



WEDDING
MENU



Setting the Scene:

*It's taken you a lifetime to find
the perfect partner, we'll give
you the perfect venue.*

You have arrived at **Hotel Derek.**



Ceremonies

Where it all begins...

*For ceremonies as unique as your love story,
we will create your dream setting to say **I Do.***

With 10,000 square feet of high design space, Hotel Derek can assist you in crafting stylishly intimate or elaborate affairs. The ballroom boasts 4,800 square feet of extraordinary space, accommodating groups up to 425 for a seated dinner.

Ceremony Fee: \$1,500.00

You have arrived at **Hotel Derek.**

This is what you've been Dreaming of...

NO HOLDS BARRED | THE ULTIMATE WEDDING EXPERIENCE

Fabulously talented wedding expert & dedicated banquet captain

Chauffeured car service upon arrival for the Bride & Groom the evening prior to the wedding (from either airport or any location within Houston)

Two nights in the Penthouse Suite with early check-in & late check-out

Champagne amenity upon arrival for Bride & Groom

Breakfast delivered to the suite for the Bride with mimosas for her ladies

Grooms changing room with a round of craft beers for the boys

Strike a pose! Full access to Hotel Derek for both bridal & engagement portraits

Complimentary tasting for up to (4) guests one month prior to wedding

Sip & savor (3) hors d'oeuvres & cocktail shooter pairings

Couples choice of dining experience

Five hour luxury bar with custom signature cocktail

Designer wedding cake

Iced martini bar luge engraved with couples monogram

Photobooth - Derek style!

We've got you covered-tables, chairs, staging, dance floor, easels & dinner setting always included

Specialty linens to accent couples theme

Light it up! Couples choice of accent lighting

Dinner wine service

Chandon champagne toast

Choice of one food truck & late night snack

Keep the party going! Access to the ballroom until 1:00am with glow bracelets & necklaces

Breakfast in bed for the Bride & Groom

Farewell Red Eye brunch

Chauffeured car service upon departure for the Bride & Groom
(To either airport or any location within Houston)

\$350.00/guest

(MINIMUM OF 125 GUESTS REQUIRED)

The Taste of Culture

IF KEEPING WITH FAMILY TRADITION IS IN THE AIR,
WE'LL CELEBRATE YOUR HERITAGE WITH STYLE AND FLAIR.

OUTSIDE CATERING EVENT INCLUSIONS

Couples choice of outside ethnic caterer

Chair covers & ties

Designer wedding cake

Cocktail hour with nibbles

One complimentary overnight accommodation

Champagne or sparkling cider toast

We've got you covered-tables, chairs, staging, dance floor, easels & dinner setting always included

Hotel Derek linens to accent couples theme

On-site wedding specialist & dedicated banquet captain

Use of the facility for both bridal & engagement portraits

Freshly brewed Starbucks regular & decaffeinated coffee and tea service with dinner

\$50.00/person

ETHNIC CATERING SPECIFICATIONS:

Hotel must approve all outside caterers

Vendor must have proof of liability insurance in the amount of \$1,000,000 or greater

Vendor must possess a city of Houston retail food establishment permit & a food handlers permit

All caterers must provide their own transportation, hot boxes, chafers, liners, pots, pans, serving utensils, etc. and proper volume of wait staff to execute all food handling

Hotel will provide vendor with designated work space

Any equipment, food, or ingredients provided by hotel to caterer will be charged to the client

Junior Jamboree

GIVE MOM AND DAD THE NIGHT OFF.
WE MAKE SURE EVEN THE TINIEST TOT IS COVERED.

Peanut Party Package

Activities to include: souvenir arts & crafts, games, wii, tv, music, movies, karaoke, cupcake decorating station, "Party Spot" décor & age appropriate goodie bag.

\$775

Upgrades

Peanut Party Package PLUS face painting & balloon artist for 2 hours

\$900

Peanut Party Package PLUS face painting, balloon artist for 2 hours & make-a-bear activity

\$1,000

Kids Dinner

Fresh seasonal fruit cup

Planners choice of entrée:

Chicken tenders with freedom fries

Butter pasta with garlic bread

Miniature pizza with breadstick

Homemade cookie

Choice of milk, juice or soft drink

\$27/Per Person

Qualified Sitters will supervise your tiny treasures in a safe & fun atmosphere. For children 6 months to 12 years.

(Pricing based upon 10 children for 4 hours. Additional children are \$15 per child per hour)

We bring your vision to life

*Whether you envision intimate and elegant,
bold and edgy or anywhere in between,
your vision and wish is our mission and desire.*

You have arrived at **Hotel Derek.**



CHEERS

“Swig” Options

Premium Hosted Bar

Premium cocktails
Domestic & premium beer
House wine
Soft drinks & bottled water
Complimentary specialty cocktail inspired by you!

One hour	\$16.00/person
Two hours	\$26.00/person
Three hours	\$32.00/person
Four hours	\$39.00/person

Luxury Hosted Bar

Luxury cocktails
Domestic & premium beer
House wine
Soft drinks & bottled water
Complimentary specialty cocktail inspired by you!

One Hour	\$19.00/person
Two Hours	\$28.00/person
Three Hours	\$36.00/person
Four Hours	\$41.00/person

“Bubbles” Bar By the Bottle

Nicolas Feuillatte “Brut” Rose	\$105.00
Nicolas Feuillatte “Brut”	\$75.00
Louis Roederer “Cristal”	\$800.00
Bollinger “Special Cuvee Rose”	\$250.00
Veuve Clicquot	\$150.00
Piper Heidsieck “Brut”	\$55.00
Perrier Jouet “Gran Brut”	\$100.00
Dom Perignon	\$550.00
Bollinger “Grand Anne’ “	\$260.00
Taittinger “Brut”	\$95.00
Taittinger “Comtes de Champagne”	\$550.00

Premium Brands

Tito’s Vodka, Tanqueray, Jack Daniel’s,
Glenlivet Malt 12 Year, Cuervo 1800,
Bacardi Gold, Crown Royal

Luxury Brands

Grey Goose, Bombay Sapphire,
Woodford Reserve, Macallan 10 Fine Oak,
Milagro Silver, Mount Gay, Maker’s Mark

Domestic Beer

Budweiser, Bud Light, Miller Lite,
Shiner Bock, O’Douls

Premium Beer

Corona, Corona Light, Heineken,
Sam Adams, Guinness

House Wine

Copperidge Chardonnay, Merlot
& Cabernet Sauvignon,
Freixenet Cordon Negro Brut

Schramsberg “Cremant”	\$85.00
Schramsberg “Blanc de Blanc Brut”	\$95.00
Mumm Napa Cuvee “Blanc de Blanc”	\$45.00
Mumm Napa “Rose”	\$60.00
Bellavista “Franciacorta” Brut	\$75.00
Ca’ del Bosco “Cuvee Prestige”	\$80.00
Villa Sandi Prosecco “Extra Dry”	\$40.00

“Swig” Options Cont.

The Lone Starry Night

Handcrafted spirits from the great state of Texas

Dripping Springs Texas Vodka

Tito's Handmade Texas Vodka

Garrison Brothers Texas

Straight Bourbon Whiskey

Mossman - Texas Whiskey

Railean Rum

Paula's Texas Lemon Liqueur

Paula's Texas Orange Liqueur

Roxor Artisan Gin

One Hour \$28.00/person

Two Hours \$52.00/person

Three Hours \$72.00/person

Four Hours \$88.00/person

Tequila Sunset

Handcrafted spirits from the tequila region of Mexico

Tres Agaves Anjeo

Casa Noble Tequila Crystal

Voodoo Tiki Platinum Tequila

30-30 Reposado Tequila

Arette Artesanal Blanco Suave Tequila

Gran Centenario Tequila Leyenda

Chinaco Blanco Tequila

Casa De Dragons Platinum Tequila

One Hour \$55.00/person

Two Hours \$104.00/person

Three Hours \$150.00/person

Four Hours \$192.00/person

The Exchequer Rolls of Scotland

Handcrafted spirits reflecting the following regions of Scotland

Islay: Laphroaig • Caol Ila

Speyside: The Macallan • Balvenie

Lowland: Auchentoshan • Glenkinchie

Highland: Glenmorangie • Oban

The Islands: Isle of Jura • Talisker

Campbeltown: Springbank • Glen Scotia

One Hour \$46.00/person

Two Hours \$88.00/person

Three Hours \$126.00/person

Four Hours \$160.00/person

American Foot Hills

Handcrafted whiskies from the United States

Russell's Reserve 6 Year Old

Straight Rye Whiskey

Black Maple Hill 23 Year Old

Limited Edition Kentucky

Parker's Heritage Bourbon

George T. Stag Kentucky

Straight Bourbon Whiskey

Pappy Van Winkle 15 Year Old

Family Reserve Whiskey

Four Roses Single Barrel Kentucky

Straight Bourbon

Knob Creek 9 Year Old Single

Barrel Reserve Bourbon Whiskey

One Hour \$64.00/person

Two Hours \$124.00/person

Three Hours \$180.00/person

Four Hours \$232.00/person

Your Fabulous Affair

Moments to last a lifetime.

OUR GIFT TO EVERY WEDDING

Fabulously talented wedding expert & dedicated banquet captain

Strike a pose! Full access to Hotel Derek for both bridal & engagement portraits

We've got you covered-tables, chairs, chair covers & ties, staging, dance floor, easels & dinner setting always included

Hotel Derek linens to accent couples theme

Cocktail hour with nibbles

Designer wedding cake

Champagne toast

One complimentary overnight accommodation

Complimentary tasting for up to (4) guests one month prior to wedding

Cocktail Hour Nibbles

COUPLES CHOICE OF THREE FOR YOUR GUESTS TO SAVOR

SEA

Crab cakes with avocado
Bacon wrapped scallops
Potato wrapped shrimp
Seared tuna with raspberry wasabi aioli
Mini shrimp cocktail shooters with vodka cocktail sauce
Cane sugar cured wild salmon with blonde mary shooter
Steamed crab claws
Assorted sushi & sashimi
Tuna poke
 diced tuna, pineapple, crushed macademia nuts &
 pomegranate served with sweet potato crisps
Oyster shooters
Salmon mousse on crostini
Bacon wrapped shrimp
Potato wrapped salmon with truffle mousse
Lobster mac & cheese bites with Sriracha aioli
Mini ceviche tacos with micro cilantro

LAND

Chicken fried chicken with BBQ sauce
Beef carpaccio with truffle cheese and marinated tomato served on a
 focaccia crouton
Kobe short rib slider with smoked onion jam
Prosciutto wrapped melon
Beef tenderloin on crostini with truffle oil
Miniature beef sliders

GARDEN

Caprese skewers
Fried ravioli with marinara sauce
Mac & cheese bites
Flash fried crudité with sake ginger sauce
Bruschetta
Stuffed silver dollar mushroom
 pesto, boursin cheese with a panko & parmesan gratin
Baked brie & raspberry
Triple cream brie filled strawberries



YOUR PLATED DINING ADVENTURE

COUPLES CHOICE OF ONE ITEM FROM EACH COURSE

All dinner menus include freshly brewed Starbucks Coffee & assorted Tazo Teas.

First Course

Derek Signature Salad

Mixed greens, cranberries, feta cheese & candied pecans with raspberry vinaigrette

Classic Caesar Salad

Hearts of romaine wedge with asiago cheese & focaccia croutons with creamy garlic dressing

Bibb Salad

Boston bibb lettuce with apple wood smoked bacon, bleu cheese crumbles, tomatoes & onion straws with buttermilk chive dressing

Mixed Organic Greens Salad

Roasted baby beets caramelized pears & goat cheese with prosecco vinaigrette

Roasted Beet Salad

Frisee, braised leeks, haricot vert, goat cheese, candied walnuts with balsamic vinaigrette

Steakhouse Salad

Crisp iceberg lettuce, crumbled bleu cheese, bacon, scallions with sherry vinaigrette

Lobster Bisque with Dry Sherry

French Onion Soup

Chive baguette & topped with gouda cheese

Entrée

Roasted French Style Chicken

White wine demi glaze with smashed red potatoes & haricot vert with red pepper batons
\$75.00/person

Sweet Chili Glazed Chicken

with smoked cheddar grits & roasted baby carrots
\$75.00/person

Oven Roasted French Cut Chicken

Roasted chicken jus with sweet onion cheddar potato gratin & grilled asparagus
\$75.00/person

Roast Rack of Lamb

Lamb demi glaze with barley risotto & seasonal vegetable
\$90.00/person

Garlic Bleu Cheese Crusted Beef Tenderloin

Demi glaze with garlic mashed potatoes & baby carrots
\$90.00/person

Pepper Crusted Petite Filet Mignon

Red wine demi glaze with roasted red potatoes & baby bok choy
\$100.00/person

Maple Brined Pork Loin

Apple chutney with sweet potato hash & haricot vert
\$85.00/person

Cedar Planked Salmon

Truffle lemon sauce with wild rice pilaf & broccolini
\$80.00/person

Pan Seared Halibut

Lemon-thyme sauce with potato onion gratin & sautéed broccolini
\$85.00/person

Chicken & Waffles

Freshly made waffles paired with southern fried chicken topped with warm blueberry maple syrup & served with collard greens
\$80.00/person

Surf & Turf

Flat iron steak & jumbo gulf shrimp with potato gratin & grilled baby carrots
\$89.00/person



YOUR BUFFET DINING ADVENTURE

FOR AFFAIRS OF 25 OR MORE

Texas Chic

Mixed greens salad with cucumber, tomato & croutons with creamy ranch dressing
Buttermilk Fried Chicken
Country Meatloaf with smoked tomato gravy
rustured red potato mashed with sour cream & green onions
Squash Casserole
Seasoned Southern Vegetables
Collard Greens
Cornbread Muffins with honey butter

\$85.00/person

Avante Garde

Seasonal Soup
Modern Caprese Salad
with heirloom tomatoes, garlic & herb goat cheese with pinot vinaigrette
Grilled New York Strip with fire roasted tomato garlic confit
Pan Seared Halibut with orange brown butter sauce
Pasta Primavera with pappardelle pasta & seasonal vegetable medley
Roasted Red Pepper Gratin Potatoes
French Beans with cippolini onions

\$85.00/person

Italian Bliss

Italian Wedding Soup
Caprese Salad
Charcuterie Board
Orzo tossed with olive oil and garlic served with cracked black pepper & parmesan cheese
Chicken Parmesan with marinara & mozzarella cheese
Neapolitan Lasagna
Garlic Bread

\$79.00/person

Love Story

Corn-White Bean Chowder
Baby greens, candied pecans, dried cranberries & feta cheese with raspbery vinaigrette
Rosemary Chicken Breast with lemon scented extra virgin olive oil
Pan Seared Salmon Filet, roma tomatoes & caper sweet pepper relish
Roasted Red Potatoes
Sautéed Spinach with pine nuts

\$75.00/person

A Distinguished Affair

Butternut Squash Soup
Steakhouse Caesar Salad
romaine, crispy bacon lardons, croutons, grated parmesan cheese & caesar dressing
Roasted Chilean Sea Bass with citrus-soy reduction
Fennel Roasted Pork Loin with mango chutney & pearl couscous
Oven Roasted Baby Carrots & Shallots
Purple Peruvian Potatoes

\$85.00/person

Enhance your Selection with a Carving Station

Black Peppercorn Tenderloin of Beef
truffle demi glaze, whole grain mustard & creamy horseradish with silver dollar rolls

\$19.00/person

Garlic Rosemary Prime Rib
herb jus & horseradish aioli with crusty baguette rounds

\$15.00/person

Honey Glazed Pork Loin
caramelized onion & apple chutney with jalapeño corn bread

\$8.00/person

Achiote Roasted Breast of Turkey
southwest cranberry relish & honey mustard with Hawaiian sweet rolls

\$9.00/person

Whole Fish
whole seasonal fish served with appropriate condiments

\$15.00/person

Whole Pig (50 guest minimum)
selection of fresh & tropical fruits & berries

\$18.00/person

Chef Attendant Required for All Carving Stations

\$150

The Beat Goes On...

MAKE YOUR GUESTS FEEL LIKE VIP'S
REMEMBER, EVEN ROCK STARS NEED TO REFUEL.

LATE NIGHT CRAVINGS

H-Town Street Treats

From tacos to gourmet waffles a variety of food trucks to call your own and satisfy your junk food fantasies.

(pricing available upon request)

Italian Stallion

Assorted Pizzas
Bread Sticks
Garlic Bread

\$15.00/per person

Deep Fried Paradise

Bacon Wrapped Jalapenos
Baked Pretzel Bites
With an assortment of mustards
Potato Skins
Mozzarella Sticks

\$15.00/per person

7th Inning Stretch

Angus Sliders
Hot Dogs
Brats
French Fries

\$15.00/per person

Latin Lover

Build Your Own Nachos & Fajitas
Chips & Salsa
Churros
Margarita Shooters

\$25.00/per person

Energy Addict

Mixed Nuts
Flavored Popcorn
Chocolate Covered Espresso Beans
Red Bull Energy Drinks

\$15.00/per person

Before You Go...

ONE FINAL MEAL TO JUMP START YOUR NEW ADVENTURE.
A FOND FAREWELL TO A FABULOUS AFFAIR.

DAY-AFTER BRUNCH

Hair of the Dog

Fresh Seasonal Fruit
Assorted Danishes & Croissants
Bagels with cream cheese
Breakfast Breads with honey butter
Build Your Own Breakfast Tacos
eggs, potatoes, bacon, sausage, grilled vegetables,
cheese, pico de gallo, salsa
Bloody Mary Buffet
Vodka, Bloody Mary Mix and an assortment of
toppings to include: celery, jerky, string cheese,
olives, lemon, lime, mushrooms, pickled asparagus,
pickled green beans & celery salt

\$45.00/person

Red Eye

Fresh Seasonal Fruit
Assorted Breakfast Pastries
Assorted Cereals, Dried Fruit & Brown Sugar
Fresh Scrambled Eggs with corn, onion, sweet
peppers & jack cheese
Black Bean & Sweet Potato Hash
Texas French Toast with warm syrup
Assorted Yogurts with granola & fresh berries
Mimosa Bubbly Bar

\$45.00/person

Here Comes the Sun

Fresh Seasonal Fruit
Assorted Breakfast Pastries
Assorted Cereals, Dried Fruit & Brown Sugar
Scrambled Eggs
Chicken-Apple Sausage
Apple-Wood Smoked Bacon
Roasted Sweet Onion & Pepper Potatoes

\$36.00/person

All breakfast menus include chilled fruit juices, freshly brewed Starbucks coffee & assorted Tazo teas. Hot buffets serve a minimum of 25 guests. A small group buffet surcharge of **\$10 per guest** will apply to groups of less than 25 persons.



HOTEL DEREK
A DESTINATION® HOTEL

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