



St. Regis Houston Wedding Menus





Cocktail Reception

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Cold Butler Style Passed Hors d'Oeuvres (Based on a minimum order of 20)

Balsamic fig and goat cheese flatbread, applewood bacon bits and chives

6.00 per person

Smoked salmon and cucumber roulade with fresh dill cream cheese, Melba toast

6.00 per person

Curried chicken salad tartlet with golden raisins, cucumber-turmeric yogurt, toasted cashews

7.00 per person

Ahi tuna and watermelon poke with daikon sprouts, wasabi-soy glaze on a crispy wonton

7.00 per person

Macadamia nut-crusting shrimp, key lime curd

7.00 per person

Truffled deviled egg, black tobiko caviar, chili oil

8.00 per person

Vietnamese shaved vegetable springroll, basil, peanut nuoc nam dipping sauce

5.00 per person

Snow crab claw, preserved lemon and dill crème fraîche

8.00 per person

Roma tomato and basil bruschetta with pinenuts, shredded asiago on a toasted olive oil crostini

4.00 per person

Duo of prosciutto and melon soup shooters, minted honeydew and cantaloupe-cardamom soup

6.00 per person

Muscato-poached apricot, gorgonzola mousse and toasted walnut on a caraway-rye crouton

6.00 per person

Mediterranean antipasto skewer with grilled artichoke, pesto mozzarella, kalamata olive and tomato

5.00 per person

Hot Butler Style Passed Hors d'Oeuvres (Based on a minimum order of 20)

Miniature beef tenderloin Wellington with Marsala mushroom duxelle

6.00 per person

BBQ shrimp and grits with tasso ham, cider bbq glaze

7.00 per person

Seared crab cake with Old Bay seasoning, Dijon remoulade sauce

8.00 per person

Smoked brisket picadillo empanada with jalapeño Jack cheese, red pepper coulis

6.00 per person

Panang shrimp with coconut red curry and leeks, lime-chili sauce

6.00 per person

Seared duck pot sticker with green onions, orange-soy reduction

6.00 per person

Pork carnita quesadilla with Jack cheese, roasted red pepper and tomato salsa

6.00 per person

Wild mushroom vol-au-vent with fontina cheese

5.00 per person

Moroccan-spiced Merguez lamb sausage with grilled peppers, Dijon mustard

7.00 per person

Bacon-wrapped Medjool date with almonds, balsamic glaze

5.00 per person

Chicken teriyaki brochette with sliced green onions, tangy pineapple-lime tamari sauce

6.00 per person

Spanakopita with spinach and feta cheese wrapped in crisp phyllo

5.00 per person

Chicken chao with ginger and water chestnut on a sugarcane stick, sweet chili sauce

7.00 per person

Yucatan roasted corn and black bean tart, avocado crema

5.00 per person

BBQ pulled pork on a mini buttermilk biscuit, guava-guajillo bbq sauce

6.00 per person

Punjabi chicken or vegetable samosas with peas, and curried potatoes, tandoori yogurt dip

6.00 per person

Cocktail Hour Tables

**A culinary attendant fee of \$110 applies. Labor fee is based on a three hour minimum. 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*

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 per item

Add Snow crab claws

7.00 per piece

Add Alaskan king crab legs

10.00 per piece

Add Maine Lobster, half tail

MP per piece

*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 per person

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 per person

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 per person

CEVICHE

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

Rock shrimp ceviche with sweet potatoes, sour orange, jalapeño

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 per person

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

25.00 per person

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

37.00

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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 per person

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 per person

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 per person

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 per person

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 per person

GULF COAST PAELLA

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

18.00 per person

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GOURMET MAC AND CHEESE**

(Served in mini dishes)

Please choose two of the following:

Creamy strozzapreti 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 per person

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 per person

SEARED DIVER SCALLOPS*

(Served in mini dishes)

Pan-seared sea scallops

Truffled Yukon potato puree

Applewood bacon-braised Swiss chard

Piquillo pepper coulis

Peppered parmesan crisp, garden herbs

17.00 per person

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 per person

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 per person

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Traditionally Carved

ROASTED TENDERLOIN OF BEEF*

Truffle demi-glace and Béarnaise sauce

Soft brioche rolls
360.00, Serves 20 guests

ROSEMARY-ROASTED RIBEYE OF BEEF*

Caramelized onion marmalade, whole grain mustard

Horseradish sour cream, natural jus

Toasted artisanal rolls
340.00, Serves 30 guests

KING SALMON COULIBIAC WRAPPED IN PUFF PASTRY*

Mushroom duxelle

Tomato-hollandaise sauce
280.00, Serves 20 guests

WHOLE ROASTED TURKEY*

Giblet pan gravy and cranberry-orange sauce

Toasted artisanal rolls
275.00, Serves 40 guests

ROASTED LEG OF LAMB*

Rosemary jus, golden raisin-apple compote

Garlic naan bread
300.00, Serves 30 guests

VANILLA AND HONEY-GLAZED ROASTED PORK LOIN*

Watercress mustard, clove-spiced grilled pineapple chutney

Soft Parker rolls
275.00, Serves 30 guests

SLOW-ROASTED STEAMSHIP ROUND OF BEEF*

Onion-Thyme jus, horseradish cream, Dijon mustard

Soft brioche rolls
575.00, Serves 100 guests

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 per person

PROFITEROLES VIEUX CARRÉ*

Pate a choux cream puffs stuffed with vanilla bean ice cream, topped with Bananas Foster compote and crushed pralines
14.00 per person

CREPES ROMANOFF*

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

PEACH BRANDY ALEXANDER*

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

VIENNESE OPULENCE

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

The After-Party

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Displayed Late-Night Munchies (Based on a minimum order of 20)

Buffalo boneless chicken wings with carrot and celery sticks, blue cheese dip ranch dressing
6.00 per person

Cheeseburger sliders with American cheese, caramelized onions, sliced pickle on a sesame seed bun
7.00 per person

Pepperoni calzones with peppers and onions, melted Monterey Jack cheese
6.00 per person

Seasonal fruit and berries brochettes with vanilla-poppysseed yogurt
6.00 per person

Grilled cheese sandwich triangles with roasted tomato bisque
6.00 per person

Nacho bar with tri-colored tortillas, chili con queso, pickled jalapenos, salsa piquant, guacamole
7.00 per person

Mini chicken cordon bleu with Swiss cheese and cured ham
7.00 per person

Displayed Sweet Treats (Based on a minimum order of 20)

Pop rocks-dusted chocolate-covered strawberries
5.00 per person

Mini fresh fruit tarts
4.00 per person

Chocolate-dipped eclairs
3.00 per person

Rice crispy pops with raspberry dip
4.00 per person

Mini key lime pies with whipped cream
4.00 per person

Chef's selection of French macarons
2.00 per person

Red velvet torte with cream cheese icing
4.00 per person

Mini chocolate cupcakes with chocolate ganache frosting
4.00 per person

Lemon meringue tarts
4.00 per person

Assorted hand-crafted chocolate truffles
4.00 per person

Pecan Pralines Fortier
4.00 per person

Square cheesecake pops with chocolate and caramel drizzle
6.00 per person

Chocolate-dipped anise and almond biscotti
4.00 per person

Mini pecan pies
4.00 per person



Plated Dinners

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-crusted 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 lolla 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, jalapeño
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*

Plated Dinner

MEATS

Bacon-wrapped grilled filet mignon
fontina-chive mashed potatoes, roasted asparagus, crispy shallots, Barolo reduction
66.00 per person

Herb-roasted beef tenderloin au poivre
balsamic-glazed brussel sprouts, creamy gouda cheese polenta, haricots vert, cognac-peppercorn demi
64.00 per person

Pan-seared beef filet tournedos
wild mushroom ragout, garlic spinach, rosemary-roasted fingerling potatoes, truffled bordelaise sauce
66.00 per person

Cabernet-braised short rib of beef
celery root and potato gratin with gruyere cheese, roasted broccoli rabe, grain mustard demi-glace
60.00 per person

Honey-vanilla roasted pork loin
stone-ground grits with cheddar, broccolini with almonds, granny smith apple compote, achiote glaze
59.00 per person

SEAFOOD

Cedar-planked grilled salmon
haricots vert and tasso ham, croquette potatoes with aged gold cheddar, Dijon and honey verjus gastrique
56.00 per person

Pan-roasted seabass
artichoke-potato puree, glazed baby carrots, zucchini ribbons, marsala-shallot reduction, fried leeks
60.00 per person

Baked mahimahi with hoisin glaze
sesame-glazed baby bok choy and carrots, lemongrass jasmine rice, soy-grilled shiitakes, crispy wantons
62.00 per person

Sumac-seared diver scallops and Hawaiian blue prawns
stir-fried vegetables, pad Thai noodles, tamarind-chili glaze, mango-papaya salsa, fried plantain
66.00 per person

POULTRY

Basil-crust chicken breast
balsamic-asiago risotto with peas, yellow squash-tomato ragout, toasted cumin and fennel coulis
55.00 per person

Sous vide half chicken in Chardonnay-thyme butter
bacon-mashed potatoes, jardiniere vegetables, mushroom fricassee, parmesan crumble
56.00 per person

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 per person

VEGETARIAN

Sweet potato "risotto" with fava beans, toasted sunflower seeds, slow-roasted cipollinis
54.00 per person

Grilled portobello steak, boursin cheese polenta, eggplant caponata, peppers, cabernet reduction
54.00 per person

Mushroom and ricotta cheese cannelloni, braised red chard, yellow tomato coulis, black olives
55.00 per person

Butternut squash mezzaluna ravioli, spinach and arugula, gorgonzola-sage cream, toasted pepitas
58.00 per person

COMBINATION

Pepper-seared beef tenderloin and herb-grilled shrimp
roasted garlic mashed potatoes, asparagus bundle, caramelized onions, red wine demi-glace, tarragon aioli
68.00 per person

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 per person

Roasted chicken ballontine and black tiger prawns
basil risotto with peas, yellow squash-tomato ragout, roasted garlic cream, truffled Madeira jus
64.00 per person

Plated Dinner

SWEET FINALE

Raspberry creme 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 creme 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

The Pastry Chef's trio of
Signature Desserts of the
season

6.00 per person

MIGNARDISES

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

4.00 per person



Buffet Dinners

Buffet Dinner

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**A labor fee of \$250 applies for dinner tables fewer than the minimum number of guests.*

World Passport 89.00 per person (Minimum of 30 guests required)*

THE SPANIARD

Potato and herb frittata with melted manchego cheese

Cured ham and Spanish chorizo with mostaza

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 chips

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 patisserie

Freshly brewed coffee, decaffeinated coffee

Selection of English and herbal teas with honey and lemons

Cucina d'Italia 78.00 per person (Minimum of 30 guests required)*

APPETIZERS	ANTIPASTI		MAIN DISHES	CULINARY ATTENDANT*	DESSERTS
Minestrone tradizionale with orzo and garden vegetables	Marinated olives and pickled pepperoncini	Selection of Italian farmhouse cheeses with dried fruits and grapes	Chicken saltimbocca, baby spinach, roasted artichoke, sundried tomatoes, natural jus	Linguine carbonara in a creamy prosciutto sauce <i>with onions, sweet peas and freshly shaved parmesan</i>	Pistachio panna cotta
Roma tomato and baby fresh mozzarella caprese salad with basil, balsamico	Grilled peppers, onions, and herb-marinated vegetables	Grilled ciabatta and herb focaccia, flavored olive oils	Baked eggplant-parmesan caponata	Sautéed jumbo shrimp <i>with garlic, crushed tomatoes and basil served over cappellini angel hair pasta</i>	Chocolate chip cannoli
Olive and rotelli pasta salad with grilled artichokes and peppers	Thin-sliced capicola, salami, prosciutto		Sauteed rapini with almond slivers		Classic anise pizzelles
			Garlic and herb soft polenta with mozzarella		Espresso tiramisu
					Freshly brewed coffee, decaffeinated coffee
					Selection of English and herbal teas with honey and lemons

Preservation Hall 78.00 per person (Minimum of 30 guests required)*

APPETIZERS	MAIN DISHES	CULINARY ATTENDANT*	DESSERTS
Rich seafood gumbo with crab, oysters, cod, sassafras and crab boil spices	Blackened catfish Lafitte with vermouth shrimp, Cajun cream and sliced ham	Slow-roasted, butter-basted Cajun pork loin, carved to order	Creole praline cheesecake with caramel sauce
Mirliton squash salad with mesclun greens, chives, dill, and sweet red pepper vinaigrette	Creole red Jambalaya rice with crawfish, chicken thighs, andouille sausage and trinity vegetables	Crispy French rolls and spiced fruit chutney	Raisin and brioche bread pudding with Sazerac bourbon anglaise sauce
Fried crawdad and okra po' boy salad, "dressed" with lettuce, tomatoes, croutons, Creole remoulade	Green beans tossed in herbed beurre noisette		Mini pecan tarts
			Freshly brewed coffee, decaffeinated coffee
			Selection of English and herbal teas with honey and lemons

Asian Flavors 78.00 per person (Minimum of 30 guests required)*

APPETIZERS

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 DISHES

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

CULINARY ATTENDANT*

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

DESSERTS

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

Mediterranean Spice Market 84.00 per person (Minimum of 30 guests required)*

APPETIZERS

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

Grilled pita wedges and lavash crackers

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

MAIN DISHES

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

Tagine-baked chicken breast, green olive-citrus couscous

Steamed basmati rice

CULINARY ATTENDANT*

Herb-roasted leg of lamb with fig-mint chutney and yogurt-dill sauce

Olive rolls, pita and virgin olive oil

DESSERTS

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

Houston's Rodeo Drive 74.00 per person (Minimum of 25 guests required)*

APPETIZERS

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 DISHES

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

CULINARY ATTENDANT*

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

Jalapeño corn bread with mango whipped butter

DESSERTS

Black Forest cake

Lemon tart with blueberry compote

Freshly brewed coffee, decaffeinated coffee

Selection of English and herbal teas with honey and lemons

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Grilled corn on the cob with sweet butter

Salt-baked potatoes with classic garnishes

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

CULINARY ATTENDANT*

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

Jalapeño corn bread with mango whipped butter

DESSERTS

Red velvet white chocolate torte

Apple-blueberry brown betty

Freshly brewed coffee, decaffeinated coffee

Selection of English and herbal teas with honey and lemons

Wine Explorer's Tour 98.00 per person (Minimum of 30 guests required)*

CHARDONNAY*

Tomato mozzarella napoleon with pesto, toasted pinenuts

Roasted pepper tart with crumbled goat cheese

Chef to prepare:

Sauteed 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*

Sauteed 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

*Also available with cuisine-paired wine stations

Coast-To-Coast 84.00 per person (Minimum of 30 guests required)*

APPETIZERS

New England clam chowder with oyster crackers

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

MAIN DISHES

Sausage and shrimp étouffée

BBQ chicken brochettes with white bean ragout

Seared redfish with tropical fruit salsa and citrus butter

Pepper-crust beef tips with red wine jus and mushrooms

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

The Boardwalk 89.00 per person (Minimum of 30 guests required)*

APPETIZERS

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

MAIN DISHES

Macadamia nut-crust Mahi Mahi, papaya-cucumber relish

Sous-vide chicken breast with sauteed spinach, purple potato puree, 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

Le Tour De France 89.00 per person (Minimum of 30 guests required)*

APPETIZERS

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

MAIN DISHES

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

Roasted fingerling potatoes confit with melting Fontina 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

All American 89.00 per person (Minimum of 30 guests required)*

APPETIZERS

Mom's hearty chicken noodle soup with garden vegetables

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

MAIN DISHES

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



Wedding Cakes

St. Regis Wedding Cakes

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

WEDDING CAKES

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

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 per item

Chocolate curl decorations
4.00 per item

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



Wine and Spirits

Bar Packages

Established Package

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

21.00, one hour

32.00, two hours

53.00, three hours

52.00, four hours

11.00, each additional hour

Distinctive Package

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

24.00, one hour

39.00, two hours

54.00, three hours

64.00, four hours

12.00, each additional hour

Astor Package

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

28.00, one hour

43.00, two hours

58.00, three hours

68.00, four hours

14.00, each additional hour

Bar Selections

Established Selection *Distinctive Selection* *Astor Selection*

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

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

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

10.00 per drink

11.25 per drink

14.00 per drink

Champagne, Rose & White Wines

CHAMPAGNE AND SPARKLING WINES

La Marca, Prosecco, Italy, N.V.
40.00 per item

Charles de Fere, France, N.V.
46.00 per item

Mumm "Prestige", Brut,
Sparkling Wine,
Napa Valley, N.V.
48.00 per item

Moet & Chandon Imperial Brut,
Champagne, N.V.
125.00 per item

Veuve Clicquot Yellow Label,
Brut, Champagne, N.V.
130.00 per item

ROSE

Lange Twins, Lodi
39.00 per item

RIESLING

Saint M, Dr. Loosen, Germany
38.00 per item

Eroica, Columbia Valley
52.00 per item

SAUVIGNON BLANC

Kim Crawford, Marlborough,
New Zealand
45.00 per item

Echo Bay, Marlborough,
New Zealand
42.00 per item

Duckhorn, Napa Valley
65.00 per item

PINOT GRIGIO

Santa Margherita, Alto Adige,
Italy
56.00 per item

Stellina Di Notte, Venezia, Italy
42.00 per item

MacMurray, Sonoma
42.00 per item

CHARDONNAY

Magnolia Grove, California
39.00 per item

Sand Point, Lodi
42.00 per item

Meiomi, Sonoma
45.00 per item

Laguna, Russian River Valley
64.00 per item

Jordan, Russian River Valley
110.00 per item

Cakebread, Napa
119.00 per item

Red Wines

PINOT NOIR	MERLOT	CABERNET SAUVIGNON		RED BLEND	ZINFANDEL/ SHIRAZ/ SYRAH
MacMurray Ranch, Sonoma Coast <i>52.00 per item</i>	Beringer Founders Estate, California <i>42.00 per item</i>	Magnolia Grove, California <i>39.00 per item</i>		Gascone Colossal, Mendoza <i>54.00 per item</i>	Lange Twins, Lodi <i>46.00 per item</i>
Kim Crawford, New Zealand <i>55.00 per item</i>	Wild Horse, California <i>46.00 per item</i>	Sand Point, Lodi <i>42.00 per item</i>		Raymond "R", California <i>58.00 per item</i>	Seghesio, Zinfandel, Sonoma <i>62.00 per item</i>
Domaine Carneros, Carneros <i>84.00 per item</i>	Matanzas Creek, Bennett Valley <i>58.00 per item</i>	Chateau Ste. Michelle, Columbia Valley <i>49.00 per item</i>		Lange Twins Midnight Reserve, Lodi <i>68.00 per item</i>	Earthquake, Lodi <i>75.00 per item</i>
	Frei Brothers Reserve, Sonoma County <i>64.00 per item</i>	William Hill, Central Coast <i>49.00 per item</i>		Paraduxx, Napa Valley <i>95.00 per item</i>	
MALBEC		Decoy, Sonoma <i>68.00 per item</i>			
Alamos Seleccion, Mendoza <i>46.00 per item</i>	Duckhorn, Napa <i>130.00 per item</i>	Groth, Napa <i>85.00 per item</i>			
Don Miguel Gascon Reserva, Mendoza <i>60.00 per item</i>					



Event Partners

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 Willhite	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
Vellora Productions	832.956.0826	www.velloraproductions.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 and Event	713.885.8755	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.thepperfectface.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

FAQ

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.

FAQ

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.

