

An unforgettable wedding begins with a unique site and fabulous catering. Could there be a more beautiful place to begin your life together than Moody Gardens?

Whether it's a huge gala for several hundred guests or a small intimate bridesmaids' luncheon, we have a variety of locations and menus designed just for you. Let our experienced wedding specialists help!

Wedding Reception Packages

There is a (50) person minimum for the Bridal packages

Each of the following packages includes:

Vase Ice Sculpture

Or

Your Initial

Seasonal Display of Fresh Fruit with an array of Imported and Domestic Cheeses served with Gourmet Crackers and Baguettes

The Oleander

Chicken and Pineapple Skewers with a Honey Mustard Dipping Sauce

Asparagus with Asiago in Phyllo

Spanakopitas

Miniature Egg Rolls with a Choice of Sweet and Sour or Wasabi Dipping Sauce

Mushroom Caps Stuffed with a choice of Crawfish Tails or Spinach and Ham.

Farfalle Pasta Tossed with Bay Shrimp, Calamata Olives,

Grape Tomatos, Capers, and Basil Pesto

Chocolate Dipped Strawberries

Mints and Nuts

Tropical Punch, Iced Tea and Coffee Service

\$35.00++ Per Person

The Jasmine

Green Garden Salad with Choice of Dressings
Cold Boiled Shrimp with Red and Remoulade Sauce
Mushrooms Stuffed with Spinach and Ham
Chicken Alfredo with Pasta
Vegetarian Shish Kabobs
Crab Cakes with Spicy Tomato Coulis
Rice Pilaf
Chef's Choice of Vegetable
Warm Breads and Butter
Chocolate Dipped Strawberries
Mints and Nuts
Tropical Punch, Iced Tea and Coffee Service
\$42.00++ per Person

The Ginger

Mixed Field Greens with Strawberries, Apples, Pears and Hearts of Palm
Pasta Salad Primavera
Shrimp Scampi
Chicken Cordon Blue
Sliced Sirloin Au Jus
Confetti Rice
Green Beans with Red Peppers
Warm Breads and Butter
Chocolate Dipped Strawberries
Mints and Nuts
Tropical Punch, Iced Tea and Coffee Service
\$45.00++ per Person

The Orchid

*Mixed Baby Greens with Orange, Grapefruit, Pecans and Citrus
Vinaigrette.*

Tuxedo Orso Salad with Tomato Mozzarella Basil Vinaigrette

Classic Caesar Salad

Spiced Rub Chicken Breast with Thyme

Grilled Salmon with Lemon Caper Butter

Sliced Prime Rib Au Jus

Roasted Garlic Mashed Potatoes

Chef's Seasonal Grilled Vegetables

Warm Breads and Butter

Chocolate Dipped Strawberries

Mints and Nuts

Tropical Punch, Iced Tea and Coffee Service

\$50.00++ per Person

All of our wedding packages are offered at a minimum of \$35.00 per person in food revenue and are subject to a taxable service charge of 19% and 8.25% state sales tax. Alcoholic beverages are an additional charge. Each package requires a minimum of 50 guests.

There are specific requirements which must be met in order to reserve banquet space prior to 90 days at Moody Gardens Hotel. An established number of sleeping rooms must be guaranteed based upon the amount of banquet space needed to comfortably accommodate your estimated number of guests. For locations outside the Hotel, the only requirements are the minimums in food revenue and number of guests. Your catering representative will be happy to discuss the various options in greater detail.

A different ice sculpture may be substituted at half the regular price of the sculpture you choose. Any additional ice sculptures will be charged accordingly.

Moody Gardens offers white linen; however, special colors may be obtained for a nominal charge. To add your own personal touch with chair covers, flowers, photography, and music, please ask your catering representative for suggestions. We'll help you decide just what you need to make yours the perfect wedding!

Rehearsal Dinners

The Azalea

Classic Caesar Salad
Chicken Piccata with Pasta
Chef's Fresh Vegetables
Chocolate Kahlua Cake
\$34.00++ per Person

The Magnolia

Salad Elena with Shrimp and Crab Meat or Lobster Bisque
Prime Rib au Jus
Chef's Accompaniments
Caramel Flan with Fresh Berries
\$42.00++ per Person

The Paradise Buffet

Imported and Domestic Cheese Display served with Grapes and
Gourmet Crackers
Shrimp Cocktail
Mixed Greens with Dressings and Condiments
Pasta Salad Printaniere
Roast Sirloin with Portabello Mushroom Sauce
Tri-Colored Tortilla Chip Encrusted Tilapia
Chicken Francaise
Chef's Accompaniments
Fresh Fruit Tarts
Chocolate Roulade Cake
Fresh Berries and Cream
@ \$48.00++ per person

The Wisteria

Gulf Shrimp and Jumbo Lump Crabmeat Cocktail

Chilled Jumbo Shrimp and Lump Crabmeat with red and remoulade sauces elegantly presented

Red and Yellow Beefsteak Tomatoes

With Fresh Mozzarella served with Baby Arugula, Bermuda Onions, and a Basil Vinaigrette

Chicken Anglaise with Lemon Caper Butter.

Grilled Chicken Breast with a Lemon Caper Butter Sauce

Chef's Accompaniments

Warm Breads and Butter

Iced Tea and Coffee Service

Chef's Dessert Sampler

\$48.00 per person

Please ask for Shearn's Wine List

Or

Chef's Recommendations

The Rose

Chef Urs' Signature Lobster Bisque or Soup of the Day

Field Green Salad

Fresh mixed Field Greens garnished with Olives, Cucumbers, Tomato and Mushroom with choice of dressings

Filet Mignon and Lobster Tail Combination

Grilled Prime Filet with Cold Water Canadian Lobster Tail served with a Lemon and Extra virgin Olive Oil Vinaigrette

Chef's Accompaniments

Warm Breads and Butter

Chef's Dessert Sampler

Iced Tea and Coffee Service

\$68.00 per person

Please Ask for Shearn's Wine List

Or

Chef's Recommendations

Bridal Luncheon

*Portobello Mushrooms Stuffed with Seafood Au Gratin
(Shrimp, Scallops, and Crabmeat in a Light White Wine Sauce)*

Mixed Field Green Salad

Grilled Chicken in Fine Herbs Butter

Rice Pilaf

Chef's Seasonal Grilled Vegetables

Warm Breads and Butter

Chocolate Kahlua Cake

Iced Tea and Coffee Service

@ \$42.00++ each

May We Suggest; Pink Champagne @ \$23.00 per bottle

Ladies Luncheon

Chilled Melon or Strawberry Soup

Choice of:

*Assorted Tea Sandwiches garnished with fresh fruit and berries
(Chicken salad, Tuna salad, Turkey or Ham)*

or

*Quiche Lorraine or Vegetable Quiche
with grilled asparagus and buttered carrots*

Warm Breads and Butter

Choice of Sorbet

Iced Tea and Coffee Service

@ \$27.00++ per person

May We Suggest: Pina' Coladas @ \$8.00 each

Ladies Luncheon

Sherry Tomato Soup with Cheese Straws

Choice Of:

Classic Caesar Salad with Grilled Chicken or Shrimp

Or

Island Chicken Salad in a Pineapple Half

Warm Breads and Butter

Strawberry Shortcake

Iced Tea and Coffee Service

@ \$28.00++ per person

May We Suggest: Mimosas @ \$7.00 each

Beverages

Hosted Bar

Premium Brands	\$6.50
<i>Chivas Regal Scotch, Wild Turkey, Jack Daniels Bourbon, Absolut and Stolichnaya Vodkas, Tanqueray and Beefeater Gins, Bacardi Gold, Cuervo Gold Tequila, Crown Royal</i>	
Call Brands	\$5.50
<i>J & B Scotch, Jack Daniels Bourbon, Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Cuervo Tequila, Seagram 7</i>	
House Wine	\$6.00
Imported Beer	\$3.75
Domestic Beer	\$3.50
<i>Cordials & Cognac Upon Request</i>	
House Wine per Bottle	\$28.00
House Champagne per Bottle	\$28.00
Soft Drinks	\$2.50
Domestic Keg Beer	\$250.00
<i>Imported Keg Beer is also Available</i>	
<i>Wine List is Available Upon Request</i>	

Cash Bar

(Please add \$.25 to drink prices listed above)

Cashier Charge (2 Hour Minimum)	\$15.00 per hour
Bartender Charge	\$75.00 per bar

Punches

Fruit Punch	\$28.00 per gallon
Rum Punch	\$70.00 per gallon
Champagne Punch	\$70.00 per gallon

**All beverages are subject to a 20% service charge.
Non-alcoholic beverages are also subject to current state sales tax**