

AFTERNOON

WEDDING RECEPTION MENU

CONGRATULATIONS ON YOUR ENGAGEMENT!

Our experienced staff of event planners will assist you in making your wedding an extraordinary event to remember. These menus have been chosen by brides and have proven to be our most popular. If you would like a menu to reflect your individual tastes, our Chef will work with you to create the perfect menu.

Menus are just one facet of a wedding reception. We would like to show you our beautiful landscaped gardens for outdoor wedding ceremonies, unique European-style rooms with large dance floors and discuss your wishes and dreams for your wedding.

Let's begin today to plan the most memorable day of your life.

Courtyard
on St. James Place

BRUNCH BUFFET

Butler Passed

Assorted Petite Quiche

Seasonal Fresh Fruit and Berry Display

with Grand Marnier Dip

Crepes filled with Sautéed Chicken and Mushrooms

with a Chardonnay Wine Sauce

Waffles

Maple Syrup, Pecans, Fresh Strawberry Sauce with Butter and Whipped Cream

Omelet Station

Cheese, Bacon, Ham, Sausage, Green and Red Peppers, Onions and Mushrooms

Whipped Idaho Potatoes with Basil Oil

STATION SELECTIONS

Hickory Smoked Ham

Petite Rolls, Cocktail Rye, and Dijon Mustard

Roasted Top Round of Beef Carvery

Petite Rolls, Beef Au Jus, Creamy Horseradish and Mustard

Grilled Side of Whole Salmon

Basted in Olive Oil and Herbs

Assorted Rolls with Whipped Butter Rosettes

- Bottle of Champagne for the Bride and Groom
- Freshly Brewed Imported Teas and Colombian Coffee

AFTERNOON HORS D'OEUVRES BUFFET

Display

Assorted Petite Quiche
Pecan Crusted Chicken Bites with Dijon Cream Sauce
Beef Empanadas

International Cheese and Fruit

Edam, Swiss, Boursin au Poivre, Port Salut, Gouda, Whole Wheel of Brie, Bleu Cheese
Seasonal Fresh Fruit and Berries with Grand Marnier Dip with Specialty Crackers and Sliced
French Bread

STATION SELECTIONS

Fresh Garden Salad Station

Mixed Garden Greens, Tomatoes, Roasted Garlic, Sun-Dried Tomatoes, Carrots, Olives,
Red Peppers, Alfalfa Sprouts, Pico de Gallo with Vinaigrette, Ranch and Bleu Cheese Dressings

Antipasti Grilled Vegetable Milanese

Asparagus, Zucchini, Eggplant, Red and Yellow Peppers

Mashed Potato Martinis

Yukon Gold and Sweet Mashed Potatoes with topping choices of Sour Cream, Bacon, Green
Onions, Cheese, Caramelized Pecans, Honey Whipped Butter

Pasta Station

Bowtie and Penne Pasta with Alfredo, Pesto, and Marinara Sauces
Asparagus Tips, Roasted Peppers, Sun-Dried Tomatoes, Mushrooms, Parmigiano-Reggiano, Garlic
and Olive Oil

Sage Roasted Frenched Turkey Carvery

Petite Rolls, Mayonnaise and Mustard

Certified Angus Prime Rib Carvery

Petite Rolls, Au Jus Sauce and Creamy Horseradish

Grilled Side of Whole Salmon

Basted in Olive Oil and Herbs

Bottle of Champagne for the Bride and Groom
Freshly Brewed Imported Teas and Colombian Coffee

AFTERNOON WEDDING RECEPTION

Butler Passed Hors D'Oeuvres

Assorted Petite Quiche
Crawfish Cakes with Cajun Cream Sauce

St. James Salad

Mixed Field Greens with Heart of Palm, Tomatoes, Caramelized Pecans,
Feta Cheese and Poached Pears tossed in Balsamic Vinaigrette

Entrées: *Select Two*

- Pecan Crusted Chicken with Dijon Sauce
- Chicken Piccata with Capers and Butter Sauce
- Chicken Marsala with Mushroom Leek Sauce
- Almond Crusted Red Fish Beurre Blanc Sauce
- Grilled Salmon Fillet with Mushrooms and Roasted Peppers
- Parmesan Crusted Salmon, Capers, Olives with Basil Butter
- Stuffed Jumbo Shrimp with Lump Crabmeat
- Grilled Certified Angus Petite Filet Mignon with Béarnaise Sauce

Entrée Sides: *Select one*

Herbed White and Wild Rice, Rosemary Roasted New Potatoes
or Garlic Mashed Potatoes

Sautéed Garden Vegetable Medley
Freshly Baked Rolls and Whipped Butter Rosettes

Bottle of Champagne for the Bride and Groom
Freshly Brewed Imported Teas and Colombian Coffee



BAR PACKAGES BASED ON THREE HOURS
ALL BEVERAGE PACKAGES INCLUDE
A CHAMPAGNE TOAST

AFTERNOON BEVERAGE PACKAGES

HOUSE

Domestic Draft Beer, Wine, Champagne and Soda

DELUXE

Call Brand Cocktails, Domestic Draft and Imported Beer, Wine, Champagne and Soda

Signature Cocktail Included

Smirnoff, Bombay, Bacardi, Jose Cuervo, Jack Daniels, Johnny Walker Red Label

PREMIUM

Premium Brand Cocktails, Domestic and Imported Beer, Wine, Champagne and Soda

Signature Cocktail Included

Stolichnaya, Grey Goose, Tanqueray, Captain Morgan's, Jose Cuervo 1800, Crown Royal,
Johnny Walker Black

COURTYARD PREMIUM WINE LIST AVAILABLE UPON REQUEST

UNLIMITED NON-ALCOHOLIC BEVERAGES

Non-Alcoholic Punch, Juices and Soda



OPEN BAR BASED ON CONSUMPTION

House Wine and Champagne
House Brand Cocktails
Premium Brand Cocktails
Cognac, Cordials and Brandy
Bottled Beer
Keg of Beer
Sodas
Mineral Water
Fresh Lime Margaritas on the Rocks
Champagne Punch – 5 Gallon Minimum
Non-alcoholic Punch – 5 Gallon Minimum

COURTYARD PREMIUM WINE LIST AVAILABLE UPON REQUEST



AFTERNOON EVENTS MUST CONCLUDE BY 4:00 P.M.

AFTERNOON EVENT GENERAL INFO.

Wedding Ceremony

Friday, Saturday Afternoon, and Sunday: \$600

Saturday Evening: \$850

Includes:

- Theater seating on the patio with white garden chairs
- Lapel microphone
- Half hour rehearsal (*day and time to be determined by Courtyard Catering and Sales Manager*) Ceremony Coordinator at the Rehearsal and Wedding (*an additional \$150 will be charged for exceeding the half hour Rehearsal. The rehearsal time is set by Event Managers and is subject to change.*)

Room

	BALLROOM	GARDEN ROOM	WINE CELLAR
Friday	\$450	\$350	\$150
Saturday Afternoon	\$450	\$350	\$150
Saturday Evening	\$850	\$650	\$250
Sunday	\$450	\$350	\$150

Includes:

- 3-Hour Event Time
- Set-up, Breakdown and Clean-up
- Tables, Chairs, China, Flatware and Stemware
- Floor Length Table Linens and Napkins
- Choice of Table Centerpieces:
Silver Candelabras or 12" Mirror Tile, 8" Glass Bowl and Four Votive Candles

Additions

- Extra hours: You may add additional hours to your event for an hourly fee of \$350.00

Courtyard Linen Package

- \$2.00 per person per chair cover (*or*)
- \$4.00 per person for full upgraded linens: chair covers and upgraded overlays

Food and Beverage Minimums

Minimum: _____

The food and beverage minimums for each room vary depending on the date and time of the event. The Catering and Sales Manager will discuss the minimums at the time of your meeting and tour of the facility.

Preferred Cake Vendors

Cakes by Gina (281) 495-9400

Who Made the Cake (713) 528-4719

Edible Designs by Jessie (281) 556-5523

If you choose to have your cake made from another vendor, there will be a \$60.00 Cake Cutting Attendant fee for each cake that you bring in.

Valet Service Options: *Select one*

- Host prepaid valet services:
\$150.00 per valet attendant (*one attendant per 40 guests with a minimum of two valets*)
If additional hours are added, the additional charge will be a prorated amount of \$40.00 per hour per valet attendant. (*or*)
- Guest paid valet is \$7 per car.

Payment Details

- Deposit: 30% of estimated proposal total to confirm event date
- Second Payment: 50% of estimated total proposal due four months prior to event date bringing the total of 80% of the event paid
- Final payment: due two weeks prior to event date. The remaining balance is due based on final guest count

Important information:

If the guarantee is not received two weeks prior to the event, the original expected number will be used as the guarantee and the Courtyard will prepare food, beverage, staffing and any additional charges or fees based on that number. Guest counts may increase within ten days of the event; however, the count may not decrease. The Host will be responsible for the payment of any additional guests at the conclusion of the event.

- All Deposits and Payments are non-refundable and non-transferable.
- Payment will be accepted by cash, check or credit card.

Service charge and sales tax:

All Food and Beverage Subject to 22% Service Charge

8.25% Sales Tax (*Excluding Alcoholic Beverages*)