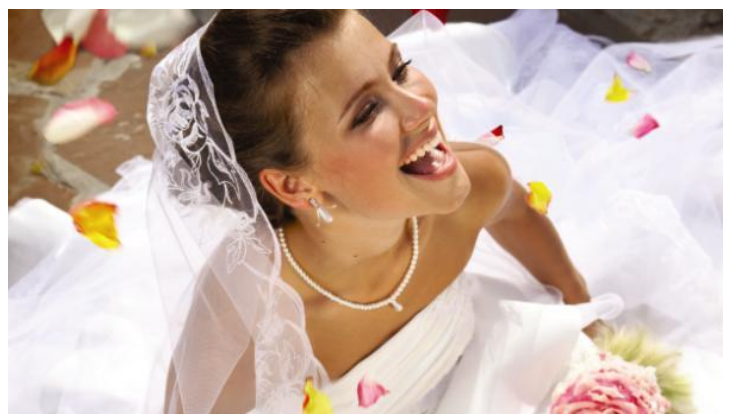


HILTON HOUSTON GALLERIA AREA

Weddings



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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
- DESIGNED WEDDING CAKE IN SOME PACKAGES
- WEDDING CAKE CUTTING AND SERVICE
- TEAR DOWN AND CLEAN UP OF RECEPTION SPACE
- DISCOUNTED SLEEPING ROOM RATE FOR YOUR GUESTS



The ceremony and reception are just the beginning.

Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate-covered strawberries and breakfast in bed.



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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
APPLE WOOD 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



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

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

\$72 PER PERSON WITH NO BAR

COCKTAIL RECEPTION

FRUIT & CHEESE DISPLAY

CHOICE OF TWO BUTLER-PASSED HORS D' OEUVRES

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

MAKERS MARK, DEWARS, TANQUERY, ABSOLUTE,
CAPTAIN MORGAN, JOSE CUERVO

IMPORTED BEER

HEINEKEN, CORONA, SHINER BOCK

DOMESTIC 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

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 SERVED WITH
HERBED MASHED POTATOES

CHAMPAGNE TOAST

CHAIR COVERS AND SASH

CUSTOM WEDDING CAKE WITH COMPLIMENTARY CAKE CUTTING SERVICES

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"I DO" WEDDING PACKAGE

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

COCKTAIL RECEPTION

CHOICE OF ONE BUTLER-PASSED HORS D' OEUUVRES

One Hour service, Based on 2 pieces total per person

MINI PEKING DUCK DUMPLINGS
ASSORTED QUICHE
VEGETARIAN EGG ROLLS
CHIPOTLE BBQ MEATBALLS
SPANAKOPITA
CHICKEN SATAY

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

SIDES (CHOICE OF ONE)

LOADED MASHED POTATOES	HERB ROASTED RED POTATOES
RICE PILAF	AU GRATIN POTATOES
CHARRO BEANS	SOUTHWESTERN RICE

VEGETABLES (CHOICE OF ONE)

SAUTÉED SEASONAL VEGETABLE MEDLEY
STEAMED BROCCOLI, CAULIFLOWER, CARROT MEDLEY
GREEN BEANS WITH ALMONDS
GRILLED ZUCCHINI AND YELLOW SQUASH

ENTREES \$52.00 PER PERSON

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

VEGETABLE WELLINGTON

FLAKY PUFF PASTRY WITH ROASTED VEGETABLES ENCLOSED

CHICKEN MARSALA

GRILLED CHICKEN WITH A MARSALA MUSHROOM WINE SAUCE

DUAL ENTREES \$58.00 PER PERSON

RIBEYE STEAK AND SHRIMP

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

CHICKEN AND SALMON

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

RIBEYE STEAK AND CHICKEN

4OZ RIBEYE WITH PEPPERCORN SAUCE
&
4OZ CHICKEN WITH A LEMON CITRUS SAUCE

CHAIR COVERS AND SASH

CHAMPAGNE TOAST

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DINNER BUFFET PACKAGE

TWO HOUR BAR & BUFFET DINNER PACKAGE \$86 PER PERSON FOR TWO ENTREES \ \$91 PER PERSON FOR THREE ENTREES
BUFFET DINNER WITH NO BAR TWO ENTREES \$64 PER PERSON \ THREE ENTREES \$69 PER PERSON

COCKTAIL RECEPTION

CHOICE OF TWO BUTLER-PASSED HORS D' OEUVRÉS

ONE HOUR SERVICE, BASED ON 4 PIECES TOTAL PER PERSON

MINI PEKING DUCK DUMPLINGS
ASSORTED QUICHE
VEGETARIAN EGG ROLLS
BRIE ENCROUTE WITH RASPBERRY
CHICKEN SATAY
SWEDISH MEATBALLS

HOSTED OPEN BAR

TWO HOURS OF SERVICE

SIGNATURE WELL LIQUOR

MAKERS MARK, DEWARS, TANQUERY, ABSOLUTE,
CAPTAIN MORGAN, JOSE CUERVO

IMPORTED BEER

HEINEKEN, CORONA, SHINER BOCK

DOMESTIC 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 JUICE, CRANBERRY JUICE

CHAMPAGNE TOAST

CHAIR COVERS AND SASH

DINNER BUFFET

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

SALADS (CHOICE OF TWO)

-FIELD GREEN SALAD -CRISP GREENS, CHERRY TOMATO, CUCUMBER AND SELECTION OF DRESSING
-CAESAR SALAD -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 (CHOICE OF TWO OR THREE)

-BLACKENED SALMON PAN SERVED SALMON WITH A ROASTED GARLIC CREAM SAUCE
-CUBAN CHICKEN GRILLED CHICKEN WITH A MANGO & PINEAPPLE RELISH
-OVEN ROASTED EGGPLANT PARMESAN ROASTED TOMATO SAUCE AND PARMESAN CHEESE
-CHICKEN CHASSEUR BREAST OF CHICKEN WITH A SAVORY MUSHROOM HERB SAUCE
-PESTO CHICKEN PAN SEAR CHICKEN WITH A CREAMY PESTO
-CHICKEN ROSEMARY BREAST OF CHICKEN WITH A ROSEMARY SAUCE
-CITRUS CHICKEN BREAST OF CHICKEN WITH A LEMON CREAM SAUCE
-FLANK STEAK TOPPED WITH A MUSHROOM DEMI GLAZE
-CHICKEN MARSALA BREAST OF CHICKEN WITH A MARSALA MUSHROOM SAUCE
-CHICKEN AND BEEF FAJITAS WITH CONDIMENTS
-CHEESE ENCHILADAS
-BARBEQUE CHICKEN WITH A MUSTARD BARBEQUE SAUCE
-BARBEQUE BRISKET
-BARBEQUE SAUSAGE

SIDES (CHOICE OF ONE)

LOADED MASHED POTATOES	HERB ROASTED RED POTATOES
RICE PILAF	AU GRATIN POTATOES
CHARRO BEANS	SOUTHWESTERN RICE

VEGETABLES (CHOICE OF ONE)

SAUTÉED SEASONAL VEGETABLE MEDLEY
STEAMED BROCCOLI, CAULIFLOWER, CARROT MEDLEY

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STATIONS WEDDING PACKAGE

\$72.00 PER PERSON

COCKTAIL RECEPTION

CHOICE OF TWO BUTLER-PASSED HORS D' OEUUVRES

ONE HOUR SERVICE, BASED ON 2 PIECES EACH TOTAL PER PERSON

MINI PEKING DUCK DUMPLINGS
ASSORTED QUICHE
VEGETARIAN EGG ROLLS
BRIE ENCROUTE WITH RASPBERRY
SPANAKOPITA
CHICKEN SATAY

CHAMPAGNE TOAST

CHAIR COVERS AND SASH

\$100.00 PER CHEF ATTENDANT FEE,
IS NOT INCLUDED IN THIS PRICE

DINNER STATIONS

ONE AND A HALF HOURS OF SERVICE, STATION BUFFET ACCOMPANIED
BY ARTISAN ROLLS AND BUTTER, MARKET FRESH VEGETABLES, 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
(ELBOW MACARONI WITH ALFREDO & CHEDDAR CHEESE SAUCES
CARAMELIZED ONIONS, BACON BITS ON SIDE, JALAPENOS, & PARMESAN
CHEESE)
MASHED POTATO STATION WITH CONDIMENT TOPPINGS
(MASHED POTATOES WITH SOUR CREAM, BUTTER, CHEDDAR CHEESE, BACON
BITS, CHIVES)

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SPIRITS AND WINE LIST

PREMIUM WELL BRANDS

BOURBON: GENTLEMAN JACK
SCOTCH: JOHNNIE WALKER BLACK LABEL
GIN: BOMBAY SAPPHIRE
VODKA: GREY GOOSE
RUM: PAMPERO ANEJO ANIVERSARIO
TEQUILA: EL TESORO REPOSADO
COGNAC: HENNESSEY VS

SIGNATURE WELL BRANDS

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

DOMESTIC BEER

COORS LIGHT
BUD LIGHT
BUDWEISER
MILLER LIGHT

IMPORTED BEER

HEINEKEN
CORONA
GUINNESS STOUT
SHINER BOCK

HOUSE WINE (SELECT THREE)

CANYON ROAD: CABERNET, CHARDONNAY, MERLOT,
WHITE ZINFANDEL, PINOT GRIGIO, OR 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

VERDI SPUMANTE	\$18 BOTTLE
ALAN CHRISTOPHER	\$25 BOTTLE
WYCLIFF (HOUSE)	\$20 BOTTLE
BANIF ROSA REGALE	\$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 \$100 PER BARTENDER.

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

HOUSE WINES	\$6
SIGNATURE WELL	\$8
PREMIUM WELL	\$9
IMPORTED BEER	\$5.75
DOMESTIC 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 \$100 PER BARTENDER AND A

CASHIER FEE OF \$100

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), DOMESTIC BEER, IMPORTED 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

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HOST DRINK TICKETS

** REQUIRES PERSONAL BARTENDER AT \$100 PER BARTENDER. FEE IS WAIVED AT THE POINT OF REACHING \$300 PER BAR

PREMIUM WELL, IMPORTED BEER, DOMESTIC BEER, HOUSE WINE AND SOFT DRINKS	\$8.75
SIGNATURE WELL, IMPORTED BEER, DOMESTIC BEER, HOUSE WINE AND SOFT DRINKS	\$7.75
IMPORTED BEER, DOMESTIC BEER & HOUSE WINE ONLY	\$5.75

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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: PODIUM MICROPHONE FOR THE MINISTER, A STANDING MICROPHONE FOR READINGS AND MUSIC SYSTEM AND A TECHNICIAN FOR 1 HOUR.

10:00AM-4:00PM

REGENCY BALLROOM \$1,500.00 (MAXIMUM OF 200 GUESTS)

RIO GRANDE OR MONTERREY ROOM \$650.00 (MAXIMUM OF 100 GUESTS)

5:00PM-10:00PM

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

RIO GRANDE OR MONTERREY ROOM \$1,000.00 (MAXIMUM OF 100 GUESTS)

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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

CAN I BRING IN MY OWN DECORATIONS?

Yes, White, Black or Ivory 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 your wedding specialist 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 entree.

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 your 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 7 business days prior to the wedding date in form of Cash, Cashier's Check, Credit card or Certified bank check. All payments are non-refundable. There will be no exceptions for the final payment method.

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