



MARRIOTT  
HOUSTON  
SUGAR LAND



# Event Menus

## Houston Marriott Sugar Land

16090 City Walk | Sugar Land | TX 77479

281.275.8400

[www.Marriott.com/HOUSL](http://www.Marriott.com/HOUSL)

All pricing is currently subject to  
27% Taxable Service Charge, 8.25% Sales Tax and 0.7049% State Cost Recovery Fee

09/19

# BREAKFAST

## PLATED SELECTIONS

---

### TRADITIONAL BREAKFAST \$22

- Fluffy Scrambled Farm Fresh Eggs
- Roasted Red Skin Potatoes
- Smoked Bacon Slices
- Country Style Breakfast Sausage Links

### RANCHERO'S EGGS \$22

- Fluffy Scrambled Farm Fresh Eggs, Diced Bacon and Queso Fresco, Served over a Herb Flour Tortilla, with Salsa Fresca and Pico de Gallo
- Accompanied by Refried Beans and Spicy Potatoes with Chorizo

### TOWN SQUARE PLATE \$24

- Egg Frittata with Asparagus, Sweet Peppers, Jack and Gruyere Cheeses
- Turkey Bacon or Turkey Sausage
- Hash Brown Potato

### BREAKFAST PLATE ENHANCEMENTS

Seasonal Sliced Fresh Fruit & Berries (Family Style) \$7 per person

All are served with Chilled Orange Juice  
Bakery Fresh Breakfast Pastries, Fruit Preserves & Sweet Cream Butter  
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Herbal Teas



# BREAKFAST

## BUFFET SELECTIONS (25 PERSON MINIMUM REQUIRED)

---

### **GREAT AMERICAN BREAKFAST**      **\$32**

- Assorted Sliced Fresh Fruit
- Assorted Cereals with Milk
- Fluffy Scrambled Farm Fresh Eggs and Assorted Toppings and Warm Tortillas
- Trio Roasted Potatoes of Yukon Gold, Purple and Sweet Potatoes
- Crisp Bacon Strips and Country Style Breakfast Sausage Patties
- Biscuits and Home-style Sausage Gravy
- Freshly Baked Breakfast Breads with Fruit Preserves and Sweet Cream Butter

### **SUNRISE ON THE RANGE**      **\$32**

- Whole Fresh Fruits
- Fluffy Scrambled Eggs
- Skillet Potatoes with Peppers and Onions
- Country Ham Steak with Redeye Gravy
- Mini Pancakes with Maple Syrup
- Assorted Danish & Muffins Sweet Cream Butter and Honey

### **SUGAR LAND BUFFET**      **\$35**

- Fresh Sliced Fruit with Honey Yogurt Dressing
- Individual Fruit Yogurts; Assorted Cold Cereal and Milk
- Thick Sliced French Toast with Powdered Sugar & Maple Syrup
- Fluffy Scrambled Farm Fresh Eggs and Assorted Toppings to include...  
    Sliced Mushrooms, Diced Green Onions, Cheddar Cheese, Bacon Bits, Green Peppers, Guacamole, Salsa and Flour Tortillas
- Shrimp and Cheese Grits
- Crisp Bacon Strips and Sliced Ham Steak
- Croissants and Muffins, Sweet Cream Butter and Honey

All are served with Chilled Orange Juice  
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Herbal Teas  
Assorted Soft Drinks and Bottled Waters



# BREAKFAST

## CONTINENTAL BREAKFASTS (10 PERSON MINIMUM)

---

### CONTINENTAL BREAKFAST **\$21**

- Assorted Chilled Juices
- Seasonal Sliced Fresh Fruit
- House Made Granola, Assorted Cereals and Milk
- Assorted Individual Yogurts
- Bakery Fresh Breakfast Pastries to include...  
Danish, Muffins and Croissants  
served with Fruit Preserves, Sweet Cream Butter and Margarine
- Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas
- Assorted Soft Drinks and Bottled Water

### BUFFET ENHANCEMENTS

(PRICED PER PERSON)

- |  |      |
|--|------|
| • Hard Boiled Eggs   | \$3  |
| • Individual Yogurt & Granola Parfaits   | \$4  |
| • Assorted Bagels and Flavored Cream Cheeses   | \$5  |
| • Sliced Smoked Salmon, Assorted Bagels & Flavored Cream Cheeses   | \$10 |
| • Assorted Miniature Breakfast Quiches (2 per person)  | \$6  |
| • Assorted Breakfast Tacos (2 per Person)  | \$6  |
| • French Toast Bar with Powdered Sugar and Maple Syrup   | \$6  |
| • Artisan Breakfast Sandwiches   | \$7  |
| • Oatmeal Bar with Brown Sugar, Nuts, Coconut, Raisins, Cranberries, Milk  | \$7  |
| • Mini Chicken Fried Chicken on a Biscuit (2 per person)   | \$7  |
| • Omelet Station*<br>with Regular Eggs and Egg Whites, Ham, Crumbled Bacon, Green Peppers,<br>Mushrooms, Onion, Spinach, Diced Tomato, Grated Cheese and Salsa | \$10 |

**\* ATTENDANT REQUIRED FOR STATION - \$125 EACH**



---

**HOUSTON MARRIOTT SUGAR LAND**

16090 City Walk | Sugar Land | TX 77479

# COFFEE BREAKS

## A LA CARTE ITEMS

---

### BAKERY AND PANTRY SELECTIONS

- Assorted Breakfast Pastries \$39 per dozen
- Assorted Warm Bagels and Flavored Cream Cheeses \$39 per dozen
- Buttermilk Biscuits with Sausage \$42 per dozen
- Seasonal Sliced Fresh Fruit & Berries \$9 per person
- Seasonal Whole Fresh Fruit \$3.50 per piece
- Double Chocolate Brownies \$39 per dozen
- Freshly Baked Assorted Cookies \$39 per dozen
- Granola Bars \$3.75 Each
- Individual Bags of Pretzels, Goldfish Snack Crackers \$3.75 Each
- Assorted Individual Bags of Potato Chips & Popcorn \$3.75 Each
- Individual Bags of Mixed Nuts \$4.00 Each
- Tortilla Chips with Chunky Salsa & Guacamole \$7 per person
- Premium Ice Cream Bars \$42 per dozen

### BEVERAGES

- Freshly Brewed Starbucks Coffee (regular or decaffeinated) \$70 per gallon
- Assorted Individual Herbal Tea Bags with Hot Water \$50 per gallon
- Iced Tea (sweetened or unsweetened) \$55 per gallon
- Lemonade \$55 per gallon
- Fresh Fruit Punch \$55 per gallon
- Hot Chocolate with Whipped Cream & Mini Marshmallows \$70 per gallon
- Bottled Water \$4.00 each
- Assorted Soft Drinks \$4.00 each
- Assorted Bottled Fruit Juices or Energy Drinks \$5.00 each



# COFFEE BREAKS

## ALL DAY PACKAGES (10 PERSON MINIMUM)

---

### SUGAR LAND PACKAGE

**\$34**

- Assorted Chilled Juices
- Sliced Fresh Fruit and Seasonal Berries
- Bakery Fresh Breakfast Pastries to include...  
Danish, Muffins and Croissants  
served with Fruit Preserves, Sweet Cream Butter and Margarine

### MID MORNING REFRESHER

- Seasonal Whole Fresh Fruit and Assorted Individual Fruit Yogurts
- Warm Donuts

### AFTERNOON SNACK

- Freshly Baked Cookies and Double Chocolate Brownies

### TEXAN DELUXE PACKAGE

**\$34**

- Assorted Chilled Juices
- Sliced Fresh Fruit and Seasonal Berries
- Bakery Fresh Breakfast Pastries to include...  
Danish, Muffins and Croissants  
served with Fruit Preserves, Sweet Cream Butter and Margarine
- Assorted Bagels with Flavored Cream Cheeses

### MID MORNING REFRESHER

- Seasonal Whole Fresh Fruit, Assorted Individual Fruit Yogurts
- Granola Bars

### AFTERNOON SNACK

- Chocolate Covered Pretzels
- Individual Bags of Flavored Kettle Cooked Chips and Popcorn

### ALL PACKAGE BREAKS COME WITH

- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Teas
- Assorted Soft Drinks and Bottled Water



# COFFEE BREAKS

## BEVERAGE PACKAGES (PER PERSON) (10 PERSON MINIMUM)

---

### HALF DAY BEVERAGES

**\$15**

- *Maximum Four Hours Unlimited Service*
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Teas
- Assorted Soft Drinks and Bottled Water

### ALL DAY BEVERAGES

**\$29**

- *Maximum Eight Hours Unlimited Service*
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Teas
- Assorted Soft Drinks and Bottled Water



# COFFEE BREAKS

## SPECIALTY BREAKS (PER PERSON) (10 PERSON MINIMUM)

---

### SUGAR RUSH

**\$18**

- Freshly Baked Assorted Cookies and Double Chocolate Brownies
- Freshly Brewed Starbucks Regular & Decaffeinated Coffee
- Herbal Teas and Hot Water
- Assorted Soft Drinks and Bottled Waters

### FIESTA FUN

**\$19**

- Tri-colored Corn Tortilla Chips served with...  
Guacamole, Pico de Gallo and Warm Nacho Cheese Sauce
- Cinnamon Sugar Churros and Sopapillas with Honey
- Assorted Soft Drinks and Bottled Waters

### HOME STRETCH

**\$19**

- Popcorn, Cracker Jacks & Bags of Peanuts
- Hot Pretzels with Mustard and Warm Nacho Cheese Sauce
- Assorted Premium Ice Cream Bars
- Assorted Soft Drinks and Lemonade

### HIGH ENERGY

**\$19**

- Whole Fresh Fruits
- Granola and Power Bars
- Assorted Bottled Energy Drinks and Juices
- Individual Bottled Bear Naked Drinks





# COFFEE BREAK

## SPECIALTY BREAKS (PER PERSON) (10 PERSON MINIMUM)

---

### SWEET TREATS

**\$19**

- Assorted Cupcakes and Mini Desserts
- Assorted Candy Bars
- Regular and Chocolate Milks
- Assorted Soft Drinks and Bottled Waters

### FIT FOR YOU

**\$19**

- Fresh Seasonal Crudités with Fat Free Ranch Dip
- Hummus with Pita Chips
- Nutella & Peanut Butter with Celery, Sliced Apples & Strawberries
- Flavored Iced Tea and Bottled Waters

### TEA TIME

**\$20**

- Assorted Finger Sandwiches (3 pieces per person)
- Shortbread Cookies
- Mini Scones served with Devonshire Cream
- Chocolate Dipped Strawberries
- Assorted Herbal English Teas and Bottled Waters



# LUNCH

## PLATED LUNCHEON

---

*All lunch plates are complemented with Choice of Salad & Dessert  
Chef's Selection of Fresh Seasonal Vegetables and Starch, Rolls and Butter  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Iced Tea*

### Lunch Entrée Selections

(priced per person)

- **Roasted Chicken Breast** **\$32**  
*with Wild Mushroom Ragout and Arugula Pesto*
- **Asiago Crusted Chicken Breast** **\$34**  
*with Dijon Mustard Beurre Blanc*
- **Chicken Picatta** **\$34**  
*Lightly Breaded and served with a Lemon, Caper Cream Sauce*
- **Stuffed Chicken Breast Roulade** **\$36**  
*Rolled with Andouille Sausage Stuffing with Roasted Red Pepper Cream Sauce*
- **Texas Rubbed Pork Loin** **\$29**  
*with Special House Dry Rub and Dijon Mustard Beurre Blanc*
- **Five Spice Pork Tenderloin** **\$31**  
*with Spiced Apple and Cranberry Chutney*
- **7 oz. Grilled Sirloin Steak** **\$38**  
*with Chimichurri Sauce*
- **6 oz. Petite Filet Mignon** **\$40**  
*with Caramelize Shallot Demi Glace*
- **12 oz. Marinated Rib-Eye Steak** **\$42**  
*with Roasted Garlic Jus*
- **Blackened Red Fish** **\$35**  
*with Creole Crawfish Cream Sauce*
- **Pan Seared Salmon** **\$35**  
*with Sesame Orange Ginger Relish*
- **Grilled Mahi Mahi** **\$37**  
*with Pineapple and Mango Salsa*

### Lunch Plate Enhancements

- Grilled, Sautéed or Blackened Shrimp \$10
- Crab Cake \$10



# LUNCH

## PLATED LUNCHEON CONTINUED

---

### Vegetarian Entrée Selections (price will match main entrée selection)

- Vegetable Wellington  
*Assorted Squashes, Portobello Mushroom and Eggplant with Mushroom Duxelle in Puff Pastry Topped with Roasted Tomato Sauce*
- Eggplant Rollatini Stuffed with Spinach and Feta Cheese
- Marinated Grilled Portobello  
*Giant Portobello Mushroom Cap stuffed with Spinach and Roasted Red Bell Pepper, Asiago Cheese and Sun-Dried Tomato Cream*

### Lunch Salad Selections (Select One)

- Signature House Salad  
*Mixed Field Greens, Ruby Red Grapefruit Supremes, Sugar-Spiced Pecans and Crumbled Texas Chevre served with Prickly Pear Vinaigrette*
- Classic Caesar Salad  
*Crisp Romaine Lettuce Hearts, Parmesan Cheese Shards, Garlic Herb Croutons and Traditional Caesar Dressing*
- Greek Salad  
*Chopped Romaine Lettuce, Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese and Peperoncini served with Traditional Greek Herb Vinaigrette*
- Santa Fe Salad  
*Mesculin Greens, Roasted Corn Kernels, Black Beans, Avocado, Tortilla Strips and Crumbled Cotija Cheese served with Ancho-Lime Vinaigrette*
- Spinach Salad  
*Baby Spinach, Sliced Mushrooms, Shaved Red Onions, Bacon Lardons and Crumbled Gorgonzola Cheese served with Raspberry Balsamic Vinaigrette*
- Garden Salad  
*Boston Bibb Lettuce, Grated Carrots, Zucchini Coins, Diced Tomato and Shredded Red Cabbage served with House-Made Ranch Dressing*

### Lunch Dessert Selections (Select One)

- Strawberry Daiquiri Cheesecake
- Key Lime Pie
- Italian Cream Cake
- Red Velvet Cake
- Chocolate Mousse Cake
- Sliced Fruit Tart



# LUNCH

## LUNCH BUFFETS (PER PERSON) (MINIMUM OF 25 GUESTS)

---

All Buffet Selections include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea

### TRADITIONAL DELI

**\$32**

- Seasonal Soup Du Jour
- Loaded Baked Potato Salad and Pesto Pasta Salad
- Creole Cole Slaw with Remoulade Dressing
- Assorted Cured and Smoked Meats and Cheeses
- Freshly Baked Sliced Breads and Rolls, Condiments and Dressings
- Assorted Soft Drinks and Bottled Waters

### SUBURBAN COWBOY BUFFET

**\$36**

- Chili Bean Soup
- Texas Field Greens Served with Ranch Dressing
- Creamy Cole Slaw and Potato Salad
- Relish Tray to include Onions, Pickles and Jalapenos
- Chicken Fried Steak with Country Gravy
- Barbecue Chicken and Sausage Links
- Corn on the Cob, Ranch Style Beans and Mashed Potatoes with Gravy
- Freshly Baked Cornbread and Butter
- Chocolate Ice Box Pie and Apple Cobbler

### BACKYARD BARBEQUE

**\$36**

- Texas Red Chili with Jalapenos, Chopped Red Onions, Monterey Jack Cheese and Sour Cream
- Texas Caesar Salad
- Cabbage Slaw with Margarita Vinaigrette and Southwestern Triple Bean Salad
- Dry Rub Hickory Slow Smoked Brisket
- Grilled Chicken with Root Beer Barbecue Sauce
- Applewood Smoked Sausage
- Chipotle Baked Beans, Rosemary Smashed Potatoes, Grilled Corn, Macaroni & Cheese
- Granny Smith Apple Tart, Chocolate Spice Pecan Tart and Peach Cobbler



---

**HOUSTON MARRIOTT SUGAR LAND**

16090 City Walk | Sugar Land | TX 77479

# LUNCH

## LUNCH BUFFETS CONTINUED (PER PERSON) (MINIMUM OF 25 GUESTS)

---

All Buffet Selections include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea

### BAYOU BUFFET

**\$40**

- Mixed Garden Greens with Red Cabbage, Jicama, Carrots and Cucumber Slices
- Shrimp Remoulade Salad
- Corn and Crab Soup
- Sausage and Pepper Jambalaya
- Blackened Catfish with Cajun Creole Sauce
- Sausage and Chicken Jambalaya
- Bourbon Grilled Chicken Breast
- Seafood Etouffee with Steamed Rice
- Stewed Corn, Okra and Tomatoes
- Seasoned Green Beans, Cornbread
- Plantation Pecan Pie, Bread Pudding with Bourbon Sauce
- Banana Sundae Cake with Foster Sauce

### BORDER BONANZA

**\$40**

- Tortilla Soup
- Mixed Green Salad with Jicama, Walnuts and Teardrop tomatoes
- Red Skin Potato Salad
- Tri-Color Pasta Salad
- Tex-Mex Flank Steak with Red Pepper Chimichurri
- Ancho Grilled Chicken with Black Bean-Corn Salsa
- Pan Seared Salmon with Mustard Vinaigrette
- Spanish Rice and Ranch Hand Pinto Beans
- Sweet Kernel Corn with Roasted Peppers
- Tres Leches Cake Caramel Flan, Chocolate Mousse and Fruit Empanadas



---

**HOUSTON MARRIOTT SUGAR LAND**

16090 City Walk | Sugar Land | TX 77479

# LUNCH

## LUNCH BUFFETS CONTINUED (PER PERSON) (MINIMUM OF 25 GUESTS)

---

All Buffet Selections include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea

### GOURMET COMFORT

**\$40**

- Roasted Garlic and Chicken Noodle Soup
- Savoy Cabbage Slaw with Prickly Pear Vinaigrette
- Red skin Potato and Roasted Pepper Salad
- Texas Field Green Salad with Jicama and Smoked Tomatoes
- Smothered Pork Chops with Mushroom Gravy
- Southern Brined Fried Chicken
- Southern-Style Meatloaf with Brown Sugar and Coffee Barbecue Sauce
- Garlic Whipped Potatoes,
- Fried Okra and Steamed Carrots with Dill
- Chocolate Brownie, Crème Brulee Cheesecake and Bourbon Pecan Pie

### MEDITERRANEAN TREASURES

**\$40**

- Traditional Hummus served with Pita Crisps
- Thai curry Chicken Rice Soup
- Greek Salad with Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese and Pepperoncini
- Seared Salmon with White Wine Dill Sauce
- Char-Grilled Chicken Breast with Basil Pesto and Toasted Pine Nuts
- Meatballs with Herbed Yogurt Sauce
- Curry Chick Peas
- Roasted Red Potatoes with Olive Oil, Garlic, Lemon Zest and Thyme
- Marinated Grilled Baby Vegetables
- Baklava, Tiramisu, Loukoumades (Greek Honey Puffs)



---

**HOUSTON MARRIOTT SUGAR LAND**

16090 City Walk | Sugar Land | TX 77479

# LUNCH

## BOX LUNCH SELECTION

---

*All box lunches include Soft Drink or Bottled Water  
Bag of Kettle Cooked Chips, Piece of Whole Fruit, Pasta Salad  
Chef's Sweet Treat, Condiments and Disposable Ware*

### Sandwich Selections

(priced per box)

- Veggie Delight \$26  
*Marinated Eggplant, Roasted Red Pepper and Grilled Portobello Mushroom with Herbed Goat Cheese Spread, Fresh Arugula and Sliced Tomato on Rosemary Focaccia Bread*
- Classic Club \$26  
*Sliced Herb Smoked Turkey Breast, Shaved Black Forest Ham and Applewood Smoked Bacon with Lettuce, Tomato and Mayonnaise on a Buttery Croissant*
- French Bistro \$26  
*Lean Smoked Ham and Lorraine Swiss Cheese with Honey-Dijon Mustard on Thick Brioche Bread*
- Cali-Turkey \$26  
*Sliced Turkey Breast, Avocado, Lettuce, Tomato and Cheddar Cheese with Pesto Cream Cheese on Multigrain Flatbread*
- Where's the Beef \$26  
*Shaved Roast Beef, Caramelized Red Onions and Provolone Cheese with Horseradish Mayonnaise on Ciabatta Bread*
- Grilled Chicken Breast Caesar Wrap \$26  
*Marinated Grilled Chicken Breast, Romaine Lettuce, Tomato and Parmesan Cheese with Caesar Dressing in a Garlic Herb Wrap*
- Smoked Chicken Salad Wrap \$26  
*Smoked Chicken Breast, Granny Smith Apple Slaw and Provolone Cheese with Ancho Chili Mayonnaise in a Whole wheat Wrap*



# DINNER

## PLATED DINNERS

---

*All Dinner plates are complemented with Choice of Salad & Dessert  
Chef's Selection of Fresh Seasonal Vegetables and Starch, Rolls and Butter  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Iced Tea*

### Dinner Entrée Selections

(priced per person)

- **Pan Seared Airline Chicken Breast** **\$40**  
*with Hunter Sauce*
- **Pistachio Crusted Chicken** **\$45**  
*with Artichokes and Mushrooms in a Brie Butter Sauce*
- **12 oz. Grilled Marinated Veal Chop** **\$50**  
*with Herb Demi Reduction*
- **14 oz. Grilled Rib-Eye Steak** **\$55**  
*with Whiskey Cream Sauce*
- **8 oz. Crusted Filet of Beet** **\$58**  
*with Caramelized Shallot Demi-Glace*
- **Center-cut Filet of Beef Oscar** **\$60**  
*with Lump Crabmeat, Asparagus Tips and Truffle Hollandaise Sauce*
- **12 oz. Smoked Porterhouse Pork Chop** **\$48**  
*with Horseradish Cream and Au Jus*
- **Herb Seared Salmon** **\$40**  
*with Herb de Provence Cream*
- **Cajun Seared Red Snapper** **\$45**  
*with Shrimp Ponchatrain Sauce*
- **Seared Sea Bass** **\$55**  
*with Smoked Onion Jam*

### Dinner Plate Enhancements

- Grilled, Sautéed or Blackened Shrimp \$10
- Crab Cake \$10





# DINNER

## PLATED DINNER CONTINUED

---

### Vegetarian Entrée Selections (price will match main entrée selection)

- Vegetable Wellington  
*Assorted Squashes, Portobello Mushroom and Eggplant with Mushroom Duxelle in Puff Pastry Topped with Roasted Tomato Sauce*
- Vegetarian Enchiladas  
*with Spinach, Black Beans, Peppers, Onion and Monterey Jack Cheese Salsa Verde*

### Dinner Salad Selections (Select One)

- Signature House Salad  
*Mixed Field Greens, Ruby Red Grapefruit Supremes, Sugar-Spiced Pecans and Crumbled Texas Chevre served with Prickly Pear Vinaigrette*
- Classic Caesar Salad  
*Crisp Romaine Lettuce Hearts, Parmesan Cheese Shards, Garlic Herb Croutons and Traditional Caesar Dressing*
- Up-Town Square Salad  
*Baby Spinach and Radicchio, Sliced Spiced Pear, Apricot Stilton Cheese and Toasted Walnuts with Honey-Balsamic Vinaigrette*
- Napa Valley Salad  
*Red Leaf, Arugula and Frisee Lettuces, Halved Red & Green Grapes, Crumbled Goat Cheese and Toasted Pine Nuts with Cherry Port Wine Vinaigrette*
- Steakhouse Chopped Wedge Salad  
*Iceberg Lettuce, Chopped Tomatoes, Applewood Smoked Bacon Lardons, Crumbled Bleu Cheese and Spiced Pecans with House-Made Ranch Style Dressing and Balsamic Reduction Drizzle*
- Summer Berries Salad  
*Mixed Field Greens, Strawberries, Raspberries, Black berries and Toasted Almond Slices with Poppy Seed Dressing*

### Dinner Dessert Selections (Select One)

- Chocolate Hazelnut Mousse Parfait with Fresh Seasonal Berry Compote
- Dulce de Leche Cheesecake with Caramel Sauce
- Fresh Fruit Tart with Lemon Pastry Cream and Raspberry Glaze
- Maple Crème Brulee with Crumbled Candied Bacon
- Jack Daniels Cake with Mango Coulis
- Lemon Raspberry Teardrop Cake with Raspberry Coulis



# DINNER

## DINNER BUFFETS (PER PERSON) (MINIMUM OF 25 GUESTS)

---

All Buffet Selections include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea

### FORT BEND BUFFET

**\$55**

- Signature House Salad & Classic Caesar Salad
- Fresh Seasonal Fruit and Berry Salad with Chantilly Cream
- Slow Roasted Sirloin of Angus Beef Au Jus
- Herb Crusted Pork Loin with Bourbon Butter Glaze
- Pan Seared Salmon with Sun-Dried Tomato and Chive Chardonnay Sauce
- Roasted Garlic Mashed Potatoes
- Butter Pecan Crusted Sweet Potato Gratin
- Sautéed Sugar Snap Peas or Seasonal Mélange of Grilled Vegetables
- Assorted Rolls with Sweet Cream Butter
- Raspberry Lemon Drop Cake, chocolate Ganache Cheesecake, Layered Carrot Cake

### TEXAS TWO STEP BUFFET

**\$55**

- Loaded Baked Potato Soup
- Beefsteak Tomato and Sweet Onion Salad with Texas Chevre and Balsamic Vinaigrette
- Garden Vegetable Salad with Caramelized Whiskey Onions
- Pecan Crusted Chicken Breast
- Gulf Coast Red Snapper with Blue Crab Pico de Gallo
- Wild Rice Blend
- Roasted Steak Fries
- Grilled Asparagus Spears with Brown Butter Sauce or Fresh Seasonal Steamed Vegetables
- Assorted Rolls and Jalapeno Cornbread Muffins with Sweet Cream Butter
- Chocolate Pecan Pie, Hill Country Peach Cobbler, German Chocolate Cheesecake



---

**HOUSTON MARRIOTT SUGAR LAND**

16090 City Walk | Sugar Land | TX 77479

# DINNER

## DINNER BUFFETS CONTINUED (PER PERSON) (MINIMUM OF 25 GUESTS)

---

All Buffet Selections include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea

### ITALIAN ADVENTURES

**\$60**

- Tuscan White Bean, Italian Sausage and Rapini Soup
- Classic Caesar Salad
- Antipasti Display of Cured Meats, Dry Cheeses, Marinated Vegetables and Olives
- Pistachio Crusted Sea Bass
- Rosemary Roasted Pork Loin with Balsamic Glazed Chippolini Onions
- Sicilian Beef Tenderloin Braciola
- Lobster Ravioli with Truffle Alfredo Sauce
- Porcini Mushroom and Asparagus Risotto
- Oven Roasted Broccolini with Toasted Pine Nuts and Gremolata or Grilled Eggplant and Zucchini
- Garlic Breadsticks and Rosemary Focaccia
- Tiramisu, Amaretto Cheesecake, Layered Italian Cream Cake

### WINE COUNTRY FAIR

**\$60**

- Napa Valley Salad with Cherry Port Wine Vinaigrette
- Mesculin Greens with Spiced Pear, Gorgonzola Cheese and Toasted Walnuts
- Farro and Chick Pea Salad with Roasted Teardrop Tomatoes and Feta Cheese
- White Wine Poached Salmon with Dill Butter Sauce
- Pork Tenderloin with Dried Fig Sauce
- Braised Beef Short Ribs with Red Wine Gravy
- Mashed Potatoes with Herbed Goat Cheese
- Brown Butter Gnocchi with Pancetta and Arugula
- Creamy Sweep Peas with Tarragon or Sautéed Haricots Verts
- Assorted Artisan Breads and Rolls with Sweet Cream Butter
- Apple Tart Tartin, Dark Chocolate Mousse with Fresh Raspberries, Lemon Olive Oil Cake



---

**HOUSTON MARRIOTT SUGAR LAND**

16090 City Walk | Sugar Land | TX 77479

# DINNER

## DINNER BUFFETS CONTINUED (PER PERSON) (MINIMUM OF 25 GUESTS)

---

All Buffet Selections include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea

### **SOUTH AMERICAN STYLE**

**\$58**

- Peruvian Smoked corn Chowder
- Mixed Greens Salad with Creamy Cilantro Dressing and Crumbled Cotija Cheese
- Crab and Avocado Salad with Jalapeno Lime Vinaigrette
- Plantain Crusted Chicken  
with Spicy Black Bean Sauce, Seared Panela Cheese and Roasted Tomatoes
- Achiote Spice Rubbed Pork Tenderloin
- Sliced Tenderloin of Beef with Chimichurri Sauce
- Roasted Garlic Mashed Potatoes
- Paella Style Rice with Baby Peas
- Roasted Asparagus with Sautéed Peppers and Onions
- Assorted Rolls with Sweet Cream Butter
- Tres Leches, Caramel Flan, Sweet Plantain Empanadas

### **TOWN SQUARE**

**\$60**

- Harvest Salad with Choice of Dressings
- Cracked Wheat Tabbouleh Salad
- Asparagus Pasta Salad with Oregano Vinaigrette
- Sautéed Chicken Breast with Crabmeat Pepper Sauce
- Swordfish with Mango Cilantro Salsa
- Carved – Starbucks Encrusted Beef Tenderloin with Shallot Sauce
- Basmati Blend Rice
- Fresh Seasonal Vegetables
- Artisan Rolls and Sweet Cream Butter
- Chef's Display of Dazzling Desserts



# DINNER

## DINNER BUFFETS CONTINUED (PER PERSON) (MINIMUM OF 25 GUESTS)

---

All Buffet Selections include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea

### STEAKHOUSE DINNER

**\$60**

- Lobster Bisque
- Caesar Salad Station –  
with Classic Caesar Salad (made to order)
- Build Your Own Traditional Steakhouse Wedge Salad
- Pan Seared Lump Crab Cakes with Jalapeno Tartar & Roasted Red Pepper Romesco Sauces
- Grilled Lamb Chop Lollipops with Mint Pesto
- Carving Station -  
with Choice of Prime Rib or Tenderloin of Beef
- Au Gratin Potatoes with Smoked Cheddar and Gruyere Cheeses
- Whole Sautéed Mushrooms in Brandy Cream Sauce
- Truffle Creamed Spinach or Steamed Asparagus with Tabasco Hollandaise Sauce
- Assorted Artisan Breads and Rolls with Sweet Cream Butter
- Crème Brulee, New Your Style Cheesecake with Seasonal Berry Compote
- Chocolate Pyramid Noisette



# RECEPTION

---

## DISPLAYS

(PRICED PER PERSON)

- Grilled Baby Vegetables and Mediterranean Dips with Pita Chips \$8
- Fresh Sliced Seasonal Fruit \$9
- Domestic and International Cheeses with Sliced Bread & Crackers \$12
- Chef's Selection of Assorted Gourmet Desserts \$14

## ACTION STATIONS\*

- Golden and Sweet Potato Bar with Assorted Toppings \$10
- Street Corn Station \$10
- Fresh-made Guacamole Station with Tortilla Chips & Salsa \$10
- Chicken and Waffle Station \$15
- Asian Stir Fry \$15
- Mini Street Taco Station, Beef & Chicken, Assorted Condiments \$18

## CARVING STATIONS\*

- Baked Ham with Mini Biscuits \$8
- Smoked Turkey with Petite Rolls \$9
- Leg of Lamb with Petite Rolls \$
- Prime Rib of Beef with Mini Rolls \$20
- Beef Tenderloin \$25

## DESSERT STATIONS\*

- Assorted Dessert Mousse Parfait Station\* \$10
- Dessert Crepes Made to Order\* \$12
- Italian Gelato Bar\* \$14

\* ATTENDANT REQUIRED FOR STATION – ATTENDANT FEE \$125



---

HOUSTON MARRIOTT SUGAR LAND

16090 City Walk | Sugar Land | TX 77479

# RECEPTION

## COLD HORS D'OEUVRES

\$400 Per (100) Pieces

---

- Assorted Bruschetta
- Boursin Stuffed Cherry Tomatoes
- Belgian Endive Cup with Roasted Red Pepper Hummus and Tapenade
- Prosciutto Wrapped Steamed Asparagus Spears
- Potato Cake with Crème Fraiche and Caviar
- Braised Shiitake Mushrooms and Duck Confit Pastry Spoon
- Open Faced Beef Tenderloin Sandwich with Creamed Horseradish
- Salmon and Herbed Goat Cheese on Rye
- Creole Crawfish Salad Pastry Spoon
- Jumbo Cocktail Shrimp with House-Made Classic Cocktail Sauce - \$450 Per 100 Pieces

## HOT HORS D'OEUVRES

\$450 Per (100) Pieces

---

- Parmesan Crusted Artichoke Hearts with Lemon Garlic Aioli
- Spanakopita
- Vegetable Samosa with Cilantro Yogurt Dipping Sauce
- Smoked Chicken Quesadilla Cornucopia
- Marinated Chicken or Beef Skewers with Spicy Thai Peanut Sauce
- Miniature Chicken or Beef Wellington
- Crab and Asiago Stuffed Mushrooms
- Miniature Lump Crab Cakes with Roasted Red Pepper Remoulade Sauce
- Shrimp Tempura Skewer with Lemon Beurre Blanc
- Short Rib Spring Rolls with Mandarin BBQ Sauce



---

**HOUSTON MARRIOTT SUGAR LAND**

16090 City Walk | Sugar Land | TX 77479

# BEVERAGE SERVICE

## MARRIOTT BEVERAGE SELECTIONS

Fully stocked bar featuring Marriott's house well, premium well and luxury brands.  
Please refer to lists below for specific brands:

	HOUSE WELL	PREMIUM WELL	LUXURY
<b>Vodka</b>	Smirnoff	Tito's	Grey Goose
<b>Gin</b>	New Amsterdam	Bombay Sapphire	Hendrick's
<b>Rum</b>	Cruzan	Bacardi Black	Meyers's Dark
<b>Bourbon</b>	Jim Beam	Jack Daniel's	Maker's Mark
<b>Scotch</b>	Grant's Family Reserve	Dewar's 12 year	Johnnie Walker Black
<b>Canadian Whiskey</b>	Canadian Club	Seagram's VO	Crown Royal
<b>Irish Whiskey</b>	Jameson	Jameson	Jameson
<b>Tequila</b>	Sauza Blue	Sauza Conmemoratio	1800 Silver
<b>Brandy/Cognac</b>	Korbel Brandy	Courvoisier VS	Hennessy VSOP
<b>Cordials</b> (Offered on all bars)	Amaretto DiSaronno Original, Bailey's Irish Crème, Frangelico, Grand Marnier, Kahlua		

DOMESTIC BEER	IMPORTED & SPECIALTY BEER
Coors Light	Shiner Bock
Bud Light	Corona
Miller Lite	Dos Equis XX
Lone Star	Heineken
Michelob Ultra	Samuel Adams Boston Lager

TIER 1 WINE	TIER 2 WINES	TIER 3 WINES
Canyon Road Pinot Grigio	Estancia Pinot Grigio	Ecco Domani Pinot Grigio
Canyon Road Chardonnay	Columbia Crest Grand Estate Chardonnay	Edna Valley Chardonnay
Canyon Road Pinot Noir	Mark West Pinot Noir	Kim Crawford Pinot Noir
Canyon Road Merlot	Clos du Bois Merlot	Kendall Jackson Merlot
Canyon Road Cabernet Sauvignon	Clos du Bois Cabernet Sauvignon	Estancia Cabernet Sauvignon

## OPEN BARS (PRICED PER PERSON)

MINIMUM OF 50 GUESTS (CHARGE APPLIES TO ALL DRINKING AGE ADULTS AT EVENT)

	HOUSE WELL PACKAGE	PREMIUM PACKAGE	LUXURY BAR PACKAGE
One Hour	\$20	\$22	\$24
Two Hours	\$32	\$34	\$36
Three Hours	\$40	\$42	\$44
Four Hours	\$45	\$47	\$49





# BEVERAGE SERVICE

## HOST BARS (PRICED PER DRINK)

The host will be charged for the actual number of individual drinks consumed.

The charges will be posted to your master account.

A bartender charge of \$125.00 per bartender will be applied

*(The bartender charge is waived at the point of reaching \$500.00 at each bar)*

	House Well	Premium Well	Luxury
Mixed Drinks	8.25	9.00	9.50
Domestic Beer	5.25	5.25	5.25
Imported Beer	6.25	6.25	6.25
Wine	Tier 1 7.50	Tier 2 8.00	Tier 3 8.75
Cordials	10.00	10.00	10.00
Cognacs/Brandy	8.00 Korbel Brandy	12.00 Courvoisier VS	21.00 Hennessy VSOP
Soft Drinks or Bottled Water	4.00	4.00	4.00

## CASH BARS (PRICED PER DRINK)

Cashier will be provided for your guests to purchase tickets and sold on a cash basis.

Drink tickets will be provided by the hotel.

The host organization is responsible for the bartender and cashier charges.

A bartender charge of \$125.00 per bartender will apply.

A cashier is required at a charge of \$125.00 per cashier.

*(The bartender charge is waived at the point of reaching \$500.00 at each bar)*

	House Well	Premium Well	Luxury
Mixed Drinks	9.50	10.00	10.50
Domestic Beer	6.00	6.00	6.00
Imported Beer	7.00	7.00	7.00
Wine	Tier 1 8.25	Tier 2 9.00	Tier 3 9.75
Cordials	11.00	11.00	11.00
Cognacs/Brandy	9.00 Korbel Brandy	14.00 Courvoisier VS	24.00 Hennessy VSOP
Soft Drinks Bottled Water	4.50	4.50	4.50



HOUSTON MARRIOTT SUGAR LAND

16090 City Walk | Sugar Land | TX 77479

# BEVERAGE WINE LIST

---

## CHAMPAGNES & SPARKLING WINES

LISTED FROM MEDIUM-DRY TO LIGHT TO DRY AND COMPLEX

- Segura Viudas Aria Estate Brut, Spain \$30
- La Marcs Prosecco, Italy \$44
- Mumm Cuvee Napa Chef de Caves Brut, California \$66
- Moet Imperial Champagne, France \$99

## BLUSH / FRUITY / AROMATIC WINES

LISTED FROM LIGHT AND FRUITY TO SLIGHTLY SWEET

- White Zinfandel, Beringer, California \$30
- Moscato, Messina Hof, Texas \$32
- Reisling, Chateau Ste Michelle, Columbia Valley \$36
- Reisling, Wente Estate, Central Coast \$47
- Reisling, Messina Hof Angel Late Harvest, Texas \$54

## WHITE SPECIALTIES

LISTED FROM LIGHT AND DRY TO MEDIUM-BODIED AND DRY

- Pinot Grigio, Ecco Domani, Italy \$32
- Sauvignon Blanc, Starbough, New Zealand \$38
- Pinot Grigio, Masa Canali, Trentino \$52
- Sauvignon Blanc, Duckhorn, Napa Valley \$90

## CHARDONNAY

LISTED FROM LIGHT AND DRY TO RICH WITH OAK AGING

- William Hill, Central Coast \$38
- Edna Valley, San Luis Obispo \$42
- Chateau Ste. Michelle. Canoe Ridge Estate, Columbia Valley, Washington \$67
- Cakebread, Napa Valley \$126
- Far Niente, Napa Valley \$189



---

HOUSTON MARRIOTT SUGAR LAND

16090 City Walk | Sugar Land | TX 77479

# BEVERAGE WINE LIST

---

## PINOT NOIR

LISTED FROM LIGHT AND FRUITY TO MEDIUM-BODIED AND DRY

- Bridlewood, California \$38
- Mark West, California \$42
- MacMurray Ranch, Willamette Valley \$56
- Ghost Pines, Sonoma County \$70
- Etude, Carneros, California \$135

## MERLOT

LISTED FROM MEDIUM TO FULLER-BODIED, ALL WITH MODERATE TANNIN

- Clos du Bois, North Coast \$47
- Frei Brothers, Dry Creek \$50
- Boomtown, Columbia Valley, Washington \$54
- Chateau Ste. Michelle Indian Wells, Columbia Valley, Washington \$60
- Stag's Leap, Napa Valley \$112

## CABERNET SAUVIGNON

LISTED FROM MEDIUM-BODIED AND DRY TO RICH AND QUITE DRY

- William Hill, Central Coast \$38
- Louis M. Martini, Sonoma \$46
- Estancia, Paso Robles \$48
- Aquinas, Napa Valley \$56
- Freak Show, Lodi, California \$70
- Groth, Napa Valley \$195
- Silver Oak, Alexander Valley \$249

## RED SPECIALTIES

LISTED FROM MEDIUM-DRY AND LIGHT-BODIED TO DRY AND FULL-BODIED

- Shiraz, Rosemont Estate, Australia \$30
- Zinfandel, Ravenswood Vintner's Blend, California \$38
- Malbec, Alsmos, Argentina \$34
- Syrah, Bridlewood, Central Coast \$48
- Petit, Michael David's Petite, Lodi, California \$63
- Red Wine, Stag's Leap, Hands of Time, Napa Valley \$99
- Syrah, Dusted Valley Stained Tooth, Columbia Valley, Washington \$105
- Red Blend, Girard Artistry, Napa Valley \$135



---

HOUSTON MARRIOTT SUGAR LAND

16090 City Walk | Sugar Land | TX 77479

# BANQUET & CATERING POLICIES

---

- **MENU SELECTION & GUARANTEES**

To ensure product availability, please determine the menu selection at least three (3) weeks prior to the event. In the event that your Organization requires a split menu, plated entrées are limited to a maximum of two (2) selections. There will be an additional charge of \$4.00 per person for two (2) entrée selections. The Hotel requires that the Organization produce place cards or tickets identifying the particular entrée selected by the guest. Menu pricing will be guaranteed 30 days in advance of the function.

A guaranteed attendance figure is required for all meal functions **three (3) business days prior to the function date** and is not subject to reduction. If the catering office is not advised by this time the estimated figure will automatically become the guarantee and is not subject to reduction. Increases are based upon approval by the Sales & Catering Department. If the Hotel needs to produce more meals than the initial amount guaranteed for a specific entrée, the Organization is responsible for paying for those additional meals upon completion of event. If fewer than the final guarantee number of guests attends the function the final guarantee number will be charged. The culinary and banquet staff will be prepared to accommodate 5% over the guarantee. In the event the actual guest attendance is above the 5% an additional charge of \$5.00 per entrée will be applied to all guests and charged to the master account. If minimum revenue guidelines are not met in food and beverage the remaining balance will be billed as meeting room rental.

- **FOOD SERVICE**

The Houston Marriott Sugar Land is responsible for the quality and freshness of the food served to our guests. In accordance with the Fort Bend County license restrictions and the City of Sugar Land Health Department regulations, no outside food or beverage is allowed in any banquet room. The Sugar Land Marriott does not allow any food or beverage to be removed from the banquet rooms. If food and beverage is removed the Hotel will no longer assume liability for these items.

- **BEVERAGE SERVICE**

Please note that sales and service of alcoholic beverages are regulated by the State of Texas. The State of Texas does not allow guests to bring alcoholic beverages into the Hotel. The Hotel reserves the right to terminate the event and a financial penalty will be assessed if any alcohol is found or brought into the Hotel. Additionally, no food or beverage may be removed from the event area at any time prior to, during or after the event.

- **FUNCTION ROOM ASSIGNMENTS**

Room assignments are made according to the guaranteed minimum number of people anticipated. Because the actual attendance figures may vary from expected attendance we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

It is agreed that the event will begin at the scheduled time and that all guests will vacate the function space at the time designated on the Banquet Event Order. An additional charge of \$1,000.00 will be applied for every 30 minutes of occupancy past the confirmed end-time and charged to the master account. Additional time for early set-up or tear-down must be arranged in advance through the Sales & Catering Department.

- **AUDIO VISUAL EQUIPMENT**

The Hotel has an in-house audio visual department to assist with any audio visual needs. They may be contacted directly at 281-275-5975. Outside audio visual equipment and services are not permitted without written Hotel approval. All approved outside audio visual equipment and services will be assessed a surcharge of 30% based upon the Hotel retail pricing and charged to the master account.



# BANQUET & CATERING POLICIES

---

- **DECORATIONS AND ENTERTAINMENT**

The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape or any other substance. Failure to comply with this policy may result in repair fees in amount to be determined by management. A fee of \$1,000.00 will be charged for any use of confetti and/or glitter before, during or after your event.

Arrangements for security of equipment or decorations prior to the event can be made through your catering contact. Sparklers, pyrotechnics and fireworks are not allowed in the Hotel under any circumstance.

If you select your own décor company approval must be obtained from your Catering Sales Manager. If your group has live entertainment or D.J. services the Hotel reserves the right to request the volume to be lowered if the Hotel receives noise complaints from other guests or groups. The Hotel also reserves the right to ask any live entertainment to leave immediately if they do not adhere to the noise restraints.

- **BILLING**

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), certified funds or completed credit card authorization form.

- **BANQUET CHECK APPROVAL**

All itemized food and beverage Banquet Checks must be signed at the conclusion of the function. If the Banquet Check is not signed, the billing of the Hotel will be accepted.

- **LABOR & SERVICE CHARGES, TAXES AND FEES**

The minimum guarantee for breakfast, lunch and dinner buffets is 25 guests. For any catered event less than 25 guests a \$125.00 labor charge will apply.

A bartender charge of \$125.00 per bartender will apply. The bartender charge is waived at the point of reaching \$500.00 per bar. A cashier is required at a charge of \$125.00 per cashier. Drink tickets will be provided by the Hotel.

A hosted coat attendant can be arranged at a charge of \$25.00 per attendant per hour. We recommend one (1) attendant per 250 guests.

A labor charge of \$50.00 will be applied per standard size banner; additional charges will apply for large banners.

A \$25.00 fee will apply per exhibit table and two chairs; additional charges will apply for power and lighting.

In addition to the prices presented the Texas State Sales Tax and Recovery Fee are applicable on the total charges including labor charges, such as bartender and wait staff fees. Groups claiming tax exemption privileges must submit a copy of the Organization tax exemption form when the Agreement is returned.

If the confirmed room set-up on the Banquet Event Order is changed the day of the event, a labor and set-up charges of \$250.00 per room will be applied to the master account.



# BANQUET & CATERING POLICIES

---

- **LABOR & SERVICE CHARGES, TAXES AND FEES**

The Hotel will accept packages three (3) business days prior to your scheduled event; with return shipment within three (3) business day. Packages received or stored beyond this time frame are subject to additional daily charges of \$5.00 per package or \$100.00 per pallet. Shipments must be addressed to Sugar Land Marriott and include the name of the meeting planner, organization and date of the event.

- **PARKING**

Self-parking is available in the three Town Square parking garages at no charge. Valet parking is also available with applicable fees for day parking and event parking.

- **LINEN-LESS TABLES** 

The hotels event tables are intended to be linen-less, they have a bronze swirl metal top with spandex bottom and we do not provide tablecloths. Should tablecloths be required they can be brought in from an outside décor or Rental Company or the hotel can rent linen from one of our preferred vendors at a charge.

- **GENERAL LIABILITY**

The Organization agrees to indemnify, defend and hold harmless Hotel from and against any claim, action, cause of action, liability, loss, damage or expense, including reasonable Attorney's fees to the extent caused in whole or in part by the negligent or willful act or omission of the Organization, its agents, officers, representatives, employees or guests. The Organization agrees to take full responsibility for any and all damage to Hotel premises by the Organization's staff or outside contractors. Hotel is NOT responsible for any loss or damage no matter what the cause to any samples, displays, equipment or personal effects brought into Hotel by the Organization or its invitees.

- **PROPERTY OR DAMAGE LOSS**

The Hotel will not assume any responsibility for damages to, or loss of, any merchandise or articles left in the Hotel prior to, during or following Organization's function. Damage, lost or theft is the sole responsibility of the patrons and their guests.

- **SECURITY**

The Hotel employs a staff of security personnel to assist in its daily operation. The Hotel may request that the Organization obtain and pay for bonded security personnel under certain circumstances. Should additional security be required, contracting for these services by the Hotel will be necessary at least thirty (30) days prior to arrival. Permission to provide Organization's own security must be obtained at least thirty (30) days prior to the Event and will not be unreasonably withheld or delayed.

The Hotel may require that such vendor, if approved, provide the Hotel proof of adequate insurance coverage naming Hotel as an additional insured. All outside security must report to the Hotel's internal security personnel on a daily basis to coordinate activities. The Sugar Land Marriott shall not be held responsible for any items in any public areas of the Hotel including all function rooms.

Each security person required is at a cost of \$35.00 per hour with a four (4) hour minimum.

