



**INTERCONTINENTAL®**

HOUSTON – MEDICAL CENTER



## **THE FINE DETAILS**

### **Deposit and Payments**

To secure a date, a signed contract and a non-refundable 10% deposit is required. Full estimated prepayment of the event is due ten business days prior to the event.

### **Guarantees**

Final attendance must be specified before 11:00am CST, three business days prior to your Event.

### **Linens**

We provide a choice of house floor length linens and Framed Table Numbers for Each Table. Custom colors can be ordered at an additional cost.

### **Table Arrangements**

Based on your requirements, a personalized diagram will be designed by your Wedding Specialist so that table assignments may be made if needed.

### **Music, Photographer, Florist**

Names and contact information provided via our exclusive referral list. (Additional Fees will apply, based on electrical power needs.)

## **COMPLIMENTARY WEDDING AMENITIES**

Complimentary Tasting: Maximum six guests, held 2pm – 4pm, Tuesday – Friday. Tasting must be scheduled three months prior to your event date, subject to availability.

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Wedding Couple Suite

Champagne and chocolate-covered strawberries

•

Spacious Changing Rooms for the Attendants

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Complimentary upgrade to Club InterContinental® accommodations for both sets of parents, which includes continental breakfast, afternoon cocktails, and upgraded in-room amenities

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Reduced Guest Room Rates for Wedding guests

## **WEDDING PACKAGES**

### **ROMANCE BY DESIGN**

Five Hour Premium Open Bar  
Three Butler-Passed Hors d'oeuvres  
Three Course Dinner – Salad & Entrée  
Wedding Cake from our Specialty Bakery  
Choice of International Teas, Freshly Brewed Coffee, Decaffeinated Coffee  
Complimentary Champagne Toast  
Complimentary Wedding Couple Suite on the Evening of Your Wedding  
**\$129 per guest**

### **AN INTERCONTINENTAL NIGHT**

Five Hour Deluxe Open Bar  
Three Butler-Passed Hors d'oeuvres  
Chilled Reception Display  
Three Course Dinner – includes Salad & Entree  
Wedding Cake from our Specialty Bakery  
Choice of International Teas, Freshly Brewed Coffee, Decaffeinated Coffee  
Wine Service with Dinner  
Complimentary Champagne Toast  
Complimentary Wedding Couple Executive Suite on the Evening of Your Wedding  
**\$149 per guest**

### **A GRAND AFFAIR**

Five Hour Deluxe Open Bar  
Six Butler-Passed Hors d'oeuvres  
Three Course Dinner – includes Salad & Entrée  
Wedding Cake from our Specialty Bakery  
Choice of International Teas, Freshly Brewed Coffee, Decaffeinated Coffee  
Viennese Display  
Wine Service with Dinner  
Complimentary Champagne Toast  
Complimentary Wedding Couple Executive Suite on the Evening of Your Wedding  
**\$175 per guest**

2 ENTRÉE SELECTION CHOICES AND 1 VEGETARIAN ADDITIONAL +\$9 PER GUEST

3 ENTRÉE SELECTION CHOICES AND 1 VEGETARIAN ADDITIONAL +\$15 PER GUEST

CHOICES MUST BE MADE IN ADVANCE AND ARE DUE WITH THE GUARANTEED NUMBER  
ENTRÉE CHOICE IN ADVANCE MUST BE INDICATED ON PLACE CARD PROVIDED BY HOST

*Food and Beverage is Subject to a 25% Taxable Service Charge and 8.25% Sales Tax*

## **BUTLER-PASSED HORS D'OEUVRE SELECTIONS**

### **Cold Hors D'oeuvres**

Smoked Salmon on Focaccia, Crème Fraîche & Pickled Shallot

Tuna Tartare, Crisp Wonton, Wasabi Aioli

Seared Beef Tenderloin, Chive Sour Cream, Capers and Shaved Parmesan on Crostini

Carrot Ginger Shooter

Rock Shrimp Ceviche

Fire Roasted Corn and Blue Crab Salad, Toasted Brioche

Eggplant Caponata, Toasted Focaccia

Tomato, Fresh Mozzarella, Basil, Lemon Oil on Crisp Baguette

Lobster Salad, Lemon Aioli on Cucumber Disk



### **Hot Hors D'oeuvres**

Mini Kobe Burger, Caramelized Onion

Pecan Chicken Bites, Raspberry Compote

Raspberry & Brie En Croute, Apple Compote

Honey Sriracha Chicken Meatball

Bacon, Date and Smoked Almond Skewer

Tandoori Chicken Satay, Mango Yogurt

Feta and Sundried Tomato Phyllo Roll

Scallop and Bacon Skewer

Short Rib, Fig Jam and Blue Cheese Tart

Buffalo Chicken Spring Roll, Buttermilk Blue Cheese Dip  
Vegetable Samosa, Mint Yogurt

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## **CHILLED RECEPTION DISPLAYS**

### **Antipasti Display**

Variety of Italian Meats and Charcuteries to include Prosciutto de Parma, Sopressata, Capicola, Salami, Mortadella, Aged Parmesan, Marinated Artichokes, Grilled Asparagus, Marinated Olives, Artisan Breads, Crackers and Crostini

### **InterContinental Cheese Board**

Assortment of International and Domestic Cheese, Assorted Jam, Dried and Fresh Fruit, Artisan Breads and Crackers

### **Fresh from the Garden**

Array of Local Vegetables Prepared Grilled, Roasted and Fresh served with Aged Balsamic, Olive Oil and Assortment of Dips



## **PLATED DINNERS**

Plated Dinners Include Your Choice of Soup or Salad, Entrée and Wedding Cake  
Freshly Brewed Regular or Decaffeinated Coffee  
Selection of Assorted Teas

French Rolls and Honey Butter

### **Soups**

Crab and Roasted Red Pepper Bisque, Chive Crème Fresh  
Wild Mushroom Soup, White Truffle Oil  
Roasted Tomato Basil Soup, Pesto and Parmesan

### **Salads**

Baby Iceberg, Smoked Moody Blue, Heirloom Cherry Tomatoes, White French Dressing

Baby Romaine Hearts, Cherry Tomato, Kalamata Olives, Shaved Parmesan, Focaccia Crisp,  
Caesar Dressing

Wild Arugula, Roasted Baby Beets, Pickled Red Onion, Goat Cheese, Vidalia Onion Dressing

Arcadian Greens, Baby Tomatoes, Sliced Radish, Cucumber Curls, Balsamic Vinaigrette

Vine Ripened Tomato, Buffalo Mozzarella, Micro Basil, Balsamic Syrup, EVOO, Smoked Sea Salt

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### **Appetizer Enhancements**

Butternut Squash Ravioli- Sage Brown Butter, Pine Nuts  
Braised Beef Short Rib- Sweet Corn Polenta, Maytag Blue, Bacon Jus  
Seared Seabass- Smoked Bacon Beluga Lentils, Meyer Lemon Oil  
Seared Sea Scallop- Fire Roasted Asparagus, Truffle Risotto  
Crispy Chicken Thigh- Cauliflower Puree, Bacon Lardons, Roasted Forest Mushrooms, Chicken Jus  
Additional Course - \$10

### **Intermezzo Enhancements**

Lemon Sorbet, Citrus Zest  
Champagne Sorbet, Strawberry Gelee  
Passion Fruit Sorbet, Pineapple Mint Essence  
Additional Course - \$4

### **PLATED ENTRÉES**

Entrée Price Includes Soup or Salad and Wedding Cake

#### **Poultry**

Roasted Chicken Breast, Mushroom Duxelle, Herb and Truffle Risotto, Charred Broccolini, Chicken Jus  
finished with Cream  
Brined French Cut Chicken Breast, Scallion and Crème Fraiche Potato Cake, Seasonal Vegetables, Roasted  
Chicken and Chablis Pan Sauce

#### **Fish**

Sautéed Halibut, Herb Roasted Fingerling Potatoes, Lemon Zest, Grilled Asparagus, Piquillo Pepper Coulis  
Seared Atlantic Salmon, Pea Risotto, Roasted Baby Carrots, Charred Tomato Beurre Blanc



#### **Beef**

Grilled Beef Tenderloin, Gruyere Gratin Potatoes, Caramelized Onion Marmalade, Sea Salt Poached  
French Beans, Port Wine Sauce  
Slow Roasted Beef Short Rib, Smoked Gouda Whipped Potato, Roasted Root Vegetables,  
Red Wine Pan Sauce  
Grilled Top Sirloin, Herb Roasted Fingerling Potato, Seasonal Vegetables, Merlot Veal Reduction

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**\*Duets**

(\*Add \$10 per guest)

Petite Filet of Beef paired with Seared Seabass  
Asparagus Risotto, Baby Carrots, Madeira Glaze, Gremolata

Salmon Filet paired with Roasted Chicken Breast  
Fingerling Potato Hash, French Beans, Mushroom Sauce, Lemon Beurre Blanc

Beef Tenderloin paired with Crab Cake  
Truffle Whipped Potatoes, Baby Vegetables, Port Wine Sauce, Caper and Pickle Crème Fraiche



**Vegetarian**

Ziti Pasta, Mushroom Bolognese, Shaved Pecorino

Cauliflower Risotto, English Peas, Grilled Squash, Shaved Parmesan, Roasted Tomato

Wild Mushroom Ravioli, Wilted Arugula, Madeira Cream

Grilled Eggplant, Polenta Cake, Tomato Compote

**Spring and Summer Menu  
Available March through August**

Mixed Baby Lettuce, Caramelized Peaches, Crumbled Goat Cheese, Candied Walnuts,  
Cherry Vinaigrette

Cucumber Carpaccio, Grilled Endive, Roasted Pineapple, Watercress, Boursin Yogurt Dressing

Grilled Baby Romaine, Parmesan Tuile, Olive Oil Roasted Tomatoes, Roasted Garlic Caesar Dressing

Provençal-Herb Roasted Chicken, Boursin Whipped Potatoes, Asparagus and Baby Carrot,  
Roasted Chicken Thyme Jus

Coriander Crusted Cod, Wilted Rainbow Chard, Sweet Corn and Chorizo Hash, Smoked Paprika Fingerling  
Potatoes, Saffron Cream

Grilled Beef Filet, Spring Onion Potato Gratin, Baby Vegetables, Cabernet Veal Reduction

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**Fall and Winter Menu**  
**Available September through February**

Baby Lettuce, Caramelized Pears, Moody Blue Cheese, Heirloom Cherry Tomatoes, Candied Pecans, Pear Vinaigrette

Roasted Golden and Purple Beets, Goat Cheese, Micro Radish Greens, Toasted Pistachio, Horseradish Vinaigrette

Wild Rocket Greens, Dried Cranberries, Roasted Butternut Squash, Toasted Pumpkin Seeds, Maple Balsamic Dressing

Pistachio Crusted French Cut Breast of Chicken, Sweet Potato Puree, Maple Glazed Brussels Sprouts, Chardonnay Cream

Braised Osso Bucco, Creamy Polenta, Buttered Haricot Vert, Oxtail Merlot Reduction

Sake Glazed Faroe Island Salmon, Forbidden Black Rice, Exotic Forest Mushrooms, Baby Bok Choy, Lemongrass Essence

**VIENNESE DESSERT DISPLAY**

Chef's selection to include: Traditional Opera Cake, Pana Cotta Shooters, Assorted Mousse  
Cornets

Espresso Tart, Miniature Fresh Fruit Tart, Flavored Financiers

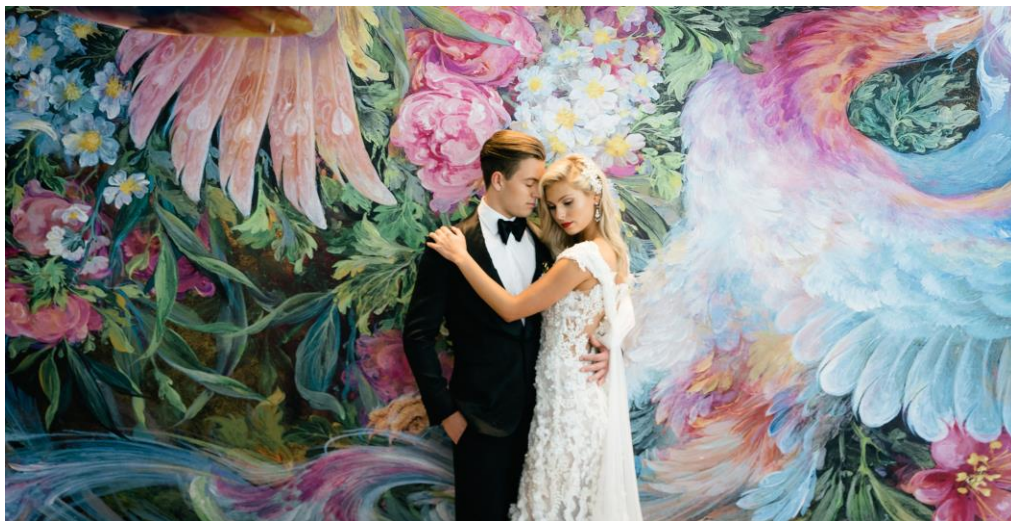
Mini Eclairs & Cream Puffs, Homemade Palmiers

Assorted French Macaroons and Butter Cookies

Freshly Brewed Regular or Decaffeinated Coffee

Selection of Assorted Teas and Infusions

\$20 per guest



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## **LATE NIGHT SNACKS**

### **Sliders**

Hamburger and Cheeseburger Sliders Served on Sesame Slider Buns

Turkey Burger Sliders Served on Whole Wheat Slider Buns

Pork BBQ Sliders on Sesame Slider Buns

Accompaniments to include: Lettuce, Tomato, Sliced Onion, Pickles, Ketchup, Mayonnaise,  
Dijon Mustard

House-made Truffle Potato Chips

\$19 per guest

### **Soft Pretzels**

Hot Jumbo Salted Pretzels

Hot Jumbo Cinnamon Pretzels

Served with Cheese Sauce, Stadium Mustard and Sweet Cream Cheese Sauce

\$8 per guest

### **Flatbread Pizzas**

Vegetable, Cheese, Pepperoni and Sausage

\$16 per pizza

### **Donuts**

Miniature Powdered, Cinnamon, and Traditional Donuts

Served with Chocolate and Regular Milk

\$30 per dozen

### **A La Carte Items**

(Minimum Quantity Requirements is 50 Pieces)

Miniature Meatball Sandwiches

Miniature Quesadilla Cones

Miniature Fried Chicken Sliders

Grilled Cheese Triangles and Tomato Soup Shooter

Miniature Coney Dogs

Miniature Kobe Beef Burgers

Miniature Reuben Floret

Beef Empanadas

Nashville Hot Chicken

Adobe Pineapple Carnitas

Mini Sausage Pizzas

Chicken Pot Pies

\$6 per piece

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## **BEVERAGE SERVICE**

### **PREMIUM BRANDS**

Dewar's White Label Scotch

Jack Daniels Whiskey

Makers Mark Bourbon

Absolut Vodka

Tanqueray Gin

Bacardi Silver Rum

Avion Silver Tequila

5 Hour Open Bar with Wedding Package  
(Every hour additional \$8 per hour, per guest)

### **DELUXE BRANDS**

Johnnie Walker Black Label Scotch

Crown Royal Whiskey

Knobb Creek Bourbon

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi Gold Rum

Patron Silver Tequila

5 Hour Open Bar with Wedding Package  
(Every hour additional \$9 per hour, per guest)

All Beverage Packages include InterContinental Houston Medical Center selected Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon, Imported and Domestic Beers, Mineral Waters, Juices and Soft Drinks.

One bartender per 75 guests at \$150 each

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