

A romantic wedding couple embracing in a field. The groom is wearing a light blue shirt and dark vest, and the bride is wearing a white lace dress. They are smiling and looking at each other. The background is a soft-focus landscape with hills and a cloudy sky.

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

MARRIOTT WEST LOOP HOTEL BY THE GALLERIA

1750 West Loop South, Houston, TX 77027
T 713.624.1524 F 713.624.1568



Let us bring **YOUR** special day to life at **MARRIOTT WEST LOOP HOTEL BY THE GALLERIA**. Our experts will got Above and Beyond to make

Your **VISION**,
Your **TASTES**,
Your **DREAMS**

Come true for an unforgettable
HAPPILY EVER AFTER
that exceeds every expectation.

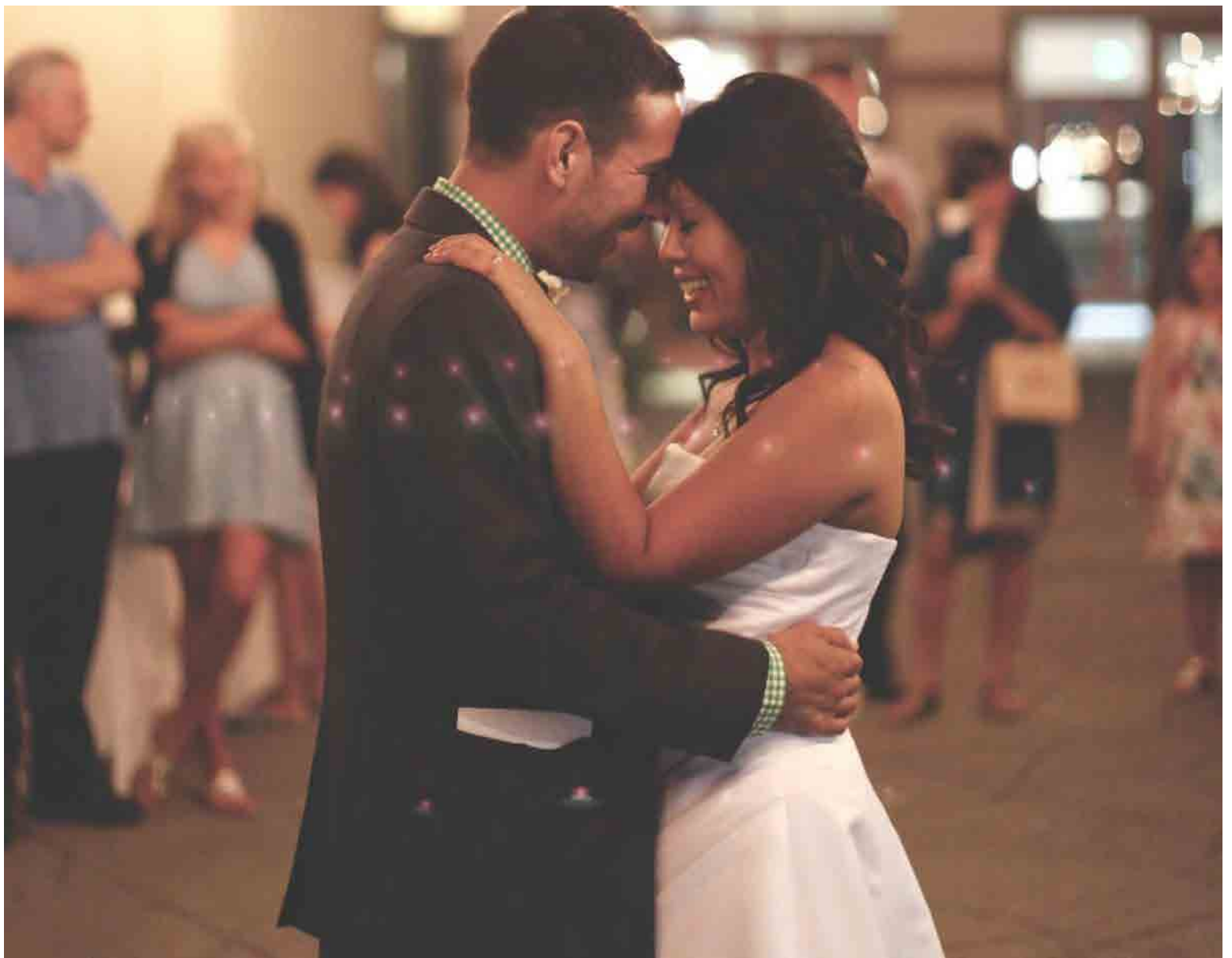
HOUSTON MARRIOTT WEST LOOP BY THE GALLERIA

1750 WEST LOOP SOUTH HOUSTON TX 77027

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Marriott.com\HOUWL





WEDDING RECEPTION PACKAGES

Eat, Drink and Celebrate to the fullest in one of our breathtaking ballrooms.
Let us take care of the details and **YOU** take care of the Memories.

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING...

A Customized Menu Prepared by our Exquisite Culinary Team under the Direction of **Executive Chef David Svoboda**

A Traditional Buttercream Wedding Cake in Your Choice of Flavors and Design* by **Cakes by Gina**

**hotel reserves the right to define "Traditional"; additional fees will apply for added tiers, excessive accents, piping or use of fondant.*

Celebration Champagne Toast for Each of your Guest (nonalcoholic options are available)

Dance Floor, Staging, white floor length table cloths and white or black cloth napkins. (4) Votive Candles for reception tables.

Chair Covers and Sashes (from House of Hough linen)

A Complimentary Honeymoon Two Room Suite for the Bridal Couple the Evening of the Wedding, with Chilled Bottle of Champagne and Chocolate-Dipped Strawberries.

A **Marriott Wedding Certified Event Manager** as your Consultant in Planning and Supervising the hotel logistics on your Special Day .

A **Banquet Captain** to Oversee Your Reception to ensure all Details are perfect

Plated dinners for 120 guests or more will be offered a complimentary tasting for up to four (4) guests.

WESTLOOP MARRIOTT

ADDITIONAL RECEPTION ITEMS

Butler Passed Hors D'oeuvres – Minimum order of 25 pieces required

HOT

Braised Short Rib Yucca Croquette | \$6 each
Chimichurri

Chicken Fried Quail Breast | \$8 each
Jalapeño Marmalade and Pickled Red Onion served
on a Mini Biscuit

Coconut Shrimp | \$6 each
with Spicy Pineapple Relish

Parmesan Artichokes Hearts | \$5 each

Vine Ripe Tomato Bisque | \$5 each
Served with Mini Sourdough Gourmet Grilled Cheese

Bacon Wrapped Quail Breast | \$8 each
Apricot-Chipotle Glaze

Smoked Brisket Slider on Mini Corn Bread Muffin | \$5
each

Oriental Vegetarian Spring Roll | \$5 each
Sweet Chili Dipping

Pork Pot stickers | \$5 each
Spicy Soy-Cilantro

Crab Cakes | \$7 each
Smoky Tomato Remoulade

Mini Beef Wellington | \$6 each
Roasted Garlic Aioli

COLD

Texas Style Lobster Roll | \$8 each
Fire Roasted Poblano Aioli

Classic Bruschetta | \$5 each
Vine Ripe Tomato, Basil and Fresh Parmesan

Whipped Goat Cheese Cone | \$5 each
Cabernet Braised Figs and Toasted Pistachios

Smoked Beef Tenderloin Mini Slider | \$7 each
Pinto Bean, Nopalitos Salad & Cotija

Mini Banh Mi | \$6 each
Charred Pork, Sriracha Aioli, Pickled and Fresh
Vegetables

Ahi Tuna Tartar | \$8 each
Hazelnut Oil, Fresh Citrus, Chives and Avocado

Parmesan Gougeres BAT | \$6 each
Apple Wood Smoked Bacon, Arugula, Tomato
& Tarragon Aioli

Gulf Shrimp Cocktail | \$7 each
Avocado and Tamarind-Cilantro Nectar

Beef Carpaccio Crostini | \$6 each
Arugula, Parmesan, Yuzu-Truffle Drizzle

WESTLOOP MARRIOTT

ADDITIONAL RECEPTION ITEMS

Butler Passed Hors D'oeuvres – Minimum order of 25 pieces required

HOT

Chicken Satay | \$5 each
Thai Style Coconut-Peanut Dipping

Panang Shrimp Roll | \$6 each
Coconut Curry Sauce

Mini Reuben Bites | \$5 each
Served with Artisan Mustard

The Vintage Plated Dinner

INCLUSIONS

❖ Two displays during cocktail hour

Grilled Vegetables

Assorted Cheese and Fruit

❖ Salad

❖ Entrée to include a season vegetable and starch offering

❖ Sparkling Wine Toast

❖ Traditional Butter Cream Wedding Cake from Cakes by Gina

❖ Fruit Punch, Freshly brewed Royal Cup coffee, decaffeinated coffee and Tazo Teas and Iced Tea.

❖ White Floor Length Table Linens (Hotel), Chair Covers and Sashes (any color) from House of Hough

❖ Special parking rates

❖ Marriott-Certified Event Manager /Wedding Planner to assist the bridal couple through the planning stages of the special event

❖ Complimentary Two Room Suite for the night of the event for the couple.

SALADS

Baby Lettuce Greens with Mandarin Oranges and Pancetta

Traditional Caesar Salad with Herb Croutons

The Steakhouse Wedge with Marinated Tomatoes

(served with your choice of two dressings)

ENTRÉE OPTIONS

Pan Roasted Chicken Breast - Spinach, Mushrooms and Orzo Pasta \$58.00

Grilled Salmon Fillet - Roasted Fingerling Potatoes, Tomatoes, Olives & Fennel \$65.00

8oz. Grilled Filet of Beef - Pan Roasted Carrots, Steak Butter \$69.00

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax. Menu is subject to an annual increase.

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The Vintage Plated Dinner

COMBINATION ENTRÉES

Grilled Breast of Chicken and Shrimp Scampi - Roasted Fennel, Fingerling Potatoes & Green Beans
\$70.00

Grilled Breast of Chicken and Salmon - Tricolor Dauphine Potatoes \$70.00

Petite Filet of Beef and Salmon - Tricolor Dauphine Potatoes \$73.00

DESSERT

Wedding Cake from Cakes by Gina

All meals include Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Iced Tea, Tazo Tea, Water and Artisan Rolls and Butter.

The Wedding Buffet

INCLUSIONS

SALADS

Heirloom Tomato and Mozzarella Layered with Basil, Olive Oil and Balsamic Drizzle

Field Greens, Kalamata Olives, Tear Drop Tomatoes, Feta Cheese and Cucumber topped with Lemon Thyme Vinaigrette

ENTREES

Grilled Salmon with Chive Butter Sauce

Hazelnut Crusted Chicken with Sun-dried Tomato Pesto

Beef Medallions with Red Wine Demi

Leek & Thyme Wild Rice Pilaf

Garlic Roasted Potatoes

Harvest Vegetable Medley with Herbs & Butter

Freshly Baked Rolls & Butter

\$74

DESSERT

Wedding Cake from Cakes by Gina

All meals include Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Iced Tea, Tazo Tea, Water and Artisan Rolls and Butter.

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax. Menu is subject to an annual increase.

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WEST LOOP MARRIOTT ENHANCEMENTS

ACTION STATIONS

Oyster Bar | \$26 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 | \$26 per person

Freshly tossed ceviche by our own ceviche chef
Red Snapper - Smoked Tomatillo-Clam Nectar and Yuzu Sorbet
Gulf Shrimp - Tamarind Chipotle Juice, Lime & Avocado

One Chef attendant per 100 guests is required (\$100 per Chef)

CARVING STATIONS

Texas Butcher's Block | \$23 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 | \$19 per person

Chimichurri, Horseradish Aioli and Bread Rolls

Harissa Rubbed Leg of Lamb | \$20 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 | \$17 per person

Jicama Citrus Salsa, Spicy Jalapeño Aioli and Bread Rolls

One Carver per 50 Guests is required at \$100.00 fee per each station

MARRIOTT WEST LOOP ENHANCEMENTS

DISPLAYS

Seasonal Fresh Fruit & Berries | \$11 per person

Honey Passion Fruit Dipping

Artisan Cheese Display | \$16 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 Crudité Baskets | \$10 per person

Presented with Cilantro Buttermilk and Balsamic Dipping

Antipasto | \$17 per person

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

Plantain Chips | \$12 per person

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

Guacamole & Salsa Bar | \$14 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
Tapas

Tapas | \$28 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

Viennese Table | \$16 per person

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



BEER, WINE, SPIRITS

Start the festivities off with a POP and Toast to your “I Dos”!

MARRIOTT WEST LOOP

BEVERAGE

Premium Package Bar

1st Hour is \$19.00 per person

Each additional Hour \$9.00 per person

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label, Canadian Club, Jose Cuervo Tradicional, Hennessy

Bartender Fee \$125.00 for 4 hours (1) per 100 guests

Super Premium Package Bar

1st Hour is \$22.00 per person

Each additional Hour \$15.00 per person

Absolut Vodka, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray Gin, Dewar's, Maker's Mark, Jack Daniels, 1800 Silver, Courvoisier VS

Top Shelf Package Bar

1st Hour is \$27.00 per person

Each additional Hour \$18.00 per person

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

All Open Bars to include:

House Wine

Domestic Beer

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

Craft Beer

Blue Moon Belgian White, Sam Adams Boston Lager, Sierra Nevada Pale Ale

Imported Beer

Amstel Light, Corona Extra, Guinness Draught, Heineken, Stella Artois Lager, Corona Light

Pepsi Soft Drinks

Still & Sparkling Bottled Water

Bottle Water

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax. Menu is subject to an annual increase.

MARRIOTT WEST LOOP

BEVERAGE

Hosted Bar

Premium Cocktails \$9.00 ea.

Super Premium Cocktails \$10.00 ea.

Top Shelf Cocktails \$11.00 ea.

House Wine \$9.00 ea.

Imported Beer \$7.00 ea.

Domestic and Craft Beer \$6.00 ea.

Sparkling Water \$6.00 ea.

Soft Drinks \$5.00 ea.

Bottled Water \$5.00 ea.

Cash Bar

Premium Cocktails \$11.00 ea.

Super Premium Cocktails \$12.00 ea.

Top Shelf Cocktails \$13.00 ea.

House Wine \$11.00 ea.

Imported Beer \$8.00 ea.

Domestic and Craft Beer \$7.00 ea.

Sparkling Water \$6.00 ea.

Soft Drinks \$5.00 ea.

Bottled Water \$5.00 ea.

Bartender Fee \$125.00 for 4 hours (1) per 100 guests

Cashier Fee \$100.00 for 4 hours (1) per 50 guests

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax. Menu is subject to an annual increase.



WEDDING CEREMONY

Whether a more traditional walk down the aisle or a one-of-a-kind Ceremony created by YOU...we have the perfect backdrop for your "I DO"!

WEDDING CEREMONY AT MARRIOTT WEST LOOP

GUIDELINES & PRICING

\$12.00++ per person

Includes:

Rental for meeting space for rehearsal the night before and ceremony

Chair Covers from House of Hough

Stage

Changing Room for the Bride and her attendants

Wedding ceremonies should be scheduled at the same time you contract for your reception. Based on availability, your rehearsal will be scheduled for the day prior to your wedding. Your Event Manager will confirm the times available for your rehearsal.

Your Catering Sales Executive will discuss Ceremony options at the time of your first appointment. Rental fee will include the ceremony room, banquet chairs, stage, guest book table, one wireless lavalier microphone, and a water station.

A taxable 25% service fee and 8.25% sales tax will apply to the total Ceremony Fee.

CEREMONY OFFICIATING

You are responsible for the selection and payment of your wedding officiant.

PHOTOGRAPHY

Pictures may be taken prior to and after the ceremony. Your Event Manager will advise you as to the time the room is available prior to your ceremony.



Next Steps to Yes...

HOUSTON MARRIOTT WEST LOOP BY THE GALLERIA

FAQ

What role does my Catering Sales Executive play in plan my wedding?

Your Catering Sales Executive is here to assist booking your space. They will gather information to best identify the ideal ballroom to host your wedding ceremony and reception, provide pricing information and will reserve the space. We are happy to make suggestions and provide examples, however your Event Manager will dive into the details of your wedding once the agreement is signed and initial deposit is received.

What is a Food & Beverage minimum?

A food and beverage minimum is the total amount to be spent on food and beverages, *prior to tax and service charge*, in order to reserve the desired event space. The minimum is not a package price **or a reflection of your guaranteed guest count**. All menu per person prices will remain the same. Your food and beverage minimum can be achieved in any combination of entrée selection, bar and cake options or adding on a late night treat.

What is my Event Manager's role?

A Marriott Wedding Certified Event Manager will be your go-to person for any questions you have regarding hotel services. Hotel services are items and actions provided by the hotel. *Weddings will also require services the hotel does not provide*. The Event Manager will confirm the pertinent details of your celebration in relation to hotel services including timing, space diagrams, menu & bar selection, room reservations, power, audio-visual services, etc. In addition they will help coordinate any on-site amenities such as spa services, and restaurants events such as a rehearsal dinner or a bridal brunch. If you have a contracted tasting your Event Manager will arrange this as well. **They will be present the day of the event to ensure hotel obligations are fulfilled and introduce you to your Banquet Captain for a seamless transition.**

How do I secure my date and reserve the space?

Your Catering Sales Executive will create an Agreement for signature by both parties. A 25% non-refundable deposit will also be collected to reserve your space. Payment of all charges are due 10 days prior to your event. The amounts are an estimation of the overall wedding total, including tax and service charges. **You will also have a payment schedule to confirm all payments are collected 10 business days prior to the event.**

What methods of payment does the hotel accept?

The hotel accepts all major credit cards, check/cashier check, or cash. We require a valid credit card on file at all times for security purposes. If paying with a personal check, payment must be received by the scheduled deposit date. If the check is not received, the card on file will be charged for the payment due.

Can you offer specialty plates for those guests with allergies? Vegetarians?

Yes. Please let your Event Manager know how these guests will be identified at the event and how many are in attendance. We know there could be one unknown to you so the Hotel does make additional plates with dietary restrictions in mind.

Do you offer children's menus?

Yes, children 12 and under can have a personal plate for \$22.00++

Can I get a discounted room rate for my guests?

We are pleased to provide a discounted room rate with a courtesy room block (10 rooms) *based on availability*. If less than 10 rooms are needed on one evening please direct your guests to make reservations at <http://www.marriottmarquishouston.com> Check-in is 4:00pm. Check-out is 12:00pm.

Will I receive Marriott Rewards Points for my event?

Yes, please provide your Rewards number in your contract. *You will receive Reward Points based on the most recent guidelines*. Please review how to earn points at <http://www.marriott.com/rewards/earn-points.mi> . Once your final invoice is paid your points will be awarded to your account in 7-10 days.

Marriott West Loop Hotel by the Galleria Houston

Items to note before you tie the Knot

Menus

Our menus include a wide variety of choices to appeal to 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 premise, this includes alcohol.

Menu Tasting

Tasting panels are available for parties of 120 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 Event Manager. The tasting will be held approximately 6 to 8 weeks prior to the wedding date.

Function Guarantees

Food guarantees are due by 12 noon, three (3) working days prior to the scheduled function. If no guarantee is given, the contracted attendance will be considered the guarantee. Our chef will prepare for 3% over the quoted guarantee.

Information on Special/Additional Services

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

Can I use a vendor if they aren't on the hotels preferred vendor list?

While the preferred vendors in the wedding package are listed both because of their known talent and professionalism and because they are familiar with the property and hotel policies, if you have a vendor you would like to use that is not listed you are more than welcome to do so. Please just make sure that he or she gets in contact with your Event Manager to confirm they are insured and if there are any questions.

Parking

The following charges will apply per car depending on parking method selected.

Event Self-Parking \$7.00 per car per day	
Event Valet Parking \$22 per car per day	
Overnight Self-Parking \$26.00 per car per night	
Overnight Valet Parking \$34.00 per car per night	



PREFERRED VENDORS...

PREFERRED VENDORS INCLUDED IN WEDDING PACKAGE

BAKERY

"Cakes by Gina"

14165 Bissonnet Suite M

Houston, TX 77083

www.cakesbygina.com

sales@cakesbygindahouston.com

281.495.9400

LINENS

House of Hough

1025 W. 25th Street

Houston, TX 77008

www.houseofhough.com

281.812.9587

