



Dukessa

Special Events Venue

Intimate Wedding
ALL-INCLUSIVE PACKAGE



*Thinking of an Intimate Wedding?
Stressed about planning the details?
Worried with all the last minute changes?*

We are now offering our **super popular All-Inclusive Packages** for smaller, intimate weddings! Specifically tailored for micro-weddings in the current environment, with these packages you will host a **Stress-free, Super Fun, Elegant and Beautiful Wedding of your dreams!**

Here is how we, at Dukessa, can help.

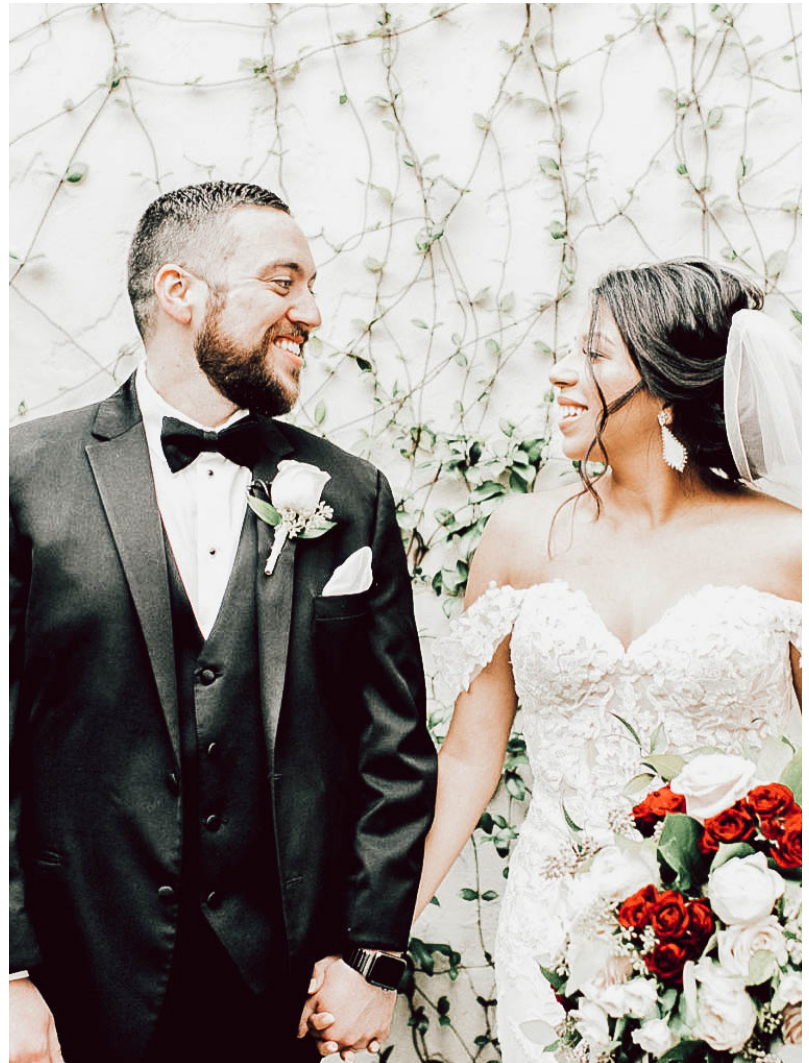
ALL-INCLUSIVE WEDDING PACKAGES

COVID has had a huge impact on the event industry and a lot of small businesses are not going to bounce back. It's a sad reality that you have to consider when planning your wedding in uncertain times. When you choose all-inclusive packages at Dukessa, you get many amenities and services already included here.

Our goal is - ONE contract, MULTIPLE services.

ENHANCE YOUR WEDDING WITH YOUR NEW "BUDGET"

Your first task as an engaged couple is to create your guest list and decide on a budget, both of which can be a stressful way to begin the planning process. The absolute best perk of having a micro wedding is the financial freedom that comes along with having an intimate celebration. At Dukessa, we offer many opportunities to elevate every aspect of your wedding day! A few examples are table side wine service, customized dessert stations, and flexible hours for additional time at the venue to dance the night away.



TAKE YOUR PARTY OUTDOORS!

Courtyard weddings are on the rise for several reasons and at Dukessa, we have a beautifully lit courtyard complete with fountains and flowers to serve as the perfect backdrop for your wedding. You don't have to go "Al Fresco" for the entire evening, though. Consider having your cocktail hour or ceremony outdoors and your reception in our grand ballroom, large enough for social distancing.

Remember - always have a Plan B (and C) for Houston weather!!

SPEAKING OF SPACE - AT DUKESSA, WE THINK BIG!

Since micro weddings are trending, larger venues like Dukessa are now adjusting their business model to accommodate smaller, more intimate celebrations. When you opt for Dukessa, you get a customized micro wedding package that can accommodate capacity restrictions that are still in place, so you can be assured of a safe and fun wedding.

HAVE A MEMORABLE, INTIMATE WEDDING.

At Dukessa, an intimate wedding celebration will be just as, if not more, memorable than a 200 person wedding. When you walk down the aisle, you'll know that every single person in the room is there because they love you and Dukessa will provide you the PERFECT setting for a memorable wedding.

ALL-INCLUSIVE INTIMATE WEDDING PACKAGE



WEEKDAY

7,500

SATURDAY

9,500

SUNDAY

8,500

UP TO 40 GUESTS | ALL ADD-ONS AVAILABLE

**Expires February 28th 2021*

INCLUDES:

Two hours of access to our bridal and groom's suites prior to ceremony

Four Hours of event time

Includes ceremony and cocktail reception in our Chloe-Rose room and Courtyard and Reception in our grand ballroom

Sound system for ceremony and reception

Complimentary On-site parking

Mahogany Chiavari Chairs with cushions

White linens and napkins

All banquet and cocktail tables

Plated dinner served tableside

Includes Waitstaff, China, Glassware, and Serving Dishes

Wine, champagne, and beer bar for three hours

**Additional liquor packages can be added*

Gold Sparkler Package for the grand exit



Enhance your wedding

ADD-ONS:

Specialty Linens

\$15-25 per linen

Candle Votives

\$50

Bridal/Groom Suite Package

\$200

Wedding Cupcake Tower

\$100

Bubble Exit

\$25

Iced Tea or Lemonade or Infused Water Station for Guests on Arrival

\$75





NEXT STEPS

- 1** *Review this package.*
- 2** *Schedule your private tour.*
- 3** *Become a Dukessa bride.*
- 4** *Let our experienced staff guide you through the entire wedding process.*
- 5** *Enjoy your super fun, stress-free wedding at Dukessa.*

Call (832) 982-4852 or e-mail sales@dukessahouston.com.



COCKTAILS

Dukessa 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

Choose three | \$18

MEAT

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

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

All prices are subject to 20% service charge and 8.25% tax

PASSED HORS D'OEUVRES

VEGETARIAN

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 (+\$4)

Coconut Lobster Tail served with Peach Mango
Salsa

Coconut Shrimp with Pineapple Mango Relish

Jumbo Lump Crab Cakes with Classic
Remoulade

Marinated Asparagus wrapped with Beef
Tenderloin

Petit Australian Lamb Chops with Rosemary
Demi

Smoked Salmon Rosette with Sour Cream and
Capers



All prices are subject to 20% service charge and 8.25% tax

STROLLING STATIONS

Choose two | \$22

(Infused Water Station included)

Cheese and Fruit Display

International cheeses, specialty crackers, gourmet french bread, preserves, & candied nuts

Crudite Station

Bell peppers, celery, grape tomatoes, carrots with goat cheese, hummus, avocado mousse & cream spread

Smoked Salmon Station

Mini bagels, diced purple onions, boiled eggs, capers, lemon & lime slices, cream cheese (+2)

Seafood Station

Large boiled shrimp, cocktail sauce, lemon and lime slices, seafood or shrimp ceviche shooters with chips (+4)

Antipasti Station

Marinated olives, Tabbouleh, hummus, cucumber salad, yogurt & pita bread

Gourmet Slider Station

Beef tenderloin, pulled pork, herb chicken with bacon, avocado, gourmet slider buns

Tex Mex Station

Tortilla chips, chili con queso, fresh guacamole, sour cream, & pico de gallo



All prices are subject to 20% service charge and 8.25% tax

SEATED DINNER

All seated dinners include a salad, entree(s), two sides, warm bread rolls, butter and preset water. Our services and amenities include all wait staff, china, silverware, glassware and serving dishes.

Dual entrees priced upon request.

SINGLE ENTREES

Southwestern Chicken

with crispy tortilla strips, cotija cheese, pomegranate seeds, corn, black beans and cilantro poblano cream

Dukessa Chicken

goat cheese, sun-dried tomatoes, mushrooms and a fresh basil

Marinated Jerk Chicken Breast

with pineapple, fried plantains and mango salsa

Chicken Chardonnay

with bacon, mushrooms, onions, garlic and a chardonnay cream sauce

Blackened Texas Redfish

with crispy capers and pontchartrain sauce (+5)

Crispy Crab Cakes

served with dijon tartar sauce (+10)

Pan Roasted NY Strip

with charred broccolini, shaved radish, pickled mushrooms and a hunan drizzle (+12)

Petit Filet

grilled thyme crusted with rosemary demi-glace (+18)

Signature Short Ribs

seven-hour slow cooked with handcrafted bbq sauce (+8)

INDIVIDUAL DESSERTS

6.00 per person

Carrot Cake

Fruit & Berry Tart

Creme Brulee Cheesecake

with seasonal berries

White & Dark Chocolate Mousse Cake

Pecan Pie

Dessert Trio

chocolate-covered strawberries, macarons and mini creme brulee

Choice of Gelato/Ice Cream

served with appropriate garnish in martini glasses

Italian Cream Cake

Key Lime Pie

All prices are subject to 20% service charge and 8.25% tax

SALAD SELECTIONS

Salads served with all plated | add avocado + 2

Dukessa Cobb Salad

chopped greens, bacon, boiled eggs, parmesan, heirloom tomatoes, poblano ranch

Cucumber Rolled Salad

grilled peaches, bleu cheese, candied pecans, assorted baby tomatoes, apple cider vinaigrette

Garden Salad

mixed greens, english cucumbers, roasted carrots, heirloom baby tomatoes, walnuts, parmesan, cabernet vinaigrette

Summer Salad

baby spinach, romaine, seasonal berries, candied pecans, goat cheese, shaved red onions, strawberry honey vinaigrette



SIDE SELECTIONS

A selection of two sides are included with all plated or buffet style dinners

Roasted Fingerling Potatoes

Grilled Broccolini with Lemon

Roasted Garlic Mashed Potatoes

Candied Sweet Potato Mash

Sautéed French Green Beans

Three-cheese Cauliflower Rice Risotto

Honey Glazed Roasted Root Vegetables

Charred Brussel Sprouts with Warm
Bacon Vinaigrette

Potatoes Au Gratin

Southern Style Haricot Vert with Bacon

Charred Asparagus

Assortment of Green Vegetables

All prices are subject to 20% service charge and 8.25% tax

BAR PACKAGES

All packages are three hours and include bar staff, glassware, bar set-up and garnishes.
Charges are on a per person basis.

Bar I: Beer, Wine, & Champagne

House Red & White Wine
House Champagne
Domestic beer

includes refreshment package
each additional hour \$8
add imported or craft beer \$2

Bar II: House Bar Package (+\$12)

House brands of Vodka, Rum, Gin,
Tequila and Whiskey

includes refreshment package, beer, wine
and champagne
each additional hour \$10

Bar III: Deluxe Bar Package (+\$15)

Tito's Vodka, Bacardi Select Rum,
Beefeater Gin, Jose Cuervo Silver
Tequila, Johnny Walker Red Scotch and
Jim beam Whiskey

includes refreshment package, beer, wine
and champagne
each additional hour \$12

Bar IV: Premium bar Package (+\$20)

Grey Goose Vodka, Bacardi Superior
Rum, Bombay Sapphire Gin, 1800 Silver
Tequila, Johnny Walker Black 12 Scotch &
Makers Mark Bourbon

includes refreshment package, beer, wine
and champagne
each additional hour \$15

BAR ENHANCEMENTS

Charges are on a per person basis.

Custom Specialty Cocktail 6

Champagne Toast 5

Mimosa/Champagne Bar 5

Tablesides Wine Service 5

Custom Martini Bar 7

Infused Water, Lemonade or Iced Tea Station 3

Margarita Machine Rental

950 per machine*
cost includes machine rental and
ingredients needed; each machine holds
approximately 100 margaritas

Coffee Station 3

regular and decaf coffee, assortment of
flavor creamers; includes assortment of
hot tea with honey & lemon

Outside liquor & alcohol is strictly prohibited. \$1000 fine will be assessed for any violation. T.A.B.C. requires that all alcoholic beverages are to be poured and served exclusively by Dukessa Staff.

POLICIES

Guest Count

The client must provide a minimum guaranteed guest count at least 14 days prior to the day of their event.

If your guest count increases above your guaranteed count, Dukessa 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 Dukessa staff.

Alcohol Policy

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

Dukessa does not allow those attending under the age of 21 years to consume alcohol. The Dukessa 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, Dukessa 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, Dukessa is open for access beginning 1 hour 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 Dukessa unless other arrangements have been made by Dukessa staff.

No outside caterers or bar service is allowed.

All allowed outside vendors MUST be licensed.

Damages and Cleaning Fees

A credit card number is required to be on file to account for potential damages.

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 additional charges.

Payments

Dukessa 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



WOW! If you are looking for a great venue, close to the city but away from the dreaded construction in Houston. LOOK NO FURTHER. The staff was so friendly and everything went smoothly. The courtyard is the perfect cozy space for cocktail hour and the string lights make it very romantic and intimate. The windows upstairs, where you get a panoramic view of the city is breathtaking.

- Savannah W.



I would describe Dukessa as a boutique, upscale, classic yet "make it your own style" venue so you can have the wedding of your dreams here! Lots of wood, iron, greenery, natural stone - pretty much all neutral items that are elegant and pretty and can go with any style of wedding you are planning. Food was phenomenal at our wedding - still hearing such good things about it! Staff throughout has been wonderful and super helpful. I highly recommend Dukessa as a wedding venue in Houston!

- Remmington L.



I feel like I found a hidden gem in my venue search with Dukessa. Literally a mile from the Galleria (best location in Houston) but offering an amazing outdoor courtyard where you don't even feel like you are in Houston - you feel like you are in some beautiful town in Europe in the Summer! Besides just an amazing space, their food is beyond great -- chef is some big-time award winner and won so many accolades. You will love this beautiful venue - A MUST SEE!

- Catherine C.