



WEDDING PACKAGE

THE WOODLANDS RESORT

# WEDDING PACKAGE INCLUSIONS\*



- A Catering Sales Manager to Assist in Planning your Special Event
- Dedicated Event Staff to Provide Exceptional Service to your Guests, on site
- Creative Meal Packages  
Prepared by our Award Winning Culinary Team
- Customized Wedding Cake + Service  
Prepared by our Award Winning Pastry Chef  
*Additional charges may apply based on enhancements*
- Four Hour Open Bar with Passed Sparkling Toast
- One Complimentary Bartender
- Floor Length Specialty Table Linens and Chair Covers
- Coordinated Linens on Accent Tables
- Dance Floor, Staging, Chairs, Tables, China, Glasses, Silver
- Dedicated Power Circuit for Band/DJ and Officiant
- Complimentary Self-Parking
- Best Available Guest Room Upgrade for the Wedding Couple on their Wedding Night
- Sparkling Wine and Chocolate Dipped Strawberries in the Wedding Couple's Guestroom
- Customized Wedding Menu and Cake Tasting (up to four guests) with a signed contract.

Package Price per person is based on a minimum of 100 guests

*Additional \$12 per guest for under 100 guests (minimum 50 guests)*

A professional wedding coordinator is required for all wedding ceremonies and receptions

A 24% service charge and applicable sales tax will be added to the menu prices

# STERLING PLATED DINNER



## WELCOME RECEPTION

Selection of 3 Passed Hors d'Oeuvres

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### **SALAD** *Choice of one*

#### **Union**

Natural Greens, Grape Tomatoes, Pecans, Goat Cheese, Raspberry Chipotle Vinaigrette

#### **Orchard**

Natural Greens, Dried Apricots, Cranberries, Almonds, Shaved Manchego Cheese, Apple Chive Vinaigrette

#### **Woodlands Caesar**

Baby Romaine Heart, Quinoa Tabbouleh, Classic Caesar Dressing

#### **Harvard Beet**

Goat Cheese, Micro Spring Greens, Crisp Candied Orange, Vanilla Walnut Vinaigrette

#### **Caprese**

Heirloom Tomatoes, Fresh Mozzarella, Basil Extra Virgin Olive Oil

### **ENTRÉES** *Choice of one*

#### **Grilled Natural Chicken Breast**

Shallot Cider Reduction, Mushrooms, Asiago Cheese Tartlet, Butternut Squash Mash

#### **Lemon Rosemary Chicken Breast**

Parmesan Asparagus Risotto, Sweet Red Pepper Butter, Garden Fresh Vegetables

#### **Almond Crusted Grouper**

White Wine Butter Sauce, Grape Tomatoes, French Beans and Lemon Risotto

#### **Red Pepper Moderno**

Roasted Red Pepper Stuffed with Spinach and Cannelloni Beans, Savory Leek Quinoa, Rainbow Carrots

### **CUSTOMIZED WEDDING CAKE**

**\$110 per guest**

A 24% service charge and applicable sales tax will be added to the menu prices

# GOLD PLATED DINNER



## WELCOME RECEPTION

Selection of 3 Passed Hors d'Oeuvres

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### **SALAD** *Choice of one*

#### **Union**

Natural Greens, Grape Tomatoes, Pecans, Goat Cheese, Raspberry Chipotle Vinaigrette

#### **Orchard**

Natural Greens, Dried Apricots, Cranberries, Almonds, Shaved Manchego Cheese, Apple Chive Vinaigrette

#### **Woodlands Caesar**

Baby Romaine Heart, Ouinoa Tabbouleh, Classic Caesar Dressing

#### **Harvard Beet**

Goat Cheese, Micro Spring Greens, Crisp Candied Orange, Vanilla Walnut Vinaigrette

#### **Caprese**

Heirloom Tomatoes, Fresh Mozzarella, Basil Extra Virgin Olive Oil

### **ENTRÉES** *Choice of one*

#### **Filet Mignon Tournedos**

Forest Mushroom Glaze, Grilled Artichoke, Parmesan Mashed Potatoes

#### **Honey Lacquered Salmon**

Black Pepper, Carrot Ginger Nage, Basmati Rice and Peas

#### **Boursin Chicken**

Stuffed with Boursin Cheese, Leeks and Shiitake Mushrooms, Roasted Sweet Potato, Balsamic Glaze

#### **Brick Chicken**

Garlic Herb Basted Chicken, Soft Polenta, Grilled Zucchini, Marinara Sauce

#### **Pan Seared Snapper**

Served with a White Wine Tarragon Butter Sauce, Lemon Chive Risotto

#### **Eggplant Rollatini**

Spinach, Ricotta, Cannellini Beans, Charred Tomato

## **CUSTOMIZED WEDDING CAKE**

**\$120 per guest**

A 24% service charge and applicable sales tax will be added to the menu prices

# PLATINUM PLATED DINNER



## WELCOME RECEPTION

Selection of 3 Passed Hors d'Oeuvres

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### **SALAD** *Choice of one*

#### **Union**

Natural Greens, Grape Tomatoes, Pecans, Goat Cheese, Raspberry Chipotle Vinaigrette

#### **Orchard**

Natural Greens, Dried Apricots, Cranberries, Almonds, Shaved Manchego Cheese, Apple Chive Vinaigrette

#### **Woodlands Caesar**

Baby Romaine Heart, Ouinoa Tabbouleh, Classic Caesar Dressing

#### **Harvard Beet**

Goat Cheese, Micro Spring Greens, Crisp Candied Orange, Vanilla Walnut Vinaigrette

#### **Caprese**

Heirloom Tomatoes, Fresh Mozzarella, Basil Extra Virgin Olive Oil

### **ENTRÉES** *Choice of one*

#### **Chicken & Shrimp**

Pan Seared Chicken, Grilled Shrimp, Cheddar Mashed Potato, Seasonal Vegetables

#### **Filet & Maine Lobster**

Lobster Risotto, Petite Filet, Peppery Green Beans, Brandied Sauce American

#### **New Zealand Rack of Lamb**

Brown Butter Sweet Potato Mash, Broccolini, Lentil Confetti, Chimichurri Sauce

#### **Filet & Shrimp**

Petite Filet, Garlic Basted Shrimp, Creamed Spinach Cannelloni, Bordelaise Sauce

## **CUSTOMIZED WEDDING CAKE**

**\$135 per guest**

A 24% service charge and applicable sales tax will be added to the menu prices

# DINNER BUFFET



## WELCOME RECEPTION

Selection of 3 Passed Hors d'Oeuvres

## SALAD

### Market Salad

Gathered Greens, Poached Pears, Gorgonzola and Almonds with Creamy Balsamic Vinaigrette

### Composed Marinated Vegetable

Tomato Mozzarella, Cucumber Feta, English Peas and Pearl Onions, Lemon Cumin Garbanzo, Cauliflower Leek

## ENTRÉES *Choice of two*

### Chicken Francaise

with Tarragon, Lemon and Mushrooms

### Pan Seared Grouper

with Tomato Basil Relish

### Chicken Picatta

with Lemon Caper Butter

### Baked Sole Florentine

with White Wine Saffron Cream Sauce

### Natural Roasted Chicken Breast

with Peppercorn Velvet Sauce

### Snapper Ponchartrain

with Sherry Cream Sauce, Lump Crab and Shrimp

## CARVING STATION

### \*Roasted Prime Rib of Beef

with Rosemary Jus

## SIDES

Mixed Garden Fresh Vegetables

Vermont White Cheddar au Gratin

Potatoes Lemon Chive Risotto

## CUSTOMIZED

## WEDDING CAKE

**\$140 per guest**

A 24% service charge and applicable sales tax will be added to the menu prices

\*Must have a chef Attendant (1 Attendant per 100 guests) \$150 per attendant

# ENHANCEMENTS



## **SOUP** *Choose One*

**Roasted Corn Chowder** Sweet Corn, Mild Green Chile Peppers, Coriander

**Seafood Bisque** Essence of Lobster and Shrimp finished with Cognac Cream

*\$5 per guest*

## **DISPLAYED HORS D'OEUVRES**

Choice of two displayed hors d'oeuvres from our list of options

One piece of each per guest

*\$6 per guest*

## **DOMESTIC & IMPORTED CHEESES**

With Vine Fruits, Water Wafers and Butter Crackers

*\$11 per guest*

## **FRESH VEGETABLE ASSORTMENT**

With Peppercorn Ranch Dip and Hummus

*\$9 per guest*

## **DISPLAYED SEAFOOD**

Choice of two displayed hors d'oeuvres from our list of options

Two pieces of each per guest

*\$15 per guest*

## **BRUSCHETTA BAR**

Assorted Crostini and Breads with Traditional Hummus, Black Olives and Feta, Sundried Tomato Marscapone and Roasted Onion Spread

*\$7 per guest*

## **CUSTOM GROOM'S CAKE**

Prepared by our Award Winning Pastry Chef

*Additional charges may apply based on design*

*\$6 per guest*

## **SWEETS & TREATS PASTRY DISPLAY**

Assortment of Miniature Pastries and Dessert Parfaits

*\$9 per guest*

## **S'MORES STATION**

Marshmallows, Graham Crackers, and Milk Chocolate Squares

*\$6 per guest*

## **LATE NIGHT SLIDERS**

Cheeseburger or Fried Chicken Club

*\$48 per dozen*

## **LATE NIGHT BREAKFAST TACOS**

Scrambled Eggs, Jack Cheese, Spicy Sausage, and Salsa Roja

*\$36 per dozen*

# HORS D'OEUVRE SELECTIONS



## **PASSED HORS D'OEUVRES (3 included in package)**

- Veg Spring Roll with Carrot Plum Sauce
- Phyllo-wrapped Spinach and Feta Cheese Pastry
- Tomato Mozzarella Skewer "Caprese"
- Honey Bourbon Apricots and Goat Cheese
- Shrimp & Cucumber Margarita
- Grilled and Chilled Spicy Shrimp with Mango
- Peppered Tuna Wonton Crisp
- California Rolls with Crab, Cucumber and Carrot Wrapped  
in Nori Philadelphia Roll
- Seafood Cocktail Spoons  
*Traditional Shrimp, Mexican Shrimp, Crab and Avocado,  
Lobster Mango, or Guacaviche*
- House Salami & Pear Skewer
- Prosciutto Pressed Watermelon
- Smoked Chicken and Cherry Salad
- Prime Sirloin Carpaccio
- Kalbi-Glazed PorkBelly Skewers
- Seared Beef Tenderloin Crostini with Gorgonzola

## **DISPLAYED SEAFOOD**

- Shrimp
- Snow Crab Claws
- Gulf Oysters on the Half Shell
- Sushi: Salmon, Tuna, Snapper
- Rainbow Rolls
- California Rolls
- Philadelphia Rolls

## **DISPLAYED HORS D'OEUVRE SELECTIONS**

- Pesto and Parmesan Filled Artichoke Hearts
- Tiny Chicken Parmesan
- Korean Beef Sate "Bulgogi"
- Miniature Beef Wellington
- Salmon Boursin Strudel
- Coconut Fried Shrimp, Mango Sauce
- Shrimp and Andouille Banderillas
- Tempura Fried Lobster Risotto



# WEDDING PACKAGE BEVERAGES



## HOSTED BAR

### PREMIUM BRANDS

Legacy, Old Forester, John Barr, New Amsterdam Gin, El Himodor Reposado, Bacardi Silver, New Amsterdam Vodka

### DOMESTIC BEER

Budlight, Budweiser, Miller Light, O'Douls

### IMPORT & SELECT BEERS

Corona, Heineken, Shiner Bock

### PREMIUM WINE

Proverb cabernet Sauvignon, Proverb Chardonnay, Proverb Pinot Noir, Proverb Pinot Grigio

### SOFT DRINKS

### BOTTLED WATER

## UPGRADES

### TOP SHELF SPIRITS

Crown Royal, Jack Daniel's, Juro 10YR, Appleton, Titos, Herradura® Reposado and Bombay Sapphire  
*\$12 per guest*

### TOP SHELF WINES

William Hill Chardonnay  
William Hill Cabernet Sauvignon  
William Hill Pinot Noir  
William Hill Sauvignon Blanc  
Ecco Domani Pinot Grigio  
*\$7 per guest*

# WEDDING CAKE AND TASTING



A Customized Wedding Cake and Tasting for Four People  
*(additional tastings are charged at \$9 pp)*

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During the planning phase, your Catering Manager will work with you on the following cake details.

Enhancements may be additional fees. We will ask for your specific vision of your cake, colors, décor, etc.

Pictures, colors, swatches are all welcome to help us customize to your vision.

**SHAPE OF CAKE:**

Round or Square

**TIER TYPE:**

Stacked or Divided

**CAKE FLAVOR:** *Choose One or Two*

Vanilla / Chocolate / Red Velvet / Carrot / Other

*additional flavors at .50 per guest*

**FILLINGS:** *Choose One*

Raspberry Preserves / Cream Cheese / Lemon / Dark Chocolate

Ganache / Vanilla Buttercream

**ICING:** *Choose One*

Vanilla Buttercream / Fondant

*Please ask about custom design cakes and pricing*

# BRUNCH MENU



## **SMALL PLATES & STARTERS** *Please select three*

\$55 per guest (Additional Offerings are \$5 per guest)

### **SEASONAL FARMERS MARKET FRESH FRUIT**

### **SEVEN GRAIN GRANOLA AND GREEK YOGURT PARFAIT**

Wild Flower Honey and Red Raspberries

### **OLD FASHIONED LEMON-RICOTTA CHEESE BLINTZ**

Bartlett Pear and Black Currant Compote

### **ROASTED TOMATO BISQUE AND SANDWICH BITES**

Rich Tomato Soup with Mini Grilled Cheese Sandwich Bites

### **JUMBO LUMP CRAB CAKES**

Basil Pesto Aioli and Tomato Relish

### **IMPORTED ITALIAN "OO" FLOUR FLATBREADS**

Grilled Vegetables and Basil Pesto – Meat Lovers –

Forest Mushroom and Truffle

### **HOUSE MADE FRESH PASTA**

Wild Field Mushrooms, Parmigiano Reggiano and Parsley

### **HOT AND SOUR SOUP**

Firm Tofu and Shitake Mushrooms with Egg, Greens Onion and Sprouts

### **HEIRLOOM BEET SALAD**

Blue Vein Goat Cheese, Root Vegetables, Citrus Segments,

Tiny Greens and Tomato Oil

### **THE SALAD BAR**

Seasonally Inspired Offerings to Build Your Own Salad with

Imported Olive Oil, Balsamic Vinegar and House Made Dressings

## **SUSHI AND SASHIMI PLATTERS**

\$65 per platter (12 pieces per platter)

Sushi Grade Tuna, Salmon And Yellowtail, Hand Rolls And Nigiri

# BRUNCH BUFFET



## **THE BRUNCH BUFFET** *Please select three*

(Additional Offerings are \$10 per guest)

### **FREE RANGE ORGANIC EGGS COOKED TO ORDER & FRENCH-STYLE OMELET STATION**

*Station Attendant Required*

Wild Mushrooms, Gruyere, Smoked Confit Bacon, Spinach, Cheddar Cheese, Ham, Lump Crab, Tomatoes, Crispy Potato-Thyme Hash, Peppered Bacon, Chicken-Apple and Maple-Pork Sausages

### **HUEVOS RANCHEROS**

Black Beans, Ranchero Salsa, Avocado, Cotija Cheese and Corn Tostadas

### **CORNEDBEEF HASH EGGS BENEDICT**

House Made English Muffins, Poached Eggs and Hollandaise Sauce

### **EGG WHITE FRITTATA**

Egg Whites, Asparagus and Heirloom Tomatoes, Goat Cheese, Basil Pesto and Frisee Lettuce

### **SOUTHWESTERN SPICED HOUSE CURED SALMON**

Herbed Crème Fraiche, Capers, Chives, Toasted Brioche and Mini Bagel Chips

### **BONE-IN RIBEYE & MASHED POTATO MARTINI BAR**

Thinly Sliced Herb Crusted Rib Eye with Build Your Own Mashed Potatoes, Truffle Butter, Sour Cream, Creamed Spinach, Steamed Broccoli, Shredded Cheeses, Bacon Bits and Chives

*Add Butter Poached Lobster Medallions - \$10 Supplement*

### **MINI SKEWERED PANCAKES**

100% Pure Maple Syrup, Salted French Creamery Butter, Fresh Berries and House Honeycomb

### **FRIED CHICKEN AND WAFFLES**

Rosemary Syrup, Crisp Leeks and Peppered Bacon

### **CLASSIC JAMBALAYA & CRAWFISH PIE & FILE GUMBO**

Sliced Andouille Sausage, Jambalaya and BBQ Shrimp - Classic Dish Spun From the Hank Williams Sr. Classic "About Life, Love and Cajun Cooking"

# BRUNCH BUFFET



## **WHOLE ROAST GARLIC AND THYME CHICKEN**

Baby Potatoes, Cipollini Onions, Asparagus and Natural Jus,  
Served with Soft Rolls

## **SPANISH IBERICO HAM & MOZARELLA SANDWICH**

Marinated Peppers, Basil Pesto Aioli, Sun Dried Tomatoes  
and Toasted Baguette

## **KOREAN - STYLE POPCORN SHRIMP**

Kombu and Chive Aioli, Pickled Chilies and Seared Pineapple

## **PACIFIC ROCKBASS**

Fennel, Artichokes, Mandarin Orange and Fennel Salad

## **TEXAS BBQ PULLED PORK AND CORNBREAD**

Slow Roasted Pork Shoulder Smothered In Sweet Baby Rays  
BBQ Sauce and Sweet Cornbread Biscuits

## **SIGNATURE MINI BURGER BAR**

Prime Burger with Aged Cheddar & Lot

- Fiery Yard Bird with Buffalo Hot Mayo and Carrots "N" Celery

- Salmon Filet with Cucumber Salad, Radish and Watercress

**Sauces on the Side** - Truffle Mayo, Chili Ketchup, Whole Grain Mustard,  
Mayonnaise and Sweet Remoulade

## **HAND CARVED PORTERHOUSE STEAK FRITES**

*\$15 Supplement*

Sauce Béarnaise and Hand Cut French Fries