WOODLANDS WATERWAY MARRIOTT

1601 Lake Robbins Drive

The Woodlands, Texas  77380

T.  281 367 9797
# BREAKFAST

## Continental Breakfast

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Continental Breakfast</td>
<td>$34</td>
</tr>
<tr>
<td>Orange, Grapefruit and Cranberry Juices</td>
<td></td>
</tr>
<tr>
<td>Seasonal Sliced Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>Selection of Breakfast Breads, Croissants, Danish, Muffins</td>
<td></td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Butter &amp; Preserves</td>
<td></td>
</tr>
<tr>
<td>Assorted Yogurts</td>
<td></td>
</tr>
<tr>
<td>Coffee, Tea, Decaf, Hot Chocolate</td>
<td></td>
</tr>
</tbody>
</table>

## Breakfast Enhancements

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Enhancements</td>
<td>$7</td>
</tr>
<tr>
<td>Shrimp and Grits</td>
<td></td>
</tr>
<tr>
<td>Black Garlic Grits</td>
<td></td>
</tr>
<tr>
<td>Ancho Grits</td>
<td></td>
</tr>
<tr>
<td>Cheese Grits</td>
<td></td>
</tr>
<tr>
<td>Turkey Sausage Patties</td>
<td></td>
</tr>
<tr>
<td>Muesli</td>
<td></td>
</tr>
<tr>
<td>Hard Cooked Eggs</td>
<td></td>
</tr>
<tr>
<td>Pecan Sticky Buns</td>
<td></td>
</tr>
<tr>
<td>Cold Cereals</td>
<td></td>
</tr>
<tr>
<td>Mini Fruit Parfaits</td>
<td></td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td></td>
</tr>
</tbody>
</table>

## Breakfast Enhancements

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Enhancements</td>
<td>$9</td>
</tr>
<tr>
<td>Pancakes with Berries and Maple Syrup</td>
<td></td>
</tr>
<tr>
<td>Waffles with Vanilla Whipped Cream and Fruit Compote</td>
<td></td>
</tr>
<tr>
<td>French Toast with Strawberry Compote, Key Lime Syrup</td>
<td></td>
</tr>
<tr>
<td>Corned Beef Hash and Eggs with Gravy</td>
<td></td>
</tr>
<tr>
<td>Oatmeal Banana Brulee (Limit 200ppl)</td>
<td></td>
</tr>
<tr>
<td>Traditional Spanish Tortilla</td>
<td></td>
</tr>
<tr>
<td>Breakfast Chimichanga with Salsa Roja</td>
<td></td>
</tr>
<tr>
<td>Chili Quiles</td>
<td></td>
</tr>
<tr>
<td>Country Ham &amp; Cheddar Croissant with Soufflé Eggs</td>
<td></td>
</tr>
<tr>
<td>Breakfast Taquito</td>
<td></td>
</tr>
<tr>
<td>Mini Quiche Lorraine</td>
<td></td>
</tr>
<tr>
<td>House-Made Chicken Sausage Patties</td>
<td></td>
</tr>
<tr>
<td>Carved House-Cured Bacon</td>
<td></td>
</tr>
</tbody>
</table>

## Breakfast Action Stations

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Action Stations</td>
<td>$17</td>
</tr>
<tr>
<td><strong>Eggs Benedict Station</strong> - Poached Eggs to order with Canadian Bacon, English Muffin, Hollandaise Sauce</td>
<td></td>
</tr>
<tr>
<td>Add Crab Cakes</td>
<td>$8</td>
</tr>
<tr>
<td><strong>Omelet Station</strong> - Cooked to order Eggs with an assortment of toppings to include: Ham, Bacon, Peppers, Onions, Spinach, Mushrooms, Rock Shrimp, Salsa, Cheese</td>
<td></td>
</tr>
</tbody>
</table>

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
BREAKFAST
Breakfast Buffet

Breakfast Buffet $42
Orange Juice and Grapefruit Juice
Seasonal Sliced Fresh Fruit
Selection of Breakfast Breads, Croissants, Danish, Muffins
Bagels with Cream Cheese
Assorted Individual Cereals
Oatmeal with Brown Sugar and Cinnamon
Assorted Yogurts
Scrambled Eggs with Chives
Crispy Bacon
Breakfast Sausage
Pancakes
Roasted Yukon Gold Potatoes with Scallions, Roasted Red Peppers and Shallots
Coffee, Tea. Decaf, Hot Chocolate

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
BREAKFAST

Plated Breakfast

American $30
Scrambled Eggs
Crisp Bacon Strips or Sausage Links
Breakfast Potato Hash with Charred Scallions
Coffee, Tea, Decaf and Hot Chocolate

Corned Beef Hash & Eggs $30
House Made Corned Beef Hash
Scrambled Eggs
Country Gravy
Sautéed Mushrooms
Coffee, Tea, Decaf, Hot Chocolate

Quiche Florentine $30
Pastry Shell filled with Spinach, Portobello Mushroom, Fresh Ricotta Cheese, Eggs
Confit Tomatoes
Crisp Pan-Fried Potatoes
Coffee, Tea, Decaf, Hot Chocolate

English Breakfast $34
Fried Eggs
Bangers
Roasted Tomatoes
Beans
Sautéed Mushrooms
Coffee, Tea, Decaf, Hot Chocolate

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
BREAKS

All Day Packages

The Professional  $108

Breakfast
Orange and Grapefruit Juices
Assorted Breakfast Pastries
Coffee, Tea, Assorted Pepsi Products, Bottled Water

Luncheon Selections
Daily Executive Dining

Afternoon Break
Choice of any Theme Break
Unlimited Consumption of Coffee, Tea, Pepsi Products and Bottled Water throughout the day

The Director  $116

Breakfast
Traditional Continental Breakfast
Coffee, Tea, Assorted Pepsi Products, Bottled Water

Luncheon Selections
Daily Executive Dining

Afternoon Break
Choice of any Theme Break
Unlimited Consumption of Coffee, Tea, Pepsi Products and Bottled Water throughout the day

The Executive  $120

Breakfast
Waterway Breakfast Buffet
Coffee, Tea, Assorted Pepsi Products, Bottled Water

Luncheon Selections
Daily Executive Dining

Afternoon Break
Choice of any Theme Break
Unlimited Consumption of Coffee, Tea, Pepsi Products and Bottled Water throughout the day

Groups participating in an All Day Package will have lunch in Executive Dining.
The buffet selection will change daily and is already pre-determined on a two week rotation.
All Day Packages require a 25 person minimum. Room Rental is included in each package.
An additional $250 fee and menu restrictions will apply to groups of less than 25 people.
A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
## BREAKS

### Coffee Breaks

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Included Items</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beverage Break</strong></td>
<td>$15</td>
<td>Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
</tr>
<tr>
<td><strong>All Day Continuous Beverage Break</strong></td>
<td>$35</td>
<td>Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
</tr>
<tr>
<td><strong>Juice Energy Break</strong></td>
<td>$25</td>
<td>Naked® Juices - Green Machine, Strawberry Banana, Berry Blast</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Granola Bar Trail Mix, Assorted Protein Bars &amp; Kind® Bars</td>
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<tr>
<td></td>
<td></td>
<td>Granny Smith Green Apples</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Strawberry Parfait topped with House Made Granola</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
</tr>
<tr>
<td><strong>Fiesta Break</strong></td>
<td>$20</td>
<td>Bunuelos with Dulce de Leche</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Tortilla Chips and Salsa</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Buffalo Chicken Empanada</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Passion Fruit Aqua Fresca, Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
</tr>
<tr>
<td><strong>Mediterranean Break</strong></td>
<td>$22</td>
<td>Assorted Hummus – Traditional, Roasted Garlic, Roasted Red Bell Pepper</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Stacy’s® Pita Chips – Garlic and Herb, Pita Chips Naked</td>
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<tr>
<td></td>
<td></td>
<td>Assorted Mediterranean Olives</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pickled Cucumbers, Red Onions and Carrots</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Apricot Shortbread Cookie Bars</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
</tr>
<tr>
<td><strong>Churro Break</strong></td>
<td>$22</td>
<td>Vanilla Cream Churros – Strawberry Sauce</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chocolate Filled Churros</td>
</tr>
<tr>
<td></td>
<td></td>
<td>White Chocolate Cinnamon Popcorn</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bottled Starbucks® Frappuccino</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mango Aqua Fresca, Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
</tr>
<tr>
<td><strong>Lake Robbins Popcorn Break</strong></td>
<td>$20</td>
<td>Assorted Popcorn - Butter, Garlic Butter, Butter Cajun</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cowboy Cookies</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Woodlands Bark – Dark Chocolate with Roasted Nuts</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mini Corn Dogs with Honey Creole Mustard</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Lemonade, Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
</tr>
<tr>
<td><strong>Cupcake Break</strong></td>
<td>$24</td>
<td>Assorted Seasonal Cupcakes</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Fruit Cocktail</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Assorted Macaroons</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Whole and Skim Milk</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bottled Starbucks® Frappuccino</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
</tr>
</tbody>
</table>

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
## BREAKS

### Coffee Breaks

<table>
<thead>
<tr>
<th>Break</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Welcome to Texas Break</strong></td>
<td><strong>$22</strong></td>
</tr>
<tr>
<td>Prasek’s® Smokehouse Beef Jerky</td>
<td></td>
</tr>
<tr>
<td>Bourbon Caramel Tart</td>
<td></td>
</tr>
<tr>
<td>Country Boy Peach Cobbler – Vanilla Sauce</td>
<td></td>
</tr>
<tr>
<td>Watermelon Mint Infused Water</td>
<td></td>
</tr>
<tr>
<td>Fredericksburg Texas Peach Tea</td>
<td></td>
</tr>
<tr>
<td>Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
<td></td>
</tr>
<tr>
<td><strong>Two-Bite Dessert Break</strong></td>
<td><strong>$20</strong></td>
</tr>
<tr>
<td>Seasonal Mini Tarts</td>
<td></td>
</tr>
<tr>
<td>Oreo Fudge Brownies</td>
<td></td>
</tr>
<tr>
<td>Chocolate Chip Cookies</td>
<td></td>
</tr>
<tr>
<td>Candied Pecans</td>
<td></td>
</tr>
<tr>
<td>Bottled Starbucks® Frappuccino</td>
<td></td>
</tr>
<tr>
<td>Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
<td></td>
</tr>
<tr>
<td><strong>Make Your Own Parfait Break</strong></td>
<td><strong>$22</strong></td>
</tr>
<tr>
<td>Assorted Chobani® Yogurts – Plain, Vanilla, Blueberry</td>
<td></td>
</tr>
<tr>
<td>House made Granola, Pistachio Crunch</td>
<td></td>
</tr>
<tr>
<td>Fresh Blueberries and Strawberries</td>
<td></td>
</tr>
<tr>
<td>Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
<td></td>
</tr>
<tr>
<td><strong>Ball Park Break</strong></td>
<td><strong>$22</strong></td>
</tr>
<tr>
<td>BBQ Chicken Nachos – (Queso, Pico de Gallo, Shredded BBQ Chicken)</td>
<td></td>
</tr>
<tr>
<td>Cajun Buttered Popcorn</td>
<td></td>
</tr>
<tr>
<td>Mini Sliders with Caramelized Onions and Bacon</td>
<td></td>
</tr>
<tr>
<td>Jalapeno Mixed Nuts</td>
<td></td>
</tr>
<tr>
<td>Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
<td></td>
</tr>
<tr>
<td><strong>Donna Italia Pizza Break (Minimum 25 People/Attendant Required)</strong></td>
<td><strong>$25</strong></td>
</tr>
<tr>
<td>Choice of Pizza – White or Red Sauce</td>
<td></td>
</tr>
<tr>
<td>Toppings to Include: Spinach, Olives, Pepperoni, Cheese, Ground Italian Sausage, Tomato, Chicken</td>
<td></td>
</tr>
<tr>
<td>Nutella Tart</td>
<td></td>
</tr>
<tr>
<td>Mascarpone Mousse with Chocolate Coffee Crumble</td>
<td></td>
</tr>
<tr>
<td>Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
<td></td>
</tr>
<tr>
<td><strong>Tree Hugger Break</strong></td>
<td><strong>$25</strong></td>
</tr>
<tr>
<td>Build Your Own Trail Mix:</td>
<td></td>
</tr>
<tr>
<td>Mixed Nuts, M&amp;M’s, Dried Cranberries, Sunflower Seeds, Coconut Flakes, Hemp Seeds,</td>
<td></td>
</tr>
<tr>
<td>Dried Diced Pineapple, Dried Apple Chips, Gummy Bears, Assorted Yogurt Flavored Covered Raisins</td>
<td></td>
</tr>
<tr>
<td>Cheesecake Chimi’s</td>
<td></td>
</tr>
<tr>
<td>Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water</td>
<td></td>
</tr>
</tbody>
</table>

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
### A La Carte Menu Items

#### Beverages
- Royal Cup Coffee: $85 per gallon
- Royal Cup Coffee: $42.50 per half gallon
- Iced Tea: $58 per gallon
- Lemonade: $58 per gallon
- Arnold Palmer’s: $58 per gallon
- Infused Water: $25 per gallon
- Assorted Pepsi Products: $4 each
- Assorted Local Texas Soft Drinks: $6.50 each
- Assorted Coke Products: $5 each
- Individual Bottle Juices: $6.50 each
- Gatorade®, Lipton Teas® and Energy Drinks: $6.50 each

#### Bakery
- Assorted Breakfast Breads and Pastries: $42 per dozen
- Assorted Bagels with Cream Cheese: $42 per dozen
- Assorted Scones: $60 per dozen
- Pecan Cinnamon Rolls: $42 per dozen
- Assorted Donuts: $42 per dozen
- Kolaches: $42 per dozen
- Assorted Freshly Baked Gourmet Cookies: $39 per dozen
- Freshly Baked Brownies: $39 per dozen
- Mascarpone Brownies: $39 per dozen
- Freshly Baked Mini Cupcakes: $39 per dozen
  (German Chocolate, Vanilla, Red Velvet, Carrot)

#### Snacks
- Fresh Whole Fruit: $3 each
- Seasonal Sliced Fresh Fruit: $10 per person
- Individual Fruit, Yogurt Granola Parfait: $8 each
- Individual Assorted Fruit and Greek Yoguats: $6 each
- Cold Dry Cereals (with Whole, Skim and Soy Milk): $6 each
- Granola Bars: $4 each
- Assorted Protein and Kinds Bars: $5 each
- Assorted Candy Bars: $4 each
- Assorted Individual Bags of Chips: $4 each
- Pretzels: $22 per pound
- Popcorn: $20 per pound
- Mixed Nuts: $29 per pound
- Tortilla Chips: $22 per pound
- Pico de Gallo: $27 per quart

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied.
Lunch

Plated Lunch Soup & Salads

Salads:

Red, White, and Blue
Bibb, White Endive, Radicchio, Smoked Blue Cheese, Tomato Confit, Golden Raisin Vinaigrette

Arugula
Arugula, Frisée, Roasted Beets, Candied Pecans, Pickled Carrots, Orange Vinaigrette

Romaine
Romaine and Bibb, Hard Cooked Eggs, Roasted Mushrooms, Salted Soy Nuts, Smoked Bacon Vinaigrette

Texas
Baby Field Greens, Goat Cheese, Blueberries, Spicy Pecans, Sweet Jalapeño Vinaigrette

Baby Wedge $4
Baby Iceberg, Slab Bacon, Tomato Jam, Roquefort Crema, White Balsamic Vinaigrette

Chop Chop
Bibb and Romaine, Charred Onions, Tomato Confit, Candied Pumpkin Seeds, Cilantro Vinaigrette

Mozzarella Salad
Arugula, Pistachios, Fresh Mozzarella, Grape Tomatoes, Pomegranate Seeds, Pomegranate Vinaigrette

Soup on request add $3 per person

Alternate Desserts $5 per person

All Plated Luncheon selections are served with Fresh Baked Rolls and Butter, Choice of House Soup or Salad, Chef’s Selection of Accompaniments, Dessert, Iced Tea, Coffee and Tea Service. A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
## Lunch

### Plated Luncheons

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Woodlands Chicken</td>
<td>$46</td>
<td>Herb Brined Bone-in Chicken Breast, Warm Lentil Salad, Creamed Spinach, Carrot Emulsion</td>
</tr>
<tr>
<td>Seared Cobia Filet</td>
<td>$46</td>
<td>Pan Seared Cobia Filet, Soft Polenta, Goat Cheese, Parsley, Buttered Peas, Salsa Verde</td>
</tr>
<tr>
<td>Wood Grilled NY Strip</td>
<td>$55</td>
<td>8oz NY, Olive Oil Whipped Potatoes, Shiitake Ragout, Sauce Diane, Onion Jam</td>
</tr>
<tr>
<td>Southern Chicken</td>
<td>$46</td>
<td>Wood Grilled Bone-in Chicken Breast, Rock Shrimp and Grits, Peach Butter, Butternut Squash Puree</td>
</tr>
<tr>
<td>Pork Saltimbocca</td>
<td>$48</td>
<td>Thin Sliced Pork Cutlets, Prosciutto, Sage, Smoked Tomato Risotto, Braised Chard, Marsala Vinaigrette</td>
</tr>
<tr>
<td>Pan Seared Chicken</td>
<td>$46</td>
<td>Oregano Scented Israeli Cous Cous, Grilled Asparagus, Pea Puree, Crisp Root Vegetable Chips, Charmoula Sauce</td>
</tr>
<tr>
<td>Wood Grilled Bone-in Chicken</td>
<td>$46</td>
<td>Citrus Brined, Aged Gouda Mac and Cheese Fritter, Roasted Carrots, Harissa</td>
</tr>
<tr>
<td>Petite Filet</td>
<td>$56</td>
<td>Wood Grilled, Smashed Potatoes, Bacon Jam, Roasted Asparagus, Buerre Rouge</td>
</tr>
<tr>
<td>Texas Tri-Tip</td>
<td>$48</td>
<td>Ancho Marinated and Wood Grilled, Cilantro Rice, Tomato Confit, Caramelized Cauliflower, Salsa Roja</td>
</tr>
<tr>
<td>Seared Salmon</td>
<td>$49</td>
<td>Pan Seared, Herbed Wild Rice, Roasted Asparagus, Sautéed Spinach, Herb Butter</td>
</tr>
</tbody>
</table>

All Plated Luncheons are served with Coffee, Tea, Decaf and Iced Tea Service
A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
**Lunch**

**Plated Luncheon Salad Entree**

**Tuna “Nicoise”**  
$42  
Blackened Tuna, Bibb Lettuce, Marinated Petite Green Beans, Confit Tomatoes, Hard Cooked Egg, Roasted Fingerling Potatoes, Nicoise Olives, Red Wine Vinaigrette

**Cobb Salad**  
$40  
Iceberg, Romaine, Marinated Chicken, Avocado, Bacon, Tomato, Cucumber, House Ranch Dressing

*Substitute Skirt Steak for an additional $3*

**Spiced Flank Steak Salad**  
$40  
Romaine, Grape Tomato, Crispy Onions, Smoked Blue Cheese, Fried Capers, Sherry Vinaigrette

All Entrees are served with Coffee, Tea, Decaf and Iced Tea Service  
A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
Choose Three Sandwiches

Mesquite Smoked Chicken
Avocado Mayonnaise, Provolone Cheese, Lettuce, Tomato, Ciabatta

Chipotle Turkey Wrap
Chipotle Mayonnaise, Bacon, Cheddar, Grilled Tortilla

Chicken Salad Sandwich
Avocado, Tomato, Bibb Lettuce, Ciabatta

Classic BLT
Bibb Lettuce, Applewood Bacon, Mayonnaise, Heirloom Tomato

Roast Beef
House-Made Mustard, Fried Onions, Swiss Cheese, Lettuce, Tomato, Ciabatta

California Grilled Veggie Wrap
Red Pepper, Portobello Mushroom, Zucchini, Red Onion, Yellow Squash, Feta, Grilled Tortilla

Choose One Salad

Loaded Potato Salad, Bacon, Cheese, Sour Cream, Chives

Curry Potato Salad, Raisins, Curry Mayonnaise, Celery, Apples

Rotini Salad

Artichoke Salad

Choose One Dessert

Chocolate Chip Cookies

Pecan Bars

Candy Bars

All Lunches Served With Whole Fruit, Chips, Pickles, Bottled Water, Assorted Pepsi Products

$44.00 per person, Plus 25% Taxable Service Charge and 8.25% Sales Tax
Lunch

Working Lunch Buffets

**Cold Selections**

**Pre-Made Sandwiches**

- **Caesar Salad**, Traditional
- **Field Greens Salad** - Tomato, Cucumber, Shaved Onion, Sherry Vinaigrette, Ranch Dressing
- **Egg Salad Sandwich** - Cornichon, Lettuce, Country Bread
- **Chicken Salad Sandwich** - Avocado, Tomato, Bibb Lettuce, Ciabatta
- **Chipotle Turkey Wrap** - Chipotle Mayonnaise, Bacon, Cheddar, Grilled Tortilla

Assorted Potato Chips
Assorted Cookies

**Deli**

- **Garden Salad** - Lettuce, Carrots, Onions and Tomatoes, Ranch and Balsamic Vinaigrette
- **Assorted Sliced Meats** - Salami, Turkey, Mortadella, Roast Beef
- **Assorted Sliced Cheese** - Provolone, Cheddar, Swiss, American
- **Assorted Breads** - White, Wheat, Rye, Kaiser, Onion Roll, Focaccia

Lettuce, Tomato, Onion, Pickles
Mayonnaise, Mustard
Brownies and Blondies

**Soup and Salad**

- **Ham and White Bean Soup**
- **Gazpacho Soup**
- **Taco Salad** - Black Beans, Ground Beef, Cheddar Cheese, Iceberg Lettuce, Tomato, Fried Corn Tortillas, Cumin Vinaigrette
- **Spinach and Strawberry Salad** - Cashews, Roasted Strawberry and Balsamic Vinaigrette
- **Esquites Salad** - Romaine, Fresh Corn, Pazole, Green Onions, Cilantro, Creamy Lime Vinaigrette
- **Sliced Grilled Chicken**

Lemon Bars

Buffets include Iced Tea and Coffee service
Buffet Style Service lunches are designed exclusively for working lunches.
Minimum of 10 guests required with maximum of 25 guests
A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
Lunch

Working Lunch Buffets

Hot Selections

Flatbreads $46

- **Arugula Salad** - shaved fennel, orange, pecorino
- **Tomato Salad** - watercress, watermelon, oregano vinaigrette
- **Naan Flatbread** - garlic, herbs, tomato, mozzarella, olive oil
- **Meat Lovers Flatbread** - bacon, sausage, pepperoni, ground beef, tomato sauce, mozzarella cheese
- **BBQ Chicken Flatbread** - smoked chicken, BBQ sauce, caramelized onions, cheddar cheese
- Loaded Brownies and Pecan Bars

Southern Day $48

- **Green Salad** with black beans, crispy tortilla strips, tomato and ranch dressing
- **Tuna Melts** with bacon and tomato
- **Chicken Fried Steak** with country gravy
- Macaroni and cheese
- Green beans
- Apple pie and fresh fruit

Mediterranean $48

- **Caesar Salad**
- **Tomato Mozzarella Salad** with basil
- **House Made Meatballs** with mushrooms and mozzarella cheese
- **Chicken with Penne** - with corn, prosciutto in a parmesan cream sauce
- Gnocchi with garlic butter
- Grilled market vegetable
- Tiramisu

Buffets include Iced Tea and Coffee service
Buffet Style Service lunches are designed exclusively for working lunches.
Minimum of 10 guests required with maximum of 25 guests
A 25% Taxable Service Charge and 8.25% Sales Tax will be applied

WOODLANDS WATERWAY MARRIOTT
1601 Lake Robbins Drive, Texas  77380 T. 281 367 9797
Lunch

Lunch Buffet (Minimum 25 Guests)

Deli Buffet $52

- **Seasonal Soup**
- **Baby Greens** - Tomatoes, Mozzarella, Balsamic Vinaigrette
- **Yukon Potato Salad**
- **Citrus Coleslaw**
- **Deli Meats & Cheeses**: Ham, Turkey, Pastrami, Roast Beef, Genoa Salami, Gouda, Swiss, Provolone, Cheddar
- Fresh Breads, Tomatoes, Lettuce, Onions, Dijon Mustard, Tarragon Mayonnaise
- Assorted Potato Chips
- Cranberry Lemon Bars, Chocolate Cake, Fruit Salad

Grab & Go Buffet $52

- **Corn & Poblano Pepper Chowder**
- **Garden Greens** – Candied Pecans and Basil Balsamic Vinaigrette
- **Tomato Salad** – Red Onions and Watercress
- **Red Bliss Potato Salad** – Creole Dressing
- **Turkey & Swiss** – Cranberry Mayo, Arugula, Spinach Tortilla
- **Mini Tuna Melts** – Sharp Cheddar Cheese, Tomatoes, English Muffins
- **Roast Beef & Gruyere** – Horseradish Sour Cream, Tomatoes, Sourdough Bread
- **Veggie & Havarti Cheese** – Baby Spinach, Basil Mayo, Baguette
- **Pickles, Pepperoncini; Olives**
- **Assorted Chips**
- Cheesecake, Swiss Chocolate Bars, Fruit Salad in Mint Syrup

See your Event Manager for the Lunch options available in Executive Dining.
An additional $250 fee and menu restrictions will apply to groups less than 25 people.
All Buffets include Coffee, Tea and Iced Tea service
A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
## Dinner

### Plated Appetizers & Salads

#### Plated Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beets</strong></td>
<td><strong>$7</strong></td>
<td>Roasted, Puree, Gelee, Smoked Paprika Mascarpone, Petite Green Salad, Candied Pecans</td>
</tr>
<tr>
<td><strong>Shrimp Cocktail</strong></td>
<td><strong>$10</strong></td>
<td>Citrus Cocktail, Charred Lime, Spicy Pickled Cucumber Salad</td>
</tr>
<tr>
<td><strong>Serrano</strong></td>
<td><strong>$10</strong></td>
<td>Sliced Serrano Ham, Melon Carpaccio, Frisee, Sherry Vinegar, Sundried Tomato Tapenade Crisp</td>
</tr>
<tr>
<td><strong>Smoked Salmon</strong></td>
<td><strong>$10</strong></td>
<td>Smoked Salmon Crepe, Potato Pancake, Chervil Crème, Parsley, Cucumber &amp; Tomato Salad</td>
</tr>
<tr>
<td><strong>Seared Scallops</strong></td>
<td><strong>$14</strong></td>
<td>Pan Seared, Cauliflower Puree, Chili Oil, Garlic Chips, Spinach and Leek Fondue</td>
</tr>
<tr>
<td><strong>Fried Green Tomatoes</strong></td>
<td><strong>$15</strong></td>
<td>Lobster Hash, Sweet Soy Crème Fraiche, Pimento Cheese</td>
</tr>
<tr>
<td><strong>Crab Cake</strong></td>
<td><strong>$11</strong></td>
<td>Maryland Style, Pickled Butternut Squash, Black Garlic Grits, Smoked Pepper Puree</td>
</tr>
</tbody>
</table>

#### Plated Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Red, White, and Blue</strong></td>
<td>Bibb, White Endive, Radicchio, Smoked Blue Cheese, Tomato Confit, Golden Raisin Vinaigrette</td>
</tr>
<tr>
<td><strong>Arugula</strong></td>
<td>Arugula, Frisee, Roasted Beets, Candied Pecans, Pickled Carrots, Orange Vinaigrette</td>
</tr>
<tr>
<td><strong>Romaine</strong></td>
<td>Romaine and Bibb, Hard Cooked Eggs, Roasted Mushrooms, Salted Soy Nuts, Smoked Bacon Vinaigrette</td>
</tr>
<tr>
<td><strong>Texas</strong></td>
<td>Baby Field Greens, Goat Cheese, Blueberries, Spicy Pecans, Sweet Jalapeño Vinaigrette</td>
</tr>
<tr>
<td><strong>Baby Wedge $4</strong></td>
<td>Baby Iceberg, Slab Bacon, Tomato Jam, Roquefort Crema, White Balsamic Vinaigrette</td>
</tr>
<tr>
<td><strong>Chop Chop</strong></td>
<td>Bibb and Romaine, Charred Onions, Tomato Confit, Candied Pumpkin Seeds, Cilantro Vinaigrette</td>
</tr>
<tr>
<td><strong>Mozzarella Salad</strong></td>
<td>Arugula, Pistachios, Fresh Mozzarella, Grape Tomatoes, Pomegranate Seeds, Pomegranate Vinaigrette</td>
</tr>
</tbody>
</table>

Soup on request add $3 per person

Alternate Desserts $5 per person

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
### Dinner

#### Plated Dinner

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Halibut</td>
<td>$82</td>
<td>Potato and Celeriac Puree, Bacon and Radicchio “Slaw”, Lemon Caper Vinaigrette, Gremolata</td>
</tr>
<tr>
<td>Seared Grouper</td>
<td>$72</td>
<td>Crisp Mascarpone Polenta Cake, Creamed Leeks, Roasted Pepper Puree, Shaved Fennel and Oregano</td>
</tr>
<tr>
<td>Pork Porterhouse</td>
<td>$75</td>
<td>Juniper Brined and Lightly Smoked, Barley Salad, Broccolini, Garlic Chips, Ancho Salsa</td>
</tr>
<tr>
<td>Bone in Chicken</td>
<td>$65</td>
<td>Herb Brined, Bay Scallop Fricassee, Black Garlic Butter, Pearl Pasta “Risotto”, Crispy Onions</td>
</tr>
<tr>
<td>Grilled Chicken</td>
<td>$65</td>
<td>Wood Grilled, Creamy Goat Cheese Polenta, Wild Mushroom Ragout, Maple Sherry Vinaigrette, Crisp Sage</td>
</tr>
<tr>
<td>Blackened Chicken</td>
<td>$65</td>
<td>Roasted Corn Maqué Choux, Crawfish “Etouffee”, Dirty Rice, Crispy Pancetta</td>
</tr>
<tr>
<td>Smoked Chicken</td>
<td>$65</td>
<td>Bone-In Breast, Roasted Jalapeño Smashed Potatoes, Jumbo Asparagus, “Popped” Corn Sauce, Poblano Rajas</td>
</tr>
</tbody>
</table>

All Plated Dinners include Coffee, Tea Service

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
Dinner

Plated Dinner Combinations

Western Tenderloin & Chicken $82
Jalapeno Mashed Sweet Potatoes, Asparagus and Roasted Peppers

Crab Stuffed Chicken Breast $75
Asparagus Risotto Cake, Tomato and Fennel Ragout

Roast Tenderloin & Bacon Wrapped Shrimp $85
Jalapeno Sweet Potatoes, Caramelized Cauliflower, Shrimp Butter

Roasted Tenderloin $80
Rock Shrimp Hash, Duck Fat Potatoes, Caramelized Brussels Sprouts, Parsnip Chips, Warm Vinaigrette

Filet & Gnocchi $85
Wood Grilled Filet, Braised Beef Gnocchi Ragout, Wild Mushrooms, Petite Carrots, Truffle Sauce, Bleu Butter

Filet and Lobster Ravioli $105
Roasted Tenderloin, Cold Water Lobster Ravioli, Crème Fraiche and English Pea Puree, Lobster Butter Sauce, Smoked Bacon and New Potato Hash

All Plated Dinners include Coffee, Tea Service
A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
**Dinner**

**A La Carte Dinner (Maximum 150 Guests)**

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**A La Carte Experience**

$109

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**Pre-Select One Appetizer**

- **Beets** - Roasted, Puree, Gelee, Smoked Paprika Mascarpone, Petite Green Salad, Candied Pecans
- **Shrimp Cocktail** - Citrus Cocktail, Charred Lime, Spicy Pickled Cucumber Salad
- **Serrano** - Sliced Serrano Ham, Melon Carpaccio, Frisee, Sherry Vinegar, Sundried Tomato Tapenade Crisp

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**Pre-Select One Salad**

- **Red, White and Blue** - Bibb, White Endive, Radicchio, Smoked Blue Cheese, Tomato Confit, Golden Raisin Vinaigrette
- **Chop Chop** - Bibb and Romaine, Charred Onions, Tomato Confit, Candied Pumpkin Seeds, Cilantro Vinaigrette
- **Texas** - Baby Field Greens, Goat Cheese, Blueberries, Spicy Pecans, Sweet Jalapeño Vinaigrette

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**Intermezzo**

Seasonal Sorbet

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**Pre-Select Three Side Dishes Served Family Style**

- Olive Oil Whipped Potatoes
- Jalapeno Smashed Potatoes
- Chorizo and Potato Hash
- Cilantro Rice
- Creamed Spinach
- Corn Pudding
- Poblano and Onion Rajas
- Corn and Green Bean Maque Choux
- Roasted Asparagus

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**Main Course Ordered Table Side (Pre-Select Three)**

- **Herb Roasted Fillet** - Tobacco Onions, Bordelaise Sauce
- **Bone-in Herb Brined Chicken Breast** - Pan Sauce, Herb Butter, Crisp Parsnip Chips
- **Smoked Pork Chop** - Sweet Onion Marmalade, Pork Jus
- **Seared Cobia** - Shiitake Jam, Lime Vinaigrette
- **Black Garlic and Goat Cheese Polenta Cake** - Roasted Mushrooms, Buttered Pea Puree, Thyme Vinaigrette

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**Pre Select One Dessert**

- **Whiskey Pecan Pie** with Caramel Sauce
- **Roasted Pineapple Upside Down Cake** with Wine Cherry Compote
- **Toasted Lemon Meringue Tart** with Raspberry Sauce
- **Chocolate Sacher Torte**

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Dinner Includes Coffee, Tea Services

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
Dinner Buffet (Minimum 25 Guests)

**South American Buffet**

- **Vegetarian Spicy Black Bean Soup** with Spiced Sour Cream
- **Avocado and Black-Eyed Pea Salad**
- **Green Salad** - Fresh Corn, Roasted Cactus, Hearts of Palm, Ancho Dressing
- **Salt Roasted Pork Loin** - Chipotle Glaze, Caramelized Onion Gravy
- **Wood Grilled Chicken** - Chimichurri Sauce, Heirloom Tomato, Baby Arugula
- **Spicy Shrimp** in Coconut Milk
- **Roasted Grouper** - Tomato Relish, “Escabeche” Sauce
- **Cilantro Lime Rice**
- **Roasted Root Vegetables**
- Tres Leches, Bread Pudding, Caramel Flan

**Texas Buffet**

- **Chorizo & Cheddar Corn Bread**
- **Smoked Chicken Chili**
- **Texas Caesar Salad** - Romaine, Roasted Red Pepper, Corn, Sun Dried Tomatoes, Cilantro Caesar Dressing
- **Country Style Potato Salad** - Bacon, Cheddar Cheese, Mustard
- **Texas Style Coleslaw** - Cumin, Cayenne, Radish
- **Goat Cheese and Chuck Sliders** - Red Neck Cheddar Cheese, Creamed Onion Jam
- **Seared Snapper** - Sautéed Spinach, Chipotle Remoulade
- **Smoked Pork Loin** - Pecan Chili BBQ Sauce
- **Ranch Style Beans** - Smoked Jalapeño Sausage
- **Loaded Mashed Potatoes** - Bacon, Sour cream, Cheddar, Green Onions
- **Spicy Corn on the Cob**
- Pecan Pie, Peach Cobbler with Vanilla Ice Cream

**Italian Buffet**

- **Herb Focaccia Bread** - Sea Salt Butter
- **Italian Wedding Soup**
- **Panzanella Salad**
- **Classic Caesar Salad**
- **Pesto Potato Salad**
- **Veal Scaloppini** - Arugula, Caper Butter Sauce
- **Seared Cobia** - Mussels, Calamari, Herb Beurre Blanc
- **Chicken Parmesan** - Served with Creamy Fettuccini
- **Bowtie Pasta Primavera** - Vegetables, Tomato Sauce
- **Sautéed Broccoli** - Artichoke, Sun-Dried Tomato, Basil, Garlic Butter
- **Tiramisu, Cannolis, Italian Cream Cake**

Dinner Buffet Includes Coffee, Tea Services
A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
Reception
Cold Hors d’Oeuvres

Cold Hors d’Oeuvres  $8.00 (per piece)

Tuna Poke – Edible Spoon
Curried Chicken Salad Cornet
Mini Chicken Taco - Cilantro Cream
Grouper Ceviche Spoons - Avocado Cream
Individual Crudité - Green Goddess
Petite Fruit Skewers - Citrus Yogurt Dip
Char Crusted Tenderloin Spoon - Smoked Blue Cheese, Micro Arugula
Smoked Salmon Crepe - Fried Capers, Tomato Crème Fraiche

Skewers
BLT
Pineapple - Vanilla, Mint
Tomato - Mozzarella, Basil
Smoked Salmon - Cream Cheese, Caper Relish

Gougeres
Citrus Crab Salad
Smoked Chicken Salad
Heirloom Tomato Salad
BLT
Char Crusted Tenderloin and Blue Cheese

Deviled Eggs ($7.00 per piece)
Smoked
Classic
Pickled

Seafood Selections
Crab Claws  $9.00
Gulf Shrimp  $9.00

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied

WOODLANDS WATERWAY MARRIOTT
1601 Lake Robbins Drive, Texas  77380 T. 281 367 9797
Reception

Hot Hors d’Oeuvres

Hot Hors d’Oeuvres  $9.00 (per piece)

-Mini Gougere Cheddar Burgers
-Creamed Corn Fritters
-Shredded Beef Gordita - Avocado Crema
-House Crab Cake - Roasted Jalapeño Remoulade
-Pulled Pork Tostone - Queso Fresco, Cilantro Mojo
-Banh Mi Slider - Pickled Vegetables, Fireball Sauce
-House Crab Rangoon - Ginger Cream
-Onion and Bacon Tart - Blue Cheese
-Chicken Flautas - Black Bean Dip
-Mini Beef Chimichanga - Salsa Rojo, Queso Fresco
-Shrimp Tempura - Ponzu Sauce

-Skewers:
-Pork Belly - Sage, Sea Salt
-Lamb - Mint, Garlic Confit
-Tenderloin - Onion Jam, Thyme
-Chicken - Red Pepper, Herb de Provence
-Salmon - Dill, Sun-Dried Tomato

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied

WOODLANDS WATERWAY MARRIOTT
1601 Lake Robbins Drive, Texas  77380  T. 281 367 9797
## Reception

### Carving Stations

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Char Crusted Beef Tenderloin</strong></td>
<td>$515</td>
</tr>
<tr>
<td>Tobacco Onions, Creamed Spinach, Buerre Rouge</td>
<td></td>
</tr>
<tr>
<td>(serves 20)</td>
<td></td>
</tr>
<tr>
<td><strong>Bone-In “City Style” Ham</strong></td>
<td>$390</td>
</tr>
<tr>
<td>Red Eye Gravy, Tasso Grits</td>
<td></td>
</tr>
<tr>
<td>(serves 40)</td>
<td></td>
</tr>
<tr>
<td><strong>Herb Brined Turkey</strong></td>
<td>$450</td>
</tr>
<tr>
<td>Giblet Gravy, Yeast Rolls</td>
<td></td>
</tr>
<tr>
<td>(serves 40)</td>
<td></td>
</tr>
<tr>
<td><strong>Chile Crusted Beef Strip Loin</strong></td>
<td>$525</td>
</tr>
<tr>
<td>Maple Bacon and Onion Jam, Brioche Rolls</td>
<td></td>
</tr>
<tr>
<td>(serves 40)</td>
<td></td>
</tr>
<tr>
<td><strong>Roasted Salmon</strong></td>
<td>$400</td>
</tr>
<tr>
<td>Fennel and Radicchio Slaw, Pernod Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>(serves 25)</td>
<td></td>
</tr>
<tr>
<td><strong>Jerk Pork Loin</strong></td>
<td>$400</td>
</tr>
<tr>
<td>Rice and Gandules, Cilantro Chutney</td>
<td></td>
</tr>
<tr>
<td>(serves 25)</td>
<td></td>
</tr>
<tr>
<td><strong>Curry Lamb Rack</strong></td>
<td>$400</td>
</tr>
<tr>
<td>Lentil Salad, Mint Chutney, Harissa</td>
<td></td>
</tr>
<tr>
<td>(serves 25)</td>
<td></td>
</tr>
<tr>
<td><strong>Mustard Crusted Pork Loin</strong></td>
<td>$400</td>
</tr>
<tr>
<td>Warm Soft Flat Bread, Pickled Onions, Garlic Aiol</td>
<td></td>
</tr>
<tr>
<td>(serves 25)</td>
<td></td>
</tr>
</tbody>
</table>

### Dips (per quart)

- French Onion: $30
- Red Tomatillo Salsa: $30
- Artichoke & Spinach: $32
- Pico de Gallo: $27
- Chili Con Queso: $30
- Guacamole: $45

### Finger Snacks (per pound)

- Pretzels: $22
- Potato Chips: $22
- Tortilla Chips: $22
- Mixed Nuts: $29
- Popcorn: $20

All items are carved to order by chef’s attendants and served with fresh baked rolls and condiments. A carver fee of $150 will apply for each selection.

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
Reception

Reception Stations

**Fajita Station**  $28 (per person)
Beef, Chicken, Tortillas, Cheese, Guacamole, Pico de Gallo, Onions, Peppers, Cheese and Sour Cream

**Salad Bar**  $26 (per person)
Assorted Greens with Shrimp, Chicken Strips, Mushrooms, Bacon Bits, Candied Nuts, Maytag Blue Cheese, Dried Fruit, Cucumber, Ranch Dressing, Raspberry Walnut Vinaigrette, Shallot Balsamic Vinaigrette

**Potato Bar**  $28 (per person)
Yukon Mashed Potatoes, Grits, Risotto, Braised Beef Ragout, Stewed Tomatoes, Creamy Shrimp Stew, Shredded Cheddar Cheese, Fried Shallots, Crumbled Blue Cheese, Sautéed Peppers, Caramelized Onions, Sautéed Mushrooms, Garlic Confit, Scallions, Pesto, Corn, Panchetta, Artichokes (attendant required)

**Sliders Bar**  $28 (per person)
Lamb "Gyro" Slider, Tzatziki Spread, Feta Cheese,
Buttered Bun Chicken BLT Slider
Banh Mi Slider, Country Style Pork Pate, Pickled Vegetables, Fireball Sauce

**Mac-n-Cheese**  $28 (per person)
Traditional Style, Goat Cheese-n-Herbs, Shrimp-n-Brie, Topped with any of the following: Mushrooms, Pecorino Cheese, Pancetta, Pulled Turkey, Bread Crumbs, Caramelized Onions, Italian Sausage, Steamed Broccoli, Bacon, Tasso Ham, Cajun Trinity, Blue Cheese

**Waterway Pasta Bar**  $26 (per person)
Penne Pasta - Tomato Sauce, Tortellini - Rose Sauce, Fusilli - Alfredo Sauce, Sliced Grilled Chicken, Sautéed Rock Shrimp, Pancetta, Cipollini Onions, Tomatoes, Artichokes, Peas, Parmesan, Mushrooms

**Street Taco Station**  $28 (per person)
Flour Tortillas with Red Fish and Slaw, Smoked Chicken Gorditas with Special Sauce, Braised Short Rib Quesadillas with Queso Oaxaca

Hot Stations are designed for 2 hours of service.
Stations may be either added to an existing buffet/dinner or select a minimum of 3 stations with at least 50 guests.
Stations are charged on the total number of guests guaranteed.

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
Reception
Specialty Receptions

Gourmet Cheese $17 (per person)
served with Fresh Fruit, Crackers and Baguettes

Premium Cheese Display $28 (per person) (minimum 50 guests)
Cheddar, Pepper Jack, Parmigiana, Gouda, Brie, Merlot, Truffle Cheese, Boursin Cheese, Sliced Sopressata, Shaved Bresaola, Kalamata Olives, Marinated Manchego, Serrano Ham, Whole Strawberries, Grapes, Baguettes, Bread Sticks

Vegetable Crudité $12 (per person)
served with Sauce Vert and Peppercorn Ranch

Fruit Display $12 (per person)
served with Yogurt Dressing and Chocolate Fondue

Antipasto Display $17 (per person)
Italian Meats & Cheeses with Marinated Vegetables

Baked Brie $150 (each)
Glazed with Apricot Puree and Served with Fresh Berries, Crackers and Baguettes (serves 25)

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied

WOODLANDS WATERWAY MARRIOTT
1601 Lake Robbins Drive, Texas  77380 T. 281 367 9797
## Red Wines

### Merlot
- Canoe Ridge Vineyard Merlot, Washington $40
- Estancia Merlot $40
- Magnolia Grove by Chateau St Jean Merlot, California $40
- J. Lohr Estates, Merlot Los Osos Paso Robles, California $40
- Beaulieu Vineyards Century Cellars Merlot, California $44
- Clos du Bois Merlot, North Coast $44
- St. Francis Vineyards Merlot, Sonoma County $55
- Raymond Vineyards Merlot, Napa Valley, California $62
- The Dreaming Tree Red Blend “House” $40

### Pinot Noir
- The Dreaming Tree Pinot Noir "House" $40
- Line 39, Pinot Noir, California $40
- Erath Pinot Noir, Oregon $40
- Mohua Wines Pinot Noir, New Zealand $40
- Mark West Pinot Noir, California $42
- La Crema Pinot Noir, Sonoma Coast $54
- Chalk Hill Pinot Noir, Sonoma Coast, California $82

### Cabernet Sauvignon
- Magnolia Grove by Chateau St Jean Cabernet Sauvignon, California $40
- Beaulieu Vineyards Century Cellars Cabernet Sauvignon, California $40
- Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills $40
- The Dreaming Tree Cabernet Sauvignon "House" $40
- Lyeth Cabernet Sauvignon, Sonoma County, California $42
- Seven Falls Cabernet Sauvignon, Wahluke Slope, Washington $42
- Aquinas Cabernet Sauvignon, Napa Valley $52
- Avalon, Cabernet Sauvignon, California $52

### Malbec
- Alamos Malbec, Mendoza, Argentina $38

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A 25% Taxable Service Charge and 8.25% Sales Tax will be applied.

WOODLANDS WATERWAY MARRIOTT
1601 Lake Robbins Drive, Texas 77380 T. 281 367 9797
# Beverage

## White Wines & Champagne

**Sparkling Wine**
- Segura Viudas, Brut Cava Aria Catalonia, Spain $25
- LaMarca, Prosecco, Extra Dry, Veneto, Italy $30
- Mumm Napa "Brut Prestige", Napa Valley $50
- Moet & Chandon "Imperial", Epernay $110

**White Zinfandel / Riesling**
- Magnolia Grove by Chateau St Jean Rose, California $27
- Beringer Vineyards White Zinfandel, California $35
- Chateau St. Michelle Riesling, Columbia Valley $37
- The Dreaming Tree Rose $40

**Pinot Grigio**
- Magnolia Grove by Chateau St Jean Pinot Grigio, California $40
- Casa Smith Pinot Grigio, Washington $40
- Pighin Pinot Grigio, Grave del Friuli $41
- Stone Cellars by Beringer Pinot Grigio, California $42

**Sauvignon Blanc**
- The Dreaming Tree Sauvignon Blanc “House” $40
- Kenwood Vineyards Sauvignon Blanc, Sonoma County $40
- Brancott Sauvignon Blanc, Marlborough $42
- Sea Pearl, Sauvignon Blanc, New Zealand $75

**Chardonnay**
- Clos du Bois Chardonnay, North Coast $40
- The Dreaming Tree Chardonnay "House" $40
- Magnolia Grove by Chateau St Jean Chardonnay, California $40
- Meimoni Chardonnay, Monterey Sonoma, California $40
- Chateau St Jean Chardonnay, North Coast $42
- Kenwood Vineyards Chardonnay, Six Ridges Russian River, Calif $52
- J. Lohr Estates Riverstone Chardonnay, California $58

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
# Beverage

## Bars

### Cash Bar
- Well Mixed Drinks: $10
- Call Mixed Drinks: $12
- Premium Mixed Drinks: $14
- Cordials: $14
- House Wine: $12
- Domestic Bottle Beer: $7
- Imported Bottle Beer: $8
- Pepsi Products: $4
- Coke Products: $5
- Mineral Waters: $4
- Martini (Well/Call): $15
- Martini (Premium): $17
- Specialty Bourbon Bar: $17

### Host Bar
- Well Mixed Drinks: $9
- Call Mixed Drinks: $10
- Premium Mixed Drinks: $12
- Cordials: $12
- House Wine: $10
- Domestic Bottle Beer: $6
- Imported Bottle Beer: $7
- Pepsi Products: $4
- Coke Products: $5
- Mineral Water: $4
- Martini (Well / Call): $12
- Martini (Premium): $14
- Specialty Bourbon Bar: $14

### Well Hourly Package
- 1 Hour: $22
- 2 Hours: $32
- 3 Hours: $42
- 4 Hours: $52

### Call Hourly Package
- 1 Hour: $24
- 2 Hours: $34
- 3 Hours: $44
- 4 Hours: $54

### Premium Hourly Package
- 1 Hour: $29
- 2 Hours: $39
- 3 Hours: $49
- 4 Hours: $59

Prices are based on a per person price for the entire guarantee of attendance. Bartenders & Cashiers $150 each for 4 hours of service. $25 per hour for each additional hour. A 25% Taxable Service Charge and 8.25% Sales Tax will be applied.

**WOODLANDS WATERWAY MARRIOTT**  
1601 Lake Robbins Drive, Texas  77380  T.  281 367 9797
## Beverages

### Spirits & Beers

**Well**
- Smirnoff Vodka
- Cruzan Aged Light Rum
- Beefeater Gin
- Dewar’s White Label Scotch
- Jim Beam White Label Whiskey
- Crown Royal
- Canadian Club Whiskey
- Jose Cuervo Traditional Silver Tequila
- Courvoisier VS Cognac

**Call**
- Absolut Vodka
- Tito’s Vodka
- Bacardi Superior Rum
- Captain Morgan’s Original Spiced Rum
- Tanqueray Gin
- Dewar’s White Label Scotch
- Maker’s Mark Bourbon Whiskey
- Jack Daniels Whiskey
- Crown Royal
- 1800 Silver Tequila
- Courvoisier VS Cognac
- Canadian Club Whiskey

**Premium**
- Grey Goose Vodka
- Bacardi Superior Rum
- Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch
- Knob Creek Bourbon Whiskey
- Jack Daniels Whiskey
- Crown Royal
- Patron Silver Tequila
- Hennessey Privilege VSOP Cognac

### Domestic Light Beer
- Bud Light
- Miller Lite
- Coors Light

### Domestic Beer
- Budweiser
- Michelob Ultra
- Shiner Bock
- Samuel Adams Boston Lager
- Blue Moon Belgium White

### Import Premium Beer / Light
- Corona Extra / Corona Light
- Heineken
- Modelo Especial

### Regional / Craft Beer
- Karbach Brewing Company – Weekend Warrior Pale Ale
- Saint Arnold Brewing Company – IPA
- Samuel Adams Boston Lager

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
**Energize**

**Performance Foods Breakfast and Lunch**

<table>
<thead>
<tr>
<th>Waterway Breakfast Buffet</th>
<th>$42</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Juice and Grapefruit Juice</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>Chef's Selection of Freshly Baked Pastries and Bagels with Fruit Preserve, Butter, Margarine and Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Assorted Individual Cereals</td>
<td></td>
</tr>
<tr>
<td>Assorted Yogurts</td>
<td></td>
</tr>
<tr>
<td>Oatmeal with Brown Sugar and Dried Fruit</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Pancakes</td>
<td></td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td></td>
</tr>
<tr>
<td>Crispy Bacon</td>
<td></td>
</tr>
<tr>
<td>Breakfast Sausage</td>
<td></td>
</tr>
<tr>
<td>Roasted Breakfast Potatoes with Shallots</td>
<td></td>
</tr>
<tr>
<td>Coffee, Tea and Hot Chocolate</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>The Vitamin Refresh</th>
<th>$27</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange, Carrot, Cucumber Juice</td>
<td></td>
</tr>
<tr>
<td>Apple, Kiwi, Kale Juice</td>
<td></td>
</tr>
<tr>
<td>Blueberry, Pineapple Juice</td>
<td></td>
</tr>
<tr>
<td>Seasonal Apples</td>
<td></td>
</tr>
<tr>
<td>Sweet Potato Pie Bars</td>
<td></td>
</tr>
<tr>
<td>Spinach, Broccoli, Bell Pepper Frittata, Spicy Tomato Coulis</td>
<td></td>
</tr>
<tr>
<td>Coffee, Tea, Assorted Pepsi Products and Bottled Water</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cold Sandwiches</th>
<th>$46</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rotini Pasta Salad - Cucumber, Tomatoes, Olives &amp; Caesar Salad</td>
<td></td>
</tr>
<tr>
<td>Bagel Sandwich - Turkey, Cream Cheese, Tomato</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken on Wheat - Lettuce, Tomato, Provolone Cheese, Ranch Dressing</td>
<td></td>
</tr>
<tr>
<td>Ham &amp; Swiss on Brioche - Honey Dijon, Butter Lettuce Red Onions</td>
<td></td>
</tr>
<tr>
<td>Assorted Chips</td>
<td></td>
</tr>
<tr>
<td>Lemon Cranberry Bars</td>
<td></td>
</tr>
<tr>
<td>Coffee, Tea, Assorted Pepsi Products and Bottled Water</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cold Deli Tray</th>
<th>$46</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Salad - Peppercorn Ranch and Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Southern Style Potato Salad</td>
<td></td>
</tr>
<tr>
<td>Roast Turkey Breast, Roast Beef, Ham, Tuna Salad</td>
<td></td>
</tr>
<tr>
<td>Swiss, Cheddar, Provolone Cheeses</td>
<td></td>
</tr>
<tr>
<td>Pickles, Olives, Mayonnaise, Mustard, Tomatoes, Lettuce, Onions</td>
<td></td>
</tr>
<tr>
<td>Assorted Chips</td>
<td></td>
</tr>
<tr>
<td>Chocolate Chip Cookie</td>
<td></td>
</tr>
<tr>
<td>Coffee, Tea and Assorted Pepsi Products</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cold Salad Bar</th>
<th>$48</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopped Salad - Minced Vegetables, Feta Cheese, Olives</td>
<td></td>
</tr>
<tr>
<td>Loaded Potato Salad - Bacon, Aged Cheddar, Scallions</td>
<td></td>
</tr>
<tr>
<td>Black Bean Salad - Corn, Avocado, Cilantro, Jicama</td>
<td></td>
</tr>
<tr>
<td>Asian Noodle Salad - Mandarin Orange, Almonds, Snow Peas, Toasted Sesame Seeds</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken and Roast Strip Loin Beef</td>
<td></td>
</tr>
<tr>
<td>Flour Tortillas</td>
<td></td>
</tr>
<tr>
<td>Ambrosia Salad</td>
<td></td>
</tr>
<tr>
<td>Coffee, Tea and Assorted Pepsi Products</td>
<td></td>
</tr>
</tbody>
</table>

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied.
## Technology

### Audio Visual

<table>
<thead>
<tr>
<th>Meeting Accessories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flipchart with Markers</td>
<td>$80</td>
</tr>
<tr>
<td>Post-it Flipcharts</td>
<td>$85</td>
</tr>
<tr>
<td>Laser Pointer Wireless</td>
<td>$60</td>
</tr>
<tr>
<td>Digital Speaker Timer (Small Display)</td>
<td>$125</td>
</tr>
<tr>
<td>Digital Speaker Timer (Large Display)</td>
<td>$175</td>
</tr>
<tr>
<td>Speaker Cue Light with Timer</td>
<td>$145</td>
</tr>
<tr>
<td>White Board with Markers</td>
<td>$80</td>
</tr>
<tr>
<td>Black Pipe &amp; Drape</td>
<td>$18</td>
</tr>
<tr>
<td>Ivory Chiffon Drape</td>
<td>$18</td>
</tr>
<tr>
<td>Wireless USB Advancer</td>
<td>$75</td>
</tr>
<tr>
<td>Power Strip</td>
<td>$15</td>
</tr>
<tr>
<td>Extension Cord</td>
<td>$10</td>
</tr>
<tr>
<td>Flipchart Stand (no paper)</td>
<td>$40</td>
</tr>
<tr>
<td>Laptop Computer</td>
<td>$200</td>
</tr>
<tr>
<td>Black &amp; White Printer</td>
<td>$300</td>
</tr>
<tr>
<td>Fax Machine</td>
<td>$150</td>
</tr>
<tr>
<td>LED Uplights</td>
<td>$75</td>
</tr>
<tr>
<td>MAC Computer</td>
<td>$250</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Microphones (Mixer Required)</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wireless Handheld or Lavaliere</td>
<td>$175</td>
</tr>
<tr>
<td>Wired Microphone</td>
<td>$80</td>
</tr>
<tr>
<td>Audio Mixer 4 Channel (Analog)</td>
<td>$65</td>
</tr>
<tr>
<td>Audio Mixer 8 Channel (Analog)</td>
<td>$105</td>
</tr>
<tr>
<td>Audio Mixer 12 Channel (Analog)</td>
<td>$135</td>
</tr>
<tr>
<td>Audio Mixer 16 Channel (Analog)</td>
<td>$210</td>
</tr>
<tr>
<td>Audio Mixer 24 Channel (Analog)</td>
<td>$250</td>
</tr>
<tr>
<td>Audio Mixer 16 Channel (Digital)</td>
<td>$250</td>
</tr>
<tr>
<td>Audio Mixer 32 Channel (Digital)</td>
<td>$350</td>
</tr>
<tr>
<td>JBL 15&quot; EON System/Speaker</td>
<td>$200</td>
</tr>
<tr>
<td>JBL 10&quot; EON System/Speaker</td>
<td>$150</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Audio Equipment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CD Player</td>
<td>$100</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Video Equipment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DVD Player</td>
<td>$100</td>
</tr>
<tr>
<td>Blu-Ray Player</td>
<td>$150</td>
</tr>
<tr>
<td>DVD/42' Monitor Combo</td>
<td>$350</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Communication</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conference Speaker Phone / Phone Line</td>
<td>$175</td>
</tr>
<tr>
<td>Getner Box/Phone Line</td>
<td>$275</td>
</tr>
<tr>
<td>Outside Phone Line</td>
<td>$75</td>
</tr>
<tr>
<td>Fax Line</td>
<td>$75</td>
</tr>
<tr>
<td>Direct Dial Phone Line</td>
<td>$150</td>
</tr>
<tr>
<td>Simple Wireless Internet (less than 25)*</td>
<td>$15</td>
</tr>
<tr>
<td>Simple Wireless Internet (26 – 50)*</td>
<td>$12</td>
</tr>
<tr>
<td>Simple Wireless Internet (51-100)*</td>
<td>$10</td>
</tr>
<tr>
<td>High Speed Wired Internet*</td>
<td>$150</td>
</tr>
</tbody>
</table>

*Internet is charged by the number of devices

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
## Technology

### Video & Communications

<table>
<thead>
<tr>
<th>Screen Packages</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>6' Tripod</td>
<td>$150</td>
</tr>
<tr>
<td>8' Tripod</td>
<td>$150</td>
</tr>
<tr>
<td>10' Cradle</td>
<td>$200</td>
</tr>
<tr>
<td>12' Cradle</td>
<td>$200</td>
</tr>
<tr>
<td>7' x 12' Widescreen Fastfold/Dress Kit</td>
<td>$250</td>
</tr>
<tr>
<td>8' x 14' Widescreen Fastfold/Dress Kit</td>
<td>$300</td>
</tr>
<tr>
<td>9' x 16' Widescreen Fastfold/Dress Kit</td>
<td>$400</td>
</tr>
<tr>
<td>11.3' x 20' Widescreen Fastfold/Dress Kit</td>
<td>$500</td>
</tr>
</tbody>
</table>

Package includes: Screen, Cart, Power Strip, Extension Cord (safely taped down) and technical assistance. You are welcome to bring your own projector.

<table>
<thead>
<tr>
<th>Data Equipment</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>4000 Lumens Projector</td>
<td>$400</td>
</tr>
<tr>
<td>7000 Lumens HD Projector</td>
<td>$700</td>
</tr>
<tr>
<td>10,000 Lumens HD Projector</td>
<td>$1,200</td>
</tr>
<tr>
<td>15,000 Lumens HD Projector</td>
<td>$1,500</td>
</tr>
<tr>
<td>32&quot; LCD Monitor</td>
<td>$300</td>
</tr>
<tr>
<td>42&quot; LCD Monitor</td>
<td>$350</td>
</tr>
<tr>
<td>50&quot; LCD Monitor</td>
<td>$400</td>
</tr>
<tr>
<td>60&quot; Digital Whiteboard/Monitor</td>
<td>$450</td>
</tr>
<tr>
<td>Video Switcher</td>
<td>$350</td>
</tr>
<tr>
<td>Sony HD Camera</td>
<td>$975</td>
</tr>
</tbody>
</table>

### Installation & Labor

#### Technician Rate per hour (Minimum of 5 hours)
- Technician Labor (per Technician) | $80
- After 10 Hours Overtime Rates Apply | $120

#### Rigger Rate per hour (Minimum of 10 Hours)
- Rigger (per Rigger) | $90
- After 10 Hours Overtime Rates Apply | $135

### Power Drop
- 20 amps- 2000 watts-110 volts | $75
- 20 amps- 208 volts/single phase | $7/amp
- 20 amps- 208/ three phase | $8/amp

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
Technology

Audio Visual Packages

**Small Meeting Audio Package** - $400
Package includes:
- (2) JBL EON powered speakers with tripod stands,
- Mackie 8 channel stereo mixer
- Standing podium
- (1) PZM Executive Microphone and Cabling

**General Session Audio Package** - $950
Package includes:
- (2) JBL Line Arrays
- (2) Sub Woofers
- Amp Racks, Processors and Cabling

**Concert Audio Package** - $1,500
Package includes:
- (4) JBL Line Arrays,
- (4) Sub Woofers,
- Amp Racks, Processors and Cabling

**Podium Spot Package** - $300
Package includes:
- (2) Source four Lekos,
- 6'-12' adjustable light tree,
- NSI Tree dimmer pack, NSI dimmer control and cabling.
This package wash is based on standard 8' X 12' stage.

**Stage Wash Package** - $700
Package includes:
- (6) Source four Lekos,
- (2) 10ft Truss and Rigging,
- (2) NSI dimmer packs, NSI dimmer control and cabling.
This package wash is based on standard 8' X 12' stage.

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied
AUDI O VISUAL EQUIPMENT:

Marriott Event Technology is the preferred Audio/Visual provider for the Woodlands Waterway Marriott Hotel. Please be advised that should you utilize the services of an outside Audio/Visual provider, that company must meet the following minimum criteria in order to conduct business at the Woodlands Waterway Marriott Hotel. Outside Audio/Visual provider must maintain at its’ own cost and expense the following insurance coverage’s:

Comprehensive general liability insurance, including contractual liability and liability for personal injury, bodily injury, property damage, and completed operations liability with a combined single limited of not less than $1,000,000.00 each occurrence.

Automobile liability insurance, including all owned, non-owned, and hired vehicles used in conjunction with the performance of Audio/Visual service to (name of group) for bodily injury or property damage, with a combined single limit of not less than $1,000,000.00 each occurrence.

Outside Audio/Visual provider must execute Vendor’s Release and Indemnification, which is attached here as Exhibit “A”.

A facility patch fee of $0.15 (per square foot per room per day) will be charged for all rooms utilized to cover equipment patch-in and utility expenses.

Should your A/V provider not be present when a guest requires assistance, you will be charged $60.00 for our LCD Support Package which includes a power strip, extension cord, and technician set-up. If additional requirements are needed, an hourly rate of $100.00 per hour (minimum four hours) will be charged for the services of a Marriott A/V Technician.
All Pricing are subject to change. Confirmation of menu prices will be made by our Sales and Event Managers.

**Labor Charges:**
Our menu prices are based on meal functions with round tables of (10) guests each. Should your group require round tables of (8) guests each, a charge will apply for the additional service staff required. The fee for additional servers is $250 each server. Attendants, cashiers and bartenders are $150 per server/per event. A $150 fee per bar will apply for up to (4) hours.

**Service Charge:**
A current service charge of 25% will be added to all food, beverage, audio visual and room rental prices. The service charge is subject to current state sales tax.

**Menu Pricing:**
Menu prices are subject to change without notice. Menu pricing can be confirmed no earlier than 6 months prior to your event, unless otherwise specified on your contract or banquet event orders.

**Decorations:**
Décor should be arranged through the hotel or hotel approved vendors. Any outside vendors must be approved by the hotel and carry a minimum of $1,000,000 liability insurance with the hotel name on the policy. For best results, please let our professionals assist you in coordinating arrangements for themes, floral, etc. At no time is glitter or confetti allowed in the hotel. A $500 labor charge will be applied to those groups that utilize glitter or confetti.

**Entertainment:**
Entertainment should be arranged with your event specialist. We will happily coordinate your entertainment needs or recommend proven agencies familiar with the Houston area or our hotel guarantees in order to make your event a success; please notify your event manager of the number of guests attending your function no later than (3) working days in advance. This number will be considered your minimum guarantee and may not be lowered. If we do not hear from you within this timeframe, your original expected number would automatically become your guarantee.

**Social Events:**
Special pricing may apply to social events and/or weekend evening events such as dinner/dances, fundraisers, galas, weddings and similar events. Wedding packages and other special arrangements are available. Please consult our event specialists. The hotel will be prepared to accommodate 3% over your final guarantee.

**Parking:**
The hotel has two garages for our guests. The event rates for parking are $20 for a day rate self-park and $22 for valet parking. Complimentary parking is available in the west garage (town center) located on six pines. The west garage offers easy access to the hotel meeting space via the climate controlled Sky Bridge.

**Food & Beverage:**
All food and beverage must be purchased through the hotel. No food or beverage of any kind will be permitted to be brought into the hotel or to leave the hotel by the host or invitees.
Signage:
The hotel will, unless otherwise instructed, post your program daily in the public areas of the hotel. Absolutely no signs or banners may be placed in the lobby, guest room floors or in the elevators.

Materials:
If materials or supplies for your meetings are to be shipped to the hotel, please label all shipped material as follows:

The Woodlands Waterway Marriott Hotel & Convention Center
1601 Lake Robbins Drive
The Woodlands, TX 77380
To the attention of your Event Name

Please include on the label:
Name of Meeting
Dates of Meeting
Hold for Arrival (Name of person designated to receive the items),

Please notify your event manager of the shipper’s name and delivery date.

Due to limited storage, please advise us of any large shipments so that proper storage arrangements can be made.

The hotel will allow a (3) day grace period prior to the start of your event. Any boxes arriving outside that grace period will be assessed a storage charge of $5 per box per day to be applied to your master account.

The hotel will assist in shipping your materials back to your office after the event.

The hotel will provide services to ship attendee’s materials back to their offices on the last day of the conference. (Please contact your event manager to set up these arrangements.)