



***Moody Gardens Wedding
Reception Packages***
Executive Chef Felipe Gonzalez

*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.*





Luxury packages





Listed prices include all the following items:

- ❖ Butler-passed hot and cold appetizers for your cocktail hour (2 items or Fruit and Cheese Display)
- ❖ Four Hour Deluxe Bar Package
- ❖ Reception Venue
- ❖ Choice of Buffet or Plated Dinner
- ❖ Signature cocktail
- ❖ Luxury hotel accommodations for newlyweds on their wedding night
- ❖ China, glassware and silverware
- ❖ Tables and rounded top banquet chairs
- ❖ White linen, white napkins, votive candles and complimentary hotel centerpieces*
- ❖ White Imperial Stripe Chair Covers
- ❖ Rose Gold Sequin linen for gift, sign-in book and/or cake tables
- ❖ Seating chart poster
- ❖ Special hotel room rates for overnight guests
- ❖ Staging and beautiful cherry wood dancefloor
- ❖ Champagne Toast
- ❖ Cake cutting
- ❖ Menu Tasting for up to 4 people

***** PRICES INCLUDE ALL TAXES AND GRATUITY*****

50 Guests Minimum

Complimentary hotel centerpieces include silver or gold bowl with greenery and fresh white hydrangeas





Select your appetizers:

(2 options)

Shrimp Dejonge

Beef Carpaccio Crostini with
Marinated Tomatoes and
Chimichurri

Roasted Fingerling Potato
With Smoked Salmon and
Crème Fraiche

Ahi Tuna Tartare on
Wanton Crisp

Shrimp and Crab Scuffle with
Pesto lemon Butter

Beef Tartare Crostini with
Spicy Aioli

Seared Scallop with
Citrus Relish on Spoon

Gulf Snapper Ceviche with
Plantain Chip

Beef Carpaccio with
Caramelized Onions on
Gorgonzola Crostini

Caramelized Endive Crostini
with Goat Cheese and Toasted
Pine Nuts

Smoked Duck Breast with
Fresh Pear and Blackberry
Preserves on Endive

Roasted Roman Artichoke with
Marinated Goat Cheese and
Olive Tapenade

Seared Ahi Tuna on Cucumber
with Wasabi Caviar and Ponzu

Or substitute 2 appetizers for:

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





PLATED DINNERS

(All dinners include Soup or Salad,
Chefs Vegetable and Starch,
Freshly Baked Bread,
Fruit Punch and Coffee Service)



TRUFFLED CHICKEN

Truffle Scented Breast of
Chicken with Parmesan Herb
Polenta and Local Vegetables
Package price per person: \$135

STUFFED CHICKEN

With Lobster, Mushroom,
Roasted Corn and Fresh Spinach
Package price per person: \$141

GRILLED ATLANTIC SALMON

With Sweet Corn, Tomato and
Avocado Relish
Package price per person: \$139

JUMBO SHRIMP SCAMPI

Sautéed with Butter, Herbs, Garlic
And White Wine
Package price per person: \$141

GRILLED NEW YORK STRIP

With Onion Jam Comfit and Pinot
Noir Demi
Package price per person: \$152

CENTER CUT FILET

With Classic Béarnaise
Package price per person: \$154

SURF AND TURFS

(All Beef options come with your
choice of 6oz. Filet or 8oz Sirloin)
Substitute an 8oz filet for
\$13 more

GRILLED GULF RED SNAPPER AND BEEF FILET MIGNON BEARNAISE

Package price per person: \$157

BEEF FILET AND BACON
WRAPPED CHICKEN COMBO
Onion Jam Comfit, Au Gratin Potatoes
and Young Vegetables
Package price per person: \$154

SURF and TURF

Pan Roasted Gulf Grouper and
Filet Mignon Béarnaise
Package price per person: \$162



BUFFETS

(All buffets include Iced Tea,
Tropical Fruit Punch and Coffee)



EL MERCADO

- Fresh Mixed Greens with Jicama, Black Beans, Corn, Red Onions and Tomatoes with Jalapeno Ranch
- Charred Corn Guacamole and Mexican Salsa served with Tortilla Chips
- Home Made Tamale Pie
- Grilled Beef and Chicken Fajitas with Grilled Onions and Poblano Peppers served with Warm Flour Tortillas, Sour Cream and Pico De Gallo
- Spanish Rice
- Vegetarian Borracho Beans
- Mexican Sugar Cookies

Package price per person:
\$135

THE JASMINE

Green Garden Salad with
Choice of Dressings

Cold Boiled Shrimp with
Red and Remoulade Sauce

Mushrooms Stuffed with
Spinach and Ham

Blackened Chicken Alfredo
with Pasta

Parmesan Encrusted
Eggplant with Marinara
Sauce and Mozzarella Cheese

Crab Cakes with Spicy
Tomato Coulis

Chef's Choice of Vegetable

Warm Breads and Butter

Chocolate Dipped
Strawberries

Mints and Nuts

Package price per person:
\$146





THE GINGER

Mixed Field Greens
with Strawberries,
Apples, Pears and
Hearts of Palm
Pasta Salad Primavera
Shrimp Scampi
Grilled Chicken Breast
Florentine
Roast Sirloin Au Jus
Carving Station**
Roasted New Potatoes
Chef's Choice of
Vegetables
Warm Breads and
Butter
Chocolate Dipped
Strawberries
Mints and Nuts

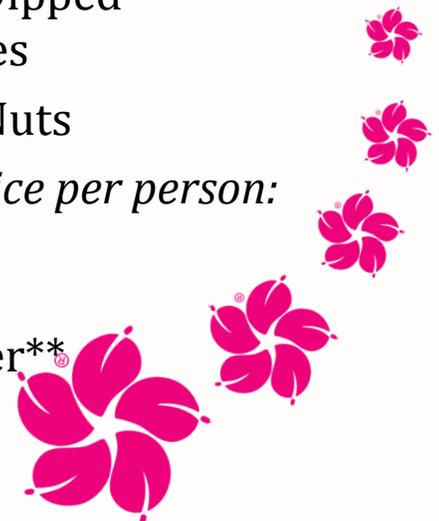
*Package price per person:
\$152*

THE ORCHID

Mixed Baby Greens with
Orange, Grapefruit, Pecans
and Citrus Vinaigrette
Tuxedo Orzo Salad with
Tomato Mozzarella Basil
Vinaigrette
Classic Caesar Salad
Spiced Rub Chicken Breast
with Thyme
Tri-Colored Tortilla Crusted
Tilapia with White Wine
Cream Sauce
Prime Rib Au Jus Carving
Station**
Roasted Garlic Mashed
Potatoes
Chef's Seasonal Grilled
Vegetables
Warm Breads and Butter
Chocolate Dipped
Strawberries
Mints and Nuts

*Package price per person:
\$158*

****Additional \$125.00 Charge for Carver****





DELUXE BRANDS BAR PACKAGE (included in the package price)

Deluxe Brands



Chivas Regal 12 Years Scotch
Jack Daniels Bourbon
Absolut Vodka
Beefeater London Dry Gin
Blue Chair Bay White Rum
Milagro Silver Tequila
Crown Royal Whiskey

Mixers

Orange, Cranberry,
Pineapple Juices,
Margarita Mix,
Bloody Mary Mix,
Club Soda, Ginger Ale,
Tonic Water,
Rockstar Energy drink
(regular and sugar-free
watermelon)

House Wine "LANGETWINS"

Moscato
Chardonnay
Cabernet Sauvignon
Zinfandel

Premium Beer

Galveston Island Brewery:
TIKI Wheat and Citra Mellow
Michelob Ultra
DOS XX
Shiner Bock
Corona (upon request)

Domestic Beer

Bud Light
Miller Light
Coors Light (upon request)
Budweiser (upon request)

Garnish Tray

Green Olives, Lemons, Limes,
Maraschino Cherries

Soft Drinks





Premium packages





Listed prices include all the following items:

- ❖ Butler-passed appetizers for the cocktail hour
(2 items or Fruit and Cheese Display)
- ❖ Four Hour Beer and Wine Package
- ❖ Reception Venue
- ❖ Choice of Buffet or Plated Dinner
- ❖ Luxury hotel accommodations for newlyweds on
their wedding night
- ❖ China, glassware and silverware
- ❖ Tables and rounded top banquet chairs
- ❖ White linen, white napkins, votive candles and
complimentary hotel centerpieces*
- ❖ Seating chart poster
- ❖ Special hotel room rates for overnight guests
- ❖ Staging and beautiful cherry wood dancefloor
- ❖ Menu Tasting for up to 4 people
- ❖ Champagne Toast

***** PRICES DO NOT INCLUDE 20% GRATUITY AND 8.25% TAX*****

90 Guests Minimum

Complimentary hotel centerpieces include silver
or gold bowl with greenery and
fresh white hydrangeas





Select your appetizers:

(2 options)

Shrimp Dejonge

Beef Carpaccio Crostini
with Marinated Tomatoes
and Chimichurri

Roasted Fingerling Potato
With Smoked Salmon and
Crème Fraiche

Ahi Tuna Tartare on
Wonton Crisp

Shrimp and Crab Scuffle
with Pesto lemon Butter

Beef Tartare Crostini with
Spicy Aioli

Seared Scallop with
Citrus Relish on Spoon

Gulf Snapper Ceviche with
Plantain Chip

Beef Carpaccio with
Caramelized Onions on
Gorgonzola Crostini

Caramelized Endive
Crostini with Goat Cheese
and Toasted Pine Nuts

Smoked Duck Breast with
Fresh Pear and Blackberry
Preserves on Endive

Roasted Roman Artichoke
with Marinated Goat
Cheese and Olive Tapenade

Seared Ahi Tuna on
Cucumber with Wasabi
Caviar and Ponzu

Or substitute 2 appetizers for:

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





PLATED DINNERS

(All dinners include Soup or Salad,
Chefs Vegetable and Starch,
Freshly Baked Bread,
Fruit Punch and Coffee Service)



TRUFFLED CHICKEN

Truffle Scented Breast of
Chicken with Parmesan Herb
Polenta and Local Vegetables
Package price per person: \$82.00++

STUFFED CHICKEN

With Lobster, Mushroom,
Roasted Corn and Fresh Spinach
Package price per person: \$87.00++

GRILLED ATLANTIC SALMON

With Sweet Corn, Tomato and
Avocado Relish
Package price per person: \$85.00++

JUMBO SHRIMP SCAMPI

Sautéed with Butter, Herbs, Garlic
And White Wine
Package price per person: \$85.00++

GRILLED NEW YORK STRIP

With Onion Jam Comfit and Pinot
Noir Demi
Package price per person: \$95.00++

CENTER CUT FILET

With Classic Béarnaise
Package price per person: \$97.00++

SURF AND TURFS

(All Beef options come with your
choice of 6oz. Filet or 8oz Sirloin)
Substitute an 8oz filet for
\$10.00++ more

GRILLED GULF RED SNAPPER AND BEEF FILET MIGNON BEARNAISE

Package price per person: \$99.00++

BEEF FILET AND BACON
WRAPPED CHICKEN COMBO
Onion Jam Comfit, Au Gratin Potatoes
and Young Vegetables
Package price per person: \$97.00++

SURF and TURF

Pan Roasted Gulf Grouper and
Filet Mignon Béarnaise
Package price per person: \$103.00++





BUFFETS

(All buffets include Iced Tea,
Tropical Fruit Punch and Coffee)

EL MERCADO

- Fresh Mixed Greens with Jicama, Black Beans, Corn, Red Onions and Tomatoes with Jalapeno Ranch
- Charred Corn Guacamole and Mexican Salsa served with Tortilla Chips
- Home Made Tamale Pie
- Grilled Beef and Chicken Fajitas with Grilled Onions and Poblano Peppers served with Warm Flour Tortillas, Sour Cream and Pico De Gallo
- Spanish Rice
- Vegetarian Borracho Beans
- Mexican Sugar Cookies

Package price per person:
\$81.00++

THE JASMINE

Green Garden Salad with
Choice of Dressings

Cold Boiled Shrimp with
Red and Remoulade Sauce

Mushrooms Stuffed with
Spinach and Ham

Blackened Chicken Alfredo
with Pasta

Parmesan Encrusted
Eggplant with Marinara
Sauce and Mozzarella Cheese

Crab Cakes with Spicy
Tomato Coulis

Chef's Choice of Vegetable

Warm Breads and Butter

Chocolate Dipped
Strawberries

Mints and Nuts

Package price per person:
\$89.00++





THE GINGER

Mixed Field Greens
with Strawberries,
Apples, Pears and
Hearts of Palm
Pasta Salad Primavera
Shrimp Scampi
Grilled Chicken Breast
Florentine
Roast Sirloin Au Jus
Carving Station**
Roasted New Potatoes
Chef's Choice of
Vegetables
Warm Breads and
Butter
Chocolate Dipped
Strawberries
Mints and Nuts

*Package price per person:
\$94.00++*

THE ORCHID

Mixed Baby Greens with
Orange, Grapefruit, Pecans
and Citrus Vinaigrette
Tuxedo Orzo Salad with
Tomato Mozzarella Basil
Vinaigrette
Classic Caesar Salad
Spiced Rub Chicken Breast
with Thyme
Tri-Colored Tortilla Crusted
Tilapia with White Wine
Cream Sauce
Prime Rib Au Jus Carving
Station**
Roasted Garlic Mashed
Potatoes
Chef's Seasonal Grilled
Vegetables
Warm Breads and Butter
Chocolate Dipped
Strawberries
Mints and Nuts

*Package price per person:
\$99.00++*

****Additional \$125.00 Charge for Carver****





BEER AND WINE PACKAGE
(included in the package price)

Premium Beer

Galveston Island Brewery:

TIKI Wheat
and
Citra Mellow

Michelob Ultra

DOS XX

Shiner Bock

Corona (upon request)

Domestic Beer

Bud Light

Miller Light

Coors Light (upon request)

Budweiser (upon request)

House Wine

Merlot

Chardonnay

Pinot Noir

Cabernet Sauvignon

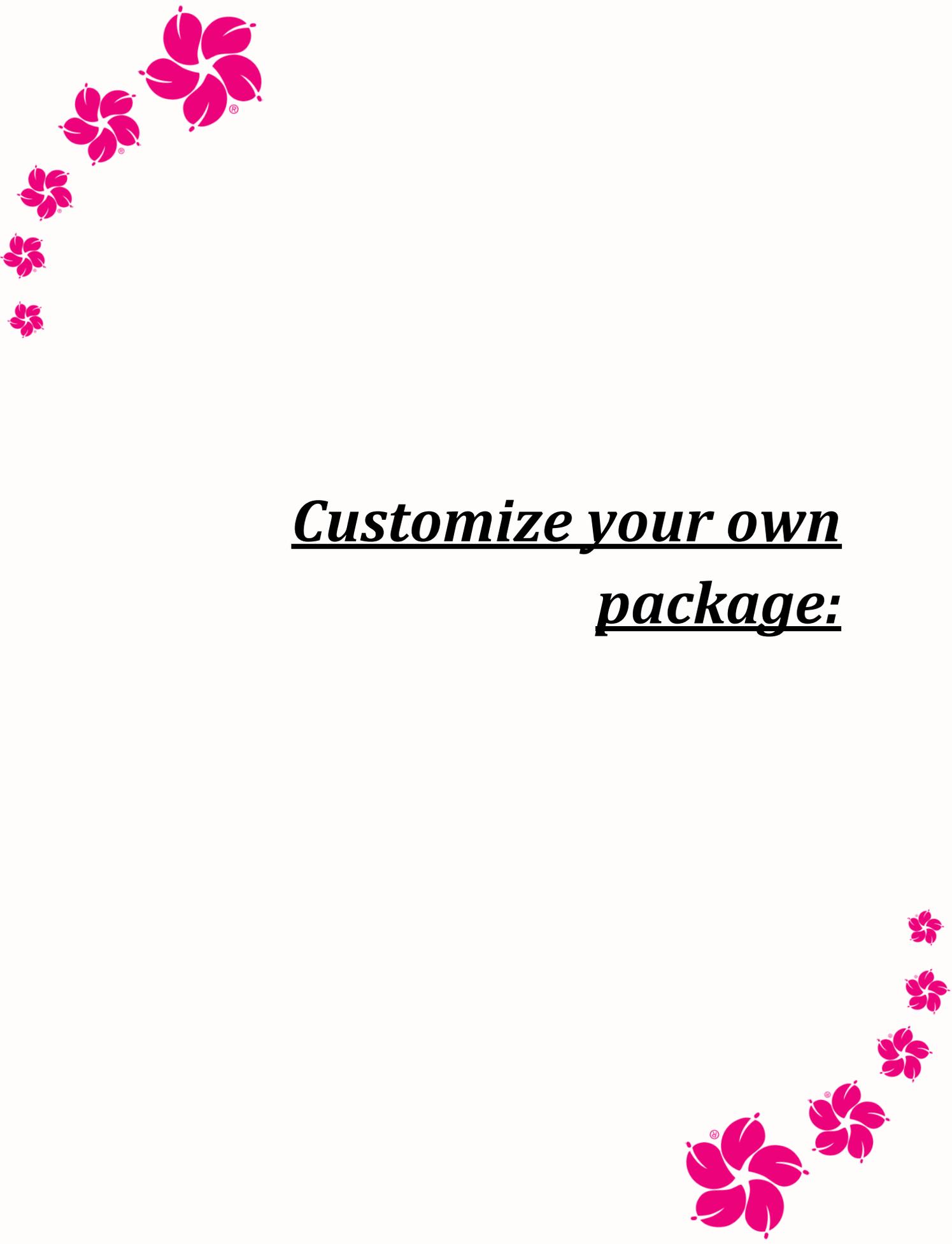
Sauvignon Blanc

Zinfandel

Sparkling Wine

Assorted Soft Drinks
and Bottled Water





Customize your own
package:

Appetizers:

HOT

(Minimum of 50 pcs per item)

POULTRY

Hazelnut Crust Chicken
Tenders \$3.50++

Chicken Lemongrass
Potsticker \$3.00++

Bacon Wrapped Chicken
Jalapeno Bites \$4.50++

Sesame Chicken Tempura \$3.00++
Mini Chicken Cordon Bleu \$4.50++

SEAFOOD

Fried Gulf Shrimp with
Cocktail & Tartar \$4.50++
Shrimp or Scallops

Wrapped in Bacon \$4.50++
Pecan Shrimp Skewer \$4.50++
Shrimp Dejonge \$4.50++

Mini Coconut Shrimp
Spring Roll \$3.00++

Hatch Green Chili

Crab Cake \$4.50++

Lobster Empanada \$4.00++
Tempura Crisp Shrimp \$5.00++

BEEF

Beef, Pepper &
Onion Kabob \$4.00++

Everything Dog in a Blanket \$3.00++

Beef Barbacoa Taco \$3.50++

Beef Sliders \$3.00++

PORK

Pepperoni Calzone \$3.50++

Mini Assorted Deep

Dish Pizzas \$3.00++

Stuffed Potato Tot \$3.00++

Sausage Mac & Cheese

Fritter \$3.00++

Stuffed New Potato

with Bacon \$3.00++

VEGETARIAN

Stuffed Sweet Potato \$3.00++

Kale & Vegetable Dumpling \$3.00++

Raspberry Brie en Croute \$4.00++

Vegetable Spring Roll \$3.00++

Three Cheese Crostini \$3.00++

CHEFS SPECIALTIES

Seared Ahi Tuna, Salmon or
Shrimp Rice Ball
with Ponzu \$4.50++

Beef Carpaccio Crostini with
Marinated Tomatoes and
Chimichurri \$4.50++

Roasted Fingerling Potato
With Smoked Salmon and
Crème Fraiche \$4.50++

Smoked Duck Breast with
Fresh Pear and Blackberry
Preserves on Endive \$4.50++

Shrimp and Crab Scuffle
with Pesto lemon Butter \$4.50++

Caramelized Endive Crostini
With Goat Cheese and
Toasted Pine Nuts \$4.50++

Beef Tartare Crostini with
Spicy Aioli \$4.50++

Seared Scallop with
Citrus Relish on Spoon \$4.50++

Beef Carpaccio with
Caramelized Onions on
Gorgonzola Crostini \$4.50++

Seared Ahi Tuna on Cucumber
With Wasabi Caviar
and Ponzu \$4.50++

Gulf Snapper Ceviche
with Plantain Chip \$4.50++

Ahi Tuna Tartare on
Wanton Crisp \$4.50++

Roasted Roman Artichoke
with Marinated Goat Cheese
and Olive Tapenade \$4.50++

COLD

(Minimum of 50 pcs per item)

Chilled Gulf Shrimp with
Cocktail & Remoulade Sauce \$4.50

Assorted Finger sandwiches \$3.50

Crostini with Tomato & Basil
Smoked Salmon Pinwheels \$3.00

Southern Deviled Eggs \$3.50

Caprese Skewer \$4.50

Mexican Shrimp
Cocktail Shooters \$4.50

Gruyere Cheese Tarts \$3.50

Shaved Beef Tenderloin on
Herb Crostini with Grilled
Onions & Blue Cheese \$4.50

Vegetable Sushi & Salmon &
Cream Cheese Sushi with
Wasabi Dipping Sauce \$4.50

PLATED DINNERS

*All dinners include Soup or Salad, Chefs Vegetable and Starch,
Freshly Baked Bread, Iced Tea and Coffee Service*

TRUFFLED CHICKEN

Truffle Scented Breast of
Chicken with Parmesan Herb
Polenta and Local Vegetables

\$38.00++

CENTER CUT FILET
With Classic Béarnaise

\$53.00++

STUFFED CHICKEN

With Lobster, Mushroom,
Roasted Corn and
Fresh Spinach

\$43.00++

SURF AND TURFS

(All Beef options come with your
choice of 6oz. Filet or 8oz Sirloin)

Substitute an 8oz filet

for \$10 more

GRILLED ATLANTIC SALMON
With Sweet Corn, Tomato and
Avocado Relish

\$41.00++

SNAPPER
AND BEEF FILET MIGNON
BEARNAISE

\$55.00++

JUMBO SHRIMP SCAMPI
Sautéed with Butter, Herbs,
Garlic
And White Wine

\$41.00++

BEEF FILET AND BACON
WRAPPED CHICKEN COMBO
Onion Jam Comfit, Au Gratin
Potatoes and Young Vegetables

\$53.00++

GRILLED NEW YORK STRIP
With Onion Jam Comfit and
Pinot Noir Demi

\$51.00++

SURF and TURF
Pan Roasted Gulf Grouper and
Filet Mignon Béarnaise

\$59.00++

BUFFETS

All buffets include Iced Tea, Tropical Fruit Punch and Coffee

EL MERCADO

- Fresh Mixed Greens with Jicama, Black Beans, Corn, Red Onions and Tomatoes with Jalapeno Ranch
- Charred Corn Guacamole and Mexican Salsa served with Tortilla Chips
- Home Made Tamale Pie
- Grilled Beef and Chicken Fajitas with Grilled Onions and Poblano Peppers served with Warm Flour Tortillas, Sour Cream and Pico De Gallo
- Spanish Rice
- Vegetarian Borracho Beans
- Mexican Sugar Cookies

\$37.00++ 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
Blackened Chicken Alfredo with Pasta
Parmesan Encrusted Eggplant with Marinara Sauce and Mozzarella Cheese
Crab Cakes with Spicy Tomato Coulis
Chef's Choice of Vegetable
Warm Breads and Butter
Chocolate Dipped Strawberries
Mints and Nuts

\$45.00++ per person

THE GINGER

Mixed Field Greens with
Strawberries, Apples, Pears
and Hearts of Palm

Pasta Salad Primavera

Shrimp Scampi

Grilled Chicken Breast
Florentine

Roast Sirloin Au Jus Carving
Station**

Roasted New Potatoes

Chef's Choice of Vegetables

Warm Breads and Butter

Chocolate Dipped
Strawberries

Mints and Nuts

\$50.00++ per person

THE ORCHID

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

Tuxedo Orzo Salad with
Tomato Mozzarella Basil
Vinaigrette

Classic Caesar Salad

Spiced Rub Chicken Breast
with Thyme

Tri-Colored Tortilla Crusted
Tilapia with White Wine
Cream Sauce

Prime Rib Au Jus Carving
Station**

Roasted Garlic Mashed
Potatoes

Chef's Seasonal Grilled
Vegetables

Warm Breads and Butter

Chocolate Dipped
Strawberries

Mints and Nuts

\$55.00++ per person

Additional \$125.00 Charge for Carver

HOSTED BAR

Deluxe Brands \$8
Premium Brands \$9
House wine \$8
Premium Beer \$7
Domestic Beer \$6
House Wine per Bottle \$32
House Champagne \$32
Cordials and Cognacs add \$3
Soft Drinks \$4
Domestic Kegs \$450
Imported Kegs upon request

CASH BAR

Requires One Bartender and One Cashier per 100 guests

One time set-up fee is \$200.00
(waived with \$2,500.00 in bar sales)

plus

BARTENDER CHARGE

\$125 per bar
(4-Hours- \$35 each
additional hour)

and

CHARGE

\$25 per hour
(2 hour minimum)

CASHIE

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Suggested add-ons:

- ❖ Extra Appetizers @\$4.50++ per piece
- ❖ Cake Cutting fee @\$75.00+
- ❖ Cake Serving fee @\$125.00+
- ❖ Signature Drink (Deluxe Brand) @\$8.00++ per drink
- ❖ Imperial White Chair Covers @\$3.00+ each

ROOM RENTAL FEES:

**For pricing and availability of the venues, please call
Vlada Washington 409-683-4418 or
e-mail: vwashington@moodygardens.org**