



CITADEL
HOUSTON
SPECIAL EVENTS VENUE



Wedding Packages

YOU BELONG HERE!



Stressed about planning your wedding? Relax!

We will be your trusted partners - Now until your wedding day.

Our experienced and dependable venue managers will be here to assist you through the entire process.

Citadel is a full-service event venue - we take care of a LOT of details for you.

Transparency and responsiveness is key so you can enjoy a stress-free and super fun day!

Looking for a convenient, safe and exclusive venue? You've found it!

At Citadel, we host only one event at a time!

We have over 25,000 SF of indoor event space to ensure your guests are safe and comfortable

Incorporate our multiple outdoor patios and gardens to allow guests some fresh air or to have an outdoor event.

Large, open rooms that allow flexible floor plans customized for your event

Tired of generic ballrooms and old banquet menus and packages? Here's something new!

At Citadel we offer flexible and innovative solutions.

We are all about hosting your unique event.

Serve delicious customized menus prepared by our innovative, award-winning culinary team on your special day

We offer flexible payment plan solutions to help make your dream wedding a reality

Let's all be socially conscious - We donate leftover food to Second Servings – A non-profit that beats hunger every day!

You belong here!

A local Texas venue serving southern hospitality.

Host your stress-free, fun, and unique wedding at Citadel Houston!



Your love story begins here!

Now that you've chosen your special person to share your life with, it is time to choose **Citadel Houston** - the most inspired setting to share your dreams with family and friends.

Our award-winning culinary team will elevate banquet cuisine into a fine dining experience for you and your guests.

Our experienced event professionals are here to assist you through the entire process so you can enjoy your wedding day exactly how you imagined – *stress-free and super fun!*

A stunning venue, delicious food, and impeccable service makes Citadel the PERFECT Venue for your very special day.

Thank you and we look forward to being of service to you.

Want to join the Citadel bride tribe?

Here are some details:

Venue Fees

FRIDAY	SATURDAY	SUNDAY
9,000	12,000	9,000

YOUR INVESTMENT ABOVE INCLUDES:

- **Exclusivity Guarantee** - We only host one event at a time, so you and your guests have exclusive access to our spectacular indoor and outdoor spaces, as well as our private, paved three acre parking lot.
- **All Tables** including 60" rounds, 6' buffet tables, cocktail tables, and sweetheart tables.
- **Gold Chiavari Chairs** with white cushion.
- **Custom Designed Bars** to match the luxurious finishes of our venue.
- **Bridal and Groom Suites** available prior to and throughout the duration of your event.
- **Venue Director** to oversee our catering services and venue staff to ensure that all details of your special event are taken care of at Citadel Houston.
- **Complimentary Valet Service** to greet your guests in style.
- **Complimentary Cake Cutting** service.
- **Complimentary Menu Tasting** for all our clients
- **Nine Hours Access to the Venue**
Up to five hours of event time for your evening event, plus three hours of set-up time, and one hour for vendor breakdown time at conclusion.

*Additional hours can be added to the event or set-up time.

*Food and Beverage Minimum is equal to your Venue Usage Fee for the day you select



***CAPTURE UNFORGETTABLE
MOMENTS AT CITADEL HOUSTON.***

*Citadel is designed for your
MEMORABLE, SMOOTH AND UNIQUE EVENT!*



GRAND FOYER

*First Impressions Matter -
Leave your guests speechless
once they arrive!*

We welcome you into our Foyer with:

- 👑 stunning 30ft indoor water wall
- 👑 Italian marble floors
- 👑 custom wooden doors

that will take you away from the ordinary
into the extraordinary.

Create memories that will last a lifetime!



CEREMONY KINGSLEY ENCLAVE

Ceremony Fees - \$1500

*Say "I do" at the most
magical place.*

Get married in our dream-like Kingsley Enclave, with its simple elegance and natural light shining through tall French doors and windows.

Our stunning built-in altar is the perfect backdrop as you say I do to the love of your life!

*Ceremony Fees include one hour rehearsal based on availability, as well as gold Chiavari chairs for all of your guests.

KINGSLEY BALLROOM



Not your ordinary ballroom - separate yourself from the pack at Citadel!

Make an impressive statement with the help of our elegant ballroom. Are you ready to make your royal entrance on our grand wrought iron staircase?

Our ballroom creates the perfect ambiance for your reception with our enormous French doors, providing natural light and endless views of our manicured gardens while our iron chandeliers add that perfect touch with soft warm indoor lighting.

A neutral color palette with white walls, marble floors and antique wooden doors provide a blank canvas so you can create your unique event.

Unique | Luxurious | Memorable



PRIVATE SUITES

Take time to relax before the celebration begins.

At Citadel, we take our client's comfort seriously!

Our elegant private suites is the ideal place to get ready for the big party, or to unwind, as you look back on the events of the day. Citadel Houston offers four private suites with luxurious furnishings, rich textiles, ambient lighting and plenty of comfortable chairs to create a relaxing space for your wedding party.

BRIDE AND GROOM SUITE PACKAGES

250 each | Includes bucket of beer or two bottles of House Champagne, Fruit and Cheese Tray



EMPRESS ALCOVE

A beautiful space with breathtaking views.

Adjacent to our Grand Ballroom lies the Empress Alcove, a space rich with its own charm.

With a vintage vault highlighting as a stunning backdrop and tall doors overlooking lush-landscaped gardens and patios, the Empress Alcove could be perfect for a photobooth, or an after party lounge room.



Looking to incorporate nature in your wedding plans?

Disclaimer: We cannot control the Houston humidity or what it may do to your hair.

THE OUTDOORS

Your guests are going to want to stay a little longer.

For a change of scenery, explore our Windsor patio, a charming private courtyard where guests can socialize in an open air environment.

Perfect for your cocktail hour, our impeccably manicured gardens come complete with beautifully sculpted fountains and a variety of flora and fauna so you can seamlessly incorporate the outdoors to your wedding celebration.

Our partners that make your wedding beautiful & perfect!



Our Preferred Floral and Décor Partner - The Perfect Touch

We're pleased to introduce you to our sister décor and floral design company, The Perfect Touch. As our special partner, the Perfect Touch provides our clients with exemplary service and offers an amazing and extensive range of décor and staging items, floral creations, linens, and rental pieces that will make your event extraordinary.

For the convenience of our clients, The Perfect Touch is afforded unlimited set up and break down time at Citadel Houston for smooth execution.

(713) 523-4567
www.theperfecttouchhouston.com
info@theperfecttouchhouston.com

Our Food Rescue Partner - Second Servings

We are pleased to let you know that all excess food from your event doesn't go to waste! We work to fight against hunger together with our Food Rescue Partner - Second Servings of Houston – by donating any prepared and perishable food left over from your event.

Second Servings strives to alleviate hunger in the Houston area by delivering all excess food promptly and safely to approved charitable meal sites.



NEXT STEPS

1. Review this package.

2. Schedule a private tour.

3. Book your Dream Wedding.

4. Let our experienced staff guide you through the entire wedding process.

5. Enjoy your unique, stress-free, super fun Citadel Wedding!

Call (832) 432-7005 to make your appointment and see why Citadel Houston is the perfect venue for your special day.

You belong here!



MEET OUR TEAM

Rest assured, you're in safe hands.

REBECCA MAREK SALES AND VENUE MANAGER

I love planning weddings and being able to assist our clients in having wonderful and memorable events! When I am away from work, you can find me traveling to spend time with one of my seven siblings. Every event is unique and I would love to learn more about yours!



KELLSIE WINKLER SALES AND EVENT ASSISTANT

I have worked everything from minor league baseball games to Super Bowl LI, but your event is what I am most excited about! I look forward to making your day the most memorable! When I'm not working you can find me hanging out with my dog, Addy!



ROSS COLEMAN AWARD-WINNING EXECUTIVE CHEF

*Chef Coleman creates unique menus and is carefully involved with every dish served to a Citadel guest. A **James Beard semi-finalist** with over 18 years of culinary experience, from hotel Zaza to co-owner of restaurant Kitchen 713. Chef Coleman has cultivated skills in different kinds of cuisines and in both banquet and restaurant setting. We can't wait for you to taste all the delicious item!*





COCKTAILS

Citadel Houston features an array of menus to satisfy every palate. We would be happy to further customize our menus to reflect your individual taste and make your event even more extraordinary.

PASSED HORS D'OEUVRES

MEAT

5 per person

Beef Carpaccio Crostini with Caramelized
Onion and Blue Cheese

Chicken Flautas with Avocado Salsa

Chicken Tikka Masala Meatballs

Deviled Eggs with Avocado Mousse
and Prosciutto Crisp

Hawaiian Style Chicken Kabobs

Jalapeño Chicken Poppers

Japanese Beef Yakitori

Jerk Beef Skewers

Jerk Chicken Skewers

Mini Beef Empanadas with Avocado Crème

Mozzarella Stuffed Meatballs
with Spicy Pomodoro

Phyllo Triangles with Curried Chicken

Pulled Pork Stuffed Mac and Cheese

Smoked Jerk Chicken Brochette with Red
Pepper and Pineapple

SEAFOOD

6 per person

Chili Shrimp Bites

Crabmeat Filled Mushroom Cap

Crispy Cornbread Crab Cake Bites
with Tabasco Aioli

Fried Green Tomato Bites
with Pickled Shrimp and Remoulade

Jalapeño Bacon Wrapped Shrimp Poppers
with Creole Remoulade

Lump Crabmeat and Red Bell Pepper Tartlet

Shrimp and Cheese Stuffed Jalapenos

Shrimp and Grits Bites

Shrimp Tempura with Cajun Cream

Vietnamese Spring Rolls
with Shrimp and Chargrilled Pork

Wonton Wrapped Shrimp
with Soy Ginger Sauce

C O C K T A I L S

PASSED HORS D'OEUVRES

VEGETARIAN

3.50 per person

Assorted Petite Quiche

Bruschetta with Goat Cheese
and Roasted Peppers

Caprese Skewers of Tomato, Mozzarella and
Fresh Basil

Fried Macaroni and Cheese with Marinara

Heirloom Tomato and Avocado Crostini

New Potato Filled with Artichoke Mousse

Spanakopita

Sun Dried Tomato, Goat Cheese and Basil
Crostini

Vegetarian Spring Rolls with Sweet Chili Sauce

PREMIUM

7.50 per person

Coconut Lobster Tail served with Peach Mango
Salsa, add 3.00 per person

Coconut Shrimp with Pineapple Mango Relish,
add 2.00 per person

Jumbo Lump Crab Cakes with Classic
Remoulade, add 2.00 per person

Marinated Asparagus wrapped with Beef
Tenderloin, add 2.00 per person

Petit Australian Lamb Chops with Rosemary
Demi, add 3.00 per person

Smoked Salmon Rosette with Sour Cream and
Capers, add 2.00 per person

**Premium appetizers can be substituted in
Empress and Kingsley buffet packages for
additional cost per person*

SALAD SELECTIONS

SALADS ARE SERVED WITH ALL PLATED OR BUFFET STYLE DINNERS

Garden Salad

Mixed Greens, English
Cucumbers, Roasted Carrots,
Baby Heirloom Tomatoes,
Walnuts, and Cabernet
Vinaigrette

Summer Salad

Baby Spinach and Romaine,
Seasonal Berries, Candied
Pecans, Crispy Goat Cheese,
Shaved Red Onions, and
Strawberry Honey
Vinaigrette

Citadel Salad

A Selection of Mixed Field
Greens with Heart of Palm,
Tomatoes, Caramelized
Pecans, Feta Cheese,
Poached Pears, and Balsamic
Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce,
Herbed Croutons, Freshly
Grated Parmesan Cheese, and
Classic Caesar
Dressing

Southwest Salad

Spring Mix and Romaine,
Roasted Corn, Black Beans,
Pomegranate Seeds, Shred-
ded Oaxaca Cheese, Tortilla
Strips and Poblano Ranch

SIDE SELECTIONS

SELECTION OF TWO INCLUDED IN YOUR BUFFET
OR PLATED DINNER PACKAGE

Cauliflower Au Gratin

Roasted Garlic Mashed Potatoes

Charred Asparagus

Southern Style Haricot Verts

Grilled Assorted Mixed Vegetables

Oven Roasted Brussel Sprouts with Sweet Chili

Grilled Broccolini with Lemon

Soy and Ginger Marinated Bok Choy

Honey Glazed Carrots

Herb Roasted Fingerling Potatoes
with Parmesan and Truffle Oil

Honey Glazed Roasted Root Vegetables

Creamy Polenta with Chives and Boursin
Cheese

Potatoes Au Gratin

Rice Pilaf



EMPRESS BUFFET DINNER

INCLUDES FRUIT AND CHEESE DISPLAY, THREE PASSED HORS D'OEUVRES, ONE SALAD, TWO ENTRÉES, ONE VEGETARIAN ENTRÉE AND TWO SIDES -

INCLUDES WAITSTAFF, CHINA, GLASSWARE, FLATWARE, AND SERVING DISHES

CARVING STATIONS AVAILABLE AT AN ADDITIONAL COST

84.75 PER PERSON

Served with Warm Rolls with Butter

ENTREE SELECTIONS

Braised Short Ribs	Grilled Salmon with a Champagne Dill Cream Blackened Red Fish
Chicken Marsala with Mushroom Wine Sauce	Herb Crusted Chicken Breast with Natural Au Jus
Chicken Parmesan with Mozzarella and Marinara Sauce	Pan Roasted Chicken with Cilantro Cream
Chicken Piccata Sautéed in Lemon Butter and Capers	Pan roasted Mahi Mahi with Lemon Caper Butter
Chicken Riesling with Bacon, Mushroom, Onions, Garlic, Riesling Cream Sauce	Sliced Pork Loin with Bourbon and Brown Sugar Glaze
Chimichurri Marinated Flank Steak	Southwest Marinated Salmon with Poblano Honey Drizzle
Citadel Chicken – Goat Cheese, Sun-dried Tomatoes, Mushrooms and Fresh Basil	Sliced Bistro Medallions with Wild Berry Reduction
Fettuccini Alfredo and Blackened Chicken Breast	Soy and Ginger Roasted Carved Ham

VEGETARIAN ENTREE SELECTIONS

Eggplant Parmesan with Spicy Marinara Sauce
Pasta Primavera with Vegetables, Sun Dried Tomatoes and Garlic Olive Oil
Portobello Mushroom Ravioli with Gruyere Cream Sauce
Tofu Tikka Masala

KINGSLEY BUFFET DINNER

INCLUDES TWO PASSED HORS D'OEUVRES, ONE SALAD, TWO ENTRÉES AND TWO SIDES -
INCLUDES WAITSTAFF, CHINA, GLASSWARE, FLATWARE, AND SERVING DISHES

CARVING STATIONS ARE AVAILABLE AT AN ADDITIONAL COST
69.75 PER PERSON

Served with Warm Rolls with Butter

ENTREE SELECTIONS

Blackened Redfish

Chicken Marsala with Mushroom Wine Sauce

Chicken Parmesan with Mozzarella and Marinara Sauce

Chicken Piccata Sautéed in Lemon Butter and Capers

Eggplant Parmesan with Spicy Marinara Sauce

Fettuccini Alfredo with Blackened Chicken Breast

Grilled Salmon with a Champagne Dill Cream

Herb Crusted Chicken Breast with Natural Au Jus

Pasta Primavera with Vegetables, Sun Dried Tomatoes and Garlic Olive Oil

Sliced Bistro Medallions with Wild Berry Reduction

Southwest Marinated Salmon with Poblano Honey Drizzle

Sun Dried Tomato Chicken with Romesco Sauce

Chicken Riesling with Bacon, Mushroom, Onions, Garlic, Riesling Cream Sauce

Citadel Chicken - Goat Cheese, Sun-dried Tomatoes, Mushrooms and Fresh Basil

Pan Roasted Mahi Mahi with Lemon Caper Butter

Sliced Pork Loin with Bourbon and Brown Sugar Glaze

ENCLAVE BUFFET DINNER

INCLUDES ONE SALAD, ONE ENTRÉE AND TWO SIDES -
INCLUDES WAITSTAFF, CHINA, GLASSWARE, FLATWARE, AND SERVING DISHES
CARVING STATIONS AND APPETIZERS ARE AVAILABLE AT AN ADDITIONAL COST
57.75 PER PERSON

Served with Warm Rolls with Butter

ENTREE SELECTIONS

Blackened Redfish

Chicken Marsala with Mushroom Wine Sauce

Chicken Parmesan with Mozzarella and Marinara Sauce

Chicken Piccata Sautéed in Lemon Butter and Capers

Eggplant Parmesan with Spicy Marinara Sauce

Fettuccini Alfredo with Blackened Chicken Breast

Grilled Salmon with a Champagne Dill Cream

Herb Crusted Chicken Breast with Natural Au Jus

Pasta Primavera with Vegetables, Sun Dried Tomatoes and Garlic Olive Oil

Sliced Bistro Medallions with Wild Berry Reduction

Southwest Marinated Salmon with Poblano Honey Drizzle

Sun Dried Tomato Chicken with Romesco Sauce

PLATED DINNER

INCLUDES ONE SALAD, CHOICE OF ENTRÉE AND TWO SIDES
INCLUDES WAITSTAFF, CHINA, GLASSWARE, FLATWARE, AND SERVING DISHES
DUAL ENTREES PRICED ON REQUEST

HORS D'OEUVRES, AND FOOD STATIONS ARE AT AN ADDITIONAL COST.

Served with Warm Rolls with Butter

ENTREE SELECTIONS

Blackened Redfish - 62.75

Chef's Braised Short Ribs - 64.75

Chicken Piccata Sautéed in Lemon Butter and Capers - 57.75

Chicken Riesling with Bacon, Mushrooms, Onions, Fresh Garlic and Riesling Cream Sauce - 59.75

Citadel Chicken with Goat Cheese, Sun-dried Tomatoes, Mushrooms and Fresh Basil - 59.75

Citrus Zest Salmon Filet with Maple Chardonnay Roux - 62.75

Crab Cakes served with Dijon Tartar Sauce - 64.75

Filet of Beef Tenderloin, Red Wine Mushroom Sauce - 69.75

Grilled Salmon with a Champagne Dill Cream - 62.75

New York Strip Steak, Red Wine Reduction - 69.75

Pan Roasted Chicken with Cilantro Cream - 57.75

Pan Roasted Mahi Mahi with Lemon Caper Butter - 59.75

Southwestern Chicken with Mushrooms, Onions, and Poblanos in Chef's Signature Cream Sauce - 59.75

Southwest Marinated Salmon with Poblano Honey Drizzle - 62.75

Sriracha Marinated Red Snapper with Tropical Chutney - 69.75

Sun Dried Tomato Chicken with Romesco Sauce - 57.75

FOOD STATIONS

Late Night Bites | Enhance Your Cocktail Hour

Breakfast Tacos- Assorted tacos to include egg, cheese, chorizo, potato, onions, bacon, and house salsa with warm tortillas 10

Bruschetta Station – Grilled Italian breads with guest choice of gravlax or remoulade shrimp, served with Roquefort and blue cheese spreads, dips and fresh basil and olive oil 12

Crudit  - Bell peppers, celery, grape tomatoes, and carrots with goat cheese, hummus, avocado mousse and cream spread 8

Dessert – Assorted gourmet cookies, brownies, petit desserts and cupcakes 8

* **Grilled Cheese** – Assorted petite artisanal grilled cheese sandwiches of roasted tomato and brie, cheddar and bacon, and wild mushroom 12

* **Gourmet Slider** - Choice of beef caramelized onion, pulled pork, herb chicken sliders served on gourmet buns and an assortment of toppings 12

International Cheese and Fruit Display – Artisanal cheeses, specialty crackers, gourmet bread, preserves and candied nuts 10

Mac & Cheese – Our chef's signature macaroni and cheese with choice of pulled pork or herb grilled chicken served with bacon, chives, and cheese 10

Mashed Potato Martini Bar – Mashed Yukon gold and sweet potatoes with guest's choice of an assortment of toppings including sour cream, bacon, cheddar cheese, and chives 10

Nacho Station - Tortilla chips, chile con queso, fresh guacamole, sour cream, pico de gallo 8

Pasta Station - Penne pasta or cheese ravioli with guest's choice of alfredo sauce or marinara served with garlic bread and an assortment of toppings 8
+ chicken 3 | + shrimp 4

* **Southern Comfort Station**- Choice of Fried Chicken and biscuit or shrimp and grits, served with Mac and cheese 15

Tex-Mex Station- Choice of Southwest marinated chicken quesadillas with poblano cream or charred zucchini and squash quesadillas with baby heirloom tomatoes, spinach and chipotle drizzle, served with beef empanadas with avocado crema 14

The Cajun Station – Tasso hush puppies, and choice of andouille sausage jambalaya or chicken and sausage gumbo 14

* **The All-American Station** – Choice of Hawaiian sweet roll beef sliders with blue cheese and caramelized onions or Nashville hot chicken sliders with house pickle and citrus slaw, served with pulled pork stuffed mac and cheese balls, and seasoned French fries 14

Viet - Cajun Shrimp Boil Station – Boiled shrimp, corn, potatoes and sausage 16



**Requires Attendant - \$75*

CARVING STATIONS

Enhance Your Dinner

CARVING STATIONS ADD AN ELEGANT TOUCH TO BUFFET OPTIONS
PRICES ARE ON A PER PERSON BASIS

Beef Tenderloin Carvery Station

Three Peppercorn Sauce 10

Grilled Side of Whole Salmon

Basted in Olive Oil and Herbs 8

Roasted Leg of Lamb Carvery Station

Mint Au Jus 10

24 Hour Herb Marinated Prime Rib

Rosemary Infused Merlot Au Jus 8

Adobo Marinated Turkey Breast

Poblano Gravy and Jalapeno Cheese Bread 8

BBQ Rubbed Smoked Side of Salmon

Tamarind BBQ Sauce 8

Chimichurri Marinated Flank Steak

Horseradish Cream and Fried Plantains 8

Citrus and Brown Sugar Glazed Carved Ham

Charred Pineapples and Toasted Almonds 8

Classic Roasted Turkey Garlic and Herbs, Giblet Gravy, Cornbread Muffins 8

Dijon and Black Pepper Crusted Beef Tenderloin Blackberry Demi Glaze 8

Masala Leg of Lamb

Assorted Chutneys 10

DESSERTS

Indulge Your Sweet Tooth

PRICES ARE ON A PER PERSON BASIS

PREMIUM DESSERT STATIONS

SELECT 4 FOR 10

Cake Shots

Cheesecake Bites

Chocolate Truffles

Deconstructed Apple Pie

Key Lime Tarts

Lemon Tarts

New Orleans Style Bread Pudding

PLATED DESSERTS

6

Decadent 3-Layer Double Chocolate Cake

Dutch Apple Pie

Gingerbread Spiced Cake

Italian Cream Cake

Rich New York Style Cheesecake

Salted Caramel Cheesecake – GF

Tiramisu

BAR PACKAGES

BAR PACKAGES INCLUDE FOUR HOURS OF SERVICE, APPROPRIATE MIXERS, JUICES & GARNISHES.
ASSORTED SODAS ARE INCLUDED IN ALL ALCOHOLIC BAR PACKAGES LISTED BELOW
ALL BARS REQUIRE ONE BARTENDER PER 100 GUESTS

PREMIUM BRANDS

at 45.00 per person

Grey Goose Vodka, Bacardi Superior Rum,
Bombay Sapphire Gin, José Cuervo Gold Tequila, Johnny Walker Black Label Scotch, Crown Royal
Whiskey and Jack Daniels Whiskey

Includes Domestic Beer and House Wine
& Champagne Selections

Each additional hour - 10.00

DELUXE BRANDS

at 38.00 per person

Smirnoff Vodka, Bacardi Select Rum, Beefeater Gin, Margaritaville Tequila,
Johnny Walker Red Label Scotch, and Jim Beam Whiskey

Includes Domestic Beer and House Wine
& Champagne Selections

Each additional hour - 9.00

WELL BRANDS

at 32.00 per person

House Brands Vodka, Rum, Gin, Tequila and Whiskey

Includes Domestic Beer and House Wine &
Champagne Selections

Each additional hour - 8.00

BEER, WINE & CHAMPAGNE

at 25.00 per person

Shiner, Budweiser, Bud Lite, and Miller Lite
House White and Red Wine & Champagne

Each additional hour - 7.00

Add imported or craft beer - 2.00

REFRESHMENT PACKAGE

at 12.00 per person

Assorted Sodas and Juices

Each additional hour - 4.00



BAR ENHANCEMENTS

SPECIALTY BARS

Themed Martini Bar at 8.00 per person
Specialty Drink starting at 8.00 per person

BRIDE AND GROOM SUITE PACKAGES

250 each

Includes bucket of beer or two bottles of House
Champagne, Fruit and Cheese Tray

TABLESIDE SERVICE

Champagne Toast at 3.00 per person
Tableside Wine Service with dinner at 7.00 per
person

AFTER DINNER CORDIAL SERVICE

12.00 per drink

Amaretto, Bailey's Irish Crème, Grand Marnier,
Kahlua, Hennessy VSOP, Remy Martin

**Additional selections are available on request*

Refreshment package is the required minimum for all events

**Prices for Daytime Events or Sunday events are \$5 less per person for a four-hour bar package*

**Bartender fee \$125.00 for up to 4 hours of hosted bar and \$35.00 per hour for each additional hour*

Outside liquor and alcohol is strictly prohibited. \$1,000.00 fine will be assessed for any violation.
T.A.B.C. requires that all alcoholic beverages are to be poured and served exclusively by the Citadel staff.

Enhance your wedding.



ADDITIONAL TIME

*"I want to stay here forever!" Said every Citadel bride
While you can't stay here forever, you can definitely stay longer!*

Additional Event Time

\$1,500

Additional Set up and Breakdown Times

\$200

(*Unlimited vendor set-up and breakdown time offered when all décor and flowers contracted from our preferred provider – The Perfect Touch.)



SPARKLER PACKAGE

10" SILVER SPARKLERS

\$200

20" GOLD SPARKLERS

\$250

36" PLATINUM SPARKLERS

\$350

*All sparklers must be arranged through Citadel Houston.

PREMIUM A/V PACKAGE

Be a star in your own movie!

Dual ceiling mounted video projectors
and screens
\$1500

LIGHTING PACKAGES

Take advantage to create your unique event!

Indoor Lighting Package

\$1000

Up-Lighting

\$35 per up-light

*All A/V services, up-lights and Sparklers must be arranged through Citadel Houston.



FAQ

What is included in your venue price?

We offer A LOT in our venue usage fees. For a complete list of services and amenities that we offer, please look at page 3 in this packet. We wouldn't want you to miss any of it!

How many events are hosted at one time?

We only host one event at a time. When you book with Citadel Houston you are given exclusive access to the venue. At Citadel Houston, we ensure that your event will be our only focus for that day.

How many events are hosted at one time?

We only host one event at a time. When you book with Citadel Houston you are given exclusive access to the venue. At Citadel Houston, we ensure that your event will be our only focus for that day.

Does Citadel allow outdoor weddings?

Absolutely! With our beautiful patios and manicured gardens, Citadel Houston offers many stunning backdrops for your outdoor wedding.

How much is the deposit?

The deposit is equal to the venue usage fee for your desired day of the week - which will secure your date!

Is there a damage deposit?

Yes. A \$1,000 refundable damage deposit will be due with your final payment 30 days before your event. If there are no damages noted after your event, it will be refunded to you within 4 weeks of your event.

Can we bring in our own alcohol?

No, Citadel Houston has its own liquor license and no outside alcohol is allowed to be brought into the facility.

Do I need to buy alcohol to host an event?

No. Our refreshment package is required for all our events.

Are outside food vendors allowed?

A wedding cake will be accepted. But besides that, no outside food vendors are allowed.

Is there a service fee?

Yes, there is an additional service fee of 22%.



POLICIES

Guest Count

The client must provide a minimum guaranteed guest count at least 30 days prior to the day of their event. If your guest count increases above your guaranteed count, Citadel Houston will make every effort to accommodate the additional guests. In the event that the number of guests in attendance exceeds your guarantee given, any additional guests may be denied entry onto the premises by the Citadel staff.

Alcohol Policy

No client, guest, vendor or any other person is permitted at any time to bring alcoholic beverages onto Citadel property as this is a violation of Texas Alcoholic Beverage Commission Law. All outside beverages will be confiscated immediately.

Citadel Houston does not allow those attending under the age of 21 years to consume alcohol. The Citadel staff reserves the right to refuse service to any guest at any time for any reason. If a guest provides alcohol to a guest that has been refused service, Citadel Houston reserves the right to ask both parties to leave the grounds and not be granted reimbursement.

Outside Vendor and Equipment Policy

Unless otherwise agreed upon, Citadel Houston is open for access beginning 3 hours prior to the event start time and 1 hour after the scheduled conclusion of the event. An early access/overtime fee of \$200 per hour will be issued to any Client and/or vendors wishing for additional time needed to arrive early, breakdown or collection of personal belongings.

Additional fees may be assessed for all items that arrive early or are not picked up by the designated time.

All audio/visual equipment, up-lights, and sparklers must be provided by Citadel Houston unless other arrangements have been made by Citadel staff.

No outside caterers or bar service is allowed.

All allowed outside vendors MUST be licensed.

Damages and Cleaning Fees

Glitter, confetti, sand, helium balloons, sky lanterns, rice or birdseed are not permitted.

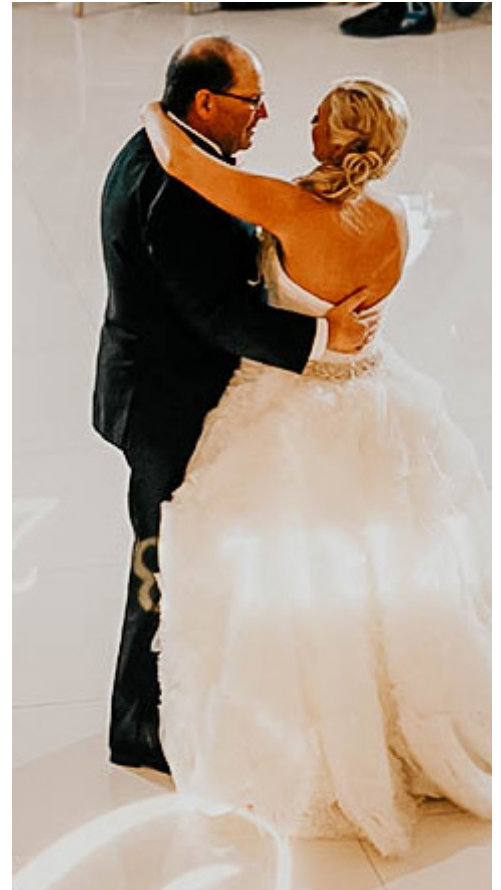
The use of these items resulting in damages or excessive clean up, or damage to the venue by the client, guests or vendors may result in forfeit of damage deposit.

Payments

Citadel Houston accepts payments made via cash, check, cashier's check, or credit card. All prices advertised on the package are cash prices. Credit card prices are 3% higher to allow for processing charges. Any payments made by the client within 7 days of the event date will be accepted via cash or cashier's check only.

Love Notes

FROM OUR CLIENTS



A luxurious castle with an award-winning chef and impeccable service - Right in the heart of the city! That's what Citadel is. Gorgeous, elegant and just beautiful with a great staff who takes care of everything for you and makes your day really special. John and I could not have asked for a more perfect day!

- Ali B.

If you haven't seen Citadel, you are missing out! It is the most gorgeous venue in Houston. It has these beautiful tall tall wooden doors. Marble throughout and amazing amount of details on this ceilings. And def not to miss their beautiful outdoor courtyards and gardens. It's a destination venue right in the city! Our wedding day was beautiful, stress-free and so much fun. And lastly, let me say that the food was delicious! I would recommend Citadel over any other venue in town (and believe me we saw so many)! Love love love Citadel!

- Nora G.

If you want a complete WOW wedding without any stress or worry, then Citadel is the place for you! My mom and I toured so many venues in Houston and it was by far the most stunning venue we toured. Because I work all the time, I really appreciated the Citadel staff guiding me along the way and taking care of a few things for me that was above and beyond. I really thank them for it!

- Hilary S.