



WESTIN[®]
HOTELS & RESORTS

THE WESTIN GALLERIA HOUSTON
&
THE WESTIN OAKS HOUSTON AT THE GALLERIA



Weddings

THE WESTIN GALLERIA HOUSTON

5060 W. Alabama St., Houston, TX 77056
713.770.6267
marriott.com/HOUGW

THE WESTIN OAKS HOUSTON AT THE GALLERIA

5011 Westheimer Rd., Houston, TX 77056
713.770.6267
marriott.com/HOUOW

PERFECT PARTNERSHIP



*Anticipating your every need
so you can enjoy each moment to the fullest*

Tucked inside The Galleria, in the heart of Uptown Houston, your guests will enjoy the amenities and convenience of The Westin Galleria and Westin Oaks. We blend expertise with intuition to create a celebration as unique and individual as you are.

From delicious cuisine and personalized service, to enriching experiences and vibrant venues, we ensure that every detail of your event comes to life flawlessly.

Your Westin Wedding Specialist will ensure that each nuance of your event is attended to, leaving you renewed, relaxed and ready to revel in the joy of your perfect day.

To book your wedding, contact galle@westin.com or 713.770.6267.





Our gifts to you...

- Complimentary accommodations for the couple the evening of the event
- Personalized amenity for the couple
- Event Manager to assist you through the planning stages of the event for specific hotel needs
- Complimentary menu tasting, scheduled after the agreement is signed
- Hotel linen (choice of black or white), tables, chairs, and china
- Dance floor and staging
- Votive candles for reception tables
- Sparkling wine toast for the wedding reception
- Cake cutting fee waived
- Discounted sleeping room rate for your guests, minimum of 10 rooms
- Up to 50,000 Marriott Bonvoy Event Points

All of the above gifts are based on events for 50 or more guests. Events of smaller size will be quoted upon inquiry. All weddings are based on a 2 hour set up time and 6 hour reception time frame. Additional hours are available, including your ceremony. Please consult with your Catering Sales Executive for more details.



MONARCH BALLROOM - WESTIN GALLERIA



GALLERIA BALLROOM - WESTIN GALLERIA



LA VISTA BALLROOM - WESTIN OAKS

YOUR WEDDING AT THE WESTIN GALLERIA & WESTIN OAKS HOUSTON

With five distinct ballrooms we can accommodate intimate gatherings to large parties for any style of celebration.

Our spacious venues are welcoming and light-filled.

Venue	Max Attendees	Size
Galleria Ballroom	850	12,411 sq ft
Plaza Ballroom	250	5,428 sq ft
Monarch Ballroom	200	4,965 sq ft
Consort Ballroom	450	8,437 sq ft
La Vista Ballroom	150	4,529 sq ft

Westin Galleria

GALLERIA BALLROOM

A beautiful foyer entrance on the third floor leads to our iconic ballroom that is adorned with luxurious crystal chandeliers. Celebrate with up to 850 guests.

PLAZA BALLROOM

Located on the third floor this contemporary space is accented with modern chandeliers. This is the perfect ballroom for up to 250 guests.

MONARCH BALLROOM

Elegance awaits on the 24th floor in this open ballroom offering stunning city views that provide a dramatic and chic backdrop for up to 200 guests.

Westin Oaks

CONSORT BALLROOM

A classic space boasting oversized chandeliers, located on the third floor; an ideal setting for celebrations up to 450 guests.

LA VISTA BALLROOM

Floor to ceiling windows offer expansive views of the downtown skyline and evening city lights. This ballroom is located on the 21st floor and is ideal for intimate gatherings up to 150 guests.



CEREMONY



We are here to make your picture perfect “I Do’s” come to life with a variety of ballroom options for every style.

Inclusions:

- Ceremony chair set up, standard banquet chairs
- Staging
- Basic audio visual set up: one standing mic, one lapel mic for officiant, and speaker system
- Guestbook table and gift table
- Enhanced water station, selection of two flavored infusions

Pricing is based on number of guests and available event space.
Your Sales Executive would be delighted to make recommendations.

25% service charge and applicable sales tax will apply to ceremony fees.



Package One



\$95.00 per person

One Hour Cocktail Reception with Galleria Bar Service

Two Butler-Passed Hors D'oeuvres (our selection of hot and cold hors d'oeuvres are listed on Page 9)

Entrée with Soup or Salad served with Warm Rolls & Butter, Coffee & Tea

COCKTAIL RECEPTION

See Galleria Bar Brands included on Page 10.

Additional hours of bar service and other bar options, such as beverages on consumption, top shelf selections and cash bar are available.

Consult your Sales Executive for details and separate pricing.

ENTRÉE WITH SOUP OR SALAD

One entrée selection per person. See selections for Soup and Salad on Page 9.

Grilled herb marinated chicken breast with prosciutto, artichoke hearts and cremini mushrooms in a light lemon chive butter with butternut squash risotto and peeled asparagus

Blackened top sirloin in a cabernet reduction with garlic mashed Yukon golden potatoes, French green beans with julienne of root vegetables

Roasted salmon filet with tomato, caper citrus cream, herb garlic fingerling potatoes, yellow beets, red teardrop tomatoes and broccolini

Portobello mushrooms stuffed with California white beans and spicy ranchero sauce, grilled marinated carrots, tomatoes, red, green and yellow bell peppers, zucchini, and yellow squash

25% service charge and applicable sales tax will apply to all food & beverage and room rental.

Package Two



\$110.00 per person

One Hour Cocktail Reception with Uptown Bar Service

Three Butler-Passed Hors D'oeuvres (our selection of hot and cold hors d'oeuvres are listed on Page 9)

Entrée with Soup or Salad Served with Warm Rolls & Butter, Coffee & Tea

COCKTAIL RECEPTION

See Uptown Bar Brands included on Page 10.

Additional hours of bar service and other bar options, such as beverages on consumption, top shelf selections and cash bar are available.

Consult your Sales Executive for details and separate pricing.

ENTRÉE WITH SOUP OR SALAD

One entrée selection per person. See selections for Soup and Salad on Page 9.

Grilled filet of beef drizzled with balsamic reduction, roasted garlic accompanied with Yukon golden mashed potatoes, sautéed portobello mushrooms, carrots, zucchini, and sweet red pepper

Pan-seared gulf coast red fish fillet, Chablis citrus sauce, parmesan risotto with herbs and pine nuts, baby cauliflower polonaise stuffed in a silver dollar mushroom

Moroccan chicken breast, red currant reduction, red quinoa, couscous, almonds and mint asparagus, baby carrots, and daikon

Duo entrée of chicken breast stuffed with baby spinach and herb garlic cheese, charred red pepper sauce; along with a marinated salmon fillet, dry vermouth and herb cream with parmesan risotto, broccolini, and oven-dried tomato

Honey lemon glazed grilled sweet potatoes, lentils with diced root vegetables, garlic herb fingerling potatoes, asparagus, and broccolini

Package Three



\$125.00 per person

One Hour Cocktail Reception with Uptown Bar Service

Three Butler-Passed Hors D'oeuvres (our selection of hot and cold hors d'oeuvres are listed on Page 9)

Entrée with Soup and Salad Served with Warm Rolls & Butter, Coffee & Tea

COCKTAIL RECEPTION

See Uptown Bar Brands included on Page 10.

Additional hours of bar service and other bar options, such as beverages on consumption, top shelf selections and cash bar are available.

Consult your Sales Executive for details and separate pricing.

ENTRÉE WITH SOUP OR SALAD

One entrée selection per person. See selections for Soup and Salad on Page 9.

Duo entrée of roasted petit filet topped with wild mushroom Courvoisier reduction alongside chicken breast stuffed with sundried tomatoes and goat cheese, guajillo pepper cream with charred red pepper mashed potatoes, grilled asparagus and glazed Cipollini onions

Roasted Mallard duck breast, atop an orange cognac reduction with millet risotto and roasted root vegetables

Duo entrée of herb marinated tenderloin, green peppercorn sauce paired with spicy giant prawns in a créole mustard sauce with roasted garlic creamer potatoes, harvester green beans with sweet bell peppers

Edamame ratatouille in a masita cup, roasted marinated vegetables, grilled asparagus

25% service charge and applicable sales tax will apply to all food & beverage and room rental.



Butler-Passed Hors D'oeuvres



Select from the following options:

HOT

Spicy short rub and kimchee taco
 Mushroom caps filled with eggplant parmesan
 Brie en croute, mango chutney
 Breaded parmesan artichoke hearts
 Empanadas filled with cumin seasoned chicken and queso, topped with salsa verde

Buffalo chicken spring roll with buttermilk sauce
 Chipotle steak churrasco
 Marinated spicy beef kabob
 Mini beef wellington
 Cuban beef and plantain empanada with poblano mojo sauce

COLD

Lobster taco with seaweed salad and avocado
 Crab salad tostada
 Jumbo shrimp on ice with cocktail sauce
 Roasted veggie shooter
 Bruschetta with creamy herb cheese and roasted red pepper
 Mozzarella, tomato and pesto skewers

Soup & Salad



Select from the following options:

SOUP

Wild mushroom soup topped with dry sherry
 Tomato basil soup
 Butternut squash with a hint of ancho pepper
 Lobster bisque with a splash of cognac
 Sweet potato, corn and jalapeño bisque
 Texas yellow gazpacho

SALAD

Traditional iceberg wedge salad
 Classic Caesar salad
 Fresh baby spinach leaves, goat cheese, sun-dried tomatoes, spiced Texas pecans, sherry vinaigrette
 Butter lettuce cup, ruby red grapefruit and orange sections, strawberries and balsamic dressing



WEDDING BEVERAGES



GALLERIA BAR BRANDS

Smirnoff Vodka, Beefeater Gin, Captain Morgan Rum, Cruzan Aged Light Rum, Jim Beam White Label Bourbon, Jose Cuervo Traditional Silver Tequila, Canadian Club Whiskey, Dewar's White Label Scotch Whisky, Courvoisier VS Cognac	12.00
House Wines"	10.00
Domestic, Imported and Regional Beers: Bud Light, Michelob Ultra, Heineken, Sam Adams Boston Lager, Shiner Bock and Karbach IPA Hopadillo	9.00
Hard'Selzer - Truly (assorted flavors)	9.00
Soft Drink (Pepsi products)	5.00
Still and Sparkling Water	5.00

HOSTED HOUSE BAR

Priced per person	
One hour	25.00
Two hour	32.00
Three hour	40.00
Four hour	50.00
Five hour	58.00

Bar Service Packages

\$50 per hour per bartender and cashier; two-hour minimum and 1 bartender for every 75 guests

Add a passed cocktail, wine, or champagne. These are priced per drink. Beer and wine packages are also available.

25% service charge and applicable sales tax will apply to all food & beverage and room rental.

WEDDING BEVERAGES



UPTOWN BAR BRANDS

Tito's Handmade Vodka, Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Jack Daniel's Tennessee Whiskey, Maker's Mark Bourbon, Canadian Club Whiskey, Don Julio Blanco Tequila, Dewar's White Label Scotch Whiskey, Courvoisier VS Cognac	13.00
House Wines	10.00
Domestic, Imported and Regional Beer: Bud Lite, Michelob Ultra, Heineken, Sam Adams Boston Lager, Shiner Bock and Karbach IPA Hopadillo	9.00
HardSelzer - Truly (assorted flavors)	9.00
Soft Drink (Pepsi products)	5.00
Still and Sparkling Water	5.00

HOSTED PREMIUM BAR

Priced per person

One hour	28.00
Two hour	36.00
Three hour	45.00
Four hour	55.00
Five hour	63.00

Bar Service Packages

\$50 per hour per bartender and cashier; two-hour minimum and 1 bartender for every 75 guests

Add a passed cocktail, wine or champagne. These are priced per drink. Beer and wine packages are also available.



MENU ENHANCEMENTS



Late-Night Bites

Priced per person

STREET TACO STATION**	20.00	THE NACHO BAR	15.00
Fajita-style chicken*		Spiced ground beef	
Fajita-style beef*		Fajita-style chicken	
Pork carnitas*		Refried beans	
Marinated mahi mahi*		Chili con queso	
Flour and corn tortillas		Guacamole, salsa, sour cream	
Tricolor tortilla chips		Pico de gallo	
Smoked tomato salsa		Tricolor tortilla chips	
Tomatillo salsa		COOKIES AND MILK	12.00
Guacamole		Chocolate chip	
Pico de gallo		Peanut butter	
Napa cabbage, corn & black bean slaw		Oatmeal raisin	
<i>*selection of two items</i>		Mini milk glasses	
<i>**Chef attendant required</i>		<i>price includes one cookie of each flavor per person</i>	
SLIDER DUO	18.00	TEXAS SWEETS	14.00
Grilled beef patty		Cinnamon churros and Sopapillas	
Shredded marinated chicken Chipotle		<i>Accompanied with:</i>	
mayonnaise		Chocolate sauce	
Whole grain mustard		Bourbon pecan sauce	
Sliced kosher dill pickles		Mesquite honey	
Ketchup			
Cheddar cheese			
PRETZEL STATION	12.00		
Warm jumbo salted soft pretzels			
<i>Accompanied with:</i>			
American mustard			
Warm cheese sauce			
Sliced jalapeños			

25% service charge and applicable sales tax will apply to all food & beverage and room rental.

MENU ENHANCEMENTS



DOMESTIC ARTISAN CHEESE STATION

Served with grapes, sliced apples, french bread and assorted crackers. These cheeses may be substituted due to season with similar domestic cheeses.

Redneck Cheddar (Saint Arnold Beer) Texas

Hopelessly Bleu (Creamy Blue Veined Goat Cheese) Texas

Barely Buzzed-Beehive Cheese (Coffee and Lavender Crust) Utah

22.00

HILL COUNTRY PLATTER

Smoked German sausage, Pâté Maison, flavored mustards, country bread, sliced bagettes

16.00

TASTE OF THE MEDITERRANEAN

Pita bread, falafel, cucumber sauce, hummus, baba ghanoush, Kalamata olives and stuffed queen olives

10.00

OCEAN RAW BAR

Gulf oysters, chilled shrimp, New Zealand green tip mussels, craw claw, split king crab leg, horseradish cocktail sauce, tartar sauce, chipotle aioli

1,300.00 per 50 guest

SUSHI AND SASHIMI

Salmon, spicy tuna, California, crab and vegetable rolls, assorted nigari and sashimi, soy, pickled ginger, wasabi, and steamed edamame

6.00 per piece

VIENNESE TABLE

Chef's selection of cakes, warm cobbler, Louisiana bread pudding, miniature French pastries, napoleons, fruit tarts, eclairs

16.00

AMERICAN DESSERT TABLE**

Apple pie, chocolate cake, carrot cake, assorted chocolate-dipped cookies, ice cream bar

14.00

ICE CREAM/GELATO STATION**

Vanilla, chocolate and strawberry ice cream, whipped cream, chocolate sauce, pecan pieces, M&M's, maraschino cherries, chocolate shavings and sprinkles

13.00

add chocolate, almond, strawberry gelato
+12.00

add French macaron
2 pieces per person +8.00

CHOCOLATE-DIPPED STRAWBERRIES

4.00 per piece

DONUT WALL

18.00 per dozen
two dozen minimum

LE MACARON

Assorted macarons filled with flavored buttercream and ganache
\$8.00 per person (2 pieces)
\$48.00 per dozen

GELATO**

Chocolate, almond and strawberry gelato

\$12.00 per person

**Chef attendant required

25% service charge and applicable sales tax will apply to all food & beverage and room rental.

TERMS AND CONDITIONS



MENUS

Our menus include a wide variety of choices to appeal to you and your guests. Included, you will find suggested packages. Customized menus are also available. Many menu items are seasonal and are subject to change. All menu prices are subject to a 25% taxable service charge and 8.25% sales tax. All food and beverage must be supplied and prepared by the hotel and consumed on the premises, including alcohol.

MENU TASTING

Tasting panels are available for parties of 100 guests or more for plated entrée packages. You are welcome to bring up to four guests and may be set up after the event has been contracted with your Sales Manager. Additional guests will be \$95++ per person. Tastings are available Monday through Thursday only, normally at 11:30 AM.

FOOD & BEVERAGE

No food or beverages may be brought into the hotel from outside sources, with the exception of a wedding cake/groom's cake. The patron acknowledges that the sale, service, and consumption of alcoholic beverages are regulated by the state alcoholic beverage commission. Consequently, neither the patron nor any of the patron's guests or invitees may bring alcoholic beverages of any kind onto hotel premises from outside sources. A \$75 labor charge will be added to groups with guarantees of 25 people or fewer.

DEPOSITS & BILLING

A non-refundable deposit of 25% of the estimated total revenue will be required to reserve event space at the time of contract signing. Additional deposits leading up to your wedding will be final. Payment of all charges are due ten (10) business days prior to your event. Any additional charges incurred on the day of your event are payable upon completion of the wedding that day. We will collect 10% over the estimated final payment to cover potential day of overages. If a refund is needed, it will take 4-5 business days to process.

WEDDING PLANNER AND VENDORS

The Hotel encourages you to engage a wedding planner/coordinator. All vendors must provide a copy of the liability insurance policy evidencing \$1,000,000 - \$5,000,000 (based on the service).

Any outside vendors (florist, linen rental, entertainment, etc.) hired for your function are fully responsible for the set up / take down of items ordered for your event.

FUNCTION GUARANTEES

Food guarantees are due by 12 noon, three (3) business days prior to the scheduled function. If no guarantee is given, the contracted attendance will be considered the guarantee.

AUDIO VISUAL

PSAV is our preferred in house audio visual partner and have separate pricing and agreements. They will be happy to create a customized proposal based on your audio visual needs.

DECORATIONS

The Hotel will provide three votive candles to compliment your centerpiece. Centerpieces can be enhanced with petals or flowers. Glitter and confetti are allowed when approved by an Event Manager and will include a cleaning fee. Guests who provide their own centerpieces are responsible for removing them from the property after the event. Centerpieces that include a flame or candle must meet with the facility's fire code of approval. Unapproved candles, open flames, sparklers or pyrotechnics require a signed permit from the Fire Marshall and, in some cases, having a Fire Marshall on-site. The Hotel does not permit affixing of anything to walls, floors, or ceilings without prior approval.

SPECIAL SERVICES

We are delighted to offer guidance and assist you with information regarding luncheons, rehearsal dinners, florists, photography, video entertainment, transportation and Hotel accommodations.

GUESTROOMS

We are happy to offer you a discounted room rate for your guests. The block of rooms will be held on a courtesy basis until a specified cutoff date, and at that time we will not be able to guarantee the discounted rate. If you are needing a block of 10+ rooms, they will be accounted for in your catering agreements.



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