

Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Houston Marriott Energy Corridor
16011 Katy Freeway
Houston TX 77094
Tel 281-829-5525 Fax 281-829-5677
houstonmarriottenergycorridor.com

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relax

and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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Our Staff

With many important decisions to be made and details to consider, our knowledgeable Wedding Specialist and Event Services staff assist you in your event. We will take pleasure in assisting you through each step, from creating a personalized menu to helping to find just the right table designs, floral arrangements, wedding cake professionals, and other accompaniments.

Our Service

Let us make your day stress free. The Houston Marriott Energy Corridor prides itself on our detailed delivery of service and food to make your day memorable.

Our Promise

At the Houston Marriott Energy Corridor, we never forget that your wedding day is one of the most important times in your life. We have dedicated ourselves to creating an event that you will always cherish.



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Rehearsal Dinner Options

First Course (choice of one)

Arugula, roasted mushroom, caramelized onion, feta, and bacon vinaigrette

Steak house wedge with tomatoes, blue cheese dressing, and bacon blue cheese dressing

Romaine lettuce, parmesan cheese, croutons, in a chipotle Caesar dressing

Entrée (choice of one)

Maple lime marinated European chicken \$32

Seared airline chicken breast with fig sauce \$34

Seared halibut with voigner buerre blanc \$47

Rosemary garlic lamb chops with spring pea and mint puree \$54

Grilled filet mignon with rouge steak butter \$50

Dessert (choice of one)

Tres leches with tequila strawberries

Miniature chocolate Bundt cake with berry compote

Crème brulee with fresh berries

Chocolate pecan bread pudding with crème anglaise

Grand mariner marinated fresh berries with sweet cream and

All dinners are accompanied with warm dinner rolls and butter, Starbucks coffee, water and iced tea. Please include an additional 22% service charge and applicable sales tax



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it's about
tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



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Ceremony Information

We offer a number of amenities to make your ceremony special.

- Flexible ceremony rehearsal times
- Banquet space to accommodate 10-350
- Modular Staging
- Bridal and bridal party changing rooms
- State of the art Bose sound system
- Microphone options for officiate
- Overnight accommodations for the new couple

Ceremony pricing varied by size and needs of service

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taste

and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor.



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package | hors d'oeuvre | lunch | beverage



Afternoon Reception

- Display of imported and domestic cheeses, served with French crackers and Baguettes
 - Sliced seasonal fresh fruit and berry display
 - Assorted vegetable crudites with roasted onion dip
 - Your choice of one hot passed hors D'oeuvre
 - Your choice of one cold passed hors D'oeuvre
 - Your choice of one of these pasta stations with attendant
 - Grilled chicken, roasted peppers and mushrooms, shaved fennel and Alfredo sauce
 - Risotto with parmesan, asparagus, carrots and mushrooms
 - Inside round of beef carving station with garlic mayonnaise, mustard sauce, and sliced rolls
 - Coffee, Iced Tea, Water and Fruit Punch
 - Complimentary cake cutting services
 - \$45.00 per person
- Please include an additional 22% service charge and applicable sales tax

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Plated Luncheons

First Course (choice of one)

- caramelized onion, feta, and bacon vinaigrette
- Steak house wedge with tomatoes, blue cheese, and bacon and blue cheese dressing
- Romaine lettuce with parmesan cheese, croutons, and chipotle Caesar dressing

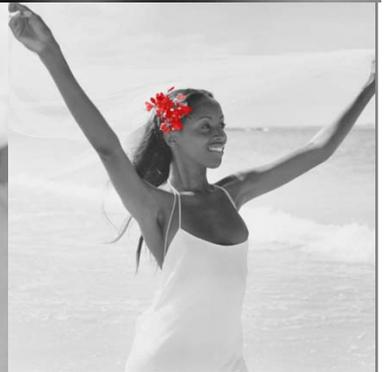
Entrée (choice of one)

- Seared airline chicken breast with fig sauce \$34
- Seared halibut with voigner buerre blanc \$47
- Grilled snapper with pesto butter \$43
- Salmon with charred tomato jus lie \$41
- Rosemary garlic lamb chops with spring pea and mint puree \$54
- Mediterranean filet mignon with red wine gastrique \$50

All meals include warm dinner rolls and butter, Starbucks coffee, Iced Tea, Water, and Complimentary cake cutting and service.



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experience

with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



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Plated Luncheons

First Course (choice of one)

- Arugula with roasted mushrooms, caramelized onion, feta, and bacon vinaigrette
- Tomato and Buffalo mozzarella salad with balsamic reduction
- Mixed greens with tomatoes, green apple and beet compote and lemon vinaigrette
- Steak house wedge with tomatoes, blue cheese, and bacon and blue cheese dressing
- Romaine lettuce with parmesan cheese, croutons, and chipotle Caesar dressing

Entrée (choice of one)

- Maple lime marinated European chicken \$32
- Seared airline chicken breast with fig sauce \$34
- Smoked duck breast with sweet and sour cabbage and natural jus \$49
- Seared halibut with voigner buerre blanc \$47
- Grilled snapper with pesto butter \$43
- Salmon with charred tomato jus lie \$41
- Escovitch salmon with pickled vegetables \$41
- Chianti braised pork chop with sweet potato mash and natural jus \$40
- Chili braised lamb shank \$44
- Rosemary garlic lamb chops with spring pea and mint puree \$54
- Grilled filet mignon with rouge steak butter \$50
- Mediterranean filet mignon with red wine gastrique \$50

All meals include warm dinner rolls and butter, Starbucks coffee, Iced Tea, Water, and Complimentary cake cutting and service.



package | hors d'oeuvre | dinner | beverage

Silver Reception Package

Choice of two hors d'oeuvres based on 3 total pieces per person:

- Hummus, pita crisp, olive oil
- Bleu cheese and pancetta orzo spoon
- Tomato, queen olive, and mozzarella skewer
- Miniature chicken and beef en croute
- Chicken quesadillas, roasted tomato salsa
- Steamed chicken and pork dumplings
- Vegetarian quesadillas
- Spanikopita

Choice of salad:

- Mixed greens, tomatoes, green apple and beet compote, lemon vinaigrette
- Steakhouse wedge, tomatoes, bleu cheese, crumbled bacon, bleu cheese dressing
- Romaine lettuce, parmesan cheese, housemade croutons, chipotle Caesar dressing

Choice of entrée:

- Maple lime marinated European Chicken
- Seared airline chicken breast with fig sauce

OR Buffet Option:

- Mixed greens, tomatoes, cucumbers, bleu cheese, candied pecans, cranberries, balsamic vinaigrette
- Romaine lettuce, parmesan cheese, croutons, Caesar dressing
- Roasted fingerling potato salad
- White bean salad
- Seared Salmon, Dijon sauce
- Grilled marinated chicken, honey lime glaze
- Chef Carved Montreal marinated New York Strip, au jus, horseradish cream
- Seasonal Fresh Vegetables
- Parmesan and black pepper mashed potatoes
- Tarragon jasmine rice

\$53 per person

All meals include warm dinner rolls and butter, Starbucks coffee, Iced Tea, Water, and Complimentary cake cutting and service.



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Gold Reception Package

Choice of three hors d'oeuvres *based on 3 total pieces per person:*

- Hummus, pita crisp, olive oil
- Bleu cheese and pancetta orzo spoon
- Tomato, queen olive, and mozzarella skewer
- Grilled and Chilled Jumbo shrimp, lemon pepper aioli
- Crab, avocado, lime shooter
- Miniature beef Wellingtons
- Chicken quesadillas, roasted tomato salsa
- Steamed chicken and pork dumplings
- Mini crab Cakes, remoulade sauce
- Vegetarian quesadillas

Choice of Salad:

- Arugula, roasted mushrooms, caramelized onion, feta and bacon vinaigrette
- Tomato and Buffalo mozzarella salad, balsamic reduction
- Mixed greens, tomatoes, green apple and beet compote, lemon vinaigrette
- Steakhouse wedge with tomatoes, bleu cheese, bacon, and bleu cheese dressing

Choice of Entrée:

- Salmon with charred tomato jus lie
- Grilled filet mignon with rouge steak butter
- Grilled Snapper with pesto butter
- Chianti braised pork chop
- Mediterranean filet mignon, red wine gastrique

OR Buffet Option

- Mixed greens, asparagus, olives, tomatoes, feta cheese, cucumbers croutons, balsamic vinaigrette, peppercorn ranch dressing
- Marinated vegetable salad
- White bean salad
- Sundried tomato tortellini salad
- Tuscan marinated chicken breast
- Red drum fish, tomato olive jus lie
- Chef Carved Herb crusted Prime Rib, au jus, horseradish sauce
- Warm polenta cakes
- Roasted potatoes with tomatoes
- Seasonal Vegetables

\$63 per person

All meals include warm dinner rolls and butter, Starbucks coffee, Iced Tea, Water, and Complimentary cake cutting and service.



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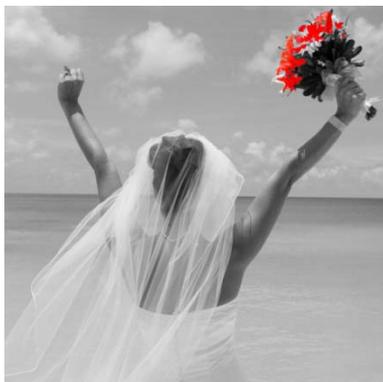
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Platinum Reception Package

Choice of three hors d'oeuvres based on 3 total pieces per person:

- Hummus, pita crisp, olive oil
- Bleu cheese and pancetta orzo spoon
- Tomato, queen olive, and mozzarella skewer
- Grilled and Chilled Jumbo shrimp, lemon pepper aioli
- Crab, avocado, lime shooter
- Duck confit, red chow chow spoon
- Goat cheese, red onion marmalade croustade
- Miniature beef Wellingtons
- Chicken quesadillas, roasted tomato salsa
- Steamed chicken and pork dumplings
- Mini crab Cakes, remoulade sauce
- Vegetarian spring rolls

Appetizer:

- Lobster ravioli, saffron buerre blanc
- Grilled shrimp, polenta cake, caramelized onion jam
- Grilled lamb chop, wilted arugula and tomatoes, horseradish onion sauce

Salad:

- Arugula, roasted mushrooms, caramelized onion, feta and bacon vinaigrette
- Tomato and Buffalo mozzarella salad, balsamic reduction
- Mixed greens, tomatoes, green apple and beet compote, lemon vinaigrette
- Steakhouse wedge with tomatoes, bleu cheese, bacon, and bleu cheese dressing

Entrée:

- Grilled filet mignon, rouge butter
- Grilled Snapper with lobster buerre blanc
- Seared Sea Bass, saffron sauce
- Mediterranean filet mignon, red wine gastrique

\$75 per person

All meals include warm dinner rolls and butter, Starbucks coffee, Iced Tea, Water, and Complimentary cake cutting and service



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unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.





Displays

- Artisan cheeses, lavosh, assorted crackers and whole strawberries \$7 per person
- Seasonal sliced fruit, whole strawberries, honey lime yogurt dip, with chili lime seasoning \$6 per person
- Mediterranean: marinated artichoke hearts, olives, foccacia bread with olive oil and aged balsamic vinegar, hummus and pita bread, sliced prosciutto, grissini sticks marinated mozzarella, tapenade and pepperonata \$10 per person
- Grilled vegetables with zucchini, squash, beets, braised fennel, roasted mushrooms, red and yellow peppers with horseradish aioli \$7 per person
- Gulf station: Grilled and chilled shrimp with horseradish aioli and cocktail sauce, oysters on the half shell, lemon wedges, tobasco, horseradish, and crackers. Seared scallops with Thai coconut curry sauce , Mussels Provencal with tomatoes, garlic, and white wine \$19 per person



Action Stations

Pasta Stations

- Chorizo, queso fresco, pico de gallo, roasted tomato sauce \$14 per person
- Grilled chicken, roasted peppers and mushrooms, shaved fennel and Alfredo sauce \$15 per person
- Risotto with parmesan, asparagus, carrots and mushrooms \$12 per person
- Lobster ravioli with saffron sauce and herb oil \$16 per person

Action Small Plates

- Marinated filet, mashed potato, demi glace (roasted mushrooms, blue cheese, horseradish sauce) \$16 per person
- Seared crab cakes with sundried tomato sauce and remoulade \$10 per person
- Shrimp with polenta cake and caramelized onion jam \$14 per person
- Pork carnitas, tomatillo avocado sauce with warm tortillas \$12 per person
- Mini fish tacos with cr ma Mexicana, pico de gallo, and warm tortillas \$14 per person

Carving Stations

- Rosemary and garlic rib eye with au jus and horseradish sauce \$15 per person
- Smoked beef tenderloin with forestier sauce and horseradish sauce \$20 per person
- Chili lime rubbed New York strip \$12 per person
- Cajun roasted turkey breast \$8 per person
- Braised pork loin, natural jus \$10 per person

All stations are meant to be added to a package, plated or buffet meal package. The prices are not meant to be a stand alone option for your event





Hors d'oeuvres

Cold Hors d'oeuvres

- Grilled and chilled jumbo shrimp with lemon pepper aioli or classic cocktail \$4.00 each
- Crab, avocado and lime shooter \$4.00 each
- Duck confit, red chow-chow spoon \$4.00 each
- Marinated grilled lamb loin, green pea and mint puree spoon \$4.00 each
- Tomato, queen olive and mozzarella skewer \$2.75 each
- Goat cheese, red onion marmalade croustade \$3.00 each
- Curried chicken salad tartlet \$3.50 each
- Hummus, pita crisp and olive oil \$3.50 each
- Tortilla cup with shredded chicken, roasted corn, pico de gallo, crema Mexicana \$3.50 each
- Blue cheese and pancetta orzo spoon \$3.00 each

Hot Hors d'oeuvres

- Fried lobster ravioli, tomato fondue \$4 each
- Miniature crab cakes, remoulade \$4 each
- Miniature beef wellingtons, horseradish sauce \$3.50 each
- Vegetarian spring rolls, sweet chili sauce \$2.75 each
- Chicken quesadillas, roasted tomato salsa \$3.50 each
- Mini chicken and mushroom en crouete \$3.50 each
- Fried artichoke hearts \$3.00 each
- Steamed chicken and pork dumplings, soy sauce \$3.00 each
- Spanikopita \$2.75 each

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Beverage Packages

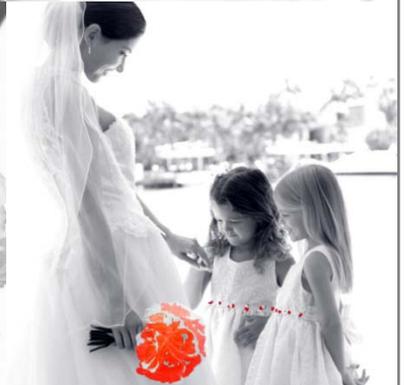
Bronze package selection
Bottled Beer, House Brand Wine Selections and Soft Drinks
\$8.00 per person for every hour of consumption
Minimum of 2 hours

Silver package selection
Bottled Beer, House Brand Wine Selections, Soft Drinks and Premium Well Brand Liquor
\$10.00 per person for every hour of consumption
Minimum 2 hours

Gold package selection
Bottled Beer, Upgraded Wine Selections, Soft Drinks and Top Shelf Brand Liquor
\$12.00 per person for every hour of consumption
Minimum 2 hours

Platinum package selection
Bottled Beer with Upgraded Imports, Upgraded Wine Selections, Soft Drinks and Luxury Brands
\$14.00 per person for every hour of consumption
Minimum 2 hours

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distinctive

touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



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Brunch

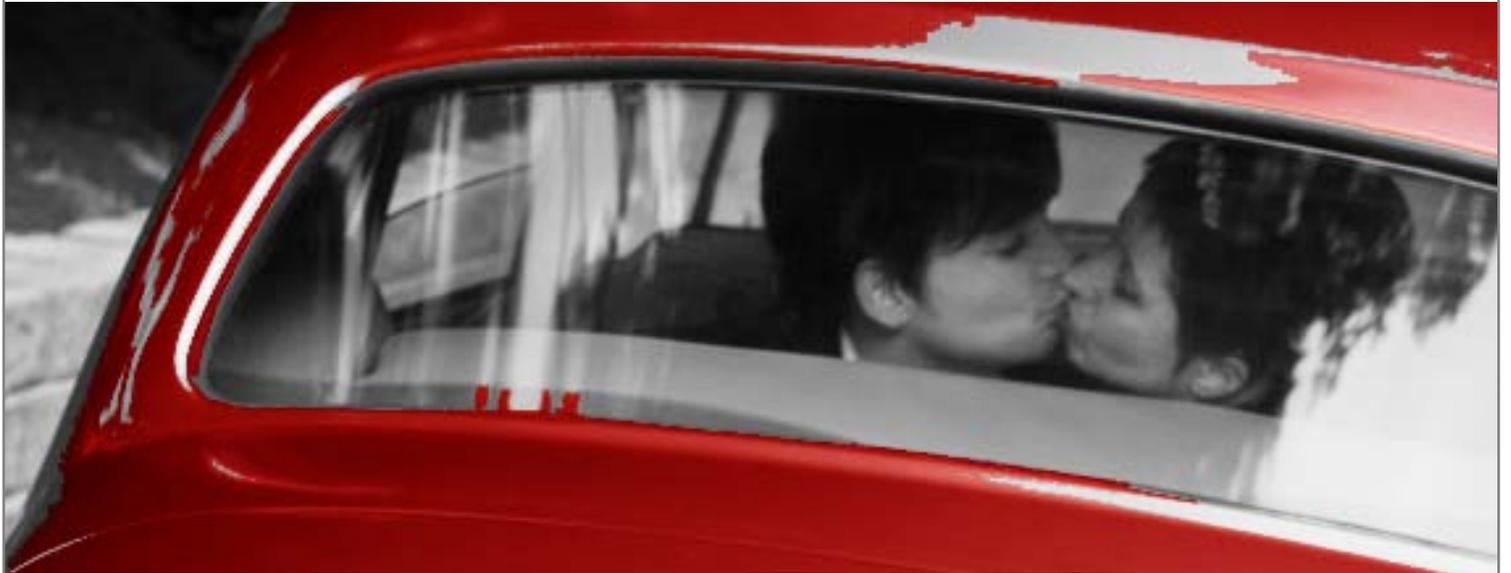
- Sliced Fruit and Berries, Honey Lime dip
- Selection of Domestic and imported cheeses
- Omelet station with attendant, 1 attendant per 50 ppl
- Mini yogurt parfaits
- Roasted mushroom and asparagus pasta salad
- Mixed greens, tomatoes, cranberries, candied almonds, crumbled bleu cheese, balsamic vinaigrette
- Romaine, Croutons, Parmesan cheese, Caesar dressing
- Herb Breakfast Potatoes with Peppers and Onions
- Fried Chicken Salad, mini sliced croissants
- Grilled Prime Rib, carved to order, Mini Rolls, Au Jus, Horseradish Cream

- Assorted Mini pastries
- Bellini's

\$50pp



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romance and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.



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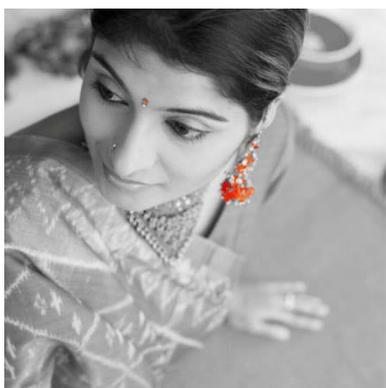
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Guarantees

A minimum guarantee of your anticipated number of guests is required by 12 noon, three(3) business days prior to the event, not subject to reductions. This is a minimum number for which you will be charged. An increase in the guaranteed attendance will be accepted up to 24 hours before the function (48 hours on weekends). The hotel will "set" 5% over the final, with food preparation only 5% over the final guarantee. If the guarantee attendance is not received in the Catering Office, the expected number of guests will serve as the guarantee.

Labor Fees

All cash or hosted bars are subject to a \$100 Bartending Fee. Cocktail Servers may be added to your event at \$35.00 per server per hour. In the event the reception extends past the conclusion times, a charge of \$500 will be incurred for every half hour.

Service Charge and Sales Tax

22% taxable service charge and current state sales tax will be added to all food and hosted beverage prices and audio visual.

Cancellation

All cancellations must be in writing and provided to the Catering Office. Should you elect to cancel your event within one hundred and twenty (120) days of the function, you will be responsible for 50% of the estimated charges. Cancel within ninety (90) days, 75% of the estimated charges will apply. Sixty (60) days of your function will require a payment of 100% of the estimated charges.

Food Service

All food must be supplied by the hotel. Menu selections, room requirements and other arrangements must be received thirty (30) days prior to the function. No food may be taken off of hotel premises





Beverage Service

The Houston Marriott Energy Corridor as a licensee is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the Texas ABC regulations. It is a house policy therefore, that the hotel must supply all alcoholic beverages. We retain the right to refuse service to anyone at anytime.

Engineering and Audio Visual

We provide a wide range of electrical and audio visual services. Additional charges apply and are based upon labor hours and rental fees. Please discuss your requirements with your catering manager. All arrangements must be made three (3) weeks prior to arrival. Arrangements made on site will result in late set-up fees.

Security

The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event. Arrangements may be made for security of exhibits, merchandise, or articles set up for display prior to the planned event at an additional cost. This must be arranged through the Hotels Directory of Security. The hotel shall have final approval on any and all security personnel to be utilized during your function. If, in the sole judgement of the hotel, security is required to maintain order due to the size and nature of your event, the hotel may require your to provide, at your expense uniformed or non-uniformed security personnel. All off site security service must be bonded and licensed in the state of Texas. Proof of insurability naming the Houston Marriott Energy Corridor, as the additional insured must be provided 72 hours prior to your event.

Decorations and Banners

The hotel does not permit affixing anything to the walls, floors, or ceiling with nails, staples, carpet tape, or other products. Please consult the catering department for assistance with appropriate display of approved materials.

