



Four Ways to Make Whataburger Part of Your Happily Ever After

Something old, something new, something borrowed, something orange.

1. The Late-Night Reception Snack:

As hundreds of guests dined and danced at an upscale wedding in downtown Houston, the most memorable meal of the night began at 11 p.m. when waiters in black ties appeared, offering silver platters piled high with Whataburger Taquitos bursting with potato, egg, and cheese and the restaurant's signature Honey Butter Chicken Biscuits.



“People loved it. We ran out in a short amount of time,” says Savanna Gray, a Houston wedding planner and owner of En Vogue Weddings.

Unique food twists like this leave a lasting impression on guests.

Indeed, Amanda and John Peterson’s [love for Whataburger went viral earlier this year](#) when John, the groom, was caught on video stealing an impromptu wedding dance with his beloved bride

Whataburger meal at their reception. John cut a rug to to Beyoncé’s “Crazy in Love” hit with his #1 combo in one hand, a Whataburger bag in the other, and fries in his mouth.

“He was excited about his bride AND his Whataburger,” says Clint Brock with Candle Light Films, who captured the viral video. “I love it when people celebrate each other extraordinarily.”

Kelsey Comstock with Emily Clarke Events in Dallas executed the late-night Whataburger snack for guests. Each meal was served in bag sporting a personalized decal with the couple’s wedding date and the phrase “What-A-Night.”



2. The Nifty Gifties:

Amanda Blissit, owner of Blume Haus Events in San Antonio suggests stuffing a little Whataburger love in your welcome bags for out-of-town wedding guests at their hotels.

Whataburger gift cards, available at the online [Whatastore](#), are great for the late-night snacks. Also available? Men’s and women’s T-shirts, coffee mugs and even bottles of Fancy and Spicy Ketchup, to celebrate a love that’s either (or both).

[The Breakfast Bundle](#) includes a vintage style mug for your morning cup of Joe, two boxes of Whataburger pancake mix and a super soft, cotton/poly blend shirt for lounging around.



Need a unique idea for groomsmen’s gifts? Blisset says the store’s Flying W coasters, pint glasses, or

dartboards are great ways to say thank you to the men that “got your back” on your wedding day.



3. The Whataburger Cake:



Robert Jucker, owner of Three Brothers Bakery in Houston, is an award-winning baker who is more than familiar with the layers of detail required to execute a unique idea. So when a couple asked him to construct a cake that highlighted the groom’s love for Whataburger, Jucker reached for the orange and white fondant. He molded it into the iconic A-frame Whataburger restaurant, complete with tiny details such as window advertisements and Flying W signage. The cake was such a hit that the bakery also made a Whataburger smash cake for the couple’s child on his first birthday.

4. The Wedding Decor

Add a little touch of the Flying W love to your big day by personalizing Whataburger bags and tumblers with your own bride-and-groom decals (decals not available through Whataburger). At a loss for how to work out your seating chart? Some brides and grooms use Whataburger table tents - purchased through the Whatastore - and affix their own table number stickers. Cheers!



ABOUT WHATABURGER:

Whataburger has focused on its fresh, made-to-order burgers and friendly customer service since 1950 when Harmon Dobson opened the first Whataburger as a small roadside burger stand in Corpus Christi, Texas. Dobson gave his restaurant a name he hoped to hear customers say every time they took a bite of his made-to-order burgers: "What a burger!" Within the first week, people lined up around the block for his 25 cent, 100 percent beef burgers served on five-inch buns. Today, the company is headquartered in San Antonio, Texas, with more than 820 locations in 10 states with sales of more than \$2 billion annually. Visit www.whataburger.com for more information.
