



MARRIOTT  
HOUSTON WEST LOOP  
THE GALLERIA



# EVENTS MENU

# Breakfast

## Breakfast Buffet

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All Breakfast Buffets Include:

Chilled Orange Juice, Cranberry Juice, Apple Juice

Raisin-Bran, Blueberry and Banana-Walnut Muffins, Buttery Croissant and European Style Danish, Sweet Cream Butter, Preserves and Jams

Freshly Brewed Seattle's Best Coffee and Decaffeinated, Tazo Herbal Teas, Assortment of Gourmet Coffee Flavor Enhancers, Milk and Skim Milk

### **Uptown Continental Breakfast | \$22 per person**

Seasonal Fresh Fruit and Fresh Berries

Assorted Bagels and Cream Cheese

### **All American | \$29 per person**

Seasonal Fresh Fruit and Fresh Berries

Fluffy Scrambled Eggs

Seasoned Yukon Gold Breakfast Potatoes

Crisp Apple-Wood Smoked Bacon Strips

Country Style Sausage Links

### **“Fit for You” Continental Breakfast | \$25 per person**

Seasonal Fresh Fruit and Fresh Berries

Yogurt & Cereal Bar presented with Dried Fruits, Nuts  
and Texas Honey

Assorted Bagels and Cream Cheese

### **1750 Breakfast | \$32 per person**

Fresh Berries Salad - Light Lychee and Fresh Mint Essence

French Toast - Citrus Crème Fraiche and Ginger Blueberry Compote, Maple Syrup

Seasoned Yukon Gold Breakfast Potatoes

Crisp Apple-Wood Smoked Bacon Strips

Smoked Chicken Sausage



# Breakfast Buffet Enhancements

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## **Bagels & Lox | \$9 per person**

Classic Smoked Salmon Display presented with Flavored Cream Cheeses, Capers, Diced Red Onions, Cucumber, Sliced Vine Ripe Tomatoes & Bagels

## **Classic Buttermilk Pancakes | \$5 per person**

Whipped Sweet Cream Butter, Warm Maple Syrup and Orange Blossom Spiked Vanilla Honey

## **Steel Cut Oatmeal Bar | \$4 per person**

Toppings of Dried Cherries, Raisins, Brown Sugar, Banana, Blueberries and Toasted Pecans

## **1750 Migas | \$6 per person**

Scrambled Eggs, Corn Tortilla, Chorizo, Charred Tomatillo- Poblano Salsa  
Topped with Sour Cream and Queso Fresco

## **Quiche | \$7 per person**

Melted Leeks, Apple-Wood Smoked Bacon and Gruyere  
Heirloom Tomato and Scallion Compote

## **Breakfast Tacos | \$48 per dozen**

Egg/Bacon/Cheddar  
Egg/Smoked Brisket/Spicy Tomatillo Salsa  
Egg/Potato/Chorizo

## **Omelet Station\* | \$10 per person**

With a Selection of Ham, Bacon, Cheddar Cheese, Mushrooms, Peppers, Tomato, Onion, Spicy Chipotle and Charred Tomatillo Salsas

## **Belgian Waffle Station\* | \$9 per person**

Served with Chantilly Cream, Fresh Berries, Toasted Pecans, Chocolate Chips, Maple and House Crafted Blueberry-Chamomile Syrups

**\* Chef Attendant Required**

\* A \$100 Chef Attendant Fee applies to all action stations  
Minimum 1 chef required for every 50 guests



# Plated Breakfast

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All Plated Breakfast come with complimentary

Chilled Orange Juice, Assorted Breakfast Pastries, Sweet Cream Butter and Preserves, Freshly Brewed Seattle's Best Coffee and Decaffeinated, Tazo Herbal Teas, Milk and Skim Milk

## **American Breakfast | \$23 per person**

Scrambled Eggs, Seasoned Yukon Gold Breakfast Potatoes  
Choice of Country Style Sausage Link or Apple-Wood Smoked Bacon

## **A Healthy Start | \$24 per person**

Warm Quiche of Egg White, Spinach, Gruyere and Caramelized Onions  
Topped with Fire Roasted Sweet Peppers Compote

## **West Loop Benedict | \$26 per person**

Mesquite Grilled Flat Iron Steak, Oven Roasted Tomato, Charred Poblano Pepper Hollandaise,  
Crumbled Queso Fresco and Seasoned Yukon Gold Breakfast Potatoes  
Served on Toasted English Muffin

## **Texas Toast | \$24 per person**

Citrus Crème Fraiche, Fresh Berries Compote and Maple Syrup  
Choice of Country Style Sausage Link or Apple-Wood Smoked Bacon

## **Enhancements**

Fresh Seasonal Fruit and Berries | **\$6 per person**

Watermelon & Strawberry Salad | **\$6 per person**

Fresh mint & Lime Syrup

Yogurt Parfait | **\$6 per person**

Fresh Berries, House Crafted Granola



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# Ala Carte Menu

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## Beverages A la Carte

Freshly Brewed Seattle's Best Coffee | **\$75 per gallon**  
Decaffeinated and Tazo Herbal Teas

Tazo Ice Tea/ Fresh Lemonade | **\$60 per gallon**

Assorted Bottled Chilled Juices | **\$5 each**

Mineral or Spring Water | **\$4 each**

Assorted Pepsi Soft Drinks | **\$4 each**

Red Bull Energy Drink | **\$6 each**

## From the Bakery

Assorted Muffins | **\$36 per dozen**

Bagels served with Cream Cheese | **\$36 per dozen**

Assorted Breakfast Pastries | **\$36 per dozen**

Freshly Baked Cookies & Brownies | **\$36 per dozen**

Pecan Sticky Buns | **\$36 per dozen**

Assorted Scones | **\$36 per dozen**

Hot Oversized Pretzels with Artisan Mustards | **\$48 per dozen**



# Breaks

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## **Thirst Quencher | \$10 per person**

Freshly Brewed Seattle's Best Coffee & Decaffeinated  
Assorted Tazo Herbal Teas  
Selection of Pepsi Soft Drinks and Bottled Mineral and Spring Water

## **Energizer | \$15 per person**

Seasonal Fresh Fruit and Berries  
Assorted Energy and Protein Bars  
Freshly Brewed Seattle's Best Coffee & Decaffeinated  
Assorted Tazo Herbal Teas  
Bottled Mineral and Spring Water

## **Sunshine | \$17 per person**

Chilled Orange Juice, Cranberry Juice, Apple Juice  
Muffins Buttery Croissant and European Style Danish  
Sweet Cream Butter, Preserves and Jams  
Freshly Brewed Seattle's Best Coffee and Decaffeinated, Tazo Herbal Teas  
Assortment of Gourmet Coffee Flavor Enhancers, Milk and Skim Milk

## **17Fifty Signature Healthy Choice | \$20 per person**

Assorted Nuts and Dry Fruit Mix  
Grilled Mango & Chia Seed Salad  
*Topped with Vanilla Infused Greek Yogurt and House Crafted Granola*  
Mini Cottage Cheese Parfait topped with Seasonal Berries Compote in Citrus Nectar  
Raw Market Fresh Veggies presented with Natural Dipping Sauces  
Bottled Mineral and Spring Water  
Freshly Brewed Seattle's Best Coffee & Decaffeinated  
Assorted Tazo Herbal Teas

## **Sweet Tooth | \$16 per person**

Fresh from the Oven Cookies, Brownies and Gourmet Bars  
Jars of M&Ms, Twizzlers, and Skittles  
Assorted Pepsi Soft Drinks, Bottled Mineral Water and Spring Water  
Freshly Brewed Seattle's Coffee & Decaffeinated  
Assorted Tazo Herbal Teas



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# Finger Food



All Breaks Include:

Freshly Brewed Seattle's Best Coffee and Decaffeinated, and Tazo Herbal Teas

## High Tea | \$21 per person

Egg Salad Finger Sandwiches

Mini Smoked Salmon Tartar Roll

French Style Macaroons

Warm Scones presented with Artisan Marmalades, Preserves and Devonshire Cream

## South of the Border | \$17 per person

Guacamole

Spicy Chipotle & Tomatillo Salsas

Fire Roasted Poblano Chili con Queso

Tortilla Chips

Cinnamon-Sugar Dusted Mini Churros

*Spiced Mexican Chocolate and Caramel Dipping Sauces*

Fresh Hibiscus Lemonade

## Farmer's Stand | \$17 per person

Raw Market Fresh Vegetables Presented with House Crafted Dipping Sauces

Hummus & Open Flame Charred Babaganoush

Grilled Flat Bread and Whole Grain Crackers

Bottled Mineral and Spring Water

## The Big League| \$22 per person

Mini Beef Sliders topped with Aged Cheddar and Bacon-Tarragon Aioli

Warm Stuffed Pretzel with Artisan Mustards

Chef's Selection of Seasoned Hand Cut Potato Chips

Served with Melted Onion-Kalamata & Spicy Chipotle-Cilantro Buttermilk Dips

Assorted Pepsi Soft Drinks, Bottled Mineral and Spring Water



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# Lunch Selections

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All plated Lunches include Fresh Baked Rolls, Sweet Cream Butter, Seattle's Best Coffee and Decaffeinated, Iced Tea and Dessert

## Chilled Plated Salads

### Cobb Salad | \$26

Romaine Lettuce with Grilled Chicken, Egg, Avocado, Blue Cheese, Tomatoes and Smoked Bacon, Choice of Dressing

### Crab Salad | \$32

Petite Heirloom Tomato Compote, Avocado, Lemon-Vanilla Vinaigrette

### Untraditional Grilled Shrimp Caprese | \$31

Vine Ripe Tomato, Grilled Mango, Fresh Mozzarella, Herb Salad & Lemon Olive Oil Drizzle

### Mesquite Smoked Beef Tenderloin and Baby Roasted Beets | \$33

Ricotta Dumpling Salad with Chives and Toasted Walnuts, Baby Arugula, Texas pressed Extra Virgin Olive Oil and Aged Balsamic Drizzle

### Asian Chicken Salad | \$29

Grilled Chicken Breast, Napa Cabbage & Romaine Lettuce, Edamame, Raw Seasonal Vegetables, Toasted Cashew Nuts, Grilled King Trumpet Mushrooms, Radish Sprouts, Fragrant Cilantro and Mint, Orange Ginger Vinaigrette

## Hot Plated Entrée

### Salmon Filet | \$33

Glazed Brussels Sprouts, Organic Quinoa Risotto and Smoked Tomato Coulis

### Roasted Pork Loin | \$33

Lyonnais Potatoes, Haricot Vert and Shiitake Mushrooms,

### Apple Must Lacquered Chicken Breast | \$32

Olive Oil Roasted Carrots, Grilled Zucchini, Charred Apple-Maple Butter

### Tandoori Spiced Chicken Breast | \$32

Saffron Cashew Rice, Roasted Okra, Honey Orange Blossom Drizzle

### Grilled New York Striploin | \$38

Garlic Confit Whipped Potatoes, Sautee Sweet Corn and Carrots in Lime-Chili Butter, Malbec Reduction



# Lunch Enhancements

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**West Loop Tortilla Soup \$5**

**Homemade Chili \$6**

**Chef's Soup of the Day \$5**

**Chilled Gazpacho \$6**

Grilled Vegetables & Avocado

**Local Salad Greens \$6**

Raw Veggies and Aged Balsamic Vinaigrette

**Arugula Salad \$7**

Toasted hazelnut, fresh sliced pears, goat cheese and lemon vinaigrette

**Classic Caesar Salad \$6**

Garlic Crouton, Anchovy and Parmesan Dressing

## Desserts

**New York Style Cheesecake**

Raspberry Coulis

**Tropical Fruit Martini**

A Mix of Seasonal Fresh Fruits from the Tropics tossed in a Light Tahitian Vanilla-Lemon Grass Syrup, served atop a Refreshing Lychee Gelee

**Chocolate Pot de Crème**

Decadent Mexican Spiced Chocolate topped with Chantilly Cream

**Chocolate Financier**

Passion Fruit Spiked Sabayon

**Opera Cake**

Thin Layers of Chocolate Cake, Ganache and Espresso Mousse

**Citrus Panna Cotta**

Blueberry-Lavender Compote, Blueberry Crostini

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# Lunch Buffet

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Our Buffets include Seattle's Best Coffee and Decaffeinated, Tazo Teas and Iced Tea.

## Monday

### Chef's Farm to Table | \$40

Fresh Seasonal Vegetables and Local Hydroponic Greens

Presented with our unique vinaigrettes and House Crafted

Texan and Domestic Cheeses, Italian Local Cured Sausages and Meats

Artisan Flat Breads, Rustic Breads, Grissini, Marmalades and Honey

From the Stoves:

Herb Boneless Chicken Breast with Demi

Garlic Shrimp, Lemon-Cilantro Chimichurri

Whole Grain Rice with Scallions and Dried Cranberries

Fresh Green Beans

Roasted Seasonal Apples topped with whipped cinnamon crème fraiche

Citrus Panna Cotta with Blueberry Compote

### Enhancements

Grilled Salmon Filet | \$8 per person

Pecan Smoked Teres Major Steak | \$8 per person

Warm Spinach and Feta Quiche | \$5 per person



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## Tuesday

### A Taste of Texas | \$42

Texas Style Chili - Onion and Shredded Sharp Cheddar

Cheddar Corn Bread

Baby Iceberg Wedges - Petit Tomatoes, Toasted Corn, Pickled Red Onion and Queso Fresco, Charred Poblano-Buttermilk Dressing,

House Vinaigrette

Sweet & Spicy Coleslaw

Spice Rubbed Smoked Beef Brisket with House Crafted Shiner Bock Spiked BBQ Sauce

Texas Honey-Citrus Brined Bone-in Chicken

Cowboy Style Pinto Beans

Sautéed Tender Corn - Butter, Chipotle Dust topped with Cotija Cheese

Seasonal Fresh Fruit Cobbler

Pecan Pie

### Enhancements

BBQ Pork Ribs | **\$6 per person**

Pan Seared Gulf Black Drum

with Grilled Mango-Jalapeño Salsa | **\$9 per person**

## Wednesday

### 17Fifty | \$42

Roasted Carrot Salad - Pumpkin Seed, Fried Leeks and Marcona Almonds, Harissa Vinaigrette

Organic Kale Salad - Fresh Apple, Feta Cheese, Red Onion and Pomegranate, Lemon Olive Oil Vinaigrette

Roasted Boneless Chicken - Fennel, Saffron and Orange Essence

Mesquite Grilled Top Sirloin - Black Garlic-Citrus Chimichurri

Roasted Butternut Squash with Fresh Sage and Parmesan

Herb Roasted Fingerling Potatoes

Fresh Seasonal Berries & Chia Seeds - Lychee Fluid Gel

Chef's Selection of Delicious Gourmet Pastries

### Enhancements

Simply Grilled Gulf Grouper

with Light Yuzu Beurre Emulsion | **\$10 per person**

Tandoori Spiced Grilled Shrimp

Honey Orange Blossom Drizzle | **\$9 per person**



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## Thursday

### Aztec Dream | \$42

Sopa de Tortilla

Romaine Hearts - Grilled Nopalitos, Tomato and Cucumber

Cilantro-Hibiscus Vinaigrette

Mango, Jicama and Orange "Pico de Gallo" - Lime, Chili Powder and Sea Salt

Tender Beef "Tampiqueña" Style - Guajillo-Garlic Rub topped with Smoked Tomato Olive Oil Salsa

Pork Carnitas "Mercado Doña Mary" - Classic Citrus and Braised Pork, Spicy Salsa Verde, Salsa Roja & Guacamole, Tortilla Chips

Warm Flour Tortillas

Borracho Beans

Mexican Inspired Rice

Spiced Mexican Chocolate Pot de Crème

Tres Leches Cake

### Enhancements

Pan Seared Gulf Snapper "Veracruz Style" | **\$10 per person**

Coriander Dusted Grilled Mahi-Mahi, Charred Tomatillo Sauce | **\$7 per person**

West Loop Chicken Fajitas, Char Broiled Moist Chicken Thigh

in Chef's Own Cilantro Marinade | **\$6 per person**

Chef's Choice of Seasonal Starch | **\$4**

## Friday

### Gourmet Deli | \$40

Chicken Noodle Soup

Local Salad Greens, Raw Veggies and Assorted Dressings

Roasted Potato Salad, Grilled Scallions and Grain Mustard-Tarragon Aioli

Vine Ripe Tomato, Mozzarella with Extra Virgin Olive Oil and Herbs

Grilled Lavosh Wrap, Prosciutto, Baby Arugula, Red Onion, Shaved Grana Pa Dano & Balsamico

Roasted Turkey Breast on Ciabatta, Avocado, Vine Ripe Tomato, Cucumber and Sunflower Sprout Salad, Lemon-Basil Aioli

Sea Salt-Garlic Crusted Ribeye Hero, Sautéed Mushrooms, Peppers, Onions & Provolone (Hot Sandwich)

Apple Pie

Carrot Cake



Enhancements

Texas Style Lobster Roll, Melted Poblano Aioli | **\$10 per person**

Sandwich Cubano, Achiote Mojo Roasted Pork Shoulder, Ham, Swiss,  
Bread and Butter Pickles and Dijonnaise | **\$5 per person**

**For Your Convenience, available any day of the week:**

**The West Loop Deli | \$35**

Roasted Potato Salad, Grilled Scallions and Grain Mustard-Tarragon Aioli  
Macaroni Salad

Local Salad Greens, Raw Veggies and Assorted Dressings

Roasted Turkey, Ham, Roast Beef and Tuna Salad

Cheddar, Swiss and Provolone

Relish Tray of Vine Ripe Tomatoes, Onion, Spicy Pickles, Olives and Gourmet Condiments

Assortment of Sliced Breads and Ciabatta and Pretzel Rolls

Kettle Cooked Potato Chips

Brownies and Gourmet Bars

**Enhancements**

**Daily Soup | \$3 per person**

**Chili | \$3 per person**



### **LUNCH BOXES | \$27**

All lunch boxes include a soft drink or bottle water, whole fresh fruit, kettle cooked gourmet potato chips.

Please select one Salad, two Sandwiches and one Sweets

### **Sandwiches**

Roasted Turkey Breast

Bibb Lettuce, Vine Ripe Tomato, Avocado, Apple Wood Smoked Bacon and Chipotle Aioli

Italian Sandwich

Prosciutto, Provolone, Vine Ripe Tomato, Arugula & Parmesan Salad

Grilled Portobello Wrap

Mozzarella & Peperonata

Rib Eye Roast

Garlic Confit-Horseradish Aioli, Watercress and Balsamic Roasted Mushroom Salad, Vine Ripe Tomato

Smoked Chicken Salad

Dried Cherries, Celery, Bibb Lettuce and Avocado

### **Salads**

Cilantro Honey Coleslaw

Roasted Potato Salad with Creamy Tarragon Mustard Dressing

Texas Style Macaroni Salad

### **Sweets**

Chocolate Chip Cookie

Lemon Bar

Gourmet Brownie

# Reception / Relax

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## **Mingling Salad | \$14 per person**

Chef's Fresh Salad Creations Presented Individually for your Guests to pick up, Enjoy and Mingle

## **Select Two**

### **Roasted Beets**

Toasted Hazelnut, Raspberries, Red Onion, Orange Thyme Vinaigrette

### **Untraditional Caprese**

Petit Tomatoes, Mozzarella, Grilled Mango and Bay Shrimp

Olive Oil and White Balsamic Drizzle

### **Southwest Caesar**

Romaine Core Leaves, Smoky Chipotle Caesar Dressing,

Cotija Cheese and Crostini

### **Frisée & Grilled Asparagus**

Lardons, Chives, Fresh Tarragon-Grain Mustard Vinaigrette

## **Raw Bar | \$26 per person**

Fresh Shucked Oysters, Chilled Gulf Shrimp, Marinated Mussels, Crab Claw and Snapper Ceviche

Horseradish Cocktail Sauce, Louis Sauce and Fresh Citrus Wedges

## **Viennese Table | \$14 per person**

Miniature Pastries, Chocolate Dipped Strawberries, Macaroons and Chef's Selection of Delicious Pick up Treats



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**All displays must be guaranteed for the full event attendance.**

**Guacamole & Salsa Bar | \$11 per person**

Toppings to include Pico de Gallo, Crispy Bacon, Charred Poblanos, Black Beans Grilled Corn, Mango, Crumbled Queso Fresco and Assorted Chef's Crafted Salsas

**Plantain Chips | \$10 per person**

Served with an Assortment of Dipping Sauces  
Chimichurri, Cuban Mojo & Chipotle Aioli

**Seasonal Fresh Fruit & Berries | \$10 per person**

Honey Passion Fruit Dipping

**Artisan Cheese Display | \$14 per person**

Chef's Selection of Gourmet Cheeses from Texas and Around the World  
Fresh and Dried Fruit, Nuts, Marmalades, Honey, Bread and Crackers

**Market Fresh Vegetable Crudit  Baskets | \$8 per person**

Presented with Cilantro Buttermilk and Balsamic Dipping

**Antipasto | \$15 per person**

Italian Meats, Vine Ripe Tomato & Burrata, Grilled Vegetables,  
Cerignola Olives, Peperonata, Artisan Breads

**Tapas | \$24 per person**

Beef Tartar with Truffle Whipped Chantilly  
Finely Sliced Serrano Ham with Compressed Melon and Cabrales Cheese  
Galician Style Grilled Octopus, Paprika Infused Olive Oil and Natural Potatoes  
Goat Cheese Stuffed Piquillo Peppers topped with Fresh Dill and Arbequina Olive Oil  
Fresh Artisan Breads and Seville Style Olives



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Minimum order of 25 pieces required

## **COLD HORS D'OEUVRES**

### **Texas Style Lobster Roll | \$8 each**

Fire Roasted Poblano Aioli

### **Classic Bruschetta | \$3 each**

Vine Ripe Tomato, Basil and Fresh Parmesan

### **Whipped Goat Cheese Cone | \$4 each**

Cabernet Braised Figs and Toasted Pistachios

### **Smoked Beef Tenderloin Mini Slider | \$6 each**

Pinto Bean, Nopalitos Salad & Cotija

### **Mini Banh Mi | \$4 each**

Charred Pork, Sriracha Aioli, Pickled and Fresh Vegetables

### **Ahi Tuna Tartar | \$7 each**

Hazelnut Oil, Fresh Citrus, Chives and Avocado

### **Parmesan Gougeres BAT | \$4 each**

Apple Wood Smoked Bacon, Arugula, Tomato & Tarragon Aioli

### **Gulf Shrimp Cocktail | \$6 each**

Avocado and Tamarind-Cilantro Nectar

### **Beef Carpaccio Crostini | \$5 each**

Arugula, Parmesan, Yuzu-Truffle Drizzle

## **HOT HORS D'OEUVRES**

### **Smoked Brisket Slider on Mini Corn Bread Muffin | \$4 each**

### **Oriental Vegetarian Spring Roll | \$3 each**

Sweet Chili Dipping

### **Pork Potstickers | \$3 each**

Spicy Soy-Cilantro

### **Crab Cakes | \$6 each**

Smoky Tomato Remoulade

### **Mini Beef Wellington | \$5 each**

Roasted Garlic Aioli

### **Chicken Satay | \$3 each**

Thai Style Coconut-Peanut Dipping

### **Panang Shrimp Roll | \$5 each**

Coconut Curry Sauce

### **Mini Reuben Bites | \$4 each**

Served with Artisan Mustard



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**Braised Short Rib Yucca Croquette | \$5 each**

Chimichurri

**Chicken Fried Quail Breast | \$8 each**

Jalapeño Marmalade and Pickled Red Onion served on a Mini Biscuit

**Coconut Shrimp | \$5 each**

with Spicy Pineapple Relish

**Parmesan Artichokes Hearts | \$3 each**

**Vine Ripe Tomato Bisque | \$4 each**

Served with Mini Sourdough Gourmet Grilled Cheese

**Lamb Chop Lollipop | \$7 each**

Roasted Apple-Guajillo Butter

**Bacon Wrapped Quail Breast | \$7 each**

Apricot-Chipotle Glaze

**ACTION STATIONS**

Action Stations are not intended to be a full meal, but an enhancement to your buffet or cocktail reception. All Action Stations must be guaranteed for the full event attendance. One Chef Attendant per 100 guests is required (\$100 per Chef)

**Chef's Farm to Table | \$19 per person**

Fresh Seasonal Vegetables and Local Hydroponic Greens Chopped by our Chef, Presented with Our Unique Vinaigrettes and House Crafted Dressings along with Gourmet Oils and Vinegars from Around the World.

Texan and Imported Cheeses, Italian Cured Meats & Pates, Artisan Flat and Rustic Breads, Breads, Olives, Marmalades and Honey.



**Sliders | \$20 per person**

Mesquite Smoked Beef Tenderloin & Miso Braised Pork Belly Carved to Order

Presented with Assorted Mini Rolls, Spicy Chipotle Mayo, Tarragon & Bacon Aioli, Horseradish Cream and Kimchi Slaw

**Not your Traditional Mac & Cheese | \$27 per person**

Lobster

Roasted Hatch Chilies and Spanish Chorizo Sautéed in a sumptuous Manchego Cream

Grilled Mushrooms & Baby Spinach

Sharp Cheddar and Smoked Gouda Sauce

**Oyster Bar | \$25 per person**

Gulf Oysters Au Gratin

Melted Leeks, Smoked Bacon & Gruyere Mornay

Presented atop Rock Salt

Freshly Shucked Oysters in the Half Shell

A Selection of the Freshest Local and Around the Country Oysters

Pickled Red Onion and Habanero Relish, Citrus Cocktail Sauce, Freshly Grated Horseradish

**Ceviche Station | \$24 per person**

Freshly tossed ceviches by our own ceviche chef

**Red Snapper**

Smoked Tomatillo-Clam Nectar and Yuzu Sorbet

**Gulf Shrimp**

Tamarind Chipotle Juice, Lime & Avocado

**S'mores Station | \$14 per person**

A favorite childhood throwback!!

Graham Crackers, Chocolate Ganache, Banana Marmalade, Dulce de Leche, Peanut Butter,

Raspberry Jelly and Marshmallows Brûlée to Order by Our "Campfire Chef"

Two Chef Attendants are required per 100ppl (\$100 per Chef)



## CARVING STATIONS

All stations are based on a one-hour service time, require a minimum of 50 guests and must be guaranteed for the full event attendance.

### **Texas Butcher's Block | \$20 per person**

Smoked Brisket  
Texas Smoked Sausage with Sautéed Peppers and Onions  
Pork Baby Back Ribs  
BBQ Sauce and Jalapeño Cornbread Muffins

### **Adobo Soaked Beef Rib Eye | \$16 per person**

Chimichurri, Horseradish Aioli and Bread Rolls

### **Harissa Rubbed Leg of Lamb | \$17 per person**

Stuffed with Medjool Dates, Mint & Pine nuts  
Tamarind Sauce and Grilled Flat Breads

### **Roasted Turkey Breast | \$14 per person**

Orange-Cranberry Relish, Grain Mustard and Soft Rolls

### **Hibiscus Salmon Filet | \$16 per person**

Jicama Citrus Salsa, Spicy Jalapeño Aioli and Bread Rolls



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# Dinner

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All plated dinners include a choice of one starter and a dessert, artisan bread rolls with butter, coffee service & tea.

## STARTERS

### Hydro Watercress & Romaine Salad

Red Radish, Heirloom Tomato, Pickled Red Onion, Queso Fresco  
Smoked Tomato-Jalapeno Vinaigrette

### Caesar Salad

Romaine Hearts, Focaccia Crouton, Parmesan Cheese  
Garlic-Anchovy Creamy Vinaigrette

### Baby Iceberg Wedge

Grape Tomatoes, Cucumber, Kalamata Olives, Crisp Bacon  
Bleu Cheese Dressing

### Vine Ripe Tomato Salad

Shaved Fennel, Grilled Red Onion, Kalamata Olives, Feta Cheese  
Lightly Pickled English Cucumber and Herbal Vinaigrette

### Artisan Mixed Greens

petit marinated tomatoes, grilled halloumi cheese  
honey grained mustard-lemon vinaigrette

### Fig Caramel Goat Cheese Flan

Texas Pecans, Prosciutto, Frisée and Herb Salad  
Orange Honey Drizzle

## ENTREES

### A Modern Version of Coq Au Vin | \$46

Vin Rouge Steeped Free Range Chicken Breast  
Served with Sautéed Wild Mushrooms, Pearl Onion and Smoked Bacon Lardons  
Pomme Puree & Black Truffle Spiked Veal Reduction Sauce

### Honey Lime Brined Chicken Breast | \$45

Charred Carrot-Chipotle Mousseline, Garlic Roasted Fresh Okra  
Guajillo-Star Anise Nectar

### Braised Beef Short Rib | \$49

Charred Green Beans & Horseradish Whipped Potatoes  
Cabernet-Braising Jus Reduction

### Pan Seared Chicken Breast | \$45

Crimini Mushroom & Fontina Bread Pudding  
Warm Grilled Zucchini and Heirloom Tomato Salad  
Chicken-Porcini Natural Jus



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## Composed Options

### Chicken Breast & Grilled Mahi-Mahi "Tikin-Xic" | \$55

Smoked Pineapple Salsa, Lime Buttered Sweet Corn and Grilled Chayote Squash  
Toasted Pumpkin Seed Chimichurri

### Roasted Beef Tenderloin & Crab Stuffed Shrimp | \$65

Asparagus, Toy Box Potatoes and Crustacean Reduction

### Braised Short Rib & Bacon Wrapped Sea Scallop | \$62

Roasted Butternut Squash Puree, Marcona Almond Sautéed Ricotta Gnocchi  
Shiitake Mushroom-Malbec Demi

### Grilled Flat Iron Steak & Salmon Filet | \$59

Fingerling Potatoes, Brussels Sprouts "Agrodolce"  
Italian Salsa Verde & Peperonata

## Vegetarian Options

### Black Bean & Quinoa Cakes | \$40

Haricot Vert and Tomato Compote, Sweet Corn Elixir

### Poblano Chile | \$40

Stuffed with Sautéed Mushrooms, Charred Corn and Cheese  
Topped with Guajillo Glaze and served with Toasted Cumin  
Wild Rice

### Grilled Vegetable Puff | \$40

Goat Cheese, Spinach, served with a Mushroom-Tomato Ragu

## DESSERT

### New York Style Cheesecake

Yuzu-Raspberry Compote & Raspberry Coulis

### Chocolate Pot de Crème

Decadent Mexican Spiced Chocolate topped with Chantilly Cream

### Opera Cake

Thin Layers of Chocolate Cake, Ganache and Espresso Mousse

### Chocolate Financier

Passion Fruit Spiked Sabayon

### Tropical Fruit Martini

Tahini Lemongrass Syrup and Lychee Gel



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## ENHANCEMEN

### **New England Chowder | \$5**

Apple-wood Smoked Bacon, Leek, Peruvian Potato, Lemon Agrumatto

### **Braised Berkshire Pork Belly | \$9**

House Crafted Escabeche of Carrots, Jalapenos and Nopalitos  
Smoked Apple Puree, Piloncillo-Chile Glaze

### **Jamon Serrano & Arugula | \$7**

Pear, Cabrales Bleu, Sherry-Arbequina Olive Oil Drizzle

### **Pan Seared Duck Breast | \$12**

Sumac-Tamarind Glaze, Brussels Sprouts

### **Poached Lobster Tail | \$15**

Vanilla Infused Creamy Tapioca Pearls and Truffle Caviar



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## SPECIALTY DINNERS

### WESTERN INSPIRED DINNER | \$79

Blue Bonnet Hydroponic Watercress and Romaine Salad  
Red Radish, Heirloom Tomato, Pickled Red Onion, Queso Fresco Cheese  
Smoked Tomato-Jalapeno Vinaigrette with Fresh Cilantro

New York Strip  
Crushed Fingerling Potatoes topped with Bone Marrow Garlic Butter  
Braised Heirloom Carrots  
Sweet Corn Elixir

Tart Cherry Bread Pudding  
Caramel Swirled Chipotle Spiced Dark Chocolate Gelato with Toasted Pecans  
Cinnamon Moonshine Sauce

### PRE-PROHIBITION DINNER | \$89

Iceberg Wedge  
Heirloom Tomato, Apple Wood Bacon and Tobacco Onions  
Bleu Cheese Cognac Dressing

Roasted Filet Mignon Paired with 5 oz Poached Lobster Tail  
Sautéed Mushrooms, Asparagus and Rissolle Potatoes

Baked Alaska  
Whiskey Soaked Vanilla Sponge Cake Topped with Dark Chocolate and Strawberry Gelato  
Covered in Italian Meringue Brûlée

## BUFFETS

### Italian Escapade | \$63

White Bean and Pancetta Soup  
Arugula Salad - Toasted Pine Nuts, Shaved Grana pa Dano and Citrus Olive Oil Vinaigrette  
Mozarella & Heirloom Tomato

Chicken Picatta – with Lemon and Capers  
Chianti Braised Short Ribs - Braising Sugo and Gremolata  
Roasted Vegetables  
Ricotta Gnocchi - Garlic Confit and Sage Brown Butter

Tiramisu and Cannoli



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## TEXAS INSPIRED BUFFETS

### Central Texas BBQ | \$65

Spicy Chili  
Jalapeño and Cheddar Muffins

#### Heartland Salad

Blue Bonnet Farms Hydroponic Greens, Toasted Pecans, Petit Tomatoes, Local Cheese  
Texas Olive Oil and Chile Vinaigrette

#### Butcher's Block

Perfectly Roasted and Smoked Texas Style Meats  
Texas Rubbed Brisket, Whole Smoked Free Range Chicken,  
New Braunfels Sausage & BBQ Pork Ribs  
House Crafted BBQ Sauces

#### Cowboy Style Beans

#### Poblano Au Gratin Potatoes

Creamy Potatoes and Roasted Poblano Peppers Tossed with a  
Blend of Cheeses

#### Texas Farmed Vegetables

Our Blend of Texas Vegetables Sautéed and Finished with Butter  
and Sea Salt

#### Warm Peach Cobbler

Served with Vanilla Ice Cream

#### Pecan Pie



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# Beverage Menu

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## Cocktails

### Hosted Bar

Premium Bar	\$7.50 per Drink
Super Premium Bar	\$8.50 per Drink
Top Shelf Bar	\$9.50 per Drink
Imported Beer	\$7.00 per Drink
Domestic & Craft Beer	\$6.00 per Drink
House Wine	\$7.50 per Glass
Soft Drinks	\$4.00 per Drink
Bottled Water	\$4.00 per Bottle
Sparkling Water	\$5.00 per Bottle

### WINE AND SPIRITS FOR HOSTED BAR & CHASH BAR

**Premium Liquor Selection** | Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label, Canadian Club, Jose Cuervo Especial Gold, Korbel

**Super Premium Liquor Selection** | Absolut Vodka, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark, Jack Daniels, Seagram's VO, 1800 Silver, Courvoisier VS

**Top Shelf Liquor Selection** | Grey Goose Vodka, Bacardi Superior, Mt. Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnnie Walker Black Label, Knob Creek, Jack Daniels, Crown Royal, Patron Silver, Hennessy Privilege VSOP

**Imported Beer Selection** | Amstel Light, Corona Extra, Guinness Draught, Heineken, Stella Artois Lager, Corona Light

**Domestic Beer Selection** | Budweiser, Bud Light Lime, Miller Lite, Michelob Ultra (Low Carb), O'Doul's (Non-Alcoholic)

**Craft Beer Selection** | Blue Moon Belgian White, Sam Adams Boston Lager, Sierra Nevada Pale Ale Wine | House Wine



## Open Bar packages

Package includes liquor, beer, wine, and soft drinks

	Premium	Super Premium	Top Shelf
1 Hour	\$17 (per person)	\$20 (per person)	\$25 (per person)
Additional hours:	\$9/hr	\$15/hr	\$18/hr

## Cash Bar

Premium Bar	\$8.50 per Drink
Super Premium Bar	\$9.50 per Drink
Top Shelf Bar	\$10.50 per Drink
Imported Beer	\$7.00 per Drink
Domestic & Craft Beer	\$6.00 per Bottle
House Wine	\$7.50 per Glass
Soft Drinks	\$4.00 per Drink
Bottled Water	\$4.00 per Bottle
Sparkling Water	\$5.00 per Bottle

## Bartender Fees

Bar Service (1-4 hours)  
Bartenders - \$125.00  
Cashier – \$100.00  
One bartender is required for every 100 guests.  
One cashier is required for every 50 guests.



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## Red Wines

### Pinot Noir

Mark West, Sonoma County, California	\$40
La Crema, Anderson Valle, California	\$40

### Merlot

Beaulieu Vineyard, "Century Cellars", California	\$40
Clos Du Bois, Special Select, California	\$40
Stone Cellars by Beringer, California	\$35

### Cabernet Sauvignon

Beaulieu Vineyard, "Century Cellars", California	\$35
Estancia, "Keyes Canyon Ranches", Paso Robles, California	\$42
Stone Cellars by Beringer, California	\$35
Seven Falls, Wahluke Slope	\$40



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# Technology

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<b>Screen Support Package</b>	\$175
Includes 8x8 Tripod Screen, Extension Cord, Power Strip and Technical Assistance	
<b>Large Screen Support Package</b>	\$225
Includes 10x10 Screen, Skirted Stand, Extension Cord, Power Strip and Technical Assistance	
<b>Meeting Room LCD Projection Package</b>	\$550
Includes 3000 lumen LCD Projector, Tripod Screen, Skirted Table, Power Strip and Wireless Presenter	
<b>Ballroom Projection Package</b>	\$650
Includes 5000 lumen LCD Projector, Tripod Screen, Skirted Table, Power Strip and Wireless Presenter	
<b>Flat Screen Package</b>	\$400
Includes 46" Flat Panel Monitor, Upright Stand, Cabling	
<b>24" Monitor with VGA Cable</b>	\$130
<b>* Digital Camcorder Package</b>	\$350
Includes Digital Camcorder, Tripod, AC Cables	

<b>Fast Fold Support Package</b>	
Includes Fast-Fold Screen, Extension Cord and Power Strip	
7.5' X 10' Frame Screen	\$240
6.9 X 12' Frame Screen	\$300
Black Velour Drape (per 10' panel)	\$14/foot
* Technician Hours are not included. It will be a separate charge.	

<b>Flipchart Package</b>	\$ 65
Includes Easel, Pad and Pens	
<b>Post-It Flipchart Package</b>	\$ 75
Self Adhesive Pad, Easel and Pens	

## Technician

Labor	
Monday – Friday 7 am – 6 pm	\$60/hr
Monday – Friday 6 pm – 12 am	\$90/hr
Monday – Friday 12 am – 6 am	\$120/hr
Saturday – Sunday 6 am – 12 am	\$90/hr
Holidays	\$120/hr



### Conference Aids

Polycom Speakerphone	\$ 250
Laptop Computer	\$ 275
Color Laser Printer	\$ 350
Wireless Presenter	\$ 50
Extension Cord and Power Strip	\$ 25
Sign Easel	\$ 20
Large Whiteboard	\$ 75

### Audio Equipment

Wired Microphone (Lectern, Table or Standing)	\$ 50
Wireless (Hand or Lavalier)	\$ 175
Push-To-Talk Microphone	\$ 75
Telephone Hybrid Interface	\$ 250
Laptop Sound Port	\$ 50
4 Channel Mixer	\$ 75
8 Channel Mixer	\$ 90
16 Channel Mixer	\$ 250
Digital Audio Recorder	\$ 200
Full Range Sound System	Inquire

### Video Equipment

DVD Player	\$ 95
Multimedia Seamless Switcher	\$ 450
Distribution Amplifier 1x4	\$ 95
Video Conferencing	Inquire

### Audio Packages

Wired Microphone Package (Includes Wired Microphone, Mixer and House Sound)	\$200
Wireless Microphone Package (Includes Wireless Microphone, Mixer and House Sound)	\$275
Large Sound Support Package (Add (2) Speakers to the above packages)	\$250

### Lighting Packages

Podium Lighting Package (Includes (2) Leko Lights, Light Tree, Dimmer, 12 Channel Controller Board)	\$300*
Small Lighting Package (Includes (4) Leko Lights, (2) Light Tree, (2) Dimmer, 12 Channel Controller Board)	\$500*
LED Up Light	



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# All Day Meeting Planner Package

All Day Meeting Planner Package include: Meeting Room Rental, Basic Audio Visual, Continental Breakfast, Mid-Morning Break, Lunch and Afternoon Break.  
Beverages are Continuously Refreshed throughout the duration of your meeting.

The Marquis | \$90/person

Uptown Continental Buffet

AM Thirst Quencher Break

Buffet of the Day

PM Beverage Break with Freshly Baked Cookies and Brownies

## Audio Visual Options (please select two):

LCD Support Package: includes screen, extension cord, power strip and projector table (LCD Projector and Laptop are not included)

Flipchart Package: includes stand, pad and markers

White Board with Markers

\*\*\* Upgrade to All American Breakfast Buffet for \$105/person \*\*\*

\*\*\* All Day Packages require a 25 people minimum. \*\*\*



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# General Information / Essentials

## Guaranteed Attendance

For all catered functions, a final attendance figure must be received by noon, three business days prior to the event. This figure will be considered a guarantee and not subject to a reduction. We will, however, set a banquet room 5% over the guarantee and be prepared to serve 3% over that figure.

## Room Assignments

Function room assignments are subject to change, based on the number of attendees. Please consult your event representative before publishing any information regarding event room names.

## Shipping and Receiving

The hotel will not accept packages more than 3 business days prior to an event. COD's will not be accepted. The hotel does not assume the responsibility for damage or loss of merchandise sent to the hotel for storage. Additional fees may apply for shipping and handling of materials

## Banners and Signage

Banners and signs must be of professional quality. They must fit the hotel's image. Please coordinate the display of any signage through your event representative. The display of signage is restricted to function room areas only. A limited number of easels are available for rental at \$15.00 per easel. A surcharge of \$10.00 will apply to each banner that the hotel's staff is required to hang for your event.

## Event Set Up

Customized seating diagrams with numbers table are available upon request.

## Deposit for Social Functions

A non-refundable deposit of \$5.00 per expected attendee is required in order to secure the function space on a definite basis. This deposit shall be applied towards the final cost of your event.

## Scheduling

Breakfast and luncheon functions are booked based on a two hour duration, cocktail receptions on a three hour duration, dinners on a four hour duration and reception/dinners on a five hour duration period. Functions lasting longer than the prescribed times as well as function beginning prior to 7:00 am or extending beyond 1:00 am are subject to additional labor charges.

## Billing

Full payment on social events shall be made in advance, three business days prior to the function date via cashier's check or credit card. The same applies for corporate accounts unless credit has been established and approved through our accounting department. If payment is not received as outlined above prior to the event, by signing the banquet event order provided, the client is authorizing the hotel to charge the credit card on file.

## Audio Visual

Our in-house event technology staff will be glad to assist you with all the sound, lighting, internet and equipment needed to make your event successful. Please consult your event representative for a list of offerings.

### **Linens and Decor**

Flowers, color linens and specialty items can provide a lovely atmosphere to enhance your event. The hotel offers a limited color of linens and décor accessories. Please consult your event representative for details and assistance in renting additional equipment should you so desire.

### **Security**

The hotel shall not assume responsibility for damage or loss of any merchandise or articles left in the hotel prior to or following your event. Arrangements may be made for security of exhibits, merchandise or articles through your event representative. No open fire is permitted inside the hotel. Any religious ceremonies or rituals requiring the use of such must obtain all necessary permits through the local fire department. The client acknowledges the responsibility for any fees associated with the permit. Strict adherence to the regulations of the permits is required at the time of the event.

### **Outside Food and Beverage**

Patrons, their guests or invitees will not be permitted to bring food and/or beverages of any kind onto the hotel premises. Only pre-approved exceptions such as wedding cakes and the like will be allowed. For such instances when an exception is granted, the customer must sign a waiver releasing the hotel from any liability as related to the service and consumption of the said items.

### **Parking**

The Houston Marriott West Loop by the Galleria offers several parking options. Currently, the fee schedule is as follows:

Self Parking Day Rate	\$7.00
Self Parking Overnight:	\$19.00
Valet Parking Day Rate	\$17.00
Valet Parking Overnight:	\$29.00

### **Alcoholic Beverages**

If alcoholic beverages are to be served on the hotel premises or elsewhere under the hotel's alcoholic beverage service license, it is required that said beverages are dispensed only by hotel's properly certified servers and bartenders. The hotel's license requires it to (1) request proper identification (photo id) of any person of questionable age and (2) refuse service to any person who in the hotel's judgment appears intoxicated.

### **Prices and Service Charges**

All prices herein are subject to change without notice until written guarantee is confirmed; food, beverage and audio visual rentals are subject to a twenty-four (25%) percent service charge and current state sales tax. Service charges are taxable. Organizations claiming a tax exemption must provide adequate proof as issued by the State of Texas.



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