



THE WESTIN AT THE WOODLANDS WEDDINGS

RECEPTIONS

All Receptions include:

- Five hours use, not including set-up, of Ballroom and Pre-function area.
- Ballroom and Cocktail Reception complete set-up including dance floor and band staging
- Floor length house linen in black or white.
- Butler passed canapes during cocktail reception
- Four hours open bar service with Select labels
- Dedicated Banquet Captain and banquet wait staff
- Champagne toast
- Complimentary deluxe accommodations for the Bride & Groom on the wedding evening
- Courtesy room block at discounted rate for wedding guests
- On-site Wedding Coordinator

\$70 per person

*Upgrade to a Premium labels

\$80 per person



RECEPTION ENHANCEMENTS

Silver Package:

- Chair covers
- Chair sashes
- Custom Linens
- Custom Napkins
- Linen for specialty tables

\$15 per person

Gold Package:

- Chiavari Chairs – Mahogany, Gold, Silver, White, Black
- Chair sashes
- Custom Linens
- Custom Napkins
- Linen for specialty tables

\$20 per person



COLD AND HOT CANAPÉS

Select up to 3 different items:

COLD CANAPÉS

- Blue crab toast with avocado
- Smoked salmon and bay arugula cannoli
- Curried organic chicken salad tartlet
- Tuna tartar in black sesame cone
- Cilantro crusted shrimp with spicy peanut sauce
- Heirloom tomato and mozzarella skewers with basil pesto

HOT HORS D'OEUVRES

- Wild mushroom bruschetta
- Mini beef wellington, sauce béarnaise
- Local cheese quesadilla, house pico de gallo and adobo cream
- Sesame chicken tenders, plum tamarind drizzle
- Crab cakes with Meyer lemon remoulade



DINNER TABLES

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

WATERWAY BUFFET

- Vine ripe heirloom tomatoes with baby mozzarella, opal basil, three peppercorns pink sea salt, extra virgin olive oil
- Watercress and fricassee lettuces with Granny Smith apples, candied pecans, roasted beets, local goat cheese and champagne vinaigrette
- Red lentil salad with asparagus, oven-dried tomatoes, essence of thyme and feta cheese
- Braised veal shanks with root vegetables in red wine veal stock
- Rosemary infused grilled bavette steak with mushroom ragout, caramelized Cipollini onions
- Gulf shrimp tossed with fresh tomato, peppers, Andouille sausage and fingerling potatoes
- Selection of steamed market vegetables
- Yukon gold mashed potatoes with truffle oil

\$90 per person



SURF AND TURF

- Fresh Gulf ceviche in a lime avocado, tomato, red onion, cilantro marinade with tri-color tortilla chips
- Cold dill poached salmon medallions, marinated tomatoes, saffron remoulade
- Baby iceberg wedges, chives, red onions, tomato, peppered bacon, Montage blue cheese with balsamic drizzle
- Three peppercorn-rubbed filet of beef medallions, wild mushroom Boursin cheese ragout
- Grilled herb Maine lobster tails with lemon essence
- Organic chicken breasts, roasted with artichokes, cremini mushrooms in a light jus
- Shredded potato, gruyere cheese gratin
- Steamed seasonal harvest vegetables

\$75 per person



SUNSHINE STATE

- Mixed seasonal greens of red oak, lollo rossa, frisee and watercress, hearts of palm, shaved red onion, tear drop tomatoes, citrus vinaigrette
 - Marinated tomato, cucumber and red onion in peppered rice vinegar
 - Pan seared chicken breast with sweet plantain and avocado black bean relish
 - Mojo marinated roast pork loin with caramelized onion
 - Roasted Gulf grouper with ginger mango butter sauce
 - Grilled sweet potato planks with orange blossom honey glaze
 - Steamed seasonal garden vegetable selection
- \$90 per person



PLATED DINNERS

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

FIRST COURSE

Choose one

8 each

Baby iceberg wedge with heirloom tomatoes, peppered maple bacon, chives, red onion, Maytag blue cheese, balsamic drizzle

Artisan lettuce blend, Texas goat cheese, roasted beets, Asian pears, dried blueberries, sliced almonds, champagne vinaigrette

Vine-ripe red and yellow beefsteak tomato and fresh mozzarella stack with baby arugula and frisee lettuce, open artisan basil, extra virgin olive oil

Crisp hearts of romaine, marinated olives, roasted peppers, tear-drop tomatoes, fingerling potatoes, feta cheese, oregano dressing

Spinach and radicchio lettuces, gorgonzola, oven-dried tomatoes, carrot and cucumber noodles, golden beet curls, poppy seed dressing



ENTREES

Choose One

FRENCHED CHICKEN BREAST

Stuffed with spinach, prosciutto, fresh mozzarella, herbed orzo, Marsala demi glace

68

SAUTEED CHICKEN BREAST

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

65

FILET OF BEEF

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

85

SALMON FILET

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

80

FILET AND CRAB CAKE

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

95

FILET AND CHICKEN BREAST

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

90



CEREMONIES

- Up to three hours use of ceremony space
- Rehearsal scheduled for night prior, based on space availability
- Skirted platform stage
- Theatre style seating
- Wireless microphone and house sound system
- Décor items, including stage draping, floral arrangements, altar pieces, aisle runners, etc. are available for an additional cost. Please discuss ceremony set-up options with your Westin Wedding Coordinator.

1,500.00/Indoor Location

Price quote are subject to 24% service charge and applicable Texas occupancy and/or sales tax.



HOTEL GUEST ROOMS THE WESTIN AT THE WOODLANDS

INCLUDED IN YOUR WEDDING:

- Complimentary deluxe accommodations for the Bride & Groom on the wedding evening
- Courtesy room block at a discounted rate for wedding guests



THE WESTIN AT THE WOODLANDS

WEDDING PACKAGE PARTNERS

BAKERY

Kiss the Cook Cakes

- 281-292-0001 / www.kissthecookcake.com