Moody Gardens

WEDDING PACKAGES
Included in the Wedding Packages

Reception Venue

Hotel Accommodations for the bride and groom on the wedding night

Butler passed appetizer for the cocktail hour
And
Moody Gardens Fruit and Cheese Display

Champagne Toast

Choice of buffet or served dinner

Tables, banquet chairs, china, glassware and silverware
Moody Gardens white linens, napkins, votive candles and centerpieces
Risers and cherry wood dance floor

Menu tasting for up to 4 people

Room block and special hotel rate for wedding guests

Access to Moody Gardens Aquarium, Rainforest or Colonel Paddlewheel Boat for bridal portraits or wedding day pictures for the bride, groom and their photographer - transportation provided

Minimum of 50 guests required
Prices do not include 20% service fee and the state sales tax of 8.25% on all food and beverage

Alcoholic beverages purchased a la carte
Beverage Packages

Punch by the Gallon

<table>
<thead>
<tr>
<th>Fruit Punch</th>
<th>$30</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rum Punch</td>
<td>$80</td>
</tr>
<tr>
<td>Frozen Drink Machine Rental</td>
<td>$150</td>
</tr>
<tr>
<td>Champagne Punch</td>
<td>$80</td>
</tr>
<tr>
<td>Margarita Punch</td>
<td>$80</td>
</tr>
</tbody>
</table>

Premium Brands Beverage Packages

<table>
<thead>
<tr>
<th>Glenlivet Scotch</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maker's Mark Bourbon</td>
<td>$30 1 Hour</td>
</tr>
<tr>
<td>Tanqueray Gin</td>
<td>$40 2 Hours</td>
</tr>
<tr>
<td>Grey Goose Vodka</td>
<td>$50 3 Hours</td>
</tr>
<tr>
<td>Captain Morgan Rum</td>
<td>$60 4 Hours</td>
</tr>
<tr>
<td>Milargo Reposado</td>
<td></td>
</tr>
<tr>
<td>Woodford Whiskey</td>
<td></td>
</tr>
</tbody>
</table>

Includes: House Wine, Domestic and Premium Beer, Bottled Water and Assorted Soft Drinks

Deluxe Brands Beverage Packages

<table>
<thead>
<tr>
<th>Johnny Walker Red</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jack Daniels Bourbon</td>
<td>$25 1 Hour</td>
</tr>
<tr>
<td>Tito's Vodka</td>
<td>$35 2 Hours</td>
</tr>
<tr>
<td>Beefeater Gin</td>
<td>$45 3 Hours</td>
</tr>
<tr>
<td>Bacardi Silver Rum</td>
<td>$55 4 Hours</td>
</tr>
<tr>
<td>Milagro Silver Tequila</td>
<td></td>
</tr>
<tr>
<td>Crown Royal Whiskey</td>
<td></td>
</tr>
</tbody>
</table>

Includes: House Wine, Domestic and Premium Beer, Bottled Water and Assorted Soft Drinks

Beer and Wine Package

<table>
<thead>
<tr>
<th>House Wine and Domestic and Premium Beer</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$20</td>
</tr>
<tr>
<td>2 Hours</td>
<td>$25</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$30</td>
</tr>
<tr>
<td>4 Hours</td>
<td>$35</td>
</tr>
</tbody>
</table>

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 Boc, Modelo

Prices do not include 20% service fee and the state sales tax of 8.25% on all food and beverage
## Welcome Table (choice of 3)

Choice of three hor d'oeuvres

- Domestic and Imported Cheeses, Assorted Crackers, Crostini and Breads
- Fresh Vegetable Display with Ranch Dip
- Assorted Crackers, Crostini
- Seasonal Fresh Fruit with Pineapple Yogurt Dip

## Hor d'oeuvres

Choice of three hor d'oeuvres

- Two pieces of each appetizer chosen will be prepared per person

- Cream Cheese filled Artichoke Hearts
- Bacon wrapped Scallops
- Lobster Empanadas
- Miniature Beef Wellington
- Crab Beignets
- Sesame Breaded Chicken Tenders
- Vegetable Spring Rolls
- Coconut Shrimp
- Chicken Lemongrass Potstickers
- Raspberry Bri en Croute

## Buffet

- Green Salad
- Chicken Saltimbocca with Prosciutto, Sage, Buffalo Mozzarella and Marsala Sauce
- Crisp Butter Lettuce, Cucumbers, Teardrop Tomatoes, Shaved Carrots and Red Onion
- Grilled Salmon with Lemon, Capers and Wild Mushrooms
- Garden Antipasto
- Four Cheese Tortellini Carbonara with Pancetta Bacon, Sage and English Peas
- Artichoke Hearts, Roasted Red Peppers, Genoa Salami, Kalamata Olives, Provolone Cheese, Marinated Cauliflower & Mushrooms, Sweet Onions, Tomatoes and Fresh Mozzarella
- Fresh Vegetables

## Carving Station

- Roasted Prime Rib of Beef
- Carved in service with Rosemary Jus and miniature rolls

## Coffee and Iced Tea Service

- Coffee and Iced Tea Service

## Chocolate Covered Strawberries and Assorted Mints

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**Tie the Knot Buffet**

Price does not include 20% service fee and the state sales tax of 8.25% on all food and beverage

Alcoholic beverages purchased a la carte
Forever After Buffet

Welcome Table (choice of 3)

Choice of three

- Domestic and Imported Cheeses,
  Assorted Crackers, Crostini and Breads

- Fresh Vegetable Display
  with Ranch Dip

- Seasonal Fresh Fruit
  with Pineapple Yogurt Dip

Under the table, you’ll find:

- Choice of three hor d’oeuvres

Two pieces of each appetizer chosen will be prepared per person

- Cream Cheese filled Artichoke Hearts
- Lobster Empanadas
- Crab Beignets
- Vegetable Spring Rolls
- Chicken Lemongrass Potstickers
- Bacon wrapped Scallops
- Miniature Beef Wellington
- Sesame Breaded Chicken Tenders
- Coconut Shrimp
- Raspberry Bri en Croute

Hor d’oeuvres

- Bruschetta Crostini
  with Tomato and Basil
- Fresh Vegetable Display
  with Ranch Dip
- Seasonal Fresh Fruit
  with Pineapple Yogurt Dip

Buffet

- Chopped Wedge Salad
  Iceberg Lettuce, Tomato Relish, Crumbled Bleu Cheese, Applewood Smoked Bacon
- Mixed Greens, Teardrop Tomatoes, Grilled Onions, Dried Cherries, Spicy Pecans, Cotja Cheese
- OR
- Pasta Station
  Penne and Farfalle Pasta with Shrimp, Chicken, Bell Peppers, Mushrooms, Onions, Tomatoes, Parmesan Cheese, Red Pepper Flakes, Marinara and Alfredo Sauces
- Mashed Potato Bar
  Chopped Brisket, Diced Chicken, Applewood Smoked Bacon, Shredded Cheddar Cheese, Green Onions, Sour Cream
- OR

Fresh Vegetables

Carving Station

- Pepper and Herb Crusted Prime Rib
- Horseradish Cream, Onion Jam Confit, Country Mustard and Miniature Rolls

Fresh Vegetables

Coffee and Iced Tea Service

Chocolate Covered Strawberries and Assorted Mints

Forever After Buffet $75.75 + per person

Minimum of 50 guests
Price does not include 20% service fee and the state sales tax of 8.25% on all food and beverage
Alcoholic beverages purchased a la carte
WEDDING PACKAGES

Cream Cheese filled Artichoke Hearts
Lobster Empanadas
Crab Beignets
Vegetable Spring Rolls
Chicken Lemongrass Potstickers
Bacon wrapped Scallops
Miniature Beef Wellington
Sesame Breaded Chicken Tenders
Coconut Shrimp
Raspberry Bri en Croute

Choice of three hor'doeuvres
Two pieces of each appetizer chosen will be prepared per person

Domestic and Imported Cheeses,
Assorted Crackers, Crostini and Breads
Bruschetta Crostini with Tomato and Basil
Fresh Vegetable Display with Ranch Dip
Seasonal Fresh Fruit with Pineapple Yogurt Dip

Choice of three

Chopped Wedge Salad
Iceberg Lettuce, Tomato Relish, Crumbled Bleu Cheese, Applewood Smoked Bacon
Fresh Grilled Vegetables
Broccoli and Cauliflower Florets, Baby Carrots, Zucchini and Corn
Rigatoni Positano with Italian Sausage, Marinara Sauce and Ricotta Cheese
Garden Antipasto
Artichoke Hearts, Roasted Red Peppers, Genoa Salami, Kalamata Olives, Provolone Cheese, Marinated Cauliflower & Mushrooms, Sweet Onions, Tomatoes and Fresh Mozzarella
Pan Roasted Salmon with wild Mushrooms and Arugula Risotto
Smothered Chicken, Caramelized Onions and Bacon Lardons

Carving Station
Pepper and Herb Crusted Prime Rib
Horseradish Cream, Onion Jam Confit, Country Mustard and Miniature Rolls

Coffee and Iced Tea Service
Chocolate Covered Strawberries and Assorted Mints

Fairytale Ending Buffet $85.75 + + per person
Minimum of 50 guests
Price does not include 20% service fee and the state sales tax of 8.25% on all food and beverage
Alcoholic beverages purchased a la carte
Welcome Table (choice of 3)

Choice of three
Domestic and Imported Cheeses, Assorted Crackers, Crostini and Breads

Fresh Vegetable Display with Ranch Dip

Bruschetta Crostini with Tomato and Basil

Seasonal Fresh Fruit with Pineapple Yogurt Dip

Choice of three hor d’oeuvres
Two pieces of each appetizer chosen will be prepared per person

Cream Cheese filled Artichoke Hearts
Lobster Empanadas
Crab Beignets
Vegetable Spring Rolls
Chicken Lemongrass Potstickers

Bacon wrapped Scallops
Miniature Beef Wellington
Sesame Breaded Chicken Tenders
Coconut Shrimp
Raspberry Bri en Croute

Dinner

Choice of One
Spinach Salad
Pears, Candied Pecans, Shaved Red Onion

Green Salad
Crisp Butter Lettuce, Cucumbers, Teardrop Tomatoes, Shaved Carrots, Red Onion

Stuffed Chicken
Lobster, Mushroom, Roasted Corn, and Fresh Spinach

Choice of One
Medallions of Beef Tenderloin With Onion Jam Confit, Au Gratin Potatoes, and Young Vegetables

Grilled Salmon and Gulf Shrimp
Sautéé of French Beans and Roasted Fingerling Potatoes with Bearnaise Sauce

Oven Fresh Baked Breads and Butter

Coffee and Iced Tea Service

Chocolate Covered Strawberries and Assorted Mints

Gettin’ Hitched Dinner $90.75 + + per person

Minimum of 50 guests
Price does not include 20% service fee and the state sales tax of 8.25% on all food and beverage

Alcoholic beverages purchased a la carte
<table>
<thead>
<tr>
<th>First Course</th>
<th>Second Course</th>
</tr>
</thead>
</table>
| Seafood Bisque  
Essence of Lobster and Shrimp  
Finished with Cognac and Cream | Roasted Corn & Butternut Squash Chowder  
Sweet Corn, Mild Green Chiles and Coriander,  
slow cooked with Cinnamon Butternut Squash |
| Caprese Salad  
Heirloom Tomatoes, Fresh Mozzarella,  
Fresh Basil and Red Onion | Green Salad  
Crisp Butter Lettuce, Cucumbers, Teardrop Tomatoes, Shaved Carrots, Red Onion |

<table>
<thead>
<tr>
<th>Third Course</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of One</td>
</tr>
</tbody>
</table>
| Peppercorn Crusted Filet Mignon  
Whipped Garlic Mashed Potatoes, Roasted Red Pepper Sauce and Sweet Corn Confetti | Filet Mignon and Gulf Snapper  
Petite Filet and Red Snapper with Shrimp and Crab, Sherry Cream Sauce, Herb Polenta |
| Filet Mignon and Bacon wrapped Chicken  
Onion Jam Confit, Au Gratin Potatoes and Young Vegetables | |
| Oven Fresh Baked Breads and Butter | |
| Coffee and Iced Tea Service | |
| Chocolate Covered Strawberries and Assorted Mints | |

**That’s Amore! Dinner $100.75 + + per person**

Minimum of 50 guests  
Price does not include 20% service fee and the state sales tax of 8.25% on all food and beverage

Alcoholic beverages purchased a la carte
Elopement package for up to 12 people

Ceremony Venue
Viewfinders Terrace
Gallery Seating for 20
Starfish Room
Gallery Seating for 10

Allotted time for wedding party to bring in props or decorations

Reception in Shearn's Lounge
Cocktail service at the bar for up to 12 people for 30 minutes

Dinner in Shearn's 5pm to 7pm
Prix-fixe Menu
First Course
Seasonal House Salad
Second Course
Shearn's Signature Lobster Bisque
Choice of Entrée
Filet Mignon Bearnaise
8 ounce Prime Filet Mignon, Grilled to perfection, served with Bearnaise Sauce and Grilled Vegetables
Seared Gulf Snapper
Topped with Sautéed Lump Crab Meat, served with Fresh Vegetables and Saffron Sauce
Young Chicken Breast Chop
Served with Fresh Vegetables
Oven Fresh Baked Breads and Butter

Wedding Cake
Miniature Moody Gardens Wedding Cake

Champagne Toast
Let's Run Away Package includes accommodations for the Bride and Groom on their wedding night.

Breakfast
at Café in the Park for the Bride and Groom

Let's Run Away Package Total $2,129.00

Price does not include 20% service fee and the state sales tax of 8.25% on all food and beverage
Alcoholic beverages purchased a la carte
# Wedding Packages

Price does not include 20% service fee and the state sales tax of 8.25% on all food and beverage.

## Cake Sizes

<table>
<thead>
<tr>
<th></th>
<th>Servings</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>5” Round</td>
<td>8</td>
<td>$40</td>
</tr>
<tr>
<td>6” Round</td>
<td>12</td>
<td>$60</td>
</tr>
<tr>
<td>8” Round</td>
<td>24</td>
<td>$120</td>
</tr>
<tr>
<td>10” Round</td>
<td>38</td>
<td>$190</td>
</tr>
<tr>
<td>12” Round</td>
<td>56</td>
<td>$280</td>
</tr>
<tr>
<td>14” Round</td>
<td>78</td>
<td>$390</td>
</tr>
<tr>
<td>16” Round</td>
<td>100</td>
<td>$500</td>
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## 2 Tier Cake

<table>
<thead>
<tr>
<th></th>
<th>Servings</th>
<th>Price</th>
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<tbody>
<tr>
<td>5” &amp; 6”</td>
<td>20</td>
<td>$100</td>
</tr>
<tr>
<td>6” &amp; 8”</td>
<td>36</td>
<td>$180</td>
</tr>
<tr>
<td>8” &amp; 10”</td>
<td>62</td>
<td>$310</td>
</tr>
</tbody>
</table>

## 3 Tier Cake

<table>
<thead>
<tr>
<th></th>
<th>Servings</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>5” &amp; 6” &amp; 8”</td>
<td>44</td>
<td>$220</td>
</tr>
<tr>
<td>6” &amp; 8” &amp; 10”</td>
<td>74</td>
<td>$370</td>
</tr>
<tr>
<td>8” &amp; 10” &amp; 12”</td>
<td>118</td>
<td>$590</td>
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## 4 Tier Cake

<table>
<thead>
<tr>
<th></th>
<th>Servings</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>5” &amp; 6” &amp; 8” &amp; 10”</td>
<td>80</td>
<td>$400</td>
</tr>
<tr>
<td>6” &amp; 8” &amp; 10” &amp; 12”</td>
<td>130</td>
<td>$650</td>
</tr>
<tr>
<td>8” &amp; 10” &amp; 12” &amp; 14”</td>
<td>196</td>
<td>$980</td>
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## 5 Tier Cake

<table>
<thead>
<tr>
<th></th>
<th>Servings</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>6” &amp; 8” &amp; 10” &amp; 12” &amp; 14”</td>
<td>208</td>
<td>$1,040</td>
</tr>
</tbody>
</table>

Moody Gardens

WEDDING PACKAGES
Wedding Cakes

Cake Flavors

- Chocolate Cake / Chocolate / Vanilla Buttercream
- Chocolate Cake / Chocolate Ganache / Vanilla Buttercream
- Vanilla Cake / Vanilla Buttercream
- Vanilla Cake / Berry Jam / 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

Get a separate cake to take home with the purchase of a wedding cake

- 5" Round $20 Boxed and ready for freezer

Cupcakes

Same flavors as cakes $2.75 each

Custom Additions

Additional charges for customizations

- Fresh Flowers
- Fondant and Décor

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