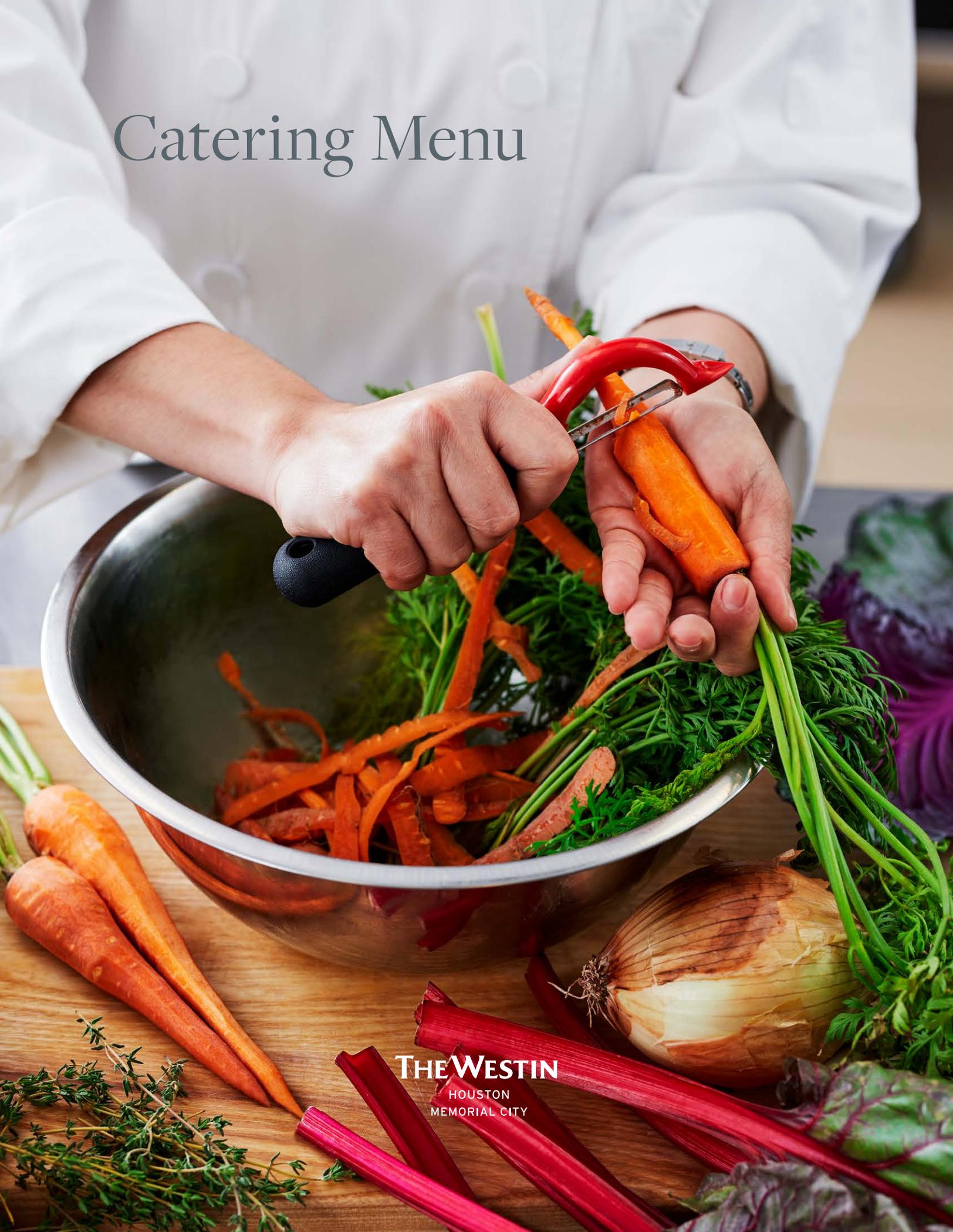


# Catering Menu



**THE WESTIN**  
HOUSTON  
MEMORIAL CITY



**NOURISH THE MIND,  
FEED THE SOUL**

Catering offerings are crafted to exceed expectations customized by our seasoned culinary team.

Our nutritious menu options are created to fuel your group's wellness. Balanced meals, delicious snacks and nourishing smoothies energize attendees and help them power through their day.

Let our culinary team craft the perfect menu guests will sip and savor long after they leave.

# Breakfast

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# Breakfast Tables

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Includes orange juice, Starbucks regular & decaffeinated coffee and assorted Tazo teas.

## **CONTINENTAL** 38

Sliced Fresh Fruit & Seasonal Berries <sup>DF GF VG</sup>

Yogurt Parfait, Granola, Mixed Berry Compote <sup>GF VG</sup>

Chef's Handcrafted Selection of Breakfast Croissants, Pastries & Muffins

Creamy Butter & Fruit Preserves <sup>MAY CONTAIN NUTS</sup>

Hot Oatmeal, Dried Cranberry, Golden Raisins, Candied Pecan, Oat Milk <sup>DF GF VG</sup>

## **COUNTRY BREAKFAST** 45

Sliced Fresh Fruit & Seasonal Berries <sup>DF GF VG</sup>

Assorted Greek Yogurt <sup>GF VG</sup>

Freshly Baked Scones with Devonshire Cream <sup>VG MAY CONTAIN NUTS</sup>

Farm Fresh Scrambled Eggs with Cheddar Cheese <sup>GF</sup>

Grilled Country Ham Steaks <sup>GF</sup>

Open Face Biscuits, Thyme Sausage Gravy, Poached Eggs

Country Cheddar Grits <sup>GF VG</sup>

## **AMERICAN** 42

Sliced Fresh Fruit & Seasonal Berries <sup>DF GF VG</sup>

Chef's Handcrafted Selection of Breakfast Croissants, Pastries & Muffins

Creamy Butter & Fruit Preserves <sup>MAY CONTAIN NUTS</sup>

Assorted Greek Yogurt <sup>GF VG</sup>

Roasted Breakfast Potatoes, Caramelized Onions, Peppers <sup>DF GF VG</sup>

Scrambled Eggs with Cheddar Cheese <sup>GF</sup>

Crispy Applewood Smoked Bacon & Country Pork Link Sausage <sup>GF</sup>

Vanilla Bean Brioche French Toast, Whipped Butter, Mixed Berry Compote, Warm Maple Syrup <sup>VG</sup>

## **TEXAS COWBOY** 48

Sliced Fresh Fruit & Seasonal Berries <sup>DF GF VG</sup>

Warm Cinnamon Rolls & Cream Cheese Frosting <sup>VG</sup>

Yogurt Parfait, Granola, Fresh Berries <sup>GF VG</sup>

Homestead Waffles, Warm Maple Syrup, Pecan Maple Butter, Peach Compote, Cinnamon Whipped Cream <sup>MAY CONTAIN NUTS</sup>

Cowboy Breakfast Scramble, Farm Fresh Scrambled Eggs, Roasted Potatoes, Peppers, Onions, Andouille Sausage, Cheddar <sup>GF</sup>

BBQ Brisket Skillet, Poached Eggs, Sweet Potato Hash, Chipotle Hollandaise, Chimichurri, Country Cheddar Grits <sup>GF</sup>

<sup>DF</sup> Dairy Free | <sup>GF</sup> Gluten Free | <sup>VG</sup> Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests. Based on 60 minutes continuous service.

# Breakfast Enhancements

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\*Chef Required | 195 per Chef, per 75 guests.

**HEALTHY START SMOOTHIES** 9/each

Peach, Orange, Strawberry Banana, Mixed Berry <sup>GF</sup>

**OVERNIGHT OATS** 9/each

Steel Cut Oats, Chia Seeds, Oat Milk, Honey Drizzle,  
Fresh Berries <sup>DF GF VG</sup>

**HOT OATMEAL** 12/guest

Brown Sugar, Dried Cranberry, Candied Pecan,  
Oat Milk <sup>DF GF VG MAY CONTAIN NUTS</sup>

**MADE-TO-ORDER OMELET STATION** 23/guest\*

Farm Fresh Whole Eggs & Egg Whites, Ham, Bacon, Sausage,  
Peppers, Onions, Spinach, Tomatoes, Mushrooms, Shredded  
Cheddar, Mozzarella

**OPEN FACE SMOKED SALMON LOX BAGEL** 10/guest\*

Salmon Lox, Dill Cream Cheese, Capers, Tomatoes,  
Shaved Red Onion

**MINI BELGIAN WAFFLES OR PANCAKES** 14/guest

Cinnamon Whip Cream, Mixed Berry Compote, Warm Maple  
Syrup

**BAGEL GALORE** 14/guest

Vegetable Chive Cream Cheese, Strawberry Cream Cheese,  
Smoked Salmon Dill Cream Cheese

**CROQUE MONSIEUR** 10/each

Shaved Country Ham & Gruyere Cheese

**BREAKFAST CROISSANT** 10/each

Ham, Egg, Cheese

**BREAKFAST BURRITO** 10/each

Chorizo, Scrambled Eggs, Sautéed Peppers & Onions, Sour  
Cream, Salsa, Guacamole

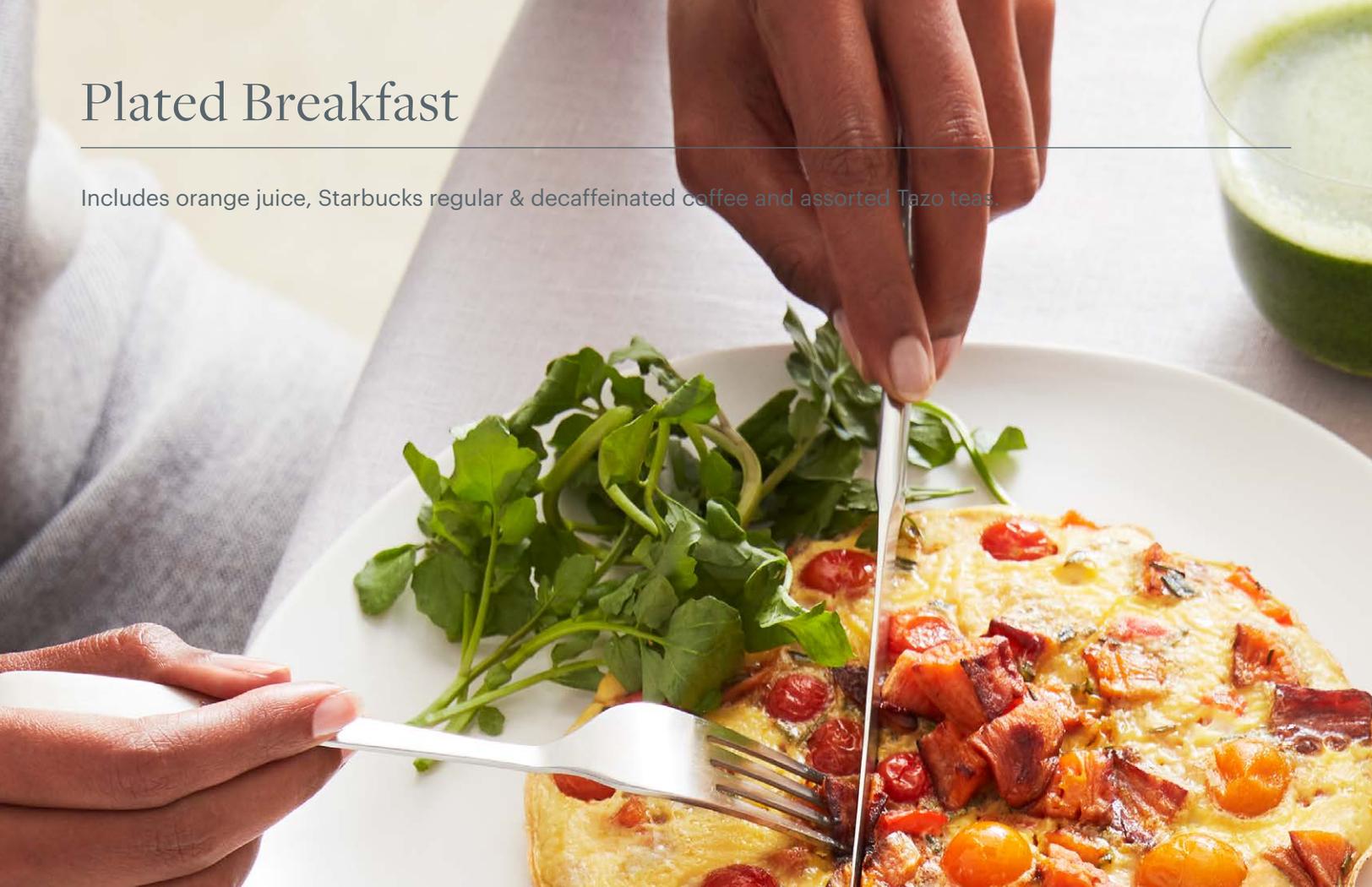
<sup>DF</sup> Dairy Free | <sup>GF</sup> Gluten Free | <sup>VG</sup> Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests. Based on 60 minutes continuous service.

# Plated Breakfast

Includes orange juice, Starbucks regular & decaffeinated coffee and assorted Tazo teas.



## Plated Breakfast 42

### FOR THE TABLE

Family Style Fresh Baked Muffins & Scones MAY CONTAIN NUTS

### ENTREE | Select One

Scrambled Eggs with Cheddar Cheese GF

Egg White, Spinach, Mushroom, Sundried Tomato, Feta, Frittata GF

Served with Roasted Roma Tomato & Grilled Asparagus DF GF VG

### BREAKFAST MEATS | Select One, Select Two +7/each

Grilled Country Ham DF GF

Smoked Applewood Crispy Bacon DF GF

Chicken Sausage DF GF

Pork Link Sausage DF GF

### ACCOMPANIMENTS | Select One

Herb Roasted Potatoes, Caramelized Peppers, Onions DF GF VG

Homestyle Hash Brown Cakes GF VG

Cheddar & Chive Grit Cakes GF VG

DF Dairy Free | GF Gluten Free | VG Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests. Based on 60 minutes continuous service.

# Brunch

Includes orange juice, Starbucks regular & decaffeinated coffee and assorted Tazo teas.



## Celebratory Brunch 64

Sliced Fresh Fruit & Berries **DF GF VG**

Biscuits, Muffins & Scones **VG MAY CONTAIN NUTS**

House Chopped Salad, Romaine Lettuce, Grape Tomatoes, Kalamata Olives, Red Onions, Feta Cheese, Lemon Dijon Dressing **GF VG**

Pesto Orzo Pasta & Shrimp Salad, Sun Dried Tomatoes, Asparagus, Red Onions, Spinach, Artichoke Salad **DF**

Heirloom Tomato Panzanella Salad, Red Onions, Cucumber, Fresh Mozzarella Ciliegine, Capers, French Bread Croutons, Red Wine Dressing **VG**

Crispy Smoked Bacon & Chicken Sausage Breakfast Pizza, Sausage, Bacon, Alfredo Sauce, Pizza Cheese Blend, Fried Eggs, Arugula Salad

Vanilla Bean Brioche French Toast, Whipped Butter, Mixed Berry Compote, Warm Maple Syrup

Herb Roasted Marble Potatoes **VG**

Grilled New York Steak, Roasted Mushroom Medley, Thyme Demi **GF**

Pan Seared Salmon & Pesto Cream **GF MAY CONTAIN NUTS**

New York Cheesecake, Chocolate Cake, Carrot Cake **MAY CONTAIN NUTS**

**DF** Dairy Free | **GF** Gluten Free | **VG** Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests. Based on 60 minutes continuous service.

# Breaks

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# Themed Breaks

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Includes Starbucks regular & decaffeinated coffee and assorted Tazo teas.

## **ENERGIZE & MOTIVATE** 22

Sweet Potato Truffle Parmesan Fries & Garlic Aioli <sup>DF GF VG</sup>  
Roasted Beet Hummus & Grilled Pita <sup>DF VG</sup>  
Hot Spinach & Kale Parmesan Dip, Grilled Baguette <sup>VG</sup>

## **REST & RECUPERATE** 24

Pesto Turkey Pin Wheels, Alfalfa Sprouts, Provolone Cheese  
Steamed Edamame & Sea Salt <sup>DF GF VG</sup>  
Orange Lavender Sugar Cookies <sup>VG</sup>

## **FOCUS & CONCENTRATE** 22

Dark Chocolate Dipped Strawberries <sup>DF GF VG</sup>  
Mini Bomboloni & Blueberry Compote <sup>VG</sup>  
Blueberry Banana Smoothies <sup>GF VG</sup>

## **OMG PEACHES** 20

Mini Peach Cobbler Pies <sup>VG</sup>  
Mini Peach Rings <sup>VG</sup>  
Orange, Banana & Peach Smoothies <sup>GF VG</sup>  
Dried Peaches <sup>DF GF VG</sup>

## **SOUTH OF THE BORDER** 22

Tri-Color Tortilla Chips <sup>GF VG</sup>  
Smoked Brisket Queso, Guacamole, Pico De Gallo <sup>GF VG</sup>  
Cinnamon Churros & Warm Chocolate Sauce <sup>VG</sup>

## **TEATIME** 26

Trio of Tea Sandwiches  
Cucumber & Boursin Cheese Wheat Bread  
Country Ham & Gruyere Cheese  
Smoked Salmon Pin Wheels  
Biscotti Cookies <sup>VG</sup>

## **CONNECT & COLLABORATE** 22

Carrot Ginger & Apple Shooters <sup>DF GF VG</sup>  
Farmers Market Banana Walnut Bread <sup>VG MAY CONTAIN NUTS</sup>  
Herb Roasted Chicken Tartlets

## **ICE CREAM CART** 20

Assorted Ice Cream Bars  
Ice Cream Sandwiches  
Assorted Fruit Sorbets <sup>DF GF VG</sup>

## **CHIPS & DIPS** 20

Homemade Parmesan Truffle Potato Chips <sup>GF VG</sup>  
Pimento Cheese Dip <sup>GF VG</sup>  
Caramelized Onion Dip <sup>GF VG</sup>  
Sundried Tomato & Chive Dip <sup>GF VG</sup>

## **BAKER'S SPECIAL** 22

Fresh Baked Chocolate Chip Cookies <sup>VG</sup>  
Fresh Baked Chocolate Brookies <sup>VG</sup>  
Lemon Bars <sup>VG</sup>  
Mini Fruit Tart & Fresh Berries <sup>VG</sup>

## **BUTCHER'S BOARD** 29

Artisan Cheese Board  
Selection of Local Cured Meats  
Red Grape Chutney, Fresh Fruit, Berries Preserves  
Pickled Vegetables, Whole Grain Mustard, Local Honey  
Assorted Crackers & Crostini

## **FARMERS MARKET** 22

Vegetable Crudit  Shots & Garlic Hummus <sup>DF GF VG</sup>  
Fried Spiced Chickpeas <sup>DF GF VG</sup>  
Warm Spinach Artichoke Dip & Grilled Pita Bread <sup>VG</sup>

## **THE CHEESE BOARD** 22

Artisan Cheese Board  
Red Grape Chutney & Fresh Fruit Preserves & Berries  
Local Honey  
Assorted Crackers & Crostini <sup>VG</sup>

<sup>DF</sup> Dairy Free | <sup>GF</sup> Gluten Free | <sup>VG</sup> Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Based on 30 minute presentation. Additional time billed at   the per guest price per 30 minutes.

# Break Enhancements

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## A La Carte Snacks

Assorted Individual Bags of Chips	7/each
Assorted Energy & Granola Bars	7/each
Individual Bags of Trail Mix	8/each
Seasonal Whole Fruit	7/each
Individual Bags of Pretzels	7/each
Assorted Candy Bars	7/each
Assorted Homemade Cookies	60/dozen
Brownies & Blondies	60/dozen
Brookies	60/dozen
Assorted Ice Cream Bars	9/each
Individual Bags of Popcorn	7/each

## A La Carte Beverages

Red Bull or Sugar Free Red Bull	9/each
Assorted Pepsi Soft Drinks & Bottled Waters	6/each
Starbucks Frappuccino Bottled Coffee	9/each
Assorted Bubly Sparkling Water	7/each
Assorted Tazo Teas	95/gallon
Iced Tea	62/gallon
Homemade Raspberry Lemonade	65/gallon
Tropical Mango Ginger Iced Tea	65/gallon
Freshly Brewed Starbucks Coffee Regular & Decaffeinated	95/gallon

## Beverage Packages

**ALL DAY** 35 (Continuous service up to eight hours)  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee

Assorted Tazo Teas

Assorted Pepsi Soft Drinks

Bottled Water

Bubly Sparkling Water +5/guest

**HALF DAY** 27 (Continuous service up to four hours)  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee

Assorted Tazo Teas

Assorted Pepsi Soft Drinks

Bottled Water

Bubly Sparkling Water +5/guest

# Lunch

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# Chilled Lunch Tables

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Includes Starbucks regular & decaffeinated coffee, assorted Tazo teas and iced tea.

## Memorial City Deli Lunch 56

### CHEF INSPIRED SOUP

#### HOUSE CHOPPED SALAD GF VG

Romaine Lettuce, Grape Tomatoes, Kalamata Olives, Red Onions, Feta Cheese, Lemon Dijon Dressing

#### PESTO ORZO PASTA & SHRIMP SALAD DF

Sun Dried Tomatoes, Asparagus, Red Onions, Spinach, Artichoke Salad

#### HOUSE MADE TRUFFLE PARMESAN POTATO CHIPS GF VG

#### ASSORTED BAKED COOKIES & BROWNIES MAY CONTAIN NUTS

Choice of Three

#### HERB ROASTED CHICKEN SANDWICH

Herb Goat Cheese Spread, Pickled Red Onions, Spicy Arugula, Herb Focaccia Bread

#### CHICKEN CURRY CROISSANT SANDWICH MAY CONTAIN NUTS

Toasted Almond, Granny Smith Apples, Celery, Onions, Honey, Fresh Baked Croissant

#### VIETNAMESE ROAST PORK FRENCH BAGUETTE DF

Roasted Hoisin Chinese Five Spice Pork Tenderloin, Pickled Vegetable, Pate, Hoisin, Mayo

#### BALSAMIC MARINATED GRILLED FLANK STEAK SANDWICH

White Cheddar, Horseradish Aioli, Watercress, Crispy French Baguette

#### MUFFULETTA SANDWICH

Ham, Salami, Mortadella, Mozzarella & Provolone Cheese, Herb Olive Tapenade, Herb Focaccia Bread

#### GRILLED SALMON BLT MAY CONTAIN NUTS

Grilled Pesto Salmon, Arugula, Crispy Bacon, Roasted Garlic Aioli, Sliced Vine Ripe Tomatoes, Boursin Cheese, Ciabatta Bread

#### ROASTED VEGETABLE HUMMUS WRAP DF VG

Grilled Zucchini, Eggplant, Red Onions, Portobello Mushroom, Hummus, Mixed Greens, Sliced Tomatoes, Spinach Tortilla

#### CAPRESE SANDWICH VG MAY CONTAIN NUTS

Pesto, Fresh Mozzarella, Sliced Vine Ripe Tomatoes, Arugula, Balsamic Drizzle, Ciabatta Bread

DF Dairy Free | GF Gluten Free | VG Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests. Based on 60 minutes continuous service.

# Hot Lunch Tables

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Includes Starbucks regular & decaffeinated coffee, assorted Tazo teas and iced tea.

## Westin Wellness Lunch 48

### VEGETABLE MINISTRONE SOUP <sup>DF GF VG</sup>

### GRILLED ASPARAGUS <sup>GF VG</sup>

Shaved Parmesan & Lemon Vinaigrette

### ROASTED MUSHROOM MEDLEY SALAD

### SAFFRON COUSCOUS SALAD <sup>DF MAY CONTAIN NUTS</sup>

Cucumber, Sautéed Spinach, Asparagus, Almonds, Dried Cranberries

### KALE SALAD <sup>DF GF VG MAY CONTAIN NUTS</sup>

Toasted Almonds, Dried Cranberries, Shaved Brussel Sprouts, Broccoli Slaw, Roasted Pepitas, Poppy Seed Dressing

### SEARED SALMON <sup>DF MAY CONTAIN NUTS</sup>

Romesco Sauce

### GRILLED PESTO CHICKEN BREAST <sup>GF MAY CONTAIN NUTS</sup>

### GRILLED BRAZILIAN FLANK STEAK <sup>DF GF</sup>

Chimichurri

### HEALTHY FRUIT SQUARES

Date Almond Cashew Crust, Greek Yogurt, Fresh Fruit & Berries

### DARK CHOCOLATE BAR <sup>VG MAY CONTAIN NUTS</sup>

Dried Fruit & Nuts

## Gessner Road BBQ 56

### JALAPEÑO CHEDDAR CORN BREAD

### TEXAS CAVIAR CHOPPED SALAD <sup>DF GF VG</sup>

Romaine, Cherry Tomato, Red Onions, Peppers, Roasted Corn, Black Beans, Black Eyed Peas, Avocado, Fried Tortilla Chips, Green Goddess Dressing

### POTATO SALAD <sup>GF VG</sup>

### MAC N' CHEESE

### TRUTH BBQ BAKED BEANS <sup>GF VG</sup>

### SMOKED BBQ BEEF BRISKET <sup>DF GF</sup>

### SOUTHERN FRIED CHICKEN

### GRILLED COUNTRY SAUSAGE, PEPPERS & ONIONS <sup>DF GF</sup>

### WARM BREAD PUDDING

Vanilla Bean Bourbon Angalise

### TEXAS PEACH COBBLER

**DF** Dairy Free | **GF** Gluten Free | **VG** Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests. Based on 60 minutes continuous service.

# Hot Lunch Tables

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Includes Starbucks regular & decaffeinated coffee, assorted Tazo teas and iced tea.

## Taste of Italy 58

### ROASTED GARLIC BREAD

Three Cheese Blend

### ZUPPA TOSCANA <sup>GF</sup>

### ITALIAN CHOPPED SALAD

Romaine Lettuce, Grape Tomatoes, Cucumber, Red Onions, Chickpeas, Pepperoncini, Mozzarella Cheese, Italian Dressing <sup>GFVG</sup>

### CAPRESE SALAD <sup>GFVG</sup>

Arugula, Heirloom Tomatoes, Pickled Red Onions, Pesto, Mozzarella, Balsamic Drizzle

### PAN SEARED SALMON <sup>GF</sup>

Shrimp Lobster Sauce

### CHICKEN PARMESAN

Tomato Basil Ragu & Fresh Mozzarella

### PORK SALTIMBOCCA <sup>GF</sup>

Prosciutto Wrap Pork Loin & Creamy Tomato Sage Sauce

### CHEESE TORTELLINI <sup>VG CONTAINS NUTS</sup>

Sautéed Mushroom, Kale, Blistered Tomatoes, Pesto Cream Sauce

### TIRAMISU

### CANNOLI

## Houston Cocina Mexicana 56

### CHICKEN TORTILLA SOUP <sup>DF GF</sup>

Roasted Corn, Black Beans, Shredded Chicken, Tomatoes, Cilantro with Tri-Color Tortilla Chips

### CHIPOTLE RANCH SALAD <sup>GF VG</sup>

Romaine, Roasted Corn, Black Beans, Roasted Red Peppers, Red Onions, Cherry Tomatoes, Cojita Cheese, Tri Tortilla Chips, Chipotle Ranch Dressing

### TRIO FAJITAS

Cumin Marinated Beef Flank Steak <sup>DF GF</sup>

Cilantro Lime Shrimp <sup>DF GF</sup>

Chipotle Chicken <sup>DF GF</sup>

Sautéed Peppers & Onions <sup>DF GF</sup>

Tri-Color Tortilla Chips

Guacamole, Shredded Cheddar, Sour Cream

Char-Roasted Tomato Salsa & Pico De Gallo

Cilantro Lime Rice <sup>DF GF VG</sup>

Borracho Beans <sup>DF GF</sup>

Mexican Street Corn <sup>DF GF VG</sup>

### CHURROS & SOPAPILLA <sup>VG</sup>

Caramel Dipping Sauce

### TRES LECHE CAKE <sup>VG</sup>

Fresh Berries

# Plated Lunch

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Includes Starbucks regular & decaffeinated coffee, assorted Tazo teas and iced tea.

## First Course | Select One

### CAESAR SALAD

Romaine, Parmesan Cheese, Herb Crouton, Caesar Dressing

### MIXED GREEN SALAD DF GF VG

Mixed Green, Cucumber, Grape Tomatoes, Julianne Carrots, Sliced Mushroom, Green Goddess Dressing

### CHOPPED SALAD GF VG

Romaine Salad, Cucumbers, Grape Tomatoes, Kalamata Olives, Shaved Red Onions, Crumbled Feta Cheese, Sliced Pepperoncini, Lemon Oregano Dressing

### CHOPPED SALAD GF VG

Romaine Salad, Cucumbers, Grape Tomatoes, Kalamata Olives, Shaved Red Onions, Crumbled Feta Cheese, Sliced Pepperoncini, Lemon Oregano Dressing

### FARMHOUSE CAPRESE SALAD VG

Heirloom Tomatoes, Fresh Pesto Mozzarella, Pickled Red Onion, Fried Capers, Arugula, Balsamic Drizzle

### EARTHY GREEN SALAD VG

Roasted Beets, Cucumbers, Arugula, Herb Goat Cheese, Toasted Pistachios, Herb Balsamic Dressing

## Second Course | Select One

### ALMOND CRUSTED CHICKEN BREAST CONTAINS NUTS 55

Garlic Mashed Potatoes, Sautéed Seasonal Vegetables, Pesto Cream Sauce, Roasted Fingerling Potatoes, Sautéed Seasonal Vegetable, Lemon Butter Sauce

### HERB GRILLED SALMON GF CONTAINS NUTS 57

Garlic Mashed Potatoes, Sautéed Seasonal Vegetables, Pesto Cream Sauce

### HERB GRILLED PORK LOIN GF 56

Creamy Polenta, Sautéed Green Beans, Mushroom Rosemary Demi

### ROSEMARY BRAISED BEEF SHORT RIBS 58

Roasted Root Vegetable Hash, Potato Gnocchi, Chimichurri

## Third Course | Select One

### NEW YORK CHEESECAKE VG

Vanilla Bean Whip Cream & Blueberry Lemon Compote

### COPPA RASPBERRIES & CREAM VG MAY CONTAIN NUTS

Sponge Cake, Layer of Raspberries, Mascarpone Cream, Crushed Pistachios

### CHOCOLATE GANACHE CAKE VG

Vanilla Bean Whip Cream & Fresh Berries

DF Dairy Free | GF Gluten Free | VG Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests. Based on 60 minutes continuous service.

# Lunch To-Go

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Includes kettle chips, whole fruit, brownie, chef's specialty pasta salad, assorted soft drinks and bottled water.

Lunch To-Go 48

## Select Three Sandwiches

### **HERB ROASTED CHICKEN SANDWICH**

Herb Goat Cheese Spread, Pickled Red Onions, Spicy Arugula, Herb Focaccia Bread

### **CHICKEN CURRY CROISSANT SANDWICH**

Toasted Almond, Granny Smith Apples, Celery, Onions, Honey, Croissant

### **VIETNAMESE ROAST PORK FRENCH BAGUETTE**

Roasted Hoisin Chinese Five Spice Pork Tenderloin, Pickled Vegetables, Pate, Hoisin, Mayonnaise

### **BALSAMIC MARINATED GRILLED FLANK STEAK SANDWICH**

White Cheddar, Horseradish Aioli, Watercress, Crispy French Baguette

### **MUFFULETTA SANDWICH**

Ham, Salami, Mortadella, Mozzarella & Provolone Cheese, Herb Olive Tapenade, Focaccia Bread

### **GRILLED SALMON BLT** MAY CONTAIN NUTS

Grilled Pesto Salmon, Arugula, Crispy Bacon, Roasted Garlic Aioli, Sliced Vine Ripe Tomatoes, Boursin Cheese, Ciabatta Bread

### **ROASTED VEGETABLE HUMMUS WRAP** DF VG

Grilled Zucchini, Eggplant, Red Onions, Portobello Mushroom, Hummus, Mixed Greens, Sliced Tomatoes, Spinach Wrap

### **CAPRESE SANDWICH** VG MAY CONTAIN NUTS

Pesto, Fresh Mozzarella, Sliced Vine Ripe Tomatoes, Arugula, Balsamic Drizzle, Ciabatta Bread

DF Dairy Free | GF Gluten Free | VG Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests.

# Reception

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# Reception Displays

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## **WARM BAKED BRIE EN CROUTE** 150/each (serves 20 guests)

Seasonal Jam

Sliced Apples, Grapes & Berries

Assorted Crackers

## **WARM SPINACH & ARTICHOKE DIP** 12

Grilled Pita & Warm Garlic Cheese Bread

## **SLIDER BAR** 28

Country Fried Chicken Slider, Pickled Cucumber, Pimento Cheese, Fried Green Onion, Roasted Garlic Aioli

Beef Sliders, Sliced Cheddar, Tomato Onion Bacon Jam, Fried Onions, BBQ Sauce, Arugula

BBQ Pork Sliders & Cabbage Slaw

## **FRESH SEAFOOD DISPLAY** 52

Ahi Poke Rice Bowls <sup>DF GF</sup>

Snow Crab Claw Shooters & Spicy Cocktail Sauce <sup>DF GF</sup>

Jumbo Prawn Cocktail <sup>DF GF</sup>

Oysters on a Half Shell & Peach Ginger Mignonette <sup>DF GF</sup>

Chilled Mediterranean Mussels <sup>DF GF</sup>

Scallop Ceviche & Fried Plantains

## **THE CHEESE BOARD** <sup>VG</sup> 25

Artisan Cheese Board

Red Grape Chutney, Fresh Fruit Preserves & Berries

Local Honey

Assorted Crackers & Crostini <sup>VG</sup>

## **EAST MEETS WEST** 30

Braised Char Sue Pork Belly Bao Buns, Julianne Vegetables, Thai Basil, Hoisin Sauce <sup>DF</sup>

Steamed Pork & Shrimp Shu Mai, Lemon Grass Soy Dipping Sauce <sup>DF</sup>

Fried Vegetable Spring Rolls & Sweet Chili Sauce <sup>DF VG</sup>

Steamed Sea Salt Edamame <sup>DF GF VG</sup>

## **BUTCHERS BOARD** 29

Artisan Cheese Board

Selection of Local Cured Meats

Preserve

Pickled Vegetables & Whole Grain Mustard

Assorted Crackers & Crostini

## **FLAT BREAD STATION** 36

Vegetable Squares, Baby Zucchini, Asparagus, Yellow Teardrop Tomato, Pesto Cream <sup>VG</sup>

Citrus Lump Crab, Pesto Cream, Asparagus, Arugula, Shaved Parmesan

Wild Mushroom & Truffle Oil <sup>VG</sup>

Apple, Fig, Prosciutto

# Hors d'Oeuvres

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25 piece minimum, stationary or butler passed, pricing per piece

## Cold

**TOMATO CAPRESE MOZZARELLA SKEWERS** <sup>GF VG</sup> 8  
Basil Tomato & Balsamic Drizzle

**HERB SMOKED CHICKEN TARTLET** 8  
Roasted Peppers & Boursin Cheese

**SEARED CITRUS & SESAME SEED NORI WRAPPED TUNA** <sup>DF</sup> 9  
Shitake Mushroom Relish & Crispy Wonton Chip

**VEGETARIAN BRUSCHETTA** <sup>VG</sup> 8  
Strawberry, Kiwi, Balsamic

**SHRIMP SHOOTER** <sup>GF</sup> 11  
Cocktail Sauce

**SOUTHERN DEVEILED EGGS** <sup>GF</sup> 8  
Candied Bacon & Caviar

**GRILLED CITRUS THAI SHRIMP** <sup>GF</sup> 9  
Cucumber Cup & Sriracha Aioli

**POACHED BUTTER LOBSTER MEDALLIONS CROSTINI** 11  
Chive Cream Fraîche Caviar

**THAI BEEF SALAD** 9  
Cucumber Cups

## Hot

**CRISPY VEGETABLE SPRING ROLL** <sup>DF VG</sup> 8  
Sweet Chile Sauce

**SPANAKOPITA** <sup>VG</sup> 8  
Spinach, Feta, Tzatziki

**SEARED MARYLAND STYLE CRAB CAKES** <sup>DF</sup> 11  
Old Bay Remoulade

**COCONUT FRIED SHRIMP** <sup>DF</sup> 9  
Mango Pineapple Chutney

**SEARED COCONUT THAI RED CURRY CHICKEN SKEWERS** <sup>DF GF</sup> 8  
Peanut Sauce

**GRILLED LAMB LOLLIPOPS** <sup>DF GF</sup> 11  
Demi Glaze & Tzatziki

**FIG & MASCARPONE BEGGARS PURSE** <sup>VG</sup> 8  
Golden Butter Phyllo

**CRAB ARANCINI** 10  
Tarragon Aioli

**LOBSTER CORN DOG ON A STICK** 11  
Lemon Roasted Garlic Dill Aioli

**CHICKEN SAMOSA** <sup>DF</sup> 8  
Yogurt Sauce

**ROASTED DUCK CROSTINI** <sup>GF</sup> 10  
Cherry Thyme Chutney

**BAKED MINI BEEF WELLINGTON** <sup>DF</sup> 9  
Whole Grain Mustard Aioli

<sup>DF</sup> Dairy Free | <sup>GF</sup> Gluten Free | <sup>VG</sup> Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests.

# Action Stations

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\*Chef Required | 250 per Chef, per 75 guests, per hour

**BRAZILIAN MEAT STATION** 600/each\* (serves 25 guests)

Tenderloin of Beef Skewers, Picanha (Top Sirloin) <sup>DF GF</sup>

Bacon Wrapped Chicken Skewers <sup>DF GF</sup>

Chimichurri <sup>DF GF VG</sup>

Egg White Salsa

Creamy Garlic Sauce

Pao de Queijo (Cheese Bread) <sup>VG</sup>

**CRISPY FRIED SNAPPER** 550/each\* (serves 25 guests)

Asian Slaw, Sweet Soy & Cilantro Ginger Sauce,  
Sweet Chili Sauce

Cold Yaki Soba Noodles, Julianne Vegetable,  
Edamame In Traditional Chinese Takeout Boxes with Chopsticks

Vegetable Fried Rice <sup>DF GF</sup>

Sautéed Baby Bok Choy & Shitake Mushrooms <sup>DF GF VG</sup>

**APPLE BRINED ROASTED TURKEY** 450/each\* (serves 25 guests)

Thyme Onion Cranberry Chutney <sup>DF GF VG</sup>

Pan Gravy

Warm Dinner Rolls

**HERB ROASTED PRIME RIB** 550/each\* (serves 25 guests)

Pan Jus, Creamy Horseradish Cream

Warm Dinner Rolls

**GO BIG OR GO HOME**

**TEXAS BBQ STATION** 850/each\* (serves 25 guests)

Bone In Grilled Tomahawk Steaks

Rosemary Demi & Gremolada <sup>DF GF</sup>

BBQ Smoked Baby Back Ribs & Pickled Red Onions <sup>DF GF</sup>

Grilled Country Sausage

Cheesy Mac & Cheese <sup>VG</sup>

Bacon Maple Baked Beans

Cabbage Slaw <sup>GF VG</sup>

Jalapeño Cheddar Cornbread <sup>VG</sup>

**GNOCCHI STATION** 45/guest\*

Truffle Braised Short Ribs & Mushroom Medley

Sautéed Shrimp, Kale, Blistered Tomatoes, Vodka Sauce

Grilled Chicken, Basil Pesto, Toasted Pine Nuts

White Cheddar, Lobster, Sweet Pea, Sundried Tomato,  
Crispy Pancetta

<sup>DF</sup> Dairy Free | <sup>GF</sup> Gluten Free | <sup>VG</sup> Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Based on 60 minute presentation. Additional time billed at ½ the per guest price per 30 minutes.

# Dinner

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# Dinner Tables

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Includes Starbucks regular & decaffeinated coffee, assorted Tazo teas and iced tea.

## 024 Dinner Buffet 90

### CHEF INSPIRED SOUP

#### LITTLE GEM & FRISÉE SALAD DF GF VG

Cucumber, Little Pearl Mozzarella, Crispy Pancetta, Yellow & Red Grape Tomatoes, Pickled Red Onions, Lemon Basil Dressing

#### SAFFRON COUSCOUS SALAD GF VG MAY CONTAIN NUTS

Cucumber, Sautéed Spinach, Asparagus, Almonds, Dried Cranberries

#### SAUTÉED SEASONAL VEGETABLES DF GF VG

#### VEGETABLE RICE PILAF DF GF VG

#### GRILLED MAHI-MAHI DF GF

Mango Pineapple Salsa

#### ALMOND CRUSTED CHICKEN BREAST GF MAY CONTAIN NUTS

Lemon Butter Sauce

#### GRILLED FLANK STEAK DF GF MAY CONTAIN NUTS

Roasted Cipollini Onions & Rosemary Demi

#### TIRAMISU VG

#### CHOCOLATE CAKE & FRESH BERRIES VG

#### CANNOLI VG

## West Houston Dinner Buffet 80

### CHEF INSPIRED SOUP

#### HEIRLOOM TOMATO PANZANELLA SALAD VG

Red Onions, Cucumber, Fresh Mozzarella Ciliengine, Capers, French Bread Croutons, Red Wine Dressing

#### CLASSIC CAESAR SALAD

Parmesan Cheese & Herb Crouton

#### ROASTED ROSEMARY POTATOES DF GF VG

#### SAUTÉED SEASONAL VEGETABLES DF GF VG

#### PAN SEARED SALMON GF

Lemon Caper Dill Butter Sauce

#### RED WINE BEEF BRAISED SHORT RIBS DF GF

Roasted Root Vegetable & Chimichurri Sauce

#### ARTICHOKE SPINACH STUFFED CHICKEN BREAST GF MAY CONTAIN NUTS

Pesto Cream Sauce

#### MUSHROOM RAVIOLI VG MAY CONTAIN NUTS

Sautéed Asparagus, Charred Grape Tomatoes, Portobello Mushroom, Pesto Cream

#### RICOTTA & PISTACHIO CAKE VG MAY CONTAIN NUTS

#### MIXED BERRY CAKE VG

#### NEW YORK CHEESE CAKE VG

#### CANNOLI VG

**DF** Dairy Free | **GF** Gluten Free | **VG** Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests. Based on 90 minutes continuous service.

# Dinner Tables

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Includes Starbucks regular & decaffeinated coffee, assorted Tazo teas and iced tea.

## CHEF INSPIRED SOUP

### CHOPPED ROMAINE SALAD <sup>GF VG</sup>

Cucumbers, Grape Tomatoes, Kalamata Olives, Shaved Red Onions, Crumbled Feta Cheese, Sliced Pepperoncini, Lemon Oregano Dressing

### PESTO ORZO PASTA & SHRIMP SALAD <sup>DF</sup>

Sundried Tomatoes, Asparagus, Red Onions, Spinach, Artichoke Salad

### ROASTED GARLIC MASHED POTATOES <sup>GF VG</sup>

### SAUTÉED SEASONAL VEGETABLES <sup>DF GF VG</sup>

### CRAB STUFFED FLOUNDER

Sautéed Kale, Blistered Grape Tomatoes, Lobster Sauce

### GRILLED TERIYAKI NEW YORK STEAK <sup>DF GF</sup>

Pineapple Salsa

### ROASTED PORK TENDER LOIN <sup>DF GF</sup>

Sautéed Mushroom Medley & Thyme Demi

### SHRIMP TORTELLINI PASTA

Sautéed Spinach, Sweet Pea, Pancetta, Sundried Tomato Cream Sauce

### LIMONCELLO RASPBERRY CAKE <sup>VG</sup>

### BLACK FOREST CAKE <sup>VG</sup>

### MINI FRUIT TART <sup>VG</sup>

### CHOCOLATE DIPPED STRAWBERRY <sup>DF GF VG</sup>

<sup>DF</sup> Dairy Free | <sup>GF</sup> Gluten Free | <sup>VG</sup> Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests. Based on 90 minutes continuous service.

# Plated Dinner

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Includes Starbucks regular & decaffeinated coffee, assorted Tazo teas and iced tea.

## First Course | Select One

### CAESAR SALAD

Romaine, Parmesan Cheese,  
Herb Crouton, Caesar Dressing

### MIXED GREEN SALAD <sup>DF GF VG</sup>

Cucumber, Grape Tomatoes,  
Julianne Carrots, Sliced Mushroom,  
Green Goddess Dressing

### CHOPPED ROMAINE SALAD <sup>GF VG</sup>

Cucumbers, Grape Tomatoes, Kalamata  
Olives, Shaved Red Onions, Crumbled  
Feta Cheese, Sliced Pepperoncini,  
Lemon Oregano Dressing

### FARMHOUSE CAPRESE SALAD <sup>VG</sup>

Heirloom Tomatoes, Fresh Pesto  
Mozzarella, Pickled Red Onion,  
Fried Capers, Arugula, Balsamic Drizzle

### EARTHY GREEN SALAD <sup>VG</sup>

Roasted Beets, Cucumbers, Arugula,  
Herb Goat Cheese, Toasted Pistachios,  
Herb Balsamic Dressing

## Second Course | Select One

### Sea

#### PAN SEARED CRAB

#### STUFFED SNAPPER <sup>GF</sup> 80

Tomato Onion Jam, English Pea Risotto,  
Saffron Sauce

#### GRILLED SALMON <sup>GF</sup> 75

Farro Risotto, Roasted Broccoli,  
Whole Grain Mustard Cream Sauce

### Land

#### ARTICHOKE & SPINACH

#### STUFFED CHICKEN BREAST <sup>GF</sup> 70

Garlic Mashed Potatoes, Sautéed French  
Beans, Baby Carrots, Pesto Cream Sauce

#### ROSEMARY BRAISED

#### PORK SHANKS <sup>GF</sup> 75

Creamy Polenta, Mushroom Ragù,  
Tri-Color Cauliflower

#### HERB CRUSTED RACK OF LAMB <sup>DF</sup> 90

Twice Baked Rainbow Potatoes,  
Roasted Asparagus, Thyme Demi

#### COFFEE CRUSTED FILLET OF BEEF <sup>GF</sup> 97

Au Gratin Potatoes, Roasted Baby Carrots,  
Sautéed French Beans

### Garden

#### WILD RICE & BUTTERNUT

#### SQUASH TART <sup>GF VG</sup> 65

Quinoa, Sundried Tomatoes,  
Tomato Basil Cream

#### ROASTED EGGPLANT &

#### GARBANZO BEANS <sup>DF VG</sup> 65

Meatless Meatball, Quinoa,  
Caramelized Onions, Sautéed Zucchini  
Noodles, Tomato Basil Marinara Ragù

#### RISOTTO <sup>GF VG</sup> 65

Wild Mushroom, Sweet Pea,  
Sundried Tomato & Spinach

## Third Course | Select One

### NEW YORK CHEESECAKE <sup>VG</sup>

Vanilla Bean Whip Cream &  
Blueberry Lemon Compote

### COPPA RASPBERRIES

### & CREAM <sup>VG MAY CONTAIN NUTS</sup>

Sponge Cake, Layer of Raspberries,  
Mascarpone Cream, Crushed Pistachios

### CHOCOLATE GANACHE CAKE <sup>VG</sup>

Vanilla Bean Whip Cream & Fresh Berries

<sup>DF</sup> Dairy Free | <sup>GF</sup> Gluten Free | <sup>VG</sup> Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests. Based on 60 minutes continuous service.

# Plated Dinner

Includes Starbucks regular & decaffeinated coffee, assorted Tazo teas and iced tea.



## Chef Curated Duo Entrees

### UPGRADED CULINARY EXPERIENCE

For an upgraded culinary experience, select one of our Chef Curated Duo Entrees. All Duo Entrees are served with salad and dessert selections from Plated Dinners.

## Duo Pairing

### Land Selection

**GRILLED PETITE FILLET OF BEEF** <sup>DF GF</sup>  
Rosemary Demi

**VEGETABLE** | Select One  
Sautéed French Beans <sup>DF GF VG</sup>  
Roasted Baby Carrots <sup>DF GF VG</sup>  
Roasted Asparagus <sup>DF GF VG</sup>

### Sea Selection

**ATLANTIC SALMON** <sup>DF GF</sup> 90  
**MARYLAND STYLE CRAB CAKE** <sup>DF GF</sup> 95  
**JUMBO PRAWN** <sup>DF GF</sup> 90  
**ROASTED LOBSTER TAIL** <sup>DF GF</sup> 110

**ACCOMPANIMENT** | Select One  
Mashed Potatoes <sup>GF VG</sup>  
Roasted Marble Potatoes <sup>GF VG</sup>  
Creamy Polenta <sup>GF VG</sup>  
Vegetable Saffron Rice Pilaf <sup>GF VG</sup>  
Au Gratin Potatoes <sup>GF VG</sup>  
Thyme Mushroom Risotto <sup>GF VG</sup>

**SAUCE** | Select One  
Lemon Caper Dill Butter  
Lobster Cream  
Pesto

<sup>DF</sup> Dairy Free | <sup>GF</sup> Gluten Free | <sup>VG</sup> Vegetarian

All selections subject to a 26% service charge and 8.25% sales tax.

Minimum guest guarantee of 25. A 10 per guest surcharge will apply for fewer than 25 guests. Based on 60 minutes continuous service.

# Beverages

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# Beverages

195 per Bartender, per 75 guests, first four hours. 45 per Bartender, per 75 guests each additional hour.  
All bars include soft drinks and water.

## Bars Packages

### Appreciated

#### LIQUOR & MIXERS

Bourbon	Makers Mark
Scotch	Dewar's White Label
Vodka	Absolut
Gin	Tanqueray
Whiskey	Jack Daniel's
Tequila	Don Julio Blanco
Rum-Light	Bacardi Superior
Rum-Spiced	Captain Morgan Original
Cognac	Hennessy VS
Vermouth	Martini & Rossi (Extra Dry & Sweet)
Triple Sec	Hiram Walker

#### WINE

Rosé, Sirena del Mare, Italy  
Chardonnay, Quintara, California  
Sauvignon Blanc, Vin 21, California  
Red Blend, Fable Roots, Italy  
Cabernet, Harmony and Soul, California

#### DOMESTIC BEER

Michelob Ultra, Bud Light, Truly Hard Seltzer

#### IMPORTED

Heineken, Corona Extra, Heineken 0.0 (non-alcoholic)

#### CRAFT BEER

Shiner Bock & Karbach Seasonal

### Distinguished

#### LIQUOR & MIXERS

Bourbon	Knob Creek
Scotch	Johnnie Walker Black Label
Vodka	Grey Goose
Gin	Bombay Sapphire
Whiskey	Jack Daniel's & Crown Royal Canadian
Tequila	Patron Silver
Rum-Light	Bacardi Superior
Rum-Spiced	Captain Morgan Original
Cognac	Hennessy Privilege VSOP
Vermouth	Martini & Rossi (Extra Dry & Sweet)
Triple Sec	Hiram Walker

#### WINE

Sparkling, Ruffino Organic Prosecco, Italy  
Chardonnay, Chateau Ste. Michelle, Columbia Valley  
Sauvignon Blanc, Wairau River, Marlborough  
Red Blend, Troublemaker, Central Coast  
Cabernet, The Federalist, Lodai

#### DOMESTIC BEER

Michelob Ultra, Bud Light, Truly Hard Seltzer

#### IMPORTED

Heineken, Corona Extra, Heineken 0.0 (non-alcoholic)

#### CRAFT BEER

Shiner Bock & Karbach Seasonal

### Host On Consumption Bar

#### APPRECIATED

Liquor	14/drink
Wine	14/each
Domestic Beer	8/each
Imported	8/each
Craft Beer	9/each

#### DISTINGUISHED

Liquor	17/drink
Wine	17/glass
Domestic Beer	8/each
Imported	8/each
Craft Beer	9/each

### Cash Bar

#### APPRECIATED

Liquor	19/drink
Wine	19/each
Imported Beer	13/each
Craft Beer	12/each

#### DISTINGUISHED

Liquor	23/drink
Wine	23/glass
Imported Beer	13/each
Craft Beer	12/each

### Hourly Bar

#### APPRECIATED

First Hour	29/guest
Second Hour	37/guest
Third Hour	46/guest
Fourth Hour	55/guest

#### DISTINGUISHED

First Hour	33/guest
Second Hour	45/guest
Third Hour	57/guest
Fourth Hour	67/guest

#### BEER & WINE

First Hour	24/guest
Second Hour	32/guest
Third Hour	42/guest
Fourth Hour	46/guest

Cash Bar pricing includes service charge & sales tax. All other selections subject to a 26% service charge and 8.25% sales tax.

# Beverages

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All wines are priced by the bottle.

## Wine Program

### Sparkling

Mumm Napa, Brut, Napa Valley	60
Ruffino Prosecco, Italy	52
Chandon Brut Classic, California	68
Moët & Chandon Imperial, Epernay, France	165

### White

Pinot Grigio, Campo di Fiori, Italy	44
Riesling, Chateau Ste. Michelle, Columbia Valley	42
Sauvignon Blanc, Kim Crawford, Malborough	55
Sauvignon Blanc, Wairui River, Malborough	51
Sauvignon Blanc, Vin 21, California	44
Chardonnay, Quintara, California	44
Chardonnay, Chateau Ste. Michelle, Columbia Valley	51
Chardonnay, Sonoma- Cutrer, Sonoma Coast	65

### Red Wine

Pinot Noir, Meiomo, Monterey, Santa Barbara, Sonoma	60
Pinot Noir, Erath, Oregon	64
Pinot Noir, Troublemaker, Central Coast	56
Pinot Noir, Fable Roots, Italy	45
Malbec, Argento Estate Organic, Uco Valley	44
Merlot, Hacienda de Arinzano, Spain	60
Cabernet, Harmony and Soul, California	44
Cabernet, The Federalist, Lodi	56
Cabernet, The Hess Collection "Alomni", Napa Valley	90

# Event Enhancements & Technology

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## Enhancements

**WESTIN CHIAVARI CHAIRS** 15/chair  
Maximum of 350 guest, based on availability

**WESTIN BLACK TABLECLOTH** 20/each

**WESTIN BLACK NAPKINS** 7/each

**DONUT STAND** 250/each  
Pricing does not include donuts

**CHAMPAGNE STAND** 250/each  
Pricing does not include champagne

## Technology

### **ENCORE - EVENTS THAT TRANSFORM**

The Westin Houston Memorial City is proud to partner with ENCORE as our in-house third party vendor. Your dedicated Sales & Event Managers will connect you with an ENCORE representative to discuss your audio visual needs, subject to service fee and tax.

### **ENCORE**

When people come together, ideas take root. Relationships are built. Real change happens. With imagination and skill, the latest technology, and a passion for excellence, we create innovative event solutions. Our global team of creators, innovators and experts transform events into immersive, collaborative experiences that deliver real results.

# General Information

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## **TIMELINES AND GUARANTEES**

The menu and all other details of the event(s) are to be finalized an average of 21 days prior to the date of your event(s). Delays with specifications to the hotel beyond this time, will incur a minimum 15% surcharge for product and labor. The final guarantee for food and beverage is due 72 business hours prior to the event by 12:00 PM. If a guarantee is not given to the hotel by this time, the expected attendance number from the contract will be used as your guarantee. You may increase your guarantee within the 72 hours but may not decrease it. The minimum guarantee for all meal functions is 25 guests. Should the guarantee be below 25, there will be a 10 per guest fee added to the price of your menu.

## **PRICING**

Hotel applies a taxable 26% service charge to all food, beverage, some miscellaneous charges and room rental plus an 8.25% sales tax per your sales contract. These charges are subject to change. Menu prices are subject to change and are guaranteed 60 days prior to the actual event date.

## **DECOR AND OUTSIDE VENDORS**

The ambiance of your event can be enhanced by specialty linens, theme decor packages and entertainment. We have a wide range of recommended resources available. Your dedicated Event Manager would be delighted to make suggestions for you. Decorations or displays which are brought into the hotel from an outside source must have prior approval. Please consult with your Event Manager for additional details. Decorations or displays may not be affixed to walls, doors, windows, or ceilings. Please note that you and your vendors will be responsible for any and all damage caused to the property and deposits may be required. All outside vendors are required to carry \$2 million in liability insurance and provide a Certificate of Insurance with hotel specific entities listed as Additional Insured.

## **ALCOHOL | OUTSIDE FOOD AND BEVERAGE**

The sale and service of all alcoholic beverages is regulated by the Texas Alcoholic Beverage Commission. The Westin Houston Memorial City is responsible for the administration of state regulation. Our liquor license requires that beverages only be dispensed by our employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. Texas law requires that all alcohol sales will conclude at 2:00 AM (last call at 1:30 AM) in accordance with licensing. It is our policy that outside food and/or beverage of any kind may not be brought into the hotel by client or attendees.

## **DURATION OF MEALS**

Our buffets and food stations are all priced based on the below meal duration, additional time billed at 1/2 the per guest price per 30 minutes:

Breakfast Buffet	60 Minutes
Lunch Buffet	60 Minutes
Coffee Breaks	30 Minutes
Reception Stations	60 Minutes
Dinner Buffets	90 Minutes

## **MERCHANDISE OR ARTICLES**

The hotel shall not be held responsible for the damage or loss of any merchandise or articles brought into the hotel or for any items which are left unattended.

**THE WESTIN**  
HOUSTON  
MEMORIAL CITY