





WESTIN WEDDINGS

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.

Refresh

Our amenities are designed to renew your mind and body. Restore your vitality in the Heavenly® Bed, and allow our invigorating White Tea products to soothe you before and after your big day.

Nourish

Enjoy fresh, local ingredients, prepared to delight your guests and ensure that you feel energized for your big day.

Invigorate

Prep for your big event with a morning workout, or revitalize with a custom running route. Whatever your fitness style, Westin allows you to move well and feel your best.





OUR WEDDING PACKAGE INCLUDES

RECEPTION AND DINNER*

Four (4) Hour Use of Ballroom and Pre-Function Area

Welcome Reception, Including a Cheese Tray and Hors d'oeuvres

Dance Floor

Four (4) Hours of DJU Services, Provided by DJU Entertainment

Four (4) Hours Open Bar Service with House Labels

One (1) Bartender for Every 100 Guests

Buffet or Plated Dinner

Dedicated Banquet Captain and Banquet Waitstaff

Champagne Toast

Plated Menu Tasting for up to Four (4) Guests with a Wedding of 150 or More

*Minimum guest count of 100. Additional \$20.00++ per guest required, if under 100 (minimum of 60 guests required).

THE WESTIN AT THE WOODLANDS

2 Waterway Square Place The Woodlands, TX 77380 +1 281.419.4300 westin.com/woodlands

LINEN AND DÉCOR

Floor-Length Decorative Linen, Chiavari Chairs and Custom Napkins, Provided by EB Inc

Decorative Linen for up to Four (4) Accent Tables

WEDDING CAKE

White or Chocolate Cake with Buttercream Icing

Choice of Raspberry Mousse, Chocolate Mouse, or Almond Buttercream Filling

Silver Wedding Cake Stand

Cake Tasting for up to Four (4)

Our on-site Sales Manager is available to guide you through the planning process and ensure an extraordinary experience. A professional day of wedding planner is required.

Wedding Ceremony

The Ceremony Fee is \$2,000. Your ceremony includes a dressing room, a skirted platform stage, theatre-style seating and a DJ for music and sound provided by DJU Entertainment.

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

GUEST AMENITIES AND SERVICES

Complimentary Accommodation on your Wedding Night, complete with Champagne and Chocolate-Dipped Strawberries

Discounted Guest Room Block Rates, Based upon Availability

OUR WEDDING PACKAGE INCLUDES



All welcome receptions include an artisan cheese display and a selection of two hand-passed hors d'oeuvres.

Additional selections available at 9.00 each per person.

Cold

Blue Crab Toast with Avocado
Curried Organic Chicken Salad Tartlet
Tuna Tartare in Black Sesame Cone
Cilantro Crusted Shrimp with Spicy Peanut
Sauce
Heirloom Tomato and Mozzarella Skewers
with Basil Pesto
Gulf Seafood Ceviche Spoons

Baby Tomato Basil Bruschetta

Hot

Garlic Shrimp with Three Cheese Grits
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
Chicken and Waffle Bits, Black Pepper Gravy
Vegetable Tempura Bites with Wasabi Dipping Sauce

BEVERAGE SERVICE

Premium

Included in Package

Tito's Vodka

Bombay Sapphire Gin Barcardi Superior Rum Jack Daniels Whiskey

Cuervo Silver Tequila

Johnny Walker Black Scotch

Wine

Chardonnay, Carmel Road

Cabernet Sauvignon, Carmel Road

Beer

Bud Light Michelob Ultra Miller Lite Coors Light Shiner Bock Heineken

Stella Artois

Dos XX

Super Premium

Additional \$10.00++ per Person

Grey Goose Vodka Patron Tequila Tanqueray Gin

Diplomatico 12 Year Rum Crown Royal Whiskey Maker's Mark Bourbon

Wine

Chardonnay, Daou

Cabernet Sauvignon, Penfolds Max's

Beer

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Shiner Bock
Heineken
Dos XX
Stella Artois

St. Arnold Art Car IPA Karbach Hopadillo

Blue Moon

DINNER TABLES



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

Herb Crusted Chicken Breast Topped with a Lemon Butter Sauce

Rosemary Infused Grilled Flank Steak with Mushroom Ragout, Caramelized Cippiloni Onions

Gulf Shrimp Tossed with Fresh Tomatoes, Peppers

Andouille Sausage

Roasted Root Vegetables

Yukon Gold Mashed Potatoes with Truffle Oil

164.00 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 Ragout

Sautéed Shrimp with Lemon Essence

Seared Chicken Breasts, with Artichokes, in a Light Jus

Shredded Potato, Gruyere Cheese Gratin

Grilled Asparagus and Baby Portobello Mushrooms

152.00 PER PERSON

SUNSHINE STATE

Mixed Seasonal Greens of Red Oak, Lollo Rossa, Frisée 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 Chimichurri

Steamed Seasonal Garden Vegetable Selection

137.00 PER PERSON

PLATED DINNER



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

Entrées

Selection of one

SAUTÉED CHICKEN BREAST 129.00

With Artichoke Hearts, Capers, Teardrop Tomatoes, Sautéed Spinach and Mushroom Risotto

FILET OF BEEF 154.00

Pan-Seared Peppercorn 8 oz. Filet of Beef, Four Cheese au Gratin Potatoes, Lemon Garlic Broccolini, Rosemary Jus

SALMON FILET 144.00

Dill Infused Crusted Atlantic Salmon Filet with Oven Roasted Fingerling Potatoes, Wilted Rainbow Chard, Dijon Cream

FILET AND CRAB CAKE 164.00

Petite Filet of Beef and Jumbo Lump Crab Cake, Yukon Gold Whipped Potatoes, Haricot Verts, Port Wine Demi-Glace, Meyer Lemon Butter

FILET AND CHICKEN BREAST 159.00

Pan-Seared Beef Tenderloin with Porcini Dusted Chicken Breast, Garlic Lemon Broccolini, Asiago Risotto, Thyme Chicken Juice and Cabernet Demi-Glace

ENHANCEMENTS



Extend the wedding reception by one hour at \$800.00++.

Extend the house brands open bar by one hour at \$13.00++ per person.

Add wine service tableside during dinner at \$5.00++ per person.

BANANAS FOSTER STATION

\$15.00 Bananas Foster with Blue Bell vanilla ice cream

~requires attendant at \$200.00

MINI DONUT STATION

\$16.00

Fried to order house made mini donuts with toppings to include~ classic glaze, chocolate sauce, caramel sauce, chocolate shavings, sugar, powdered sugar, assortment of sprinkles and chopped mixed nuts

~requires attendant at \$200.00

BLUE BELL ICE CREAM STATION

\$26.00

Blue bell vanilla and chocolate ice cream served with toppings to include ~ mini assorted cookies and brownies, strawberries, M&M's, chocolate covered peanuts, pecans, chocolate shavings, chocolate sauce, caramel sauce, whipped cream and cherries

Late night bites

MINI BREAKFAST TACOS

\$8.00++ each

HONEY BUTTER CHICKEN BISCUITS

\$10.00++ each

Children's Wedding Menu

\$60.00++ per person ages 2-10

FRESH FRUIT CUP

CHICKEN TENDERS

served with seasonal vegetable and French fries

VENDOR LIST



Linen and Décor

EB. Inc

Linens and chair covers included in package ebincevents.com

Cake

Kiss the Cook Cakes

Wedding Cake included in the package kissthecookcake.com

DJU

DJU Entertainment

Included in the package djuentertainment.com

Wedding Planner

Samantha Gieseke

Plan Our Day Houston | 281-799-2867 www.planourdayhouston.com

Megan Heard

832-262-3881 www.bestdayeverevents.org

Notably Yours

Kari Reyes and Tanna notablyyoursevents.com

EM Events

Elizabeth Mize emeventstx.com

Photographer

Ivan Garcia Studio

ivangarciastudio.com

BLVD Wedding Photography

blvdphotography.com

C. Baron Photography

cbaronphotography.com

Light Rae Photography

www.lightraephoto.com

Pedigo Photography

www.pedigophotography.com

Videography

Reverant Wedding Films

www.wedding.film

C. Baron Photography

www.cbaronphotography.com/Houston-Wedding-Photographer/Cinema

Décor and Floral

Johanna Terry Events

johannaterryevents.com

Florist

The Blooming Idea

www.thebloomingidea.com

Piney Rose Flowers and Decor

pineyrose.com/pages/corporate

Monica's Brides

www.monicasbrides.com

Bride and Bloom

brideandbloomflorals.com

Hair and Makeup

Beauty Babes

influence-beauty.com

KV Beauty

www.kvbeauty.com

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