



MARRIOTT
HOUSTON CITYPLACE
SPRINGWOODS VILLAGE

Wedding Menus



Marriott CityPlace at Springwoods Village
1200 Lake Plaza Drive
Spring, Texas 77389
281-350-4000
marriott.com/hours

Wedding Brunch Buffet

Freshly Squeezed Orange Juice and Apple Juice

Assorted Croissants, Danish Pastries and Muffins

Offered with Sweet Butter, Jellies and Preserves

Seasonal Sliced Fresh Fruits and Berries

Assorted Regular and Low-Fat Chobani Yogurts

Fluffy Scrambled Eggs

Cheddar Cheese and Chives, Farmers Market Grilled Vegetables

Applewood Smoked Bacon and Country Sausage

French Toast with Vermont Maple Syrup

Low and Slow Smoked Brisket

Fingerling Potato Hash

Buttermilk Biscuits with Sausage Gravy

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Assorted Selection of Tazo Hot Teas

\$45.00 per guest

Buffet Enhancements

(priced per person)

Cage Free Hardboiled Eggs | 2

Strawberry-Banana Smoothie Shooters | 3

Southern Grits with Cheddar, Bacon, Green Onion and Tabasco Butter | 6

Oatmeal with Raisins and Brown Sugar | 5

House-Made Yogurt Parfaits, with Granola and Seasonal Berries | 5

Ricotta Cheese Blintzes with Mixed Berry Compote | 6

Vegetarian Quiche | 8

Eggs, Roasted Onions and Peppers, Oven Dried Tomato, Mozzarella and Fresh Herbs

25% Taxable Service Charge and 8.25% Sales Tax will be added to menu price.

Sterling Plated Dinner

Welcome Reception

Selection of 3 Passed Hors d'Oeuvres

Salad

(Choice of One)

Baby Spinach Salad
Strawberries, Crumbled Feta, Candied Pecans,
Sherry Vinaigrette

Classic Caesar
Crisp Romaine, Garlic Croutons,
Shaved Parmesan, Creamy Caesar Dressing

Iceberg Wedge
Heirloom Tomatoes, Chopped Bacon,
Bosque Blue, Buttermilk Dressing

Mixed Greens
Sliced Pears, Praline Pecans, Sliced Cucumber,
Goat Cheese Crumbles, Champagne Vinaigrette

Springwoods Salad

Mixed Greens, Grape Tomatoes, Granny Smith Apples, Cranberries, Toasted Walnuts,
Crumbled Goat Cheese and Honey-Balsamic Vinaigrette

Entrées

(Choice of One)

Maple Glazed Chicken Breast
Grain Mustard Chicken Jus, Pancetta Farro
Grilled Broccolini and Heirloom Carrot

Spinach, Fennel and Feta Cheese
Stuffed Chicken Breast
Guajillo Red Pepper Coulis,
Jalapeno Cheese Grits, Seasonal Vegetables

Pecan and Cranberry Crusted Chicken Breast
Maple Beurre Blanc Boursin Cheese Orzo,
Seasonal Vegetables

Herbed Pan Seared Chicken Breast
Chicken Demi-Glaze, Wild Mushroom Risotto,
Brussel Sprouts

Vegetarian Entrees

Grilled Cauliflower Steak, Olive Relish, Sweet Tomato Sauce
Texas Wild Mushroom Ravioli, Marsala Mushroom Cream
Tricolor Quinoa Warm Salad, Seasonal Puree, Assorted Vegetables

\$105 per guest

All Plated Dinners are Served with Freshly Baked Artisan Breads,
Mini Rolls and Sweet Butter, and Freshly Brewed Coffee Service.

25% Taxable Service Charge and 8.25% Sales Tax will be added to menu price.

Gold Plated Dinner

Welcome Reception

Selection of 3 Passed Hors d'Oeuvres

Salad

(Choice of One)

Baby Spinach Salad
Strawberries, Crumbled Feta, Candied Pecans,
Sherry Vinaigrette

Classic Caesar
Crisp Romaine, Garlic Croutons,
Shaved Parmesan, Creamy Caesar Dressing

Iceberg Wedge
Heirloom Tomatoes, Chopped Bacon,
Bosque Blue, Buttermilk Dressing

Mixed Greens
Sliced Pears, Praline Pecans, Sliced Cucumber,
Goat Cheese Crumbles, Champagne Vinaigrette

Springwoods Salad
Mixed Greens, Grape Tomatoes, Granny Smith Apples, Cranberries, Toasted Walnuts,
Crumbled Goat Cheese and Honey-Balsamic Vinaigrette

Entrées

(Choice of One)

Chicken Breast Roulade
Arugula, Fontina, Speck Ham,
Sun-Dried Tomato
Buttermilk Mashed Potatoes and Asparagus

Citrus Whiskey Brined Pork Chop
Charred Apples and Raisin Chutney
Red Bliss Mashed Potatoes,
Roasted Acorn Squash

Shiner Bock & Dr. Pepper Braised Short Ribs
Lemon Spinach Risotto,
Molasses Baby Carrots, Demi

Bacon Wrapped Petite Filet of Beef
Caramelized Shallot Demi
Potato Gratin and Poached Asparagus

Seared Gulf Snapper
White Wine Lemon Butter Cream Sauce
Cajun Rice and Creamed Spinach

\$110 per guest

All Plated Dinners are Served with Freshly Baked Artisan Breads,
Mini Rolls and Sweet Butter, and Freshly Brewed Coffee Service.

25% Taxable Service Charge and 8.25% Sales Tax will be added to menu price.

Platinum Plated Dinner

Welcome Reception

Selection of 3 Passed Hors d'Oeuvres

Salad

(Choice of One)

Baby Spinach Salad
Strawberries, Crumbled Feta, Candied Pecans,
Sherry Vinaigrette

Classic Caesar
Crisp Romaine, Garlic Croutons,
Shaved Parmesan, Creamy Caesar Dressing

Iceberg Wedge
Heirloom Tomatoes, Chopped Bacon,
Bosque Blue, Buttermilk Dressing

Mixed Greens
Sliced Pears, Praline Pecans, Sliced Cucumber,
Goat Cheese Crumbles, Champagne Vinaigrette

Springwoods Salad
Mixed Greens, Grape Tomatoes, Granny Smith Apples, Cranberries, Toasted Walnuts,
Crumbled Goat Cheese and Honey-Balsamic Vinaigrette

Entrées

(Choice of One)

Bacon Wrapped Petite Beef Tenderloin
Bourbon Green Peppercorn Sauce
paired with
Natural Roasted Chicken Breast
Peppercorn Velvet Sauce
Garlic Mashed Potatoes and Green Beans

Local Porter Slow-Braised Short-Ribs
Chipotle BBQ Glaze
paired with
Honey Glazed Snapper
Chipotle Cream
Potato Gratin and Roasted Asparagus

Grilled Rib-Eye Steak with Chimichurri
paired with
Lime and Achiote Rubbed Mahi-Mahi
Fire Roasted Red Pepper Mole
Creamy Herbed Risotto
Roasted Chayote Squash and Zucchini

Boursin Cheese stuffed Breast of Chicken
paired with
Crab Crusted Texas Red Fish
Preserved Lemon Butter
Parmesan Mashed Potatoes
Broccoli and Heirloom Carrots

Petit Filet with Bordelaise
paired with
Texas Gulf Garlic Basted Shrimp

\$118 per guest

All Plated Dinners are Served with Freshly Baked Artisan Breads,
Mini Rolls and Sweet Butter, and Freshly Brewed Coffee Service.
25% Taxable Service Charge and 8.25% Sales Tax will be added to menu price.

Wedding Dinner Buffet

Welcome Reception

Selection of 3 Passed Hors d'Oeuvres

Salad (Choice of One)

Market Style Green Salad
Cucumbers, Tomatoes, Red Onion,
Smoked Almonds and Seasoned Croutons
Ranch Dressing and White Balsamic Vinaigrette

Steakhouse Chopped Salad
Iceberg and Romaine Lettuce,
Bacon, Sliced Cucumber, Red Onions
Blue Cheese and Creamy Ranch Dressing

Springwoods Salad
Mixed Field Greens, Grape Tomatoes,
Granny Smith Apples, Cranberries,
Toasted Walnuts, Crumbled Goat Cheese
Honey-Balsamic Vinaigrette

Chopped Bibb Salad
Cherry Tomatoes, Candied Pecans,
Pickled Red Onions, Radishes,
Bleu Cheese Crumbles, Chive Buttermilk Creamy
Dressing and Red Wine Vinaigrette

Entrées (Choice of Two)

Herbed Chicken Breast
Spinach and Havarti Cream

Seared Chicken Breast
Lemon Rosemary Cream and
Artichoke Hearts

Herb Crusted Salmon
Citrus Buerre Blanc

Peppercorn Crusted Chicken
Mushroom Gravy

Tortilla Crusted Snapper
Lime Cilantro Sauce

Chicken Parmesan
Robust Marinara Sauce

Carving Station

Dry Rubbed Pecan Smoked Prime Tenderloin
Caramelized Cippolini Onion and Mushroom Ragout
Horseradish Cream, Blue Cheese Aioli,
Miniature Rolls

Sides (Choice of One Starch and One Vegetable)

White Cheddar Scalloped Potatoes

Oven Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Baked Mac & Cheese

Charred Broccolini
Chipotle Butter

Brussel Sprouts
Caramelized Onion and Parmesan

Seasonal Vegetable Medley

Green Beans

\$120 per guest

25% Taxable Service Charge and 8.25% Sales Tax will be added to menu price.

Hors D'oeuvres

Cold

Crispy Deviled "BLT" Cage Free Eggs
Smoked Bacon, Frisee

Cucumber Lobster and Mascarpone "Cone"
Lemon Parsley Aioli, Micro Cilantro

Chili Lime Gulf Shrimp Salad Mini Tacos
Chipotle Aioli, Pico de Gallo, Slaw

Texas Pecan and Goat Cheese Lollipop
Seasonal Jam

Ricotta Bruschetta
House Made Ricotta, Butternut Squash Chutney,
Pistachios, Local Honey

Bosque Blue and Pecan Wood Bacon Canoli
Texas 38 Pecan Jam

Local Tomato and Mozzarella Bruschetta
Pesto Aioli, Balsamic Reduction

Grapefruit and Tito's Vodka Cured Salmon
Pickled Red Onion, Labneh, Flatbread

Hot

Smoked Brisket Picadillo Empanadas
Drippings and Cider Vinegar Aioli

Tempura Crisp Shrimp
Shiner Bock BBQ Sauce

Mini Smoked Chicken Tequila Burritos

Mini Beef in Phyllo Dough with Dijonnaise

Beef Barbacoa Taquitos
Lime Cilantro Dipping Sauce

Andouille Sausage En-Croute
Porter Beer Grain Mustard

Bacon Wrapped Texas Quail
Jalapeño Glaze

Chicken Guajillo Mole
Plantain Skewer

Rebel Texas Tomato Pie
Sharp Shooter and Pimento Cheese Mini Tart

Smoked Brisket Mini Bao Bun
Black Bean Mole, Pickled Red Onion

Southern Grits Arancini
Smoked Gouda Fondue, Bacon and
Sweet Onion Marmalade

Slow Braised Texas Stout Beer Shortrib
Redneck Cheddar on Sourdough
Mini Grilled Cheese

Tricolor Quinoa Chicken Bites,
Seasonal Jam, Roasted Garlic Aioli

Coconut Fried Shrimp

Wedding Package Beverages

The following Bar Services are included with your 4-hour wedding package:

House Wine & Champagne

Canyon Road Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio and Pinot Noir
LaMarca, Extra Dry, Prosecco

Domestic, Imported & Select Beer

Budweiser, Bud Light, Miller Lite, Corona, Shiner Bock, Heineken

Spirits

Absolut Vodka	Tito's Vodka	Seagram's VO Whiskey
Bacardi Superior Rum		Jack Daniels Whiskey
Tanqueray Gin		Crown Royal
Johnnie Walker Red Label Scotch		Silver Tequila 1800
Maker's Mark Bourbon Whiskey		Courvoisier VS Brandy

Soft Drinks

Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, Dr. Pepper, Club Soda, Tonic Water and Ginger Ale

Add (1) Additional Hour of Bar Services: \$12.00 per person

Add (2) Additional Hours of Bar Services: \$18.00 per person

Upgrade to Premium Spirits

additional \$10.00 per person

Grey Goose Vodka	Knob Creek Bourbon Whiskey
Bacardi Anejo	Jack Daniels Whiskey
Mt. Gay Eclipse Gold Rim	Crown Royal
Bombay Sapphire Gin	Patron Silver Tequila
Johnnie Walker Black Label Scotch	Hennessey Privilege VSOP Brandy

**Fees for Additional Bartenders is \$135.00 Per Bartender.*

Notes: