



**ST REGIS**  
HOUSTON

**PRIVATE COCKTAIL RECEPTION**

**RECEPTION TABLES**

**THE ST. REGIS SEAFOOD BAR**

Freshly shucked oysters, chilled gulf shrimp  
Marinated clams and mussels  
Snow crab claws  
Traditional Mignonette sauce  
Roasted tomato horseradish aioli  
Lemon and lime wedges 30

**INTERNATIONAL CHEESE DISPLAY**

Selection of local and imported cheese from around the world  
With fresh fruit, sliced baguettes and crackers 14

**FRUIT AND BERRIES**

Elaborate display of seasonal sliced fruit and berries  
With lavender honey yogurt dressing 8

**VEGETABLE CRUDITE**

Assortment of market fresh seasonal vegetables with  
Roasted red pepper hummus and  
House made blue cheese dip 8

**SMOKED SALMON DISPLAY**

With traditional accompaniments 10

**SUSHI DISPLAY**

(Minimum of 25 guests required)  
Assorted vegetable and seafood maki and  
Nigiri sushi 10

**TRADITIONAL VIENNESE DESSERT TABLE**

Apricot almond tart  
German chocolate torte, tiramisu cake  
Lemon sour cream cheesecake, assorted truffles  
Miniature fruit tarts  
Miniature white chocolate Napoleons 20

Consuming raw or undercooked meat, fish, shellfish, or eggs  
May increase your risk for food-borne illnesses



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**BUTLER STYLE PASSED HORS D'OEUVRES**

**COLD HORS D'OEUVRES SELECTION**

Kona Kampachi ceviche with citrus gelee 7

Smoked salmon roulade with  
Seaweed caper cream cheese 6

Crab salad with avocado mousse 5

Moroccan spiced poached shrimp 6

Texas citrus poached scallops and  
Truffle buckwheat noodle lettuce wrap 7

Vietnamese vegetable spring roll with  
Avocado Crème Fraiche 5

Texas sushi roll with spicy chipotle tuna  
Grilled peppers avocado, fresh creamy Texas goat cheese 7

Roasted chicken with chickpeas, goat cheese and  
Tandoori dressing in phyllo 5

Sumac crusted Tataki of sushi grade tuna on  
Asian slaw and baked won ton chip 7

Melon and Proscuitto sails 5

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**BUTLER STYLE PASSED HORS D'OEUVRES**

**HOT HORS D'OEUVRES SELECTION**

Wild mushroom crispy spring rolls and  
Tomato coriander chutney 5

Seared vegetable pot stickers with  
Aged soy and Yuzu sauce 5

Tempura of shrimp on bamboo skewers with  
Pickled ginger horseradish aioli 7

Truffle risotto crab cakes 6

Chicken tostada and manchego with  
Lime cilantro cabbage slaw 6

Thai curry chicken satay, lemon basil peanut pesto 5

Kalua pork and roasted corn masa "arepa" with  
Pequillo chile con queso fondue 5

Duck and Foie Gras Brioche cheese toast with  
Brie and aged sherry vinegar ketchup 6

Pulled Texas chile braised beef short rib sliders with  
Smoked cheddar 6

Spiced domestic lamb meatball "Samosa" with  
Cucumber raita 6



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**CHEF ATTENDED ACTION STATIONS**

**\* GAZPACHO STATION SERVED ON ICE**

Traditional tomato gazpacho

Tropical fruit gazpacho

Texas citrus Snapper ceviche gazpacho 12

**\* PASTA STATION**

Rigatoni with peppers, zucchini, onions, pesto and asiago

Lobster ravioli with tender leeks and saffron cream 10

**\* MINI QUESADILLA STATION**

(Please choose two)

Flour tortilla with corn, diced tomato, cilantro

Pepper jack, avocado sour cream and

Heirloom pico de gallo with choice of:

Roasted duck, chicken, vegetable or shrimp 14

**\* HONG KONG MARKET STATION**

Fried jasmine rice with shrimp

Chicken Lo Mein

Steamed dumplings 16

**\* GULF COAST PAELLA STATION**

Valencia saffron rice, lobster, gulf shrimp, chicken, chorizo

Clams, mussels and roasted peppers 14

**SUSHI STATION**

(Minimum of 100 guests required)

Assorted vegetable and seafood maki and

Nigiri sushi prepared to order by

Japanese style sushi chef 35

\* A culinary attendant fee of 110 applies labor fee is based on a three hour minimum

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**CHEF ATTENDED CARVING STATION**

**\* SALMON AND CRAB WELLINGTON**

Cucumber dill aioli  
~serves 20 guest 320

**\* WHOLE ROASTED TURKEY**

Pan gravy and cranberry chutney  
Artisan breads and mini rolls  
~serves 40 guest 290

**\* BONE-IN MOLASSES GLAZED HAM**

Honey mustard mayonnaise  
Artisan breads and mini rolls  
~serves 60 guest 320

**\* ROTISSERIE TENDERLOIN OF BEEF**

Fresh mini rolls, truffle jus and chipotle mayonnaise  
Artisan breads and mini rolls  
~serves 20 guest 370

**\* HERB ROASTED PRIME RIB OF BEEF**

Caramelized onion jam, spicy mustard  
Sour cream, natural jus  
Artisan breads and mini rolls  
~serves 30 guest 480

**\* SLOW ROASTED STEAMSHIP ROUND OF BEEF**

Natural jus, horseradish cream, whole grain mustard  
Artisan breads and mini rolls  
~serves 150 guests 650

\* A culinary attendant fee of 110 applies  
Labor fee is based on a three hour minimum

Executive Chef Garret Fujieda  
Executive Banquet Chef Pivo Pich

Prices are subject to 22% Service Charge  
and 8.25% sales tax



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**PRIVATE PLATED DINNER**

The dinner entree prices include the choice of salad or soup, a selection of rolls, dessert and freshly brewed coffee, decaffeinated coffee and tea selection

**APPETIZERS**

Seared sashimi grade ahi tuna  
Buckwheat noodles with cucumber  
Enoki mushroom and cilantro honey soy 18

Lightly poached jumbo prawns, jicama slaw  
Lemon ginger gastrique 16

Grilled vegetable primavera risotto and  
Yellow tomato essence 10

Duck sausage and potato gnocchi  
Truffle parmesan broth 15

Main lobster and chive crepe with  
Vanilla sherry froth 21

**SOUPS**

Southwest tortilla soup with Jack cheese and avocado

Wild forest mushroom bisque

Roasted corn and crab soup

Consommé of free ranch chicken with  
Chicken dumplings and seasonal vegetables

Roasted carrot and ginger soup with  
Chive Crème Fraiche and micro chiso

Avocado gazpacho with aged sherry vinegar and  
Fine tortilla strips

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**SALADS**

Texas hill country greens, baby heirloom tomato  
Red onion, cucumber ring and lemon vinaigrette

Baby spinach with pancetta, cremini, roasted plum tomato  
Roasted pecans and aged sherry vinaigrette

Mixed greens with preserved figs, herb crusted goat cheese  
Roasted shallot vinaigrette

Southwest Caesar salad with avocado, roasted corn  
Manchego cheese, chipotle dressing

Orange and tomato salad with shaved fennel, watercress  
Lavender honey yuzu vinaigrette

Arugula and watercress frisée with bleu cheese  
Candied walnuts and raspberry vinaigrette



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**PRIVATE PLATED DINNER**

**ENTREES**

Soy marinated sea bass, hon-shimeji mushrooms  
Purple potato puree 63

Grilled shrimp and jumbo scallop, potato leek crepe  
Bouillabaise soubise 54

Crab crusted Atlantic salmon, oven roasted tomato and  
Fennel, vegetable jambalaya, Creole sauce 50

Grilled chicken breast with truffel risotto and  
Ratatouille fan, aged sherry demi glace 52

Roulade of chicken breast stuffed with spinach and  
Sundried tomato, mushroom Marsala ragout  
Caramelized onion and sweet potato hash 54

Mesquite free range chicken breast with grilled shrimp  
Valencia saffron risotto with chorizo and peppers  
Roasted tomato jus 54

Grilled tenderloin, pancetta chips, haricot vertes  
Merlot demi glace 64

Seared tenderloin medallions with caramelized onions  
Sweet potato dauphinois  
Butter poached carrots and merlot sauce 64

Braised short rib of beef and jumbo shrimp  
Sweet potato spinach pancake, grilled fennel  
Tomato relish and poached white asparagus 58

Grilled petite filet and roasted sea bass, truffle whipped  
Yukon gold potato, port wine reduction  
Stewed corn and leeks 69



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**PRIVATE PLATED DINNER**

**SWEET ENDINGS**

Raspberry sour cream tart

Crème brulee with raspberries

Apple blueberry crisp with cinnamon crème

Chocolate silk tart

Coconut panna cotta with macerated berries

Chocolate hazelnut bombe

Lemon meringue tart

Grand Marnier tres leches

White chocolate cheesecake

Tiramisu with coffee Anglaise

Assorted mingardise of hand crafted chocolates  
Cookies and biscotti 4



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**PRIVATE FUNCTION WINES**

**CHAMPAGNE AND SPARKLING WINES**

Marquis Monistrol Cava, Spain, N.V.	40
Gloria Ferrer Brut, California, N.V.	65
Moët & Chandon White Star, France, N.V.	85

**WHITE WINES**

**Sauvignon Blanc**

St. Supery, Napa Valley, 2004	50
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**Chardonnays**

Esser Vineyards, Monterey, 2004	36
Liberty School, California, 2003	45
Franciscan, Napa Valley, 2004	50
Talbott Kali Heart, Napa Valley, 2004	55
St. Clement, Napa Valley, 2003	60

**RED WINES**

**Merlot**

Los Cardos, Argentina, 2004	34
Frei Brothers Reserve, Sonoma County, 2004	45
Stonestreet, Sonoma, 2002	55

**Cabernet Sauvignon**

Esser Vineyards, Monterey, 2003	36
Deloach, Russian River Valley, 2000	40
Moon Mountain Estate, Sonoma County, 2002	50
Hess Estate, Napa Valley, 2003	60
Solaris Reserve, Napa Valley, 2000	65



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**PRIVATE FUNCTION SPIRITS**

**ESTABLISHED SELECTION**

Dewar's Scotch  
Jack Daniels Bourbon  
Johnnie Walker Red Label Whiskey  
Stolichnaya Vodka  
Voxx Vodka  
Beefeaters Gin  
Bacardi Light Rum  
Cuervo White Tequila  
~per drink 7.25

**DISTINCTIVE SELECTION**

Chivas Scotch  
J&B Scotch  
Gentleman Jack Bourbon  
Maker's Mark  
Crown Royal Whiskey  
Grey Goose Vodka  
Ketel One  
Bombay Sapphire Gin  
Tanqueray 10  
Malibu Dark Rum  
Patron Silver Tequila  
~per drink 8.25

**CORDIALS**

Hennesey VS  
Courvoisier VS  
Drambuie  
B & B  
Baileys  
Grand Marnier  
Amaretto  
Irish Mist  
Sambucca  
Chambord  
Frangelico  
~per drink 9-14

**BEER AND SOFT DRINKS**

Domestic beer 5  
Imported beer 5.50  
Soft drink 4  
Bottled mineral water 5

A bartender fee of 110 per bartender applies for the first three hours  
Each additional hour is priced at 35  
One bartender is required is every 75 guests in attendance



**ST REGIS**  
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**PRIVATE FUNCTIONS SPECIALTY BARS**

For more times than not, the bar is the necessary guest at the event, but never something anyone talks about afterwards. St. Regis, Houston plans on changing that by creating a variety of specialty cocktail rituals that will add flair, fun and fashion to even the most perfectly planned event

**FLOWING BUBBLES RITUAL**

Nothing declares the social status of an event better than champagne, and that declaration is rarely more definitive than this ritual combining a choice of three champagnes from five of the hotel’s most desired brands and a choice of three champagne cocktails from eight imaginative and popular recipes

Champagne choices include:  
Moët White Star, Veuve Clicquot Yellow Label  
Taittinger Nocturne, Laurent Perrier Rose  
Louis Roederer Brut

Cocktail choices include:  
Traditional St. Regis Mimosa, Champagne Fizz,  
Bellini, Red Apple Bellini, Strawberry Bubbles,  
Champagne Royale, Vanilla Pear Mimosa,  
Champagne Mojito  
~per cocktail 12

**LEGENDARY ST. REGIS BLOODY MARYS**

Several years ago, St. Regis properties around the world were asked to capitalize on the hotel’s historic connection with the famed Bloody Mary by creating their own takes on the original recipe. Their response is your gain. With this ritual comes a choice for three vodkas from the vodka & martini bar to make three Bloody Marys from recipes in The St. Regis Worldwide Bloody Mary Collection

The Red Snapper	From The St. Regis New York – The Original
The Mary Terranean	From The St. Regis Rome
The Capitol Mary	From The St. Regis Washington, D.C.
Harry's Texas Bloody Mary	From The St. Regis Houston
Bora Mary	From The St. Regis Bora Bora
Great Wall Bloody Mary	From The St. Regis Beijing.
~per cocktail 11	

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## PRIVATE FUNCTIONS SPECIALTY BARS

### \* VODKA & MARTINIS COLLECTION

Shaken, stirred, dirty or crystal clear, are just some of the choice guests will have in this vodka version of the world's most sophisticated drink. Pick five vodkas from the hotel's international collection of vodkas and give the nod toward three martinis from a choice of more than half a dozen recipes. The recipes run from The Classic St. Regis to the more exotic combinations, such as The Truffle

Vodka choices include:

Belvedere, Chopin, Grey Goose  
Grey Goose Poire, Ketel One Citron  
Stoli Vanil, Voxx

Cocktail choices include:

The Classic St. Regis Martini, The Wedding Martini  
The Coconut Martini, The Lychee Martini,  
The Truffle Martini, The White Chocolate Martini  
The Jade Cocktail  
~per cocktail 11

### TEQUILA & MARGARITA COLLECTION

In the past few decades, North Americans have moved tequila from the cantina to the castle and learned to appreciate the variables in this Mexican treasure. And no one complains about the margarita either. In this collection, guests can choose five top tequilas and a choice of three tequila-based cocktails - an exotic list of margaritas made with everything from tradition to pomegranates

Tequila choices include:

Cuervo 1800, Patron Silver, Patron Gold,  
Don Julio Anejo, Herradura Reposado,  
Tres Generaciones Anejo

Cocktail choices include:

The Sake Margarita, Pomegranate Margarita,  
Cadillac Margarita, Pear Cilantro Margarita,  
Melon Margarita  
~per cocktail 12

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\* Bar may be enhanced with an ice carving priced at 350



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## PRIVATE FUNCTIONS SPECIALTY BARS

### SWEET ENDINGS

Socializing is all about being cordial, and so is this selection. Perfect for the end of an affair, a choice of 10 delicious cordials is offered from St. Regis, Houston's extensive collection. Those are paired with an absolutely dazzling choice for three dessert cocktails, including ones made from chocolate and fruit. There's also tea and coffee

#### Cordial selection:

Amaretto di Saronno, Bailey's Irish Cream,  
B&B, Chambord, Drambuie, Frangelico,  
Godiva White, Godiva Dark, Grand Marnier,  
Sambucca, Hennessy VS, Courvoisier VS

#### Cocktail choices include:

The Toasted Coconut, Raspberry Chocolatini,  
Blueberry Tea, White Chocolate Martini  
Champagne Mojito  
~per cocktail 9-12

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