ancho Glazed Shrimp

Arroz con Pollo

Olives, Pimiento, Chorizo, Pigeon Peas

Lobster Ravioli

Truffle Butter

Taco Bar

Barbacoa, Chicken Asada, Fresh Tortillas, Traditional Condiments

Mofongo

Bacon, Braised Pork, Sofrito

Cornbread Hash

Smoked Brisket, Sweet Onions

Vegetarian Potato Gnocchi

Mushroom, Spinach, Madeira Cream, Parmesan

Vegan Buckwheat Noodles

Snow Peas, Tri-Peppers, Tofu, Sweet Soy

wedding
reception style plan



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reception style plan

Carving Station
Please Choose One

Barbeque Rubbed Atlantic Salmon on Cedar Plank* Citrus Butter, Cheddar Cheese Rolls	Add 9.00
Classic Roasted Turkey Garlic and Sweet Herbs, Giblet Gravy, Cornbread Muffins	
Chili Lime Pork Loin Avocado-Tomatillo Salsa, Tortillas	
Baked Country Ham Creole Mustard, Horseradish Dijon, Chinese Hot Mustard, Cheddar Mini Biscuits	
Prime Rib of Beef* Herb Au Jus, Mini Brioche	Add 10.00
Thyme Rubbed Inside Round of Beef Port Wine Demi, Sauce Bearnaise, Gourgeres	
Roasted Beef Tenderloin Red Wine Au Jus, Mini Rolls	Add 12.00
Sweet Herb Roasted Leg of Lamb Roasted Garlic Jus, Brioche Rolls	Add 10.00

Seated Dinner Concept includes Four Passed Hors d'oeuvres, Two Courses, served with Complementing Seasonal Accompaniments, Warm Rolls and Butter, Wedding Cake and Our Signature Blend Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea with Lemon. Plan pricing per person is noted with each Entrée.

Passed Hors d'oeuvres
Please Choose Four Selections

Green Goddess Crab Cocktail
Shrimp Campechana Shooter
Spicy Tuna Poke Sushi Roll
Warm Jumbo Lump Crab Cake, Classic Remoulade
Lobster Salad Gougeres
Scallop Ceviche, Avocado, Rocotto Sauce
Margarita Shrimp, Creamy Cilantro
Smoked Salmon Pinwheel with Dill
Lemongrass-Ginger Salmon, Scallions, Sesame Aioli
Coriander Tuna, Orange Marmalade, Fennel Flat Bread

Mini Moroccan Chicken Brochette, Saffron Aioli
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

Asian Steak Salad Crostini
Warm Miniature Beef Wellington, Truffle-Port Sauce
Warm Bacon Wrapped Chimichurri Beef Tenderloin
Warm Grilled Colorado Lamb Chop, Harissa

Warm Brie Cheese Turnover, Pear Chutney
Chipotle Hummus, Sweet Corn, Black Bean Relish, Pita Crisp
Vegetable Samosa, Potatoes, Peas, Curry
Vegetable Sushi Roll, Wasabi Soy
Fried Mac n' Cheese, Truffle Oil
Warm Spinach and Feta Cheese in Phyllo
Warm Creamed Spinach Stuffed Mushrooms

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



wedding
seated dinner plan



wedding
seated dinner plan

Beginnings

Please choose One Selection

Jumbo Lump Crab Cake, Sweet Pepper Jam, Corn Relish Add 6.50

Boudin Stuffed Quail, Sourdough, Tasso Cream Add 7.50

Spinach and Ricotta Manicotti Add 5.50
Spicy Tomato and Wild Mushroom Bechamel

Spicy Tortilla Soup

Lobster Bisque, Cognac Crème

Sweet Corn and Leek Chowder

Curried Sweet Potato Soup, Whipped Coconut Milk

Split Pea Soup, Ham Hock

Watermelon Gazpacho

Our Famous Southwest Caesar

The 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)

Classic Caesar Salad

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

Watercress Salad

Avocado, Orange, Jicama, Red Peppers, Cilantro Vinaigrette Dressing

Chicory Salad

Dried Figs, Walnuts, Gorgonzola, Honey Dijon Vinaigrette

Houstonian Signature Salad

Field Greens, Pickled Onion, Shredded Carrot, Tomato, Bacon, Herb Croutons,
White Balsamic Vinaigrette

Spinach Salad

Shaved Fennel, Baby Tomatoes, Pancetta, Parmesan, Shallot-Thyme Vinaigrette

Intermezzo

Add 7.75

Orange Blossom Almond Milk Sorbet

Lemon Thyme Sorbet

Tangerine Granita

wedding
seated dinner plan



Entrées

Bourbon and Maple Glazed Salmon Grain Mustard Sauce	77.00
Allepo Pepper Spiced Snapper Sweet Corn Cream	78.00
Gulf Coast Flounder Picatta Oven-Dried Tomatoes, Capers, Crab Brown Butter	77.00
Roasted Airline Chicken Creamy Creole Sauce	74.50
Herb Fontina Cheese Stuffed Chicken Pancetta Jus	74.50
Chorizo Stuffed Pork Chop Honey-Chipotle Butter	76.75
Blackened Filet Mignon Marchand De Vin Sauce	87.00
Garlic and Herb Crusted Domestic Rack of Lamb Citrus Demi-Glace	87.50
Twelve Ounce New York Strip Loin Creamy Brandy Mushroom Sauce	90.00
Bacon Wrapped Petite Tenderloin of Beef and Lobster Tail Red Wine-Brown Butter Sauce	105.00
Modelo Braised Short Rib and Crab Stuffed Shrimp Cilantro Butter	95.00
The Houstonian Artisan Bread Basket Fougasse, Brioche, Fennel Flatbread	Add 9.00



seated dinners
with entrée selection
at the table

Four Course Dinner Events may be designed to include a Choice of Two or Three Entrées from our Seated Dinner Selections 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 11.00 to each Entrée price.
With a Choice of Three Entrées, please add 15.00 to each Entrée price.

Buffet Dinner Concept starts at 99.00 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

Green Goddess Crab Cocktail
Shrimp Campechana Shooter
Spicy Tuna Poke Sushi Roll
Warm Jumbo Lump Crab Cake, Classic Remoulade
Lobster Salad Gougeres
Scallop Ceviche, Avocado, Rocotto Sauce
Margarita Shrimp, Creamy Cilantro
Smoked Salmon Pinwheel with Dill
Lemongrass-Ginger Salmon, Scallions, Sesame Aioli
Coriander Tuna, Orange Marmalade, Fennel Flat Bread

Mini Moroccan Chicken Brochette, Saffron Aioli
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

Asian Steak Salad Crostini
Warm Miniature Beef Wellington, Truffle-Port Sauce
Warm Bacon Wrapped Chimichurri Beef Tenderloin
Warm Grilled Colorado Lamb Chop, Harissa

Warm Brie Cheese Turnover, Pear Chutney
Chipotle Hummus, Sweet Corn, Black Bean Relish, Pita Crisp
Vegetable Samosa, Potatoes, Peas, Curry
Vegetable Sushi Roll, Wasabi Soy
Fried Mac n' Cheese, Truffle Oil
Warm Spinach and Feta Cheese in Phyllo
Warm Creamed Spinach Stuffed Mushrooms

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wedding
buffet dinner plan



wedding
buffet dinner plan

Salads

Our Famous Southwest Caesar

Combination of Romaine Lettuce, Black Beans, Grilled Corn, Cotija Cheese, Pepitas,
Crispy Tortilla with Our Spicy Caesar Dressing
Salad Station requires an Attendant at 100.00 for every 75 to 100 guests

Couscous and Root Vegetable Salad

Charred Green Bean Salad, Feta, Baby Tomatoes, Mint Vinaigrette

Carved Selection

Please choose one

Carving Station requires an Attendant at 100.00 for every 75 to 100 guests

Prime Rib of Beef

Herb Au Jus, Mini Brioche

Roasted Beef Tenderloin

Red Wine Au Jus, Mini Rolls

Entrées

Baked Striped Bass with Piperade Cream

Four Cheese Baked Chicken

Accompaniments

Garlic Roasted Potatoes

Grilled Jumbo Asparagus

Butter Glazed Baby Carrots

reception display and
station enhancements



Enhancements are priced per person unless noted

Boiled Gulf Coast Jumbo Shrimp Spicy Rémooulade, 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 165.00 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 11.00
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 12.00
Seasonal Fresh Fruit Display Papaya, Pineapple, Melons, Strawberries with Champagne-Raspberry Yogurt	Add 13.00
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 19.00
Houstonian Viennese Sweet Table French Macarons, Lemon Meringue Tarts, Cream Puffs, Greek Yogurt Panna Cotta Shots, Chocolate Truffles, Dolce Chocolate Brownie Bites, Alfajores	Add 20.00
Pick any item from the Sweet Table Menu to serve with your Wedding Cake	Add 3.00
Italian Gelateria Station* 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	Add 30.00
*Gelateria Station Requires Pastry Attendant at 100.00 for every 75 to 100 guests	
Valrhona Hot Chocolate, Homemade Marshmallows	Add 6.00



for the
youngest guests
ages 5 to 12

First Course
Please Choose One

Fresh Fruit Cup
Iceberg Lettuce with Tomato, Cucumber and Creamy Parmesan Dressing
Celery, Carrot, and Sweet Pepper Sticks with Ranch Dressing

Entrée
Please Choose One

Chicken Fingers with Tator Tots and Corn on the Cobb
Corn Dog with Tator Tots and Corn on the Cobb
Macaroni and Cheese with Green Peas
Spaghetti with Tomato Sauce

45.00 per child



for contracted
services in a
community green room
(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

45.00



after hours treats

Andouille Sausage Corn Dogs Creole Mustard, Mac and Cheese	12.00
Houstonian Gourmet Pizzas Pepperoni and Sausage, Margarita, and Vegetarian	9.00
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	12.00
Miniature Beef Hot Dogs New York, Texas or Chicago Style, Mac and Cheese	11.00



beverage menu
host bar

Premier Brand Cocktails	9.00 each
Pinnacle Vodka, Cutty Sark Scotch, Bombay Gin, Jim Beam Bourbon, Bacardi Light Rum, Seagram's 7 Blend, Giro Tequila	
Premier Wines	37.00 per bottle
The Seeker Pinot Grigio, Canyon Road Chardonnay, Canyon Road Pinot Noir, BV Coasted Estates Merlot, Canyon Road Cabernet Sauvignon, Kenwood "Yalupa" Brut	
Superior Brand Cocktails	11.00 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	44.00 per bottle
Rodney Strong Sauvignon Blanc, Drumheller Chardonnay, Catena Malbec, Drumheller Merlot, Drumheller Cabernet Sauvignon, La Marca Prosecco	
Ultra-Premium Brand Cocktails	12.00 each
Grey Goose Vodka, Chivas Regal Scotch, Bombay Sapphire Gin, Makers 46 and Knob Creek Bourbons, Bacardi Light Rum, Myer's Dark Rum, Crown Royal Blend, Hornitos Plata Tequila	
Ultra-Premium Wines	51.00 per bottle
Whitehaven Sauvignon Blanc, Seven Falls Chardonnay, Laetitia Estate Pinot Noir, Seven Falls Merlot, Seven Falls Cabernet Sauvignon, Chandon Etoile Brut	
Domestic Beer	6.25 each
Michelob Ultra, Miller Lite, Bud Light, Coors Light	
Premium Beer	6.75 each
Shiner Bock, Stella Artois, Heineken, Dos Equis	
Cordials	12.00 each
Christian Brothers Brandy, Couvoisser VS Cognac, Sandeman's Founders Port, Bailey's Irish Cream, Kalhua, Amaretto	
Soft Drinks	3.50 each
Bottled Spring Water	3.75 each



per person bar
service plan

Domestic Beer, Premier Wines, Soft Drinks, Bottled Water

34.50 per person, 3 hour reception
41.00 per person, 4 hour reception
47.75 per person, 5 hour reception
6.25 per person, each additional hour

Full Bar serving Premier Brands, Premium and Domestic Beer,
Premier Wines, Soft Drinks, Bottled Water

37.00 per person, 3 hour reception
45.25 per person, 4 hour reception
53.25 per person, 5 hour reception
8.25 per person, each additional hour

Full Bar serving Superior Brands, Premium and Domestic Beer,
Superior Wines, Soft Drinks, Bottled Water

43.75 per person, 3 hour reception
52.00 per person, 4 hour reception
61.00 per person, 5 hour reception
9.00 per person, each additional hour

Full Bar serving Ultra-Premium Brands, Premium and Domestic Beer,
Ultra-Premium Wines, Soft Drinks, Bottled Water

56.75 per person, 3 hour reception
68.25 per person, 4 hour reception
78.75 per person, 5 hour reception
10.50 per person, each additional hour



the houstonian catering
wine cellar

Champagne and Sparkling Wines

Domaine Carneros by Taittinger Brut, Napa	76.00
G.H. Mumm Brut Cordon Rouge, Champagne, France, NV	86.00
Moët & Chandon Imperial Brut, Epernay	124.00
Mumm Napa Brut Rose, Napa Valley, California, NV	68.00
Perrier Jouët Grand Brut, Epernay, Champagne, France, NV	115.00
Poema Cava Brut, Spain, VN	42.00
Pol Roger Brut Reserve, Epernay, Champagne, France NV	138.00
Roederer Estate Brut, Anderson Valley	65.00
Ruinart Blanc de Blancs Brut, France	95.00
Torresella Prosecco, Italy, NV	56.00
Veuve Cliquot Yellow Label Brut, France, NV	98.00

Chardonnay

Duckhorn Vineyards, Napa Valley, California	78.00
Far Niente, Napa Valley	148.00
Ferrari-Carano, Alexander Valley	59.00
Gary Farrell Winery, Russian River Ranches, Sonoma Coast, California	58.00
Heitz Cellar, Napa Valley	98.00
Iron Horse Unoaked, Green Valley, Russian River	62.00
Joseph Drouhin Pouilly Fuisse, Burgundy, France	88.00
Louis Jadot, Bourgogne, France	54.00
Sonoma Cutrer, Russian River Ranches, Sonoma Coast	58.00
Stag's Leap, Napa Valley, California	86.00

Sauvignon Blanc & Pinot Grigio

Alois Lageder Pinot Grigio Porer, Sudtirool, Alto Adige, Trentino, Italy	56.00
Cliff Lede Family Wines Savugnon Blanc, Napa Valley, California	44.00
Domaine Delaporte Sancerre, France	64.00
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	52.00
Starmont Winery and Vineyards Sauvignon Blanc, Napa Valley, California	60.00
Terlato Family Vineyards Pinot Grigio, Colli Orientali del Friuli, Italy	49.00

Other White Wines and Rosés

Domaine M. Chapoutier Belleruche Rose, Cotes-du-Rhone, France	38.00
Duchman Family Winery Vermentino, Bingman Family Vineyard, Texas	37.00
Monchof Estate Riesling, Germany	53.00
Trimbach Gewürztraminer, Alsace, France	52.00
Terra d'Oro Moscato, California	37.00



the houstonian catering
wine cellar

Pinot Noir

Beaux Freres, Willamette Valley	110.00
Boen, Russian River Valley, Sonoma County, California	56.00
Gary Ferrell Winery, Russian River Valley, California	65.00
Goldeneye by Duckhorn, Anderson Valley, California	134.00
Domaine Faiveley Mercurey, Bourgogne, France	75.00
Lucienne Smith Vineyard, Santa Lucia Highlands, California	92.00
Starmont Winery and Vineyards, Carneros, Carneros	68.00

Merlot

Casa Lapostolle Cuvee Alexandre, Apalta Vineyards, Colchagua Valley, Chile	65.00
Duckhorn Vineyards, Napa Valley, California	82.00
Newton Unfiltered, St. Helena, Napa Valley, California	72.00

Cabernet Sauvignon

Amici Cellars "Olema", California	55.00
Amici Cellars, Napa Valley, California	106.00
Beringer, Knights Valley, California	78.00
Casa Lapostolle Cuvee Alexandre, Apalta Vineyards, Colchagua Valley, Chile	68.00
Chappellet Vineyard, St. Helena, Napa Valley	132.00
Chateau Greysac Haut Medoc, Bordeaux, France	62.00
Far Niente Oakville, Napa Valley, 09	294.00
Mount Veeder, Napa Valley	89.00
Stags' Leap Winery, Napa Valley	124.00
Starmont Winery and Vineyards, Napa Valley	72.00

Other Interesting Reds

Duchman Family Winery Montepulciano, Oswald Vineyard, Texas	56.00
Duchman Family Winery Sangiovese, Salt Lick Vineyard, Texas	48.00
Rodney Strong Symmetry, Red Meritage, Alexander Valley California	128.00
Stag's Leap "Hands of Tim" Red Blend, Napa Valley, California	75.00
Trapiche Broquel Malbec, Argentina	52.00