



The History of The Manor House

Houston Architect John Staub built The Manor House in 1955 for Texas oilman Lawrence Reed. Staub built three homes along the Buffalo Bayou, The Ernest Bel Fay home (now known as the Fay school), the Albert Bel Fay home and the Reed home, which we know as The Manor House. The grounds were sold to Tom Fatjo for the construction of the hotel in 1971. Tom Fatjo used the house as his residence from 1977-1982. The Manor House was redesigned as the Presidential Suite in 1982 and used by Jack Nicholson, the King of Spain, & dignitaries from all parts of the world including George Herbert Walker Bush while Director of the CIA and Vice President of the United States. The house was then renovated and re-birthed in 1986 as a private dining restaurant for the members of the Houstonian Club. The G-7 Economic Summit Treaties were signed in the Botanical Room; then Secretary of State James Baker and Eduard Schevardnadze, foreign minister for the United Soviet Socialist Republic, met to discuss defense treaties. The wood floors are made of Mahogany and White Oak. Mr. Lawrence Reed imported the Mahogany floors from South America and they are valued at over \$100,000.



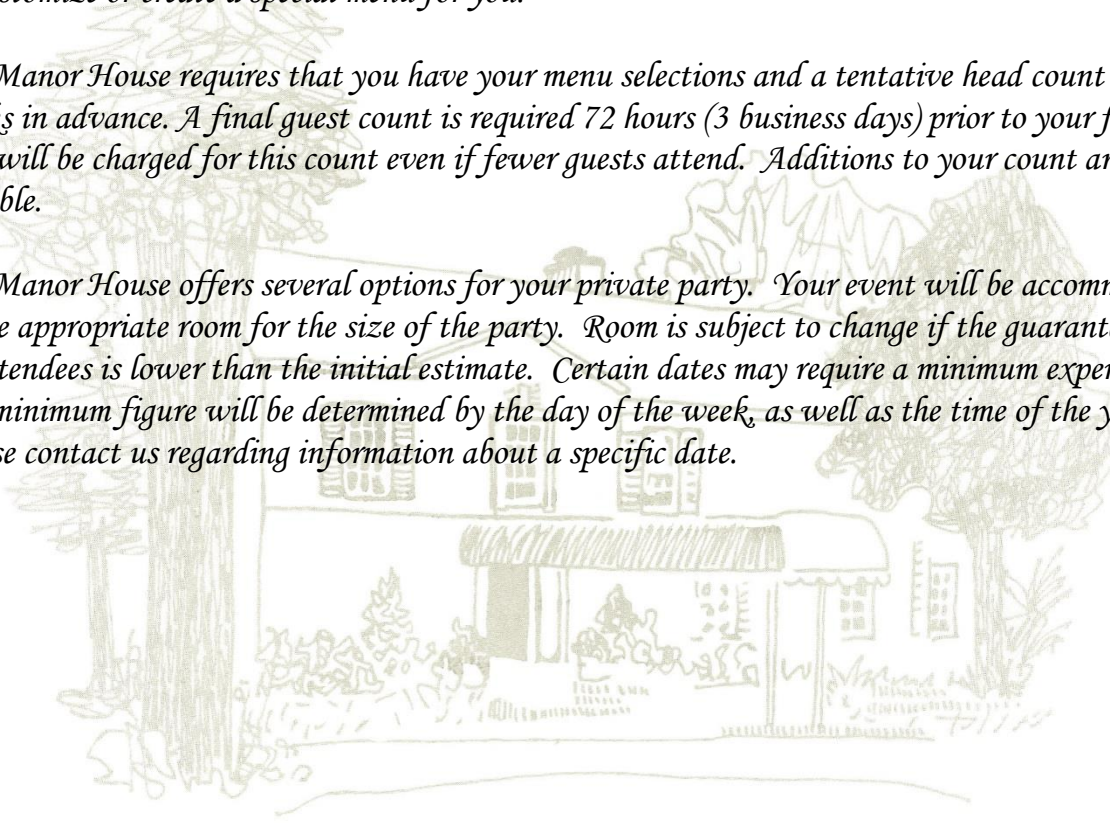
Catering Guidelines

The Manor House prides itself on the high level of attentiveness and care provided to each event. Attention to every detail is the way our staff will ensure the success of your event.

The Manor House is pleased to offer the enclosed Social Party Guidelines designed to complement your event. Menus have been created for your convenience. However, we welcome the opportunity to customize or create a special menu for you.

The Manor House requires that you have your menu selections and a tentative head count two weeks in advance. A final guest count is required 72 hours (3 business days) prior to your function. You will be charged for this count even if fewer guests attend. Additions to your count are always possible.

The Manor House offers several options for your private party. Your event will be accommodated in the appropriate room for the size of the party. Room is subject to change if the guarantee number of attendees is lower than the initial estimate. Certain dates may require a minimum expenditure. The minimum figure will be determined by the day of the week, as well as the time of the year. Please contact us regarding information about a specific date.





Linens, Decorations and Equipment:

The set up of The Manor House (i.e. house linens, china, crystal, silver, etc.) is provided at no charge. Votive candles and hurricane lamps may be provided as well. The Manor House staff works with many outstanding professionals and are happy to recommend florists, entertainers or any other service that your event may require.

Dance Floors are available at no charge. We recommend a size of 9x9. However, larger floors are available.

Bartenders are required for \$125.00 per attendant.

Carvers and attendants (for buffet items such as meats and pastas) are available based upon menu selections at \$125.00 per attendant.

Parking:

Valet parking is available at the current rate of \$15.00+ (plus 8.25% tax) per car. Complimentary self-parking is available in the hotel garage.

Payment and Guarantees:

The Manor House requires 20% of the contracted food and beverage minimum as a non-refundable deposit to hold the space for an event. The deposit will be applied to your final bill. It is our policy that attendance and final payment of estimated total be due 3 days prior to commencement. This number is considered a final guarantee. Food preparation and charges are based upon the guaranteed number of guests. If more than the guarantee is served, you will be charged accordingly. If no guarantee is received 3 days prior, you will be responsible for payment of the original estimated number of guests. 105% of the estimated total is due 3 days prior to the event. Remaining balances are due at the conclusion of the event unless secured with a credit card. If estimate is paid by credit card, any remaining credit will be refunded to the credit card within one week. If estimate is paid by cash or check, any remaining credit will be returned in the form of a check within 4 weeks.



Food and Beverage Minimums:

All contractual agreements state a minimum revenue guarantee in food and beverage, based upon the room(s) being held for your event. This number may be below your anticipated expenditure, and is not the final cost of the event. Minimum revenue guarantees do not include service charge, labor charges and sales tax.

Food and beverage services from an outside source is not permitted in any public area by the patron or any of the patron's guests. No leftover food may be removed from the premises.

Service Charge and Sales Tax:

Current applicable service charges and Texas State sales tax will be added to all food and beverage purchases.

Please consult with your Manor House Catering Professional for any additional information you require. Thank you for considering the Manor House at The Houstonian Hotel, Club and Spa.



Passed Hors d'oeuvres

(Minimum order of 25 pieces)

\$7.00 per piece

Boudin Ball, Three Mustard Glaze

Steak Tartare, Yukon Gold Potato Chip

Lamb Meatballs, Parsley Emulsion

Shrimp & Tasso Ham, Sugarcane Glaze

Tomato Mozzarella Caprese, Basil, Balsamic Reduction

Mini Jumbo Lump Crab Cake, Pickled Okra Aioli

Crab Beignet, Green Onion Remoulade

Fried Mac & Cheese, Truffle Oil

Miniature Shrimp Po-Boy

Mini Beef Wellington, Truffle Port Sauce

Salmon Croquette, Sauce Gribiche

Truffled Goat Cheese Gougeres

Eggplant Caponata, Rouille

Waffle Battered Chicken, Tabasco Maple Syrup



Seated Dinners with Entrée Selection at the Table
This service is limited to groups of 45 guests or less.

Dinner events may be designed to include a choice of two or three entrées from our seated dinner selections that your guests will choose at the time of dinner. Menu cards will be provided.

*The Chef recommends a minimum of four courses.
With the choice of two entrées, please add \$13.00 to each entrée.
With the choice of three entrées, please add \$16.00 to each entrée.*

*All seated dinners include Manor House assorted breads, butter,
signature coffee, decaffeinated coffee, hot tea, & iced tea*

Sample Menu with Choice of Two Entrées

Salad

Organic Greens, Sweet Basil Vinaigrette, Petite Mozzarella, Shaved Seasonal Vegetables

Appetizer

Texas BBQ Shrimp & Grits

Choice of Entrée

Steak Au Poivre, Roasted Mushrooms, Brandy Peppercorn Demi

or

Trout Amandine, Jumbo Lump Crab, Haricot Verts, Lemon Brown Butter Sauce, Almond

Desserts

Chocolate Soufflé Cake, Lightly Sweetened Cream, Almond Nougatine

\$110.00 per person for Steak Au Poivre selection

\$100.00 per person for Trout selection

**All prices are subject to a current applicable service charge, and Texas State sales tax*

The Manor House at The Houstonian

111 N. Post Oak Lane Houston, Texas 77024 (713) 685-6840 Fax (713) 685-6817

Revised 1/22/2018

Manor House Catering Packet 6

Soups

Corn and Shrimp Bisque, Cilantro

Charred Poblano Soup, Crème Fraiche

Roasted Chicken & Andouille Gumbo, Trinity Rice

Chicken Tortilla Soup, Cotija Cheese, Tortilla Strips

Creamy Sweet Onion Soup, Shoestring Potato, Green Onion

\$10.00 per person

Salads

*Organic Greens, Sweet Basil Vinaigrette, Petite Mozzarella,
Shaved Seasonal Vegetables*

Classic Caesar Salad, Shaved Parmesan, Herb Focaccia Croutons

*Spinach Salad, Candied Pecans, Roasted Beets,
Local Goat Cheese, Sherry-Bacon Vinaigrette*

*Southwest Caesar Salad, Romaine Lettuce, Black Beans, Roasted Corn,
Cotija Cheese, Pepitas, Crispy Tortillas, Spicy Caesar Dressing*

Wedge Salad, Jalapeno Buttermilk Dressing, Bacon, Red Onion, Cotija

\$11.00 per person

Appetizers

Spinach Tart, Tomato Jam

\$15.00 per person

Texas BBQ Shrimp & Grits

\$17.00 per person

Jumbo Lump Crab Cake, Maque Choux, Pickled Okra

\$17.00 per person

Crispy Bandera Quail, Red Beans, Braised Greens

\$18.00 per person

Crawfish Pot Pie

\$15.00 per person



Intermezzos

Blood Orange Sorbet

Lemon Thyme Sorbet

Tangerine Granita

Yogurt Sorbet

\$8.00 per person

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Manor House Catering Packet 8

Entrées

Steak Au Poivre

roasted mushrooms, brandy peppercorn demi
\$60.00 per person

Roasted Lamb Rack

rosemary garlic jus, fingerling potato, cippolini onions
\$63.00 per person

Smoked Berkshire Pork Chop

sweet potato mash, sautéed kale, tchoupitoulas
\$48.00 per person

Blackened Redfish

crawfish bienville, popcorn rice
\$50.00 per person

Red Snapper Pontchartrain

popcorn rice
\$55.00 per person

Trout Amandine

jumbo lump crab, haricot verts, lemon brown butter sauce, almond
\$54.00 per person

Roasted Salmon

citrus emulsion, crispy brussels sprouts
\$48.00 per person

Chicken Clemenceau

tasso ham, brabant potatoes, peas
\$45.00 per person

Smoked Short Rib

horseradish mashed potatoes, steen's sugarcane-mustard glaze
\$58.00 per person

Filet Oscar

béarnaise sauce, charred asparagus, gulf coast crab
\$70.00 per person

Prices include our Signature Blend Coffee, Decaffeinated Coffee, Select Teas & Freshly Baked Bread

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Manor House Catering Packet 9

Desserts

Key Lime Tart

Cheesecake, Crème Fraîche, Seasonal berries

Lemon Meringue Tart, Swiss Meringue, Lemon Cream, Raspberries

Italian Cream Cake, Toasted Coconut, Pecans, Cream Cheese Icing

Banana Pudding, Vanilla Cream, Caramel Sauce, Vanilla Wafers

German Chocolate Cake, Coconut Pecan Icing, Devil's Food, Fudge Sauce

Chocolate Soufflé Cake, Lightly Sweetened Cream, Almond Nougatine

Red Velvet Cake, Cream Cheese Icing, Chocolate Covered Cocoa Nibs

Carrot Cake, Pineapple Caramel, Maple Pecans

\$11.00 per person



The Manor Buffet

\$85.00 per person

(Minimum of 40 Guests)

Passed Hors-D'oeuvres

(Choose two from our list of hors-d'oeuvres)

Artisanal Cheese Display, Assorted Nuts & Breads

Charcuterie Display, Marinated Vegetables

Classic Caesar Salad, Shaved Parmesan, Herb Focaccia Croutons

Chicken and Andouille Jambalaya

Roasted Salmon, Citrus Emulsion

Roasted Chicken Clemenceau

Roasted Inside Round au Jus, Horseradish Sauce, Herb Brioche Rolls

or

Roasted Prime Rib (add \$10.00 per person)

Herb & Garlic Crusted Tenderloin (add \$12.00 per person)

(Uniformed Carving Attendants at \$125.00 each)

Baby Vegetables

Mixed Baby Potatoes, Roasted Shallots

The Manor House Miniature Dessert Table

Coffee & Tea Station

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Manor House Catering Packet 11

The Summit Buffet

\$95.00 per person

(Minimum of 40 Guests)

Passed Hors-D'oeuvres

(Choose three from our list of hors-d'oeuvres)

Artisanal Cheese Display, Assorted Nuts & Breads

Charcuterie Display, Marinated Vegetables

Poached Gulf Shrimp on Ice, Cocktail Sauce, Creole Remoulade

Organic Greens, Sweet Basil Vinaigrette, Petite Mozzarella, Shaved Seasonal Vegetables

Texas Grouper, Courtboullion

Shrimp Etouffee, Popcorn Rice

Roasted Inside Round au Jus, Horseradish Sauce, Herb Brioche Rolls

or

Roasted Prime Rib (add \$10.00 per person)

Herb & Garlic Crusted Tenderloin (add \$12.00 per person)

(Uniformed Carving Attendants at \$125.00 each)

Potato and Leek Gratin

Baby Vegetables

The Manor House Miniature Dessert Table

Coffee & Tea Station

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Manor House Catering Packet 12

The Oaks Reception

*\$80.00 per person
(Minimum of 40 Guests)*

*Passed Hors-D'oeuvres
(Choose two from our list of hors-d'oeuvres)*

Artisanal Cheeses, Assorted Nuts & Breads

Charcuterie Display, Marinated Vegetables

Classic Caesar Salad, Shaved Parmesan, Herb Focaccia Croutons

Chicken and Andouille Jambalaya

Roasted Inside Round au Jus, Horseradish Sauce, Herb Brioche Rolls

or

Roasted Prime Rib (add \$10.00 per person)

Herb & Garlic Crusted Tenderloin (add \$12.00 per person)

(Uniformed Carving Attendants at \$125.00 each)

Spanakopita, Feta Cheese & Spinach Phyllo Triangle

Mini Beef Wellingtons, Truffle Port Sauce

The Manor House Miniature Dessert Table

Coffee & Tea Station

The Pines Reception

*\$90.00 per person
(Minimum of 40 Guests)*

*Passed Hors-D'oeuvres
(Choose three from our list Hors-D'oeuvres)*

Artisanal Cheese, Assorted Nuts & Breads

Charcuterie Display, Marinated Vegetables

Poached Gulf Shrimp on Ice, Cocktail Sauce, Creole Remoulade

Organic Greens, Sweet Basil Vinaigrette, Petite Mozzarella, Shaved Seasonal Vegetables

Roasted Inside Round au Jus, Horseradish Sauce, Herb Brioche Rolls

or

Roasted Prime Rib (add \$10.00 per person)

Herb & Garlic Crusted Tenderloin (add \$12.00 per person)

(Uniformed Carving Attendants at \$125.00 each)

Shrimp Creole, Trinity Rice

Crab Fingers, Spicy Lemon Butter

Spanikopita, Feta Cheese & Spinach Phyllo Triangle

The Manor House Miniature Dessert Table

Coffee & Tea Station

Displayed Selections

Boiled Gulf Coast Jumbo Shrimp

Spicy Rémoulade, Horseradish Cocktail Sauce and Lemon

\$6.00 per piece

Traditional Smoked Salmon or Gravlax

Shaved Red Onion, Capers, Crème Fraiche and Fennel Flatbread

\$165.00 per side (Serves 15)

Vegetable Crudités

*Display of Cauliflower, Asparagus, Baby Carrots, Brocolini,
Cucumbers, Sweet Peppers and Radishes, Blue Cheese, Ranch, Honey, and Grain Mustard
Sauces*

\$11.00 per person

Grilled and Chilled Vegetable Platter

*Baby Eggplant, Zucchini, Squash, Sweet Peppers, Asparagus, Red Onion,
Herb and Feta Vinaigrette and Balsamic Vinaigrette*

\$12.00 per person

Artisanal Cheese Display

Assorted Nuts & Breads

\$17.00 per person

Charcuterie

*Smoked Tasso Ham, Saucissons, Cured Meats
Marinated Olives, Marinated Sweet Peppers, Mustards, Cornichon and Baguette*

\$20.00 per person

Viennese Sweets

*French Macarons, Lemon Meringue Tarts, Cream Puffs,
Miniature Cupcakes, Pate de Fruits, Chocolate Tarts,
Truffles, Chocolate Cream Shots, Alfajores*

\$21.00 per person

Beverage Prices

Host Bar

Premier Brand Cocktails, \$9.00 each
Superior Brand Cocktails, \$11.00 each
Ultra-Premium Brand Cocktails, \$12.00 each
Beer, \$6.50 each, Premium Beer, \$7.00 each
Premier Wines at \$38.00 per bottle
Superior Wines at \$45.00 per bottle
Ultra-Premium at \$52.00 per bottle
Soft Drinks, \$4.50 each
Mineral Waters, \$5.00 each
Cordials, \$12.50 each

Bartender Charge of \$125.00 per bar. We recommend one bartender for every 75 to 100 guests

Premier Brands

New Amsterdam Vodka
Cutty Sark Scotch
Bombay Gin
Jim Beam Bourbon
Bacardi Light Rum
Seagram's 7 Blend
Giro Tequila

Superior Brands

Titos Vodka
Dewars Scotch
Tanqueray Gin
Jack Daniels Bourbon
Maker's Mark
Cruzan Dark Rum
Seagram's VO Blend
Sauza Gold Tequila

Domestic Beer Selections

Coors Light
Miller Lite
Bud Lite

Ultra-Premium Brands

Grey Goose Vodka
Maker's 46
Knob Creek
Bombay Sapphire Gin
Johnny Walker Black
Bacardi Light Rum
Myer's Dark Rum
Hornitos Plata Tequila

Cordials

Christian Brothers Brandy
Couvoisser VS Cognac
Sandeman's Founders Port
Bailey's Irish Cream
Kalhua
Amaretto

Premium Beer Selections

Shiner Bock
Stella Artois
Heineken
Dos Equis

Wine Selections

Hosted or Package Bar

Premier Selections

Canyon Road Chardonnay, California
The Seeker Pinot Grigio, Italy
BV Coastal Estates Merlot, California
Canyon Road Cabernet Sauvignon, California
Canyon Road Pinot Noir, California
Kenwood "Yalupa" Brut, Sonoma County
\$38.00++ per bottle

Superior Selections

Drumheller Chardonnay, Washington
Rodney Strong Sauvignon Blanc, California
Drumheller Cabernet Sauvignon, Washington
Drumheller Merlot, Washington
Catena Malbec, Vista Flores, Argentina
La Marca Prosecco, Italy
\$45.00++ per bottle

Ultra-Premium Selections

Seven Falls Chardonnay, Washington
Whitehaven Sauvignon Blanc, New Zealand
Seven Falls Cabernet Sauvignon, Washington
Seven Falls Merlot, Washington
Laetitia Estate Pinot Noir, Central Coast
Chandon Etoile Brut, California
\$52.00++ per bottle

Beverage Packages

Domestic Beer, Premier Wine and Champagne, Soft Drinks, and Bottled Water

\$37.50 per person, 3 Hour of Service
\$44.25 per person, 4 Hour of Service
\$51.50 per person, 5 Hour of Service
\$7.00 per person, Each Additional Hour

Full Bar, serving Premier Brands, Premium and Domestic Beer, Premier Wines and Champagne, Soft Drinks and Bottled Water

\$40.00 per person, 3 Hour of Service
\$48.75 per person, 4 Hour of Service
\$57.50 per person, 5 Hour of Service
\$9.00 per person, Each Additional Hour

Full Bar, serving Superior Brands, Premium and Domestic Beer, Superior Wines and Champagne, Soft Drinks and Bottled Water

\$47.25 per person, 3 Hour of Service
\$56.00 per person, 4 Hour of Service
\$66.00 per person, 5 Hour of Service
\$11.00 per person, Each Additional Hour

Full Bar, serving Ultra-Premium Brands, Premium and Domestic Beer, Ultra-Premium Wines and Champagne, Soft Drinks and Bottled Water

\$61.25 per person, 3 Hour of Service
\$73.75 per person, 4 Hour of Service
\$85.00 per person, 5 Hour of Service
\$12.00 per person, Each Additional Hour

Bartender Charge of \$125.00 per bar. We recommend one bartender for every 75 to 100 guests

The Houstonian Catering White Wine Cellar

Champagne and Sparkling Wines

- Torresella Prosecco, Italy, NV, \$56.00
- Ruinart Blanc de Blancs Brut, France, \$95.00
- Domaine Carneros by Taittinger Brut, Napa, \$76.00
- Veuve Cliquot Yellow Label Brut, France, NV, \$98.00
- Pol Roger Brut Reserve, Epernay, Champagne, France, NV, \$138.00
- Perrier Jouet Grand Brut, Epernay, Champagne, France, NV, \$115.00
- G.H Mumm Brut Cordon Rouge, Champagne, France, NV, \$86.00
- Mumm Napa Brut Rose, Napa Valley, California, NV, \$68.00
- Roederer Estate Brut, Anderson Valley, California, \$65.00
- Möet & Chandon Imperial Brut, Epernay, \$124.00
- Poema Cava Brut, Spain, NV, \$42.00

Chardonnay

- Louis Jadot, Bourgogne, France, \$54.00
- Stag's Leap, Napa Valley, California, \$86.00
- Ferrari-Carano, Alexander Valley, California, \$59.00
- Duckhorn Vineyards, Napa Valley, California \$78.00
- Iron Horse Unoaked, Green Valley, Russian River, California, \$62.00
- Sonoma Cutrer, Russian River Ranches, Sonoma Coast, California, \$58.00
- Gary Farrell Winery, Russian River Valley, California, \$65.00
- Joseph Drouhin Pouilly Fuisse, Burgundy, France, \$88.00
- Far Niente, Napa Valley, California, \$148.00
- Heitz Cellar, Napa Valley, California, \$92.00

Sauvignon Blanc & Pinot Grigio

- Domaine Delaporte Sancerre, France, \$64.00
- Kim Crawford Sauvignon Blanc, Marlborough, New Zealand, \$58.00
- Alois Lageder Pinot Grigio Porer, Sudtirool, Alto Adige, Trentino, Italy, \$56.00
- Starmont Winery & Vineyards Sauvignon Blanc, Napa Valley, California, \$60.00
- Cliff Lede Family Wines Sauvignon Blanc, Napa Valley, California, \$44.00
- Terlato Family Vineyards Pinot Grigio, Colli Orientali del Friuli, Italy, \$49.00

Other White Wines & Rosés

- Monchhof Estate Riesling, Germany, \$53.00
- Domaine M. Chapoutier Belleruche Rose, Cotes-Du-Rhone, France, \$38.00
- Duchman Family Winery Vermentino, Bingman Family Vineyard, Texas, \$37.00
- Trimbach Gewürztraminer, Alsace, France, \$52.00
- Terra d'Oro Moscato, California, \$37.00

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Revised 1/22/2018

Manor House Catering Packet 19

The Houstonian Catering Red Wine Cellar

Pinot Noir

- Beaux Freres, Willamette Valley, Oregon, \$110.00
- Gary Farrell Winery, Russian River Valley, California, \$65.00
- Boen, Russian River Valley, Sonoma County, California, \$56.00
- Amici Cellars, Russian River Valley, Sonoma County, California, \$82.00
- Lucienne, Smith Vineyard, Santa Lucia Highlands, California, \$92.00
- Goldeneye by Duckhorn, Anderson Valley, California, \$134.00
- Starmont Winery & Vineyards, Carneros, California, \$68.00
- Domaine Faiveley Mercurey, Bourgogne, France, \$75.00

Merlot

- Duckhorn Vineyards, Napa Valley, California, \$82.00
- Casa Lapostolle Cuvee Alexandre, Apalta Vineyards, Colchagua Valley, Chile, \$65.00
- Newton Unfiltered, St. Helena, Napa Valley, California, \$72.00

Cabernet Sauvignon

- Amici Cellars "Olema", California, \$55.00
- Amici Cellars, Napa Valley, California, \$106.00
- Chateau Greysac Haut Medoc, Bordeaux, France, \$62.00
- Starmont Winery & Vineyards, Napa Valley, California, \$72.00
- Casa Lapostolle Cuvee Alexandre, Apalta Vineyards, Colchagua Valley, Chile, \$68.00
- Chappellet Vineyard, St. Helena, Napa Valley, California, \$132.00
- Far Niente Oakville, Napa Valley, California, \$294.00
- Mount Veeder, Napa Valley, California, \$89.00
- Stags Leap, Napa Valley, California, \$124.00
- Beringer, Knights Valley, California, \$78.00

Other Interesting Reds

- Duchman Family Winery Sangiovese, Salt Lick Vineyard, Texas, \$48.00
- Duchman Family Winery Montepulciano, Oswald Vineyard, Texas, \$56.00
- Rodney Strong Symmetry, Red Meritage, Alexander Valley, California, \$128.00
- Stag's Leap "Hands of Time" Red Blend, Napa Valley, California, \$75.00
- Trapiche Broquel Malbec, Argentina, \$52.00