

# ⇒ HAVE A → BEER HALL WEDDING



HOUSTON HALL



# THE DETAILS



Constructed in 1907, this former FBI parking garage has been converted into a classic, vintage beer hall – perfect for a rustic Manhattan wedding. Our venue is available for all types of events including ceremonies, receptions, cocktail hours, and social events!

Little decoration is needed with the building's impressive architecture and distinctive décor.

The venue offers exposed brick, wooden beams, hand-painted murals and dynamic high ceilings all naturally lit by sky lights.

Our climate-controlled hall is an ideal option for weddings throughout the year.

Houston Hall has a truly unique atmosphere, perfect for your next celebration. Our staff will make certain you enjoy your experience beyond your expectations.





# YOUR WEDDING DAY



5 Hour Wedding Reception - choice of time frame

Exclusivity of Houston Hall - venue for the entire day

Table Décor - lace runners, votives, mason jars with candles

Additional Staff - security, coat check, bathroom attendants

Furniture Arrangement - set to floorplan

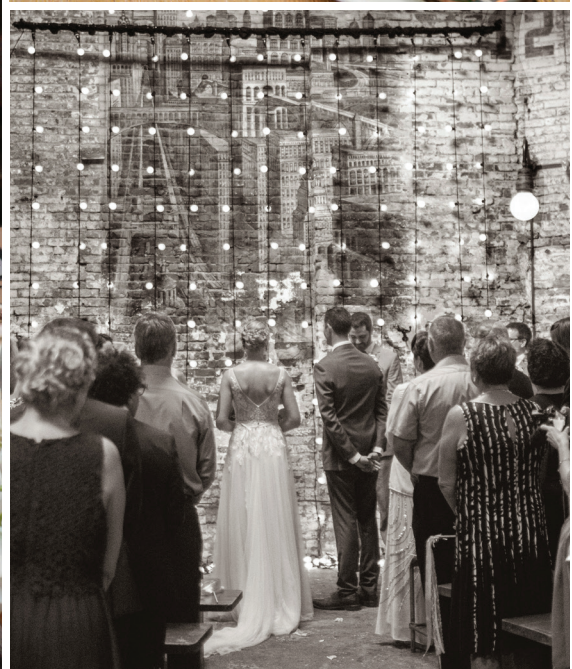
Three Course Buffet or Family Style Dinner

Signature Cocktail or Champagne Toast

Dedicated to the Bride & Groom









# COCKTAIL HOUR

## CHOICE OF 6 FOR 1 HOUR



### **Mini 'Milk Truck' Grilled Cheese Sandwiches with Tomato Soup Shooter**

*Choice of: Sautéed Mushroom, Onion and Gruyere  
OR Three Cheese- Bleu, Cheddar Gruyere & Roasted Apple*

### **Fried Mac & Cheese Balls**

### **Pigs in a Blanket**

### **\*Mini Beef Tacos**

**Mini Pulled Pork Sliders** *Barenjager BBQ Sauce*

### **Pastrami Reuben Spring Rolls**

**\*Mini Beef Burger Sliders** *with Beer Shooters - gluten free option available*

**Maine Crab Cakes** *Cajun Remoulade*

**Fried Buffalo Chicken Wontons** *Bleu Cheese Sauce*

**Crostini** *Choice of: Cranberry, Brie and Prosciutto with Balsamic Glaze OR  
Honey Ricotta Peach with Crispy Pancetta*

**\*Mini Jacket Potatoes** *Topped with Sour Cream and Chives*

**\*Caprese Skewers** *with Balsamic Drizzle*

### **\*Shrimp Cocktail**

**\*Pommes Frites** *with Fried Parsley and Truffle Oil*

### **\*Mini Cucumber Smoked Salmon Bites**

*with Lemon Dill Cream Cheese  
add \$4 per person*

**\*Charcuterie and Cheese Station** *with assorted fruits, nuts and  
spreads*

*add \$7 per person*

*\*Indicates Gluten Free Option*



# DINNER

## FAMILY STYLE OR BUFFET DINNER

Minimum of 100 Guests



### SALAD

*(Select One)*

#### Classic Caesar Salad

**Baby Arugula** *Roasted Beet, Goat Cheese, Marinated Red Onions & Rye Croutons*  
**Field of Greens** *Pear, Chopped Walnuts, and Gorgonzola*

### ENTRÉE

*(Select Three)*

**Grilled NY Strip Steak** *with Red Wine Reduction*

**Roasted Pork Loin** *with Garlic and Rosemary*

**Grilled Salmon Filet** *with Cucumber and Dill Sauce OR Fennel, Citrus, & Chiles*

**Baked Sicilian Cod** *with San Marzano Tomatoes and Olives*

**Herb Roasted Lemon Chicken**

**Fried Chicken**

**Rigatoni** *with Spicy Zucchini-Tomato Sauce*

*OR Creamy Tomato Sauce and Spinach*

### ACCOMPANIMENTS

*(Select Two)*

**Roasted Garlic Mashed Potatoes**

**Mac & Cheese**

**Roasted Asparagus** *with Parmesan*

**Roasted Seasonal Vegetables** *with EVOO, Rosemary, and Thyme*

**Brussel Sprouts** *with Honey and Balsamic*

### LATE NIGHT SNACK

*add \$4 per person*

**Mini Milkshake Shooters** *Vanilla, Strawberry, or Chocolate*

**Giant Soft Bavarian Pretzel** *with Homemade Spicy Mustard*

**Assorted Cookies and Brownies**

**Mini Fruit Salad Shooter** *with Vanilla Custard*

**Milk and Cookies** *Cookies with Milk Shooters*