

WOODLANDS WATERWAY MARRIOTT

1601 Lake Robbins Drive

The Woodlands, Texas 77380

T. 281 367 9797



EVENTS MENU



BREAKFAST

Continental Breakfast

Continental Breakfast

\$31

Orange, Grapefruit and Cranberry Juices Seasonal Sliced Fresh Fruit Selection of Breakfast Breads, Croissants, Danish, Muffins Bagels with Cream Cheese Butter & Preserves Assorted Yogurts Coffee, Tea. Decaf, Hot Chocolate

Breakfast Enhancements

\$6

Shrimp and Grits Black Garlic Grits

Ancho Grits

Cheese Grits

Turkey Sausage Patties

Muesli

Hard Cooked Eggs

Pecan Sticky Buns

Cold Cereals

Mini Fruit Parfaits

Hot Chocolate

Breakfast Enhancements

Pancakes with Berries and Maple Syrup
Waffles with Vanilla Whipped Cream and Fruit Compote
French Toast with Strawberry Compote, Key Lime Syrup
Corned Beef Hash and Eggs with Gravy
Oatmeal Banana Brulee (Limit 200ppl)
Traditional Spanish Tortilla
Breakfast Chimichanga with Salsa Roja
Chili Quiles
Country Ham & Cheddar Croissant with Soufflé Eggs
Breakfast Taquito
Mini Quiche Lorraine
House-Made Chicken Sausage Patties
Carved House-Cured Bacon

\$8

Breakfast Action Stations

\$16

Eggs Benedict Station – Poached Eggs to order with Canadian Bacon, English Muffin, Hollandaise Sauce Add Crab Cakes \$6

Omelet Station – Cooked to order Eggs with an assortment of toppings to include: Ham, Bacon, Peppers, Onions, Spinach, Mushrooms, Rock Shrimp, Salsa, Cheese

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied



WOODLANDS WATERWAY MARRIOTT

1601 Lake Robbins Drive, Texas 77380 T. 281 367 9797

BREAKFAST

Breakfast Buffet

Breakfast Buffet \$41

Orange Juice and Grapefruit Juice
Seasonal Sliced Fresh Fruit
Selection of Breakfast Breads, Croissants, Danish, Muffins
Bagels with Cream Cheese
Assorted Individual Cereals
Oatmeal with Brown Sugar and Cinnamon
Assorted Yogurts
Scrambled Eggs with Chives
Crispy Bacon
Breakfast Sausage
Pancakes
Roasted Yukon Gold Potatoes with Scallions, Roasted Red Peppers and Shallots
Coffee, Tea. Decaf, Hot Chocolate



BREAKFAST

Plated Breakfast

American \$29

Scrambled Eggs Crisp Bacon Strips or Sausage Links Breakfast Potato Hash with Charred Scallions Coffee, Tea, Decaf and Hot Chocolate

Corned Beef Hash & Eggs \$29

House Made Corned Beef Hash Scrambled Eggs Country Gravy Sautéed Mushrooms Coffee, Tea, Decaf, Hot Chocolate

Quiche Florentine \$29

Pastry Shell filled with Spinach, Portobello Mushroom, Fresh Ricotta Cheese, Eggs Confit Tomatoes Crisp Pan-Fried Potatoes Coffee, Tea, Decaf, Hot Chocolate

English Breakfast \$31

Fried Eggs Bangers Roasted Tomatoes Beans Sautéed Mushrooms Coffee, Tea, Decaf, Hot Chocolate



BREAKS

All Day Packages

The Professional \$104

Breakfast

Orange and Grapefruit Juices Assorted Breakfast Pastries Coffee, Tea, Assorted Pepsi Products, Bottled Water *Luncheon Selections* Daily Executive Dining

Afternoon BreakChoice of any Theme Break

Unlimited Consumption of Coffee, Tea, Pepsi Products and Bottled Water throughout the day

The Director \$108

Breakfast

Traditional Continental Breakfast
Coffee, Tea, Assorted Pepsi Products, Bottled Water

Luncheon Selections
Daily Executive Dining

Afternoon Break
Choice of any Theme Break
Unlimited Consumption of Coffee, Tea, Pepsi Products and Bottled Water throughout the day

The Executive \$112

Breakfast

Waterway Breakfast Buffet
Coffee, Tea, Assorted Pepsi Products, Bottled Water
Luncheon Selections
Daily Executive Dining
Afternoon Break
Choice of any Theme Break

Unlimited Consumption of Coffee, Tea, Pepsi Products and Bottled Water throughout the day

Groups participating in an All Day Package will have lunch in Executive Dining.

The buffet selection will change daily and is already pre-determined on a two week rotation.

All Day Packages require a 25 person minimum. Room Rental is included in each package.

An additional \$250 fee and menu restrictions will apply to groups of less than 25 people.

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied



BREAKS

Coffee Breaks

Beverage Break \$14

Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water

Energy Break \$19

Iced Green Tea

House Made Granola Bars

Chia Pudding

Kiwi, Strawberry, Whipped Greek Yogurt

Mini Quiche Lorraine

Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water

Donut Break \$19

Nutella, Strawberry, Cinnamon Sugar Donuts

Rhubarb Brioche Toast, Vanilla Custard

Fresh Scones, Whipped Honey Butter

Smoked Salmon Bagels, Herb Cream Cheese, Capers

Raspberry Aqua Fresca, Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water

Nutcracker Break \$20

Banana Nut Bread Skewers, Chocolate Sauce

Roasted Marcona Almonds, Chocolate Dipped Mixed Nuts

Texas Pecan Bars

Peanut Butter Smoothies

Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water

The South of The Border Break \$20

Mexican Pastries

Margarita Aqua Fresca

Roasted Spicy Peanuts

Churros, Dulce de Leche, Scotch Bonnet, Nutella Dipping Sauces

Mexican Spiced Hot Chocolate, Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water

Lake Robbins Popcorn Break \$19

Butter, Spicy, Rosemary, Popcorn

White Chocolate Popcorn Cookies, Popcorn Bark

Mini Corn Dogs

Lemonade, Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water

Cupcake Break \$22

Assorted Seasonal Cupcakes

Fruit Cocktails

Fresh Popcorn and Candies

Whole and Skim Milk

Bottled Starbucks Frappuccino

Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water



BREAKS

Coffee Breaks

Pineapple Break

\$19

Sweet and Spicy Grilled Pineapple
Pineapple Skewers, Coconut Dipping Sauce
Corn Tortillas with Pineapple Salsa
Pineapple Upside Down Mini Cake
Dried Tropical Fruits

Pineapple Limeade, Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water

The Vitamin Refresh

\$25

Orange, Carrot, Cucumber Juice Apple, Kiwi, Kale Juice Blueberry, Pineapple Juice Seasonal Apples Sweet Potato Pie Bars Spinach, Broccoli, Bell Pepper Frittata, Spicy Tomato Coulis Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water

The Other Side of the Pond Break \$20

Mini Scones, Lemon Curd Queen Cakes Shepherd's Pie Pink Grapefruit Cooler, Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water

Cookies, Brownies and Bars Break \$19

Assorted Cookies: Chocolate Chip, Peanut Butter, Sugar and Popcorn Assorted Brownies and Bars: Peanut Butter, Mint Chocolate Chip, Caramel Banana Fruit Salad with Minted Syrup Pub Nuts Bottled Starbucks Frappuccino, Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water

Ball Park Break

\$21

Warm Soft Pretzels, Mustard, St Elissa IPA Cheese Fondue A&W Root Beer with Ice Cream Tubs Beef Sliders Unshelled Peanuts, Beer Nuts, Chips, Cracker Jacks Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water

Tree Hugger Break

\$23

Build Your Own Trail Mix:
Peanuts, Pecans, Sesame Sticks, Pretzels, Cashews, M&M's, Raisins, Dried Blueberries, Dried Cranberries,
Banana Chips, Chocolate, Chips, Rice Crackers
Celery &, Carrot Sticks with Hummus, Pimento Cheese Dip, Herb Cream Cheese Dip
Coffee, Tea, Decaf, Assorted Pepsi Products, Bottled Water



A La Carte Menu Items

Beverages

Royal Cup Coffee \$80 per gallon Royal Cup Coffee \$40 per half gallon Iced Tea \$58 per gallon Lemonade \$58 per gallon Arnold Palmer's \$58 per gallon Infused Water \$25 per gallon Assorted Pepsi Products \$4 each Assorted Local Texas Soft Drinks \$6.50 each Assorted Coke Products \$5 each Individual Bottle Juices \$6.50 each Voss® Bottled Water \$4 each Gatorade®, Lipton Teas® and Energy Drinks \$6.50 each

Bakery

Assorted Breakfast Breads and Pastries \$39 per dozen Assorted Bagels with Cream Cheese \$39 per dozen **Assorted Scones** \$60 per dozen Pecan Cinnamon Rolls \$39 per dozen **Assorted Donuts** \$39 per dozen Kolaches \$39 per dozen \$36 per dozen Assorted Freshly Baked Gourmet Cookies Freshly Baked Brownies \$36 per dozen Mascarpone Brownies \$36 per dozen Freshly Baked Mini Cupcakes \$36 per dozen (German Chocolate, Vanilla, Red Velvet, Carrot)

Soft Warm Pretzels, Smoked Gouda Cheese Sauce \$39 per dozen

Snacks

Fresh Whole Fruit \$2 each Seasonal Sliced Fresh Fruit \$8 per person Individual Fruit, Yogurt Granola Parfait \$7 each Individual Cottage Cheese Parfait \$7 each Individual Assorted Fruit and Greek Yogurts \$5 each Cold Dry Cereals (with Whole, Skim and Soy Milk) \$6 each Granola Bars \$3 each \$5 each Assorted Protein and Kind® Bars Assorted Candy Bars \$3 each Assorted Individual Bags of Chips \$3 each **Pretzels** \$20 per pound Popcorn \$18 per pound Mixed Nuts \$27 per pound Tortilla Chips \$20 per pound \$27 per quart Pico de Gallo



Plated Lunch Soup & Salads

Salads:

Red, White, and Blue

Bibb, White Endive, Radicchio, Smoked Blue Cheese, Tomato Confit, Golden Raisin Vinaigrette

Arugula

Arugula, Frisee, Roasted Beets, Candied Pecans, Pickled Carrots, Orange Vinaigrette

Romaine

Romaine and Bibb, Hard Cooked Eggs, Roasted Mushrooms, Salted Soy Nuts, Smoked Bacon Vinaigrette

Texas

Baby Field Greens, Goat Cheese, Blueberries, Spicy Pecans, Sweet Jalapeño Vinaigrette

Baby Wedge \$4

Baby Iceberg, Slab Bacon, Tomato Jam, Roquefort Crema, White Balsamic Vinaigrette

Chop Chop

Bibb and Romaine, Charred Onions, Tomato Confit, Candied Pumpkin Seeds, Cilantro Vinaigrette

Mozzarella Salad

Arugula, Pistachios, Fresh Mozzarella, Grape Tomatoes, Pomegranate Seeds, Pomegranate Vinaigrette

Soup on request add \$3 per person

Alternate Desserts \$5 per person

All Plated Luncheon selections are served with Fresh Baked Rolls and Butter, Choice of House Soup or Salad, Chef's Selection of Accompaniments, Dessert, Iced Tea, Coffee and Tea Service.

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied



Plated Luncheons

Woodlands Chicken \$44

Herb Brined Bone-in Chicken Breast, Warm Lentil Salad, Creamed Spinach, Carrot Emulsion

Seared Cobia Filet \$44

Pan Seared Cobia Filet, Soft Polenta, Goat Cheese, Parsley, Buttered Peas, Salsa Verde

Wood Grilled NY Strip \$53

8oz NY, Olive Oil Whipped Potatoes, Shitake Ragout, Sauce Diane, Onion Jam

Southern Chicken \$44

Wood Grilled Bone-in Chicken Breast, Rock Shrimp and Grits, Peach Butter, Butternut Squash Puree

Pork Saltimbocca \$46

Thin Sliced Pork Cutlets, Prosciutto, Sage, Smoked Tomato Risotto, Braised Chard, Marsala Vinaigrette

Pan Seared Chicken \$44

Oregano Scented Israeli Cous Cous, Grilled Asparagus, Pea Puree, Crisp Root Vegetable Chips, Charmoula Sauce

Wood Grilled Bone-in Chicken \$44

Citrus Brined, Aged Gouda Mac and Cheese Fritter, Roasted Carrots, Harissa

Petite Filet \$54

Wood Grilled, Smashed Potatoes, Bacon Jam, Roasted Asparagus, Buerre Rouge

Texas Tri-Tip \$46

Ancho Marinated and Wood Grilled, Cilantro Rice, Tomato Confit, Caramelized Cauliflower, Salsa Roja

Seared Salmon \$47

Pan Seared, Herbed Wild Rice, Roasted Asparagus, Sautéed Spinach, Herb Butter

All Plated Luncheons are served with Coffee, Tea, Decaf and Iced Tea Service A 25% Taxable Service Charge and 8.25% Sales Tax will be applied



Plated Luncheon Salad Entree

Tuna "Nicoise"

\$40

Blackened Tuna, Bibb Lettuce, Marinated Petite Green Beans, Confit Tomatoes, Hard Cooked Egg, Roasted Fingerling Potatoes, Nicoise Olives, Red Wine Vinaigrette

Cobb Salad

\$38

Iceberg, Romaine, Marinated Chicken, Avocado, Bacon, Tomato, Cucumber, House Ranch Dressing

Substitute Skirt Steak for an additional \$3

Spiced Flank Steak Salad

\$38

Romaine, Grape Tomato, Crispy Onions, Smoked Blue Cheese, Fried Capers, Sherry Vinaigrette

All Entrees are served with Coffee, Tea, Decaf and Iced Tea Service A 25% Taxable Service Charge and 8.25% Sales Tax will be applied



Boxed Lunches

Choose Three Sandwiches

Mesquite Smoked Chicken Avocado Mayonnaise, Provolone Cheese, Lettuce, Tomato, Ciabatta

Chipotle Turkey Wrap Chipotle Mayonnaise, Bacon, Cheddar, Grilled Tortilla

Chicken Salad Sandwich Avocado, Tomato, Bibb Lettuce, Ciabatta

Classic BLT
Bibb Lettuce, Applewood Bacon, Mayonnaise, Heirloom Tomato

Roast Beef House-Made Mustard, Fried Onions, Swiss Cheese, Lettuce, Tomato, Ciabatta

California Grilled Veggie Wrap Red Pepper, Portobello Mushroom, Zucchini, Red Onion, Yellow Squash, Feta, Grilled Tortilla

Choose One Salad

Loaded Potato Salad, Bacon, Cheese, Sour Cream, Chives

Curry Potato Salad, Raisins, Curry Mayonnaise, Celery, Apples

Rotini Salad

Artichoke Salad

Choose One Dessert

Chocolate Chip Cookies

Pecan Bars

Candy Bars

All Lunches Served With Whole Fruit, Chips, Pickles, Bottled Water, Assorted Pepsi Products

\$40.00 per person, Plus 25% Taxable Service Charge and 8.25% Sales Tax



Working Lunch Buffets

Cold Selections

Pre-Made Sandwiches \$44

Caesar Salad, Traditional
Field Greens Salad - Tomato, Cucumber, Shaved Onion, Sherry Vinaigrette, Ranch Dressing
Figg Salad Sandwich - Cornichon, Lettuce, Country Bread
Chicken Salad Sandwich - Avocado, Tomato, Bibb Lettuce, Ciabatta
Chipotle Turkey Wrap - Chipotle Mayonnaise, Bacon, Cheddar, Grilled Tortilla
Assorted Potato Chips
Assorted Cookies

Deli \$44

Garden Salad - Lettuce, Carrots, Onions and Tomatoes, Ranch and Balsamic Vinaigrette
Assorted Sliced Meats — Salami, Turkey, Mortadella, Roast Beef
Assorted Sliced Cheese - Provolone, Cheddar, Swiss, American
Assorted Breads — White, Wheat, Rye, Kaiser, Onion Roll, Focaccia
Lettuce, Tomato, Onion, Pickles
Mayonnaise, Mustard
Brownies and Blondies

Soup and Salad \$44

Ham and White Bean Soup
Gazpacho Soup
Taco Salad - Black Beans, Ground Beef, Cheddar Cheese, Iceberg Lettuce, Tomato, Fried Corn Tortillas, Cumin Vinaigrette
Spinach and Strawberry Salad - Cashews, Roasted Strawberry and Balsamic Vinaigrette
Esquites Salad - Romaine, Fresh Corn, Pazole, Green Onions, Cilantro, Creamy Lime Vinaigrette
Sliced Grilled Chicken
Lemon Bars

Buffets include Iced Tea and Coffee service
Buffet Style Service lunches are designed exclusively for working lunches.
Minimum of 10 guests required with maximum of 25 guests
A 25% Taxable Service Charge and 8.25% Sales Tax will be applied



Working Lunch Buffets

Hot Selections

Flatbreads

\$44

Arugula Salad - Shaved Fennel, Orange, Pecorino,
 Tomato Salad - Watercress, Watermelon, Oregano Vinaigrette
 Naan Flatbread - Garlic, Herbs, Tomato, Mozzarella, Olive Oil
 Meat Lovers Flatbread - Bacon, Sausage, Pepperoni, Ground Beef, Tomato Sauce, Mozzarella Cheese
 BBQ Chicken Flatbread - Smoked Chicken, BBQ Sauce, Caramelized Onions, Cheddar Cheese
 Loaded Brownies and Pecan Bars

Southern Day

\$46

Green Salad with Black Beans, Crispy Tortilla Strips, Tomato and Ranch Dressing Tuna Melts with Bacon and Tomato
Chicken Fried Steak with Country Gravy
Macaroni and Cheese
Green Beans
Apple Pie and Fresh Fruit

Mediterranean

\$46

Caesar Salad
Tomato Mozzarella Salad with Basil
House Made Meatballs with Mushrooms and Mozzarella Cheese
Chicken with Penne - with Corn, Prosciutto in a Parmesan Cream Sauce
Gnocchi with Garlic Butter
Grilled Market Vegetable
Tiramisu

Buffets include Iced Tea and Coffee service
Buffet Style Service lunches are designed exclusively for working lunches.
Minimum of 10 guests required with maximum of 25 guests
A 25% Taxable Service Charge and 8.25% Sales Tax will be applied



Lunch Buffet (Minimum 25 Guests)

Deli Buffet \$47

Seasonal Soup

Baby Greens - Tomatoes, Mozzarella, Balsamic Vinaigrette

Yukon Potato Salad Citrus Coleslaw

Deli Meats & Cheeses: Ham, Turkey, Pastrami, Roast Beef, Genoa Salami, Gouda, Swiss, Provolone, Cheddar

Fresh Breads, Tomatoes, Lettuce, Onions, Dijon Mustard, Tarragon Mayonnaise

Assorted Potato Chips

Cranberry Lemon Bars, Chocolate Cake, Fruit Salad

Grab & Go Buffet \$47

Corn & Poblano Pepper Chowder

Garden Greens – Candied Pecans and Basil Balsamic Vinaigrette

Tomato Salad – Red Onions and Watercress

Red Bliss Potato Salad - Creole Dressing

Turkey & Swiss – Cranberry Mayo, Arugula, Spinach Tortilla

Mini Tuna Melts - Sharp Cheddar Cheese, Tomatoes, English Muffins

Roast Beef & Gruyere - Horseradish Sour Cream, Tomatoes, Sourdough Bread

Veggie & Havarti Cheese - Baby Spinach, Basil Mayo, Baguette

Pickles; Pepperoncini; Olives

Assorted Chips

Cheesecake, Swiss Chocolate Bars, Fruit Salad in Mint Syrup

See your Event Manager for the Lunch options available in Executive Dining.

An additional \$250 fee and menu restrictions will apply to groups less than 25 people.

All Buffets include Coffee, Tea and Iced Tea service

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied



Plated Appetizers & Salads

Plated Appetizers

Beets \$7

Roasted, Puree, Gelee, Smoked Paprika Mascarpone, Petite Green Salad, Candied Pecans

Shrimp Cocktail \$10

Citrus Cocktail, Charred Lime, Spicy Pickled Cucumber Salad

Serrano \$10

Sliced Serrano Ham, Melon Carpaccio, Frisee, Sherry Vinegar, Sundried Tomato Tapenade Crisp

Smoked Salmon \$10

Smoked Salmon Crepe, Potato Pancake, Chervil Crème, Parsley, Cucumber & Tomato Salad

Seared Scallops \$14

Pan Seared, Cauliflower Puree, Chili Oil, Garlic Chips, Spinach and Leek Fondue

Fried Green Tomatoes \$

Lobster Hash, Sweet Soy Crème Fraiche, Pimento Cheese

Crab Cake \$11

Maryland Style, Pickled Butternut Squash, Black Garlic Grits, Smoked Pepper Puree

Plated Salads

Red, White, and Blue

Bibb, White Endive, Radicchio, Smoked Blue Cheese, Tomato Confit, Golden Raisin Vinaigrette

Arugula

Arugula, Frisee, Roasted Beets, Candied Pecans, Pickled Carrots, Orange Vinaigrette

Romaine

Romaine and Bibb, Hard Cooked Eggs, Roasted Mushrooms, Salted Soy Nuts, Smoked Bacon Vinaigrette

Texas

Baby Field Greens, Goat Cheese, Blueberries, Spicy Pecans, Sweet Jalapeño Vinaigrette

Baby Wedge \$4

Baby Iceberg, Slab Bacon, Tomato Jam, Roquefort Crema, White Balsamic Vinaigrette

Chop Chop

Bibb and Romaine, Charred Onions, Tomato Confit, Candied Pumpkin Seeds, Cilantro Vinaigrette

Mozzarella Salad

Arugula, Pistachios, Fresh Mozzarella, Grape Tomatoes, Pomegranate Seeds, Pomegranate Vinaigrette

Soup on request add \$3 per person

Alternate Desserts \$5 per person



Plated Dinner

Roasted Halibut

Potato and Celeriac Puree, Bacon and Radicchio "Slaw", Lemon Caper Vinaigrette, Gremolata

\$82

Seared Grouper \$72

Crisp Mascarpone Polenta Cake, Creamed Leeks, Roasted Pepper Puree, Shaved Fennel and Oregano

Pork Porterhouse \$74

Juniper Brined and Lightly Smoked, Barley Salad, Broccolini, Garlic Chips, Ancho Salsa

Bone in Chicken \$62

Herb Brined, Bay Scallop Fricassee, Black Garlic Butter, Pearl Pasta "Risotto", Crispy Onions

Grilled Chicken \$62

Wood Grilled, Creamy Goat Cheese Polenta, Wild Mushroom Ragout, Maple Sherry Vinaigrette, Crisp Sage

Blackened Chicken \$62

Roasted Corn Maqué Choux, Crawfish "Etouffee", Dirty Rice, Crisp Pancetta

Smoked Chicken \$62

Bone-In Breast, Roasted Jalapeño Smashed Potatoes, Jumbo Asparagus, "Popped" Corn Sauce, Poblano Rajas

All Plated Dinners include Coffee, Tea Service



Plated Dinner Combinations

Western Tenderloin & Chicken

\$80

Jalapeno Mashed Sweet Potatoes, Asparagus and Roasted Peppers

Crab Stuffed Chicken Breast

\$70

Asparagus Risotto Cake, Tomato and Fennel Ragout

Roast Tenderloin & Bacon Wrapped Shrimp \$75

Jalapeno Sweet Potatoes, Caramelized Cauliflower, Shrimp Butter

Roasted Tenderloin

\$75

Rock Shrimp Hash, Duck Fat Potatoes, Caramelized Brussel Sprouts, Parsnip Chips, Warm Vinaigrette

Filet & Gnocchi

\$85

Wood Grilled Filet, Braised Beef Gnocchi Ragout, Wild Mushrooms, Petite Carrots, Truffle Sauce, Bleu Butter

Filet and Lobster Ravioli

\$105

Roasted Tenderloin, Cold Water Lobster Ravioli, Crème Fraiche and English Pea Puree, Lobster Butter Sauce, Smoked Bacon and New Potato Hash

All Plated Dinners include Coffee, Tea Service



A La Carte Dinner (Maximum 150 Guests)

A La Carte Experience

\$99

Pre-Select One Appetizer

Beets - Roasted, Puree, Gelee, Smoked Paprika Mascarpone, Petite Green Salad, Candied Pecans **Shrimp Cocktail -** Citrus Cocktail, Charred Lime, Spicy Pickled Cucumber Salad **Serrano -** Sliced Serrano Ham, Melon Carpaccio, Frisee, Sherry Vinegar, Sundried Tomato Tapenade Crisp

Pre-Select One Salad

Red, White and Blue - Bibb, White Endive, Radicchio, Smoked Blue Cheese, Tomato Confit, Golden Raisin Vinaigrette **Chop Chop** - Bibb and Romaine, Charred Onions, Tomato Confit, Candied Pumpkin Seeds, Cilantro Vinaigrette **Texas** - Baby Field Greens, Goat Cheese, Blueberries, Spicy Pecans, Sweet Jalapeño Vinaigrette

Intermezzo

Seasonal Sorbet

Pre-Select Three Side Dishes Served Family Style

Olive Oil Whipped Potatoes
Jalapeno Smashed Potatoes
Chorizo and Potato Hash
Cilantro Rice
Creamed Spinach
Corn Pudding
Poblano and Onion Rajas
Corn and Green Bean Maque Choux
Roasted Asparagus

Main Course Ordered Table Side (Pre-Select Three)

Herb Roasted Filet - Tobacco Onions, Bordelaise Sauce
Bone-in Herb Brined Chicken Breast - Pan Sauce, Herb Butter, Crisp Parsnip Chips
Smoked Pork Chop - Sweet Onion Marmalade, Pork Jus
Seared Cobia - Shiitake Jam, Lime Vinaigrette
Black Garlic and Goat Cheese Polenta Cake - Roasted Mushrooms, Buttered Pea Puree, Thyme Vinaigrette

Pre Select One Dessert

Whiskey Pecan Pie with Caramel Sauce Roasted Pineapple Upside Down Cake with Wine Cherry Compote Toasted Lemon Meringue Tart with Raspberry Sauce Chocolate Sacher Torte

Dinner Includes Coffee, Tea Services



Dinner Buffet (Minimum 25 Guests)

South American Buffet

\$75

Vegetarian Spicy Black Bean Soup with Spiced Sour Cream Avocado and Black-Eyed Pea Salad Green Salad - Fresh Corn, Roasted Cactus, Hearts of Palm, Ancho Dressing Salt Roasted Pork Loin - Chipotle Glaze, Caramelized Onion Gravy Wood Grilled Chicken - Chimichurri Sauce, Heirloom Tomato, Baby Arugula Spicy Shrimp in Coconut Milk Roasted Grouper - Tomato Relish, "Escabeche" Sauce Cilantro Lime Rice Roasted Root Vegetables

Tres Leches, Bread Pudding, Caramel Flan

Texas Buffet

\$75

Chorizo & Cheddar Corn Bread Smoked Chicken Chili

Texas Caesar Salad - Romaine, Roasted Red Pepper, Corn, Sun Dried Tomatoes, Cilantro Caesar Dressing

Country Style Potato Salad - Bacon, Cheddar Cheese, Mustard

Texas Style Coleslaw - Cumin, Cayenne, Radish

Goat Cheese and Chuck Sliders - Red Neck Cheddar Cheese, Creamed Onion Jam

Seared Snapper - Sautéed Spinach, Chipotle Remoulade

Smoked Pork Loin - Pecan Chili BBQ Sauce

Ranch Style Beans - Smoked Jalapeño Sausage

Loaded Mashed Potatoes - Bacon, Sour cream, Cheddar, Green Onions

Spicy Corn on the Cob

Pecan Pie, Peach Cobbler with Vanilla Ice Cream

Italian Buffet

\$75

Herb Focaccia Bread - Sea Salt Butter
Italian Wedding Soup
Panzanella Salad
Classic Caesar Salad
Pesto Potato Salad
Veal Scaloppini - Arugula, Caper Butter Sauce
Seared Cobia - Mussels, Calamari, Herb Beurre Blanc
Chicken Parmesan - Served with Creamy Fettuccini
Bowtie Pasta Primavera - Vegetables, Tomato Sauce
Sautéed Broccoli - Artichoke, Sun-Dried Tomato, Basil, Garlic Butter
Tiramisu, Cannolis, Italian Cream Cake

Dinner Buffet Includes Coffee, Tea Services

A 25% Taxable Service Charge and 8.25% Sales Tax will be applied



meetings imagined

Cold Hors d'Oeuvres

Cold Hors d'Oeuvres

\$8.00 (per piece)

Tuna Poke – Edible Spoon

Curried Chicken Salad Cornet

Mini Chicken Taco - Cilantro Cream

Grouper Ceviche Spoons - Avocado Cream

Individual Crudité - Green Goddess

Petite Fruit Skewers - Citrus Yogurt Dip

Char Crusted Tenderloin Spoon - Smoked Blue Cheese, Micro Arugula

Smoked Salmon Crepe - Fried Capers, Tomato Crème Fraiche

Skewers

BLT
Pineapple - Vanilla, Mint
Tomato - Mozzarella, Basil
Smoked Salmon - Cream Cheese, Caper Relish

Gougeres

Citrus Crab Salad Smoked Chicken Salad Heirloom Tomato Salad BLT Char Crusted Tenderloin and Blue Cheese

Deviled Eggs (\$7.00 per piece)

Smoked Classic Pickled

Seafood Selections

Crab Claws \$9.00
Gulf Shrimp \$9.00



Hot Hors d'Oeuvres

Hot Hors d'Oeuvres

\$8.00 (per piece)

Mini Gougere Cheddar Burgers
Creamed Corn Fritters
Shredded Beef Gordita - Avocado Crema
House Crab Cake - Roasted Jalapeño Remoulade
Pulled Pork Tostone - Queso Fresco, Cilantro Mojo
Banh Mi Slider - Pickled Vegetables, Fireball Sauce
House Crab Rangoon - Ginger Cream
Onion and Bacon Tart - Blue Cheese
Chicken Flautas - Black Bean Dip
Mini Beef Chimichanga - Salsa Rojo, Queso Fresco
Shrimp Tempura - Ponzu Sauce

Skewers:

Pork Belly - Sage, Sea Salt Lamb - Mint, Garlic Confit Tenderloin - Onion Jam, Thyme Chicken - Red Pepper, Herb de Provence Salmon - Dill, Sun-Dried Tomato



Carving Stations

Char Crusted Beef Tenderloin Tobacco Onions, Creamed Spinach, Buerre Rouge (serves 20)	<i>\$460</i>
Bone-In "City Style" Ham Red Eye Gravy, Tasso Grits (serves 40)	<i>\$340</i>
Herb Brined Turkey Giblet Gravy, Yeast Rolls (serves 40)	\$400
Chile Crusted Beef Strip Loin Maple Bacon and Onion Jam, Brioche Rolls (serves 40)	\$480
Roasted Salmon Fennel and Radicchio Slaw, Pernod Cream Sauce (serves 25)	<i>\$360</i>
Jerk Pork Loin Rice and Gandules, Cilantro Chutney (serves 25)	\$400
Curry Lamb Rack Lentil Salad, Mint Chutney, Harissa (serves 25)	\$400
Mustard Crusted Pork Loin Warm Soft Flat Bread, Pickled Onions, Garlic Aioli (serves 25)	\$400
Dips (per quart)	

French Onion	\$30
Red Tomatillo Salsa	\$30
Artichoke & Spinach	\$32
Pico de Gallo	\$27
Chili Con Queso	\$30
Guacamole	\$45

Finger Snacks (per pound)

Pretzels	\$20
Potato Chips	\$20
Tortilla Chips	\$20
Mixed Nuts	\$27
Popcorn	\$18

All items are carved to order by chef's attendants and served with fresh baked rolls and condiments. A carver fee of \$125 will apply for each selection.

Reception Stations

Fajita Station

\$26 (per person)

Beef, Chicken, Tortillas, Cheese, Guacamole, Pico de Gallo, Onions, Peppers, Cheese and Sour Cream

Salad Bar

\$24 (per person)

Assorted Greens with Shrimp, Chicken Strips, Mushrooms, Bacon Bits, Candied Nuts, Maytag Blue Cheese, Dried Fruit, Cucumber, Ranch Dressing, Raspberry Walnut Vinaigrette, Shallot Balsamic Vinaigrette

Potato Bar

\$24 (per person)

Yukon Mashed Potatoes, Grits, Risotto, Braised Beef Ragout, Stewed Tomatoes, Creamy Shrimp Stew, Shredded Cheddar Cheese, Fried Shallots, Crumbled Blue Cheese, Sautéed Peppers, Caramelized Onions, Sautéed Mushrooms, Garlic Confit, Scallions, Pesto, Corn, Panchetta, Artichokes (attendant required)

Sliders Bar

\$26 (per person)

Lamb "Gyro" Slider, Tzatziki Spread, Feta Cheese, Buttered Bun Chicken BLT Slider Banh Mi Slider, Country Style Pork Pate, Pickled Vegetables, Fireball Sauce

Mac-n-Cheese

\$24 (per person)

Traditional Style, Goat Cheese-n-Herbs, Shrimp-n-Brie, Topped with any of the following: Mushrooms, Pecorino Cheese, Pancetta, Pulled Turkey, Bread Crumbs, Caramelized Onions, Italian Sausage, Steamed Broccoli, Bacon, Tasso Ham, Cajun Trinity, Blue Cheese

Waterway Pasta Bar

\$24 (per person)

Penne Pasta - Tomato Sauce, Tortellini - Rose Sauce, Fusilli - Alfredo Sauce, Sliced Grilled Chicken, Sautéed Rock Shrimp, Pancetta, Cipollini Onions, Tomatoes, Artichokes, Peas, Parmesan, Mushrooms

Street Taco Station

\$26 (per person)

Flour Tortillas with Red Fish and Slaw, Smoked Chicken Gorditas with Special Sauce, Braised Short Rib Quesadillas with Queso Oaxaca

Hot Stations are designed for 2 hours of service.

Stations may be either added to an existing buffet/dinner or select a minimum of 3 stations with at least 50 guests. Stations are charged on the total number of guests guaranteed.



Specialty Receptions

Gourmet Cheese \$16 (per person) served with Fresh Fruit, Crackers and Baguettes

Vegetable Crudité \$10 (per person) served with Sauce Vert and Peppercorn Ranch

Fruit Display \$10 (per person) served with Yogurt Dressing and Chocolate Fondue

Antipasto Display \$14 (per person) Italian Meats & Cheeses with Marinated Vegetables

Baked Brie \$150 (each)
Glazed with Apricot Puree and Served with Fresh Berries

Glazed with Apricot Puree and Served with Fresh Berries, Crackers and Baguettes (serves 25)

Tapas and Meze \$15 (per person)

Focaccia, Lavish, Crackers, Pita, Hummus, Sun-Dried Tomatoes in oil, Tapenade, Eggplant Salad, Extra Virgin Olive Oil, Pomegranate Syrup, Aged Balsamic Vinegar, Roasted Peppers, Boursin Cheese, Sliced Sopressata, Shaved Bresaola, Grilled Fennel, Anchovies, Pickled Onions, Kalamata Olives, Marinated Manchego, Serrano Ham, White Beans, Sliced Eggs



Beverage

Red Wines

Merlot

Stone Cellars by Beringer Merlot, California	\$42
Beaulieu Vineyards Century Cellars Merlot, California	\$44
Clos du Bois Merlot, North Coast	\$44
St. Francis Vineyards Merlot, Sonoma County	\$55
Estancia Merlot "House"	\$40

Pinot Noir

Mark West Pinot Noir, California	\$42
La Crema Pinot Noir, Sonoma Coast	\$54
Estancia Pinot Noir "House"	\$40

Cabernet Sauvignon

Stone Cellars by Beringer Cabernet Sauvignon, California	\$42
Bealieu Vineyards Century Cellars Cabernet Sauvignon, California	\$40
Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills	\$40
Aquinas Cabernet Sauvignon, Napa Valley	\$52
Estancia Cabernet Sauvignon "House"	\$40
Lyeth Cabernet Sauvignon, Sonoma County, California	\$42
Seven Falls Cabernet Sauvignon, Wahluke Slope, Washington	\$42



Beverage

Sparkling Wine

White Wines & Champagne

Freixenet Brut Blanc Mumm Napa "Brut Prestige", Napa Valley Moet & Chandon "Imperial", Epernay	\$38 \$50 \$110
White Zinfandel / Riesling Beringer Vineyards White Zinfandel, California Chateau St. Michelle Riesling, Columbia Valley	\$35 \$37
Pinot Grigio Stone Cellars by Beringer Pinot Grigio, California Pighin Pinot Grigio, Grave del Friuli Estancia Pinot Grigio "House"	\$42 \$41 \$40
Sauvignon Blanc Kenwood Vineyards Sauvignon Blanc, Sonoma County Brancott Sauvignon Blanc, Marlborough	\$40 \$42
Chardonnay Stone Cellars by Beringer Chardonnay, California Clos du Bois Chardonnay, North Coast Chateau St Jean Chardonnay, North Coast Estancia Chardonnay "House"	\$42 \$40 \$42 \$40



Beverage

Bars

Cash Bar

Well Mixed Drinks	\$10
Call Mixed Drinks	\$12
Premium Mixed Drinks	\$14
Cordials	\$12
House Wine	\$12
Domestic Bottle Beer	\$7.00
Imported Bottle Beer	\$8.00
Pepsi Products	\$4.00
Coke Products	\$5.00
Mineral Waters	\$4.00
Martini (Well/Call)	\$15
Martini (Premium Call)	\$17

Host Bar

Well Mixed Drinks	\$9
Call Mixed Drinks	\$10
Premium Mixed Drinks	\$12
Cordials	\$10
House Wine	\$10
Domestic Bottle Beer	\$6.00
Imported Bottle Beer	\$7.00
Pepsi Products	\$4.00
Coke Products	\$5.00
Mineral Water	\$4.00
Martini (Well / Call)	\$12

Well Hourly Package

1 Hour	\$22
2 Hours	\$32
3 Hours	\$42
4 Hours	\$52

Call Hourly Package

1 Hour	\$24
2 Hours	\$34
3 Hours	\$44
4 Hours	\$54

Premium Hourly Package

1 Hour	\$29
2 Hours	\$39
3 Hours	\$49
4 Hours	\$59

Prices are based on a per person price for the entire guarantee of attendance.

Bartenders & Cashiers \$125 each for 4 hours of service. \$20 per hour for each additional hour A 25% Taxable Service Charge and 8.25% Sales Tax will be applied



Beverages

Spirits & Beers

Well

Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewar's White Label Whiskey
Jim Beam White Label Whiskey
Crown Royal
Canadian Club
Jose Cuervo Especial Gold Tequila
Korbel Brandy

Call

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

Premium

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

Domestic Beer/Domestic Light

Budweiser Bud Light Miller Lite Coors Light Michelob Ultra

Import Premium Beer / Light

Corona Extra / Corona Light
Heineken / Heineken Premium Light
Stella Artois Lager
Amstel Light
Guinness Draught

Craft Beer

Blue Moon Belgium White Shiner Bock Samuel Adams Boston Lager Samuel Adams Seasonal Sierra Nevada Pale Ale



Energize

Performance Foods Breakfast and Lunch

Waterway Breakfast Buffet

\$41

Orange Juice and Grapefruit Juice

Seasonal Fresh Fruit

Chef's Selection of Freshly Baked Pastries and Bagels with Fruit Preserve, Butter, Margarine and Cream Cheese

Assorted Individual Cereals

Assorted Yogurts

Oatmeal with Brown Sugar and Dried Fruit

Buttermilk Pancakes

Scrambled Eggs

Crispy Bacon

Breakfast Sausage

Roasted Breakfast Potatoes with Shallots

Coffee, Tea and Hot Chocolate

The Vitamin Refresh

\$25

Orange, Carrot, Cucumber Juice

Apple, Kiwi, Kale Juice

Blueberry, Pineapple Juice

Seasonal Apples

Sweet Potato Pie Bars

Spinach, Broccoli, Bell Pepper Frittata, Spicy Tomato Coulis

Coffee, Tea, Assorted Pepsi Products and Bottled Water

Cold Sandwiches

\$44

Rotini Pasta Salad - Cucumber, Tomatoes, Olives & Caesar Salad

Bagel Sandwich - Turkey, Cream Cheese, Tomato

Grilled Chicken on Wheat - Lettuce, Tomato, Provolone Cheese, Ranch Dressing

Ham & Swiss on Brioche - Honey Dijon, Butter Lettuce Red Onions

Assorted Chips

Lemon Cranberry Bars

Coffee, Tea, Assorted Pepsi Products and Bottled Water

Cold Deli Tray

\$44

Garden Salad - Peppercorn Ranch and Balsamic Vinaigrette

Southern Style Potato Salad

Roast Turkey Breast, Roast Beef, Ham, Tuna Salad

Swiss, Cheddar, Provolone Cheeses

Pickles, Olives, Mayonnaise, Mustard, Tomatoes, Lettuce, Onions

Assorted Chips

Chocolate Chip Cookie

Coffee, Tea and Assorted Pepsi Products

Cold Salad Bar

\$47

Chopped Salad - Minced Vegetables, Feta Cheese, Olives

Loaded Potato Salad - Bacon, Aged Cheddar, Scallions

Black Bean Salad - Corn, Avocado, Cilantro, Jicama

Asian Noodle Salad - Mandarin Orange, Almonds, Snow Peas, Toasted Sesame Seeds

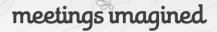
Grilled Chicken and Roast Strip Loin Beef

Flour Tortillas

Ambrosia Salad

Coffee, Tea and Assorted Pepsi Products

M



Audio Visual

Meeting Accessories	
Flipchart with Markers	\$75
Post-it Flipcharts	\$80
Laser Pointer Wireless	\$50
Digital Speaker Timer (Small Display)	\$125
Digital Speaker Timer (Large Display)	\$175
Speaker Cue Light with Timer	\$145
White Board with Markers	\$80
Black Pipe & Drape	\$18
Ivory Chiffon Drape	\$18
Wireless USB Advancer	\$75
Power Strip	\$15
Extension Cord	\$10
Flipchart Stand (no paper)	\$35
Laptop Computer	\$200
Black & White Printer	\$300
Fax Machine	\$150
LED Uplights	\$50
MAC Computer	\$250
Microphones (Mixer Required) Wireless Handheld or Lavaliere Wired Microphone Audio Mixer 4 Channel (Analog) Audio Mixer 8 Channel (Analog) Audio Mixer 12 Channel (Analog) Audio Mixer 16 Channel (Analog) Audio Mixer 24 Channel (Analog) Audio Mixer 16 Channel (Digital) Audio Mixer 32 Channel (Digital) JBL 15" EON System/Speaker JBL 10" EON System/Speaker	\$175 \$80 \$65 \$105 \$135 \$210 \$250 \$250 \$350 \$200 \$150
Audio Equipment CD Player	\$100
Video Equipment DVD Player Blu-Ray Player DVD/42' Monitor Combo	\$100 \$150 \$350
Communication	

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Communication	
Conference Speaker Phone / Phone Line	\$175
Getner Box/Phone Line	\$275
Outside Phone Line	\$75
Fax Line	\$75
Direct Dial Phone Line	\$150
Simple Wireless Internet (less than 25)*	\$15
Simple Wireless Internet (26 – 50)*	\$12
Simple Wireless Internet (51-100)*	\$10
High Speed Wired Internet*	\$150
*Internet is charged by the number of devices	
A 25% Taxable Service Charge and 8.25% Sales Tax	will be applied



Video & Communications

Screen Packages

6' Tripod	\$150
8' Tripod	\$150
10' Cradle	\$200
12' Cradle	\$200
7' x 12' Widescreen Fastfold/Dress Kit	\$250
8' x 14' Widescreen Fastfold/Dress Kit	\$300
9' x 16' Widescreen Fastfold/Dress Kit	\$350
11.3' x 20' Widescreen Fastfold/Dress Kit	\$450

Package includes: Screen, Cart, Power Strip, Extension Cord (safely taped down) and technical assistance. You are welcome to bring your own projector.

Data Equipment

4000 Lumens Projector	\$400
7000 Lumens HD Projector	\$700
10,000 Lumens HD Projector	\$1,200
15,000 Lumens HD Projector	\$1,500
32" LCD Monitor	\$300
42" LCD Monitor	\$350
50" LCD Monitor	\$400
60" Digital Whiteboard/Monitor	\$450

Installation & Labor

Technician Rate per hour (Minimum of 5 hours)

Technician Labor (per Technician)	\$80
After 10 Hours Overtime Rates Apply	\$120

Rigger Rate per hour (Minimum of 10 Hours)

Rigger (per Rigger)	\$90
After 10 Hours Overtime Rates Apply	\$135

Power Drop

20 amps- 2000 watts-110 volts	\$70
20 amps- 208 volts/single phase	\$7/amp
20 amps- 208/ three phase	\$8/amp



Audio Visual Packages

Small Meeting Audio Package - \$400

Package includes:

(2) JBL EON powered speakers with tripod stands,

Mackie 8 channel stereo mixer

Standing podium

(1) PZM Executive Microphone and Cabling

General Session Audio Package - \$950

Package includes:

(2) JBL Line Arrays

(2) Sub Woofers

Amp Racks, Processors and Cabling

Concert Audio Package - \$1,500

Package includes:

(4) JBL Line Arrays,

(4) Sub Woofers,

Amp Racks, Processors and Cabling

Podium Spot Package - \$300

Package includes:

(2) Source four Lekos,

6'-12' adjustable light tree,

NSI Tree dimmer pack, NSI dimmer control and cabling.

This package wash is based on standard 8' X 12' stage.

Stage Wash Package - \$700

Package includes:

- (6) Source four Lekos,
- (2) 10ft Truss and Rigging,
- (2) NSI dimmer packs, NSI dimmer control and cabling.

This package wash is based on standard 8' X 12' stage.



Technology Information

AUDIO VISUAL EQUIPMENT:

Marriott Event Technology is the preferred Audio/Visual provider for the Woodlands Waterway Marriott Hotel. Please be advised that should you utilize the services of an outside Audio/Visual provider, that company must meet the following minimum criteria in order to conduct business at the Woodlands Waterway Marriott Hotel. Outside Audio/Visual provider must maintain at its' own cost and expense the following insurance coverage's:

Comprehensive general liability insurance, including contractual liability and liability for personal injury, bodily injury, property damage, and completed operations liability with a combined single limited of not less than \$1,000,000.00 each occurrence.

Automobile liability insurance, including all owned, non-owned, and hired vehicles used in conjunction with the performance of Audio/Visual service to (name of group) for bodily injury or property damage, with a combined single limit of not less than \$1,000,000.00 each occurrence.

Outside Audio/Visual provider must execute Vendor's Release and Indemnification, which is attached here as Exhibit "A".

A facility patch fee of \$0.15 (per square foot per room per day) will be charged for all rooms utilized to cover equipment patch-in and utility expenses.

Should your A/V provider not be present when a guest requires assistance, you will be charged \$60.00 for our LCD Support Package which includes a power strip, extension cord, and technician set-up. If additional requirements are needed, an hourly rate of \$50.00 per hour (minimum four hours) will be charged for the services of a Marriott A/V Technician.



General Information

Information

All Pricing are subject to change. Confirmation of menu prices will be made by our Sales and Event Managers.

Labor Charges:

Our menu prices are based on meal functions with round tables of (10) guests each. Should your group require round tables of (8) guests each, a charge will apply for the additional service staff required. The fee for additional servers is \$150 each server.

Attendants, cashiers and bartenders are \$125 per server/per event. A \$125 bartender fee per bar will apply for up to (4) hours.

Service Charge:

A current service charge of 25% will be added to all food, beverage, audio visual and room rental prices. The service charge is subject to current state sales tax.

Menu Pricing:

Menu prices are subject to change without notice. Menu pricing can be confirmed no earlier than 6 months prior to your event, unless otherwise specified on your contract or banquet event orders.

Decorations:

Décor should be arranged through the hotel or hotel approved vendors. Any outside vendors must be approved by the hotel and carry a minimum of \$1,000,000 liability insurance with the hotel name on the policy. For best results, please let our professionals assist you in coordinating arrangements for themes, floral, etc. At no time is glitter or confetti allowed in the hotel. A \$500 labor charge will be applied to those groups that utilize glitter or confetti.

Entertainment:

Entertainment should be arranged with your event specialist. We will happily coordinate your entertainment needs or recommend proven agencies familiar with the Houston area or our hotel guarantees in order to make your event a success; please notify your event manager of the number of guests attending your function no later than (3) working days in advance. This number will be considered your minimum guarantee and may not be lowered. If we do not hear from you within this timeframe, your original expected number would automatically become your guarantee.

Social Events:

Special pricing may apply to social events and/or weekend evening events such as dinner/dances, fundraisers, galas, weddings and similar events. Wedding packages and other special arrangements are available. Please consult our event specialists. The hotel will be prepared to accommodate 3% over your final guarantee.

Parking:

The hotel has two garages for our guests. The event rates for parking are \$20 for a day rate self park and \$22 for valet parking. Complimentary parking is available in the west garage (town center) located on six pines. The west garage offers easy access to the hotel meeting space via the climate controlled Sky Bridge.

Food & Beverage:

All food and beverage must be purchased through the hotel. No food or beverage of any kind will be permitted to be brought into the hotel or to leave the hotel by the host or invitees.



General Information

Information

Signage:

The hotel will, unless otherwise instructed, post your program daily in the public areas of the hotel. Absolutely no signs or banners may be placed in the lobby, guest room floors or in the elevators.

Materials:

If materials or supplies for your meetings are to be shipped to the hotel, please label all shipped material as follows:

The Woodlands Waterway Marriott Hotel & Convention Center 1601 Lake Robbins Drive The Woodlands, TX 77380 To the attention of your Event Name

Please include on the label:

Name of Meeting
Dates of Meeting
Hold for Arrival (Name of person designated to receive the items),

Please notify your event manager of the shipper's name and delivery date.

Due to limited storage, please advise us of any large shipments so that proper storage arrangements can be made.

The hotel will allow a (3) day grace period prior to the start of your event. Any boxes arriving outside that grace period will be assessed a storage charge of \$5 per box per day to be applied to your master account.

The hotel will assist in shipping your materials back to your office after the event.

The hotel will provide services to ship attendee's materials back to their offices on the last day of the conference. (Please contact your event manager to set up these arrangements)

