



Breakfast

Hospitality & Breaks

Lunch

Reception

Beverages

Dinner

General Information

JW Marriott Houston Downtown
806 Main St, Houston, TX 77002
713-360-3800

BREAKFAST

Based on 60 minutes of continuous service

CONTINENTAL BREAKFAST

Choice of 3 Chilled Juices: Orange, Grapefruit, Cranberry, Apple, Pineapple-Ginger or Carrot-Orange

Assorted Freshly Baked Breakfast Breads and Pastries

with Whipped Butter, Seasonal Preserves and Texas Wildflower Honey

Seasonal Whole and Sliced Fruit with Yogurt and House-Made Granola Toppings

Assorted Cereals with Chilled Milk

Freshly Brewed Regular and Decaffeinated Illy Coffee and Specialty Teas

\$29 per person

THEMED BREAKFAST BUFFETS

Buffets are for 25 guests or larger

A fee of \$150 will be assessed for groups under 25

The Texan

Southwest Scrambled Eggs (pepper, onions, cheddar cheese)

Biscuit N' Brisket with Country White Gravy

Country Fried Potato Hash

Buttermilk Pancakes with Syrup

JW House

Farm Fresh Scrambled Eggs

Hickory Smoked Bacon or Pork Sausage Patties

Herb Roasted Potatoes with Caramelized Onions

Belgian Waffles with Blueberry Syrup

Main Street Low Down

Scrambled Eggs with Salsa

Hickory Smoked Bacon or Pork Sausage Patties

Roasted Potatoes

Cheesy Grits

Healthy Start

Egg White Scramble with Spinach and Mushrooms

Chicken Sausage Links

Hot Steel Cut Oats

Wheat Pancakes with Banana Walnut Syrup

The Patriot

Farm Fresh Scrambled Eggs with Chive Crème Fraiche

Hickory Smoked Bacon or Pork Sausage Patties

Roasted Home Fries

Buttermilk Biscuits with Country Preserves

Baked French Toast with Vanilla Infused Syrup

All themed breakfast buffets include:

Choice of 3 Chilled Juices: Orange, Grapefruit, Cranberry, Apple, Pineapple-Ginger or Carrot-Orange

Assorted Freshly Baked Breakfast Breads and Pastries

with Whipped Butter, Seasonal Preserves and Texas Wildflower Honey

Seasonal Whole and Sliced Fruit with Yogurt and House-Made Granola Topping

Freshly Brewed Regular and Decaffeinated Illy Coffee and Specialty Teas

\$36 per person

Add JW's Signature "Green Juice" to any breakfast for **\$6 per person**

BREAKFAST

Based on 60 minutes of continuous service

MORNING STATIONS

Must be purchased in conjunction with a Continental or Themed Breakfast Buffet

Taco Cart

Warm Corn and Flour Tortillas
Scrambled Eggs and Egg Whites
Bacon and Chicken

Black Beans, Cotija Cheese, Pico de Gallo, Avocado, Jalapenos,
Cilantro, Lime Wedges

\$12 per person

Super Smoothies

Banana, Strawberry, Blueberry, Pineapple, Mango, Peach
(based on availability)

Freshly Squeezed Orange and Pineapple Juices
2% Milk, Almond Milk, Vanilla and Plain Soy Milk

Texas Wildflower Honey
Whey and Milk Protein
Plain and Vanilla Yogurt

\$12 per person**

Barista Corner

Made to Order Café Selections including
Traditional, Vanilla, Caramel, Sugar Cane and Mocha Lattes,
Cappuccino, Americano, Espresso and
Hot Chocolate served with Assorted Biscotti

\$18 per person**

Omelets to Order

Whole Eggs and Egg Whites
Ham, Bacon, Turkey, Sausage, Onions, Peppers, Tomatoes,
Mushrooms, Spinach, Shredded Cheddar and Monterrey Jack
Cheeses

\$13 per person**

From the Griddle

Buttermilk and Whole Wheat Pancakes

Choose 2: Bananas, Berries,
Seasonal Fruit, Nuts, Bacon Bits or Ham

Choose 2: Cane Syrup, Sorghum Syrup, Maple Syrup,
Seasonal Preserves or Whipped Vanilla Bean Mascarpone
Served with Whipped Butter

\$12 per person**

Savory Sandwiches

**Pick one item from each category to create up to 3 sandwiches*

Bread: Croissant, Buttermilk Biscuit and New York Style Bagel

Eggs: Scrambled, Scrambled Whites, Fried

Meat: Sausage, Country Ham, Smoked Bacon, Sautéed

Seasonal Vegetables (vegetarian)

Cheeses: Cheddar Cheese, Smoked Gouda, Fontina, Classic
American

\$6 per sandwich

*** indicates a station attendant is required at \$150 each*

BREAKFAST ENHANCEMENTS

Must be purchased in conjunction with a Continental or Themed Breakfast Buffet

Savory & Southern

Cheesy Grits with Green Onions

Breakfast Sausage or Chicken Sausage Links

\$9 per person

Sweet & Sticky

Sorghum Oatmeal with Brown Sugar, Raisins and Toasted
Walnuts

Warm Cinnamon Rolls

\$7 per person

BREAKFAST

Based on 60 minutes of continuous service

PLATED BREAKFAST

2 Courses

Starter

Choice of One

Seasonal Parfait, House-made Granola
Spiced Texas Melon and Grapefruit

Seasonal Fresh Fruit, Whipped Vanilla Bean Mascarpone

Main Course

Choice of One

Farm Fresh Scrambled Cage Free Eggs, House-made Breakfast Sausage, Home Fries
"Biscuit N' Brisket", Scrambled Eggs, Infused Apple Cinnamon Compote, Red-eye Gravy
"Steak & Eggs", Caramelized Onion Potatoes
Vegetable Quiche, Roasted Potatoes, Hickory Smoked Bacon
Apricot and Cream Cheese Stuffed French Toast, Scrambled Eggs, Hickory Smoked Bacon

All plated breakfasts include:

Choice of 3 Chilled Juices: Orange, Grapefruit, Cranberry, Apple, Pineapple-Ginger or Carrot-Orange
Assorted Freshly Baked Breakfast Breads and Pastries
with Whipped Butter, Seasonal Preserves and Texas Wildflower Honey
Freshly Brewed Regular and Decaffeinated Illy Coffee and Specialty Teas

\$30 per person

HOSPITALITY & BREAKS

Based on 30 minutes of continuous service

Energizer

Kashi Granola and Gatorade Protein Bars
Chocolate Covered Espresso Beans
Red Bull, Frappuccino or Monster Energy Drinks

\$16 per person

Barista Corner

Made to Order Café Selections including
Traditional, Vanilla, Caramel, Sugar Cane and Mocha Lattes,
Cappuccino, Americano, Espresso and Hot Chocolate
served with Assorted Biscotti

\$15 per person**

The Cookie Jar

Assorted Freshly Baked Cookies,
Brownies and Blondies

\$15 per person

Taste of Tex-Mex

Tostada Chips, Salsa, Queso Blanco and Guacamole
Spiced Fruit, Churros with Chocolate Sauce

\$16 per person

806 Popcorn Cart

Caramel, Salted Butter, Cheddar, Ranch,
Texas Spicy, Sea Salt and Peppered Popcorns

\$12 per person

Half-Time

Warm Pretzels with St. Arnold's Beer Cheese Sauce
Pulled Pork Nachos, Peanuts,
Kettle Cooked Popcorn, Party Mix

\$18 per person

Continental Break

Assorted Fruit Yogurts
Seasonal Whole Fruit
Kashi Granola and Gatorade Protein Bars

\$11 per person

Build Your Own Trail Mix

Dried Fruit, Salted Peanuts, Slivered Almonds,
Pretzels, Party Mix, M&Ms, Chocolate Chips,
Chocolate Covered Raisins and Granola Clusters

\$15 per person

Kid at the Candy Shop

Reese's Peanut Butter Cups, Snickers Minis, Butterfinger,
Kit Kat, Mike & Ike, Skittles, Sour Patch Kids

\$15 per person

Heart & Healthy

Crudit  with Buttermilk Dip and choice of
Choice of Red Pepper Hummus or Guacamole

\$15 per person

We All Scream For Ice Cream

Choice of 2: House-made Vanilla, Chocolate or
Strawberry Ice Cream or Seasonal Sorbet
Assorted Sauces and Toppings

\$18 per person**

French Fried Potaters

Fries with Cheese Curds and Gravy
Seasoned Fries with Curry Ketchup and Garlic Aioli
Sweet Potato Fries with BBQ Dip

\$13 per person

Afternoon Tea

Assorted Tea Sandwiches
Madeleines, Lemon Tarts, Fruit Tarts, Petit Fours
Southern Sweet Tea

\$16 per person

***indicates a station attendant is required at \$150 each*

All hospitality and breaks include your choice of:
Regular and Decaffeinated Coffee and Specialty Hot Teas
or Assorted Pepsi Products and Bottled Water

HOSPITALITY & BREAKS

Based on 30 minutes of continuous service

A LA CARTE

Illy Regular and Decaffeinated Coffee **\$70 per gallon**

Rashie Specialty Hot Tea **\$70 per gallon**

Freshly Squeezed Lemonade **\$55 per gallon**

Freshly Brewed Iced Tea **\$55 per gallon**

Freshly Squeezed Juice **\$55 per gallon**

JW Signature "Green Juice" **\$65 per gallon**

Pepsi Brand Soft Drinks **\$5 each**

Red Bull and Sugar Free Red Bull Energy Drinks **\$6 each**

JW Marriott VP Bottled Water **\$5 each**

Still or Sparkling Voss Water **\$6 each**

San Pellegrino Natural Sparkling Spring Water **\$7 each**

Assorted Breakfast Breads **\$36 per dozen**

Freshly Baked Muffins, Croissants and Danish **\$38 per dozen**

Assorted Bagels with Cream Cheese **\$37 per dozen**

Smoked Salmon served with Cream Cheese, Chopped Egg,
Diced Red Onion, Capers and Scallions **\$12 per person**

Assorted Biscotti **\$48 per dozen**

Seasonal Whole Fresh Fruit **\$3 per piece**

Fresh Sliced Seasonal Fruit and Berries **\$14 per person**

Oikos Fruit Flavored Greek Yogurts **\$5 each**

Kashi Granola Bars **\$4 each**

Gatorade Power Bars **5 each**

Assorted Individual Bags of Chips **\$4 each**

Individual Bags of Trail Mix **\$5 each**

Assorted Freshly Baked Cookies or Brownies **\$48 per dozen**

LUNCH

Based on 60 minutes of continuous service

THEMED LUNCH BUFFETS

Buffets are for 25 guests or larger

A fee of \$150 will be assessed for groups under 25

Texas Heartland

Smoked Black Eye Pea Soup
Baby Field Greens with Watermelon and Local Feta Cheese
Quinoa and Avocado Salad
Herb Roasted Chicken Breast
BBQ Beef Sliders with Tangy Cole Slaw
3rd Coast Fish Tacos
Chef's Special Gourmet Mashed Potatoes
Cornbread, Assorted Rolls and Texas Wildflower Honey Butter
Banana Crème Pie Trifle
Blueberry Buckle with Seasonal Fruit Compote

\$48 per person

United Flavors

Mandarin Shrimp and Green Salad with Asian Vinaigrette
Hummus with Cucumbers, Marinated Olives and Feta
served with Warm Pita Bread
Caribbean Jerk Chicken
Lemongrass Beef with Steamed Rice
Cavatappi Pasta with Roasted Mushroom Parmesan Sauce
Assorted Rolls with Whipped Butter
Assorted Macaroons and Almond Madeleines
Coconut Sticky Rice with Mango Lime Compote

\$46 per person

South of the Border

Jicama Mango Salad
Elote, *Mexican Street Corn*
Chile Lime Chicken
Spicy Garlic Churrasco
Adobe Local Red Fish
Pico de Galo, Chopped Onion, Cotija Cheese,
Cheddar Cheese, Cilantro and Limes
Cilantro Lime Rice
Chips & Salsa
Caramel Flan
Cinnamon Bunuelos with Dulce de Leche

\$44 per person

Texas Farmers Market

White Bean and Swiss Chard Soup
Robust Kale Salad, Walnuts, Red Onions and Shaved Parmesan with
Preserved Lemon Vinaigrette
Assorted Quiche Tarts
Roasted Free Range Chicken with Indian Summer Succotash
Grilled Skirt Steak with Cilantro Lime Rice
and Cilantro-Lime Chimichurri Sauce
Local Green Beans
Assorted Rolls with Molasses Butter
Fruit Tart and Seasonal Sorbet

\$45 per person

BBQ Smoke

Texas Chili
Chipotle Roasted Chicken
Smoked Brisket with Tangy BBQ Sauce
Sliced Smoke Roped Sausage
Cheddar Mashed Potato
Homestyle Potato Salad
Creamy Coleslaw
Corn Bread, Assorted Rolls and Honey Butter
Peach Cobbler with Vanilla Ice Cream

\$50 per person

Main Delicatessen

Roasted Turkey, Ham and Roast Beef
Sliced Tomatoes, Lettuce, Onion and Assorted Cheeses
Assorted Sliced Breads and Sandwich Rolls
Accountrements: Yellow & Whole Grain Mustard, Mayo,
Smoked Spicy Aioli & Pickle Spears
Rustic Potato Salad and Pasta Salad
Kettle Cooked Chips
Cookies and Brownies

\$38 per person

D.Y.O.S.

Romaine, Mixed Field and Baby Spinach
Diced Fresh Garden Vegetables
Marinated Tofu, Marinated Chicken Strips, Grilled Steak
Citrus Marinated Shrimp (Add \$6 per person)
Pita Crisps and House-made Croutons
Preserved Lemon Vinaigrette, Balsamic Vinaigrette
and Chipotle Caesar Dressing
Infused Imported Olive Oils & Vinegars
Assorted Rolls and Whipped Butter
Key Lime Tarts with Cherry Compote

\$33 per person

All themed lunch buffets include:
Iced Tea, Freshly Brewed Regular and Decaffeinated Illy Coffee and Specialty Teas

LUNCH

Based on 60 minutes of continuous service

BOXED LUNCHES

Minimum of 10 people, 3 Choice Maximum

Roasted Garden Panini

Marinated Eggplant, Roasted Piquillo Peppers, Caramelized Onions, Fresh Mozzarella and Basil Pesto on Ciabatta

Roasted Turkey Breast

with Thick Cut Applewood Bacon, Gouda Cheese, Garden Greens and Sweet Onion Marmalade in a Spinach Tortilla Wrap

Smoked Chicken Salad Sandwich

with Roasted Almonds, Frisee and Spiced Chutney on Toasted Whole Wheat Bread

Roast Beef

with Boursin Cheese, Pickled Red Onions, Lettuce and Tomato on Brioche

Texas Reuben

BBQ Smoked Brisket with Tangy Sauerkraut Coleslaw and Swiss Cheese on Brioche Bun

Cubano

Shredded Pork, Country Ham and Gruyere with Sweet Caper Mustard Aioli on French Baguette

*All Boxed Lunches are Served with:
Choice of Potato Salad or Kale Salad
Chips and Chocolate Chip Cookie
Assorted Pepsi Products or Bottled Water
\$35 each*

LUNCH

Based on 60 minutes of continuous service

PLATED LUNCH

3 Courses

Starter

Choice of One

New England Clam Chowder
Tortilla Soup

Tuscan Kale Salad, Walnuts, Red Onion and Shaved Parmesan with Preserved Lemon Vinaigrette
Mediterranean Salad with Roasted Papitas, Slivered Onion, Hearts of Palm and Cojita Cheese with Cumin Lime Vinaigrette
Romaine with Charred Corn, Tomato and Pickled Red Onion with Spicy Honey Mustard Vinaigrette
Local Tomato Caprese Salad with Texas Olive Oil and Balsamic Vinegar
Gulf Coast Ceviche (Add \$6 per person)

Main Course

Choice of One

Poultry

Roasted Crispy Skin Chicken, Mushroom Risotto, Red Wine Rosemary Demi-Glace
Blackened Chicken, Saffron Cous Cous Salad, Spiced Curry Yogurt
Moroccan Chicken Tagine, Olives, Preserved Lemon Cream, Roasted Fingerling Potato
Lemon-Herb Panko Crusted Chicken, Caramelized Shallot Mashed Potatoes
Rosemary Crusted Chicken, Truffle Orzo Mac and Cheese
Adobo Chicken, Buttered Cilantro Lime Rice, Salsa Fresca

\$48 per person

Fish

Citrus-Marinaded Mahi Mahi, Quinoa Salad, Grapefruit Avocado Salsa
Roasted Gulf Red Fish, Cajun Rubbed Potato, Smokey Tomato Shrimp Sauce
Seared Snapper, Roasted Garlic Redskin Mashed Potatoes, Pineapple Reduction
Miso Salmon, Jasmine Rice, Bok Choy, Soy Beurre Blanc

\$54 per person

Meat

Saint Arnold Root Beer Brined Pork Chop, Red Skin Mashed Potatoes
Flank Steak Churrasco, Chimichurri, Cilantro Lime Rice Pilaf
Beef Striploin, Cheesy Dauphinoise Potatoes, Blistered Cherry Tomatoes, Red Wine Sauce
Braised Short Ribs, Cheddar Mashed Potatoes, Charred Green Onion Au Jus

\$53 per person

Vegetarian

Sweet Potato, Roasted Corn and Black Bean Enchiladas
Ricotta Stuffed Poblano, Vegetable Succotash
Roasted Curried Chick Pea Stuffed Pepper
Seasonal Ravioli, Herb Beurre Blanc

\$48 per person

Indulgent

Choice of One

Framboise and White Chocolate Mousse, Flourless Chocolate Cake
Key Lime Cheesecake, Margarita Macerated Berries, Graham Shortbread
Salted Caramel Chocolate Tart, Hazelnut Crumble, Candied Hazelnuts
Butterscotch Pudding, Maple Bourbon Drizzle, Bacon Brittle
Strawberry and Basil Fruit Tart, Lime Curd

All plated lunches include:

Seasonal Vegetable and Assorted Rolls with Seasonal Whipped Butters
Iced Tea, Freshly Brewed Regular and Decaffeinated Illy Coffee and Specialty Teas

RECEPTION

Based on 60 minutes of continuous service

MIX & MINGLE

Choose any four items \$24 per person

Choose any five items \$30 per person

Choose any six items \$36 per person

Cold Canapes

Smoked Salmon Roses on Cucumber
Roasted Mushroom Crostini with Herb Cheese
BLT Bite with Herb Mayonnaise
Endive with Local Feta, Candied Pecans, Cucumber and Lemon
Prosciutto Romesco Crisp
Artichoke Mousse Filled Phyllo Cup
Tuna Avocado Tartar on Artisanal Cracker
Black Bean Tostado with Cotija Cheese
Blackened Shrimp on Creamy Polenta Bite
Crab Salad on Fried Plantain Chip

Hot Canapes

Crab Cake with Remoulade
Black Bean Empanadas with Cilantro Crème
Chile Lime Chicken Kabobs
Andouille Sausage en Croute with Creole Mustard
Shredded Pork and Honey Biscuit
Coconut Shrimp with Mango Chutney
Bacon Wrapped Scallops with Balsamic Drizzle
Black Bean and Chorizo Corn Cake
Cornmeal Crusted Fried Pickle Shooter with Avocado Ranch
Chicken Tandoori Skewers with Curry Yogurt

All options are based on one piece per person per menu item

RECEPTION ENHANCEMENTS

Market Stands

Must be purchased in conjunction with Other Reception Items

Please Speak with Your Event Manager for Further Details

Artisanal Cheeses

Local and Imported Cheese,
Quince Paste, Sutton Sweet
Preserves, Crackers, Artisanal Breads
\$17 per person

Mediterranean

Chickpea Hummus, Falafel, Tzatziki
and Riata, Sliced Cucumber, Warm
Pita Bread and Crispy Lavash
\$13 per person

Raw Bar

Crab Claws, Shrimp,
Peppadew Cocktail Sauce,
Horseradish and Vinegar
\$23 per person

Antipasto

Chef's Selection Specialty Charcuteries and Cheeses
House Pickled Vegetables
Artisanal Breads and Crackers
\$16 per person

Crudité

Garden Fresh Vegetables
Buttermilk Dip and choice of
Red Pepper Hummus or
Guacamole
\$11 per person

Sushi

(25 guest Minimum, Choice of 3)
Texas Beef Roll, California Roll, Spicy Tuna Roll or Vegetable Roll
Served with Pickled Ginger and Wasabi
\$21 per person

RECEPTION

Based on 60 minutes of continuous service

FROM THE BUTCHER BLOCK

Porcini Dusted Beef Tenderloin, Ancho Red Wine Sauce
\$230, serves 15 guests

Curry Marinated Leg of Lamb, Lemon-Mint Gremolata
\$140, serves 12 guests

Flank Steak, Red Chile Cilantro Chimichurri
\$125, serves 12 guests

Hickory Smoked Brisket, Molasses BBQ Sauce
\$135, serves 12 guests

Herb Crusted Turkey Breast, Roasted Garlic Gravy
\$115, serves 12 guests

Smoked Pork Loin, Cherry Demi-Glace
\$130, serves 12 guests

Roasted Salmon, Citrus Beurre Blanc
\$132, serves 12 guests

*All butcher block choices are accompanied by warm assorted rolls
and carved to order by a private chef, \$150 each*

BEVERAGES

BAR PACKAGE BY THE HOUR

Prestige

Tito's, Hendrick's, Maker's Mark, JW Black,
Bacardi Silver, Patron Silver, Crown Royal

Sommelier's Selection Red, White and Sparkling Wines

Domestic: Bud Light, Coors Light,
Miller Lite, Michelob Ultra
Craft: St. Arnold's Ale
Imported: Corona, Heineken

One Hour - \$25 per person
Two Hours - \$37 per person
Three Hours - \$49 per person
Four Hours - \$62 per person

Deluxe

Absolut, Beefeater, Jim Beam, Dewar's,
Don Q, Sauza Blue, Seagram's 7

Sommelier's Selection Red, White and Sparkling Wines

Domestic: Bud Light, Coors Light,
Miller Lite, Michelob Ultra
Craft: St. Arnold's Ale
Imported: Corona, Heineken

One Hour - \$20 per person
Two Hours - \$31 per person
Three Hours - \$42 per person
Four Hours - \$58 per person

Wine and Beer

Sycamore Lane Chardonnay
J Roget Sparkling Wine
Sycamore Lane Cabernet
Sycamore Lane Merlot

Domestic: Bud Light, Coors Light,
Miller Lite, Michelob Ultra
Craft: St. Arnold's Ale
Imported: Corona, Heineken

Pepsi Brand Soft Drinks, Juice and Water

One Hour - \$17 per person
Two Hours - \$22 per person
Three Hours - \$26 per person
Four Hours - \$29 per person

Bartenders Required at \$150 each
Number of bartenders based on size of group
Please consult with your Event Manager

BEVERAGES

HOST BAR ON CONSUMPTION

Prestige

Tito's, Hendrick's, Maker's Mark, JW Black,
Bacardi Silver, Patron Silver, Crown Royal
\$12 each

Choice of 4 Wine Selections
by the bottle

Domestic: Bud Light, Coors Light,
Miller Lite, Michelob Ultra **\$6 each**
Craft: St. Arnold's Ale **\$6 each**
Imported: Corona, Heineken **\$7 each**

Pepsi Brand Soft Drinks, Juice and Water **\$5 each**

Deluxe

Absolut, Beefeater, Jim Beam, Dewar's,
Don Q, Sauza Blue, Seagram's 7
\$11 each

Choice of 4 Wine Selections
by the bottle

Domestic: Bud Light, Coors Light,
Miller Lite, Michelob Ultra **\$6 each**
Craft: St. Arnold's Ale **\$6 each**
Imported: Corona, Heineken **\$7 each**

Pepsi Brand Soft Drinks, Juice and Water **\$5 each**

Sparkling -

Piper Heidsieck \$84
Nicolas Feuillatte \$77
Enza Prosecco \$65
Voveti Prosecco \$50
Maschio Prosecco \$27
J. Roget \$24
Poema \$22
Poema Rose \$22

Red -

St. Francis Merlot \$68
Concannon Crimson and Clover Red \$58
Lapostolle Casa Cabernet Sauvignon \$56
Catena Malbec Vista Flores \$53
Seven Daughters Cabernet Sauvignon \$46
Chloe Red Blend \$45
Mark West Pinot Noir \$42
Rioja Vega \$38
Sycamore Lane Merlot \$24
Sycamore Lane Cabernet Sauvignon \$24
Woodbridge Merlot \$23

White -

Chalk Hill Chardonnay \$72
Joel Gott Sauvignon Blanc \$50
10 Span Chardonnay \$49
The Seeker Riesling \$49
Kentia Albarino \$45
Guenoc Sauvignon Blanc \$44
Estancia Chardonnay \$42
Bolla Pinot Grigio \$35
Butterfield Chardonnay \$33
Sycamore Lane Chardonnay \$24

*Bartenders Required at \$150 each
Number of bartenders based on size of group
Please consult with your Event Manager*

BEVERAGES

Make your event unique by adding a specialty beverage bar

SPECIALTY BAR

Martini

Classic, Dirty, Cosmo, Apple
\$16 each

Margarita

Classic, Strawberry,
Peach, Mango
\$14 each

Mojito

Classic, Blackberry,
Strawberry, Mango
\$14 each

Fizz & Spritz

Bellini, Mimosa, Pomegranate Fizz
\$12 each

Bloody Mary

Celery, Olives, Bleu Cheese Olives, Bacon, Spicy
Pickles, Old Bay Seasoning, Tabasco, Worcestershire
\$12 each

Add a luge for a fun customized look! Speak to your Event Manager for details and pricing.

AFTER DINNER

Cognac

Courvoisier V.S.O.P., Remy Martin V.S.O.P., Hennessy V.S.O.P.
\$16 each

Port

Ramos Pinto 10 Years, Fonseca 10 Years
\$14 each

Cordials

Baileys, Amaretto, Frangelico, Sambuca, Grand Marnier, Kahlua, Southern Comfort
\$12 each

*Bartenders Required at \$125 each
Number of bartenders based on size of group
Please consult with your Event Manager*

BEVERAGES

CASH BAR

Prestige

Tito's, Hendrick's, Maker's Mark, JW Black,
Bacardi Silver, Patron Silver, Crown Royal
\$17 each

Deluxe

Absolut, Beefeater, Jim Beam, Dewar's,
Don Q, Sauza Blue, Seagram's 7
\$15 each

Sycamore Lane Chardonnay
J Roget Sparkling Wine
Sycamore Lane Cabernet
Sycamore Lane Merlot
\$16 per glass

Domestic: Bud Light, Coors Light,
Miller Lite, Michelob Ultra **\$8 each**
Craft: St. Arnold's Ale **\$8 each**
Imported: Corona, Heineken **\$9 each**

Pepsi Brand Soft Drinks, Juice and Water **\$6 each**

Cashiers Required at \$150 each
Bartenders Required at \$150 each
Number of cashiers and bartenders based on size of group

Please consult with your Event Manager

DINNER

Based on 60 minutes of continuous service

THEMED DINNER BUFFETS

Buffets are for 25 guests or larger

A fee of \$150 will be assessed for groups under 25

Italian

Tuscan White Bean Soup with Charred Bread
Garden Salad with Herb Vinaigrette
Caprese Salad with Texas Olive Oil and Balsamic Vinegar
Antipasto
Chicken Marsala
Market Fish with Lemon Caper Sauce
Pasta Bolognese
Rosemary and Olive Oil Potatoes
Assorted Rolls with Whipped Butter
Tiramisu
Lemon Sorbet with Macerated Berries
Ricotta and Mascarpone Cannoli

\$72 per person

Latin

Sopa de Frijoles *Black Bean Soup*
Mixed Greens, Hearts of Palm, Red Onions and
Toasted Pepita Seeds with Cumin-Lime Vinaigrette
Ceviche con Yucca
Citron and Cumino Spiced Little Havana Chicken
Spicy Garlic Charrasco
Carnitas Tacos with Salsa Roja, Salsa Verde and Cotija Cheese
Black Beans and Rice
Fried Plantains with Gordo Dip
Warm Flour and Corn Tortillas
Tres Leches and Caramelized Pineapple Shots
Margarita Lime Cheesecake

\$76 per person

Asian

Miso Soup with Wonton Strips
Baby Green Salad with Mandarin Oranges, Almonds,
Cucumbers and Peanut Dressing
Chilled Soba Noodle Salad
Pork Shu-Mai with Ponzu
Oven Roasted Shantung Chicken with Cucumber-Mint Relish
Lemon Grass Beef with Stir Fried Vegetables
Teriyaki Salmon with Asian BBQ Glaze
Steamed Jasmine Rice
Sesame Breadsticks
Lychee Raspberry Tart
Matcha Panna Cotta

\$72 per person

American

Deconstructed Wedge Salad
Baby Shrimp and Avocado Cocktail
Herb Roasted Rotisserie Chicken
Roasted Striploin and Smoked Tomato Sauce
Crab Mac and Cheese
Peppered Mashed Potatoes
Creamed Spinach
Green Beans and Baby Carrots
Assorted Rolls with Whipped Butter
Diplomat Bread Pudding
Brownie S'mores Shots

\$79 per person

All themed dinner buffets include:

Iced Tea, Freshly Brewed Regular and Decaffeinated Illy Coffee and Specialty Teas

DINNER

Based on 60 minutes of continuous service

PLATED DINNER

3 Courses

Starter

Choice of One

Roasted Golden Beets, Pure Luck Goat Cheese and Walnut Salad with Honey-Tarragon Vinaigrette
Frisee Salad with Pickled Red Onions, Pork Lardons, Chive and Egg Yolk with Black Pepper Dressing

Prosciutto, Melon and Arugula Salad with Shaved Parmesan and Honey Truffle Vinaigrette
Baby Field Greens, Bok Choy, Spiced Cashews and Wontons with Soy Ginger Vinaigrette

Crab and Corn Bisque

Smoked Cheddar and Potato Soup

Main Course

Choice of One

Poultry

Apricot Bacon Stuffed Chicken, Au Gratin Potatoes

Coq au Vin, Traditional Parmesan, Seasonal Mushrooms, Herb Roasted Potatoes

Balsamic Honey Charred Chicken, Creamed Spinach, Herb Roasted Potatoes, Blackberry Demi-Glace

Chicken Mole, Plantain Mashed Potatoes, Salsa Verde Crema

Chicken Low Mein, Spicy Apricot Sauce

Truffle Herb Roasted Airline Chicken Breast, Dauphinoise Potatoes, Saffron Cream

\$57 per person

Meat

Bone-In Pork Chop, Pimento Cheese Grits, Andouille Poblano Apple Sauce

Braised Beef Short Ribs, Roasted Fingerling Potato, Brandy Peppercorn Sauce

Lamb Chops, Mushroom Risotto, Romesco Sauce

Beef Filet, Horseradish Mashed Potatoes, Red Wine Demi-Glace

Korean Braised Short Ribs, Wasabi Mashed Potatoes, Miso Veal Reduction

\$70 per person

Fish

Achiote Salmon, Roasted Corn Risotto, Spiced Black Bean Sauce

Herb Roasted Grouper, Purple Potatoes, Poblano Lavender Lime Sauce

Seared Gulf of Mexico Red Fish, Bouillabaisse Rice, Roasted Corn Puree

Local Herb and Olive Oil Roasted Salmon, Quinoa Salad, Preserved Lemon Cream

\$60 per person

Vegetarian

Field Mushroom Ravioli, Cream Sauce

Szechuan Marinated Tofu, Soba Noodle Salad

Barley Risotto, Charred Broccolini

Sweet Potato and Corn Enchiladas, Creamy Chili Sauce

\$49 per person

Indulgent

Choice of One

Dark Chocolate Pot de Crème, Citrus Confit, Milk Chocolate Feuilletine

Yuzu Meringue Tart, Spruce Yogurt, Pistachio Powder

Chocolate Coffee Crumble, Mascarpone Whip, Espresso Gelee

Sour Cream Cheesecake, Amarena Cherry Compote, Graham Cracker Shortbread

Peanut Butter Mousse, Grape Fluid Gel, Banana Sponge, Peanut Brittle

Chocolate Cremeux, Hazelnut Crunch, Passionfruit Caramel

All plated dinners include:

Seasonal Vegetable and Assorted Rolls with Seasonal Whipped Butters

Iced Tea, Freshly Brewed Regular and Decaffeinated Illy Coffee and Specialty Teas

POLICIES AND GUIDELINES

Our menus include a wide variety of choices to appeal to your guests. Included you will find suggested packages. Crafted menus are also available. All menu prices are subject to 24% taxable service charge and 8.25% sales tax.

FOOD AND BEVERAGE OUTSIDE OF HOTEL

All food and beverage must be supplied and prepared by the hotel and must be consumed on the premise within the time frame of the event as stated in the Banquet Event Order, this includes alcohol. The Hotel reserves the right to confiscate food or beverage that is brought into hotel in violation of this policy without prior arrangements with your Catering Manager.

CONFIRMATION OF SET-UP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to your event will be outlined on a Banquet Event Order. Unless otherwise stated on the Banquet Event Order, the hotel reserves the right to change function rooms at any point should the number of the attendees decrease, increase, or when the Hotel deems it necessary.

LABOR CHARGES

Resetting of meeting rooms from previously agreed set-ups per your banquet event order(s) may result in additional cost to the group in the form of meeting room rental.

MATERIALS SENT TO THE HOTEL

Due to the layout of the HOTEL, it is not possible to store event materials. In the event a small amount of materials are to be shipped to the hotel in advance of your function, please follow the instructions below:

- The Hotel must be notified in advance that the materials are being sent. The Hotel must be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery.
- Each piece received must be labeled with the following: Your Name / Group Name C/O Event Manager's Name JW Marriott Downtown Houston, 806 Main Street, Houston, Texas 77002
- The organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.
- The Hotel will store properly sealed and labeled materials for up to (1) days prior to the function.
- The Hotel does charge a package handling fee for each item shipped or delivered for your event. Additionally, for the items delivered more than 1 day prior to the event, there will be a per day storage fee assessed. Please contact your Event Manager for applied charges.

MENU TASTING

Tasting panels are available after the event has been contracted with your event manager. A total of four guests may attend. Please allow your event manager two weeks' notice so they can coordinate with the Chef and Banquet Manager. Additional guests, second tastings, or tasting requested prior to signature of contract will incur a cost of \$75.00 per person.

FUNCTION GUARANTEES

Food guarantees are due by noon three (3) working days prior to the scheduled function. This number will be considered your minimum guarantee and is not subject to reduction. If no guarantee is given, the expected attendance, as stated on the contract, will be considered the guarantee. Our chef will prepare for 3% over the quoted guarantee. You will be charged for the guaranteed number of guests or the number of guests in attendance, whichever is greater. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

BILLING

Cash, Check, and Credit Card Payments: All functions must be paid for in advance unless direct billing has been approved by our credit manager. (Completion of a credit authorization is required). Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, Master Card or Visa. For Social events: a 25% non-refundable deposit will be required to reserve function space for all social functions at the time of contract signature. Three additional deposits leading up to your special day will be required. Payment of all changes are due three (3) working days prior to your event. A credit card will be required in advance of event for any additional charges during event.

CANCELLATION POLICY

If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement: The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage, and room rental charges. This cancellation fee will be charged if this function is canceled less than thirty (30) days from the event.

SIGNS AND DISPLAYS

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior Hotel approval. All decorations must meet approval of the Houston Fire Department. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior hotel approval.

SPECIAL SERVICES

For those very special occasions, we are delighted to offer additional information on Weddings, Ceremonies, Bridesmaid's Luncheons, Rehearsal Dinners, hotel accommodations, Gift Opening Brunches and Spa Packages. Your Wedding Specialists can help with finding the perfect vendors for your special day – florals, specialty linens, décor, entertainment and transportation.