



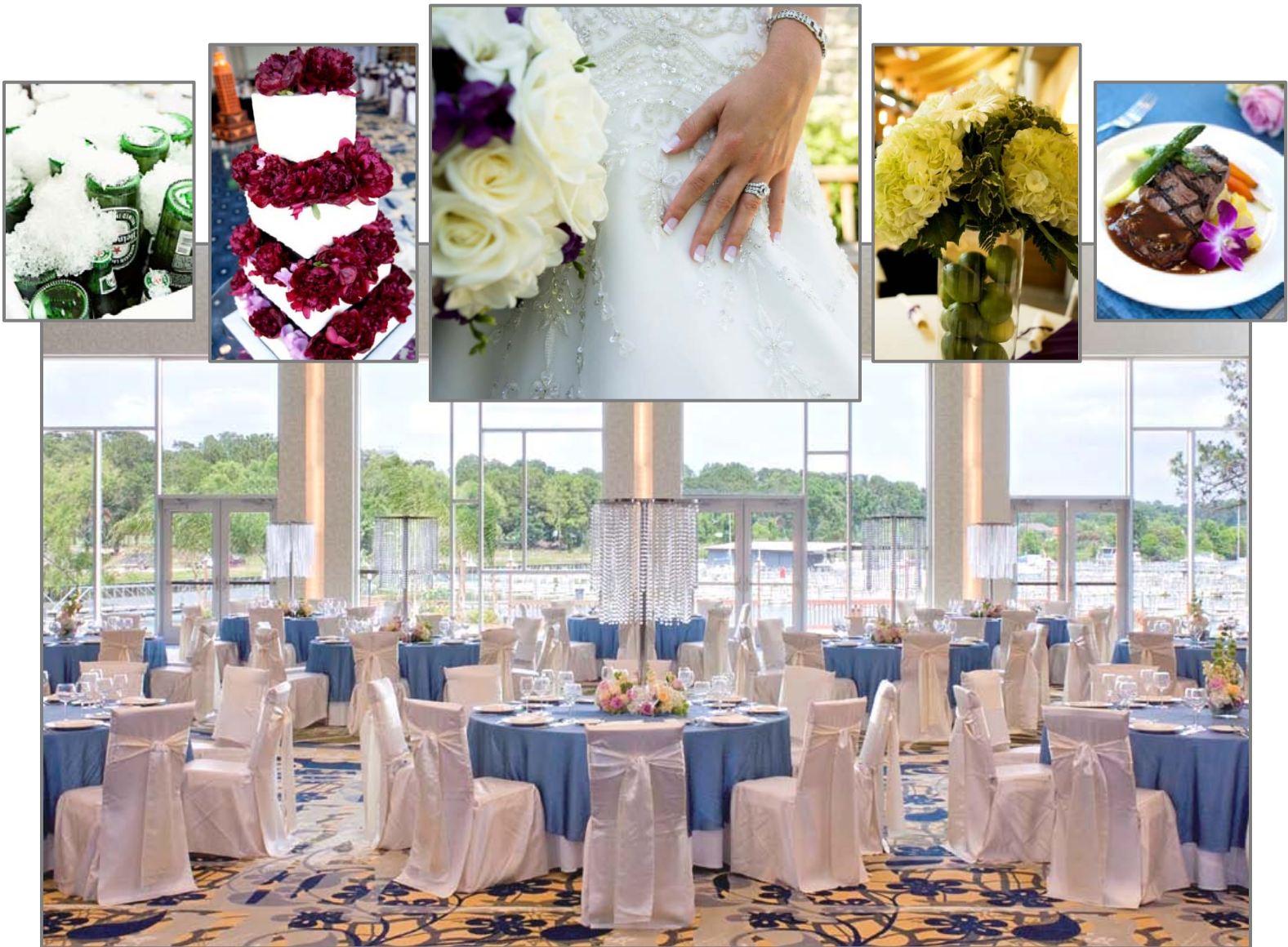
begin planning your

happily ever after

Whether you are looking for a traditional elegant affair with all the bells and whistles, or a modern twist on time-honored customs, La Torretta Lake Resort & Spa offers a breathtaking setting for your celebration. From the proposal and engagement party to the rehearsal dinner and I do's, La Torretta's first-class amenities and experienced event professionals will make your celebration an affair to remember.

Imagine exchanging vows overlooking beautiful Lake Conroe as a luminous Texas sun slowly sets on the horizon. After dancing the night away in your wonderfully appointed waterfront ballroom imagine slipping away to your high-rise suite to sip champagne in your luxurious bath filled with rose petals and aromatherapy oils, what could be better! La Torretta is truly a unique destination. Let us help make your dreams a reality.

From creating the perfect atmosphere to overseeing every step of the event, we offer a variety of services to make your wedding the experience of a lifetime.



La Torretta's 445 luxury guest suites, more than 70,000 square feet of event space and acres of beautiful outdoor setting, make it the perfect destination venue close to home with the capacity to accommodate even the most elaborate guest lists. Some of our largest rooms and outdoor areas are listed in the table below.

Event Room	Room Size	Sq Ft	Ceiling Height	Banquet Capacity	Reception Capacity	Ceremony Seating
Americas Ballroom	71' x 132'	9,372	18'	550	825	Please Inquire
Versailles Ballroom	60' x 123'	7,380	22'	500	650	Please Inquire
Venice	74' x 56'	4,144	15'	240	360	400
Bordeaux	60' x 48'	2,880	12'	160	240	200
Outdoor Ceremony Locations						
Pool Lawn	87' x 73'	6,351	-	420	665	Please Inquire
Palm Plaza	86' x 130'	11,180	-	320	480	550
Wedding Garden	-	-	-	-	-	300
Wedding Circle	-	-	-	-	-	240

*Please inquire about food & beverage minimums for all ballroom spaces.

Per Person Wedding Packages include:

- Complete banquet room set-up and tear-down (tables, chairs, linens, china, glass and flatware).
- Custom ballroom design to include your pick of table linens to include floor length tablecloths, overlays, napkins and chair covers/sashes from Houston's premier linen company.
- Fresh floral table arrangements designed by you with the guidance of our floral designer.
- Custom designed wedding cake.
- Cake cutting services.
- Two hours of menu service prepared by an award winning culinary team.
- Complimentary suite and champagne for the bride and groom.
- Preferred hotel rates for overnight accommodations for wedding guests.
- Use of the resort for engagement and bridal portraits.

Wedding Packages

Pricing based on 50 guest minimum

The Brunch Buffet

Assorted Fruit Juices

Breakfast Pastries

Sliced Fresh Fruit and Berries with Orange Blossom Honey and Vanilla Yogurt

Smoked Norwegian Salmon with Bagels and Cream Cheese

Eggs Benedict

Apple Wood Smoked Bacon Cheese Blintzes with Warm Fruit Compote

Chef Selection of 3 Chilled Salads

Brown Sugar Glazed Carrots

Steamed Asparagu

Rice Pilaf

Seared Salmon with Honey Lavender Glaze

Wedding Cake

Coffee and Iced Tea Service

\$51 per person

The Classic Buffet

International and Domestic Cheeses and Fruit Display

Vegetable Crudite with Herbed Buttermilk Dip

Organic Greens with Cabernet Vinaigrette

Rotini Pasta Salad

Asian Spiced Shrimp Salad with Snow Peas and Broccoli

Roast Baron of Beef Au Jus with Horseradish and Silver Dollar Rolls

Herb Grilled Chicken Breast

Herb Seared Salmon with a Blood Orange Hollandaise

Cheddar and Gruyere Gratin Steamed Garden Vegetables with Lemon Butter and Sea Salt

Artisanal Dinner Rolls

Wedding Cake

Coffee and Iced Tea Service

\$75 per person

The Lakeside Romance

Gulf Shrimp and Crab Claw Display with Spicy Cocktail Sauce and Pesto Aioli
Tropical Fruit Display with a Spiced Rum Sauce
Vegetable Crudite with a Smoked Tomato Dip
Organic Greens with Strawberries and Pecans with Citrus Vinaigrette
Carved Prime Rib of Beef with Cipollini Onions and Shiraz Jus Lie
Sea Bass Rangoon Topped with Banana, Pineapple and Mango Relish
Free Range Chicken Breast with Mushrooms, Oven Dried Tomatoes and Herb Natural jus
Herbed Long Grain Wild Rice
Caramelized Baby Vegetables
Artisanal Dinner Rolls
Wedding Cake
Coffee and Iced Tea Service
\$85 per person

The Italian

Anti Pasto Salad of Italian Meats and Cheeses with Marinated Olives and Pepper Tapenade
Seasonal Vegetable Crudite with a Sundried Tomato Dip
Classic Caesar Salad with Heart of Romaine and Garlic Anchovy Dressing
Fresh Plum Tomatoes and Cucumbers with Lemon, Olive Oil and Mignonette Pepper
Spinach and Artichoke Ravioli with Roasted Red Pepper Cream
Pappardelle Pasta with Italian Sausage and Tomato Ragu
Beef Boccachini: Medallions of Beef Tenderloin, Crimini and Morel Mushrooms,
Rosemary and Barolo Wine Sauce
Chicken Saltimbocca
Grouper Provencal with Tomatoes, Olives, Lemon Juice and Olive Oil
Risotto Primavera
Roasted Vegetables with Pancetta and Parmesan with Italian Breads and Focaccia
Wedding Cake
Coffee and Iced Tea Service
\$89 per person

The La Torretta Sunset Grill

International and Domestic Cheeses and Fruit Display
Vegetable Crudite

Fresh Tomatoes and Mozzarella Salad with White Balsamic Reduction and Basil Oil
Organic Bibb Lettuce with Roasted Pears, Roquefort Blue Cheese and Cabernet Vinaigrette

Coriander Quinoa Tabbouleh Salad with Lemon

Grilled New York Strip with Smoked Sea Salt Butter

Grilled Free Range Chicken with Dried Tomatoes, Artichokes and Truffle oil

Herb Roast Fingerling Potatoes

Haricot Vert and Baby Root Vegetables

Artisanal Dinner Rolls

Wedding Cake

Coffee and Iced Tea Service

\$69 per person

The Hors D'oeuvres Reception

International and Domestic Cheeses and Fruit Display
Vegetable Crudite with Fresh Herb Dip

Your selection of:

Carved Barron of Beef, Ham or Turkey with Silver Dollar Rolls and Condiments

Italian Sausage Stuffed Mushrooms

Skewered Chicken Tepanyaki with Siriachi Soy Glaze

Pork Pot Stickers with Ginger Glaze

Smoked Chicken and Corn in Tortilla Shell with Avocado Crema

Bacon Wrapped Scallops with Maple Glaze

Spinach and Artichoke "Dip" in Phyllo Shell

Artisan Pasta Station

Orecchiette Pasta with Fresh Spinach, Artichokes and Olives in Pomodoro Sauce

Ricotta Cheese Ravioli with Sauteed Peppers and Onions in Citrus Pesto

Wedding Cake

Coffee and Iced Tea Service

\$64 per person

Seated Lunches

All luncheons are served with the following:

International and Domestic Cheeses and Seasonal Fruit Display
Vegetable Crudite with Fresh Herb Dip

Your Choice of One Soup or Salad:

Roast Tomato and Fennel Bisque with Chive Oil and Parmesan Crouton

French Onion Soup with Herb Crostini and Gruyere

Crab Bisque with Sherry and Crème Fraiche

Organic Greens Salad with Roast Pears, Endive, Candied Walnuts and Champagne Vinaigrette

Spinach and Arugula Salad with Bacon Lardons, Shaved Red Onion,

Goat Cheese Cheesecake and Cabernet Vinaigrette

Classic Caesar Salad with Heart of Romaine, Caesar Dressing and Shaved Parmesan

Wedge Salad with Baby Iceberg Wedge, Grape Tomatoes, Cucumbers, Blue Cheese and Fig

Balsamic Vinaigrette

Chef Select Fresh Seasonal Vegetables

Artisanal Rolls

Wedding Cake

Coffee and Iced Tea Service

I. Grilled Breast of Chicken with Herb Rice pilaf and Sage Volute

\$40 per person

II. Roast Sirloin Medallions with Yukon Mashed Potatoes and Peppercorn Sauce

\$44 per person

III. Herb Crust Red Snapper over Cannellini Bean Ragu with Roasted Red Pepper Coulis

\$46 per person

IV. Slow Roast Prime Rib of Beef Au Jus with Dauphine Potatoes

\$50 per person

V. Petite Filet Mignon with Purple Potato Puree and Cabernet Reduction

\$52 per person

Seated Dinners

All Dinners are served with the following:

International and Domestic Cheeses and Seasonal Fruit Display
Vegetable Crudite with Fresh Herb Dip

Your Choice of One Soup or Salad:

Shrimp and Lobster Bisque with Cognac and Crème Fraiche

Roast New Potato Soup with White Truffle and Pecorino Freko

Wild Mushroom Volute with Pernod and Herb Puree

Organic Greens Salad with Dried Tomatoes Frizzled Shallots,

Goat Cheese Strudel and Red Wine Vinaigrette

Baby Spinach and Lolla Rossa Leaves, Carrot and Fennel Ribbons with

Sherry-Black Truffle Vinaigrette

Bibb Lettuce, Radicchio, Arugula, Oven Roasted Pears and Roquefort Wedge

with Poire William Vinaigrette

Crisp Romaine Spears, Red and Yellow Grape Tomatoes, Shaved Parmesan,

Herb Croutons and Creamy Caesar Dressing

Chef Select Fresh Seasonal Vegetables

Artisanal Rolls

Wedding Cake

Coffee and Iced Tea Service

I. Balsamic-Lacquered Free Range Chicken, Roast Fingerling Potatoes, Natural Lemon Thyme Jus
\$54 per person

II. Grilled Filet Mignon, Truffle Whipped Yukon Gold Potatoes, Sauce Madeira
\$67 per person

III. Miso Glazed Halibut Over Forbidden Rice with Coconut Emulsion
\$64 per person

IV. Slow Smoked Prime Rib of Beef, Chateau Potatoes, Shiraz Jus Lie
\$66 per person

V. Bacon Wrapped Pork Tenderloin, Blue Cheese Grits, Espresso Glaze
\$60 per person

Menu Enhancements

All Prices are for 100 Pieces
Butler Fee, \$35 per 50 People

Cold Items

Spinach and Mushroom Crostini, Goat Cheese Mousse	\$210
Deviled Eggs, Tobiko Caviar	\$185
Roasted Asparagus Wrapped in Prosciutto	\$210
Ahi Tartar on Orange Cured Jicama	\$240
Seared Beef Tenderloin, Boursin Mousse on Toast Point	\$280
Lobster Medallion, Chervil Creme Fraiche	\$280
Caramelized Onion Tartlet, Whipped Chive Goat Cheese	\$190
Golden Tomato Gazpacho Shooter, Gremolata Pesto	\$160
Tomato and Mozzarella Skewer with Basil, Balsamic Reduction	\$240
Serrano Ham Wrapped Asparagus with Brie on Banana Bread	\$220
Asparamaki – Tenderloin of Beef Wrapped Around Asparagus	\$240
Boursin Cheese and Wild Mushroom Profiteroles	\$180
Iced Jumbo Gulf Shrimp, Spicy Cocktail	\$315
Smoked Salmon Mousse on Toasted Brioche with American Caviar	\$190
Muscovy Duck Pate on Toasted Brioche, Brandy Macerated Cherry	\$240
Chimichurri Spiced Beef in Tostone, Tri-Pepper Relish	\$260
Wagu Beef Tartar in Savory Tart Shell, Poached Quail Egg	\$330
Black Mission Fig Tartlets with Cardamom Cream	\$170

Hot Items

- Tandoor Chicken Skewer, Mango Chutney \$260
- Italian Sausage Stuffed Mushrooms \$250
- Pork Pot Stickers, Soy Dipping Sauce \$270
- Spicy Thai Beef Satay, Sweet Chili and Garlic Sauce \$285
- Southwestern Chicken and Black Bean Egg Roll \$255
- Spinach and Artichoke "dip" in Filo, Feta Cheese Crust \$180
- Mini Crab Cakes, "Old Bay" Remoulade \$285
- Bacon Wrapped Scallops, Maple Glaze \$230
- Crab Rangoon, Mirin Sweet and Sour \$230
- Maple Glazed Duck Breast in Filo Shell, Brandy Macerated Cherry \$270
- Smoked Chicken and Corn in Tortilla Shell, Avocado Salsa \$255
- Skewered Chicken Tepanyaki, Siriachi Soy Glaze \$260
- Petite Beef Wellington \$370
- Assorted Mini Quiche \$315
- Spanikopita- Spinach and Feta in Phyllo Triangles \$210
- Vegetable Spring Rolls with Plum and Siracha Dip \$180
- Lollipop Lamb Chops, Ancho Honey Mustard \$375
- Baked Brie with Pear and Almonds in Phyllo \$175

Stationary Displays

- Japanese Sushi Display \$350
- Norwegian Smoked Salmon Display \$225
- Seafood Display with Shrimp, Crab Claws, Clams and New Zealand Mussels \$22 Per Person

Domestic and Imported Cheeses

Includes Brie, Blue Cheese, Goat Cheese, Boursin, Stout Cheddar and Other Specialty Cheeses,
Whole Grapes, Berries and Nuts served with Water Crackers and Sliced Baguette

Small Display \$170
Serves 25 guests

Medium Display \$220
Serves 50 guests

Large Display \$300
Serves 100 guests

Sliced Fresh Fruit with Seasonal Berries

Small Display \$125
Serves 25 guests

Medium Display \$175
Serves 50 guests

Large Display \$225
Serves 100 guests

Table Crudite

Assorted Fresh Vegetables \$160

Please Select Two of the Following Dips:

Blue Cheese and Walnut; Garlic Herb Aioli; Herb Buttermilk; Smoke Tomato and Spinach
Serves 60 guests

Antipasto

Assorted Cured Meats and Cheese with Grilled and Roasted Vegetables \$275
Serves 50 guests

Carving Stations

Roast Steamship Round of Beef with Horseradish Sauce \$550
Serves 175 guests

Roast Tenderloin of Beef with Cabernet Jus \$300
Serves 25 guests

Whole Roast Tom Turkey with Orange Cranberry Relish \$225
Serves 50 guests

Pit Smoked Honey Glazed Ham with Huckleberry Mustard \$225
Serves 50 guests

Contact us at www.latorrettalakeresort.com

Specialty Food Stations

*Chef Attendant required at @ \$175 per attendant, per 50 guests
Service allows for 2 hours

Artisan Pasta Station

Orecchiette Pasta with Fresh Spinach, Artichokes and Olives in Pomodoro Sauce
Ricotta Cheese Ravioli with Sauteed Peppers and Onions in Citrus Pesto
Cavatappi with Grilled Chicken, Pancetta, Peas in Parmesan Cream
Garlic Bread Sticks and Parmesan Cheese
15

Pasta

Penne Rigate, Four Cheese Tortellini, Farfalle
House-Made Marinara Sauce, Sage Alfredo Sauce, Lemon Pesto
And Shaved Romano
12

Fajita

Marinate Beef and Grilled Chicken, Grated Cheddar Cheese, Fresh Guacamole, Shredded
Lettuce, Pico de Gallo, Sour Cream, Sautéed Onions and Bell Peppers,
Warm Flour Tortillas
17

Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons
Grilled Chicken, Smoked Salmon, Anchovies, Lemon Garlic Dressing
Assorted House Baked Artisan Breads
10

Mashed Potato Martini Bar

Whipped Yukon Gold Potatoes Served with an Array of Toppings to Include:
Crispy Smoked Bacon, Scallions, Sour Cream, Cheddar Cheese and Tomatoes
12

Paella

Shrimp, Mussels, Clams, Lobster, Chorizo and Chicken in Saffron Arborio Rice
Cooked in the Room in our own Paella Pans
22

Risotto

Risotto Cooked to Order by Uniformed Chefs
Assorted Ingredients to Include:
Asparagus Tips, Exotic Mushrooms, Lobster, Black Truffle, Parmesan Cheese
22

Specialty Dessert Stations

Chocolate Fondue

Milk or Dark Chocolate Fondue
Served with Fresh Strawberries and Pineapple
Traditional and Lemon Poppy Seed Pound Cake
Minimum of 100 guests with use of Chocolate Fountain
18

Vive La France

Chocolate Mousse Gataeu, Pear Almond Torte, Tart Tatin
Chocolate Raspberry Sacher Torte, Miniature French Pastries
Crème Caramel with Fresh Berries, and Chocolate Dipped Strawberries
18

Italian

Amaretto Almond Cheesecake, Classic Tiramisu, Fresh Fruit Tartlets, Mini Cannoli,
Strawberry Lemon Panna Cotta, Assorted Miniature Italian Pastries and Hazelnut Biscotti
16

Bananas Foster

Bananas Sautéed in Butter, Dark Rum and Brown Sugar over Vanilla Bean Ice Cream
*Chef Attendant required at @ \$175 per attendant, per 50 guests
16

Pineapple, Strawberries and Kiwis with Chocolate Fondue

4

Mini Pastries

7

Petits Fours

7

Hosted Beverage

Liquor

Deluxe - \$7.00 per drink
Premium - \$7.50 per drink
Platinum - \$8.00 per drink

Beer

Domestic Beer - \$4.75 per drink
Imported Beer - \$5.75 per drink

Wine

\$28.00 per bottle

* Refer to Wine List for Upgrade Options

Cordials

Cordials - \$8.00 per drink

Non-Alcoholic

Assorted Soft Drinks - \$4.50 per drink
Bottled Water/Mineral Water - \$4.50 per drink
Assorted Juices - \$5.00 per drink
Sports Drinks - \$5.00 per drink
Lemonade - 20 per liter
Regular & Decaffeinated Coffee - 60 per gallon
Regular and Herbal Tea - 40 per gallon
Individual Milk - 3

Cash Bar Pricing add \$1.00 per drink. Wine Charged at \$8.00 per glass

Cash Bar pricing includes 8.25% Sales Tax and 21% Service Charge

One Bartender is required for every 75 guests

Hosted Bartender Fee: \$75.00 per hour per bartender

Cash Bartender Fee: \$125.00 per hour per bartender

Deluxe

Smirnoff Vodka
Seagrams Gin
Canadian Club Whiskey
Cutty Sark Scotch
Jack Daniels Bourbon
Cruzan Rum
Sauza Tequila

Premium

Titos Vodka
Bombay Gin
Seagrams VO Whiskey
Dewars Scotch
Jim Beam Bourbon
Bacardi Light Rum
Jose Cuervo Gold Tequila

Platinum

Absolute Vodka
Tanqueray Gin
Crown Royal Whiskey
Chivas Regal Bourbon
Makers Mark Bourbon
Myers Rum
Cuervo 1800 Tequila

Hosted Beverage Packages

Unlimited consumption of liquor, beer and wine priced per person.

Beer and Wine Only

\$14.00 per person, 1 Hour Reception
 \$22.00 per person, 2 Hour Reception
 \$30.00 per person, 3 Hour Reception
 \$36.00 per person, 4 Hour Reception
 \$5.00 per person, per additional hour

Deluxe Brands

\$15.00 per person, 1 Hour Reception
 \$23.00 per person, 2 Hour Reception
 \$32.00 per person, 3 Hour Reception
 \$39.00 per person, 4 Hour Reception
 \$5.50 per person, per additional hour

Premium Brands

\$17.00 per person, 1 Hour Reception
 \$27.00 per person, 2 Hour Reception
 \$38.00 per person, 3 Hour Reception
 \$45.00 per person, 4 Hour Reception
 \$6.50 per person, per additional hour

Platinum Brands

\$19.00 per person, 1 Hour Reception
 \$32.00 per person, 2 Hour Reception
 \$45.00 per person, 3 Hour Reception
 \$55.00 per person, 4 Hour Reception
 \$7.00 per person, per additional hour

One Bartender is required for every 75 guests

Hosted Bartender Fee: \$75.00 per hour per bartender

Deluxe

Smirnoff Vodka
 Seagrams Gin
 Canadian Club Whiskey
 Cutty Sark Scotch
 Jack Daniels Bourbon
 Cruzan Rum
 Sauza Tequila

Premium

Titos Vodka
 Bombay Gin
 Seagrams VO Whiskey
 Dewars Scotch
 Jim Beam Bourbon
 Bacardi Light Rum
 Jose Cuervo Gold Tequila

Platinum

Absolute Vodka
 Tanqueray Gin
 Crown Royal Whiskey
 Chivas Regal Bourbon
 Makers Mark Bourbon
 Myers Rum
 Cuervo 1800 Tequila