

*Making dreams into memories*



**The Woodlands®**  
RESORT & CONFERENCE CENTER





# *Sterling Dinner Buffet*

## WELCOME RECEPTION

DOMESTIC AND IMPORTED CHEESES  
Vine Fruits, Water Wafers and Butter Crackers

FRESH VEGETABLE ASSORTMENT  
Peppercorn Ranch Dip and Hummus

UPGRADE YOUR RECEPTION WITH PASSED HORS D'OEUVRES  
*Please choose three passed hors d'oeuvres from our list of options,  
one piece of each selection prepared per guest  
Additional \$6.00++ per guest*

## DINNER BUFFET

DISPLAYED HORS D'OEUVRES  
*Please select three displayed hors d'oeuvres from our list of options,  
two pieces of each selection prepared per guest*

CLASSIC CAESAR SALAD  
Romaine Lettuce tossed with Black Olives, Focaccia Croutons,  
Diced Chicken, Bay Shrimp and Parmesan Cheese with Classic Caesar Dressing  
*Tossed to order*

CARVING STATION  
*Choice of one*

HOME SMOKED TURKEY BREAST  
Cranberry Marmalade and Silver Dollar Rolls

ROASTED ROUND OF BLACK ANGUS BEEF  
Horseradish Cream and Black Pepper Rolls  
*Substitute Prime Rib of Beef at \$4.00++ per guest*

BONE-IN VIRGINIA HAM  
Pineapple Dijon Mayonnaise and Miniature Black Pepper Rolls

## ATTENDED STATION

MASHED POTATO MARTINI BAR  
Idaho Russets finished with Light Cream and Butter served up in Martini fashion with choice of Wild Mushroom Beef Tenderloin Ragout or Seafood Newburg with traditional condiments: Cheddar Cheese, Chopped Smokehouse Bacon, Sour Cream, Green Onions, Roasted Corn and Sweet Peas garnished with a Breadstick Stirrer

PASTA STATION  
Penne and Farfalle Pasta paired with Alfredo and Marinara Sauce then tossed with a choice of Chicken, Shrimp, Ham, Garlic, Olive Oil, Fresh Herbs, Crushed Red Pepper, Black Olives, Mushrooms, Sweet Peppers and Parmesan Cheese

GOURMET COFFEE AND TEA STATION  
Our Exclusive Dark Roast Arabica Blend and Specialty Teas

WEDDING CAKE  
Custom prepared by our award-winning Pastry Chef

HOSTED BAR  
House wines, preferred spirits, champagne and domestic beer  
*Upgrade to premium spirits at \$5.00+ per guest, top shelf spirits at \$10.00+ per guest*

\$79.00++ per guest  
*Dinner Wedding Package Inclusions Apply – Minimum of fifty guests*



*A service charge of 21% and applicable sales taxes will be added to the menu prices.*



# Gold Dinner Buffet

## WELCOME RECEPTION

CRAB AND SPINACH DIP

Presented in Giant Bread Bowl with Assorted Breads  
including Grissini, Whole Wheat Bâtardes, Garlic and Pepper Croustades

DOMESTIC AND IMPORTED CHEESES  
Vine Fruits, Water Wafers and Butter Crackers

FRESH VEGETABLE ASSORTMENT  
Peppercorn Ranch Dip and Hummus

UPGRADE YOUR RECEPTION WITH PASSED HORS D'OEUVRES  
*Please choose three passed hors d'oeuvres from our list of options,  
one piece of each selection prepared per guest  
Additional \$6.00++ per guest*

## DINNER BUFFET

GARDEN ANTIPASTO

Sliced Italian Pole Tomatoes, Young Artichokes and Marinated Mushrooms, Asparagus and Red Pepper drizzled with Fresh Herb Vinaigrette and topped with Shaved Parmesan

UNION SALAD

Miniature Greens, Raspberry Vinaigrette, Goat Cheese,  
Spiced Pecans and Focaccia Croutons  
*Tossed to order*

CHICKEN PICCATA  
Coated in Herbs with  
Capers, Tomatoes,  
Olives and Lemon Butter

FOUR CHEESE TORTELLINI AND  
SHRIMP CARBONARA  
Applewood Bacon, Garlic Shrimp,  
English Peas and Cream

DILL SEARED ATLANTIC SALMON  
White Wine Dijon Cream

SEASONAL VEGETABLE SELECTION

CARVING STATION

ROASTED PRIME RIB OF BEEF  
Carved to order with Rosemary Jus and  
Vermont White Cheddar Scalloped Potatoes

GOURMET COFFEE AND TEA STATION

Our Exclusive Dark Roast Arabica Blend and Specialty Teas

WEDDING CAKE

Custom prepared by our award-winning Pastry Chef

HOSTED BAR

House wines, premium spirits, champagne and domestic beer  
*Upgrade to top shelf spirits at \$5.00+ per guest*

\$89.00++ per guest

*Dinner Wedding Package Inclusions Apply – Minimum of fifty guests*



*A service charge of 21% and applicable sales taxes will be added to the menu prices.*



# Platinum Dinner Buffet

## WELCOME RECEPTION

PASSED HORS D'OEUVRES

*Please choose three passed hors d'oeuvres from our list of options,  
one piece of each selection prepared per guest*

DOMESTIC AND IMPORTED CHEESES  
Vine Fruits, Water Wafers and Butter Crackers

FRESH VEGETABLE ASSORTMENT  
Peppercorn Ranch Dip and Hummus

CRAB AND SPINACH DIP  
Presented in Giant Bread Bowl with Assorted Breads  
including Grissini, Whole Wheat Bâtardes, Garlic and Pepper Croustades

UPGRADE YOUR RECEPTION WITH JUMBO SHRIMP ON ICE  
Lemon and Cocktail Sauce  
*Based on three pieces per guest – additional \$8.00++ per guest*

## DINNER BUFFET

GARDEN ANTIPASTO  
Sliced Italian Pole Tomatoes, Young Artichokes, Marinated Mushrooms, Asparagus and  
Red Pepper drizzled with Fresh Herb Vinaigrette and topped with Shaved Parmesan

UNION SALAD  
Miniature Greens, Raspberry Vinaigrette, Goat Cheese, Spiced Pecans and Focaccia Croutons  
*Tossed to order*

BOURSIN STUFFED CHICKEN  
Stuffed with Boursin Cheese, Leeks and  
Shiitake Mushrooms, Roasted Red Pepper Sauce

FLOUNDER FLORENTINE  
Spinach Stuffed,  
Anisette Saffron Cream Sauce

## SEASONAL VEGETABLE SELECTION

ATTENDED STATION  
MEDITERRANEAN SEAFOOD RISOTTO  
Mussels, Shrimp, Calamari and Scallops finished with Wine and Lobster Broth

## CARVING STATION *Choice of one*

ROASTED PRIME RIB OF BEEF  
Carved to order with Rosemary Jus and  
Vermont White Cheddar Scalloped Potatoes

GARLIC STUFFED LEG OF LAMB  
Carved to Order with Minted Jus  
Vermont White Cheddar Scalloped Potatoes

GOURMET COFFEE AND TEA STATION  
Our Exclusive Dark Roast Arabica Blend and Specialty Teas

WEDDING CAKE  
Custom prepared by our award-winning Pastry Chef

HOSTED BAR  
Premium wines, premium spirits, champagne and domestic beer  
*Upgrade to top shelf spirits at \$5.00+ per guest*

\$99.00++ per guest  
*Dinner Wedding Package Inclusions Apply – Minimum of fifty guests*



*A service charge of 21% and applicable sales taxes will be added to the menu prices.*



# Herling Reception & Dinner Service

## WELCOME RECEPTION

DOMESTIC AND IMPORTED CHEESES      FRESH VEGETABLE ASSORTMENT  
Vine Fruits, Water Wafers and Butter Crackers      Peppercorn Ranch Dip and Hummus

UPGRADE YOUR RECEPTION WITH PASSED HORS D'OEUVRES  
*Please choose three passed hors d'oeuvres from our list of options,  
one piece of each selection prepared per guest  
Additional \$6.00++ per guest*

## DINNER MENU

### FIRST COURSE

*Choice of one*

UNION SALAD Miniature Greens, Raspberry Vinaigrette, Goat Cheese, Spiced Pecans and Focaccia Croutons	CAESAR SALAD Romaine Lettuce tossed with Garlic Focaccia Croutons, Sun-Dried Tomatoes and Parmesan Cheese with Side of Black Olive and Hummus Bruschetta
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### SECOND COURSE

*Choice of one*

PEPPERCORN ROASTED NATURAL CHICKEN BREAST  
On Wild Mushroom Risotto and White Wine Velvet

### CHICKEN RIVIERA

Stuffed with Roasted Vegetables and Italian Cheeses, Basil Linguine  
and Roasted Tomato Sauce

### SCALOPPINE OF PORK TENDERLOIN

Sautéed Anjou Pears, Savory Three Cheese Risotto and Natural Peppercorn Reduction

### UPGRADE YOUR DINNER WITH GRILLED SALMON

Sauté of French Style Green Beans and Pearl Onions with Petite Carrots,  
Potato Fan and Béarnaise Sauce  
*Additional \$5.00++ per guest*

### FRESH BAKED BREADS

### GOURMET COFFEE AND TEA STATION

Our Exclusive Dark Roast Arabica Blend and Specialty Teas

### WEDDING CAKE

Custom prepared by our award-winning Pastry Chef

### HOSTED BAR

House wines, preferred spirits, champagne and domestic beer  
Wine served tableside with dinner service

*Upgrade to premium spirits at \$5.00+ per guest, top shelf spirits at \$10.00+ per guest*

\$79.00++ per guest

*Dinner Wedding Package Inclusions Apply – Minimum of fifty guests*



*A service charge of 21% and applicable sales taxes will be added to the menu prices.*



# Gold Reception & Dinner Service

## WELCOME RECEPTION

DOMESTIC AND IMPORTED CHEESES  
Vine Fruits, Water Wafers and Butter Crackers

FRESH VEGETABLE ASSORTMENT  
Peppercorn Ranch Dip and Hummus

CRAB AND SPINACH DIP  
Presented in Giant Bread Bowl with Assorted Breads  
including Grissini, Whole Wheat Bâtardes, Garlic and Pepper Croustades

UPGRADE YOUR RECEPTION WITH PASSED HORS D'OEUVRES  
*Please choose three passed hors d'oeuvres from our list of options,  
one piece of each selection prepared per guest  
Additional \$6.00++ per guest*

## DINNER MENU

### FIRST COURSE

*Choice of one*

SEAFOOD BISQUE  
Essence of Lobster and Shrimp finished  
with Cognac and Cream

ROASTED CORN AND BUTTERNUT SQUASH CHOWDER  
Sweet Corn, Mild Green Chilies and Coriander  
slow cooked with Cinnamon Butternut Squash

### SECOND COURSE

*Choice of one*

UNION SALAD  
Miniature Greens, Raspberry Vinaigrette,  
Goat Cheese, Spiced Pecans and  
Focaccia Croutons

TUSCAN SALAD  
Romaine and Radicchio tossed in Creamy Garlic  
Dressing with Kalamata Olives, Focaccia,  
Marinated Tomato and Shaved Parmesan

### THIRD COURSE

*Choice of one*

PEPPERCORN CRUSTED FILET MIGNON  
Whipped Garlic Mashed Potatoes  
Roasted Red Pepper Sauce, Sweet Corn Confetti

FILET MIGNON AND CRAB CAKE  
Mashed Sweet Potatoes,  
Port Wine Sauce, Lemon Chive Aioli

FILET MIGNON AND BOURSIN STUFFED CHICKEN  
Filet Mignon and Chicken Breast stuffed with Boursin Cheese and Leeks  
Wild Mushroom Ragout, Roasted New Potato Fan

## FRESH BAKED BREADS

GOURMET COFFEE AND TEA STATION  
Our Exclusive Dark Roast Arabica Blend and Specialty Teas

WEDDING CAKE  
Custom prepared by our award-winning Pastry Chef

HOSTED BAR  
House wines, premium spirits, champagne and domestic beer  
Wine served tableside with dinner service  
*Upgrade to top shelf spirits at \$5.00+ per guest*

\$89.00++ per guest

*Dinner Wedding Package Inclusions Apply – Minimum of fifty guests*



*A service charge of 21% and applicable sales taxes will be added to the menu prices.*



# Platinum Reception & Dinner Service

## WELCOME RECEPTION

### PASSED HORS D'OEUVRES

*Please choose three passed hors d'oeuvres from our list of options, one piece of each selection prepared per guest*

#### DOMESTIC AND IMPORTED CHEESES

Vine Fruits, Water Wafers and Butter Crackers

#### FRESH VEGETABLE ASSORTMENT

Peppercorn Ranch Dip and Hummus

#### CRAB AND SPINACH DIP

Presented in Giant Bread Bowl with Assorted Breads including Grissini, Whole Wheat Bâtardes, Garlic and Pepper Croustades

#### UPGRADE YOUR RECEPTION WITH JUMBO SHRIMP ON ICE

Lemon and Cocktail Sauce

*Based on three pieces per guest – additional \$8.00++ per guest*

## DINNER MENU

### FIRST COURSE

*Choice of one*

#### SEAFOOD BISQUE

Essence of Lobster and Shrimp finished with Cognac and Cream

#### ROASTED CORN AND BUTTERNUT SQUASH CHOWDER

Sweet Corn, Mild Green Chilies and Coriander slow cooked with Cinnamon Butternut Squash

### SECOND COURSE

*Choice of one*

#### UNION SALAD

Miniature Greens, Raspberry Vinaigrette, Goat Cheese, Spiced Pecans and Focaccia Croutons

#### BIBB LETTUCE

With Fresh Orange, Blackberries and Shaved Fennel

### THIRD COURSE

*Choice of one*

#### SHRIMP AND TENDERLOIN

Crab Stuffed Shrimp and Beef Tenderloin with White Cheddar Mashed Potatoes

#### FILET MIGNON AND LOBSTER RISOTTO

Filet Mignon, Lobster Parmesan Risotto Asparagus and Julienne Vegetables

#### MIXED GRILL

Filet Mignon, Double Bone Colorado Lamb Rack and Giant Stuffed Prawn with Mashed Parsnip Potatoes and side of Béarnaise Sauce and Mint Jelly

#### FRESH BAKED BREADS

#### GOURMET COFFEE AND TEA STATION

Our Exclusive Dark Roast Arabica Blend and Specialty Teas

#### WEDDING CAKE

Custom prepared by our award-winning Pastry Chef

#### HOSTED BAR

Premium wines, premium spirits, champagne and domestic beer

Wine served tableside with dinner service  
*Upgrade to top shelf spirits at \$5.00+ per guest*

\$99.00++ per guest

*Dinner Wedding Package Inclusions Apply – Minimum of fifty guests*



*A service charge of 21% and applicable sales taxes will be added to the menu prices.*



# Platinum Plus Reception & Dinner Service

## WELCOME RECEPTION

### PASSED HORS D'OEUVRES

*Please choose three passed hors d'oeuvres from our list of options,  
one piece of each selection prepared per guest*

DOMESTIC AND IMPORTED CHEESES  
Vine Fruits, Water Wafers and Butter Crackers

FRESH VEGETABLE ASSORTMENT  
Peppercorn Ranch Dip and Hummus

CRAB AND SPINACH DIP  
Presented in Giant Bread Bowl with Assorted Breads  
including Grissini, Whole Wheat Bâtardes, Garlic and Pepper Croustades

UPGRADE YOUR RECEPTION WITH JUMBO SHRIMP ON ICE  
Lemon and Cocktail Sauce  
*Based on three pieces per guest – additional \$8.00++ per guest*

## DINNER MENU

### FIRST COURSE

CREAM OF ASPARAGUS SOUP

### SECOND COURSE

ARRANGED EXOTIC LETTUCES  
With Traditional Lump Crab Cake and Butler Passed Tarragon Butter Sauce

### THIRD COURSE

*Each Guest Will Select Their Own Choice of Entrée*

PEPPERCORN CRUSTED FILET MIGNON  
Whipped Garlic Mashed Potatoes  
Smoked Bacon Pearl Onion Sauce

PAN-SEARED RED SNAPPER  
Topped with Garlic Spiked Shrimp  
Lemon Chive Risotto, Tarragon and Cream

BOURSIN STUFFED CHICKEN  
Stuffed with Boursin Cheese, Leeks and  
Shiitake Mushrooms, Roasted Red Pepper Sauce  
and Angel Hair Pasta

GRILLED PORTOBELLO  
Roasted Garlic Mashed Potatoes  
Charred Balsamic Tomatoes  
and Corn Relish

### FRESH BAKED BREADS

GOURMET COFFEE AND TEA STATION  
Our Exclusive Dark Roast Arabica Blend and Specialty Teas

### WEDDING CAKE

Custom prepared by our award-winning Pastry Chef

### HOSTED BAR

Premium wines, premium spirits, champagne and domestic beer  
Wine served tableside with dinner service  
*Upgrade to top shelf spirits at \$5.00+ per guest*

\$115.00++ per guest

*Dinner Wedding Package Inclusions Apply – Minimum of fifty guests*



*A service charge of 21% and applicable sales taxes will be added to the menu prices.*



## *Dinner Wedding Package Inclusions*



A Dedicated Catering Manager to assist you in  
Planning your Special Day

Banquet Room set to your Expectations with Service Staff  
prepared to Pamper your Guests

Exquisite Wedding Meal Packages prepared by  
The Woodlands Resort Award-Winning Culinary Team

Customized Wedding Cake designed  
by our Award-Winning Pastry Chef

Four Hour Open Bar with a  
Champagne Toast at a Time you Designate

Beautifully Designed Individual Table and Buffet Floral Centerpieces

Floor Length Linens with Coordinating Chair Covers

Coordinated Linen on Appropriate Accent Tables

Complimentary Dance Floor and Staging

Dedicated Power Circuit for your DJ

Deluxe Accommodations for the  
Bride and Groom on their Wedding Night

Complimentary Champagne and Chocolate Dipped Strawberries  
in the Bride and Groom's Wedding Night Guest Room





## Luncheon Buffet

### WELCOME RECEPTION

DOMESTIC AND IMPORTED CHEESES  
Vine Fruits, Water Wafers and Butter Crackers

FRESH VEGETABLE ASSORTMENT  
Peppercorn Ranch Dip and Hummus

### CARVING STATION

*Choice of one*

HOME SMOKED TURKEY BREAST  
Cranberry Marmalade and Silver Dollar Rolls

ROASTED ROUND OF BLACK ANGUS BEEF  
Horseradish Cream and Black Pepper Rolls  
*Substitute Prime Rib of Beef at \$4.00++ per guest*

### ATTENDED STATION

*Choice of two*

CLASSIC CAESAR SALAD STATION  
Romaine Lettuce tossed with Black Olives,  
Focaccia Croutons, Diced Chicken,  
Bay Shrimp and Parmesan Cheese with  
Classic Caesar Dressing

CHALUPA BAR  
Red Chili Tostadas with Chili Con Queso,  
Refried Beans, Spicy Beef, Shredded Lettuce,  
Lime Marinated Cabbage, Diced Tomato, Sour  
Cream, Jalapenos and Cotija Cheese

TRADITIONAL ANTIPASTO DISPLAY  
Salami, Cappicola Ham, Prosciutto, Pepperoni,  
Provolone, Gorgonzola, Feta Cheese,  
Marinated Artichokes, Mushrooms, Pearl Onions,  
Black and Green Olives, Pepperoncini,  
Roasted Peppers, Sliced Vine-Ripened Tomatoes,  
Asparagus and Fresh Mozzarella

CHARGRILLED BEEF AND CHICKEN FAJITA  
Condiments of Peppers, Onions, Pico De Gallo,  
Guacamole and Flour Tortillas

PASTA STATION  
Penne and Farfalle Pasta paired with Alfredo and  
Marinara Sauces then tossed with a choice of  
Chicken, Shrimp, Ham, Garlic, Olive Oil, Fresh  
Herbs, Crushed Red Pepper, Black Olives,  
Mushrooms, Sweet Peppers and Parmesan Cheese

MASHED POTATO MARTINI BAR  
Idaho Russets finished with Light Cream and  
Butter served up in Martini fashion with choice of  
Wild Mushroom Beef Tenderloin Ragout or  
Seafood Newburg with traditional condiments:  
Cheddar Cheese, Chopped Smokehouse Bacon,  
Sour Cream, Green Onions, Roasted Corn and  
Sweet Peas garnished with a Breadstick Stirrer  
*Additional \$5.00++ per guest*

SHRIMP SAUTÉ  
Provençal Style with Fresh Tomatoes, Basil, Garlic, Extra Virgin Olive Oil,  
Sliced New Potatoes and Baked Olive Ciabatta  
*Additional \$6.00++ per guest*

GOURMET COFFEE AND TEA STATION  
Our Exclusive Dark Roast Arabica Blend and Specialty Teas

WEDDING CAKE  
Custom prepared by our award-winning Pastry Chef

HOSTED BAR  
House wines, preferred spirits, champagne and domestic beer  
*Upgrade to premium spirits at \$4.00+ per guest, top shelf spirits at \$8.00+ per guest*

\$65.00++ per guest  
*Luncheon Wedding Package Inclusions Apply – Minimum of fifty guests*



*A service charge of 21% and applicable sales taxes will be added to the menu prices.*



## *Reception & Luncheon Service*

*Served with fresh seasonal vegetables and a basket of fresh baked breads*

### WELCOME RECEPTION

DOMESTIC AND IMPORTED CHEESES  
Vine Fruits, Water Wafers and Butter Crackers

FRESH VEGETABLE ASSORTMENT  
Peppercorn Ranch Dip and Hummus

### SALAD OR SOUP

*Choice of one*

#### WOODLANDS DINNER SALAD

Gathered Greens, Vine-Ripened Tomatoes, Romaine Lettuce tossed with  
Garlic Focaccia Spiced Pecans and Crumbled Goat Cheese

#### CAESAR SALAD

Romaine Lettuce tossed with Garlic Focaccia Croutons, Sun-Dried Tomatoes and  
Parmesan Cheese with side of Black Olive and Hummus Bruschetta

#### BAKED POTATO CHOWDER

Topped with Scallions, Bacon and Cheddar Cheese

#### FIRE-ROASTED TOMATO SOUP

Garlic Herb Crostini and Parmesan Cheese

### ENTRÉE

*Choice of one*

#### PEPPERCORN ROASTED NATURAL CHICKEN BREAST

On Wild Mushroom Risotto  
and White Wine Velvet  
\$59.00++ per guest

#### FILET MIGNON

Center Cut Six ounce Beef Tenderloin, Parmesan  
Mashed Potatoes, Mushroom Pearl Onion Sauce  
\$69.00++ per guest

#### ROASTED GARLIC SHRIMP

Five Large Shrimp Roasted in Garlic and Wine with  
Orzo Pasta and Florentine Stuffed Tomato  
\$67.00++ per guest

#### GRILLED WESTERN SALMON

Dusted in Comino and Cracked Pepper on  
Pecan Rice with Tomatillo and Green Chili Sauce  
\$63.00++ per guest

#### FILET MIGNON AND CHICKEN CANNELLONI

Filet Mignon, Roasted Chicken Basted in Cream with Wild Mushroom and  
Spinach Stuffed Tomato, Soft Polenta and Grilled Asparagus  
\$69.00++ per guest

### GOURMET COFFEE AND TEA STATION

Our Exclusive Dark Roast Arabica Blend and Specialty Teas

### WEDDING CAKE

Custom prepared by our award-winning Pastry Chef

### HOSTED BAR

House wines, preferred spirits, champagne and domestic beer  
*Upgrade to premium spirits at \$4.00+ per guest, top shelf spirits at \$8.00+ per guest*

*Luncheon Wedding Package Inclusions Apply – Minimum of fifty guests*



*A service charge of 21% and applicable sales taxes will be added to the menu prices.*

# Luncheon Wedding Package Inclusions

*Luncheon events must conclude by 3:00 pm*

A Dedicated Catering Manager to assist you in  
Planning your Special Day

Exquisite Wedding Meal Packages prepared by  
The Woodlands Resort Award-Winning Culinary Team

Customized Wedding Cake designed  
by our Award-Winning Pastry Chef

Three Hour Open Bar

Beautifully Designed Individual Table Floral Centerpieces

Floor Length Linens with Coordinating Chair Covers

Coordinated Linens on Appropriate Accent Tables

Complimentary Dance Floor and Staging

Dedicated Power Circuit for your DJ

Deluxe Accommodations for the  
Bride and Groom on their Wedding Night

Complimentary Champagne and Chocolate Dipped Strawberries  
in the Bride and Groom's Wedding Night Guest Room



**The Woodlands®**  
RESORT & CONFERENCE CENTER

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