



SAN ANTONIO MARRIOTT® NORTHWEST

WEDDING MENU



CONGRATULATIONS! THE SPECIAL DAY IS ALMOST HERE.

Indulge yourself in the areas finest host, the San Antonio Marriott® Northwest. The professional catering staff are here to relieve you of some of the anxieties with planning and hosting your wedding. This is our specialty! We are a full service Marriott® offering the finest in service, culinary excellence and breathtaking ballroom facilities.

ENHANCEMENTS

- First class Marriott® service
- Complimentary mirror tile, hurricane lamp, white tapered candle, and votive candles
- Special rate for out of town guests
- Complimentary airport shuttle service
- Complimentary white glove service offered with butler passed hors d'oeuvres
- Complimentary parking
- Elegance, quality service and value for the most important day that you have planned



DINNER BUFFETS

includes choice of soup or salad, choice of starch and served with oven fresh rolls, sweet butter, iced tea, and freshly brewed coffee

SOUTH OF THE BORDER \$46 per person

tortilla soup
chips and salsa
jicama, corn salad
enchilada suiza served with shredded chicken, queso fresco, salsa verde, flour, and corn tortillas
crispy taco bar served with seasoned beef, pico, guacamole, shredded lettuce, grated cheddar and monterrey cheese, sour cream, and grilled tomato salsa
red snapper vera cruz served with capers, olives, peppers, and sautéed rich tomato sauce
chicken fajita served with sautéed onions and peppers
spanish rice
refried beans

TUSCAN \$44 per person

minestrone soup
caesar salad served with shaved parmesan, herb croutons, and creamy caesar dressing
chicken breast cacciatore
lasagna napolitano (vegetarian)
tilapia served with basil butter sauce
zucchini and squash served with caramelized onions
potato gnocchi

LA GRANGE BBQ

select two \$43 per person
select three \$46 per person

smoked sliced brisket
skin on smoked chicken
baby back ribs
smoked sausage
buttered corn
baked beans
homestyle potato salad
jalapeño cornbread
sliced watermelon

PRIME \$49 per person

uniformed chef \$125 carver fee

tomato basil veloute
fresh mixed greens served with cherry tomato, cucumbers, goat cheese, and balsamic vinaigrette
sea salt and thyme fresh salmon served with yellow tomato coulis
roisserie style chicken
carved roasted prime rib au jus served with creamy horseradish
yukon gold mashed potatoes
glazed baby carrots
sautéed green beans almondine with bacon



San Antonio Marriott® Northwest

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All prices are subject to a 23% service charge and applicable sales tax.

CREATE YOUR OWN BUFFET

includes choice of soup or salad, choice of starch and served with oven fresh rolls, sweet butter, market fresh vegetables, iced tea, and freshly brewed coffee

SALADS select two

classic caesar

crisp romaine, parmeggiano reggiano, herb croutons, and house-made creamy caesar dressing

red oak lettuce and baby arugula

sun dried tomatoes, goat cheese, and balsamic vinaigrette

wedge crisp

iceberg, diced tomato, bacon, blue cheese, and house-made ranch dressing

spinach and watercress salad

smoked bacon, enoki mushroom, roasted walnuts, cranberries, and lemon olive oil dressing

fresh mixed greens

served with raspberry vinaigrette

tossed cherry tomatoes and mozzarella

served with balsamic lemon olive oil dressing

grilled vegetables and cannellini salad

served with parmesan and roasted garlic tomato paste sauce

STARCH select one

yukon gold mashed potatoes

cheddar mac and cheese

au gratin scalloped potatoes

parsley fingerling potatoes

buttered linguini, pappardelle, spaghetti

or whole wheat pasta

rice pilaf

saffron cilantro rice

ENTRÉES

select two \$42 per person

select three \$50 per person

shrimp scampi served with garlic butter

seared pacific salmon served with leek confit

grilled teriyaki glazed mahi mahi served with mango pineapple relish

fillet of sole served with lemon butter

braised pork osso bucco style

sliced london broil served with cabernet sauce

grilled hanger steak served with chimichurri

chicken marsala

chicken scallopini

VEGETABLES select one

grilled asparagus

roasted broccolini

parmesan roasted brussels sprouts

ratatouille

fresh vegetable medley

squash and caramelized onions

CARVED ITEMS IN LIEU OF ONE ENTRÉE

roasted prime rib au jus

add \$15 per person, \$125 per chef carver

roasted tenderloin

add \$18 per person, \$125 per chef carver

roasted turkey breast

add \$12 per person, \$125 per chef carver



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PLATED DINNER À LA CARTE

includes choice of soup or salad, choice of starch and served with oven fresh rolls, sweet butter, market fresh vegetables, iced tea, and freshly brewed coffee

SOUP OR SALAD select one

soup

roasted tomato basil
cream of mushroom
tortilla
minestrone
clam chowder
potato bacon with leeks
cold avocado soup

salad

classic caesar

served with crisp romaine, parmeggiano reggiano, herb croutons, and house made creamy caesar dressing

red oak lettuce and baby arugula

served with sun dried tomatoes, goat cheese, and balsamic vinaigrette

wedge crisp

served with iceberg, diced tomato, bacon, blue cheese, and house made ranch dressing

spinach and watercress salad

served with smoked bacon, enoki mushroom, roasted walnuts, dried cranberries, and lemon olive oil dressing

fresh mixed greens

served with raspberry vinaigrette

tomato panzanella

served with heirloom tomatoes, fresh mozzarella, herb croutons, cucumbers, capers, black garlic slivers, sea salt, olive oil, basil, and balsamic glaze

STARCH select one

yukon gold mashed potatoes
cheddar mac and cheese
au gratin scalloped potatoes
parsley fingerling potatoes
buttered penne pasta
rice pilaf
saffron cilantro rice

ENTRÉE select one

roasted chicken breast florentine \$35 per person
served with parmesan cream sauce

chicken breast piccata \$35 per person
served with lemon butter caper sauce

boneless beef short ribs \$42 per person
served with braised osso bucco style

roasted pork tenderloin \$38 per person
served with mushroom marsala demi glaze

grilled ny steak \$45 per person
served with spicy chimichurri

seared beef tenderloin \$52 per person
6oz. served with fresh thyme, roasted garlic, and cabernet

flat iron steak \$42 per person
served with shallots and cabernet demi

house made lasagna \$34 per person
meat or vegetarian

seared sea salt thyme salmon \$39 per person
served with tomato coulis

snapper vera cruz \$44 per person

combination plate

select any two entrees for an additional \$5 over the greater priced item

VEGETABLE select one

grilled asparagus
roasted broccolini
parmesan roasted brussels sprouts
ratatouille
fresh vegetable medley
squash and caramelized onions
roasted grape tomatoes
green beans almondine



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DINNER RECEPTIONS

HOT SELECTIONS

prosciutto ham and melted manchego crostini \$4 each
spanish shrimp skewers \$4 each
mini beef empanadas \$4 each
spicy chicken skewers \$4 each
chicken satay \$4 each
cocktail pizza, choice of cheese, meat, and vegetables \$4 each
lollipop lamb chops \$7 each
beef wellington \$5 each
mini pork egg roll served with sweet chili sauce \$3 each
mushroom turnovers \$3 each

COLD SELECTIONS

lobster salad crostini \$5 each
norwegian smoked salmon and avocado served
on baguette toast \$4 each
ahi tartar on wonton with aioli \$5 each
bruschetta, tomato, basil, and asiago cheese \$3 each
caprese skewers, tomato, mozzarella, and basil \$4 each
shrimp cocktail \$4 each
goat cheese, sun dried tomato, pecans, and
belgium endives \$4 each
deviled eggs asado, pickled serrano, smoked bacon
jam, and micro cilantro \$4 each
melon prosciutto \$4 each

ONE HOUR HORS D'OEUVRES DISPLAYS

chips and dips \$14 per person
hummus, olive tapenade, salsa, guacamole, corn
chips, and pita chips

grilled vegetables & crudites \$8 per person
fresh from the market, dipping sauces: blue
cheese, ranch, aioli, and pesto

cheese display \$13 per person
imported and domestic, sun dried fruit, grapes,
crackers, and baguettes

charcuterie \$17 per person
prosciutto, assorted salami, spanish chorizo,
cured meats, country pâté, cornichons, marinated
olives, whole grain mustard, and assorted breads



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ONE HOUR RECEPTION STATIONS

SLIDERS

select three \$23 per person

crab cake

served with arugula and aioli

pulled pork

served with cabbage confit

grilled baby bello

served with roasted pepper and provolone

beef and lamb kefta

philly cheesesteak

served with caramelized onions, peppers, and provolone

italian meatball

served with tomato sauce, mozzarella, and parmesan

sriracha buffalo chicken

served with bacon, blue cheese, and frizzled onions

STREET TACOS

select three \$21 per person

marinated carnitas

carne asada

lime blackened mahi mahi

spicy shrimp

buffalo chicken

ahi tuna

includes salsa, avocado, cabbage confit, and spicy crema

SUSHI

select three \$35 per person

california roll

spicy tuna roll

crab and avocado roll

salmon nigiri or shrimp nigiri

tuna sashimi

includes wasabi, ginger garlic sauce, soy sauce, preserved ginger, and chop sticks

GAME DAY

select three \$21 per person

spicy buffalo or bbq wings

sweet sesame chili wings

crispy baked wings

loaded potato skins

blue cheese dressing, carrots, and celery sticks

PASTA \$22 per person

cheese ravioli, fettuccini or ziti

basil pesto, marinara or alfredo

rock shrimp, italian sausage, and pancetta

olives, grilled asparagus, sautéed mushrooms, and caramelized bell peppers

FAJITA \$22 per person

marinated grilled chicken or beef

sautéed onions and peppers

refried beans

cilantro rice

flour and corn tortillas

sour cream, guacamole, and roasted tomato salsa



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CARVING STATIONS

each station includes freshly baked breads
chef attendant \$125 each

herb roasted breast of turkey \$300, serves 20 guests
served with cranberry relish, herb mayonnaise,
and turkey gravy

roasted angus beef prime rib \$450, serves 20 guests
served with creamy horseradish, au jus, and stone
ground mustard

marinated pork loin \$275, serves 20 guests
served with apple cider demi glaze

roasted beef tenderloin \$400, serves 12 guests
served with fresh thyme, roasted garlic, and
cabernet reduction

herb roasted salmon \$200, serves 12 guests
served with creamy dijon mustard sauce

chimichurri colorado lamb \$320, serves 12 guests
slowly roasted



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