



ST. REGIS WEDDING – COCKTAIL RECEPTION

Cold Butler Style Passed Hors d'Oeuvres

All menu items are based on a minimum order of 20

- Balsamic fig and goat cheese flatbread, applewood bacon bits and chives 6.00
- Smoked salmon and cucumber roulade with fresh dill cream cheese, Melba toast 6.00
- Curried chicken salad tartlet with golden raisins, cucumber-turmeric yogurt, toasted cashews 7.00
- Ahi tuna and watermelon poke with daikon sprouts, wasabi-soy glaze on a crispy wonton 7.00
- Macadamia nut-crusting shrimp, key lime curd 7.00
- Truffled deviled egg, black tobikko caviar, chili oil 8.00
- Vietnamese shaved vegetable springroll, basil, peanut nuoc nam dipping sauce 5.00
- Snow crab claw, preserved lemon and dill crème fraiche 8.00
- Roma tomato and basil bruschetta with pinenuts, shredded asiago on a toasted olive oil crostini 4.00
- Duo of prosciutto and melon soup shooters, minted honeydew and cantaloupe-cardamom soup 6.00
- Muscato-poached apricot, gorgonzola mousse and toasted walnut on a caraway-rye crouton 6.00
- Mediterranean antipasto skewer with grilled artichoke, pesto mozzarella, Kalamata olive, tomato 5.00

Hot Butler Style Passed Hors d'Oeuvres

All menu items are based on a minimum order of 20

- Miniature beef tenderloin Wellington with Marsala mushroom duxelle 6.00
- BBQ shrimp and grits with tasso ham, cider bbq glaze 7.00
- Seared crab cake with Old Bay seasoning, Dijon remoulade sauce 8.00
- Smoked brisket picadillo empanada with jalapeño Jack cheese, red pepper coulis 6.00
- Panang shrimp with coconut red curry and leeks, lime-chili sauce 6.00
- Seared duck pot sticker with green onions, orange-soy reduction 6.00
- Pork carnita quesadilla with jack cheese, roasted red pepper and tomato salsa 6.00
- Wild mushroom vol-au-vent with fontina cheese 5.00
- Moroccan-spiced Merguez lamb sausage with grilled peppers, Dijon mustard 7.00
- Bacon-wrapped medjool date with almonds, balsamic glaze 5.00
- Chicken teriyaki brochette with sliced green onions, tangy pineapple-lime tamari sauce 6.00
- Spanakopita with spinach and feta cheese wrapped in crisp phyllo 5.00
- Chicken chao with ginger and water chestnut on a sugarcane stick, sweet chili sauce 7.00
- Yucatan roasted corn and black bean tart, avocado crema 5.00
- BBQ pulled pork on a mini buttermilk biscuit, guava-guajillo bbq sauce 6.00
- Punjabi chicken or vegetable samosas with peas, and curried potatoes, tandoori yogurt dip 6.00



ST. REGIS WEDDING – COCKTAIL RECEPTION

Cocktail Hour Tables

Displayed

CHILLED SEAFOOD ON ICE*

(Minimum of 25 guests required)

Poached jumbo shrimp, citrus-marinated clams and mussels, seasonal oysters on the half shell, Lemon-caper remoulade, classic cocktail sauce, shallot-cracked pepper mignonette, lemon and lime wedges, Tabasco® 35.00

Add Snow crab claws / per piece 7.00

Add Alaskan king crab legs / per piece 10.00

Add Maine Lobster, half tail / per piece MP

**A selection of hand-crafted custom ice carvings is also available - please consult your Event Manager for assistance with design and pricing.*

INTERNATIONAL AND DOMESTIC CHEESE MARKET

Chef's selection of artisanal and hand-crafted cheeses, dried fruit, nuts, grapes, artisanal bread and crackers 15.00

VEGETABLES CRUDITÉ

Vegetables in-season, with your choice of three dips: spiced eggplant baba ganoush, gorgonzola dip, roasted red pepper hummus, grilled artichoke dip, oregano-ranch, or creamy green goddess dip 9.00

ANTIPASTI

Prosciutto, Genoa salami, pistachio mortadella, bresaola cured beef

Herb and olive oil-marinated manchego cheese

Grilled artichokes, cherry peppers, marinated olives, cornichons

Whole grain and Dijon mustard, Roasted tomato jam

Crispy lavash, garlic crostini, grissini breadsticks 16.00

CEVICHE

Served in individual dishes or martini glasses - please choose two of the following:

Rock shrimp ceviche with sweet potatoes, sour orange, jalapeno

Snapper with pickled ginger, avocado, shaved red onion, yuzu dressing

Bay scallops with chili-lime marinate, jicama, cilantro

Ahi tuna, coconut milk, radish, black sesame seeds, yucca chip 16.00

JAPANESE SUSHI DISPLAY OR STATION*

(Minimum of 15 guests required)

Traditional and modern-style seafood and vegetable maki and nigiri sushi

Soy sauce, pickled ginger and wasabi / per person 25.00

**Add Master Sushi Chef Station (minimum 50 people, 2 hours service) 37.00*

Served by Culinary Attendant*

*Minimum order 75 percent of total guarantee for all displays and stations.
Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses*

ST REGIS

EXECUTIVE CHEF: John Signorelli EXECUTIVE BANQUET CHEF: Pevo Pich

Prices are subject to 25% Service Charge and 8.25% Sales Tax



ST. REGIS WEDDING – COCKTAIL RECEPTION

Cocktail Hour Tables

TAILORED SALAD TRIO*

Tossed to order

Spinach and strawberry salad, frisée, toasted pecans, goat cheese, lavender-balsamic vinaigrette
Taco bowl with pepperjack, cumin beans, avocado, corn pico, crispy tortilla strips, chipotle dressing
Classic caesar with toasted garlic croutons, shaved parmesan, garlic-lemon dressing 13.00

RISOTTO*

Served in martini glasses. Please choose two of the following:

Wild mushroom risotto with truffle essence
Blue Crab, preserved lemon, asparagus, corn cream
Duck leg confit with farro, sour orange jelly, sous-vide fennel, crispy parsley
Carnaroli rice saffron risotto with shrimp and peppers 16.00

PASTA D'ORO*

Please choose two of the following:

Rigatoni abruzzi with Italian sausage, peppers, zucchini, caramelized red onions, and asiago cheese
Butternut squash mezzaluna ravioli with gorgonzola-sage sauce, sliced pears, toasted pepitas
Baked cavatapi pasta Bolognese with pancetta meat sauce, shaved parmesan, tomatoes, herbs
Hand-crafted lobster ravioli with tender leeks and pesto cream 17.00

MINI-QUESADILLAS*

Please choose two of the following:

Roasted duck, cilantro-grilled chicken, roasted vegetable or shrimp
Served with flour tortillas with corn, diced tomato, cilantro,
Pepperjack cheese, avocado sour cream and heirloom pico-de-gallo 14.00

HONG KONG MARKET*

Served with mini take-out boxes and chopsticks

Shrimp fried jasmine rice
Wok-seared gingered chicken with lo mein noodles
Steamed shrimp shu mai and Seared vegetable pot sticker dumplings
Cha su bao roasted bbq pork steamed buns
Sweet soy, fiery chili oil, sriracha, soy sauce, sweet chili sauce 19.00

GULF COAST PAELLA

Valencia saffron rice, lobster, gulf shrimp, chicken, chorizo, crawfish, clams and mussels 18.00

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BRAISED BEEF SHORTRIBS*

Served in mini dishes

Cabernet-braised short rib of beef

Creamy fontina polenta

Rich bordelaise sauce

Wild mushroom ragout

Fried shallots, micro greens 15.00

SEARED DIVER SCALLOPS*

Served in mini dishes

Pan-seared sea scallops

Truffled Yukon potato purée

Applewood bacon-braised Swiss chard

Piquillo pepper coulis

Peppered parmesan crisp, garden herbs 17.00

TEXAS LAGER-BRAISED PORK BELLY*

Served in mini dishes

Texas Shiner Bock beer-braised pork belly with bbq-spiced crispy skin

Stoneground grits with aged cheddar cheese

Apple-raisin compote

BBQ pork jus reduction, toasted hazelnuts 16.00

GOURMET MAC AND CHEESE*

Please choose two of the following:

Creamy stroganoff with gouda cheese and lamb merguez sausage

Fusilli pasta with roasted chicken thigh, pancetta, asparagus, parmesan alfredo sauce

Baked macaroni and cheese gratin with smoked duck in espresso cups

Orzo and crab martini with portobello mushrooms, fontina cheese sauce 18.00

CRAB CAKES*

Served in mini dishes

Pan-seared Dungeness crab cake,

Parsnip-Yukon purée

Shaved radish, frisée, chive oil

Caper-Old Bay remoulade 20.00

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Cocktail Hour Tables

Traditionally Carved

ROASTED TENDERLOIN OF BEEF*

Truffle demi-glace and Béarnaise sauce

Soft brioche rolls

Serves 20 guests 360.00

ROSEMARY-ROASTED RIBEYE OF BEEF*

Caramelized onion marmalade, whole grain mustard

Horseradish sour cream, natural jus

Toasted artisanal rolls

Serves 30 guests 340.00

KING SALMON COULIBIAC WRAPPED IN PUFF PASTRY*

Mushroom duxelle

Tomato-hollandaise sauce

Serves 20 guests 280.00

WHOLE ROASTED TURKEY*

Giblet pan gravy and cranberry-orange sauce

Toasted artisanal rolls

Serves 40 guests 275.00

ROASTED LEG OF LAMB*

Rosemary jus, golden raisin-apple compote

Garlic naan bread

Serves 30 guests 300.00

VANILLA AND HONEY-GLAZED ROASTED PORK LOIN*

Watercress mustard, clove-spiced grilled pineapple chutney

Soft Parker rolls

Serves 30 guests 275.00

SLOW-ROASTED STEAMSHIP ROUND OF BEEF*

Onion-Thyme jus, horseradish cream, Dijon mustard

Soft brioche rolls

Serves 100 guests 575.00

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Sweet Finale Tables

MINI CUPCAKE TOWER

Decadent mini-cupcakes of red velvet, Valrhona® chocolate, vanilla bean, and carrot cake flavors decorated with vanilla butter cream, chocolate icing, candy sprinkles, cream cheese frosting 15.00

PROFITEROLES VIEUX CARRÉ*

Pâté à choux cream puffs stuffed with vanilla bean ice cream, topped with Bananas Foster compote and crushed pralines 14.00

CREPES ROMANOFF*

Orange-scented crepes stuffed with pure vanilla custard and strawberries Romanoff 16.00

PEACH BRANDY ALEXANDER*

Brandied peaches Alexander with toasted almond streusel and vanilla bean glaze 15.00

VIENNESE OPULENCE

Opera torte, chocolate raspberry tart, tiramisu cake, lemon-sour cream cheesecake, miniature fruit tarts, key lime tarts, chocolate éclairs, handmade chocolate truffles 16.00

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THE AFTER-PARTY

Displayed Late-Night Munchies

All menu items are based on a minimum order of 20

- Buffalo boneless chicken wings with carrot and celery sticks, blue cheese dip ranch dressing 6.00
- Cheeseburger sliders with American cheese, caramelized onions, sliced pickle, sesame seed bun 7.00
- Pepperoni calzones with peppers and onions, melted Monterey jack cheese 6.00
- Seasonal fruit and berries brochettes with vanilla-poppy seed yogurt 6.00
- Grilled cheese sandwich triangles with roasted tomato bisque 6.00
- Nacho bar with tri-colored tortillas, chili con queso, pickled jalapenos, salsa, guacamole 7.00
- Mini chicken cordon bleu with Swiss cheese and cured ham 7.00

Displayed Sweet Treats

All menu items are based on a minimum order of 20

- Pop rocks-dusted chocolate-covered strawberries 5.00
- Mini fresh fruit tarts 4.00
- Chocolate-dipped éclairs 3.00
- Rice crispy pops with raspberry dip 4.00
- Mini key lime pies with whipped cream 4.00
- Chef's selection of French macarons 2.00
- Red velvet torte with cream cheese icing 4.00
- Mini chocolate cupcakes with chocolate ganache frosting 4.00
- Lemon meringue tarts 4.00
- Assorted hand-crafted chocolate truffles 4.00
- Pecan Pralines Fortier 4.00
- Square cheesecake pops with chocolate and caramel drizzle 6.00
- Chocolate-dipped anise and almond biscotti 4.00
- Mini pecan pies 4.00

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ST. REGIS WEDDING – PLATED DINNER

Soups

- Roasted tomato bisque, asiago cheese crostini, basil oil
- Cauliflower soup DuBarry with crispy parsnips, chives, truffle oil
- Bistro French onion soup, Armagnac-caramelized onions, artisanal gruyere crouton
- Seafood and andouille sausage gumbo, espelette pepper spiced popcorn
- Potato-leek soup, smoked duck lardons, hazelnuts, crispy fried leeks
- Roasted chicken consommé, printaniere vegetables, truffled chicken mousse torchon
- Wild mushroom bisque, herb-ricotta dumpling, grilled pumpernickel crostini
- St. Regis signature lobster bisque en croute

Salads

- Briar Oaks bistro salad
cherry tomatoes, smoked almond-crustéd chèvre, pancetta crispies, grilled sourdough, raspberry vinaigrette
- Cucumber-wrapped spinach and tatsoi salad
orange supremes, shaved fennel, pickled red onions, soy glaze, toasted wontons, sambal-sesame-citrus dressing
- Sliced green apple and endive salad
radicchio, frisée and lolita rossa, candied walnuts, manchego cheese, golden raisins, lemon-thyme vinaigrette
- Cracked wheat tabouli salad
artichoke hearts, grilled halloumi cheese, red peppers, currants, minted preserved lime vinaigrette
- The Texas local
mesclun greens, ruby grapefruit, spiced pecans, redneck cheddar, jalapeno brioche toast, oregano-honey vinaigrette
- Duo of asparagus salad with 7-minute egg
Boston lettuce with frisée, toasted hazelnuts, shaved red onion, crumbled bleu cheese, creamy hazelnut dressing
- Vanilla-poached pear salad with roasted beets duo
watercress and mâche, sliced radishes, feta cheese, roasted yellow beets, red beet coulis, yogurt-dill dressing
- Bluebonnet Farms' tender greens
dried cherries, gorgonzola dolce, toasted walnuts, cherry tomatoes and aged Xeres sherry vinaigrette
- Southwest Caesar salad
diced avocado, roasted corn, el charro beans, pepperjack cheese, chipotle-Caesar dressing, in a crispy tortilla bowl
- Vine-ripened red and yellow tomato, fresh mozzarella cheese napoleon
cucumber-bundled greens, herb crostini, toasted pinenuts, basil oil and aged balsamic vinegar reduction

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ST. REGIS WEDDING – PLATED DINNER

Entrées

MEAT

Bacon-wrapped grilled filet mignon

fontina-chive mashed potatoes, roasted asparagus, crispy shallots, Barolo reduction 66.00

Herb-roasted beef tenderloin au poivre

balsamic-glazed brussel sprouts, creamy gouda cheese polenta, haricots vert, cognac-peppercorn demi 64.00

Pan-seared beef filet tournedos

wild mushroom ragout, garlic spinach, rosemary-roasted fingerling potatoes, truffled bordelaise sauce 66.00

Cabernet-braised short rib of beef

celery root and potato gratin with gruyere cheese, roasted broccoli rabe, grain mustard demi-glace 60.00

Honey-vanilla roasted pork loin

stone-ground grits with cheddar, broccolini with almonds, granny smith apple compote, achiotte glaze 59.00

SEAFOOD

Cedar-planked grilled salmon

haricots vert, tasso ham, croquette potatoes with aged gold cheddar, Dijon and honey verjus gastrique 56.00

Pan-roasted seabass

artichoke-potato purée, glazed baby carrots, zucchini ribbons, marsala-shallot reduction, fried leeks 60.00

Baked mahimahi with hoisin glaze

sesame-glazed baby bok choy and carrots, lemongrass jasmine rice, soy-grilled shiitakes, crispy wontons 62.00

Sumac-seared Diver Scallops and Hawaiian Blue Prawns

Stir-fried vegetables, pad thai noodles, tamarind-chili glaze, mango-papaya salsa, fried plantain 66.00

POULTRY

Basil-crust chicken breast

balsamic-asiago risotto with peas, yellow squash-tomato ragout, toasted cumin and fennel coulis 55.00

Sous vide half chicken in chardonnay-thyme butter

bacon-mashed potatoes, jardinière vegetables, mushroom fricassee, parmesan crumble 56.00

Duck confit pot pie with honey-seared duck breast

creamy root vegetables, Yukon potatoes and pearl onions, roasted asparagus, poached egg, curly carrots 66.00

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ST. REGIS WEDDING – PLATED DINNER

VEGETARIAN

- Sweet potato “risotto” with fava beans, toasted sunflower seeds, slow-roasted cipollinis 54.00
Grilled portobello steak, boursin cheese polenta, eggplant caponata, peppers, cabernet reduction 54.00
Mushroom and ricotta cheese cannelloni, braised red chard, yellow tomato coulis, black olives 55.00
Butternut squash mezzaluna ravioli, spinach, arugula, gorgonzola-sage cream, toasted pepitas 58.00

COMBINATION ENTRÉES

- Pepper-seared beef tenderloin and herb-grilled shrimp
Roasted garlic mashed potatoes, asparagus bundle, caramelized onions, red wine demi glace, tarragon aioli 68.00
Onion-crust beef filet and cedar-grilled salmon
Wild rice pilaf, zucchini and squash ribbons, roasted cherry tomatoes, Dijon-maple glaze, brandied jus 65.00
Roasted chicken ballontine and black tiger prawns
basil risotto with peas, yellow squash-tomato ragout, roasted garlic cream, truffled Madeira jus 64.00

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Sweet Finale

Raspberry crème brûlée, vanilla chantilly cream
Apple crostata, crushed hazelnut brittle, green apple sauce
Strawberry bagatelle with Chambord-macerated strawberries
German chocolate cake with toasted coconut, pecan caramel
Lemon tart, blueberry compote, Limoncello curd
Chocolate concord cake, fresh raspberry marmalade
Raspberry and passion fruit Pavlova with macerated tropical fruit relish
Cinnamon raisin bread pudding with rum caramel sauce and praline croquant
Hazelnut chocolate bombe with sauce crème anglaise
Red velvet mascarpone torte with orange and blackberry compote
Chocolate caramel mousse with five spice crème brûlée, almond dacquoise
Chocolate praline tart with sea-salted maple-pecan compote
Bartlett pear and almond frangipane tart with caramelized pear confit
White chocolate cheese cake, almond tuile, orange sauce

Dessert decadence tasting

The Pastry Chef's trio of Signature Desserts of the season (additional 6.00)

Mignardises to share

After-dinner mignardises assortment of hand-crafted chocolates, macaron and biscotti 4.00

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ST. REGIS WEDDING – PLATED DINNER

World Passport

*(Minimum of 30 guests required)**

THE SPANIARD

Potato and herb frittata with melted manchego cheese
Cured ham and Spanish chorizo with mostazas
Herb-marinated olive medley

*LA DOLCE VITA**

Herb-roasted marinated leg of lamb, natural jus with rosemary
Wild mushroom risotto with truffle essence, asiago cheese
Chilled grilled asparagus and marinated peppers
Crostini rustica with goat cheese-sundried tomato tapenade

CARIBBEAN

Jerk-spiced flank steak, grilled pineapple-mango compote
Black bean and roasted corn slaw with red cabbage and creamy cilantro dressing
Lobster and papaya martini, fried plantain chip

TASTE OF ASIA

California rolls and nigiri sushi with pickled ginger, soy sauce and wasabi
Thai curry coconut shrimp, lemongrass jasmine rice
Cucumber and mango spring roll with mint, nuoc mam peanut sauce

FRENCH TEMPTATION

Opera cake
Rum-syrup savarin babas
Mini French patisseries

Freshly brewed coffee, decaffeinated coffee
Selection of English and herbal teas with honey and lemons 89.00

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ST. REGIS WEDDING – BUFFET DINNER

Cucina Italia

*(Minimum of 30 guests required)**

Minestrone tradizionale with orzo and garden vegetables
Roma tomato and baby fresh mozzarella caprese salad with basil, balsamico
Olive and rotelli pasta salad with grilled artichokes and peppers

ANTIPASTI

Marinated olives and pickled pepperoncini
Grilled peppers, onions, and herb-marinated vegetables
Thin-sliced capicola, salami, prosciutto
Selection of Italian farmhouse cheese with dried fruit and grapes
Grilled ciabatta and herb focaccia, flavored olive oils

MAIN PRESENTATIONS

Chicken saltimbocca, baby spinach, roasted artichoke, sundried tomatoes, natural jus
Baked eggplant-parmesan caponata
Sautéed rapini with almond slivers
Garlic and herb soft polenta with mozzarella

**OFFERED BY CULINARY ATTENDANT*

Linguine carbonara in a creamy prosciutto sauce
with onions, sweet peas and freshly shaved parmesan
Sautéed jumbo shrimp
with garlic, crushed tomatoes and basil served over cappellini angel hair pasta

SWEET FINALE

Pistachio panna cotta
Chocolate chip cannoli
Classic anise pizzelles
Espresso tiramisu

Freshly brewed coffee, decaffeinated coffee
Selection of English and herbal teas with honey and lemons 78.00

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Preservation Hall

*(Minimum of 30 guests required)**

Rich seafood gumbo with crab, oysters, cod, sassafras and crab boil spices

Mirliton squash salad with mesclun greens, chives, dill, and sweet red pepper vinaigrette

Fried crawdad and okra po' boy salad, "dressed" with lettuce, tomatoes, croutons, Creole remoulade

MAIN PRESENTATIONS

Blackened catfish Lafitte with vermouth shrimp, cajun cream and sliced ham

Creole red jambalaya rice with crawfish, chicken thighs, andouille sausage and trinity vegetables

Green beans tossed in herbed beurre noisette

*OFFERED BY CULINARY ATTENDANT**

Slow-roasted, butter-basted Cajun pork loin, carved to order

Crispy French rolls and spiced fruit chutney

SWEET FINALE

Creole praline cheesecake with caramel sauce

Raisin and brioche bread pudding with Sazerac bourbon anglaise sauce

Mini pecan tarts

Freshly brewed coffee, decaffeinated coffee

Selection of English and herbal teas with honey and lemons 78.00

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ST. REGIS WEDDING – BUFFET DINNER

Asian Flavors

*(Minimum of 30 guests required)**

White miso soup with wakame and tofu

Spicy shrimp lo mein salad with edamame, green papaya, cucumber noodles, ginger-chili dressing

Peking duck salad, mixed greens, bean sprouts, bok choy, mandarins, coriander leaves

SUSHI

Display of handcrafted sushi and California rolls

Pickled ginger, wasabi and naturally brewed soy sauce

MAIN PRESENTATIONS

Teriyaki-marinated chicken breast, tangy papaya chutney

Black sesame-seared white cod filet, Shaoxing rice wine-soy butter sauce

Pad Thai noodles with bok choy, carrots, snow peas, bamboo shoots, and green curry sauce

Bamboo steamer baskets of pork, shrimp and vegetable dim sum

Spicy Peanut, ponzu and soy dipping sauces

Lemongrass-steamed jasmine rice

*OFFERED BY CULINARY ATTENDANT**

Wok-fired Szechuan beef skirt steak, caramelized pineapple, broccoli and chili glaze

SWEET FINALE

Coffee-vanilla flan

Mango Tapioca Pudding

Coconut macaroons

Green tea madeleines

Freshly brewed coffee, decaffeinated coffee

Selection of green tea, English and herbal teas with honey and lemons 78.00

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ST. REGIS WEDDING – BUFFET DINNER

Houston's Rodeo Drive

*(Minimum of 25 guests required)**

Texas ranch Shiner Bock chili with Angus beef

Crisp jicama and citrus segment salad with grapefruit, orange, and cilantro-chili vinaigrette

Southwest Caesar with roasted corn, el charro beans, manchego, chipotle dressing, crispy tortilla strips

MAIN PRESENTATIONS

Mesquite-grilled chicken with tequila-cilantro mojo

Mini cheeseburgers with jalapeno jack cheese, ancho aioli and caramelized onions

Grilled corn on the cob with sweet butter

Salt-baked potatoes with classic garnishes

Grilled zucchini, asparagus, yellow squash, red onions and roma tomatoes

*OFFERED BY CULINARY ATTENDANT**

The St. Regis Houston's legendary spice-rubbed, slow-cooked beef brisket, carved to order

Jalapeno corn bread with mango whipped butter

SWEET FINALE

Black forest cake

Lemon tart with blueberry compote

Freshly brewed coffee, decaffeinated coffee

Selection of English and herbal teas with honey and lemons 74.00

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ST. REGIS WEDDING – BUFFET DINNER

Houston Refined

*(Minimum of 25 guests required)**

Texas ranch Shiner Bock chili with Angus beef

Crisp jicama and citrus segment salad with grapefruit, orange, and cilantro-chili vinaigrette

Southwest Caesar with roasted corn, charro beans, manchego, chipotle dressing, crispy tortilla strips

MAIN PRESENTATIONS

Mesquite-grilled chicken with tequila-cilantro mojo

Mini burgers with jalapeno jack cheese, ancho aioli and pickled red onions

Grilled corn on the cob with sweet butter

Salt-baked potatoes with classic garnishes

Grilled zucchini, asparagus, yellow squash, tomatoes and red onions

*OFFERED BY CULINARY ATTENDANT**

The St. Regis Houston's legendary spice-rubbed, slow-cooked beef brisket, carved to order

Jalapeno corn bread with mango whipped butter

SWEET FINALE

Red velvet white chocolate torte

Apple-blueberry brown betty

Freshly brewed coffee, decaffeinated coffee

Selection of English and herbal teas 74.00

*A culinary attendant fee of 110.00 applies. Labor fee is based on a three hour minimum.
Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses

ST REGIS

EXECUTIVE CHEF: John Signorelli EXECUTIVE BANQUET CHEF: Pevo Pich

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ST. REGIS WEDDING – BUFFET DINNER

Mediterranean Spice Market

*(Minimum of 30 guests required)**

STARTERS

Red lentil soup with Moroccan spices, flatbread croutons
Mesclun greens with crumbled feta cheese, red onions and tomato-olive vinaigrette
Dolmas rice and herb-stuffed grape leaves with tzatziki yogurt sauce
Tabbouleh salad with tomatoes, parsley, mint, lemon juice and olive oil
Crisp vegetables with hummus and roasted eggplant baba ganoush
Marinated olives and baby onions
Selection of domestic and international goat cheeses
Grilled pita wedges and lavash crackers

MAIN PRESENTATIONS

Grilled beef shish kabobs with yogurt-garlic marinade, cherry tomatoes, onions and peppers
Baked moussaka of beef, grilled zucchini, eggplant, parmesan cheese and nutmeg sauce
Fried falafel cakes with sesame tahini sauce, tomatoes and shredded lettuce
Tangine-baked chicken breast, green olive-citrus couscous
Steamed basmati rice

*OFFERED BY CULINARY ATTENDANT**

Herb-roasted leg of lamb with fig-mint chutney and yogurt-dill sauce
Olive rolls, pita and virgin olive oil

SWEET FINALE

Baklava with toasted walnuts
Ricotta-anise cheesecake with blackberries
Fig tarts with brown sugar mascarpone
Medjool dates and candied walnuts

Freshly brewed coffee, decaffeinated coffee
Selection of English and herbal teas with honey and lemons 84.00

*A culinary attendant fee of \$110 applies. Labor fee is based on a three hour minimum.
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ST. REGIS WEDDING – BUFFET DINNER

Wine Explorer's Tour

*(Minimum of 30 guests required)**

*CHARDONNAY**

Tomato mozzarella napoleon with pesto, toasted pinenuts
Roasted pepper tart with crumbled goat cheese

Chef to prepare:

Sautéed diver scallops with truffled mashed potato, tobikko caviar
Lemon thyme beurre blanc

*SAUVIGNON BLANC**

Chilled shrimp on ice with roasted tomato aioli,
Cocktail sauce and lemons
Crab claws with caper remoulade

*PINOT NOIR**

Filet of beef au poivre vert, red wine demi
Potato dauphinoise
Haricots vert with herb butter
Roasted vegetable ratatouille, tomato fondue

*CABERNET SAUVIGNON**

Imported and domestic cheese display, grapes and dried fruit
Baked brie in pastry with spiced pecans
Grilled breads and artisanal rolls

*ICE WINE**

Sautéed strawberries with balsamic over shortcake, vanilla chantilly
Port and cinnamon-macerated fresh fruit
Mini French pastries

Freshly brewed coffee, decaffeinated coffee

Selection of English and herbal teas with honey and lemons 98.00

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ST. REGIS WEDDING – BUFFET DINNER

Coast-To-Coast

*(Minimum of 30 guests required)**

SOUP

New England clam chowder with oyster crackers

SALADS

Spinach-frisée salad with strawberries, avocado, almonds, radish, goat cheese, balsamic vinaigrette

Fresh fruit salad with Midori yogurt and mint

Orzo pasta salad with dried fruit and arugula, lemon-thyme vinaigrette

ENTREES

Sausage and shrimp étouffée

BBQ chicken brochettes with white bean ragout

Seared redfish with tropical fruit salsa and citrus butter

Pepper-crusted beef tips with red wine jus and mushrooms

ACCOMPANIMENTS

Parsley new potatoes with butter

Seasonal vegetable medley

Buttermilk angel biscuits with sweet butter

DESSERTS

Mini strawberry shortcakes

Key lime pie

Chocolate Boston cream pie

Peach cobbler with cinnamon streusel

Freshly brewed coffee, decaffeinated coffee

Selection of English and herbal teas with honey and lemons 84.00

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ST. REGIS WEDDING – BUFFET DINNER

The Boardwalk

*(Minimum of 30 guests required)**

STARTERS

Poached jumbo shrimp, seasonal oysters on the half shell,
Horseradish cocktail sauce, lemon wedges, Tabasco®
Arugula, spinach, and watercress salad, vine-ripe tomatoes, cucumber, pecans champagne vinaigrette
Grilled asparagus, shaved prosciutto, crumbled goat cheese, truffle aioli

ENTREES

Macadamia nut-crusted Mahi Mahi, papaya-cucumber relish
Sous-vide chicken breast with sautéed spinach, purple potato purée, Marsala chicken jus
Sherry-braised beef short rib, artichokes, haricots vert, balsamic pearl onions, house-made steak sauce
Sweet and Yukon potato gratin
Vegetable medley of the day
Artisanal rolls with sweet butter

DESSERTS

Strawberry tart, whipped cream
Apple-cranberry brown betty
Vanilla flan custard
Milk chocolate parfait, Oreo® crumbles

Freshly brewed coffee, decaffeinated coffee
Selection of English and herbal teas with honey and lemons 89.00

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ST. REGIS WEDDING – BUFFET DINNER

Le Tour De France

*(Minimum of 30 guests required)**

STARTERS

Tuna nicoise with boiled eggs, haricots vert, fingerling potatoes, olives, mixed baby greens,
Heirloom tomatoes, cucumber, crispy shallots, blue cheese, Pernod-herb vinaigrette
Frisée and apple salad with warm bacon dressing, croutons
Tart pissaladière with caramelized onions, olive tapenade, cherry tomatoes

ENTRÉES

Coq-au-vin burgundy chicken with potato and root vegetable ragout
Seafood bouillabaisse of mussels, shrimp, seasonal fish and clams in a rich saffron broth

**Chef-carved Beef Striploin*

Roasted striploin of beef, green peppercorn sauce, horseradish sour cream

ACCOMPANIMENTS:

Roasted fingerling potatoes confit with melting fontine cheese
Vegetable jardinière with slivered almonds
Artisanal baguettes, sweet butter

DESSERTS

Warm chocolate moelleux
Lemon chiffon verrine
Vanilla bean crème brûlée
Apple tarte tatin

Freshly brewed coffee, decaffeinated coffee
Selection of English and herbal teas with honey and lemons 89.00

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ST. REGIS WEDDING – BUFFET DINNER

All American

*(Minimum of 30 guests required)**

SOUP

Mom's hearty chicken noodle soup with garden vegetables

APPETIZERS:

Loaded baked potato salad, bacon bits, Wisconsin cheddar cheese, sliced scallions

Coleslaw with granny smith apples, creamy cider dressing

Caprese salad, vine ripened tomato, buffalo mozzarella, torn basil, balsamic reduction

Fusilli pasta salad, braised fennel, grilled vegetables, sweet vidalia onions, lemon oil

Iceberg wedge salad, cherry tomatoes, shaved red onion, bacon bits, ranch dressing, cornbread croutons, blue cheese, shredded carrots and cucumbers

ENTRÉES

Carved pot roast, root vegetables, red wine jus

Mesquite grilled pork chops, apple-golden raisin chutney

Shrimp étouffée, steamed rice, bell peppers, tomato fricassee

Butter-basted lemon-pepper rotisserie chicken

Buttermilk mashed Idaho potatoes, brown gravy

Caramelized brussels sprouts, bacon, lemon confit

Green bean casserole, mushroom gravy, fried onions

Assorted artisanal rolls

DESSERTS

Chocolate s'mores tart

Rum banana pudding with Nilla® wafers

Mini lemon meringue pie

Apple crisp

Freshly brewed coffee, decaffeinated coffee

Selection of English and herbal teas with honey and lemons 89.00

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ST. REGIS WEDDING – WEDDING CAKE

ST. REGIS WEDDING CAKES

Classic three-tiered stackable wedding cake with buttercream icing and filigree design 8.00

ICING

Swiss buttercream

Mixture of butter, sugar and egg-whites in a variety of flavors

Butter cream can be used as an icing as well as a filling

CAKE FLAVORS

White chiffon

Italian crème cake

Lemon cake

Red velvet cake

Chocolate chiffon

Sour cream cake

FILLING AND FLAVORS

White chocolate mousse

Can be used as a plain filling or combined with fresh raspberries or fresh sliced strawberries

Lemon cream cheese

Can be used as a plain filling or with fresh blueberries

Lemon curd

Rich, classic tangy flavor, compliments well with raspberries or blueberries

Chocolate truffle

Can be used as a plain filling or with fresh sliced strawberries

Pineapple mascarpone filling

A light mousse of mascarpone cheese and crushed pineapple

Dark chocolate mousse

Can be used as a plain filling or with fresh raspberries

Hazelnut buttercream

A rich buttercream with toasted hazelnuts

Mousseline cream

Vanilla custard combined with butter cream icing

Additional Enhancements

Classic rolled fondant

Soft malleable icing which is a beautiful winter white in color 5.00

Chocolate curl decorations 4.00

Pulled sugar flowers and decorative pieces *Priced by the Pastry Chef - per item 11.00 – 22.00*

*The St. Regis Houston's award winning pastry chef Dwayne Fortier
can customize wedding cakes to your desired specifications.*

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ST. REGIS WEDDING - BEVERAGES

ESTABLISHED PACKAGE

Established selection of spirits, Magnolia Grove Chardonnay and Cabernet, domestic and imported beers, sodas, sparkling water

One Hour	21.00
Two Hours	32.00
Three Hours	43.00
Four Hours	52.00
Each additional hour	11.00

DISTINCTIVE PACKAGE

Distinctive selection of spirits, Sand Point Chardonnay and Cabernet, domestic and imported beers, sodas, sparkling water

One Hour	24.00
Two Hours	39.00
Three Hours	54.00
Four Hours	64.00
Each additional hour	12.00

ASTOR PACKAGE

Astor selection of spirits, Meiomi Chardonnay and Chateau Ste. Michelle Cabernet, domestic and imported beers, sodas, sparkling water

One Hour	28.00
Two Hours	43.00
Three Hours	58.00
Four Hours	68.00
Each additional hour	14.00

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ST. REGIS WEDDING - BEVERAGES

ESTABLISHED SELECTION

Dewar's White Label Scotch
Jack Daniels Bourbon
Canadian Club Whisky
Skyy Vodka
Tanqueray Gin
Cruzan Rum
Jose Cuervo Especial Silver Tequila
per drink 10.00

DISTINCTIVE SELECTION

Johnnie Walker Black Label Scotch
Maker's Mark Bourbon
Crown Royal Whisky
Ketel One Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
1800 Reposado Tequila
per drink 11.25

ASTOR SELECTION

Chivas Regal Scotch
Maker's 46 Bourbon
Grey Goose Vodka
Herradura Silver Tequila
Hendrick's Gin
Gentleman Jack Whiskey
Ron Zacapa 15yr Rum
per drink 14.00

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ST. REGIS WEDDING – CHAMPAGNE, ROSE & WHITE WINES

CHAMPAGNE AND SPARKLING WINES

La Marca, Prosecco, Italy, N.V. 40.00
Charles de Fere, France, N.V. 46.00
Mumm “Prestige”, Brut, Sparkling Wine, Napa Valley, N.V. 48.00
Moët & Chandon Imperial Brut, Champagne, N.V. 125.00
Veuve Clicquot Yellow Label, Brut, Champagne, N.V. 130.00

ROSE

Lange Twins, Lodi 39.00

RIESLING

Saint M, Dr. Loosen, Germany 38.00
Eroica, Columbia Valley 2.00

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand 45.00
Echo Bay, Marlborough, New Zealand 42.00
Duckhorn, Napa Valley 65.00

PINOT GRIGIO

Santa Margherita, Alto Adige, Italy 56.00
Stellina Di Notte, Venezia, Italy 42.00
MacMurray, Sonoma 42.00

CHARDONNAY

Magnolia Grove, California 39.00
Sand Point, Lodi 42.00
Meiomi, Sonoma 45.00
Laguna, Russian River Valley 64.00
Jordan, Russian River Valley 110.00
Cakebread, Napa 119.00

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ST. REGIS WEDDING – RED WINES

Pinot Noir

MacMurray Ranch, Sonoma Coast 52.00
Kim Crawford, New Zealand 55.00
Domaine Carneros, Carneros 84.00

Malbec

Alamos Seleccion, Mendoza 46.00
Don Miguel Gascon Reserva, Mendoza 60.00

Merlot

Beringer Founders Estate, California 42.00
Wild Horse, California 46.00
Matanzas Creek, Bennett Valley 58.00
Frei Brothers Reserve, Sonoma County 64.00
Duckhorn, Napa 130.00

Cabernet Sauvignon

Magnolia Grove, California 39.00
Sand Point, Lodi 42.00
Chateau Ste. Michelle, Columbia Valley 49.00
William Hill, Central Coast 49.00
Decoy, Sonoma 68.00
Groth, Napa 85.00
Rapture, Lodi 110.00
Jordan, Alexander Valley 120.00
Heitz Cellars, Napa Valley 135
Caymus, Napa Valley 152.00

Red Blend

Gascone Colossal, Mendoza 54.00
Raymond "R", California 58.00
Lange Twins Midnight Reserve, Lodi 68.00
Paraduxx, Napa Valley 95.00

Zinfandel/ Shiraz/ Syrah

Lange Twins, Lodi 46.00
Seghesio, Zinfandel, Sonoma 62.00
Earthquake, Lodi 75.00

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ST. REGIS WEDDING – EVENT PARTNERS

FLOWERS & DECOR

Events in Bloom	713 880 1475	www.eventsinbloom.com
Plants'n Petals	713 840 9191	www.plantsnpetalsweddings.com
Blooming Gallery	713 398 3633	www.weddingflowersbylisa.com
The Secret Floral Garden	832 756 8388	www.thesecretfloralgarden.com

ENTERTAINMENT

Dave Zeger Entertainment	713 666 4153	www.zegermusic.com
Divisi Strings	713 229 8663	www.divisistrings.com
LG Entertainment	281 235 8668	www.lgentertainment.com
Encore Strings	832 276 6000	www.encorestringsmusic.com

PHOTOGRAPHERS

Morgan Lynn	720 938 8818	www.morganlynnphotography.com
Anthony Dinh	832 800 1110	www.composurestudios.com.com
Julie Wilhite	832 428 3367	www.juliewilhite.com
D. Jones Photography	713 521 1550	www.djonesphoto.com

VIDEOGRAPHER

31 Films	281 259 1220	www.31films.com
A&A Videography	713 772 6899	www.anavideo.com

WEDDING CAKES

Susie's Cakes	281 493 3222	www.susiescakes.com
Who Made the Cake	713 528 4719	www.whomadethecake.com

WEDDING & EVENT CONSULTANTS

Belle of the Ball	713 528 9966	www.belleevents.com
Syma Levy, Oulala! What an Event	713 855 8755	www.oulalaevents.com
Schwartz & Woodward	713 780 1282	www.schwartzwoodward.com
Grayhouse Events Atelier	832 971 0615	www.grayhouse-events.com

HAIR & MAKE UP ARTISTS

Glam Studio by Misty Rockwell	713 501 7353	www.mistyrockwell.com
My Perfect Face	713 977 3223	www.theperfectface.net
Hair by Liz	281 851 7357	www.hairbyliz.com

INVITATIONS

Katie & Co.	713 802 1345	www.katie-co.com
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REGISTRY

Kuhl-Linscomb	713 526 6000	www.kuhl-linscomb.com
Events Gifts	713 520 5700	www.eventsgifts.com

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ST. REGIS WEDDING - QUESTIONS

HOW CAN I SECURE MY DATE AND RESERVE MY SPACE?

A non-refundable deposit of 25% of the food and beverage minimum as well as the signed Letter of Agreement secures your date and space.

WHAT IS THE CEREMONY FEE IN THE ASTOR BALLROOM?

\$1,500.00 for ceremony, subject to service charge and tax.

HOW MUCH IS VALET PARKING?

A special discounted rate of \$13.00 per vehicle is offered. You will be able to pay this charge for your guests or your guests will be given this rate to pay individually. This rate is subject to change and overnight rates do not apply.

WHAT IS THE MAXIMUM NUMBER OF GUESTS THAT CAN BE ACCOMMODATED?

The Astor Ballroom accommodates up to 250 people for dinner and dancing with 72” round tables of 10 guests per table. Restrictions apply.

DO YOU PROVIDE A MICROPHONE FOR MY OFFICIANT?

A microphone can be arranged for with our in-house Audio Visual team at an additional cost.

WILL THERE BE A BAR IN THE RECEPTION?

Yes. Generally for events up to 100 guests, the hotel will provide one bar. The hotel will provide two bars for events exceeding 100 guests in attendance. Additional bartender fees will apply.

WHAT IS THE CHARGE FOR A BARTENDER?

Each bartender is priced at 110.00 for 3 hours, and 35.00 for each additional hour. We suggest one bartender for every 75 guests.

WHAT IS THE SIZE OF THE DANCE FLOOR?

The regular size is for 21’ x 21’. Smaller sizes are available with a maximum of 24’ x 24’. The size of the dance floor may also vary based on the number of guests and space in the room.

WHAT IS THE SIZE OF THE STAGE?

Each riser element is sized 6’ x 8’ x 8” with a maximum of 6 elements (e.g. 24’ x 12’) arranged together based upon availability.

CAN I USE MY OWN VENDORS SUCH AS FLORIST, ENTERTAINMENT AND PHOTOGRAPHER?

Yes. We will also be delighted to provide you with our list of event partners who are familiar with events and standards at The St. Regis Houston. We will be happy to speak with any of your vendors to help with the familiarization process just in case we have not had the pleasure of working with your favorite vendor yet.

CAN WE CHOOSE TWO ENTRÉE SELECTIONS?

Yes. For a sit down dinner your guests may be offered a choice of two entrées. At no additional fee, your guests will have to pre-select their entrée and counts need to be provided to the hotel seven days prior to the dinner, as well as place cards indicating the entrée selection for each guest. A 25.00 per person surcharge will allow your guests to select their entrée table side the evening of the affair.

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ST. REGIS WEDDING - QUESTIONS

IS THERE A CAKE CUTTING FEE?

No. Whether you decide on a handcrafted wedding cake from our Pastry Chef or the cake is provided by an outside vendor, no fee will be applied.

CAN I TASTE THE FOOD?

Yes. For all confirmed events over 75 guests, a tasting is provided for the bride, groom and parents, courtesy of The St. Regis Houston.

DO YOU PROVIDE VENDOR MEALS?

Yes, options are available.

DO YOU PROVIDE CHILDREN MEALS?

Yes. Choices for your youngest guests are available to keep the spirit high. Please ask your Event Specialist for details.

DO YOU OFFER BAR PACKAGES?

Yes, you may either purchase an open bar package or decide to pay for beverages based on the final consumption of cocktails and wines. Please see our menus for individual drink prices and package pricing.

DO YOU PROVIDE A CHUPPAH FOR JEWISH CEREMONIES?

A chuppah is generally provided by your decorator or florist.

DOES THE HOTEL PROVIDE CHALLAH BREAD AND A GLASS OF KOSHER WINE FOR CEREMONIES?

Yes. The hotel will provide challah bread and a glass of kosher wine for your ceremony.

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