

The Westin at The Woodlands
2026



PACKAGES

PERFECT PARTNERSHIP

At Westin, we're committed to bringing your vision of your perfect wedding day to life flawlessly. We take the time to understand your unique needs so that we can delight you with intuitive service, thoughtful touches and enriching experiences, allowing you to enjoy each moment to the fullest.

ALL PACKAGES INCLUDE

- Complimentary Accommodation on Your Wedding Night
- Discounted Guest Room Block Rates Based Upon Availability | 10 Room Minimum
- Four (4) Hour Use of Ballroom and Pre-Function Area
- Plated Menu Tasting For Up To Four (4) Guests | Complimentary for parties of 150 Guests
- Standard Hotel Banquet Tables and Chairs
- Floor Length Linens and Napkins, Votive Candles
- Dance Floor
- Bartender Fees Waved | (1) Bartender per 100 Guests
- 3 Course Plated Dinner (Buffet Style with additional Fee)
- Sparkling Wine or Cider Toast

Specialty Linen Included with The Couture Affair and Luxe Edit Packages

Chiavari Charis with Luxe Edit Package

WEDDING CEREMONY \$2,000.00 Per Event

- Private Dressing Room
- Skirted Platform Stage
- Hotel Banquet Chairs
- Infused Water Station

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

WEDDING PACKAGES

The Vibe Collection | 139

One Hour Cocktail Reception

- One Hour Open Traditional Bar
- Choice of (2) Two Passed Hors d'Oeuvres

Three Hour Dinner Reception

- Three Hour Open Traditional Bar
- Two Course Plated Dinner
 - Choice of Soup or Salad
 - Choice of Two (2) Entrées + Vegetarian Entrée

The Couture Affair | 169

One Hour Cocktail Reception

- One Hour Open Traditional Bar
- Choice of (3) Three Hors d'Oeuvres

Four Hour Dinner Reception

- Three Hour Open Traditional Bar
- Three Course Plated Dinner
 - Choice of Soup or Salad
 - Choice of Two (2) Entrées + Vegetarian Entrée
- Wedding Cake

The Luxe Edit | 209

One Hour Cocktail Reception

- One Hour Open Premium Bar
- Choice of (3) Three Hors d'Oeuvres
- Choice of (1) One Reception Display

Three Hour Dinner Reception

- Three Hour Open Premium Bar
- Three Course Plated Dinner
 - Choice of Soup or Salad
 - Choice of Two (2) Entrées + Vegetarian Entrée
- Wedding Cake
- House Wines with Dinner

SPECIAL MEALS

Children's Wedding Menu | Ages 2-10 | 60

Fresh Fruit Cup

Chicken Tenders and French Fries

Seasonal Vegetables

Vendor Meals | 65

Classic Caesar Salad

Frenched Chicken Picatta | Basil Risotto, Baby Carrots, Fried

Caper Beurre Blanc

All Prices are Per Guest Unless Otherwise Indicated. PRICES ARE EXCLUSIVE OF 26% TAXABLE HOUSE CHARGE, 8% TAXABLE EVENT FEE ON FOOD AND BEVERAGE ONLY, AND APPLICABLE STATE TAXES. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

RECEPTIONS

PASSED HORS D'OEUVRES SELECTION

Chilled Specialties

- **Curried Organic Chicken Salad Tartlet**
- **Wild Mushroom Bruschetta** (V)
- **Caprese Skewer** | Heirloom Tomato, Ciliegine, Basil, Balsamic Glaze (V, GF)
- **Triple Cheese Bruschetta** | Ricotta, Pecorino, Parmesan with Tomato & Basil (V)
- **Tomato-Basil Bruschetta** | Aged Balsamic, Fleur de Sel (V)
- **Boursin Stuffed Gougère** (V)
- **Gazpacho Shot** | Shrimp Ceviche (GF)
- **Smoked Beef Tenderloin** | Charred Blue Cheese Biscuit
- **Bloody Mary Oyster Shooters** (GF)
- **Gulf Snapper Ceviche Shooters** (GF)
- **Crab BLT Profiteroles** | Add 2
- **Tuna Tartar in Black Sesame Cone** | Add 2
- **Blue Crab Toast** | Avocado | Add 2
- **Lump Crab & Avocado** | Wheat Toast | Add 4
- **Lobster Crostini** | Add 4

Hot Specialties

- **Portobello, Spinach & Mozzarella Empanada** (V)
- **Mini Ground Beef Empanada**
- **Mini Chicken Empanada**
- **Cocktail Franks en Croute** | Spicy Brown Mustard
- **Vegetable Tempura Bites** | Wasabi Dipping Sauce (V)
- **Vegetable Ropa Vieja** | Plantain Chip (GF)
- **Tomato Soup Shooter** | Truffled Grilled Cheese Bite (V)
- **Risotto Arancini** | Red Pepper Fondue (V)
- **Vegetable Spring Roll** | Sweet Chili Sauce (V)
- **Chicken Dumplings** | Korean BBQ
- **Chicken Satay** | Pineapple Kalbi
- **Mini Chicken Taquito** | Southwest Chipotle Sauce
- **Coconut Shrimp** | Malibu Rum and Sweet Chilli Sauce (GF)
- **Goat Cheese-Stuffed Bacon-Wrapped Dates** (GF)
- **Cochinita Pibil Tostada**
- **Bacon Wrapped Beef Tenderloin** | Blue Cheese Sauce (GF) | Add 2
- **Crab Cakes** | Meyer Lemon Remoulade | Add 4
- **Lamb Chop Lollipops** | Mint Yogurt Dip | Add 4

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free, N = Contains Nuts

All Prices are Per Guest Unless Otherwise Indicated. PRICES ARE EXCLUSIVE OF 26% TAXABLE HOUSE CHARGE, 8% TAXABLE EVENT FEE ON FOOD AND BEVERAGE ONLY, AND APPLICABLE STATE TAXES. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

RECEPTION DISPLAY SELECTION

Focaccia Pizza

Please Select Two

- **Prosciutto** | Wild Arugula, Marinated Tomatoes, Shaved Parmesan
- **Margherita** | Red Sauce, Fresh Mozzarella, Basil (V)
- **Grilled Vegetable** | Pesto, Fresh Mozzarella, Romano (V)
- **Meat Lover** | Pepperoni, Italian Sausage, Meatball
- **Chicken BBQ** | Caramelized Red Onion, Bacon, Mozzarella, Fontina, Green Onions, BBQ Sauce

Mashed Potato Bar

Roasted Sweet Potato, Yukon Gold Potato

Savory | Applewood Smoked Bacon, Grilled Diced Chicken, Pulled Pork, White and Sharp Cheddar, Broccoli, Sautéed Mushrooms, Chives, Sour Cream, Buffalo Sauce, Ranch, Horseradish, Local Butter
Sweet | Pecans, Mini Marshmallows, Toasted Coconut, Brown Sugar, Local Butter

Mezza Table

Black-Eyed Pea Hummus, Caper Tapenade, Tzatziki
Oven Baked Spanakopita and Dolma
Tomato and Parsley Tabbouleh
Herb Marinated Mediterranean Olives (VE, GF, DF)
Crisp Local Market Crudité
Marinated Feta with Virgin Oil | Toasted Pine Nuts and Mint
Pita Chip, Baguette Crostini

Westin Sliders | Add 5

Choice of Three | One of Each per Guest

Served on Brioche Buns and Includes House Made BBQ Potato Chips and Condiments

- **Angus Prime Beef** | Cheddar, Lettuce, Tomato, Garlic Mayonnaise
- **Spicy Buffalo Fried Chicken** | Herb Buttermilk, Lettuce, Tomato
- **Beef Short Rib** | Fried Onions, Sharp Cheddar
- **Teriyaki Salmon** | Pickled Cucumber, Wasabi Mayo
- **Portobello Mushrooms** | Caponata and Roasted Tomato (VE)
- **Mini Crab Cake** | Spicy Aioli and Creamy Old Bay Slaw | Add 9

PLATED DINNERS

FIRST COURSE SELECTION

Please Select One Salad or Soup

Select Salad and Soup | Add 5

- **House Salad** | Mixed Greens, Heirloom Tomatoes, Cucumber, Edamame, Citrus Vinaigrette (VE, GF, DF)
- **Caesar Salad** | Romaine, Parmesan, Garlic Croutons, Lemon Caesar Dressing
- **Baby Spinach and Frisee Salad** | Caramelized Walnuts, Apples, Blue Cheese, Apple Cider Vinaigrette (V, GF)
- **Baby Iceberg Wedge** | Maple Pepper Bacon, Red Onion, Chives, Tomato, Blue Cheese Dressing (GF)
- **Roasted Beet Salad** | Baby Green, Orange, Pistachio, Blue Cheese Crumble, Citrus Vinaigrette (V)
- **Tomato Fennel Bisque** | Crème Fraiche (V, GF)
- **Minestrone** | Cannellini Bean, Orecchiette Pasta (V)
- **Roasted Red Pepper Bisque** | Leek, & Turmeric (V, GF)
- **Butternut Squash Soup** | Roasted Pepitas, Maple Syrup (VE, GF)

ENTREE SELECTION

Please Select Two

Includes Chef's Selection of Seasonal Vegetable

- **Airline Chicken Breast** (GF) | Butternut Squash Risotto, Maple Brown Butter
- **Herb Grilled Chicken Breast** | Toasted Orzo, Sautéed Spinach, Artichoke, Tomato, Lemon Caper Butter
- **Braised Beef Short Ribs** | Horseradish Smashed Potato, Spinach, Lemon Gremolata, Port Wine Reduction (GF)
- **New York Strip** (GF) | Roasted Garlic Whipped Potato, Cabernet Demi | Add 7
- **Filet of Beef** (GF) | Caramelized Onion Goat Cheese Gratin, Madeira Reduction | Add 10
- **Salmon Filet** (GF) | Dill Seasoned, Lemon Roasted Tri-Colored Potatoes, Lemon Ver Jus
- **Pan Roasted Halibut** (GF) | Roasted Vegetable Risotto, Tarragon-Butternut Squash Puree, Lemon Beurre Blanc | Add 10

Vegetarian Entrée Selection | Please Select One

- **Cauliflower Steak** | Chimichurri, Blistered Tomatoes (VE)
- **Curry Vegetable Stew** | Oven Roasted Vegetable Stew Over Cauliflower Mash, Coconut Curry Sauce (V, GF)
- **Spinach Ravioli** | Grilled Market Vegetables, Fresh Mozzarella, Pomodoro Sauce (V)

Duet Enhancement | Add to Any Entrée

- Seared Scottish Salmon (GF) | 12
- Grilled Jumbo Prawns (3) (GF) | 12
- Petite Tenderloin (GF) | MP
- Jumbo Lump Crab Cake | MP
- Lobster Tail (4oz) | MP

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free, N = Contains Nuts
All Prices are Per Guest Unless Otherwise Indicated. PRICES ARE EXCLUSIVE OF 26% TAXABLE HOUSE CHARGE, 8% TAXABLE EVENT FEE ON FOOD AND BEVERAGE ONLY, AND APPLICABLE STATE TAXES. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

DINNER TABLES

BUILD YOUR OWN BUFFET | Add 20

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

STARTERS

Please Select Two

- **Romaine & Kale Caesar Salad** | Focaccia Croutons, Lemon Caesar Dressing
- **Southwest Caesar Salad** | Romaine, Parmesan, Smoked Paprika Caesar Dressing
- **Wedge** | Iceberg Wedge, Bacon, Gorgonzola Crema, Dried Tomato, Balsamic Onions, Toasted Seeds, House Made Ranch
- **Roasted Potato & Blue Cheese Salad** (V, GF)
- **Roasted Beet & Quinoa Salad** | Arugula, White Balsamic Vinaigrette (V, GF)
- **Antipasto Display** | Grilled Vegetables, Marinated Artichokes, Marinated Mushrooms, Olives, Peppers, Prosciutto Di Parma, Genoa Salami, Fresh Mozzarella, Parmigiano-Reggiano, Fontina, Lavosh, Crackers
- **Marinated Tomato Salad** | Scallion, Radicchio, Lardons, Red Wine Vinaigrette (GF)
- **Tomato-Fennel Bisque** (V, GF)
- **French Onion Soup** | Gruyere, Parmesan Croutons
- **Corn Chowder**
- **Chicken Tortilla Soup** | Cotija, Red Chili (GF)

ENTRÉES

Please Select Three

- **Brined & Herb Marinated Organic Whole Chicken** | Heirloom Carrot, Pancetta (GF)
- **Pan Seared Chicken Breast** (GF, DF) | Lemon, Capers, Oven Dried Tomatoes
- **Grilled Flank Steak** (GF) | Peppers, Green Onion, Balsamic Jus
- **Smoked Brisket** | Citrus BBQ Sauce (GF)
- **Brown Sugar Brined Center Cut Pork Chops** | Apple Cider Gastrique
- **Short Rib** | Creamy Polenta, Braising Reduction (GF)
- **Beef Barbacoa** | Slow Braised Beef Short Rib, Ancho Chili, Roasted Garlic (GF)
- **Bronzed Texas Redfish** | Grilled Jalapenos, Fire-Roasted Peppers, Sweet Corn Sauce (GF)
- **Shrimp Ranchero** | Roasted Peppers & Onions, Oregano (GF)
- **Pan-Roasted Scottish Salmon** | Citrus Beurre Blanc
- **Filet of Gulf Snapper** | Shaved Fennel, & Citrus Brown Butter (GF)
- **Three Cheese Macaroni Bake** (V)
- **Gnocchi** | Mushrooms, Feta, Pine Nuts (V)

Accompaniments | Please Select Two

- Baked Potato Bar | Sour Cream, Bacon, Chives, Aged Cheddar, Soft Butter
- Herb Roasted Baby Potatoes | Mojo Verde
- Crispy Yucca Al Mojo
- Au Gratin Potatoes
- Arroz Con Frijoles Negros
- Mexican Rice
- Sautéed Vegetables
- Southern Green Beans (GF)
- Grilled Broccolini
- Charred Cauliflower | Preserved Lemon, Pine Nuts, Capers (V, GF)
- Roasted Asparagus (VE)
- Crispy Brussels Sprouts | Lemon Butter

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free, N = Contains Nuts

All Prices are Per Guest Unless Otherwise Indicated. PRICES ARE EXCLUSIVE OF 26% TAXABLE HOUSE CHARGE, 8% TAXABLE EVENT FEE ON FOOD AND BEVERAGE ONLY, AND APPLICABLE STATE TAXES. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

BARS

TRADITIONAL BRANDS

- **Spirits** | Svedka, New Amsterdam Stratusphere, Bacardi Superior, El Jimador Blanco, Jim Beam, Dewar's White Label, Bols Triple Sec, Martini & Rossi Dry & Sweet
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beer** | *Please Select Five* | Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Sun Cruiser Classic Iced Tea

TRADITIONAL BARS

Package Bar | Priced per Guest

- Upgrade from Traditional to Premium | Add 3 per hour
- Additional Hours | 14

Hosted Bar | *Priced per Drink*

- Mixed Drinks | 14
- Premium Cocktail | 17
- Imported and Craft Beer | 9
- Domestic Beer | 8
- Wine by the Glass | 13
- Soft Drinks and Water | 7

Cash Bar | *Priced Per Drink*

Inclusive of Tax and Service Charge

Minimum Sales | 400

Mixed Drinks | 19

- Premium Cocktail | 23
- Imported and Craft Beer | 12
- Domestic Beer | 11
- Wine by the Glass | 18
- Soft Drinks and Water | 10

PREMIUM SPIRIT UPGRADES

Select Any (3) Premium Spirits to Enhance Your Traditional Bar.

Add \$3 | Per Cocktail or Each Package Bar Hour

- **Vodka** | Tito's Handmade, Wheatley, Absolut, Grey Goose, Ketel One, Absolut Mandrin, Absolut Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka
- **Gin** | Aviation, Bombay Sapphire, Fords, Gray Whale, Hendrick's, Tanqueray London Dry
- **Rum** | Captain Morgan Spiced, Don Q Cristal, Malibu, Ten to One Caribbean White
- **Tequila and Mezcal** | Patrón Silver, Patrón Reposado, Casamigos Blanco, Corazón Blanco, Don Julio Silver, Espolón Blanco, Herradura Reposado, LALO, Mijenta, Maestro Dobel Blanco, Siete Leguas, Del Maguey Vida Mezcal, Ilegal Joven Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Crown Royal 12 Year, Garrison Brothers Small Batch, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Woodford Reserve, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Bulleit Rye, Rittenhouse Rye, PiggyBack by WhistlePig 6-Year Rye
- **Scotch and Cognac** | Johnnie Walker Red, Johnnie Walker Black, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS Black
- **Cordials** | Ancho Reyes, Aperol, Bailey's Irish Cream, Bols Flavored Liqueurs, Caffè Borghetti, Campari, Chambord, Cointreau, Disaronno, Fernet-Branca, Fireball, Grand Marnier, Kahlua, St. Germain

WINE UPGRADES

Add \$2 to Package Price per Hour

Select One Red and One White

- J Vineyards Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- Orin Swift Advice From John Merlot
- MacMurray Estate Central Coast Pinot Noir

Add \$4 to Package Price per Hour/by the Glass Price

Select One Red and One White

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

All Prices are Per Guest Unless Otherwise Indicated. PRICES ARE EXCLUSIVE OF 26% TAXABLE HOUSE CHARGE, 8% TAXABLE EVENT FEE ON FOOD AND BEVERAGE ONLY, AND APPLICABLE STATE TAXES. Menu prices and taxes subject to change without notice.

LATE NIGHT SNACKS

LATE NIGHT SNACKS

Priced per Piece
Minimum Order of 25 Pieces

Angus Beef Sliders | Cheddar, Lettuce, Tomato, Garlic Mayonnaise | 10

Chicken Tenderloins | BBQ and Honey Mustard Dipping Sauce | 8

Vegetable Spring Roll | Sweet Chili Sauce (V) | 8

Mini Ground Beef Empanada | Fire Roasted Salsa | 9

Cocktail Franks en Croute | Spicy Brown Mustard | 6

Chicken Empanadas | Fire Roasted Salsa | 9

Warm Churros | Caramel and Chocolate Sauce | 7

LATE NIGHT STATIONS

Priced per Guest
Minimum order of 25 Guests

Sliders | 24
Choice of Two | One of Each per Guest
Served on Brioche Buns and Includes House Made BBQ Potato Chips and Condiments

- **Angus Prime Beef** | Cheddar, Lettuce, Tomato, Garlic Mayonnaise
- **Spicy Buffalo Fried Chicken** | Herb Buttermilk, Lettuce, Tomato
- **Beef Short Rib** | Fried Onions, Sharp Cheddar
- **Teriyaki Salmon** | Pickled Cucumber, Wasabi Mayo
- **Portobello Mushrooms** | Caponata and Roasted Tomato (VE)

Focaccia Pizza | 20

Please Select Two

- **Margherita** | Red Sauce, Fresh Mozzarella, Basil (V)
- **Grilled Vegetable** | Pesto, Fresh Mozzarella, Romano (V)
- **Meat Lover** | Pepperoni, Italian Sausage, Meatball
- **Chicken BBQ** | Caramelized Red Onion, Bacon, Mozzarella, Fontina, Green Onions, BBQ Sauce

Nacho Bar | 18

Fresh Fried Tortilla Chips
Proteins (GF, DF) | Seasoned Ground Beef, Chicken Tinga
Toppings | Guacamole, Black Olives, Jalapeno Peppers, Shredded Cheddar, Sour Cream, Spicy Queso, Pico de Gallo

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free, N = Contains Nuts
All Prices are Per Guest Unless Otherwise Indicated. PRICES ARE EXCLUSIVE OF 26% TAXABLE HOUSE CHARGE, 8% TAXABLE EVENT FEE ON FOOD AND BEVERAGE ONLY, AND APPLICABLE STATE TAXES. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

HOSPITALITY SUITES

DELIGHTFUL SNACKS

Serves up to 12 Guests

- **Locally Sourced Crudit ** | Cucumber Dill and Caramelized Onion Dips | 108
- **Miniature Pastries, Tarts and Tea Cakes** | 108
- **Seasonal Fruit Salad** | 120
- **Assorted Sandwich Platter** | 72
- **Scones** | Raspberry Preserves, Cr me Fraiche | 108

Priced per Person

Based on 90 Minutes of Service | Minimum 10 Guests

Garden Party | 24

Assorted Domestic and Imported Cheeses

Fresh Garden Vegetables | Ranch and Cucumber Dill Dips

Seasonal Sliced Fruits and Berries | Yogurt Dip

Crispy Wafers, French Baguettes

Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Sweet and Savory | 22

Assorted House Made Pastries

Quiche Lorraine and Frittata Bites

Seasonal Sliced Fruits and Berries | Yogurt Dip

Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Fingerlicious | 24

Smoked Salmon and Cucumber Dill Finger Sandwiches

Charcuterie Board | Imported and Domestic Meats and Cheeses

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Snack Pack | 20

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds,

Mixed Dried Fruits,

Yogurt Covered Pretzels, Banana Chips (V, GF, DF)

Assorted Granola and Energy Bars (V, GF, DF)

House made Chips and Dip

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Beverages:

Coffee, Tea and a Selection of Specialty Teas | 10 per Guest

Assorted Soft Drinks and Bottled Still and Sparkling Water | 5 per Guest

DELIGHTFUL BARS

Ultimate Bloody Mary Bar | 350

Priced for Up To 10 Guests

Additional Guests | 17

Based on 90 Minutes of Service

Base Bloody Mary Mix will be Served in Pitchers

- **Poison** | Please Select One | Wheatley, Absolut, Tito's Handmade
- **Salad** | Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalape os, Marinated Pearl Onions
- **Protein** | Bacon, Cooked Shrimp
- **Flavor** | Lemons, Limes, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce
- **Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

Build Your Own Mimosas | 250

Priced for Up To 10 Guests

Additional Guests | 16

Based on 90 Minutes of Service

Veuve du Vernay Brut

Flavors | *Please Select Three* | Watermelon, Strawberry,

Pineapple, Grapefruit, Orange, Mango, Cranberry

Seasonal Fruits and Berries for Garnish

Sangria | 250

Priced for Up To 10 Guests

Additional Guests | 16

Based on 90 Minutes of Service

Served in Pitchers | Select Two

- **White Sangria #1** | Silver Gate Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- **White Sangria #2** | Silver Gate Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Mixers Soda Water, Mint
- **White Sangria #3** | Silver Gate Chardonnay, Absolut Citron, Kiwi, Watermelon Balls, Q Mixers Soda Water
- **Red Sangria #1** | Vi a Cobos Felino Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Mixers Ginger Beer
- **Red Sangria #2** | Silver Gate Cabernet, Absolut Mandrin, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Mixers Soda Water

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free, N = Contains Nuts

All Prices are Per Guest Unless Otherwise Indicated. PRICES ARE EXCLUSIVE OF 26% TAXABLE HOUSE CHARGE, 8% TAXABLE EVENT FEE ON FOOD AND BEVERAGE ONLY, AND APPLICABLE STATE TAXES. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

REHEARSAL DINNERS

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free, N = Contains Nuts

All Prices are Per Guest Unless Otherwise Indicated. PRICES ARE EXCLUSIVE OF 26% TAXABLE HOUSE CHARGE, 8% TAXABLE EVENT FEE ON FOOD AND BEVERAGE ONLY, AND APPLICABLE STATE TAXES. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

FAREWELL BREAKFASTS

Priced Per Guest, Based on a 90 Minute Service, and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

FAREWELL CONTINENTAL BREAKFAST

\$45.00 Per Guest

Price with the Purchase with a Wedding Package | 40

Requires No Minimum

- Freshly Squeezed Orange Juice and Cranberry Juices
- Seasonal Whole and Sliced Fruit | Fresh Berries
- Bakery Basket | Assorted Danish, Muffins, Croissants, Preserves, Whipped Butter (V)
- Assorted NY Style Bagels | Regular and Flavored Cream Cheese + Sliced Smoked Salmon | Add 5
- Individual Flavored Greek Yogurts
- Fruit Yogurt Parfait | Granola, Seasonal Berries

FAREWELL BREAKFAST

\$55.00 Per Guest

Price with the Purchase with a Wedding Package | 50

Requires 20 Guest Minimum

- Freshly Squeezed Orange Juice and Cranberry Juices
- Seasonal Sliced Fruit | Fresh Berries
- Assortment of Freshly Baked Danish and Muffins | Preserves, Whipped Butter
- Assorted NY Style Bagels | Cream Cheese
- Individual Flavored Greek Yogurts | Granola
- Cage-Free Eggs Scrambled
- Applewood Smoked Bacon and Pork Sausage Links
- Tri-Colored New Potatoes | Rosemary (GF, V)
- Skillet Potatoes | Peppers and Onions (V)
- Brioche French Toast | Blueberry Compote (V), Vermont Maple Syrup and Honey

BRUNCH IT UP

\$20.00 Per Guest

Price with the Purchase of a Wedding Package | 15

Requires a 20 Guest Minimum

Can Be Purchased with the Purchase of a Farewell Breakfast Buffet

Includes Choice of Two Salads, One Entrée and Chef's Selection of Sweet Endings

Choice of Two Salads

- **House Salad** | Mixed Greens, Heirloom Tomatoes, Cucumber, Edamame, Citrus Vinaigrette (VE, V, GF, DF)
- **Caesar Salad** | Romaine, Parmesan, Garlic Croutons, Lemon Caesar Dressing
- **Pearl Couscous Salad** | Diced Tomatoes, Diced Cucumber, Mint, Lemon Dressing (VE, V)
- **Orecchiette Pasta Salad** | Garden Vegetables, Fresh Basil, & Balsamic Vinaigrette (V)
- **Caprese Salad** | Ciliegine, Grape Tomatoes, Basil, Balsamic Vinaigrette (V, GF)
- **Cucumber and Heirloom Tomato Salad** | Red Onion (V, GF)
- **Smoked Salmon Display** (GF, DF) | Assorted Bagels, Dill Cream Cheese, Capers, Red Onions, Sliced Tomatoes
- **Grilled Vegetable Display** (V, GF) | Grilled and Marinated Mushrooms Vegetables Oven Dried Tomatoes, Olives

Choice of One Entrée:

- **Pan Seared Chicken Breast** (GF, DF) | Lemon, Capers, Oven Dried Tomatoes
- **Grilled Garlic Herb Rubbed Flank Steak** | Red Wine Demi-Glace (GF, DF)
- **Pasta al Limón** | Linguini, Pecorino Romano, Lemon Zest, Cream (V)
- **Ricotta Gnocchi** | Mushrooms, Feta, & Pine Nuts (V)
- **Grilled Salmon** (GF) | Herbed Garlic Butter
- **Cheese Enchilada Casserole** | Red Sauce (V)

Chefs Selection of Sweet Endings

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free, N = Contains Nuts

All Prices are Per Guest Unless Otherwise Indicated. PRICES ARE EXCLUSIVE OF 26% TAXABLE HOUSE CHARGE, 8% TAXABLE EVENT FEE ON FOOD AND BEVERAGE ONLY, AND APPLICABLE STATE TAXES. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

INFORMATION