

THE WESTIN AT THE WOODLANDS WEDDINGS

WEDDING RECEPTIONS

ALL RECEPTIONS INCLUDE:

- Four hours use of ballroom and pre-function area
- Dance floor
- Floor length decorative linen, chiavari chairs, and custom napkins
- Decorative linen for up to 4 accent tables
- Half hour welcome reception to include a cheese tray and hors d' oeuvres
- Four hours open bar service with house labels
- One bartender for every one hundred guests
- Buffet or plated dinner
- Dedicated banquet captain and banquet wait staff
- Champagne toast
- Wedding cake with buttercream icing
- Silver wedding cake stand
- Decorative easel
- Plated menu tasting for up to 4 guests with a wedding of 150 or more
- Cake tasting for up to 4 guests
- Complimentary deluxe accommodations for the Bride & Groom on the wedding night
- Champagne and chocolate dipped strawberries in the room for the Bride & Groom upon arrival
- Discounted guest room rate for wedding guests, pending availability
- On-site Wedding Coordinator



WELCOME RECEPTION

Artisan Cheese Display

Selection of two hand passed hors d'oeuvres:
(Additional selections available at 7.00 each per person)

COLD

- Blue crab toast with avocado
- Smoked salmon and bay arugula cannoli's
- 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
- Gulf seafood ceviche spoons
- Wild mushroom bruschetta

HOT

- Garlic shrimp with three cheese grits
- Blackened scallop, sweet potato and bacon hash
- Mini beef wellington, béarnaise sauce
- Local cheese quesadilla, house pico de gallo and adobo cream
- Sesame chicken tenders, plum tamarind drizzle
- Crab cakes with Meyer lemon remoulade
- Lobster tempura medallion with Sriracha cream
- Chicken and waffle bits, black pepper gravy



BEVERAGE SELECTIONS

House

Included in package

Smirnoff vodka
Beefeater gin
Cruzan rum
Jim Beam bourbon
Sauza Silver tequila
Seagram's 7 whiskey
Johnny Walker Red scotch
Hennessy VS cognac

Wine

Included in package

Chardonnay, Magnolia Grove
Cabernet Sauvignon, Magnolia Grove

Beer

Included in package

Bud Light, Michelob Ultra, Miller Lite,
Coors Light, Blue Moon,
Heineken, Dos XX, Stella Artois

Select

Additional 10.00 per person

Absolut vodka
Bombay Sapphire gin
Bacardi Superior rum
Jack Daniels whiskey
Cuervo Silver tequila
Canadian Club whiskey
Johnny Walker Black scotch
Hennessy VSOP cognac

Premium

Additional 20.00 per person

Grey Goose vodka
Hendricks gin
Diplomatico 12 year rum
Patron tequila
Crown Royal whiskey
Glenlivet 12 year scotch
Remy VSOP cognac

Premium

Included in upgrade

Chardonnay, Landmark Overlook
Cabernet Sauvignon, Justin

Premium Beer

Included in upgrade

Shiner Bock, Karback Hopadillo,
St. Arnold Art Car IPA

All prices are subject to 24% taxable service charge and 8.25% Texas Sales Tax.

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
Organic chicken breast roasted with artichokes, cremini mushrooms in a light jus
Rosemary infused grilled chateau loin 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

144.00 per person

SURF AND TURF

Fresh Gulf ceviche in a lime avocado, tomato, red onion, cilantro marinade with tri-color tortilla chips
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
Shredded potato, gruyere cheese gratin

132.00 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
Pan seared chicken breast with sweet plantain and black bean relish
Mojo marinated roast pork loin with caramelized onion
Grilled Mahi with ginger mango butter sauce
Fried yucca with cilantro chimichuri
Steamed seasonal garden vegetable selection

117.00 per person



PLATED DINNER

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

FIRST COURSE

Selection of one

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

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

ENTREES

Selection of one

SAUTEED CHICKEN BREAST

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

109.00

FILET OF BEEF

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

134.00

SALMON FILET

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

124.00



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

144.00

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

139.00

WEDDING CAKE

CUSTOMIZED WEDDING CAKE:

To include white or chocolate cake with buttercream icing, and choice of raspberry mousse, chocolate mousse, or almond buttercream filling.

Cake tasting included for up to 4 people.



CEREMONIES

Up to two 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

Please discuss ceremony set-up options with your Westin Wedding Coordinator

Décor items, including stage draping, floral arrangements, altar pieces, aisle runners, etc. are available for an additional cost

1,500.00/Indoor Location



HOTEL GUEST ROOMS

INCLUDED IN YOUR WEDDING:

- Complimentary deluxe accommodations for the Bride & Groom on the wedding evening
- Champagne and chocolate dipped strawberries in the room for the Bride & Groom arrival
- Discounted guest room rate for wedding guests, pending availability.



VENDOR LIST

LINEN AND DECOR:

EB INC

281.812.9587

www.EBINCEVENTS.COM

5226 Atascocita Road Humble, TX 77346

Johanna Terry Events

832.696.1821

savanna@johannaterryevents.com

Johannaterryevents.com

FLORIST:

The Blooming Idea

281.465.4288

www.Thebloomingidea.com

PHOTOGRAPHER:

Agaba Studios

832-352-5339

Agabastudios.com

Billy@agabastudios.com

DJ SERVICES:

DJU Entertainment

WWW.DJUentertainment.com

Kyle@DJUentertainment.com

WEDDING AND EVENT PLANNER:

Bella Meetings & Events

Event Planner

850.445.5919

BellaMeetingsEvents@gmail.com

All prices are subject to 24% taxable service charge and 8.25% Texas Sales Tax.