

THE WESTIN

AT THE WOODLANDS



Eat Well

Stay focused and energized during your meeting with these nutritious and energizing foods.

Dishes designed to stimulate your brain and fuel your productivity.

BREAKFAST TABLE

All breakfast tables include fresh squeezed orange juice and cranberry juice, freshly brewed Starbucks regular and decaffeinated coffee, assorted teas, appropriate condiments Based on 60 minutes of continuous service Minimum 10 guests for continental breakfast Minimum 25 guests for breakfast tables. If groups are under 25 but would still like to order a buffet we can accommodate this request at an additional \$10.00 per person (Lowest head count for buffets will be 15 guests).

THE CONTINENTAL BREAKFAST TABLE

\$34.00 Per Person
Seasonal Melons, Berries & Market Fruit

Display of breakfast breads to include Danish, muffins, croissants, bagels, jelly, butter, and cream cheese.

THE AMERICAN TABLE

\$42.00 Per Person
Seasonal Melons, Berries & Market Fruit
Croissants, assorted Danish, and Muffins
Cage free scrambled eggs
Applewood smoked bacon
Pork Sausage
Tri-colored new potatoes with rosemary

WATERWAY TABLE

\$46.00 Per Person
Seasonal Melons, Berries & Market Fruit
Croissants, Danish, assorted muffins
Cage free scrambled eggs with White Cheddar and Chives
Applewood Smoked bacon
Andouille Sausage
Red Bliss Potatoes with lemon gremolata
Texas French Toast with Vermont maple syrup and blueberry compote

THE TEX-MEX SUNRISE

\$48.00 Per Person
Market fresh sliced fruits and berries with Hibiscus, Lime, Mint
Assortment of Breakfast Breads
Migas - scrambled eggs cooked with corn tortillas, black beans, diced tomatoes, queso fresco, and cilantro Applewood bacon
South Texas Wild Boar links
Skillet potatoes with peppers and onions
Chipotle salsa

BREAKFAST BUFFET ENHANCEMENTS

Prices are based on enhancements to any of our continental breakfasts or breakfast buffets. Prices are not a la carte. Minimum of 10 each or 10 guests per selection.

FRESH PRESSED JUICE CARAFE

\$34.00 Each
Choice of Carrot-apple-ginger, Orange-melon-mint, or pineapple-cucumber-Spinach

BAGELS AND CREAM CHEESE

\$72.00 Per Dozen

CROISSANT SANDWICH

\$14.00
Smoked Ham, Havarti, Fried Egg, sundried tomato spread

INDIVIDUAL PARFAITS

\$8.00
House made granola, Greek yogurt, Fresh Berries

SOUTH TEXAS WILD BOAR SMOKED LINKS

\$10.00 Per Person

DRY CEREALS

\$5.00 Per Person
Selection of dry cereals whole, skim, coconut, and almond milk

APPLEWOOD SMOKED BACON

\$5.00 Per Person

ANDOUILLE SAUSAGE

\$5.00

THE SUSTAINED MORNING

\$46.00 Per Person

Steel cut oatmeal with walnuts, golden raisins, and brown sugar
Market fresh seasonal sliced fruit and berries
Build your own yogurt parfait
House made honey granola with flaxseed
Sliced almonds, pecans, cashews, mixed dried fruits, toasted coconut
Greek and seasonal fruit yogurts
Feta and spinach whole egg frittatas
Chicken apple sausage
Red bliss potatoes with lemon gremolata

BREAKFAST STATION

Prices are based on enhancements to any of our continental or breakfast buffets. Prices are not a la carte. Minimum of 15 guests per selection. requires attendant at 200

POACHED EGG STATION

Fresh egg poached to perfection and laid atop your choice of the following:

Choice of 1- \$18.00 per person, Choice of 2- \$29.00 per person

BREAKFAST BOWL, heirloom potatoes, bacon, squash, leeks

CHEESY GRITS BOWL, bacon, Swiss chard, pickled jalapenos

KOREAN RICE BOWL, white rice, crispy tofu, kimchi, cilantro, basil, peanuts

CHILAQUILES, corn tortillas, salsas rojas, crema, Cotija, red onion, cilantro

BRISKET HASH, red potatoes, arugula, oven roasted tomatoes

EGGS BENEDICT, English muffin, Canadian bacon, hollandaise

OMELET AND EGGS YOUR WAY STATION

\$22.00 Per Person

Omelets cooked to order with a choice of the following

Smoked ham, Applewood bacon, Chorizo, onion, peppers, mushroom, tomato, spinach, asparagus, white cheddar, Feta, Manchego

Add 9 per guest for jumbo lump crab

Add 10 per guest for Maine lobster

CHICKEN SAUSAGE

\$5.00

MUESLI WITH FRESH BERRIES

\$9.00

ASSORTED LOW FAT FRUIT YOGURTS

\$6.00

INDIVIDUAL OVERNIGHT OATS

\$9.00 Per Person

Lemon blueberry, strawberry banana, cinnamon raisin

STEEL CUT OATMEAL

\$9.00

with walnuts, dried fruit, brown sugar and Vermont maple syrup

ASSORTED BREAKFAST PASTRIES

\$48.00 Per Dozen

SCOTTISH SMOKED SALMON PLATTER

\$16.00

With Plain and Everything Bagels

cream cheese, capers, sliced tomato, and red onion

BREAKFAST TACO

\$8.00

Cage-Free scrambled eggs, cheddar cheese, and bacon
salsa on the side

Recommend two per person

BREAKFAST SANDWICH

\$12.00

Cage free scrambled eggs, Texas gold cheddar cheese and applewood
smoked bacon on Wolferman English muffin

SCRAMBLED EGGS

\$8.00 Per Person

BRIOCHE FRENCH TOAST

\$9.00

with fresh strawberries, whipped butter, and warm maple syrup

Add 12 per guest for Maine lobster

CARVED BLACK PEPPER MAPLE GLAZED BACON SLAB
\$450.00 Each
Serves 45 guests

BUTTERMILK PANCAKES
\$8.00
with blackberry and blueberry compote, warm maple syrup and whipped butter

WARM CINNAMON ROLLS WITH MAPLE GLAZE
\$108.00 Per Dozen

BOTTLED JUICE:
\$5.00
orange, grapefruit, tomato, apple or cranberry

ASSORTED FRESH SQUEEZED JUICE CARAFE
\$34.00

Choice of Carrot-apple-ginger, Orange-melon-mint, or pineapple-cucumber-Spinach

BOTTLED WATER, MINERAL OR CARBONATED
\$6.00

SOFT DRINKS, ASSORTED REGULAR OR DIET
\$5.00

SOY AND ALMOND MILK AVAILABLE
upon request for substitution purposes

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PLATED BREAKFAST

All plated breakfasts include fresh squeezed orange juice, freshly brewed Starbucks regular and decaffeinated coffee and assorted teas.

SCOTTISH SMOKED SALMON

\$44.00
Toasted Everything Bagel, Chive Cream Cheese, Capers, Arugula, Sliced Heirloom Tomato, Shaved Red onion

SPINACH & FETA FRITTATA

\$36.00
Whole eggs, Romesco, oven dried tomato, chicken apple sausage, red bliss potatoes with lemon gremolata

LEMON RICOTTA GRIDDLE CAKE

\$32.00
Meyer lemon, whipped ricotta, warm maple syrup

QUICHE LORRAINE

\$42.00
Bacon, gruyere, leeks, served with oven roasted tomato, breakfast potatoes

BRIOCHE FRENCH TOAST

\$32.00
Fresh strawberries, warm maple syrup, pork sausage links

EGGS BENEDICT

\$42.00
Shaved Canadian bacon, hollandaise, English muffin, smoked paprika, breakfast potatoes

BAKERY BASKET

\$48.00 Per Dozen
Assorted Danish, muffins, croissants

PLATED BREAKFAST ENHANCEMENTS

Prices are based on enhancements to any plated breakfast.

INDIVIDUAL PARFAITS

\$8.00
House made granola, Greek yogurt, Fresh Berries

SEASONAL MELONS, BERRIES & MARKET FRUIT PLATTER

\$22.00 Per Platter
1 platter will service up to 5 people

TURKEY BACON

\$6.00

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MORNING BREAK

Based on 30 minutes of continuous service Minimum 15 guests

FOCUS-CONCENTRATE

\$29.00

Key ingredients include foods high in folate and B vitamins promoting mental clarity and alertness

Dark berries, Matcha and fresh greens super shot
Goji blackberry muffins
green goddess with asparagus and broccolini
Avocado toast with sprouted legumes and pickled onion

CONNECT-COLLABORATE

\$26.00

Key ingredients include foods that keep ideas flowing and promote interaction, connection, and stimulation

Carrot, turmeric, ginger super shot
Rainbow cauliflower buffalo bites
Cheesecake lollipops
Boursin stuffed Profiteroles

REST-RECUPERATE

\$29.00

Key ingredients include foods high in tryptophan promoting the production of serotonin. Serotonin acts within the body to promote feelings of calm and relaxation

Pineapple and Spirulina super shot
Crab and Shrimp salad croissant
Edamame Hummus with lavash
Caramel Flan Bites

ENERGIZE-MOTIVATE

\$28.00

Key ingredients are low glycemic foods high in protein and fiber that release energy to the body slowly providing energy all day long

Roasted Golden Beet Lassi with coriander and cardamon
Avocado Ranch Dip with Vegetable crudité
Cacao Nib and Pistachio Financier
Salmon Croquettes with roasted pepper harissa

ASSORTED KOMBUCHA

\$8.00 Each

HOUSE-MADE LEMONADE

\$52.00 Per Gallon

HOUSE-MADE AGUA FRESCA

\$52.00 Per Gallon

BREAKFAST BREADS

\$48.00

Selection of assorted breakfast breads to include Danish, mini muffins, croissants ~ per dozen

STRESS REDUCER

\$11.00

Assorted dried fruit and nuts

SPLURGE

\$65.00 Per Display

New Orleans beignets with powdered sugar.
Each display will serve up to 12 people

ADDITIONAL ENHANCEMENTS

WARM CINNAMON ROLLS WITH MAPLE GLAZE

\$108.00 Per Dozen

HOUSE MADE ASSORTED BISCOTTI ~ PER DOZEN

\$24.00

LONGEVITY BOOST

\$8.00

Brewed green tea with honey and soy milk

FRESH BREWED STARBUCKS

\$98.00

Fresh brewed Starbucks regular and decaffeinated coffee and assorted teas
~ per gallon

INSPIRE-ACTIVATE

\$28.00

Key ingredients include foods rich in phenylethylamine that promotes wellbeing and the production of “happy hormones”.

Coconut, carrot, squash refresher

Triple Cheese Bruschetta, ricotta, pecorino, parmesan with tomato and basil

Coconut cinnamon bar

Super Foods Chocolate Bark with hemp, flax, sesame seeds, pine nuts, cocoa nibs, and goji berries

BUILD YOUR OWN PARFAIT

\$20.00

House made honey granola with flax seed.

Greek and seasonal fruit yogurts.

Sliced almonds, pecans, cashews, mixed dried fruit, toasted coconut

CHURROS CON CHOCOLATE

\$27.00

Cinnamon sugar covered churros served with Dulce de leche, Nutella, and strawberry mousse.

Mexican hot chocolate

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~ per gallon

FRESH BREWED STARBUCKS

\$48.00

Fresh brewed Starbucks regular and decaffeinated coffee and assorted teas

~ per half gallon

BOTTLED JUICE:

\$7.00

orange, grapefruit, tomato, apple or cranberry

RED BULL, REGULAR OR SUGAR FREE

\$5.00

BOTTLED WATER, MINERAL OR CARBONATED

\$6.00

ASSORTED SOFT DRINKS, REGULAR AND DIET

\$5.00

AFTERNOON BREAK

Based on 30 minutes of continuous service Minimum 10 guests for break service

INDULGENCE AFTERNOON

- \$16.00**
- Assorted bagged chips
- White cheddar popcorn
- Pretzels
- Honey roasted nuts with M&Ms

REFRESH AFTERNOON

- \$19.00**
- Build your own trail mix
- Granola, walnuts, pecans, almonds, raisins, dried apricots, white chocolate chips, dark chocolate chips, banana chips and coconut

FOCUS-CONCENTRATE PM

- \$20.00**
- Chocolate chip cookies
- Brownies
- Chocolate covered pretzels
- Chocolate covered almonds

BALLPARK

- \$30.00**
- Mini hot dog's
- Ketchup, mustard, tomatoes, relish and onions.
- Pretzel bites
- cheese sauce and whole grain mustard
- Peanuts, and popcorn

POPCORN BAR

- \$17.00**
- Machine available at an additional 150
- Butter popcorn served with toppings to include sea salt, Cajun spice, truffle parmesan, caramel sauce and chocolate sauce

ICE CREAM SUNDAES

- \$28.00**
- Vanilla ice cream served with toppings to include ~ mini assorted cookies and brownies, strawberries, M&M's, chocolate covered peanuts, pecans, chocolate shavings, chocolate sauce, caramel sauce, whipped cream and

ASSORTED COOKIES

- \$48.00 Per Dozen**

BROWNIES

- \$48.00 Per Dozen**

WHOLE FRESH FRUIT

- \$5.00 Each**

POWER BARS

- \$5.00 Each**

ASSORTED CANDY BARS

- \$5.00 Each**

INDIVIDUAL BAGS OF CHIPS, PRETZELS, AND POPCORN

- \$4.00 Each**

INDIVIDUALLY PACKAGED TRAIL MIX

- \$8.00 Per Bag**

cherries

COOKIES & MILK

\$18.00

Assorted cookies and brownies

Served with regular and skim milk

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ALL DAY BREAKS

Based on 30 minutes of service for each break Minimum 10 guests for break service

BEVERAGES

ALL DAY BEVERAGES SERVICE (UP TO 8 HOURS OF SERVICE)

\$38.00

Fresh brewed Starbucks regular and decaffeinated coffee assorted teas, bottled water, assorted soft drinks

\$6.50 per person for each additional hour after the first 8 hours.

HALF DAY (4 OR LESS HOURS OF SERVICE)

\$24.00

Fresh brewed Starbucks regular and decaffeinated coffee assorted teas, bottled water, assorted soft drinks

\$6.50 per person for each additional hour after the first four hours.

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LUNCH TABLE

All lunch tables include an assortment of bakery fresh rolls and sweet butter and freshly brewed Starbucks regular and decaffeinated coffee and freshly brewed iced tea. Based on 60 minutes of continuous service Minimum 25 guests. If groups are under 25 but would still like to order a buffet we can accommodate this request at an additional \$10.00 per person (Lowest head count for buffets will be 15 guests).

For an attendant request there is an additional fee of \$200.00 per attendant. One attendant per 30 guests.

THE MINI TABLE

\$47.00
For groups between 12-25 guests
Seasonal greens, julienne carrots, cucumbers, baby heirloom tomatoes
white balsamic dressing
Herb crusted chicken breast, caramelized onions, natural jus
Penne pasta primavera
Market selection of steamed vegetables
Desserts~ Chef's Choice

THE TRIO TABLE

\$52.00
For groups between 12-25 guests

Tomato fennel bisque

Salad Bar
Crisp hearts of romaine, baby spinach and artisan mix greens, tear drop
tomatoes, European cucumbers, julienne carrots, hard boiled eggs, red
onion, parmigiana Reggiano, white cheddar, feta cheese, ciabatta croutons
Dressings to include house ranch, white balsamic and peppercorn.

~**Select 3 Sandwiches**~
Smoked Turkey, Swiss, tomato, fresh spinach, avocado aioli, honey wheat
Roast beef, provolone, grilled onions, horseradish, sourdough bun
Chicken salad, candied pecans, baby romaine, tomato, croissant
Grilled seasonal vegetables with red pepper hummus, sprouts, spinach wrap
Peppered Salami, Sopressata, prosciutto, arugula, pesto aioli, fresh
mozzarella, focaccia

House Made BBQ, and Sea Salt Potato Chips
Assortment of Mini Desserts
Bakery Rolls and Butter

THE ITALIAN TABLE

\$60.00
Heirloom Cherry Tomato and mozzarella salad with pesto vinaigrette
Arcadian greens with Kalamata olives, feta, and lemon vinaigrette
Minestrone soup

SOUPS

CORN CHOWDER WITH TEXAS BLUE CRAB
\$9.00

TOMATO BASIL
\$6.00

ROASTED POBLANO SOUP
\$8.00

CHICKEN VEGETABLE SOUP WITH ROTINI PASTA
\$7.00

DESSERTS

12" PIE
\$18.00
Choice of Key Lime, Pecan, Lemon Meringue, Apple, or Sweet Potato

Italian soup

- Chicken Saltimbocca, Sage, Capers, Lemon butter
- Marsala braised short ribs, Roasted Cipollini onion
- Rosemary roasted potatoes
- Vegetable caponata
- Tiramisu, Cannoli's, and biscotti
- Focaccia and Ciabatta with olive oil and chili-garlic-honey balsamic

THE LATIN TABLE

\$59.00

- Roasted Red Pepper Soup
- Cuban salad
- Romaine, Swiss, ham, green olives, oregano vinaigrette
- Jicama salad with carrots, cilantro lime vinaigrette
- Chorizo Empanadas
- Plátanos Maduros
- Black Beans and Rice
- Ropa Vieja
- Mojo chicken breast with sofrito
- Flan and Tres leches

THE TEX MEX TABLE

\$59.00

- Spinach and cilantro salad
- tomatoes, red onions, queso fresco, cucumbers, with cilantro vinaigrette
- Queso and chips
- Guacamole and salsa Roja
- Chipotle Chicken Fajitas
- Pepper-Lime Beef fajitas
- Spanish Rice
- Borracho beans
- Flour and corn tortillas
- Sopapillas, flan, and Churros

THE FLORIDA TABLE

\$59.00

- Mixed Greens of red oak, Lolla rossa, frisee and watercress, hearts of palm, shaved red onion, grape tomatoes, citrus vinaigrette
- Marinated tomato, cucumber, and red onion in peppered rice vinegar
- Island BBQ Chicken
- Roasted Gulf Grouper with Mango Ginger butter sauce
- Fried yucca with cilantro chimichurri
- Sweet plantains
- Key lime tarts and Macaroons
- Bakery Rolls and Butter

THE SOUTHERN COMFORT TABLE

\$59.00

Baby arugula and radicchio lettuce, shaved pears, carrots, tomatoes, goat cheese, white balsamic vinaigrette, avocado ranch

Marinated Tomato salad with Applewood bacon, scallion, red lentils

Herb crusted chicken breast, caramelized onion, natural jus

Citrus seared salmon medallions, melted leeks, Meyer lemon butter

Grilled garlic herb rubbed flank steak with red wine demi-glace

Selection of steamed farm vegetables

Red bliss potatoes tossed with garlic and thym

Pecan tartlets, lemon vanilla cake shooters

Bakery Rolls and Butter

THE BISTRO TABLE

\$54.00

Hearty chicken and rotini pasta soup

Salad Bar

Crispy hearts of romaine with baby spinach, artisan mix of seasonal greens, grape tomatoes, European cucumbers, julienne carrots, hard boiled eggs, red onion, parmigiana Reggiano, white cheddar, feta cheese, ciabatta croutons

~ Select 2 Proteins ~

Herb grilled chicken (served chilled)

Dill infused salmon (served chilled)

Rosemary grilled Coulotte steak (served chilled)

House made dressings: White balsamic, herb buttermilk and Lemon vinaigrette

House Made Salt n Vinegar Potato Chips

fresh fruit tarts, assorted dessert bars

Bakery Rolls and Butter

FAR EAST TABLE

\$64.00

Miso Soup, tofu, scallion

Cucumber Salad, carrot, red onion, coriander, sambal

Black Kale salad, red pepper, edamame, peanut-lime vinaigrette

Orange Chicken, Snow peas, Sesame

Beef and Broccoli, Korean BBQ

Shrimp Fried Rice

Stir Fry Vegetables

Vegetable Spring Rolls, Sweet chili dipping sauce

Assorted Mini Desserts and Sweet Spoonsscott

THE TEXAS GULF TABLE

\$56.00

Corn and Texas Blue Crab Chowder

Mixed artisan greens with baby watercress, European cucumbers, red & yellow tomatoes, candied pecans, vinaigrette, parmigiana peppercorn dressing

Thyme scented chicken breast with creole mustard sauce

Blackened Texas redfish with smoked tomato butter

Roasted baby potatoes with rosemary and thyme

Market fresh steamed vegetables

Pecan tartlet with caramel sauce, warm bread pudding with bourbon anglaise

Bakery Rolls and Butter

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CHILLED PLATED LUNCH

All chilled plated lunches include an assortment of bakery fresh rolls and sweet butter as well as freshly brewed Starbucks regular and decaffeinated coffee and freshly brewed iced tea.

STARTERS

~Select one~

Soups

- Tomato fennel bisque, crème fraiche
- Minestrone, cannellini bean, orecchiette pasta
- Roasted red pepper, leek, turmeric
- Butternut squash, pecan, chives

Salads

- Caesar salad with lemon Caesar dressing
- Baby spinach, frisee, caramelized walnuts, apples, blue cheese, apple cider vinaigrette
- Farro, arugula, smoked grape, Manchego, burnt onion vinaigrette
- Baby iceberg wedge with maple pepper bacon, red onion, chives, tomato, blue cheese dressing

FAJITA SKIRT STEAK SALAD

\$56.00
Red cabbage, romaine, queso fresco, pepitas, red onion, bell pepper, black bean, cilantro-lime vinaigrette

CITRUS SEARED SALMON SALAD

\$54.00
Lolla rossa, arugula, frisee, golden beet, pickled onion, fennel, lemon Vinaigrette

WATERWAY COBB SALAD

\$42.00
Watercress, romaine, grilled chicken, black pepper-maple bacon, egg, tomato, Castelvetrano olives, blue cheese, yogurt dill dressing

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DESSERTS

~Select one~

PECAN TART WITH MASCARPONE MOUSSE

\$12.00

RICOTTA PISTACHIO CAKE

\$12.00

TRES LECHE CAKE

\$14.00

CHOCOLATE MOUSSE VEGAN GLUTEN FREE

\$12.00

CRÈME BRULE CHEESECAKE

\$12.00

CARROT CAKE

\$12.00

HOT PLATED LUNCH

All 2-course plated lunches include a choice of one starter, an assortment of bakery fresh rolls and sweet butter as well as freshly brewed Starbucks regular and decaffeinated coffee and freshly brewed iced tea. Entrée counts for each selection will be required 7 business days prior to the event. A 4 per guest fee will apply for each additional entrée selection over 2 selections (to include vegetarian) 25 person minimum.

SOUPS AND SALADS

~Select one~

Soups

- Tomato fennel bisque, crème fraiche
- Minestrone, cannellini bean, orecchiette pasta
- Roasted red pepper, leek, turmeric
- Butternut squash, pecan, chives

Salads

- Caesar salad with lemon Caesar dressing
- Baby spinach, frisee, caramelized walnuts, apples, blue cheese, apple cider vinaigrette
- Farro, arugula, smoked grape, Manchego, burnt onion vinaigrette
- Baby iceberg wedge with maple pepper bacon, red onion, chives, tomato, blue cheese dressing

ENTREE

ORGANIC CHICKEN BREAST

- \$58.00
- Goat Cheese Yukon Potato, Spinach, Dijon Cream

AIRLINE CHICKEN BREAST

- \$62.00
- Fingerling potato-butternut squash succotash, Swiss chard, tangerine butter

ROASTED SALMON

- \$62.00
- Lentils, baby carrot, pancetta vinaigrette

PETITE FILET MIGNON

- \$72.00
- Potatoes dauphinoise, broccolini, Madeira reduction

VEGETABLE WELLINGTON

- \$48.00
- Grilled zucchini, eggplant, asparagus, mushroom and boursin cheese baked in flaky pastry with roasted red pepper garlic cream

DESSERTS

~ Select One ~

RICOTTA PISTACHIO CAKE

- \$12.00

TRES LECHES CAKE

- \$14.00

CHOCOLATE MOUSSE VEGAN GLUTEN FREE

- \$12.00

CRÈME BRULE CHEESECAKE

- \$12.00

CARROT CAKE

- \$12.00

PECAN TART WITH MASCARPONE MOUSSE

- \$12.00

in many places with roasted red pepper garlic cream

GRAB AND GO

All Grab and Go Lunches are served with bottled water, chips, choice of salad, fruit, and cookie.

SANDWICHES

\$42.00
~ Choice of One ~

Oven roasted turkey breast, vine-ripe tomato, maple pepper bacon, Havarti cheese, spinach, avocado aioli on a honey wheat bun

Herb grilled chicken breast, vine-ripe tomato, romaine lettuce, fresh mozzarella, basil pesto on Ciabatta

Pepper-crusted roast beef with Monterey jack cheese, vine-ripe tomato, pickled red onion, red leaf lettuce, horseradish sauce on a Sourdough Bun

Grilled harvest vegetables, zucchini, yellow squash, red onion, peppers, asparagus, red pepper hummus, greens in a spinach tortilla

Chicken Caesar Salad, Romaine, Focaccia Croutons, Parmesan, Grilled Chicken Breast

SALAD
~ Choice of One ~

Potato salad with egg, bacon, chives, celery

Fresh fruit salad with honey and lime

Orecchiette pasta with garden vegetables, fresh basil, balsamic vinaigrette

FRUIT
~ Choice of One ~

Apple, banana, or pear

DESSERT
~ Choice of One ~

Chocolate chip cookie, peanut butter cookie, oatmeal cookie, or brownie

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RECEPTION TABLE

Stimulate social exchange with these lite bites and revitalizing beverages.

Menu selections and prices are based on a one hour serve time. Minimum of 25 guests.

MARKET FRESH

\$16.00

Hand Selected Market Vegetables to include Cauliflower, Baby Carrots, Celery, Radish, Cucumber, served with piquillo pepper hummus, avocado ranch, blue cheese dip

ARTISAN CHEESE DISPLAY

\$26.00

Chef Selection of imported, local and domestic cheeses served with lavash, crackers, dried fruits, berries, grapes, truffle honey and nuts

CHARCUTERIE BOARD

\$26.00

Sopressata, prosciutto, capicola, wild boar summer sausage, rustic assorted olives, Mostarda, Crostini's and crackers and lavash

Add Red Berkel Slicer with attendant to make action station \$225 attendant fee

HANGING OUT

\$18.00

Warm spinach and artichoke dip, queso dip, tri-color tortilla chips, house made potato chips, crostini's

MEDITERRANEAN BOARD

\$28.00

Grilled Vegetables, Marinated Artichokes, Marinated Mushrooms, Olives, Peppers, Prosciutto Di Parma, Genoa Salami, Mortadella, Fresh Mozzarella, Parmigiano-Reggiano, Pecorino, Assortment of Bread and Crackers

CHILLED SHRIMP DISPLAY

\$36.00

Cocktail and remoulade sauces, lemon wedges ~ based on 4 pieces per person

Add fresh shucked oysters with horseradish and mignonette \$96 per dozen minimum 5 dozen

SLIDER DISPLAY

\$30.00
Select two

– additional slider selection 12 per person

Spicy buffalo fried chicken, herb buttermilk, lettuce, tomato

Smoked wild boar, honey BBQ, jicama slaw

Beef Short Rib, Fried Onions, Brie cheese

South Texas Antelope Patty, white cheddar, lemon aioli

Teriyaki Salmon, pickled cucumber, wasabi mayo

FOCACCIA PIZZA DISPLAY

\$22.00
Select two

-Additional Selection can be added an an additional 6.00

Prosciutto, wild arugula, marinated tomatoes, shaved parmesan

Margherita, red sauce, fresh mozzarella, basil

Pesto, grilled vegetables fresh mozzarella, Romano

Pepperoni, Italian sausage, meatball

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ACTION STATIONS

Stimulate social exchange with these lite bites and revitalizing beverages.

Menu selections and prices are based on a one hour serve time. Minimum of 25 guests.

CARVING

Served with assorted rolls.

200 chef fees required one per 75 guests per station

Prices are based on a one hour serving time

WHOLE ROASTED TURKEY

\$365.00

Grand Marnier cranberry relish, Turkey gravy

~ serves 30

~requires attendant at \$200.00

BEEF TENDERLOIN

\$625.00

Wild Mushrooms, Madeira

~ serves 20

~requires attendant at \$200.00

HERB ROASTED PRIME NY STRIP

\$575.00

Horseradish Cream, Au Jus

~ serves 25

~requires attendant at \$200.00

GARLIC ROSEMARY SMOKED PRIME

\$825.00

Horseradish Cream

~serves 35

~ requires an attendant at \$200.00

SALMON WELLINGTON

\$445.00

Beurre Rouge, Crispy Leeks

~serves 25

~requires attendant at \$200.00

ACTION STATION

MADE TO ORDER POKE BOWL

VIENNESE STATION

\$20.00

Assortment of mini desserts, sweet shooters, spoons and coffee stations with cinnamon sticks, rock candy, chocolate shavings, assorted syrups, whipped cream

CREME BRULEE STATION

\$18.00

Vanilla and seasonal crème Brule served with berries and whipped cream

~requires attendant at \$200.00

BANANAS FOSTER STATION

\$18.00

Bananas Foster Flambé with vanilla ice cream

~requires attendant at \$200.00

MINI DONUT STATION

\$18.00

Fried to order house made mini donuts with toppings to include~ classic glaze, chocolate sauce, caramel sauce, chocolate shavings, sugar, powdered sugar, assortment of sprinkles and chopped mixed nuts

~requires attendant at \$200.00

ICE CREAM SUNDAE STATION

\$26.00

Vanilla and chocolate ice cream served with toppings to include

~ mini assorted cookies and brownies, strawberries, M&M's, chocolate covered peanuts, pecans, chocolate shavings, chocolate sauce, caramel sauce, and whipped cream

\$28.00

Ahi Tuna, Wasabi Aioli, Sriracha, Jalapeño, Ponzu, Avocado, Radish, Lime,
Served over Sushi Rice
Requires a Chef Attendant Fee

SHRIMP AND GRITS

\$30.00

Sautéed shrimp over stone ground grits with toppings to include trinity,
white cheddar, jack cheese, caramelized onions, sautéed mushrooms,
Andouille sausage and Tasso cream sauce

PASTA SAUTÉ STATION

\$28.00

Served with parmigiano Reggiano, red pepper, EVOO, garlic bread sticks

Pastas ~ penne and orecchiette with sides to include garlic cream sauce,
roasted tomato basil sauce, pesto sauce, asparagus tips, grilled vegetables,
Italian sausage, sundried tomatoes, and baby spinach

~requires attendant at 200.00

CHOPPED SALAD STATION

\$17.00

Mix of local grown artisan greens or hearts of romaine and baby iceberg
Topping choices include bacon, tomato, red onion, cucumber, avocado,
peppers, cheddar cheese, blue cheese, croutons
Dressings to include herb buttermilk, honey mustard and balsamic
vinaigrette

MAC & CHEESE STATION

\$29.00

Cavatappi pasta, cheddar cheese sauce, mornay sauce, truffle oil, lobster
meat, grilled chicken, bacon bits, chives
~requires attendant at \$200.00

BAKED POTATO BAR

\$24.00

Baked potato with toppings to include ~ sour cream, chives bacon, butter,
white cheddar cheese, sharp cheddar cheese, buffalo sauce, ranch, and
horseradish

ENHANCEMENTS

Grilled chicken 9

Pulled pork 10

Brisket 12

FAJITA STATION

\$29.00

Grilled beef and chicken, flour and corn tortillas, grilled onion and peppers, shredded lettuce, diced tomatoes, shredded cheese, queso fresco, sour cream, Pico de Gallo, salsa, and lime wedges

ENHANCEMENT

Shrimp 6

BUILD YOUR OWN GRILLED CHEESE

\$20.00

Sourdough, wheat, and white bread

Swiss, cheddar, American, Muenster cheese

Tomatoes, Bacon, Arugula, and Lobster meat

Requires an attendant at \$200.00

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COLD AND HOT CANAPÉS

Canapes are priced per piece. Minimum of 2 dozen pieces required per type of canape

COLD HORS D'OEUVRES

- Blue crab toast with avocado 9
- Curried organic chicken salad tartlet 7
- Tuna tartar in black sesame cone 9
- Tomato-basil bruschetta, aged balsamic, fleur de sel 7
- Bloody Mary oyster shooters 9
- Gulf snapper ceviche shooters 9
- Crab BLT profiteroles 10
- Wild mushroom bruschetta 7
- Gazpacho shot with shrimp ceviche 9
- Boursin stuffed Gougère 8
- Triple Cheese Bruschetta, ricotta, pecorino, parmesan with tomato and basil 9
- Sambal seared salmon belly on black rice cracker 9

HOT HORS D'OEUVRES

- Coconut shrimp with spicy peanut sauce 9
- Vegetable tempura bites with wasabi dipping sauce 8
- Goat cheese-stuffed bacon-wrapped dates 9
- Chicken satay, pineapple kalbi 8
- Tomato soup shooter truffled grilled cheese bite 8
- Bacon wrapped beef tenderloin with blue cheese sauce 9
- Risotto arancini red pepper fondue 7
- Artichoke Beignets with red pepper harissa 7
- Black Bean Empanada with tomatillo suiza 7
- Vegetable Spring Roll sweet chili sauce 7
- Chicken Dumplings Korean BBQ 7

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DINNER TABLE

All dinner tables include freshly baked warm rolls and butter and freshly brewed Starbucks regular and decaffeinated coffee. Based on a 60 minutes of continuous service. Menu selections and prices are based on a one and a half hour serve time. Minimum 25 guests required. If groups are under 25 but would still like to order a buffet, we can accommodate this request at an additional \$10.00 per person (Lowest head count for buffets will be 15 guests).

For an attendant request there is an additional fee of \$200.00 per attendant. One attendant per 30 guests.

THE WATERWAY TABLE

\$95.00

Tomato-Fennel Bisque

Romaine and Kale Caesar Salad, focaccia Croutons, Lemon Caesar dressing

Antipasto Display

Grilled Vegetables, Marinated Artichokes, Marinated Mushrooms, Olives, Peppers, Prosciutto Di Parma, Genoa Salami, Fresh Mozzarella, Parmigiano-Reggiano, Fontina, Lavash and Crackers

Wild Boar Osso Bucco, Creamy Polenta, Braising Reduction

Filet of Gulf Snapper, Shaved Fennel, Citrus Brown Butter

Brined and Herb Marinated Organic Whole Chicken, Heirloom Carrot, Pancetta

House Made Ricotta Gnocchi, Mushrooms, Feta, Pine Nuts

Charred Cauliflower, Preserved Lemon, Pine Nuts, Capers

Dessert

Traditional Tiramisu

Lemon Meringue Tarts

THE SURF AND TURF TABLE

\$105.00

Fresh Gulf ceviche in a lime avocado, tomato, red onion, cilantro marinade with tri-color tortilla chips

Shaved Cauliflower and Radicchio Salad, Golden Raisins, Arugula, Pistachio, White Balsamic

Baby iceberg wedges, chives, red onions, tomato, peppered bacon, Montage blue cheese with balsamic drizzle

Three peppercorn rubbed New York Strip steaks, wild mushroom, Madeira Reduction

Sautéed shrimp with smoked paprika, tomato butter

Herb Roasted Chicken Breast, Lemon Caper Beurre Blanc

Caramelized Onion and Goat Cheese Gratin

Grilled asparagus and baby Portobello mushrooms

Desserts

Spoons and shooters, macaroons, and berry parfaits

ENHANCEMENT:

~ ~ ~ ~ ~

Grilled Maine lobster tails 26 (1 per person)

THE LONE STAR TABLE

\$95.00

- Marinated Tomato salad tossed with scallion, radicchio, lardons with red wine vinaigrette
- Roasted potato and blue cheese salad
- Beer can chicken
- Smoked brisket with citrus BBQ sauce
- Bronzed Texas redfish with grilled jalapenos, fire-roasted peppers, sweet corn sauce
- Southern green beans
- Three cheese macaroni bakes

Desserts

- Apple cobbler
- banana pudding
- buttermilk pie

FESTEJO

\$85.00

- Chicken Tortilla Soup, Cotija, Red Chili
- Roasted Beet and Quinoa salad, Arugula, White balsamic vinaigrette
- Southwest Caesar Salad, Romaine, Parmesan, Smoked paprika Caesar dressing
- Salsa and Chips Bar with Queso, Guacamole, Pico de Gallo, Chipotle salsa
- Fajita Chicken Flautas, Queso fresco, Crema
- Shrimp Ranchero, roasted peppers and onions, oregano
- Beef Barbacoa, Slow braised Beef Short Rib, Ancho Chili, Roasted Garlic
- Sweet Potato Rajas, Simmered poblano peppers, and onions
- Spanish Red Rice
- Stewed Pinto Beans
- Warm Corn and Flour tortillas

Desserts

- Tres Leches Cake
- Coconut Cream tarts

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PLATED DINNER

All 3 course plated dinner entrées include choice of one starter, one entrée, one dessert, freshly baked warm rolls and butter, freshly brewed Starbucks regular and decaffeinated coffee service and preset iced water. 25 people minimum. Entrée counts for each selection will be required 3 business days prior to the event. The cost of the highest priced entrée selection will be applied to all guests. When more than one entrée is selected, meal indicators will be required.

FIRST COURSE

~ Choose one

Soups

- Tomato fennel bisque, crème fraiche
- Roasted red pepper, leek, turmeric
- Butternut squash, pecan, chives
- Organic Cauliflower, Smoked Paprika Oil, Parsnips

Salads

- Caesar salad with lemon Caesar dressing
- Organic spinach, frisee, caramelized walnuts, apples, blue cheese, apple cider vinaigrette
- Farro, arugula, smoked grape, Manchego, charred onion vinaigrette
- Baby iceberg wedge with maple pepper bacon, red onion, chives, tomato, blue cheese dressing
- Roasted Beet Salad, Orange, Candied Pistachio, Valdeon Blue Cheese, Caramelized yogurt, Arugula

APPETIZER ENHANCEMENTS

- Caramelized Onion and Quatro Formaggio Tart 12
- Sliced Prosciutto de Parma, Fresh mozzarella, Marinated tomato 14
- Jumbo Lump Crab Cake, frisee, Meyer lemon emulsion 15
- Roasted Squash Agnolotti, wild mushroom, brown butter 13
- Chilled Shrimp Cocktail, Cajun poached, Cocktail sauce, Lemon 16

PETITE FILET OF BEEF AND HERB ROASTED CHICKEN BREAST

\$105.00

Horseradish whipped potatoes, grilled asparagus, red wine sauce

PETITE FILET OF BEEF AND JUMBO LUMP CRAB CAKE

\$110.00

Yukon gold whipped potatoes, haricot verts, port wine demi, Meyer lemon butter

FILET OF BEEF

\$95.00

Caramelized onion goat cheese gratin, broccolini, madeira reduction

SALMON FILET

\$80.00

Dill seasoned, lemon roasted tri-colored potatoes, rainbow chard, Dijon cream

NEW YORK STRIP

\$90.00



Roasted garlic whipped potato, grilled asparagus, cabernet demi

HERB GRILLED CHICKEN BREAST

\$72.00

Toasted orzo, sauteed spinach, artichoke, tomato, lemon caper butter

BRAISED BEEF SHORT RIBS

\$86.00

Horseradish smashed potato, spinach, lemon gremolata, port wine reduction

GULF GROUPER

\$85.00

Black beans and rice, plantains, mango ginger butter

AIRLINE CHICKEN BREAST

\$85.00

Butternut squash risotto, Tuscan kale, maple brown butter

CURRY VEGETABLE STEW

\$65.00

Oven roasted vegetable stew over cauliflower mash, coconut curry sauce

SPINACH RAVIOLI

\$65.00

With grilled market vegetables, fresh mozzarella, pomodoro sauce

DESSERT

~ **Select one**~

Strawberry panna cotta with candied lemon

Bourbon pecan pie, chocolate sauce

Key lime tart, raspberry pomegranate sauce

Cheesecake with blueberry compote

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HOST

Completely stocked bars featuring Premium or Super Premium brand liquors and wines charged on a consumption (per drink) basis. Charges are based upon measured quantities of liquor with a standard pour of 1-1/4 ounces of liquor per drink

All Bars require a bartender fee of \$200.00 for up to 4 hours. One bartender fee required for every 75 people.
All Bars have a minimum consumption of \$500.00 per bar.

PREMIUM

- \$14.00
- Titos vodka
- Bombay Sapphire gin
- Barcardi Superior rum
- Jack Daniels whiskey
- Cuervo Silver tequila
- Johnny Walker Black scotch
- Buffalo Trace Bourbon

SUPER PREMIUM

- \$16.00
- Grey Goose vodka
- Patron tequila
- Tanqueray gin
- Diplomatico 12 year rum
- Crown Royal whiskey
- Makers Mark Broubon

DOMESTIC BEER

- \$7.00
- Bud Light, Michelob Ultra, Miller Lite, Coors Light, Shiner Bock

IMPORTED BEER

- \$8.00
- Heineken, Dos XX, Stella Artois

CRAFT/LOCAL BEERS

- \$8.00
- St. Arnold Art Car IPA, Karbach Hopadillo, Blue Moon

NON-ALCOHOLIC

- \$7.00
- St. Pauli Girl

WINES BY THE GLASS

- PREMIUM
- Chardonnay, Carmel Road
- Borchi Ad Est Pinot Grigio Friuli Italy
- Pinot Noir, Carmel Road
- Cabernet Sauvignon, Carmel road
- 11
- SUPER PREMIUM
- Chardonnay, Daou
- Paladin Pinot Grigio Veneto Italy
- Pinot Noir, Beringer, Sonoma Coast
- Cabernet Sauvignon Penfolds Max’s South Australia
- Malbec, Caymus, Red Shooner Napa Valley
- 15

SOFT DRINKS/BOTTED WATER

- SOFT DRINKS/BOTTED WATER
- 5

ARTISAN SPARKLING WATER

- San Pellegrino 250 ml
- 8

CRAFT SODAS (all natural)

- St. Arnolds Root Beer
- Izze Grapefruit, Clementine, Blackberry, Peach
- 5

JUICES

- Apple and Orange
- V8
- 6

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SPECIALTY BAR

Specialty bar prices are per drink unless noted otherwise Minimum of 25 guests for specialty bars

All Bars require a bartender fee of \$200.00 for up to 4 hours. One bartender fee required for every 75 people.

All Bars have a minimum consumption of \$500.00 per bar.

THE CLASSICS

\$16.00

These were, and still are, the original cocktails that started it all. We take the best prohibition era drinks to make a unique experience for your attendees.

All cocktails are made on the spot and designed by our in-house mixologists.

Featured cocktails are Italian Negronis, Tom Collins, Manhattans, Sazeracs, and Handshaken Daiquiris

THE MARTINIS

\$16.00

Only the sophisticated know what a good martini is. Our bartenders will prepare to order the best shaken or stirred martini that would make James Bond proud. The guest chooses the featured vodka or gin, then we provide the mixers, chilled glasses and filthy olives (pickle, blue cheese, and pimento). Salute! Customize the bar with your choice of 2 vodkas and 2 gins: Grey Goose, Ketel One, Belevdere, Absolut, Bombay Sapphire, Beefeater, Tanqueray, Hendricks

FROZEN COOL DOWN

\$15.00

Perfect for the hot and humid Houston climate. We recommend these for any outdoor/pool side events. Choose from a variety of Pina Coladas, Daiquiris, Margaritas, and more.

Machine Rental Required \$250.00

BOURBON AND MORE

\$16.00

Bourbons are hot! Whether a beginner bourbon drinker or an experienced connoisseur, your attendees will enjoy their order "straight up" or "on the rocks" or mixed as an Old Fashioned, Manhattan, or Sazerac. Choose 4 of the featured bourbons/whiskeys and we'll provide everything else: Maker's mark, Blanton's, Four Roses Single Barrel, Woodford Reserve, Bulleit Rye, Knob Creek, Angels Envy, or Yellow Rose

AFTER DINNER DELIGHTS

\$13.00

Only the finest cordials and digestives are featured in this package. Your attendees can choose from the selection of cordials and digestives featured to help settle their stomachs or serve as a liquid dessert. We provide the

MOCKTAIL BAR

\$14.00

Enjoy the excitement of the bartender show without the alcohol. Beverage selections to include Mojito, Pink Peppercorn Lemonade, Peach Bellini, Lemon Lime Soda, and the Mudslide

snifters and glassware for 2 oz. pours. Featuring: Taylor Flagate LBV Port, Limoncello, Sambuca, Baileys, Grand Marnier, Fernet Branca Amaro, Drambuie, and Patron XO

DRINK LIKE A LOCAL

\$35.00
We bring the breweries to your event! The Westin The Woodlands partners with two Houston breweries, Karback Brewing and St. Arnold Brewing, for a special experience unlike any other. Two stations, manned by brewery representatives, will serve selections of their finest beers while describing their brewing techniques. 2 hours of service
Per person

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CASH

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

All Bars require a bartender fee of \$200.00 for up to 4 hours. One bartender fee required for every 75 people.
Cash bars require a cashier fee of \$200.00 for up to 4 hours. Once cashier fee required for every 75 people.
All Bars have a minimum consumption of \$500.00 per bar.

PREMIUM

Titos vodka
Bombay Sapphire gin
Barcardi Superior rum
Jack Daniels whiskey
Cuervo Silver tequila
Canadian Club whiskey
Johnny Walker Black scotch
Buffalo Trace Bourbon
16

SUPER PREMIUM

Grey Goose vodka
Patron tequila
Hendricks gin
Diplomatico 12 year rum
Maker's Mark bourbon
Glenlivet 12 year scotch
Crown Royal whiskey
18

WINES BY THE GLASS

PREMIUM
Chardonnay, Carmel Road
Borchi Ad Est Pinot Grigio Friuli Italy
Pinot Noir, Carmel Road
Cabernet Sauvignon, Carmel road
13

SUPER PREMIUM
Chardonnay, Daou
Paladin Pinot Grigio Veneto Italy
Pinot Noir, Beringer, Sonoma Coast
Cabernet Sauvignon Penfolds Max's South Australia Malbec,
Caymus, Red Shooner, Napa Valley
17

ENHANCEMENTS

DOMESTIC BEER
Bud Light, Michelob Ultra, Miller Lite, Coors Light, Shiner Bock
8

IMPORTED BEER
Heineken, Dos XX, Corona, Stella Artois
9

CRAFT/LOCAL BEER
St. Arnold Art Car IPA, Karbach Hopadillo, Blue Moon
8

NON-ALCOHOLIC
St. Pauli Girl
8

SOFT DRINKS/BOTTLED WATER
7

ARTISAN SPARKLING WATER
San Pellegrino 250 ml
9

CRAFT SODAS (all natural)
St. Arnolds Root Beer
Izze Grapefruit, Clementine, Blackberry, Peach
7

JUICES
Apple and orange
V8
7

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BAR PACKAGES

All bar packages are priced per person

All Bars require a bartender fee of \$200.00 for up to 4 hours. One bartender fee required for every 75 people.

All Bars have a minimum consumption of \$500.00 per bar.

PREMIUM BAR PACKAGE

Premium- Liquor
Titos vodka
Bombay Sapphire gin
Barcardi Superior rum
Jack Daniels whiskey
Cuervo Silver tequila
Johnny Walker Black scotch
Buffalo Trace Bourbon

Premium - Wine
Chardonnay, Carmel Road
Borchi Ad Est Pinot Grigio Friuli Italy
Pinot Noir, Carmel Road
Cabernet Sauvignon, Carmel road

DOMESTIC BEER

Bud Light, Michelob Ultra, Miller Lite, Coors Light, Shiner Bock

IMPORTED BEER

Heineken, Dos XX, Stella Artois

CRAFT/LOCAL BEERS

St. Arnold Art Car IPA, Karbach Hopadillo, Blue Moon

SOFT DRINKS/BOTTED WATER

One hour ~ 28
Two hour ~ 34
Three hour ~ 48
Four hour ~ 56
Additional hour ~ 14

SUPER PREMIUM BAR PACKAGE

SUPER PREMIUM - Liquor
Grey Goose vodka
Patron tequila
Hendricks gin
Diplomatico 12 year rum
Glenlivet 12 year scotch
Crown Royal whiskey

PREMIUM BEER AND WINE PACKAGE

PREMIUM- Wine
Chardonnay, Carmel Road
Borchi Ad Est Pinot Grigio Friuli Italy
Pinot Noir, Carmel Road
Cabernet Sauvignon, Carmel road

DOMESTIC BEER

Bud Light, Michelob Ultra, Miller Lite, Coors Light, Shiner Bock

IMPORTED BEER

Heineken, Dos XX, Stella Artois

CRAFT/LOCAL BEERS

St. Arnold Art Car IPA, Karbach Hopadillo, Blue Moon

SOFT DRINKS/BOTTED WATER

One hour ~ 23
Two hour ~ 34
Three hour ~ 48
Four hour ~ 56
Additional Hour ~ 13

SUPER PREMIUM BEER AND WINE PACKAGE

SUPER PREMIUM - Wine
Chardonnay, Daou
Paladin Pinot Grigio Veneto, Italy
Pinot Noir, Beringer, Sonoma Coast
Cabernet Sauvignon Penfolds Max's South Australia Malbec, Caymus,
Red Shooner, Napa Calley

DOMESTIC BEER

Bud Light, Michelob Ultra, Miller Lite, Coors Light, Shiner Bock

IMPORTED BEER

Heineken, Dos XX, Stella Artois

CRAFT/LOCAL BEERS

St. Arnold Art Car IPA, Karbach Hopadillo, Blue Moon

SUPER PREMIUM - Wine

- Chardonnay, Daou
- paladin Pinot Grigio Veneto Italy
- Pinot Noir, Beringer, Sonoma Coast
- Cabernet Sauvignon Penfolds Max’s South Australia
- Malbec, Caymus, Red Shooner, Napa Valley

SOFT DRINKS/BOTTED WATER

- One hour ~ 28
- Two hour ~ 38
- Three hour ~ 45
- Four hour ~ 59
- Additional Hour ~ 14

DOMESTIC BEER

- Bud Light, Michelob Ultra, Miller Lite, Coors Light, Shiner Bock

IMPORTED BEER

- Heineken, Dos XX, Stella Artois

CRAFT/LOCAL BEERS

- St. Arnold Art Car IPA, Karbach Hopadillo, Blue Moon

SOFT DRINKS/BOTTED WATER

- One hour ~ 32
- Two hour ~ 43
- Three hour ~ 54
- Four hour ~ 64
- Additional hour ~ 16

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WINE - WHITE

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

THE BUBBLES

- Paladin Prosecco Rosé Brut Millesimato Veneto Italy 36
- Graham Beck Blanc de Blanc Sparkling Wine South Africa 57
- Nicholas Feuillate Brut Chouilly France 90
- Veuve Cliquot Champagne "Yellow Label" Reims France 145

THE WHITES

- Carmel Road Chardonnay Soledad Monterey County California 38
- Daou Chardonnay Paso Robles California 58
- Dr. Loosen Riesling " Blue Slate" Mosel Germany 45
- Duckhorn Sauvignon Blanc Napa Valley 62
- Patz & Hall Chardonnay Sonoma coast 74
- Paladin Pinot Grigio Veneto Italy 50
- Borchi Ad Est Pinto Grigio Fruili Italy 34
- Casa Smith Vino Moscato Washington 50

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WINE - RED

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

THE REDS

- Carmel Road Pinot Noir Soledad Monterey County California 38
- Carmel Road Cabernet Sauvignon Soledad Monterey County California 38
- Ken Wright Pinot Noir Willamette Valley Oregon 58
- Daou Cabernet Sauvignon Paso Robles California 74
- Donati red blend Paso Robles California 58
- Caymus- Suisun Winery Petite Syrah Suisun Valley California 82
- Paladin GLI Aceri Malbec Veneto Italy 70
- Pinot Noir, Beringer, Sonoma Coast 50
- Cabernet Sauvignon Penfolds Max's South Australia 54
- Malbec, Caymus, Red Shooner, Napa Valley 70

CASH WINE LIST

A bottled Wine Menu for cash sales may be provided to your guests whenever host sponsored wine is not provided with dinner. Available on request.

CAPTAIN'S LIST

See Sorriso Wine List

PACKAGES

Contact your Meeting Professional for customized meeting packages options.

All pricing is per person unless otherwise noted. All food and beverage is subject to a 25% service charge and 8.25% sales tax, which is subject to change. Please note that all banquet and audio visual service charges are taxable. Taxes associated with the banquet department include state sales tax, currently at 8.25% (subject to change), applied to food, beverage, service charge, and audio visual. A 6% occupancy tax is charged on room rental (subject to change).

SEASONAL

From seasonal selections to traditional bites, find the right something special for your occasion.

SUSTAINABLE OPTIONS

\$85.00
Texas grown Heirloom tomato and basil cream

Sustainable farms mixed field greens with spicy pecans, local goat cheese, dried cranberries, yellow tear drop tomatoes, house made white balsamic vinaigrette and house made blue cheese dressing

Beef steak tomatoes and caprietta (goat cheese mozzarella), micro basil with white balsamic glaze

Palacios Texas farm raised Redfish, pan seared, sauteed Swiss chard, lemon oil drizzle

Grilled free range chicken breast, red and yellow pepper coulis

Warm new potatoes, bacon, braised leeks and parsley

Seasonal local vegetables

DESSERTS
Seasonal fruit tartelette
New York cheesecake, chocolate Chambord ganache
Mango mousse

2022 HOLIDAY MENUS CHRISTMAS COCKTAILS

You are able to add up to two Christmas Cocktails to each event.

RUDOLPH’S SPARKLER \$16 per drink
St. Germaine Elderflower Liqueur, blood orange syrup, sparkling wine, blood orange peel

SANTA CLAUSMOPOLITAN \$16 per drink
Absolut Citron Vodka, Cointreau, white cranberry juice, lime, sugar coated cranberries

BAD SANTA \$16 per drink
Absolut Vanilla Vodka, White Chocolate Godiva, Peppermint Schnapps, candy cane, cream

JINGLE JUICE \$16 per drink
Bacardi Rum, Triple Sec, apple cider, maple syrup, lemon, cinnamon stick

UNDER THE MISTLETOE \$16 per drink
Absolut Citron Vodka, apple syrup, lemon, apple cider, ginger beer, candied apple

2022 HOLIDAY MENUS SILVER BELL ENHANCEMENTS

HORS D’ OEUVRES
Apple and Prosciutto Flatbread Bites \$8
Ginger Crusted Tuna Lollipop \$9
Dill Cucumber and Smoked Salmon Skewer \$9
Goat Cheese and Cranberry Puff \$7
Gin and Beet Tartar on Endives \$7

DESSERT STATION
HOT AND FROZEN CHOCOLATE STATION \$25
Frozen chocolate blended to order, Chocolate sauce ,caramel sauce, whipped cream, chocolate shavings, cherries, marshmallows, peppermint pieces, chocolate sprinkles, cocoa powder, Biscotti

~ REQUIRES ATTENDANT 150.00

DECORATE YOUR OWN COOKIE STATION \$15
Sugar cookies, gingerbread cookies, selection of icings and sprinkles, chocolate shavings, and candy cane pieces.

MINI DOUGHNUT STATION \$18

Fried to order house made mini doughnuts with toppings to include classic glaze, chocolate sauce, caramel sauce, chocolate shavings, sugar, powdered sugar, assortment of sprinkles and chopped mixed nuts
~ REQUIRES ATTENDANT 150

2022 HOLIDAY MENUS: POLAR EXPRESS PLATED DINNER

All plated dinner entrées include freshly baked warm rolls and butter, freshly brewed Starbucks regular and decaffeinated coffee service and preset iced water

SALADS

(choose one)

BABY KALE & CRANBERRIES

Toasted almonds, goat cheese, red wine vinaigrette

SPINACH & CRANBERRY

Toasted walnuts, sliced pears, orange vinaigrette

ARUGULA & RADICCHIO

Orange supremes, candied pecans, white balsamic vinaigrette

BABY WEDGE SALAD

Applewood smoked bacon, red onion, baby heirloom tomatoes, chives, white balsamic glaze, blue cheese crumbles

ENTRÉE DUO OPTIONS

Beef Tenderloin, Port Wine Demi, and your selection of one of the following:

Rosemary Roasted Chicken Breast \$92

Citrus Seared salmon \$105

Crab cake \$110

Main lobster tail \$125

CHOICE OF STARCH FOR ENTRÉE DUO

(choose one)

Au Gratin

Truffle Mashed Potatoes

Wild Mushroom Risotto

SINGLE ENTRÉE OPTIONS

Italian Chicken Breast \$75

Pan-seared Peppercorn filet of beef \$92

Atlantic Salmon Filet \$88

Blackened Texas Redfish \$85

Sage Marinated Chicken Breast \$75

CHOICE OF SEASONAL VEGETABLES

(choose one)

Asparagus

Broccolini

Caramelized Brussels Sprouts Honey

Glazed Carrots

DESSERTS

(choose one)

Cranberry Cheesecake

Chocolate Pecan pie

Pumpkin Spice Crème Brulee

2022 HOLIDAY MENUS: HOME FOR THE HOLIDAYS BUFFET

\$89.00

All dinner tables include freshly baked warm rolls and butter, freshly brewed Starbucks regular and decaffeinated coffee and water

50 PERSON MINIMUM

CORN & GULF BLUE CRAB CHOWDER

ARUGULA & RADICCHIO SALAD

Orange supremes, candied pecans, white balsamic vinaigrette

WHITE TRUFFLE POTATO PUREE

CHESTNUT DRIED CHERRY STUFFING

ROASTED BRUSSELS SPROUTS, CRANBERRIES, WALNUTS

CRANBERRY BALSAMIC ROASTED CHICKEN BREAST

CARVING STATION

(choose one)

HERB ROASTED TURKEY BREAST

Cranberry Jam, Hawaiian Rolls

MUSTARD CRUSTED PRIME RIB

Au Jus, Challah Buns

or

HONEY GLAZED ROASTED HAM

Pineapple Chutney, Hawaiian Rolls

ASSORTMENT OF HOLIDAY MINI DESSERTS TO INCLUDE:

Chocolate Mint Brownies
Apple Pie
Egg Nog Shooters
Candy Cane Cheesecake
Holiday Cookies
Chocolate Pecan Pie
Ginger Snaps

2022 HOLIDAY MENUS: TIS THE SEASON BUFFET

\$105.00

All dinner tables include freshly baked warm rolls and butter, freshly brewed Starbucks regular and decaffeinated coffee and water

50 PERSON MINIMUM

POTATO & TEXAS CHEDDAR SOUP

SPINACH & CRANBERRY SALAD

Toasted walnuts, sliced pears, orange vinaigrette

GRUYERE POTATO GRATIN

GREEN BEAN CASSEROLE

CRANBERRY BALSAMIC ROASTED CHICKEN BREAST

GRILLED MAHI MAHI

Pomegranate molasses glaze

CARVING STATION

(choose one)

HERB ROASTED TURKEY BREAST

Cranberry Jam, Hawaiian Rolls

MUSTARD CRUSTED PRIME RIB

Au Jus, Challah Buns

or

HONEY GLAZED ROASTED HAM

Pineapple Chutney, Hawaiian Rolls

ASSORTMENT OF HOLIDAY MINI DESSERTS TO INCLUDE:

Chocolate Mint Brownies
Apple Pie
Egg Nog Shooters

Candy Cane Cheesecake
Holiday Cookies
Chocolate Pecan Pie
Ginger Snaps

2022 HOLIDAY MENUS: WINTER WONDERLAND BUFFET

\$92.00

All dinner tables include freshly baked warm rolls and butter, freshly brewed Starbucks regular and decaffeinated coffee and water

50 PERSON MINIMUM

BUTTERNUT SQUASH SOUP

WALDORF SALAD

Granny Smith apples, golden raisins, walnuts

BABY KALE & CRANBERRIES

Toasted almonds, goat cheese, red wine vinaigrette

SWEET POTATO CASSEROLE

Spiced Texas pecans, house made marshmallow fluff

GREEN BEAN CASSEROLE

CARVING STATION

(choose one)

HERB ROASTED TURKEY BREAST

Cranberry Jam, Hawaiian Rolls

MUSTARD CRUSTED PRIME RIB

Au Jus, Challah Buns

or

HONEY GLAZED ROASTED HAM

Pineapple Chutney, Hawaiian Rolls

ASSORTMENT OF HOLIDAY MINI DESSERTS TO INCLUDE:

Chocolate Mint Brownies
Apple Pie
Egg Nog Shooters
Candy Cane Cheesecake
Holiday Cookies
Chocolate Pecan Pie
Ginger Snaps

2022 HOLIDAY MENUS: ROCK ‘N AROUND THE CHRISTMAS ...

\$115.00

50 PERSON MINIMUM

ARTISAN CHEESE DISPLAY

(First 30 minutes)

Array of imported, local and domestic cheeses served with lavash, crackers, dried

fruits, berries, grapes, honey and walnuts

CHOICE OF TWO HORS D’ OEUVRES PASSED

(First 30 minutes)

Apple and Prosciutto Flatbread Bites

Ginger Crusted Tuna Lollipop

Dill Cucumber and Smoked Salmon Skewer

Goat Cheese and Cranberry Puff

Gin and Beet Tartar on Endives

HOLIDAY SALAS

Build your own

Mix of local grown artisan greens with topping choices include bacon, red onion,

tomato, pear, dried cranberries, raisins, toasted almond slivers, candied pecans,

blue cheese, and feta cheese.

Dressings to include herb buttermilk and a champagne vinaigrette

MAC & CHEESE STATION

Build your own

Cavatappi pasta, cheddar cheese sauce, grilled chicken, Brisket, bacon bits, chives

CARVING STATION

MUSTARD CRUSTED PRIME RIB

Au Jus, Challah Buns

ROASTED TURKEY SLIDER STATION

Served with Grand Marnier cranberry relish, mayonnaise, honey mustard and cheddar garlic biscuits

VIENNESE STATION

Assortment of mini desserts, sweet shooters, spoons and coffee stations with cinnamon sticks, rock candy, chocolate shavings, assorted syrups, whipped cream

Requires one attendants at \$200.00++ each

One attendant is required for up to every 150 people

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WEDDINGS

From seasonal selections to traditional bites, find the right something special for your occasion.

RECEPTIONS

Four (4) Hour Use of Ballroom and Pre-Function Area
Welcome Reception, Including a Cheese Tray and Hand Passed Hors d'oeuvres
Dance Floor
Four (4) Hours of DJU Services, Provided by DJU Entertainment
Four (4) Hours Open Bar Service with Premium Brands
One (1) Bartender for Every 100 Guests
Buffet or Plated Dinner
Dedicated Banquet Captain and Banquet Waitstaff
Champagne Toast
Plated Menu Tasting for up to Four (4) Guests with a Wedding of 150 or More

Linen and Décor

Floor-Length Decorative Linen, Chiavari Chairs and Custom Napkins, Provided by EB Inc
Decorative Linen for up to Four (4) Accent Tables

Wedding Cake

White or Chocolate Cake with Buttercream Icing Choice of Raspberry Mousse, Chocolate Mouse, or Almond Buttercream Filling
Silver Wedding Cake Stand
Cake Tasting for up to Four (4)

Our on-site Sales Manager is available to guide you through the planning process and ensure an extraordinary experience. A professional day of wedding planner is required.

WELCOME RECEPTION

Artisan Cheese Display

Selection of two hand passed hors d'oeuvres:
(Additional selections available at 9.00 each per person)

Cold

Blue Crab Toast with Avocado
Curried Organic Chicken Salad Tartlet
Tuna Tartare in Black Sesame Cone
Cilantro Crusted Shrimp with Spicy Peanut Sauce
Heirloom Tomato and Mozzarella Skewers with Basil Pesto

BEVERAGE UPGRADES

Super Premium
Grey Goose vodka
Patron tequila
Tanqueray gin
Diplomatico 12 year rum
Crown Royal scotch-whiskey
Makers Mark Bourbon

Wine

Chardonnay Daou
Cabernet Sauvignon PENFOLDS MAX'S | SOUTH AUSTRALIA

Beer

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Shiner Bock
Heineken
Dos XX
Stella Artois
St. Arnold Art Car IPA
Karch Bach Hopadillo
Blue Moon

CEREMONIES

\$2,000.00

The Ceremony Fee is \$2,000. Your ceremony includes a dressing room, a skirted platform stage, theatre-style seating and a DJ for music and sound

provided by DJU Entertainment.
A rehearsal can be scheduled for the night prior, pending availability. Please discuss ceremony setup options with your Westin Sales Manager

VENDOR LIST

Linen and Décor

EB, Inc

Gulf Seafood Ceviche Spoons
Baby Tomato Basil Bruschetta

Hot

Garlic Shrimp with Three Cheese Grits
Mini Beef Wellington, Béarnaise Sauce
Local Cheese Quesadilla, House Pico de Gallo and Adobo Cream
Sesame Chicken Tenders, Plum Tamarind Drizzle
Crab Cakes with Meyer Lemon Remoulade
Chicken and Waffle Bits, Black Pepper Gravy
Vegetable Tempura Bites with Wasabi Dipping Sauce

BEVERAGE SELECTIONS

Premium

Included in Package
Titos vodka
Bombay Sapphire gin
Barcardi Superior rum
Jack Daniels whiskey
Cuervo Silver tequila
Johnny Walker Black scotch

Wine

Chardonnay Carmel Road
Cabernet Sauvignon Carmel Road

Beer

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Shiner Bock
Heineken
Dos XX
Stella Artois

WEDDING TABLES

All dinner tables include freshly baked warm rolls and butter, freshly brewed Starbucks regular and decaffeinated coffee, assorted tea and water

THE WATERWAY TABLE

\$164.00
Vine Ripe Heirloom Tomatoes with
Baby Mozzarella, Opal Basil, Three
Pennacornes Pink Sea Salt Extra Virgin

Linens and chair covers included in package
ebincevents.com

Cake

Kiss the Cook Cakes
Wedding Cake included in the package
kissthecookcake.com

DJU

DJU Entertainment
Included in the package
djuentertainment.com

Wedding Planner

Samantha Gieseke
Plan Our Day Houston | 281-799-2867
www.planourdayhouston.com

Megan Heard

832-262-3881
www.bestdayeverevents.org

Notably Yours

Kari Reyes and Tanna
notablyoursevents.com

EM Events

Elizabeth Mize
emeventstx.com

Photographer

Ivan Garcia Studio
ivangarciastudio.com

BLVD Wedding Photography

blvdphotography.com

C. Baron Photography

cbaronphotography.com

Light Rae Photography

www.lightraephoto.com

Pedigo Photography

www.pedigophotography.com

Videography

Best Day Ever Events

Peppercorns, Pink Sea Salt, Extra Virgin
Olive Oil

Watercress and Fricassee Lettuces with
Granny Smith Apples, Candied Pecans,
Roasted Beets, Local Goat Cheese and
Champagne Vinaigrette

Herb Crusted Chicken Breast Topped with
a Lemon Butter Sauce

Rosemary Infused Grilled Flank Steak
with Mushroom Ragout, Caramelized
Cippioni Onions

Gulf Shrimp Tossed with Fresh Tomatoes,
Peppers

Andouille Sausage

Roasted Root Vegetables

Yukon Gold Mashed Potatoes with Truffle
Oil

THE SURF AND TURF TABLE

\$152.00

Fresh Gulf Ceviche in a Lime Avocado,
Tomato, Red Onion, Cilantro Marinade
with Tri-Color Tortilla Chips

Cold Dill Poached Salmon Medallions,
Marinated Tomatoes, Saffron Remoulade

Baby Iceberg Wedges, Chives, Red
Onions, Tomato, Peppered Bacon,
Montage Blue Cheese With Balsamic
Drizzle

Three Peppercorn Rubbed Filet Of Beef
Medallions, Wild Mushroom Ragout

Sautéed Shrimp with Lemon Essence
Seared Chicken Breasts, with Artichokes,
in a Light Jus

Shredded Potato, Gruyere Cheese Gratin

Reverant wedding films

www.wedding.film

C. Baron Photography

[www.cbaronphotography.com/Houston-
Wedding-Photographer/Cinema](http://www.cbaronphotography.com/Houston-Wedding-Photographer/Cinema)

Décor and Floral

Johanna Terry Events

johannaterryevents.com

Florist

The Blooming Idea
www.thebloomingidea.com

Piney Rose Flowers and Décor

pineyrose.com/pages/corporate

Monica's Brides

www.monicasbrides.com

Bride and Bloom

brideandbloomflorals.com

Hair and Makeup

Beauty Babes

influence-beauty.com

KV Beauty

www.kvbeauty.com

Grilled Asparagus and Baby Portobello
Mushrooms

THE SUNSHINE STATE TABLE

\$137.00
Mixed Seasonal Greens of Red Oak, Lollo
Rossa, Frisée and Watercress, Hearts
of Palm, Shaved Red Onion, Tear Drop
Tomatoes, Citrus Vinaigrette

Pan-Seared Chicken Breast with Sweet
Plantain and Black Bean Relish

Mojo Marinated Roast Pork Loin with
Caramelized Onion

Grilled Mahi with Ginger Mango Butter
Sauce

Fried Yucca with Cilantro Chimichurri

Steamed Seasonal Garden Vegetable
Selection

PLATED WEDDING DINNERS

All plated dinners include freshly baked warm rolls and butter, freshly
brewed Starbucks regular and decaffeinated coffee, Tazo® tea and water.

FIRST COURSE

Selection of one

Baby Iceberg Wedge with Heirloom
Tomatoes, Peppered Maple Bacon,
Chives, Red Onion, Maytag Blue Cheese,
Balsamic Drizzle

Artisan Lettuce Blend, Texas Goat
Cheese, Roasted Beets, Asian Pears,
Dried Blueberries, Sliced Almonds,
Champagne Vinaigrette

Spinach and Radicchio Lettuces,
Gorgonzola, Oven-Dried Tomatoes,
Carrot and Cucumber Noodles, Golden
Beet Curls, Poppy Seed Dressing

ENTREES

Selection of one

SAUTEED CHICKEN BREAST

\$129.00

With artichoke hearts, capers, teardrop tomatoes, sautéed spinach and mushroom risotto

FILET OF BEEF

\$154.00

Pan-seared peppercorn 8 oz. filet of beef, four cheese au gratin potatoes, lemon garlic broccolini, rosemary jus

SALMON FILET

\$144.00

Dill infused crusted Atlantic salmon filet with oven roasted fingerling potatoes, wilted rainbow chard, Dijon cream

FILET AND CRAB CAKE

\$164.00

Petite filet of beef and jumbo lump crab cake, Yukon gold whipped potatoes, haricot verts, port wine demi glace, Meyer lemon butter

FILET AND CHICKEN BREAST

\$159.00

4oz Pan seared beef tenderloin with porcini dusted half chicken breast, garlic lemon broccolini, asiago risotto, thyme chicken juice and cabernet demi glace

HOTEL GUEST ROOMS

INCLUDED IN YOUR WEDDING:

Complimentary deluxe accommodations for the Bride & Groom on the wedding evening

Champagne and chocolate dipped strawberries in the room for the Bride & Groom arrival

Discounted guest room rate for wedding guests, pending availability.

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EVENT TECH

The Event Technology professionals at PSAV would be delighted to provide you with pricing for both individual items as well as complete production packages.

CHEF

Our trusted and talented Chefs provide an enriching and unique culinarian experience for any occasion. With a culture built around wellness, each Westin Chef has thoughtfully curated these menus to ensure our guests leave feeling better than when they arrived.