



Moody Gardens Wedding Packages



Minimum of 50 Guest

Alcoholic Beverages Purchased a la carte with buffets

Price Does Not Include 22% Service Fee &

State Tax of 8.25%



Included in the Wedding Package

Variety of Ceremony Spaces

(Viewfinders Terrace has an upcharge of \$500)

(Rainforest Pyramid, Aquarium, Colonel Paddlewheel require a rental fee)

*Times Vary Depending on Season

Reception Space in The Hotel Ballrooms

Minimum of 50 Guest

20% Discount for the hotel accommodation on the wedding night

Choice of buffet or served dinner

Tables, Chairs, Glassware, Silverware, White Linens, Napkins, Votive
Candles, Centerpieces, Risers, Cherrywood Dance Floor

(Color linen, napkins, & wedding arch available for an additional charge)

Complimentary menu tasting for (2) is provided for events over 150 or more
for served dinner's

(Tastings are conducted inside the Café in the Park on Tuesdays- Thursdays between
11:00am- 2:00pm)

Hotel room block with a special rate for your guest

1- hour Access to Moody Gardens Aquarium or Rainforest for couple's
wedding photos before or after ceremony (Couple and photographers only)

*Times vary depending on Season

To arrange for a memorable & stress free event, Moody Gardens highly
encourages our wedding clients to hire a wedding planner to assist at
minimum with day of coordination

Your catering manager is not responsible for coordination, set up of décor, or
other wedding related items

There will be a dedicated Banquet Captain for your food and beverage
services

Punch by the Gallon

Fruit Punch \$30

Rum Punch \$80

Champagne Punch \$80

Margarita Punch \$80

Frozen Drink Rental: \$150

Premium Brands Beverage Package

Glenlivet Scotch

Maker's Mark Bourbon

Tanqueray Gin

Captain Morgan Rum

Milagro Reposado Tequila

Woodford Whiskey

Per Person

1 Hour: \$30

2 Hours: \$40

3 Hours: \$50

4 Hours: \$60

Includes: House Wines, Domestic & Premium Beers, Bottles Water, & Assorted Soft Drinks

Deluxe Brands Beverage Package

Johnny Walker Red

Jack Daniels Bourbon

Tito's Vodka

Beefeater Gin

Bacardi Sliver Rum

Milagro Silver Tequila

Crown Royal Whiskey

Per Person

1 Hour: \$25

2 Hours: \$35

3 Hours: \$45

4 Hours: \$55

Includes: House Wines, Domestic & Premium Beers, Bottles Water, & Assorted Soft Drinks

Beer & Wine Package

House Wine, Domestic & Premium Beers

1 Hour: \$25

3 Hours: \$45

2 Hours: \$35

4 Hours: \$55

House Wine: Lange Twins Vineyards

(Merlot, Chardonnay, Pinot Noir, Cabernet, Sauvignon Blanc)

Domestic Beer: Miller Light, Bud Light

Premium Beer: Michelob Ultra, Dos Equis, Shiner Bok, Modelo

Forever After Buffet

\$65 Per Person

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Cocktail Hour Hors d'oeuvres (Choice of Two)

(2) Pieces of each appetizer chosen, will be prepared per person

- Cream Cheese Artichoke Hearts
- Lobster Empanadas
- Vegetable Spring Rolls
- Chicken Potstickers
- Crab Beignets
- Bacon Wrapped Scallops
- Miniature Beef Wellingtons
- Sesame Breaded Chicken Tenders
- Brie Pear Beggar Purse
- Coconut Shrimp

Buffet

- Chopped Wedge Salad

Iceberg Lettuce, Tomato Relish,
Crumbled Bleu Cheese, Applewood
Smoked Bacon

Or

- Mixed Greens Salad

Teardrop tomatoes, Grilled Onions,
Dried Cherries, Spicy Pecans, Cotija
Cheese

- Pasta Buffet

Penne & Farfalle Pasta, Marinara & Alfredo
Sauces, Shrimp, Diced Chicken, Bell Peppers,
Mushrooms, Onions, Tomatoes, Parmesan
Cheese, Red Pepper Flakes

Or

- Baked Potato Bar

Chopped Brisket, Diced Chicken, Applewood
Smoked Bacon, Shredded Cheddar Cheese,
Green Onions, Sour Cream

- Roasted Grilled Vegetables

Choice of: Baby Carrots & Asparagus or
Zucchini, Squash, Bell Peppers

Buffet Includes: Coffee & Ice Tea Service, Chocolate Covered Strawberries, & Assorted Mints

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Fairytale Ending Buffet

\$75 Per Person

Price Does Not Include 22% Service Fee & State Tax of 8.25%

Cocktail Hour *Nor d'oeuvres* (Choice of Two)

(2) Pieces of each appetizer chosen, will be prepared per person

- Cream Cheese Artichoke Hearts
- Lobster Empanadas
- Vegetable Spring Rolls
- Chicken Potstickers
- Crab Beignets
- Bacon Wrapped Scallops
- Miniature Beef Wellingtons
- Sesame Breaded Chicken Tenders
- Brie Pear Beggar Purse
- Coconut Shrimp

Buffet

- Chopped Wedge Salad
Iceberg Lettuce, Tomato Relish,
Crumbled Bleu Cheese, Applewood
Smoked Bacon
- Roasted Grilled Vegetables
Choice of: Baby Carrots & Asparagus or
Zucchini, Squash, Bell Peppers
- Rigatoni Positano
Rigatoni Pasta baked with Italian Sausage,
Marinara Sauce and Ricotta Cheese
- Pan Roasted Salmon
With Wild Mushrooms, Arugula Risotto
- Smothered Chicken
With Caramelized Onions & Bacon Lardons

Buffet Includes: Coffee & Ice Tea Service, Chocolate Covered Strawberries, & Assorted Mints

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Tie the Knot Buffet

\$85 per Person

Price Does Not Include 22% Service Fee & State Tax of 8.25%

Cocktail Hour *Nor d'oeuvres* (Choice of Two)

(2) Pieces of each appetizer chosen, will be prepared per person

- Cream Cheese Artichoke Hearts
- Lobster Empanadas
- Vegetable Spring Rolls
- Chicken Potstickers
- Crab Beignets
- Bacon Wrapped Scallops
- Miniature Beef Wellingtons
- Sesame Breaded Chicken Tenders
- Brie Pear Beggar Purse
- Coconut Shrimp

Buffet

- Green Salad
Crisp Butter Lettuce, Cucumbers, Teardrop Tomatoes, Shaved Carrots, Red Onions
- Classic Caesar
Chopped Romaine Hearts, with Moody Gardens Signature Caesar Dressing, and Fresh Croutons
- Roasted Grilled Vegetables
Choice of: Baby Carrots & Asparagus or Zucchini, Squash, Bell Peppers
- Chicken Saltimbocca
With Prosciutto, Sage, Buffalo Mozzarella, Marsala Sauce
- Grilled Salmon
With Lemon, Capers, Wild Mushrooms
- Four Cheese Tortellini Carbonara
With Pancetta Bacon, Sage, English Peas

Carving Station

Roasted Prime Rib or Beef

Carved in Service with Rosemary Jus, & Miniature Rolls

Buffet Includes: Coffee & Ice Tea Service, Chocolate Covered Strawberries, & Assorted Mints

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Getting Hitched

\$80 Per Person

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Cocktail Hour Hors d'oeuvres (Choice of Two)

(2) Pieces of each appetizer chosen, will be prepared per person

- Cream Cheese Artichoke Hearts
- Lobster Empanadas
- Vegetable Spring Rolls
- Chicken Potstickers
- Crab Beignets
- Bacon Wrapped Scallops
- Miniature Beef Wellingtons
- Sesame Breaded Chicken Tenders
- Brie Pear Beggar Purse
- Coconut Shrimp

Plated Dinner

(Choose One)

- Spinach Salad

Pears, Candied Pecans, Shaved Red Onions

- Green Salad

Crisp Butter Lettuce, Cucumbers, Teardrop Tomatoes, Shaved Carrots, Red Onions

(Choose one of the Three)

- Stuffed Chicken

Lobster, Mushrooms, Roasted Corn, Fresh Spinach

- Medallions of Beef Tenderloin

With Onion Jam Confit, Au Grain Potatoes, Roasted Vegetables

- Grilled Salmon & Gulf Shrimp

Sautee of French Beans & Roasted Fingerling Potatoes with Béarnaise Sauce

Includes: Oven Baked Breads & Butter

Buffet Includes: Coffee & Ice Tea Service, Chocolate Covered Strawberries, & Assorted Mints

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That's Amore'

\$95 Per Person

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Mated Dinner

First Course (Choose One)

- **Seafood Bisque**
(Essence of Lobster & Shrimp, Finished with Cognac & Cream)
- **Roasted Corn & Butternut Squash**
(Chowder, Sweet Corn, Mild Green Chilis & Coriander, Slow Cooked with Cinnamon Butternut Squash)

Second Course (Choose One)

- **Caprese Salad**
Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Red
- **Green Salad**
Crisp Butter Lettuce, Cucumbers, Teardrop Tomatoes, Shaved Carrots, Red Onions

Third Course (Choose One)

- **Peppercorn Crusted Filet Mignon**
Whipped Garlic Mashed Potatoes, Roasted Red Pepper Sauce, Sweet Corn Confetti
- **Filet Mignon & Gulf Snapper**
Petite Filet & Gulf Snapper with Shrimp & Crab, Sherry Cream Sauce, Herb Polenta
- **Filet Mignon & Bacon Wrapped Chicken**
Onion Jam Confit, Au Grain Potatoes, Roasted Vegetables

Includes: Oven Baked Breads & Butter

Buffet Includes: Coffee & Ice Tea Service, Chocolate Covered Strawberries, & Assorted Mints

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A Romantic Evening

For Weddings under 50 Guest

\$79 Per Person

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*4 Hour Venue Rental (1 hour décor and setup, 30 minutes for ceremony/ vow exchange, 2 hour dinner service, 30 minutes clean up/ teardown)

*Ceremony and Dinner to be held in the Garden Cay Room or the Viewfinders Terrace

*Photos in the Pyramids can be Added for a Fee of \$300 per hour (Couples & Photographer only). Times will vary depending on season.

First Course (Choose One)

- **Green Salad**
Crisp Butter Lettuce, Cucumbers, Teardrop Tomatoes, Shaved Carrots, Red Onions
- **Chopped Wedge Salad**
Iceberg Lettuce, Tomato Relish, Crumbled Bleu Cheese, Applewood Smoked Bacon

Entrée (Choose One)

- **Filet Mignon Béarnaise**
8oz Prime Filet Mignon, Grilled to Perfection and Topped with Béarnaise Sauce, Served with Garden Fresh Vegetables, and Mashed Potatoes
- **Seared Gulf Snapper**
Topped with Sautéed Lump Crab Meat, Served with Garden Fresh Vegetables and Saffron Sauce, and Mashed Potatoes
- **Young Chicken Breast**
Served with Garden Fresh Vegetables, and Mashed Potatoes

Dessert

Cheesecake

White Chocolate Cheesecake with Strawberries

Enhancements

Displays and stations are enhancements to existing wedding buffets or plated dinners. Enhancements may not be purchased as a meal replacement. Stations that require a chef will have a \$175 fee added.

Displays

Charcuterie (serves 75)

Assorted Cured Dried Meats, Crostini, Breads & Crackers, Sweet Pickles, Assorted Olives, Pickled Vegetables, Spicy Mustard, Horseradish Crème, Spreads
\$900

Imported & Texas Artisan Cheeses (serves 75)

Assorted Crackers, Crostini & Breads, Seasonal Fruit, Various Imported & Texas Cheeses
\$600

Garden Fresh Vegetables (serves 75)

Broccoli, Cauliflower Florets, Baby Carrots, Zucchini, Baby Corn, Celery, Grape Tomatoes, Ranch Dressing
\$500

Seasonal Fresh Fruit Display (serves 75)

Seasonal Fruits with Pineapple Yogurt Dip
\$500

***Display prices can change depending on guest count**

Stations

Mac & Cheese

Braised Short Rib, Bacon, Ham, Tomato, Caramelized Onions, Gouda & Blue Cheese Crumbles
\$14pp

Street Tacos

Baja Shrimp Tacos, with Cabbage Slaw, Cilantro Vinaigrette & Queso Fresco
or
Tacos Al Pastor, with Diced Onion, Fresh Cilantro, and Lime
\$16 pp

Hand Crafted Sushi

Spicy Tuna Rolls, California Rolls, Rock and Rolls
\$18pp

Sweet Tooth

Assorted Homemade Cookies and Brownies, Cake Balls, Vanilla Ice Cream, Sprinkles, and Assorted Toppings
\$14pp

Carving Stations

Buffalo Turkey Breast

Blue Cheese Aioli, Franks Hot Sauce, with Carving Rolls
\$Market Price

Roasted Pork Loin

Banana Leaf Wrapped, Chipotle Glazed
\$Market Price

Smoked Prime Rib

House Smoked Prime Rib, with Onion Jam Confit, Country Mustard, Horseradish Cream, and Craving Rolls
\$Market Price

Roasted Tenderloin

Whole Roasted Beef Tenderloin, with Onion Jam Confit, Sautéed Mushrooms, Horseradish Cream, Béarnaise
\$Market Price

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Cakes

Cake Sizes

Servings

5" Round	8	\$40
6" Round	12	\$60
8" Round	24	\$120
10" Round	38	\$190
12" Round	56	\$280
14" Round	78	\$390
16" Round	100	\$500

2 Tier Cake

5" & 6"	20	\$100
6" & 8"	36	\$180
8" & 10"	62	\$310

3 Tier Cake

5" , 6" , 8"	44	\$220
6" , 8" , 10"	74	\$370
8" , 10" , 12"	118	\$590

4 Tier Cake

5" , 6" , 8" , 10"	80	\$400
6" , 8" , 10" , 12"	130	\$650
8" , 10" , 12" , 14"	196	\$980

5 Tier Cake

6" , 8" , 10" , 12" , 14"	208	\$1,040
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Cakes

Cake Flavors

Chocolate Cake/ Chocolate/ Vanilla Buttercream

Chocolate Cake/ Chocolate Ganache/ Vanilla Buttercream

Vanilla Cake/ Vanilla Buttercream

Red Velvet Cake/ Lemon Curd/ Vanilla Buttercream

Marble Cake/ Chocolate/ Vanilla Buttercream

Coconut Cake/ Coconut/ Vanilla Buttercream

Chocolate Cake/ Peanut Butter/ Vanilla Buttercream

*Custom Cake Flavors Available Upon Request

1 Year Anniversary Cake

5" Round

\$20

Boxed & Ready to Freeze

Cupcakes

Same as Cake Flavors

\$2.75 Each

Custom Additions

*Additional Charges for Customizations

*Fresh Flowers

*Fondant & Décor