ST REGIS
HOUSTON

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

Smoked salmon and cucumber roulade with fresh dill cream cheese, Melba toast 6

Curried chicken salad tartlet with golden raisins, cucumber-turmeric yogurt, toasted cashews 7

Ahi tuna and watermelon poke with daikon sprouts, wasabi-soy glaze on a crispy wonton 7

Macadamia nut-crusted shrimp, key lime curd 7

Truffled deviled egg, black tobikko caviar, chili oil 8

Vietnamese shaved vegetable springroll, basil, peanut nuoc nam dipping sauce 5

Snow crab claw, preserved lemon and dill crème fraiche 8

Roma tomato and basil bruschetta with pinenuts, shredded asiago on a toasted olive oil crostini 4

Duo of prosciutto and melon soup shooters, minted honeydew and cantaloupe-cardamom soup 6

Muscato-poached apricot, gorgonzola mousse and toasted walnut on a caraway-rye crouton 6

Mediterranean antipasto skewer with grilled artichoke, pesto mozzarella, Kalamata olive and tomato 5

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

BBQ shrimp and grits with tasso ham, cider bbq glaze 7

Seared crab cake with Old Bay seasoning, Dijon remoulade sauce 8

Smoked brisket picadillo empanada with jalapeño Jack cheese, red pepper coulis 6

Panang shrimp with coconut red curry and leeks, lime-chili sauce 6

Seared duck pot sticker with green onions, orange-soy reduction 6

Pork carnita quesadilla with jack cheese, roasted red pepper and tomato salsa 6

Wild mushroom vol-au-vent with fontina cheese 5

Moroccan-spiced Merguez lamb sausage with grilled peppers, Dijon mustard 7

Bacon-wrapped medjool date with almonds, balsamic glaze 5

Chicken teriyaki brochette with sliced green onions, tangy pineapple-lime tamari sauce 6

Spanakopita with spinach and feta cheese wrapped in crisp phyllo 5

Chicken chao with ginger and water chestnut on a sugarcane stick, sweet chili sauce 7

Yucatan roasted corn and black bean tart, avocado crema 5

BBQ pulled pork on a mini buttermilk biscuit, guava-guajillo bbq sauce 6

Punjabi chicken or vegetable samosas with peas, and curried potatoes, tandoori yogurt dip 6

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
Add Snow crab claws / per piece 7
Add Alaskan king crab legs / per piece 10
Add Maine Lobster, half tail / per piece MP
**A selection of hand-crafted custom ice carvings is also available - please consult your Events 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

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

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

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

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
**Add Master Sushi Chef Station (minimum 50 people, 2 hours service)* 37

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 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

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

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

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

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

GULF COAST PAELLA

Valencia saffron rice, lobster, gulf shrimp, chicken, chorizo, crawfish, clams and mussels 18

ST. REGIS WEDDING – COCKTAIL RECEPTION

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

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

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

GOURMET MAC AND CHEESE*

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

CRAB CAKES*

Served in mini dishes

Pan-seared Dungeness crab cake,
Parsnip-Yukon purée
Shaved radish, frisée, chive oil
Caper-Old Bay remoulade 20

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EXECUTIVE CHEF: John Signorelli EXECUTIVE BANQUET CHEF: Pevo Pich

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ST. REGIS WEDDING – COCKTAIL RECEPTION

Cocktail Hour Tables

Traditionally Carved

ROASTED TENDERLOIN OF BEEF*

Truffle demi-glace and Béarnaise sauce
Soft brioche rolls
Serves 20 guests 360

ROSEMARY-ROASTED RIBEYE OF BEEF*

Caramelized onion marmalade, whole grain mustard
Horseradish sour cream, natural jus
Toasted artisanal rolls
Serves 30 guests 340

KING SALMON COULIBIAC WRAPPED IN PUFF PASTRY*

Mushroom duxelle
Tomato-hollandaise sauce
Serves 20 guests 280

WHOLE ROASTED TURKEY*

Giblet pan gravy and cranberry-orange sauce
Toasted artisanal rolls
Serves 40 guests 275

ROASTED LEG OF LAMB*

Rosemary jus, golden raisin-apple compote
Garlic naan bread
Serves 30 guests 300

VANILLA AND HONEY-GLAZED ROASTED PORK LOIN*

Watercress mustard, clove-spiced grilled pineapple chutney
Soft Parker rolls
Serves 30 guests 275

SLOW-ROASTED STEAMSHIP ROUND OF BEEF*

Onion-Thyme jus, horseradish cream, Dijon mustard
Soft brioche rolls
Serves 100 guests 575

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ST. REGIS WEDDING – COCKTAIL RECEPTION

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

PROFITEROLES VIEUX CARRÉ*
Pâté à choux cream puffs stuffed with vanilla bean ice cream, topped with Bananas Foster compote and crushed pralines 14

CREPES ROMANOFF*
Orange-scented crepes stuffed with pure vanilla custard and strawberries Romanoff 16

PEACH BRANDY ALEXANDER*
Brandied peaches Alexander with toasted almond streusel and vanilla bean glace 15

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

ST. REGIS WEDDING – COCKTAIL RECEPTION

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
- Cheeseburger sliders with American cheese, caramelized onions, sliced pickle on a sesame seed bun 7
- Pepperoni calzones with peppers and onions, melted Monterey jack cheese 6
- Seasonal fruit and berries brochettes with vanilla-poppyseed yogurt 6
- Grilled cheese sandwich triangles with roasted tomato bisque 6
- Nacho bar with tri-colored tortillas, chili con queso, pickled jalapenos, salsa piquant, guacamole 7
- Mini chicken cordon bleu with Swiss cheese and cured ham 7

Displayed Sweet Treats

All menu items are based on a minimum order of 20

- Pop rocks-dusted chocolate-covered strawberries 5
- Mini fresh fruit tarts 4
- Chocolate-dipped éclairs 3
- Rice crispy pops with raspberry dip 4
- Mini key lime pies with whipped cream 4
- Chef's selection of French macarons 2
- Red velvet torte with cream cheese icing 4
- Mini chocolate cupcakes with chocolate ganache frosting 4
- Lemon meringue tarts 4
- Assorted hand-crafted chocolate truffles 4
- Pecan Pralines Fortier 4
- Square cheesecake pops with chocolate and caramel drizzle 6
- Chocolate-dipped anise and almond biscotti 4
- Mini pecan pies 4

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ST. REGIS WEDDING – PLATED DINNER

Cold Appetizers

Your Choice, $16

Lobster mango timbale, compressed watermelon, Thai basil coulis, sriracha aioli, crispy-curly beets

French pea soup with crème fraiche, pan-seared diver scallop, tobikko caviar

Shrimp and grilled pineapple parfait, guava cocktail sauce, frisée and radish salad, plantain chip

Smoked duck breast, roasted pears, Roquefort, walnuts, mâche, blackberry-chambord gastrique

Pissaladiere tart with olives, caramelized onions, bouquerones, figs, chèvre, arugula, blistered tomatoes

Hot Appetizers

Your Choice, $16

Szechuan-style BBQ duck confit with plum sauce, sweet corn purée, grilled scallion

Braised pork belly, pickled shiitake mushrooms, celery root purée, caramelized green apples

Shrimp and grits, spicy coleslaw, pancetta cream, rye crostini

Seared scallop on port-braised red cabbage with caraway, prosciutto chip, micro celery

Braised beef short ribs with ratatouille vegetable ragout, roasted parsnips

Texas crab cake with spicy coleslaw, avocado relish, jalapeno jam, mesquite-smoked tomato coulis

Spinach-ricotta ravioli, artichokes, castrelvetrano olives, asiago tuile

Jumbo shrimp and smoked tomato risotto, English pea broth, Beluga black lentil “caviar”

Intermezzo

Your Choice of Homemade Sorbet Refresher, $5

Honeydew mint

Wasabi lime

Chambord black raspberry

Texas ruby red grapefruit

Limoncello

Roasted peach

Champagne

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 pumperknickel 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, 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

ST. REGIS WEDDING – PLATED DINNER

Entrées

MEAT

Bacon-wrapped grilled filet mignon
fontina-chive mashed potatoes, roasted asparagus, crispy shallots, Barolo reduction 66

Herb-roasted beef tenderloin au poivre
balsamic-glazed brussel sprouts, creamy gouda cheese polenta, haricots vert, cognac-peppercorn demi 64

Pan-seared beef filet tournedos
wild mushroom ragout, garlic spinach, rosemary-roasted fingerling potatoes, truffled bordelaise sauce 66

Cabernet-braised short rib of beef
celery root and potato gratin with gruyere cheese, roasted broccoli rabe, grain mustard demi-glace 60

Honey-vanilla roasted pork loin
stone-ground grits with cheddar, broccolini with almonds, granny smith apple compote, achiote glaze 59

SEAFOOD

Cedar-planked grilled salmon
haricots vert and tasso ham, croquette potatoes with aged gold cheddar, Dijon and honey verjus gastrique 56

Pan-roasted seabass
artichoke-potato purée, glazed baby carrots, zucchini ribbons, marsala-shallot reduction, fried leeks 60

Baked mahimahi with hoisin glaze
sesame-glazed baby bok choy and carrots, lemongrass jasmine rice, soy-grilled shiitakes, crispy wontons 62

Sumac-seared Diver Scallops and Hawaiian Blue Prawns
Stir-fried vegetables, pad thai noodles, tamarind-chili glaze, mango-papaya salsa, fried plantain 66

POULTRY

Basil-crusted chicken breast
balsamic-asiago risotto with peas, yellow squash-tomato ragout, toasted cumin and fennel coulis 55

Sous vide half chicken in chardonnay-thyme butter
bacon-mashed potatoes, jardinière vegetables, mushroom fricassee, parmesan crumble 56

Duck confit pot pie with honey-seared duck breast
creamy root vegetables, Yukon potatoes and pearl onions, roasted asparagus, poached egg, curly carrots 66

EXECUTIVE CHEF: John Signorelli EXECUTIVE BANQUET CHEF: Pevo Pich

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ST. REGIS WEDDING – PLATED DINNER

VEGETARIAN

Sweet potato "risotto" with fava beans, toasted sunflower seeds, slow-roasted cipollinis 54

Grilled portobello steak, boursin cheese polenta, eggplant caponata, peppers, cabernet reduction 54

Mushroom and ricotta cheese cannelloni, braised red chard, yellow tomato coulis, black olives 55

Butternut squash mezzaluna ravioli, spinach and arugula, gorgonzola-sage cream, toasted pepitas 58

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

Onion-crusted beef filet and cedar-grilled salmon
Wild rice pilaf, zucchini and squash ribbons, roasted cherry tomatoes, Dijon-maple glaze, brandied jus 65

Roasted chicken ballontine and black tiger prawns
basil risotto with peas, yellow squash-tomato ragout, roasted garlic cream, truffled Madeira jus 64

ST. REGIS WEDDING – PLATED DINNER

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 (6 *dollars additional*)

Mignardises to share

After-dinner mignardises assortment of hand-crafted chocolates, macaron and biscotti 4

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ST. REGIS WEDDING – BUFFET 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

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

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ST. REGIS WEDDING – BUFFET DINNER

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

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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

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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

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

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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

**A culinary attendant fee of $110 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 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

EXECUTIVE CHEF: John Signorelli EXECUTIVE BANQUET CHEF: Pevo Pich

Prices are subject to 24% Service Charge and 8.25% Sales Tax

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

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

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

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

ST. REGIS WEDDING – WEDDING CAKE

BESPOKE ST. REGIS WEDDING CAKES

Classic three-tiered stackable wedding cake with buttercream icing and filigree design 8

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
Lemon cake
Chocolate chiffon
Italian crème cake
Red velvet cake
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
Chocolate curl decorations 4
Pulled sugar flowers and decorative pieces *Priced by the Pastry Chef - per item* 11 – 22

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

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

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

ESTABLISHED PACKAGE

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

One Hour 21
Two Hours 32
Three Hours 43
Four Hours 52
Each additional hour 11

DISTINCTIVE PACKAGE

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

One Hour 24
Two Hours 39
Three Hours 54
Four Hours 64
Each additional hour 12

ASTOR PACKAGE

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

One Hour 28
Two Hours 43
Three Hours 58
Four Hours 68
Each additional hour 14

ST. REGIS WEDDING – CHAMPAGNE, ROSE & WHITE WINES

CHAMPAGNE AND SPARKLING WINES

La Marca, Prosecco, Italy, N.V. 40
Charles de Fere, France, N.V. 46
Mumm "Prestige", Brut, Sparkling Wine, Napa Valley, N.V. 48
Moet & Chandon Imperial Brut, Champagne, N.V. 125
Veuve Clicquot Yellow Label, Brut, Champagne, N.V. 130

ROSE

Lange Twins, Lodi 39

RIESLING

Saint M, Dr. Loosen, Germany 38
Eroica, Columbia Valley 52

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand 45
Echo Bay, Marlborough, New Zealand 42
Duckhorn, Napa Valley 65

PINOT GRIGIO

Santa Margherita, Alto Adige, Italy 56
Stellina Di Notte, Venezia, Italy 42
MacMurray, Sonoma 42

CHARDONNAY

Magnolia Grove, California 39
Sand Point, Lodi 42
Meiomi, Sonoma 45
Laguna, Russian River Valley 64
Jordan, Russian River Valley 110
Cakebread, Napa 119

EXECUTIVE CHEF: John Signorelli EXECUTIVE BANQUET CHEF: Pevo Pich
Prices are subject to 24% Service Charge and 8.25% Sales Tax

ST. REGIS WEDDING – RED WINES

Pinot Noir
MacMurray Ranch, Sonoma Coast 52
Kim Crawford, New Zealand 55
Domaine Carneros, Carneros 84

Malbec
Alamos Seleccion, Mendoza 46
Don Miguel Gascon Reserva, Mendoza 60

Merlot
Beringer Founders Estate, California 42
Wild Horse, California 46
Matanzas Creek, Bennett Valley 58
Frei Brothers Reserve, Sonoma County 64
Duckhorn, Napa 130

Cabernet Sauvignon
Magnolia Grove, California 39
Sand Point, Lodi 42
Chateau Ste. Michelle, Columbia Valley 49
William Hill, Central Coast 49
Decoy, Sonoma 68
Groth, Napa 85
Rapture, Lodi 110
Jordan, Alexander Valley 120
Heitz Cellars, Napa Valley 135
Caymus, Napa Valley 152

Red Blend
Gascone Colossal, Mendoza 54
Raymond "R", California 58
Lange Twins Midnight Reserve, Lodi 68
Paraduxx, Napa Valley 95

Zinfandel/ Shiraz/ Syrah
Lange Twins, Lodi 46
Seghesio, Zinfandel, Sonoma 62
Earthquake, Lodi 75

ST. REGIS WEDDING – EVENT PARTNERS

FLOWERS & DECOR		
Darryl & Co.	(713) 863-0400	www.darrylco.com
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
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
PHOTOGRAPHERS		
Ashley K Photography	(281) 827-4327	www.ashleykphotography.com
D. Jones Photography	(713) 521-1550	www.djonesphoto.com
Archetype	(210) 365-4218	www. archetypestudioinc.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 CONSULTANTS		
Belle of the Ball	(713) 528-9966	www.belleevents.com
Syma Levy Oulala! What an Event, LLC	(713) 855-8755	www.oulalaevents.com
Events & Design by Erika Mannke Landry	(713) 263-9846	www.eeventsanddesign.com
Two be Wed	(713) 572-3030	www.twobewed.com
HAIR & MAKE UP ARTISTS		
Hues by Heather	(713) 961-4837	www.huesbyheather.com
My Perfect Face	(713) 977-3223	www.theperfectface.net
INVITATIONS		
Katie & Co.	(713) 802-1345	www.katie-co.com
PARTY FAVORS		
Sweet Couture	(713) 550-4652	www.houstonsweetcoutoure.com
OFFICIANT		
Justice Russ Ridgway	(713) 661-2276	http://www.jp.hctx.net/5-1/
REGISTRY		
Kuhl- Linscomb	(713) 526-6000	www.kuhl-linscomb.com

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 per person surcharge will allow your guests to select their entrée table side the evening of the affair.

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.

ST REGIS

HOUSTON

1919 BRIAR OAKS LANE, HOUSTON, TX 77027 ♦ TEL 713 840 7600
STREGISHOUSTONHOTEL.COM