

SATURDAY EVENING

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# 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

## HORS D'OEUVRES MENU

### Vegetarian

Fried Macaroni and Cheese Bites with Marinara Sauce  
Caprese Skewers  
Figs with Stilton topped with Golden Raisins and Almonds  
Grecian Triangles  
Vegetarian Egg Rolls with Plum Sauce  
New Potato Stuffed with Artichoke Mousse  
Bruschetta with Goat Cheese and Roasted Peppers

### Poultry

Sesame Chicken with Honey Mustard  
Chicken Satay with Peanut Sauce  
Chicken Flautas with Avocado Salsa  
Pecan Crusted Chicken Bites with Dijon Cream Sauce  
Hawaiian Style Chicken Kabobs

### Beef

Beef Empanadas  
Jerk Beef Skewers  
Marinated Asparagus wrapped in Certified Angus Tenderloin  
Beef Tenderloin Skewers basted in Herbs and Olive Oil  
Beef Wellington with Béarnaise Sauce

- 3 Selections of Each Category Above

### Seafood

Crawfish Cakes with Cajun Cream Sauce  
Crab Cakes with Remoulade Sauce  
Wonton wrapped Shrimp with Soy Ginger Sauce  
Bacon wrapped Shrimp with Chipotle Sauce  
Coconut Shrimp with Pineapple Mango Relish  
Coconut Ahi Ceviche on Asian Spoons  
Tuna Tartare on Wonton Chips

- Add 3 Seafood Selections of Each Category Above

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

**HORS D'OEUVRES DINNER BUFFET**

**Butler Passed**

Grecian Triangles Filled with Spinach and Feta Cheese  
Parmesan Artichoke Hearts with Marinara Sauce

**Displayed**

Crawfish Cakes with Cajun Cream Sauce  
Pecan Crusted Chicken Bites with Dijon Cream Sauce  
Beef Empanadas

**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

**SOCIAL STATIONS MENU**

**Butler Passed Hors D'Oeuvres**

Grecian Triangles with Spinach & Feta Cheese  
Bruschetta Topped with Goat Cheese and Roasted Peppers  
Beef Tenderloin wrapped Asparagus

**STATION SELECTIONS**

**Italian Station**

Antipasti Grilled Vegetable Milanese  
Chicken Marsala  
Baked Tegoline Pasta Sugarossa

**St. James Station**

St. James Salad  
Prime Rib Carvery  
Horseradish Mashed Potatoes

**Southern Station**

Fried Green Tomatoes  
Jumbo Lump Crab Cakes with Remoulade Sauce  
Cajun Grilled Chicken with Crawfish Etouffee

**Asian Station**

Assorted Sushi  
Coconut Ahi Ceviche on Asian Spoons  
Wonton Wrapped Shrimp with Soy Ginger Sauce

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

CLASSIC BUFFET MENU

**Butler Passed**

Spinach Puffs  
Wonton Wrapped Shrimp with Soy Ginger Sauce

**International Cheese and Fruit Display**

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

**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
- Cajun Grilled Chicken with Crawfish Etouffee
- Grilled Salmon Fillet with Mushrooms and Roasted Peppers
- Parmesan Crusted Salmon with Olives, Capers, and Basil Butter Sauce
- Red Fish Amandine
- Certified Angus Prime Rib Carvery

**Entrée sides:** *Select One*

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

Grilled Vegetable Asparagus, Zucchini, Eggplant, Red and Yellow Peppers  
Freshly Baked Rolls and Whipped Butter Rosettes

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

PLATINUM WEDDING DINNER BUFFET

**Butler Passed Hors D'Oeuvres**

Coconut Shrimp with Pineapple Mango Relish  
Beef Tenderloin wrapped Asparagus

**International Cheese and Fruit Display**

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

**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*

- Chicken Marsala with Mushroom Leek Sauce
- Chicken Oscar with Crab Meat and Asparagus
- Veal Saltimbocca, Prosciutto, Provolone with Basil Butter Sauce
- Certified Angus Prime Rib Carvery with Madeira Mushroom Sauce
- Certified Angus Beef Tenderloin Carvery with Creamy Horseradish Sauce
- Grilled Salmon with Creamy Dill Sauce
- Almond Crusted Halibut in Beurre Blanc Sauce
- Jumbo Lump Crab Cakes with Remoulade Sauce

**Stations:** *Select one*

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

Antipasti Grilled Vegetable Milanese

Asparagus, Zucchini, Eggplant, Red and Yellow Peppers

Mashed Potato Martinis

Yukon Gold and Sweet Potatoes  
with Sour Cream, Bacon, Green Onions, Cheese, Caramelized Pecans and Butter

Freshly Baked Rolls and Whipped Butter Rosettes

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

WHITE GLOVE SEATED MENU

**Butler Passed**

Bruschetta Topped with Goat Cheese and Roasted Peppers  
Crab Cakes with Remoulade Sauce

**St. James Salad**

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

**Intermezzo**

Lemon Champagne Sorbet

**Combination Entrée:** *Select two*

- Pecan Crusted Chicken with Dijon Sauce
- Chicken Picatta topped with Capers
- Chicken with Lump Crabmeat and Hollandaise Sauce
- Chicken with Crawfish Cajun Cream Sauce
- Chicken Roulade stuffed with Shrimp, Fresh Spinach and Cheese
- Seared Salmon Fillet with Roasted Pepper and Chardonnay Sauce
- Redfish Amandine with Basil and Sun-Dried Tomatoes
- Redfish Pontchartrain topped with Shrimp and Crabmeat
- Stuffed Jumbo Shrimp with Lump Crabmeat
- Crab Cakes with Remoulade Sauce
- Grilled Certified Angus Petite Filet Mignon with Béarnaise Sauce
- Lobster Portofino, Shallots, Mushrooms with Tarragon Butter

**Entrée Sides**

Rosemary Roasted Fingerling Potatoes or Herbed White and Wild Rice

Grilled Vegetable Asparagus, Zucchini, Eggplant, Red and Yellow Peppers or  
French Green Beans

Freshly Baked Rolls and Whipped Butter Rosettes

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

## FAMILY STYLE SEATED MENU

### Butler Passed Hors D'Oeuvres:

Bruschetta with Goat Cheese and Roasted Peppers  
Parmesan Artichoke Hearts with Marinara Sauce

### Salad: *Select one*

- St. James Salad  
Mixed Field Greens with Heart of Palm, Tomatoes, Caramelized Pecans, Feta Cheese and Poached Pears tossed in Balsamic Vinaigrette
- Tomato Caprese  
Roma Tomatoes, Fresh Basil, Buffalo Mozzarella, and Pesto Olive Oil
- Caesar Salad with Herbed Croutons

### Entrées: *Select two*

- Pecan Crusted Chicken topped with a Dijon Cream Sauce
- Chicken Marsala with Mushroom Leek Sauce
- Shrimp Margharite
- Almond Crusted Redfish
- Beef Tenderloin with Béarnaise Sauce

### Pasta Selections: *Select one*

- Three Cheese Ravioli with Sage Butter
- Baked Tegoline Pasta Sugarossa
- Farfalle Alfredo

### Sides: *Select one*

Asparagus and Vegetable Medley, French Green Beans, or Creamy Spinach

Freshly Baked Rolls and Whipped Butter Rosettes

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

**ENHANCE YOUR MENU**

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**International Cheese and Fruit Display**

with Grand Marnier Dips

Edam, Swiss, Boursin au Poivre, Port Salut, Gouda, Whole Wheel of Brie, Bleu Cheese

Seasonal Fresh Fruit, and Berries

Specialty Crackers and Sliced French Bread

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**Antipasti Grilled Vegetables Milanese**

Grilled Vegetable Asparagus, Zucchini, Eggplant, Red and Yellow Peppers

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**Mashed Potato Martini Bar**

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

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**Pasta Station**

Alfredo and Marinara Sauces with choices of Roasted Peppers, Sun Dried Tomatoes, Mushrooms and Extra Virgin Olive Oil with Garlic and Freshly Baked Garlic Bread

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**Bruschetta Station**

Grilled Italian Breads, Topped with Your Choice of:

Seafood Dip, Roasted Eggplant Dip, Diced Tomato Fresh Basil and Olive Oil,

Gravlax, Roquefort and Blue Cheese Spread, and Pesto

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**Dessert Trio**

White and Dark Chocolate Mousse Cake, Crème Brulee &

Chocolate Pecan Bread Pudding with Crème Anglais

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**Dessert Station**

White and Dark Chocolate Fountains, Croquembouche, Assorted Pies - Key Lime Pie, Pecan Pie,

Fruit Tarts and Cheesecake with Fresh Berries

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**Coffee Station**

Colombian Roast Coffee, Caramel, Vanilla, Irish Cream and Hazelnut Syrups

Fresh Whipped Cream and Chocolate Shavings

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

## EVENING WEDDING BEVERAGE PACKAGES

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### HOUSE

Domestic Draft Beer, Wine, Champagne and Soda

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### 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

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### 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

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*Courtyard Premium Wine List Available Upon Request*

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### 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

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COURTYARD PREMIUM WINE LIST AVAILABLE UPON REQUEST

## WEDDING GENERAL INFORMATION

### 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:

- 4 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.

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### 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.

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### 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

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### 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.

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### Service charge and sales tax:

All Food and Beverage Subject to 22% Service Charge

8.25% Sales Tax (*Excluding Alcoholic Beverages*)