



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

THE WOODLANDS WATERWAY MARRIOTT HOTEL & CONVENTION CENTER®

1601 LAKE ROBBINS DRIVE, THE WOODLANDS, TX 77380

T 281.367.9797 F 281.367.9686

Marriott.com/HOUMW



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE WOODLANDS
WATERWAY MARRIOTT.
OUR EXPERTS WILL GO
ABOVE AND BEYOND TO
MAKE YOUR VISION,
YOUR TASTES,
YOUR DREAMS
COME TRUE FOR AN
UNFORGETTABLE
HAPPILY EVER AFTER
THAT EXCEEDS EVERY
EXPECTATION.

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WEDDING RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING BALLROOMS. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING

Your Customized Menu Prepared by our Exquisite Culinary Team under the Direction of [Executive Chef Kieran Savage](#)

A Delicate Tiered Wedding Cake in Your Choice of Flavors and Design by [Kiss the Cook](#)

Sterling Silver Cake Stands

Custom Floral Centerpieces by [A Blooming Idea](#)

Your Choice of Distinctive Table Cloths, Chair Covers, Chair Sashes and Napkins from [EB, Inc.](#)

Specialty Matching Linens for the Cake Table from [EB, Inc.](#)

Celebration Champagne Toast for Each of your Guest

Decorative Easel for your Bridal or Engagement Portrait

Dance Floor and Staging

One Bartender per every 75 Guests

Plated dinners for 150 guests or more will be offered a tasting for up to four (4) guests. The arrangements regarding the tasting will be made by the Event Manager and Banquet Chef. The tasting will be held approximately 6 to 8 weeks prior to the wedding date.

Deluxe Accommodations for the Bridal Couple the Evening of the Wedding with Champagne and Chocolate Covered Strawberries

A [Marriott Professional Event Manager](#) as your Personal Consultant in Planning and Supervising your Special Day

A Banquet Maitre' D to Oversee Your Reception to ensure no Detail is overlooked

Please note: menu prices are subject to change.

BRUNCH BUFFET

3 Hours Unlimited Bar to Include:

Wine, Bloody Marys, Mimosas, Screwdrivers and Soft Drinks

All Standard Wedding Package Features as listed on page 4

Brunch Receptions must be completed by 3:00pm

BRUNCH BUFFET

Assorted Fresh Squeezed Juices

Assorted Breakfast Pastries to include Muffins,

Croissants, Danish and Breakfast Breads

Baby Field Greens with Basil Balsamic Vinaigrette

And a Roasted Corn Ranch Dressing

Grilled Vegetable Salad with Basil & Balsamic

Presentation of Whole and Sliced Fresh Fruits

Scrambled Eggs with Sautéed Trio Peppers

Omelet Station with Chef Attendant

with Diced Ham, Bacon, Onions, Peppers, Mushrooms,

Salsa and Cheese

Belgian Waffles cooked to order

with Strawberries, Pecans, Maple Syrup and Whipped Cream

Crisp Bacon Strips and Sausage Links

Cheese Blintzes with Strawberry and Blueberry Toppings

Garlic Marinated Chicken Breast with Mushroom-Onion Hash

Carved Roasted Strip loin of Beef with Horseradish and Pommery Mustard

Yukon Gold Potato with Vidalia Onions and Thyme

Oven Roasted Root Vegetables

Freshly Brewed Coffee, Brewed Decaffeinated Coffee, Specialty Teas

\$95.00 Per Person

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax

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CULINARY STATIONS

4 Hours Bar Service with Well Brand Liquor, Beer and Wine

Selection of Four Deluxe Chef's Stations

Welcome Reception

All Standard Wedding Package Features as listed on page 4

(2) Culinary Attendants Provided Complimentary - additional Attendants at \$150 Each

WELCOME RECEPTION

Selection of Butler Passed Cold Canapés and Hot Hors D'oeuvres (choice of Three)

STATIONS – SELECT FOUR

FAJITA STATION

Tequila Marinated Beef, Grilled Chicken,
Flour Tortillas, Grated Cheese, Guacamole,
Shredded Lettuce, Sautéed Onions, Bell Peppers,
Pico de Gallo, Sour Cream

SMASHED POTATO BAR

Yukon Gold, Purple and Sweet Smashed Potatoes,
Maytag Blue Cheese, Cheddar Cheese, Roasted Garlic,
Grilled Mushrooms, Caramelized Onions Chives, Apple
Smoked Bacon Bits and Crème Fraiche

MAC-N-CHEESE

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

WATERWAY PASTA BAR

Penne Pasta with Marinara Sauce,
Rock Shrimp and Pancetta
Tortellini with Rose Sauce, Cipollini Onions,
Tomatoes and Artichokes
Fusilli with Alfredo Sauce,
Grilled Chicken, Peas, Mushrooms and Parmesan

RUSTIC ITALIAN STATION

Flat Bread Pizzas, Bruchettas,
Crostini with Tomato Basil, White Bean & Bacon, Mushrooms,
Goat Cheese, Grilled Vegetables
Antipasto Display of Italian Meats & Cheeses
with Marinated Vegetables

SEAFOOD STATION

Fresh Jumbo Prawns and Scallops Sautéed with
Spicy Barbecue Sauce or Pesto Butter
Chesapeake Seasoned Jumbo Lump Crab Cakes
Horseradish Aioli & Remoulade
\$9.00 Upgrade

CARVING STATION (Choice of Two)

Carved Striploin of Beef
With Pommery Mustard and Tarragon Mayo
Whole Breast of Turkey
With Cranberry Peach Chutney
Bone in Ham with Jack Daniel Glaze
Served with Assorted Mini Rolls

SALAD STATION (Choice of One)

Southwestern Caesar Salad
With Roasted Corn, Jicama, and Red Bell Pepper
Served with Ancho Chili Caesar Dressing
With Grilled Chicken and Bay Shrimp
or
The Woodlands Salad
Assorted Greens
Shrimp, Chicken, Roasted Mushrooms, Bacon
Bits, Candied Nuts, Crumbled Maytag Bleu Cheese,
Dry Fruits, Cucumber, Ranch Dressing,
Raspberry Walnut Vinaigrette,
Roasted Shallot Balsamic Vinaigrette

Continental Coffee Station, Specialty Teas and Iced Tea

\$140.00 Per Person, Based on Two-Hour Food Service

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax

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DINNER BUFFET

4 Hours Bar Service with Well Brand Liquor, Beer and Wine

Welcome Reception

All Standard Wedding Package Features as listed on page 4

WELCOME RECEPTION

Selection of Butler Passed Cold Canapés and Hot Hors D'oeuvres (choice of three)

DINNER BUFFET

Freshly Baked Yeast Rolls with Sea Salt Butter

Grilled Corn and Poblano Pepper Chowder

Harvest Salad

Field Greens with Asian Pears and Candied Pecans

Served with a Maple Gorgonzola Vinaigrette

Marinated Texas Beefsteak Tomato, Cucumber and Red Onion

Chicken Romano

Grilled Chicken Breast Topped with Aged Ricotta, Prosciutto,

Rosemary and Pine Nuts with a Roasted Red Pepper Sauce

Roasted Salmon

In a Mosaic of Vegetables over Black Bean Sauce and

Cilantro Coulis

Carved Striploin of Beef

Striploin of Beef with Blackberry Demi Glaze

And Horseradish Sour cream

Fingerling Potatoes with Shallots and Fresh Chives

Baby Green Beans with Onion and Bacon

Braised Vegetable Ragout

Freshly Brewed Coffee, Brewed Decaffeinated Coffee,

Specialty Teas and Iced Tea

\$137.00 Per Person

Based on Two-Hour Food Service

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax

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PLATED DINNER

4 Hours Bar Service with Well Brand Liquor, Beer and Wine

Welcome Reception & 3-Course Plated Dinner

All Standard Wedding Package Features as listed on page 4

WELCOME RECEPTION

Selection of Butler Passed Cold Canapés and Hot Hors D'oeuvres (choice of three)

SALAD

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

Waterway Salad - Mesclun Mix with English Cucumber, Crumbled Woodlands Goat Cheese, Roasted Wild Mushroom and Balsamic Vinaigrette

Apple Walnut Salad - Boston Bibb Lettuce, Granny Smith Apples, Candied Walnuts, Crumbled Goat Cheese, Calvados Brandy Dressing

Spinach Salad - Baby Spinach with Applewood Smoked Bacon, Red Onion, Orange Segments, Toasted Almond Served with a Sherry Vinaigrette

INTERMEZZO

Choice of Fresh Sorbet: Passion Fruit, Mango, Raspberry, or Champagne

ENTREES

Thyme Marinated Chicken with a Smoked Corn Sauce

Peruvian Purple Potatoes, Roasted Yellow Beets and Asparagus - **\$118.00**

Breast of Chicken with Grilled Shrimp Served with a Lobster Cognac Sauce

Sundried Tomato-Mushroom Ragout with New Potatoes - **\$123.00**

Herb Seared Cobia with Parmesan Risotto, Grilled Vegetable Ratatouille

Topped with Sweet Potato Haystack - **\$124.00**

Grilled 10 oz. New York Strip Steak with Pesto Whipped Potatoes

Smoked Pearl Onions & Asparagus Tips with a Blackberry Demi Glaze - **\$131.00**

6 oz. Center Cut Tenderloin and Grilled Chicken

Sweet Peas & Pearl Onions with Corn Chive Risotto - **\$133.00**

8 oz. Center Cut Tenderloin with Skillet Fried Fingerling Potatoes

and Wild Mushrooms with Apple Smoked Bacon, Red Beets and Thyme Reduction - **\$134.00**

6 oz. Beef Tenderloin Topped with Crumbled Blue Cheese paired with Garlic Rubbed Jumbo Shrimp

Smoked Poblano Peppers, Wild Mushrooms & Bacon Lardons with Beets and Yukon Gold - **\$138.00**

After Dinner Plate of Cookies Served to the Table

Vegetarian Entrees are available - Please advise your Event Manager as to the required number

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax.

PLATINUM DINNER

4 Hours Bar Service with Well Brand Liquor, Beer and Wine

Welcome Reception

All Standard Wedding Package Features as listed on page 4

WELCOME RECEPTION

Selection of Butler Passed Cold Canapés and Hot Hors D'oeuvres (choice of three)

A LA CARTE DINNER SERVICE

A La Carte Service creates a "Restaurant" feel to your Wedding Gathering.

Your Guests may choose from a Selection of Entrees during the First Course Offering.

A Four Course Dinner is Required and Wine Service is Highly Recommended.

*APPETIZER

Maryland Crab Cakes with Fried Capers & Warm Remoulade Sauce over Wilted Spinach

*SALAD

Mesclun Mix with English Cucumber, Crumbled Woodlands Goat Cheese, Roasted Wild Mushroom and Balsamic Vinaigrette

*ENTREES

Guests Choice of:

8oz. Center-Cut Tenderloin with Skillet-fried Fingerling Potatoes, Roasted Cipollini Onions and Wild Mushrooms with Apple-smoked Bacon, Red Beets and Thyme Reduction

Herb Seared Cobia with Parmesan Risotto, Grilled Vegetable Ratatouille Topped with Sweet Potato Haystack

Chicken Saltimbocca – Marinated Chicken Breast with Prosciutto and Sage over Grilled Vegetable Orzo and Fontina Sauce

Vegetarian

Spinach and Mushroom with Boursin Cheese Wrapped in Flaky Phyllo Crust Served with Roasted Red Pepper Coulis

Brewed Coffee, Decaffeinated Coffee and Specialty Teas & Iced Tea

After Dinner Plate of Cookies Served to the Table

\$150.00 Per Person

*Other menu options available, please consult your Event Manager for additional suggestions

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax.

THE WOODLANDS WATERWAY MARRIOTT SUGGESTS ENHANCING YOUR RECEPTION WITH PRE OR POST-RECEPTION HORS D'OEUVRES AND LATE-NIGHT NIBBLES

PRE-DINNER RECEPTION

Included in your pre-dinner cocktail hour are
butler-passed, palate-tempting hot hors d'oeuvres and cold canapés.
(Choose three items)

CANAPÉS

California Rolls
Vineripe Tomato Bruschetta
Shrimp & Cucumber Canapé
Tenderloin on Rye Crostini with Horseradish Cheddar
Pinwheel of Serrano Ham, Boursin Cheese, & Heart of Palm

HOT HORS D'OEUVRES

Breaded Artichoke & Boursin
Chicken Quesadillas Trumpet
Black Bean Spring Roll w/ Pico de Gallo
Chicken Cashew Spring Roll
Spanakopita
Andouille Sausage en Croute
Spinach & Artichoke Tart
Beef Wellington w/ Sauce Bernaise
Mini Crab Cakes
Coconut Shrimp

LATE-NIGHT NIBBLES

Treat your guests to any of our Chef's fun and tasty snacks and
keep the dance energy flowing into the wee hours.
All offerings are smaller portions, just right for snacking.

Cheeseburger Sliders
Philly Cheese Steaks
Bite-sized Reubens
Sea Salt & Garlic Fries
Make Your Own Taco Station
Individual Burritos
\$16.00 per person

CUSTOM OMELET STATION

\$16.00 per person

Attendant Fee of \$150.00 additional

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax.

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ENHANCE YOUR WEDDING MENU WITH A DELECTABLE SWEET TABLE

SOUTHWESTERN DESSERT BUFFET

Vanilla Bean Flan
Sopapillas with Honey
Chocolate Dipped Pan Dulce
(3 Pieces Per Person)
\$12.00 Per Person

SWEET TABLE

New York Style Cheesecake , Strawberry Sauce
Carrot Cake, Sweet Cream Cheese
Assorted Petit Fours
Fresh Fruit Tartlets
Chocolate Dipped Fruits
Miniature Cookies
(4 Pieces Per Person)
\$14.00 Per Person

ITALIAN DESSERT BUFFET

Tiramisu
Biscotti
Cannoli
Almond Torte
Panna Cotta Parfait
(4 Pieces Per Person)
\$14.00 Per Person

BANANAS FOSTER

Fresh Sliced Bananas,
Brown Sugar and Cinnamon Butter,
Flavored with Brandy and Rum
Served with Vanilla Ice Cream
\$14.00 Per Person

PLATINUM SWEET TABLE

Chocolate Truffle Torte
New York Style Cheesecake, Strawberry Sauce
Assorted Petit Fours
Hand-Dipped Truffles
Fresh Fruit Tartlets
Miniature Crème Brûlée
(6 Pieces Per Person)
\$18.00 Per Person

Attendant Fee of \$150.00 additional

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax.



BEER, WINE, SPIRITS

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS"
IN THE PERFECT SETTING AT THE WOODLANDS WATERWAY MARRIOTT .

WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION,
OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR
HAPPILY EVER AFTER.

THE WOODLANDS WATERWAY MARRIOTT PROUDLY SERVES THE DREAM TREE AS OUR HOUSE WINE. WE OFFER OTHER WINES FOR TABLE SERVICE DURING DINNER OR TO SUBSTITUTE AT THE BARS FOR AN ADDITIONAL CHARGE. PLEASE CONSULT WITH YOUR CATERING SALES MANAGER OR EVENT MANAGER FOR A PRICE QUOTE ON ANY OF OUR WINE OFFERINGS.

WINE SELECTIONS

CHAMPAGNES AND SPARKLING WINES

Just off Dry to Drier and Fuller Bodied

Moët & Chandon "Imperial", Epernay \$110.00
Mumm Napa "Brut Prestige", Napa Valley \$50.00
Freixenet Brut Blanc \$38.00

BLUSH WINE

Light, Fruity and Slightly Sweet

Chateau Ste. Michelle Riesling, Columbia Valley \$37.00
Beringer Vineyards White Zinfandel, California \$35.00
The Dreaming Tree Rose (House) \$40.00

WHITE WINES

Light, Dry and Fruity to Medium Bodied

Pighin Pinot Grigio, Grave del Friuli \$41.00

Medium Bodied to Fuller, Richer with Oak Aging

The Dreaming Tree Sauvignon Blanc (House) \$40.00
Chateau St. Jean Chardonnay, North Coast \$42.00
Clos du Bois Chardonnay, North Coast \$40.00
The Dreaming Tree Chardonnay (House) \$40.00

RED WINES

From Lightest to Fruity to Drier, Medium Body with Mild Tannins

St. Francis Vineyard Merlot, Sonoma County \$55.00
Beaulieu Vineyards Century Cellars Merlot, California \$44.00
Clos du Bois Merlot, North Coast \$44.00
Estancia Merlot (House Wine) \$40.00
The Dreaming Tree Red Blend (House) \$40.00

Medium to Fuller Bodied with Moderate Tannins

La Crema Pinot Noir, Sonoma Coast \$54.00
Mark West Pinot Noir, California \$42.00
The Dreaming Tree Pinot Noir (House) \$40.00

Fuller, Richer and More Tannic

Aquinas Cabernet Sauvignon, Napa Valley \$52.00
Lyeth Cabernet Sauvignon, Sonoma County, California \$42.00
Seven Falls Cabernet Sauvignon, Wahluke Slope, Washington \$42.00
Bealieu Vineyards Century Cellars Cabernet Sauvignon, California \$40.00
Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills \$40.00
The Dreaming Tree Cabernet Sauvignon (House) \$40.00

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax.

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GOLD STANDARD BAR SELECTION

TYPE	WELL (Standard with Package)	CALL (Additional \$5 per person)	PREMIUM (Additional \$10 per person)
Bourbon Whiskey	Jim Beam White Label	Jack Daniels Maker's Mark	Jack Daniels Knob Creek
Canadian	Crown Royal Canadian Club	Crown Royal Canadian Club	Crown Royal
Scotch	Dewar's White Label	Dewars White Label	Johnnie Walker Black Label
Gin	Beefeater	Tanqueray	Bombay Sapphire
Tequila	Jose Cuervo Silver	1800 Silver	Patron Silver
Rum	Cruzan	Bacardi Superior Captain Morgan's Original Spiced	Bacardi Superior
Brandy/Cognac	Courvoisier VS	Courvoisier VS	Hennessey Privilege VSOP
Vodka	Smirnoff	Tito's Absolut	Grey Goose
Wine	The Dreaming Tree Chardonnay The Dreaming Tree Cabernet Sauvignon The Dreaming Tree Rose	The Dreaming Tree Chardonnay The Dreaming Tree Cabernet Sauvignon The Dreaming Tree Rose	The Dreaming Tree Chardonnay The Dreaming Tree Cabernet Sauvignon The Dreaming Tree Rose

\$5 additional per person to add one (1) additional hour of open bar service to your package.

BEER SELECTION

DOMESTIC	IMPORT	CRAFT
Budweiser / Bud Light Coors Light Miller Lite Michelob Ultra Shiner Bock	Heineken Modelo Especial Corona Extra / Corona Light Please let us know if there is a specialty beer you would like added to your bar.	Karbach. St. Arnold's. Samuel Adams

Prices Do Not Include 25% Taxable Service Charge and 8.25% State Sales Tax.

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GENERAL INFORMATION & CATERING PROCEDURES

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, THE WOODLANDS WATERWAY MARRIOTT WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS. WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

GENERAL INFORMATION & CATERING PROCEDURES

CULINARY

Plated dinners for 150 guests or more will be offered a tasting for up to four (4) guests. The arrangements regarding the tasting will be made by the Event Manager and Banquet Chef. The tasting will be held approximately 6 to 8 weeks prior to the wedding date.

CEREMONY ROOM

If your Ceremony takes place inside the hotel, the site and rental rates will be determined based upon the number of guests and the availability of space. Please see additional "Wedding Ceremony Guidelines" for pricing schedule and features offered for ceremonies on-site. A dedicated Marriott Event Manager will assist you in the planning and supervision of your rehearsal and ceremony.

GUEST COUNT

Must provide Hotel with 72 hours advance notice of the date(s), time(s), and number of covers with respect to each function it wishes to schedule for the Event. The net number of covers resulting from this notice shall be referred to herein as a "Guaranteed Function".

YOUR WEDDING CAKE

We are proud to include our exclusive bakery partner, [Kiss the Cook Cakes](#), to assist you in creating a custom designed Wedding Cake to your individual tastes from the traditional to the contemporary. A Kiss the Cook Cake's Consultant is available to meet with you to finalize your selection. Complimentary Silver Cake Stand is provided.

LINENS AND CHAIRS

Your selection of elegant floor length Table Cloth, Chair Covers, Chair Sashes, Napkins and Cake Table linens from [EB, Inc.](#) are included with all Wedding Packages.

Ballroom chairs are provided by The Woodlands Waterway Marriott Hotel, however we are pleased to assist you in the rental of specialty chairs. Chiavari Chairs are an elegant option for your wedding celebration and are available in gold or silver as well as a variety of wood tones; prices dependent upon your selection.

CENTERPIECE

We are proud to include our exclusive Custom Floral Centerpieces by [A Blooming Idea](#) to assist you in creating a custom-designed centerpiece from the traditional to the contemporary. A Blooming Idea Designer is available to meet with you to select and finalize your centerpiece creations.

CHINA

Classic bridal white china is a perfect accompaniment to your unique dinner. An EB, Inc. Representative will be able to assist you if you are interested in renting other china patterns, chargers, etc.

SPECIALTY LIGHTING

Allow our Event Technology department to transform your room with warm and glowing special effect lighting, from simple wall wash to more elaborate custom light messages welcoming your guest. Please inquire with your Event Manager for more details

PARKING

Self-parking for attendees is available in the Town Center garage located on Six Pines Drive. The Town Center garage is connected to the Hotel by a climate controlled Skywalk Bridge, located on the 4th floor of the garage. This provides convenient access to the ballrooms and meeting room level of the Hotel. Additional parking is available in the garage located at the entrance of the Hotel on Lake Robbins Drive. Valet and self-parking are offered in this garage at day and overnight parking rates. Note: Parking provisions are subject to change; please confer with your Event Manager prior to your event.

MISCELLANEOUS CHARGES

Some additional charges may be incurred while planning your wedding. These charges may include but are not limited to Vendor Meals for your band, photographer and videographer, as well as the necessary power requirements for your band and /or DJ. Table Wine Service adds an impressive personalized level of service for your guests. Pricing is determined by the number of additional servers required and your selection of wines. Please consult your Event Manager for more details.

DEPOSITS AND FINAL PAYMENT INFORMATION

A deposit is required to secure your event space on a definite basis. Please see the deposit schedule as outlined below. Your deposit may range from 20 – 50% of your total estimated charges, based upon your event date. Your final payment is due five working days prior to your event. Acceptable methods of payment for your final balance are Credit Card, Certified Check or Cash. Personal Checks are accepted if provided 10 days prior to event.

DEPOSIT SCHEDULE

Number of Months Prior to Event Date	Deposit Percentage Required based on Estimated Charges
More than 6 Months	25%
Less than 6 Months	50%

MINIMUM REVENUES

A total food and beverage revenue minimum will apply to your event. This minimum is determined based upon the event space you require (or desire) and a minimum package price per person. This minimum may vary based upon the season and date of interest.

SERVICE CHARGE AND SALES TAX

A taxable 25% service charge and 8.25% sales tax will apply to all Food and Beverage.



WEDDING CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOS."

WEDDING CEREMONY AT THE WOODLANDS WATERWAY MARRIOTT

CEREMONY

Rental Prices apply to Ceremony Rooms only.

There is no additional fee for use of the Ballroom for your Wedding Reception.

GUIDELINES & PRICING

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 Ceremony Planner will confirm the times available for your rehearsal.

Rental Fees will be determined by space availability and size of room required. Your Catering Sales Executive will discuss Ceremony options at the time of your first appointment. Rental fee will include the ceremony room, choice of banquet or white garden chairs, stage, aisle runner, guest book table, one wireless lavalier microphone.

A taxable 25% service charge and 6% occupancy tax will apply to all room rental fees.

CEREMONY PLANNER

The Woodlands Waterway Marriott Hotel requires a Ceremony Planner to insure that your rehearsal and ceremony arrangements run smoothly. Your Ceremony Planner will meet with you up to twice prior to your wedding rehearsal and will conduct your one hour rehearsal. Outside Wedding Planners are welcome.

CEREMONY OFFICIATING

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

MUSIC

If using recorded music and/or accompaniment tapes, please have a designated person to supervise the music. The Hotel's grand piano may be available for use during your ceremony for a rental and tuning fee of \$200.00. Please consult with your Ceremony Planner as to the availability of the piano on your wedding date.

PHOTOGRAPHY

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



PREFERRED VENDORS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

PREFERRED VENDORS INCLUDED IN WEDDING PACKAGE

BAKERY

"Kiss the Cook" Cakes
27501 I-45 N. Suite 7
The Woodlands, TX 77380
kissthecookcake.com
281.367.3663

FLORIST

A Blooming Idea
25915 Budde Rd #400, The
Woodlands, TX 77380
thebloomingidea.com
281.465.4288

LINENS

EB, Inc.
5226 Atascocita Road
Humble, TX 77346
ebincevents.com
281.812.9587

