



WEDDING PACKAGES

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
- Silver Cake Stand
- Cake Cutting and Service
- Continuous Four-Hour Open Bar
- Event Space for up to 4 Hours
- Hand Passed Sparkling Wine Toast
- One Complimentary Bartender for Every 100 Guests
- Floor-Length Specialty Table Linens, Custom Napkins, and Chiavari Chairs
- Coordinated Linens on Accent Tables. Gift Table, Place Card Table, and Guest Sign-in Table
- Dance Floor, Staging, Tables, China, Glassware, and Silverware
- 1-Dedicated 20amp Power Circuit for Band/DJ
- Complimentary Self-Parking
- Complimentary Standard Guest Room for the Wedding Couple on their Wedding Night
- Sparkling Wine and Chocolate Dipped Strawberry Amenity Delivered to the Wedding Couple on the Night of the Wedding
- Menu Tasting (Up to Four Guests) with a Signed Contract of 150 Guests or More
- Complimentary Gift Certificate for a One-Night Stay in a Standard Room, as an anniversary gift (Valid One Year from Wedding Date)

**Package Price per person is based on a minimum of 100 guests
Additional \$20 per guest for under 100 guests (minimum 60 guests)**

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

A 26% 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

SALAD *Choice of one*

Parma Caesar

Hearts of Romaine, Shaved Prosciutto di Parma, Fresh Mozzarella, Caesar Dressing

Mixed Market Greens

Shaved Vegetable Crudité, Glazed Pecans, Champagne Vinaigrette

Caprese Salad

Heirlooms, Fresh Mozzarella, House Tomato Crisps, Black Garlic Crostini, Basil Vinaigrette

Greek Salad

Baby Rockets, Cucumbers, Baby Tomatoes, Red Onion, Kalamata Olives, Hummus, Lavosh Cracker, Citrus Vinaigrette

Vegetable Antipasti

Grilled Vegetables, Pickled Vegetables, Boiled Eggs, Cheddar Cheese, Swiss Cheese, Lavosh Crackers, Hummus

ENTRÉES *Choice of one*

Vegetarian option also available for dietary restrictions.

*Additional Entree Selection Available at \$10 per person

Roasted Frenched Chicken

Cracked Pepper Smashed Taters, Baby Vegetable Mélange, Calabrian and Apple Carmel

Crispy Skinned Salmon

Risotto Niçoise, Baby Carrot Mélange, Charred Lemon, Chive Oil

Prime Flat Iron Steak

Sweet Corn Puree, Potato Crisp, Grilled Asparagus, Fresno Pepper Chimichurri

Mushroom Carbonara V

Foraged Mushrooms, Roasted Button Mushrooms, Bucatini Pasta, Gremolata, Shaved Parmesan

WEDDING CAKE

\$137 per guest

*Additional entree selections will require menu indicators to be provided by the wedding planner

A 26% 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

SALAD *Choice of one*

Parma Caesar

Hearts of Romaine, Shaved Prosciutto di Parma, Fresh Mozzarella, Caesar Dressing

Mixed Market Greens

Shaved Vegetable Crudité, Glazed Pecans, Champagne Vinaigrette

Caprese Salad

Heirlooms, Fresh Mozzarella, House Tomato Crisps, Black Garlic Crostini, Basil Vinaigrette

Greek Salad

Baby Rockets, Cucumbers, Baby Tomatoes, Red Onion, Kalamata Olives, Hummus, Lavosh Cracker, Citrus Vinaigrette

Vegetable Antipasti

Grilled Vegetables, Pickled Vegetables, Boiled Eggs, Cheddar Cheese, Swiss Cheese, Lavosh Crackers, Hummus

ENTRÉES *Choice of one*

Vegetarian option also available for dietary restrictions.

**Additional Entree Selection Available at \$10 per person*

Garlic Roasted Jidori Chicken

Spiced Barley and Lentils, Roasted Jumbo Asparagus, Tomato Concasse, Chicken Jus

Pan Seared Sea Bass

Crispy Risotto Cake, Baby Vegetables, Sauce Vierge, Lemon Oil

San Marzano Braised Short Ribs

Jumbo Asparagus, Baby Carrot, Chive Whipped Potatoes, Cabernet Demi, Fried Leeks

Pepper Crusted NY Strip

Roasted Mushroom Jus & Pan Seared Seabass, Sauce Vierge
Chive Whipped Potatoes, Baby Carrots Glazed in Herbs and Local Honey

Roasted Cauliflower Steak **V**

Green and Purple Cauliflower Puree, Charred Tomatoes, Honey Mustard Jus, Lemon Oil

WEDDING CAKE

\$157 per guest

A 26% 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

DISPLAYED CHEESE BOARD

SALAD *Choice of one*

Parma Caesar

Hearts of Romaine, Shaved Prosciutto di Parma, Fresh Mozzarella, Caesar Dressing

Mixed Market Greens

Shaved Vegetable Crudité, Glazed Pecans, Champagne Vinaigrette

Caprese Salad

Heirlooms, Fresh Mozzarella, House Tomato Crisps, Black Garlic Crostini, Basil Vinaigrette

Greek Salad

Baby Rockets, Cucumbers, Baby Tomatoes, Red Onion, Kalamata Olives, Hummus, Lavosh Cracker, Citrus Vinaigrette

Vegetable Antipasti

Grilled Vegetables, Pickled Vegetables, Boiled Eggs, Cheddar Cheese, Swiss Cheese, Lavosh Crackers, Hummus

ENTRÉES *Choice of one*

Vegetarian option also available for dietary restrictions.

Petite Coffee Crusted Filet & Half Herb Roasted Chicken Breast

Whipped Potatoes, Garlic Confit, Baby Carrot Tzimmes, Pinot Noir Reduction

Garlic Roasted Jidori Chicken & Pan Seared Verlasso Salmon

Basil Chimichurri, Caper Blossom Butter, Aged Gouda Risotto, Parisienne Vegetable Mélange, Preserved Lemon

Coffee Crusted Filet & Cherry Smoked Jumbo Shrimp

Pinot Noir Reduction, Bearnaise Whipped Potatoes, Garlic Confit, Roasted Jumbo Asparagus, Rosemary Sea Salt

Aged Gouda Risotto **V**

Wild Mushroom, Charred Baby Tomatoes, Pomegranate Glaze, Goat Cheese Quenelle, Chive Oil

TABLESIDE WINE SERVICE

WEDDING CAKE

\$167 per guest

A 26% 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

Shaved Carrots, Baby Tomatoes, Cucumbers, Red Onions, Radishes, Champagne Vinaigrette

Vegetable Antipasti

Grilled Vegetables, Pickled Vegetables, Boiled Eggs, Cheddar Cheese, Swiss Cheese, Lavosh Crackers, Hummus

ENTRÉES *Choice of two*

Vegetarian option also available for dietary restrictions.

Frenched Chicken Piccata

Fried Caper Beurre Blanc

Roasted Chicken

Sinatra-Style, Fennel Sausage, Zinfandel Blanc

Blackened Snapper Pontchartrain

Sherry, Beurre Blanc, Shrimp, Crab, Fried Artichoke

Sea Bass a la Bucco

Tomato Ragout, Chicken Jus

Aged Gouda Risotto **V**

Wild Mushroom, Charred Baby Tomatoes, Pomegranate Glaze, Goat Cheese
Quenelle, Chive Oil

CARVING STATION

Herb Marinated Beef Tenderloin

Cracked Pepper Demi, Artisan Rolls, Duke's Mayonnaise, Tarragon Mustard, Whole Grain Mustard and Horseradish Chantilly

SIDES

Seasonal Vegetable Medley, Baby Vegetables, Herbs, Lemon Butter

Potatoes Au Gratin, Marble Potatoes, Cheddar Cheese, Bechamel

Roasted Barley Pilaf, Butternut Squash, Spinach, Carrots, Shaved Parmesan

WEDDING CAKE

\$179 per guest

A 26% service charge and applicable sales tax will be added to the menu prices

HORS D'OEUVRES

CHILLED

House Cured Salmon, Pastrami Mustard, Rye Toast
Charred Asparagus, Prosciutto, Bleu Cheese Mousse, Asiago Aioli, Cracked Pepper Beef Tenderloin, Candied Onion, Truffle Aioli, Crostini
Bacon and Cheddar Deviled Egg, Tabasco Caviar
Bruschetta Pomodoro Bites, Aged Balsamic, Micro Basil v
Antipasto Skewer, Olive, Artichoke, Baby Tomato, Mozzarella, Pesto v
Gulf Seafood Ceviche Spoons
Smoked Chicken & Avocado, Cayenne Mousse, Pumpernickle Toast

WARM

Beef Wellington Purses, Black Truffle Béarnaise
Shrimp Dumpling, Ponzu
Lump Crab Cake, Saffron Aioli, Sriracha Caviar
Mini Pork Carnitas Taquito, Fire Roasted Salsa
Chicken Tandoori Skewer, Naan, Cucumber Tzatziki
Crab Puffs, Cream Cheese, Wonton Crisp, Ponzu Plum Sauce
White Truffle Mac and Cheese Arancini v
Foraged Mushrooms, Roasted Garlic, Goat Cheese, Bruschetta v

A 26% service charge and applicable sales tax will be added to the menu prices

**Additional hors d'oevres available at \$12 each per person*

ENHANCEMENTS

Charcuterie \$28 *per person*

Spanish Chorizo, Soppressata, Capicola, Prosciutto
Cured & Brined Olives, Mostarda, Pickled Vegetables Assortment of Crackers & Baguettes

Imported & Domestic Cheese Selections \$25 *per person*

Assorted Farm Fresh Cheeses
Fresh Fruits, Dried Fruits, Candied Nuts
French Baguettes & Lavosh Crackers

Market Vegetable Crudité \$23 *per person*

Fresh Local Vegetables, Grilled Vegetables
House Pickled Vegetables, Bleu Cheese Dip
Herb Buttermilk Dip, Red Pepper Hummus

LATE NIGHT BITES

Breakfast Tacos

Scrambled Eggs, Cheddar Cheese, Bacon, Salsa on Side
\$9 *per person*

Gourmet Slider Station

\$35 *per person*
(Choice of 2)

Mini Hamburgers

Grilled Onions, Braised Pork Belly, Cheddar Cheese, Mini Brioche

Slow Roasted Pork

Barbecue Sauce, Apple Slaw, Mini Brioche

Honey Butter Chicken Biscuits

Crispy Fried Chicken, Woodlands Resort Honey, Housemade Biscuits

Pimento Grilled Cheese

Tomato Crisp, House Pickled Jalapeños, Mini Brioche

Make-Your-Own Ice Cream Sundae Station \$24 *per person*

House-Made Cookies

Chocolate Chip, Double Chocolate, Oatmeal Raisin

Ice Cream

Vanilla, Chocolate, Strawberry

Toppings

Caramel, Fudge, Confetti

ENHANCEMENTS

Extended Reception *\$800 per additional hour*
Extend the wedding reception.

Extended Bar *\$13 per person per additional hour*
Extend the house brands open bar.
Bartender Fee: \$35 per bartender, per hour.

Tableside Wine Service *\$7 per person*
Add tableside wine service during dinner.

Children's Wedding Menu *\$60 per child (ages 2-10)*
Fresh Fruit Cup, Chicken Tenders, Seasonal Vegetables, French Fries

Vendor Meals *\$65 per vendor*
Classic Caesar Salad
Frenched Chicken Piccata, Served with Basil Risotto, Baby Carrots, Fried Caper Blanc

WEDDING PACKAGE BEVERAGES

HOSTED BAR PREMIUM BRANDS

Jack Daniels Whiskey
Evan Williams Bourbon
Johnnny Walker Red Scotch
New Amsterdam Gin
El Juarez Tequila
Ron Rico Rum
Svedka Vodka

DOMESTIC BEER

Bud Light, Miller Light, Michelob Ultra, Heineken 0.0

IMPORT & SELECT BEERS

Corona, Shiner Bock, Hopadillo Karbach IPA

HARD SELTZERS

Truly Assorted Berry Flavors

PREMIUM WINE

Three Thieves Cabernet Sauvignon, CA
Three Thieves Chardonnay, CA
Three Thieves Pinot Noir, CA
Three Thieves Pinot Grigio, CA

SOFT DRINKS

BOTTLED WATER

UPGRADES TOP SHELF SPIRITS

Crown Royal Whiskey
Makers Mark Bourbon
Johnnny Walker Black Scotch
Tanqueray Gin
Herradura Reposado Tequila
Tito's Vodka
\$10 per guest

TOP SHELF WINES

Carmel Road Cabernet Sauvignon, CA
Carmel Road Pinot Noir, CA
Carmel Road Chardonnay, CA
Matua Sauvignon Blanc, New Zealand
\$5 per Guest

A 26% service charge and applicable sales tax will be added to the menu prices

WEDDING CAKE

You will be introduced to the cake vendor after the signing of the contract.

Cake details to consider

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 may be an additional fee

FILLINGS

Choose One

Raspberry Preserves | Cream Cheese | Lemon | Vanilla Buttercream

additional flavors may be an additional fee

ICING

Vanilla Buttercream

Please ask about custom design cakes and pricing

WEDDING CEREMONY PACKAGE

- Indoor or Outdoor Ceremony Location for One Hour
- Setup and Teardown of Resort White Garden Chairs
- Inclement Weather Backup Space for Outdoor Ceremony
- Pre-Ceremony Ready Room
- Gift Table with Resort White or Black Linen
- Unity Table with Resort White or Black Linen
- Water Station
- \$2,700 Ceremony Fee

In Conjunction with your Reception held at The Resort

READY ROOM ENHANCEMENTS

Charcuterie \$33 *per person*

Chef Select Display of Assorted Meats, Cheeses, Fruits, Nuts, and Crackers

Mimosa Bar \$37 *per person for two hours*

Sparkling Wine, Orange Juice, Amaretto, Strawberry, Mango, Peach Puree, Fresh Fruit Garnish

Deli Sandwiches and Terra Chips \$48 *per person*

Roast Turkey & Avocado

Lettuce, Tomato, Onion, Sharp Cheddar, Cranberry Chutney, Whole Grain Bread

Ham & Smoked Chicken

Provolone & Jack Cheese, Lettuce, Tomato, Bacon, Smashed Avocado Aioli, Whole Grain Bread

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VENDOR LIST

Linen and Decor

Included in Wedding Package

EB, Inc.

Linens and Chiavari Chairs

ebincevents.com

Cake

Included in Wedding Package

Kiss the Cook Cakes

Wedding Cake

kissthecookcake.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 Mizeemeventstx.com

Photographer

Ivan Garcia Studio

ivangarciastudio.com

BLVD Wedding Photography

blvsphotography.com

Nate Messerra Photography

www.natemesserra.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

Decor and Floral

Johanna Terry Events

www.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

www.influence-beauty.com

KV Beauty

www.kvbeauty.com

Entertainment

DJU Entertainment

djuentertainment.com

Gulf Coast Entertainment

www.gulfcoastentertainment.com

