

HILTON HOUSTON GALLERIA AREA

Weddings



All prices are subject to 22% taxable service charge and 8.25% sales tax.
Minimum of 30 people required for buffets/Stations. Prices subject to change without notice

WEDDING PACKAGES

HILTON'S ONSITE WEDDING CONSULTANT WILL ASSIST YOU WITH COORDINATING ALL THE DETAILS OF YOUR RECEPTION BY PERSONALIZING YOUR WEDDING PACKAGES TO CREATE YOUR IDEAL DAY.

OUR RECEPTION PACKAGE INCLUDES:

- WEDDING EVENT SPECIALIST AND SUPERIOR ON-SITE EVENT TEAM TO ASSIST WITH PRE-PLANNING AND EXECUTION OF YOUR RECEPTION
- COMPLIMENTARY TASTING FOR UP TO FOUR PERSONS (FOR EVENTS OF MORE THAN 80) TO HELP CUSTOMIZE YOUR MENU
- WOODEN PARQUET DANCE FLOOR FOR DANCING THE NIGHT AWAY
- SKIRTED TABLE, GIFT TABLE, GUEST BOOK TABLE, RISER (AS NEEDED) CAKE TABLE, AND DJ TABLE
- HILTON'S CENTERPIECE ENHANCEMENT OF ELEGANT HURRICANE CANDLE LIGHTS
- 60" TABLES DRAPED WITH WHITE, BLACK OR IVORY LINEN WITH ALL GLASSWARE, CHINA, AND SILVERWARE
- ELEGANT WHITE, BLACK OR IVORY CHAIR COVERS AND CHOICE OF COLORED SASH
- CUSTOM-DESIGNED WEDDING CAKE
- WEDDING CAKE CUTTING AND SERVICE
- TEAR DOWN AND CLEAN UP OF RECEPTION SPACE
- COMPLIMENTARY DELUXE KING ROOM FOR THE BRIDE AND GROOM THE NIGHT OF THE WEDDING, CHAMPAGNE AND CHOCOLATE DIPPED STRAWBERRIES DELIVERED TO ROOM
- DISCOUNTED SLEEPING ROOM RATE FOR YOUR GUESTS

RECEPTION ENHANCEMENTS:

THE HILTON HOUSTON GALLERIA TEAM IS AVAILABLE TO ASSIST YOU WITH BOOKING THESE ADDITIONAL UPGRADE ENHANCEMENTS:

- SPECIALTY LINEN AND UPGRADED CHAIR COVER RENTAL
- CENTERPIECE UPGRADE RENTAL
- UP LIGHTING
- DIAMOND RUNNER RENTAL / CAKE STAND RENTAL
- PERSONALIZED GOBOS
- MENU CARDS
- UPGRADED SPECIALTY COFFEE STATION



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THE MORNING AFTER BREAKFAST

BREAKFAST BUFFET 25 PER PERSON

pricing is based on one hour service / minimum of 30 people

Add chair covers and sash for only 3.50 per chair

SEASONALLY CHOSEN HAND CUT FRUIT AND BERRIES

STEEL CUT OATMEAL WITH ASSORTED NUTS AND DRIED FRUITS

FARM-FRESH SCRAMBLED EGGS

APPLEWOOD BACON / SAUSAGE LINKS

HAND-CUT POTATOES WITH RED ONIONS AND PEPPERS

FRESH BAKED CROISSANTS AND HOUSE-BAKED MUFFINS

SERVED WITH WHIPPED BUTTER AND

SWEET JAMS AND JELLIES

FRESH BREWED REGULAR AND DECAFFEINATED COFFEE

ASSORTED HERBAL TEAS

ORANGE JUICE



ADD A **REFRESHING YOGURT PARFAIT BAR**

HOUSE MADE GRANOLA SERVED WITH ASSORTED NUTS
AND FRESH BERRIES 5 PER PERSON

GOURMET COFFEE STATION 14 PER PERSON

STARBUCKS[®] COFFEE AND HOT TEA SELECTION
MOCHA SAUCE, CINNAMON, NUTMEG, WHIPPED CREAM, VANILLA,
HAZELNUT & SUGAR FREE VANILLA SYRUPS, & BISCOTTI

MIMOSA STATION 8 PER PERSON

TURKEY SAUSAGE 2 PER PERSON

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DIAMONDS AND PEARLS PACKAGE

A CLASSIC AND TRADITIONAL WEDDING RECEPTION

\$108 PER PERSON FOR 4 HOUR BAR \$94 PER PERSON FOR 2 HOUR BAR

COCKTAIL RECEPTION

FRUIT & CHEESE DISPLAY

CHOICE OF TWO BUTLER-PASSED HORS D' OEUVRÉS

ONE HOUR SERVICE, BASED ON 4 PIECES TOTAL PER PERSON

BRIE ENCROUTE WITH RASPBERRY
MINI BEEF WELLINGTON
SALMON TARTAR IN EDIBLE SPOON
VEGETABLE SAMOSA
CHINESE BBQ PORK BUN
TEXAS WHITE WING
ASSORTED MINI QUICHE
CHICKEN OR BEEF SATAY
VEGETARIAN EGG ROLLS

HOSTED OPEN BAR

Two or Four hours of service.

SIGNATURE WELL LIQUOR

MARKERS MARK, DEWARS, TANQUERY, ABSOLUTE,
CAPTAIN MORGAN, JOSE CUEVRO

PREMIUM BEER

HEINEKEN, CORONA, SHINER BOCK

HOUSE BEER

COORS LIGHT, BUD LIGHT, BUDWEISER, MILLER LITE

HOUSE WINE

CABERNET, CHARDONNAY, MERLOT,
WHITE ZINFANDEL, PINOT GRIGIO

SOFT DRINKS / JUICES

COKE, DIET COKE, SPRITE, ORANGE, CRANBERRY

CHAMPAGNE TOAST

CHAIR COVERS AND SASH

WEDDING CAKE, WEDDING CAKE CUTTING, AND SERVICE

SERVED ENTREES

DINNER ACCOMPANIED BY MARKET FRESH VEGETABLES, ARTISAN BREAD BASKET,
WEDDING CAKE, FRESHLY BREWED COFFEE AND ICED TEA

FIRST COURSE

CHOICE OF ONE

ARUGULA
CANDIED WALNUTS, DRIED CRANBERRIES
WHITE WINE VINAIGRETTE

FIELD GREEN SALAD
CRISP GREENS, CHERRY TOMATO, CUCUMBER AND SELECTION OF DRESSING

ROMAINE
PARMESAN CHEESE, CIABATTA CROUTONS, CAESAR DRESSING

MAIN COURSE

CHOICE OF ONE

RIBEYE
10OZ RIBEYE TOPPED WITH GREEN PEPPER CORN SAUCE AND GARLIC MASHED
POTATOES

PORK TENDERLOIN
HERB ROASTED WITH A PUMPKIN SEED PESTO AND WILD RICE PILAF

BLACKENED CENTER CUT SALMON
ROASTED GARLIC CREAM SAUCE AND SEASON WILD RICE BLEND

CHICKEN CHASSEUR
SAUTÉED CHICKEN WITH A LIGHT SAVORY MUSHROOM HERB SAUCE WITH HERBED
MASHED POTATOES



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"I DO" WEDDING PACKAGE

PLATED DINNER PACKAGE \$70 PER PERSON

COCKTAIL RECEPTION

CHOICE OF TWO BUTLER-PASSED HORS D' OEUUVRES

One Hour service, Based on 4 pieces total per person

MINI PEKING DUCK DUMPLINGS
ASSORTED QUICHE
VEGETARIAN EGG ROLLS
CHINESE BBQ PORK BUN
CHIPOTLE BBQ MEATBALLS

HOSTED OPEN BAR

TWO HOURS OF SERVICE

HOUSE WELL LIQUOR

BOURBON, SCOTCH, GIN, VODKA
RUM, TEQUILA

PREMIUM BEER

HEINEKEN, CORONA, SHINER BOCK

HOUSE BEER

COORS LIGHT, BUD LIGHT, BUDWEISER, MILLER LITE

HOUSE WINE

CABERNET, CHARDONNAY, MERLOT,
WHITE ZINFANDEL, PINOT GRIGIO

SOFT DRINKS / JUICES

COKE, DIET COKE, SPRITE, ORANGE, CRANBERRY

CHAMPAGNE TOAST

CHAIR COVERS AND SASH

WEDDING CAKE, WEDDING CAKE CUTTING, AND SERVICE

SERVED ENTREES

DINNER ACCOMPANIED BY MARKET FRESH VEGETABLES, ARTISAN BREAD BASKET, WEDDING CAKE, FRESHLY BREWED COFFEE AND ICED TEA

FIRST COURSE

CHOICE OF ONE

ARUGULA
CANDIED WALNUTS, DRIED CRANBERRIES
WHITE WINE VINAIGRETTE

FIELD GREEN SALAD

CRISP GREENS, CHERRY TOMATO, CUCUMBER AND SELECTION OF DRESSING

ROMAINE

PARMESAN CHEESE, CIABATTA CROUTONS, CAESAR DRESSING

MAIN COURSE

CHOICE OF ONE

CITRUS CHICKEN

GRILLED CHICKEN WITH LEMON CREAM AND RICE PILAF

CHIMICHURRI FLANK STEAK

FLANK STEAK WITH A CHIMICHURRI SAUCE AND LOADED MASHED POTATOES

TARRAGON TILAPIA

TARRAGON CREAM SAUCE AND RICE PILAF



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NEW BEGINNINGS WEDDING PACKAGE

FOUR HOUR BAR & BUFFET DINNER PACKAGE \$100 PER PERSON FOR 2 ENTREES \ \$108 PER PERSON FOR 3 ENTREES

TWO HOUR BAR & BUFFET DINNER PACKAGE \$86 PER PERSON FOR 2 ENTREES \ \$93 PER PERSON FOR 3 ENTREES

COCKTAIL RECEPTION

CHOICE OF TWO BUTLER-PASSED HORS D' OEUUVRES

ONE HOUR SERVICE, BASED ON 4 PIECES TOTAL PER PERSON

MINI PEKING DUCK DUMPLINGS
ASSORTED QUICHE
VEGETARIAN EGG ROLLS
CHINESE BBQ PORK BUN
BRIE ENCROUTE WITH RASPBERRY

HOSTED OPEN BAR

Two or Four hours of service

SIGNATURE WELL LIQUOR

MARKERS MARK, DEWAR'S, TANQUERY, ABSOLUTE,
CAPTAIN MORGAN, JOSE CUEVRO

PREMIUM BEER

HEINEKEN, CORONA, SHINER BOCK

HOUSE BEER

COORS LIGHT, BUD LIGHT, BUDWEISER, MILLER LITE

HOUSE WINE

CABERNET, CHARDONNAY, MERLOT,
WHITE ZINFANDEL, PINOT GRIGIO

SOFT DRINKS / JUICES

COKE, DIET COKE, SPRITE, ORANGE, CRANBERRY

CHAMPAGNE TOAST

CHAIR COVERS AND SASH

WEDDING CAKE, WEDDING CAKE CUTTING, AND SERVICE

DINNER BUFFET

ONE AND A HALF HOURS OF SERVICE. BUFFET ACCOMPANIED BY MARKET FRESH VEGETABLES, ARTISAN BREAD BASKET, WEDDING CAKE, FRESHLY BREWED COFFEE AND ICED TEA STATION

SALADS CHOICE OF TWO

FIELD GREEN SALAD
CRISP GREENS, CHERRY TOMATO, CUCUMBER AND SELECTION OF DRESSING

ROMAINE

PARMESAN CHEESE, CIABATTA CROUTONS, CAESAR DRESSING

PENNE PASTA SALAD

MOZZARELLA CHEESE, PENNE PASTA, TOMATOES, VINAIGRETTE

SLICED MOZZARELLA AND TOMATOES WITH A TANGY VINAIGRETTE

HAND CUT FRESH FRUIT SALAD

MAIN ENTREES

BLACKENED SALMON PAN SERVED SALMON / ROASTED GARLIC CREAM SAUCE

CUBAN CHICKEN GRILLED CHICKEN / MANGO & PINEAPPLE RELISH

HERBED GRILLED CHICKEN

OVEN ROASTED EGGPLANT PARMESAN ROASTED TOMATO SAUCE/

PARMESAN CHEESE

CHICKEN CHASSEUR / SAVORY MUSHROOM HERB SAUCE

PESTO CHICKEN PAN SEAR CHICKEN / CREAMY PESTO

CITRUS CHICKEN / LEMON CREAM SAUCE

FLANK STEAK MUSHROOM DEMI GLAZE

CHICKEN MARSALA/ MARSALA SAUCE

CHICKEN AND BEEF FAJITAS

CHEESE ENCHILADAS

GRILLED CHICKEN WITH A MUSTARD BARBEQUE SAUCE

BARBEQUE BRISKET

SIDES CHOICE OF ONE

LOADED MASHED POTATOES

HERB ROASTED RED POTATOES

RICE PILAF

AU GRATIN POTATOES

CHARRO BEANS

SOUTHWESTERN RICE

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INFINITE BLISS WEDDING PACKAGE

A UNIQUE AND CUTTING EDGE WEDDING RECEPTION TO TANTALIZE THE SENSES 100 PER PERSON

COCKTAIL RECEPTION

CHOICE OF TWO BUTLER-PASSED HORS D' OEUUVRES

ONE HOUR SERVICE, BASED ON 4 PIECES TOTAL PER PERSON

MINI PEKING DUCK DUMPLINGS
ASSORTED QUICHE
VEGETARIAN EGG ROLLS
CHINESE BBQ PORK BUN
BRIE ENCROUTE WITH RASPBERRY

HOSTED OPEN BAR

FOUR HOURS OF SERVICE

SIGNATURE WELL LIQUOR

MARKERS MARK, DEWARS, TANQUERY, ABSOLUTE,
CAPTAIN MORGAN, JOSE CUEVRO

PREMIUM BEER

HEINEKEN, CORONA, SHINER BOCK

HOUSE BEER

COORS LIGHT, BUD LIGHT, BUDWEISER, MILLER LITE

HOUSE WINE (SELECT 3)

CABERNET, CHARDONNAY, MERLOT,
WHITE ZINFANDEL, PINOT GRIGIO, PINOT NOIR

SOFT DRINKS / JUICES

COKE, DIET COKE, SPRITE, ORANGE, CRANBERRY

CHAMPAGNE TOAST

CHAIR COVERS AND SASH

WEDDING CAKE, WEDDING CAKE CUTTING, AND SERVICE

DINNER STATIONS

ONE AND A HALF HOURS OF SERVICE, STATION BUFFET ACCOMPANIED BY ARTISAN ROLLS AND BUTTER, MARKET FRESH VEGETABLES, WEDDING CAKE, COFFEE, AND ICED TEA STATION

SELF SERVE SALAD STATION

DISPLAY OF FIELD GREENS, CHERRY TOMATOES, CUCUMBERS, SHREDDED CARROTS, CROUTONS, AND DRESSING

CHEF ATTENDED CARVING STATION

CHOICE OF ONE

SMOKED BEEF BRISKET WITH BBQ SAUCE
HERB CRUSTED BEEF STRIP LOIN WITH SAUCE BÉARNAISE
HERB ROASTED PORK LOIN WITH GREEN PEPPERCORN SAUCE
INSIDE ROUND OF BEEF WITH AU JUS
FLANK STEAK WITH CHIMICHURRI SAUCE

SELF SERVE STATION

CHOICE OF ONE

MAC-N-CHEESE STATION WITH CONDIMENT TOPPINGS
MASHED POTATO STATION WITH CONDIMENT TOPPINGS



\$75.00 PER CHEF ATTENDANT FEE, SUBJECT TO 8.25%
SALES TAX IS NOT INCLUDED IN THIS PRICE

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SERVED DINNERS

SERVED ENTREES ARE ACCOMPANIED BY YOUR SELECTION OF SALAD, MARKET FRESH VEGETABLES, STARCH, ARTISAN BREAD BASKET, AND WEDDING CAKE FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ICED TEA. PRICE PER PERSON

SALADS (SELECT ONE)

ARUGULA
CANDIED WALNUTS, DRIED CRANBERRIES
WHITE WINE VINAIGRETTE

FIELD GREEN SALAD
CRISP GREENS, CHERRY TOMATO, CUCUMBER AND SELECTION OF DRESSING

ROMAINE
PARMESAN CHEESE, CIABATTA CROUTONS, CAESAR DRESSING

ENTRÉES

GF STUFFED CHICKEN FLORENTINE 54
OVEN ROASTED CHICKEN BREASTS STUFFED WITH A SPINACH
AND MOZZARELLA CHEESE THEN TOPPED WITH ROSEMARY CREAM

GF BLACKENED CENTER CUT SALMON 45
ROASTED GARLIC CREAM SAUCE

CRISPY SNAPPER 51
PAN SEARED SKIN ON SNAPPER TOPPED WITH A CHAMPAGNE BEURRE BLANC SAUCE

RIBEYE 49
10OZ RIBEYE TOPPED WITH GREEN PEPPER CORN SAUCE

V VEGETABLE WELLINGTON 42
ROASTED VEGETABLES ENCLOSED IN FLAKY PUFF PASTRY

CHIMICHURRI FLANK STEAK 39
FLANK STEAK WITH A CHIMICHURRI SAUCE

JERK CHICKEN 41
SPICY JERK HAND RUBBED CHICKEN WITH FRIED PLANTAIN

GF CUBAN STYLE CHICKEN 40
WITH DICED MANGO & PINEAPPLE RELISH

PORK TENDERLOIN 43
HERB ROASTED WITH A PUMPKIN SEED PESTO

CITRUS CHICKEN 38
GRILLED CHICKEN WITH LEMON CREAM



DUAL ENTREES

RIBEYE STEAK AND SHRIMP 51
4OZ RIBEYE WITH SHALLOT DEMI GLAZE
&
3- SPICY THAI CHILI SHRIMP

CHICKEN AND SALMON 46
4OZ CHICKEN WITH A CHASSEUR
&
4OZ SALMON WITH CAPER CREAM SAUCE

RIBEYE STEAK AND CHICKEN 47
4OZ RIBEYE WITH PEPPERCORN SAUCE
&
4OZ CHICKEN WITH A LEMON CITRUS SAUCE

STARCH (SELECT ONE)
AU GRATIN POTATOES

ROASTED GARLIC MASHED POTATOES

HERB ROASTED RED POTATOES

WILD RICE PILAF

LOADED MASHED POTATOES

VEGETABLES (SELECT ONE)
SAUTÉED SEASON VEGETABLE MEDLEY

STEAMED BROCCOLI, CAULIFLOWER, CARROT MEDLEY

GREEN BEANS WITH ALMONDS

GRILLED ZUCCHINI AND YELLOW SQUASH

WEDDING CAKE, WEDDING CAKE CUTTING, AND SERVICE

CHAIR COVERS AND SASH

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DINNER BUFFETS

BUFFET INCLUDED APPROPRIATE CONDIMENTS, HOUSE ROLLS AND BUTTER FRESHLY BREWED COFFEE, AND ICED TEA.
BASED ON ONE AND A HALF HOURS OF SERVICE

TWO ENTRÉE \$52 PER PERSON

CHOOSE 3 STARTERS, 2 ENTREES, 2 SIDES

THREE ENTRÉE \$58 PER PERSON

CHOOSE 3 STARTERS, 3 ENTREES, 2 SIDES

STARTERS (CHOOSE THREE)

GARDEN SALAD

TOMATO, CUCUMBER, CARROTS, DRESSING SELECTION

PENNE PASTA SALAD

MOZZARELLA CHEESE, PENNE PASTA, TOMATOES, VINAIGRETTE

MARINATED TOMATO AND AVOCADO SALAD

HOUSE MADE SALSA AND TORTILLA CHIPS

SOUTHWEST GARDEN SALAD

ROASTED CORN, BLACK BEANS, TOMATO, CUCUMBER, TORTILLA CRISPS,
SOUTHWESTERN RANCH DRESSING

SLICED MOZZARELLA AND TOMATOES WITH A TANGY

VINAIGRETTE

SEASONAL SOUP

CAESAR

ROMAINE, PARMESAN CHEESE, CROUTONS, CAESAR DRESSING

SIDES (CHOOSE TWO)

GREEN BEANS AND ALMONDS

LOADED MASHED POTATOES

CHEDDAR, BACON, SOUR CREAM, GREEN ONION

STEAM BROCCOLI AND CARROTS

HERB ROASTED RED POTATOES

GARLIC MASHED POTATOES

RICE PILAF

GRILLED ZUCCHINI AND YELLOW SQUASH

CHARRO BEANS

SOUTHWESTERN RICE

ENTREE SELECTIONS

BLACKENED SALMON PAN SERVED SALMON / ROASTED GARLIC
CREAM SAUCE

CUBAN CHICKEN GRILLED CHICKEN / MANGO & PINEAPPLE
RELISH

HERBED GRILLED CHICKEN

OVEN ROASTED EGGPLANT PARMESAN ROASTED TOMATO
SAUCE/ PARMESAN CHEESE

CHICKEN CHASSEUR / SAVORY MUSHROOM HERB SAUCE

PESTO CHICKEN PAN SEAR CHICKEN / CREAMY PESTO

CITRUS CHICKEN / LEMON CREAM SAUCE

FLANK STEAK MUSHROOM DEMI GLAZE

CHICKEN MARSALA/ MARSALA SAUCE

CHICKEN AND BEEF FAJITAS

CHEESE ENCHILADAS

GRILLED CHICKEN WITH A MUSTARD BARBEQUE SAUCE

BARBEQUE BRISKET

WEDDING CAKE, WEDDING CAKE CUTTING, AND SERVICE

CHAIR COVERS AND SASH



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HORS D'OEUVRES

*\$100 PLUS TAX PER SERVER TRAY PASS HORS D'OEUVRES... 50 PIECE MINIMUM PER ITEM

HOT

COCONUT TEMPURA SHRIMP 6
SWEET CHILI SAUCE

MINI CHICKEN CORDON BLEU 6

BEEF & PINEAPPLE BROCHETTE 5
TERIYAKI GINGER SAUCE

VEGETABLE SAMOSA 5
DILL YOGURT

GF TEXAS WHITE WING 5
CHICKEN BROCHETTE WITH JALAPENO SLIVERS WRAPPED IN BACON

BRIE ENCROUTE WITH RASPBERRY 5

MINI BEEF WELLINGTON 4

DESSERT CHIMICHANGA 4
PECAN / CHOCOLATE / CARAMEL

CHICKEN EGG ROLLS 3
SWEET N SOUR SAUCE

V SPANAKOPITA 3

SOUTHWEST CHICKEN EGG ROLL 3
WITH A CHIPOTLE SOUR CREAM

VEGETARIAN EGG ROLLS 3
SWEET N SOUR SAUCE

CHINESE BBQ PORK BUN (DIM SUM) 3

FRIED STUFF CREAM CHEESE JALAPENO 3

CHIPOTLE BBQ MEATBALLS 3
BBQ SAUCE

ASSORTED MINI QUICHE 3

KUNG PAO CHICKEN DUMPLINGS 3
SOY GINGER GLAZE

CHICKEN OR BEEF SATAY 3
PEANUT SAUCE

V EDAMAME DUMPLINGS 3
TERIYAKI SAUCE

MINI PEKING DUCK DUMPLINGS 3
SOY GINGER GLAZE

COLD

TOMATO, BASIL, FRESH MOZZARELLA BRUSCHETTA 9
BALSAMIC REDUCTION

CANAPES VARIETY 6

GF SALMON TARTAR IN EDIBLE SPOON 6

SEASONAL FRUIT SKEWERS 5
HONEY YOGURT DIP

CHOCOLATE DIPPED STRAWBERRIES 4

PETITE CROISSANT SANDWICHES 4
TURKEY & CHEESE / TUNA / CHICKEN SALAD

ASSORTED MACARONS 3



DISPLAYS

HUMMUS 8 PER PERSON
HOUSE MADE SEASONAL HUMMUS
GRILLED PITA BREAD

ANTIPASTI PLATTER 8 PER PERSON
SALAMI, PEPPERONI, FRESH MOZZARELLA,
PROVOLONE CHEESE, MARINATED ARTICHOKE HEARTS,
HERB MARINATED MUSHROOMS, BLACK & KALAMATA OLIVES, ROASTED RED
PEPPERS, ARTISAN BREADS

IMPORTED AND DOMESTIC CHEESE DISPLAY 8 PER
PERSON
ARTISAN BREADS & CRACKERS

VEGETABLE CRUDITES 7 PER PERSON
HAND CUT SEASONAL VEGETABLES WITH SERVE RANCH & BALSAMIC DIP

GOURMET COFFEE STATION 14 PER PERSON
STARBUCKS® COFFEE AND HOT TEA SELECTION
MOCHA SAUCE, CINNAMON, NUTMEG, WHIPPED CREAM, VANILLA, HAZELNUT,
SUGAR FREE VANILLA SYRUP, & BISCOTTI

PRICE PER PIECE, UNLESS OTHERWISE NOTED

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SPIRITS AND WINE LIST

PREMIUM WELL

BOURBON: GENTLEMAN JACK
SCOTCH: JOHNNIE WALKER BLACK LABEL
GIN: BOMBAY SAPPHIRE
VODKA: GREY GOOSE
RUM: BARCARDI 151
TEQUILA: EL TESORO REPOSADO
COGNAC: HENNESSEY V.S.O.P

SIGNATURE WELL

BOURBON: MARKERS MARK
SCOTCH: DEWAR'S WHITE LABEL
GIN: TANQUERY
VODKA: ABSOLUTE
RUM: CAPTAIN MORGAN
TEQUILA: JOSE CUEVRO
COGNAC: COURVOISIER VS

HOUSE WELL

BOURBON: HOUSE
SCOTCH: HOUSE
GIN: HOUSE
VODKA: HOUSE
RUM: HOUSE
TEQUILA: HOUSE

HOUSE BEER

COORS LIGHT
BUD LIGHT
BUDWEISER
MILLER LIGHT

PREMIUM BEER

HEINEKEN
CORONA
GUINNESS STOUT
SHINER BOCK

HOUSE WINE (SELECT THREE)

CANYON ROAD CABERNET, CHARDONNAY, MERLOT,
WHITE ZINFANDEL, PINOT GRIGIO, PINOT NOIR

WINE LIST

WHITE WINES

BERINGER WHITE ZINFANDEL, CALIFORNIA	32 BOTTLE
FESS PARKER RIESLING, SANTA BARBARA	39 BOTTLE
HESS CHARDONNAY, MONTEREY	36 BOTTLE
MIRASSOU MOSCATO, CALIFORNIA	28 BOTTLE
MIRASSOU CHARDONNAY, CALIFORNIA	28 BOTTLE
CANYON ROAD, CHARDONNAY	22 BOTTLE
CANYON ROAD, PINOT GRIGIO	22 BOTTLE
CANYON ROAD, WHITE ZINFANDEL	22 BOTTLE

RED WINES

14 HANDS CABERNET, EASTERN WASHINGTON	32 BOTTLE
14 HANDS HOT TO TROT, EASTERN WASHINGTON	32 BOTTLE
HANGTIME PINOT NOIR, CALIFORNIA	40 BOTTLE
WILLIAM HILL CABERNET, CENTRAL COAST	28 BOTTLE
MIRASSOU PINOT NOIR, CALIFORNIA	28 BOTTLE
CANYON ROAD, PINOT NOIR	22 BOTTLE
CANYON ROAD, MERLOT	22 BOTTLE
CANYON ROAD, CABERNET	22 BOTTLE

CHAMPAGNE & SPARKLING WINES

FRE NON-ALCOHOLIC CHAMPAGNE	28 BOTTLE
VERDI SPUMANTE	18 BOTTLE
ALAN CHRISTOPHER	25 BOTTLE
WYCLIFF (HOUSE)	20 BOTTLE
BANIF ROSA REGAL	50 BOTTLE

HILTON HOUSTON GALLERIA AREA IS THE ONLY LICENSED AUTHORITY TO SELL AND SERVE LIQUOR FOR CONSUMPTION ON THE PREMISES. THEREFORE, ALCOHOLIC BEVERAGES ARE NOT PERMITTED TO BE BROUGHT INTO THE HOTEL.

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SPIRITS PRICING

HOST BAR SERVICE

PER DRINK PRICING

** REQUIRES PERSONAL BARTENDER AT \$75 PER BARTENDER.

FEE IS WAIVED AT THE POINT OF REACHING \$300 PER BAR

HOUSE WINES	\$6
SIGNATURE WELL	\$8
PREMIUM WELL	\$9
HOUSE WELL SELECTIONS	\$6.50
PREMIUM BEER	\$5.75
HOUSE BEER	\$4.25
SOFT DRINKS AND FRUIT JUICES	\$3.75
BOTTLE WATER	\$3.75

CASH BAR SERVICE

PER DRINK GUEST CASH BASIS

** REQUIRES PERSONAL BARTENDER AT \$75 PER BARTENDER.

FEE IS WAIVED AT THE POINT OF REACHING \$300 PER BAR

HOUSE WINES	\$6.50
SIGNATURE WELL	\$8.75
PREMIUM WELL	\$9.75
HOUSE WELL SELECTION	\$7.25
PREMIUM BEER	\$6.25
HOUSE BEER	\$4.75
SOFT DRINKS AND FRUIT JUICES	\$4.25
BOTTLE WATER	\$4.25

PER HOUR HOST BAR

PER GUEST, PER OUR PACKAGE PRICING

PACKAGE BARS PROVIDE YOU WITH AN ESTABLISHED PER PERSON PRICE PRIOR TO THE FUNCTION.

**Each package includes unlimited consumption of mixed drinks,
house wine (3 selections) house beer, premium beer and soft drinks**

PREMIUM WELL

ONE HOUR OF SERVICE	\$18
TWO HOURS OF SERVICE	\$26
THREE HOURS OF SERVICE	\$34
FOUR HOURS OF SERVICE	\$42

SIGNATURE WELL

ONE HOUR OF SERVICE	\$15
TWO HOURS OF SERVICE	\$22
THREE HOURS OF SERVICE	\$29
FOUR HOURS OF SERVICE	\$36

HOUSE WELL

ONE HOUR OF SERVICE	\$11
TWO HOURS OF SERVICE	\$17
THREE HOURS OF SERVICE	\$24
FOUR HOURS OF SERVICE	\$31



HILTON HOUSTON GALLERIA AREA HOTEL IS THE ONLY LICENSED AUTHORITY TO SELL AND SERVE LIQUOR FOR CONSUMPTION ON THE PREMISES. THEREFORE, ALCOHOLIC BEVERAGES ARE NOT PERMITTED TO BE BROUGHT INTO THE HOTEL.

All prices are subject to 22% taxable service charge and 8.25% sales tax.
Minimum of 30 people required for buffets/Stations. Prices subject to change without notice

THE CEREMONY

THE VENUE SPACE FEE FOR CEREMONY WILL INCLUDE:

- CHAIRS AND CHAIR COVERS/SASHES
- WATER STATION
- EASEL FOR ENGAGEMENT PORTRAIT
- GUEST BOOK, GIFT TABLE AND ADDITIONAL CEREMONY TABLES (AS NEEDED)
- AUDIO VISUAL TO INCLUDE: LAPEL MICROPHONE FOR THE MINISTER, A STANDING MICROPHONE FOR READINGS AND MUSIC SYSTEM AND A TECHNICIAN FOR 1 HOUR.

10:00AM-4:00PM

REGENCY BALLROOM \$2,000.00 (MAXIMUM OF 200 GUESTS)

RIO GRANDE OR MONTERREY ROOM \$1,150.00 (MAXIMUM OF 100 GUESTS)

5:00PM-10:00PM

REGENCY BALLROOM \$3,500.00 (MAXIMUM OF 200 GUESTS)

RIO GRANDE OR MONTERREY ROOM \$1,500.00 (MAXIMUM OF 100 GUESTS)

QUESTIONS AND ANSWERS

GUEST ROOMS

Will we get a room at the hotel on our wedding night?

Yes, one complimentary guest room for the bridal couple on the evening of their wedding with purchase of wedding package.

Are room blocks available for my guests at a discounted price?

Yes, Discounts do apply based on hotel availability

ADDITIONAL EVENTS

We will be happy to decrease our menu prices by 10% for any other wedding related events booked in addition to our wedding reception. *Please inquire about our 10% adjustment for Friday and Sunday Wedding reception dates.

CAN I BRING IN MY OWN DECORATIONS?

Yes, White tablecloths and Hurricane lamp with Candle per table are complimentary, we are happy to assist with the rental of specialty floor length linens, floral arrangements, special decorations or themed décor.

We do not allow, confetti, fresh rose petals, or open flames.

VENDORS

Although you wedding special will make suggestions for vendors, we do allow you to hire vendors of your choice. Information will be provided to you for you and your vendors 6-8 weeks prior to your wedding date. It is crucial that you forward this information to all of your vendors to ensure the success of your wedding. If you decide to include a meal for your vendors, we will charge \$38 for a chef's choice Chicken Dish.

ENTERTAINMENT, LIGHT & AUDIO VISUAL

It is your responsibility to discuss with your vendors and inform the Hilton Houston Galleria area of any special electrical requirements for you Band, DJ, or Entertainment of any kind. Electrical fees may be applicable for special power requirements. DR AV Solutions is our full-service audio visual company.

IS PARKING AVAILABLE FOR MY GUESTS?

Hotel offers complimentary self parking

FOOD AND BEVERAGE

CAN WE BRING IN OUR OWN FOOD OR ALCOHOL?

No, all of our culinary creations are expertly prepared by our staff to ensure gourmet quality meals. No Food or beverage of any kind will be permitted to be brought into the hotel by the patron or any of his/her guests with the written approval of the Director of Catering. The hotel reserves the right to charge for any such food or beverage brought into the hotel.

HOW DO WE DETERMINE OUR MENU?

Your catering manager will schedule a meeting with the bride and groom at least a month prior to the wedding date to determine the menu you would like to serve to your guests. A menu tasting, for up to four guests, will be offered for events with 80 or more guests.

DO I NEED TO HIRE A WEDDING COORDINATOR?

To ensure a flawless event, you will find it essential to hire a professional wedding coordinator to assist you with your wedding planning, rehearsal and reception. While our experienced catering sales manager are experts in planning every aspect of your food and beverage, room arrangements and hotel details. Professional wedding coordinators will oversee all the details of your wedding.

PAYMENT

All weddings are prepaid. When signing a wedding contract a 25% initial deposit payment is required. Six months prior to scheduled wedding date, 50% of the remaining estimate is due. Each of these payments may be made with Credit card, Cash, or personal check. The final payment is due 3 business days prior to the wedding date in form of Cash, Cashier's Check or Certified bank check. All payments are non-refundable. There will be no exceptions for the final payment method.