



YOU WANT IT TO BE PERFECT...SO DO WE
WEDDING MENU

TRANSFORM YOUR DREAMS INTO REALITY

From our Experienced Wedding Specialist to the Executive Chef, to our friendly and Seasoned Catering Staff, nothing escapes our impeccable attention to detail. From your first steps in our door to the last waltz on our dance floor, our staff is dedicated to exceeding your expectations.

Proudly offering the following to all of our weddings:

- Guidance from our Wedding Specialist with planning and coordination of the schedule of events
- A Wedding Night Getaway including; one night deluxe accommodation, one romance package amenity, and complimentary hot breakfast for two
- One glass of house champagne per person served butler style for toasting
- Service of the wedding cake
- Discounted parking for reception guests at the hotel self parking garage – based on availability

Extras

Ask your Wedding Specialist for information about the hottest trends and most memorable touches for your special day.

Our Custom Chef crafted menus are available upon request.

Accommodations for Guests

Special overnight rates are available for out of town guests and the wedding party wishing to stay at the hotel.

Deposit

A non-refundable deposit is required with a signed contract to reserve the date of your wedding.

Service Charge & Sales Tax

A 23% taxable service charge will be added to the total cost of food and alcohol and a 8.25% Texas sales tax is calculated on all food, alcohol and service charges.

Guarantee

A final guarantee is needed five business days prior to event.

Final Payment

Final payment is due seven business days prior to the event.

A credit card is required to be on file for any incidental charges.

COCKTAIL RECEPTION

\$50.00 per person

COLD HORS D'OEUVRES

CHOOSE TWO

Mini Caprese Skewer with Basil Emulsion
Watermelon Gazpacho Shooter
Grilled and Chilled Barbeque Shrimp with Chipotle Cocktail Sauce
Boursin Cheese and Salami Cornucopia

HOT HORS D'OEUVRES

CHOOSE THREE

Chicken Guajillo Mole and Plantain Skewer
Smoked Brisket Picadillo Empanada
Applewood Bacon Wrapped Shrimp
Wild Mushroom Phyllo Purse
Crab Rangoon served with Honey Mustard Sauce
Chicken Diablos, Jalapeno Stuffed Chicken Wrapped with Oak Grilled Bacon

MARKET BUFFET DIP

CHOOSE ONE

Queso Blanco with Crisp Tostada Chips
Tapenade, Fresh Tomato Relish, Toasted Focaccia Bread with Garlic and Olive Oil
Classic Creamy Artichoke Dip with Herb Crusted Pita Chips

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Tea and Iced Tea

*Prices are per person. A customary 23% taxable service charge and 8.25% sales tax will be added to prices. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk to foodborne illness.



SIGNATURE RECEPTION

\$53.00 per person | \$100 Chef's Fee | Minimum of 100 guests

RECEPTION DISPLAYS

CHOOSE ONE

Fresh Marinated Vegetable Display with Herb Ranch and Red Pepper Aioli
Assorted Imported and Domestic Cheese with Sliced Baguette and Crackers
Seasonal Fresh Fruit Arrangement with Chilled Mango Yogurt Dipping Sauce

COLD HORS D'OEUVRES

CHOOSE TWO

Crisp Bruschetta topped with Goat Cheese and Spicy Tasso
Barbeque Spiced Duck on Rye Points with a Pomegranate Molasses Drizzle
Smoked Chicken Salad, Onion Marmalade on Crostini
Citrus Grilled Jumbo Shrimp with Garlic Aioli on Herbed Crusted Crostini
Lump Crab Tostada with Chive Crème Fraiche

HOT HORS D'OEUVRES

CHOOSE THREE

Grilled Shrimp Diablos, Stuffed with Jalapenos and hand wrapped in Smoke House Bacon, served with Fire Roasted Salsa
Mini Calzones filled with Italian Fennel Sausage with Roasted Pomodoro Dip
Sante Fe Chicken baked in Phyllo Pastry with Guacamole Dip
Crisp Vegetable Spring Rolls with a Pineapple Sweet and Sour Sauce
Spanikopitas, Spinach based Pastry Packets with Melted Feta

ACTION STATIONS

CHOOSE ONE

Pork Loin, Brown Sugar Roasted with Cherry Brandy Glaze, Freshly Baked Soft Rolls and Condiments
Whole Roasted Semi-Boneless Turkey with Cranberry Chutney Herb Mayo and Assorted Hearth Rolls

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Tea and Iced Tea

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PLATINUM RECEPTION

\$67.00 per person | \$100 Chef's Fee | Minimum of 100 guests

RECEPTION DISPLAYS

CHOOSE ONE

Whole Decorated Wheels of Brie, Baked in French Pastry and served with Sliced Sourdough Baguettes

Diced Seasonal Fruit and Lemon Pound Cake with Dark Chocolate Fondue and Raspberry Dipping Sauces

Antipasto Extravaganza featuring Mediterranean Meats, Cheeses and Vegetables with Toasted Crostini and Condiments

Smoked Salmon accompanied by Capers, Chopped Eggs, Red Onions, and Assorted Breads

COLD HORS D'OEUVRES

CHOOSE THREE

Shaved Blackened Beef on Pumpnickel Chips with Peppered Horseradish Butter

Prosciutto Wrapped Figs, Sweet Figs on an Italian Baguette with Boursin Cheese

Mini Smoked Chicken Botanas with Pepper Jack and Avocado

Smoked Hill Country Venison Sausage with Apricot Chutney

Smoked Salmon and Lemon Mascarpone on Rye Toast Points

HOT HORS D'OEUVRES

CHOOSE THREE

Jerk Chicken Satay with Papaya Relish

Crispy Tiger Shrimp wrapped in Wonton Skins with Maple Bourbon Mustard

Chicken Cordon Bleu Bites with Honey Dijon Dip

Spicy Pork Dumplings with Sweet Chili Sauce

Pancetta Wrapped Scallops

Baked Mushroom Caps filled with Italian Sausage Stuffing

Chicken Teriyaki Kabob with Pineapple and Green Bell Peppers

Lump Crab Tostada with Chive Creme

SPECIALTY CHEF ATTENDED STATIONS

CHOOSE ONE

Fresh Pasta Station featuring an Assortment of Pastas, Sauces, Grated Parmesan, Mushrooms, Sun Dried Tomato, Artichoke Hearts, Basil and a Peasant Bread Display prepared to order

Cracked Pepper and Herb Crusted Top Round of Beef Carved to Order and Presented with House Baked Silver Dollar Rolls, Natural Au Jus and Creamy Horseradish

Exotic Stir Fry Station featuring Tender Marinated Beef and Chicken, Cooked in a Wok to Order, accompanied with Asian Vegetables, Condiments and Steamed White Rice

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea



FORMAL PLATED DINNERS

Minimum of 100 guests

HOT & COLD HORS D'OEUVRES

CHOOSE THREE

- Pink Peppercorn Venison on Rye Croutons with Wild Cherry Relish
- Jumbo Citrus Grilled Gulf Shrimp with Raspberry Aioli on Herbed Crostini
- Boursin Cheese on Citrus Crackers Drizzled with Saffron Oil
- Petite Crab Cakes with Spiced Remoulade
- Cocktail Beef Wellington's, Roasted in Puff Pastry with Wild Mushrooms, Cognac and Green Peppercorn Sauce
- Pecan Crusted Chicken Tenders with Maple Bourbon Dip
- Spinach and Feta Cheese Baked in Phyllo Pastry

DINNER SALADS

CHOOSE ONE

- Cucumber Wrapped Greens with Goat cheese, Toasted Almonds, Tomatoes, and Red Wine Vinaigrette
- Ancho Caesar Salad with Sour Dough Croutons, Shaved Romano Cheese and Dried Tomato Bits
- Wedge of Boston Lettuce with Smoked Gouda, Toasted Pepitas and Crisp Matchstick Vegetables with a Grand Marnier Vinaigrette

ALL DINNERS INCLUDE

- Chef's Selection of Seasonal Vegetable
- Dinner Rolls with Sweet Creamery Butter

BEVERAGES

- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

DINNER ENTRÉE SELECTION

CHOOSE ONE

\$57.00 per person

Maple and Macadamia Glazed Chicken Breast with White Truffle Mashed Potatoes

Or

Grilled Herb Marinated Chicken Breast with Wild Mushroom Ragout and Fingerling Potatoes

\$60.00 per person

Shallow Poached Halibut with a Yellow Tomato Beurre Blanc served with Risotto Cake

Or

Filet of Salmon with Caramelized Fennel and White Wine Emulsion and Orzo Pasta

\$68.00 per person

Sliced New York Strip with Bordelaise Sauce, Shallot Crisps and Roasted Garlic Mashed Potatoes

Or

Grilled Tenderloin with Apple Cider Bacon Ragout and Dauphines Potatoes

\$68.00 per person

Grilled Tenderloin of Beef with a Peppercorn Demi and Jumbo Shrimp with a Garlic Butter Sauce served with Roasted Red Pepper Mashed Potatoes

Or

Grilled Salmon and Herb Roasted Chicken with Sauce Chivry and Roasted Tomato Coulis served with Confetti Rice

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