

tailor-made weddings

Weddings | Enhancements | Radiant Package | Marquis Package | Diamond Package | Beverages | Partners | Info



wedding enhancements

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COMPLIMENTARY WEDDING ENHANCEMENTS | *to customize your wedding*

All of our wedding packages include the following:

- ❖ Complimentary seasonal fresh floral arrangement for your guest book table
- ❖ Candlelight centerpieces including fresh rose petals in the natural color of your choice
- ❖ Floor-length linens
- ❖ Dance floor and custom staging for entertainment
- ❖ Hotel staff to cut and serve wedding cake
- ❖ Deluxe suite accommodations for the bride & groom
- ❖ Champagne and chocolate-covered strawberries for bride & groom's suite
- ❖ Complimentary breakfast the next morning for in-house guests
- ❖ Special room rates for your guests
- ❖ Complimentary DFW airport transportation via airport shuttle



Price subject to 26% service fee and 8.25% sales tax.

enhancement upgrades

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UPGRADED ENHANCEMENTS FOR YOUR WEDDING | *for an even more tailor-made event*

chocolate fountain | \$8 per person (minimum 80 guests)

warm chocolate with pineapples, strawberries, bananas, kiwi, marshmallow, rice crispy treats, pretzels and angel food cake

chocolate covered strawberries | \$3.00 per piece

custom ice carving | \$ varies

chair covers | \$3 per piece (black, white or ivory) | \$4.50 per piece specialty covers

printed menus | \$2.00 per piece

personalized menus printed for each place setting in your choice of paper design

floral centerpieces | tier 1 \$50 per table | tier 2 \$75 per table | tier 3 \$150 per table

colored overlays | \$20.00 - \$50.00 per table

chiavari chairs | \$6.00 per piece

charger plates | \$2.00 per piece

pipe & drape | \$150.00 per 10' panel, *black*

for sheer white or sparkle, price will vary depending on style

up-lights | \$25.00 per piece

internet access for DJ | \$30.00

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radiant package

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STATIONS | Radiant Reception Wedding Package |

*Choose 4 - \$50 per person / Choose 5 - \$55 per person / Choose 6 - \$60 per person
(minimum 50 guests – attendant fee of \$75 per station)*

upon guests arrival |

Bistro station to include a selection of imported and domestic meats and cheeses with assorted water biscuits and breads, garnished with fresh fruit

Market basket of fresh-cut vegetables and assorted dipping sauces

Butler-passed champagne with white glove service for 30 minutes

Fruit punch, coffee and iced tea station

upon Bride and Groom's arrival |

salad station

Choose two of the following salads to be served in short martini glasses: Caesar salad with parmesan crisp; harvest salad with cranberries, sweet potato sticks and feta cheese; spinach and strawberry salad; bibb lettuce salad with fresh sliced pears, candied pecans and feta cheese

mac & cheese station

Vermont white cheddar cheese sauce with toppings to include: crispy ham, apple wood bacon bits, grilled chicken, sweet peas, and broccoli

mashed potato station

Yukon whipped potatoes and sweet potatoes with toppings to include: apple wood bacon bits, green onions, shredded cheddar cheese, regular and garlic butter, sour cream and brown sugar

lo mein station

Chicken and beef lo mein served in Chinese take-out boxes with chopsticks, vegetable spring rolls with sweet chili dipping sauce



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radiant package (continued)

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STATIONS | Radiant Reception Wedding Package Continued |

pasta station

Mini penne rigate, tri-colored cheese tortellini and linguine pasta served with alfredo sauce, roasted marinara and pesto sauces with toppings to include: baby spinach, diced tomatoes, artichokes, mushrooms, black olives, parmesan cheese, crushed red pepper flakes and garlic breadsticks

stir fry station

Stir fry chicken, Asian mushrooms, sprouts, snow peas, garlic & ginger, pot stickers & vegetable spring rolls, sweet & spicy chili dipping sauce

tex-mex station

Beef and chicken fajitas, spicy ground beef, guacamole, sour cream, jalapeños, shredded cheddar cheese, Pico de Gallo, house salsa and warm flour tortillas

slider station

Mini cheeseburger sliders with french fries in a shot glass with chipotle ketchup in bottom

breakfast station

Pancake and waffle station with toppings to include: strawberries, blueberries, raspberries, chocolate chips, whipped cream and maple syrup

popcorn bar

Buttered popcorn and kettle corn with toppings to include: M&Ms, gummy bears, yogurt covered pretzels, honey roasted peanuts and mini rolos candies



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radiant package (continued)

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CARVING STATIONS Radiant Reception Wedding Package Continued |

upgrade stations:

chilled seafood station | \$18.00

Fresh chilled gulf shrimp, Alaskan snow crab claws, smoked mussel, spicy cocktail sauce, remoulade, lemon, tabasco & gourmet crackers

sushi station | \$12.00

Assorted Sushi Rolls: California Roll, Spicy Ahi Tuna, King Salmon & Cucumber, Vegetable Roll, Wasabi, Pickled Ginger and Soy Sauce

carved to order choices | carver fee \$85.00

ham

Molasses glazed pit ham served with honey creole mustard and assorted artisan rolls

turkey

Free range turkey breast topped with sundried cranberry-orange cream sauce and silver dollar rolls

beef

Slow-roasted and salt-crusted top round of beef, served with whole grain mustard, horseradish cream, herb mayonnaise and silver dollar rolls

pork

Apple-wood smoked pork loin served with bourbon and onion marmalade and silver dollar rolls

salmon

Whole baked salmon in a salted crust, topped with champagne and chive cream sauce

upgrade carving station | additional \$10.00 per person

Pepper crusted beef tenderloin served with a merlot demi glaze, horseradish cream and silver dollar rolls



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marquis package

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DINNER BUFFET | Marquis Dinner Buffet Wedding Package |

*\$54 per person
(minimum 50 guests)*

upon guests arrival –

Antipasto display featuring cured and smoked meats, roasted peppers, marinated mushrooms and artichoke hearts with assorted olives & sliced breads
Seasonal fresh cut vegetables with dill ranch dip
Imported and domestic cheese display with fruit and berries garnish & gourmet crackers

upon bride and groom's arrival –

dinner buffet to include -

Mini penne rigate pasta salad served with mushrooms, artichokes, cherry tomatoes in a white balsamic dressing
Crisp baby mixed greens, carrots, cucumber, red cabbage, cherry tomatoes with choice of dressing
Red and green apples, pineapple, celery, chopped pecans in sweet creamy honey dressing

featured entrées -

(all entrees with Chef's selection of starch, fresh seasonal vegetables & assorted artisan rolls and butter)

entrées selections – choose two

Chicken roulade with baby spinach, asiago cheese, sherry cream sauce, and tomato basil orzo
Sliced roasted sirloin with a shitake-crimini mushroom port reduction and herbed fingerling potatoes
Seasoned Atlantic salmon with a tarragon-beurre blanc and wild rice pilaf with toasted almonds
Herb-grilled chicken breast with mandarin oranges, mango relish, and Israeli couscous
Roasted prime rib with cabernet jus and horseradish cream



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diamond package

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PLATED DINNER | Diamond Wedding Package | *\$52 per person single entrée / \$57 per person duet entrée
(minimum 50 guests)*

upon guests arrival -

Antipasto display including cured and smoked meats, roasted peppers, marinated mushrooms and artichoke Hearts with assorted olives & sliced breads
Fruit-cheese and vegetables crudités
Seasonal fresh cut vegetables with dill ranch dip
Imported and domestic cheese display with fruit and berries garnish & gourmet crackers

upon bride and groom's arrival - selection of 1 item

Choose 1 Baby romaine hearts, smoked gouda, shaved prosciutto, grape tomatoes, pecans and Dijon buttermilk dressing
Baby spring mix greens, cucumber, carrots, olives & croutons with white balsamic dressing

featured entrées -

(all entrees served with seasonal fresh vegetables, artisan rolls and flavored butter)

single entrées -

Choose 1 Sautéed breast of chicken topped with crimini mushrooms and roasted artichokes, served with whipped Yukon potatoes and natural lemon jus
Pistachio crusted halibut served with Chablis beurre blanc tomato ragout and wild mushroom risotto
Petite filet mignon served with shallots and a bourbon demi with roasted fingerling potatoes
Herb crusted Atlantic salmon in a lemon champagne chive cream, served with citrus rice pilaf with toasted almonds
Slow roasted prime rib, served with au jus and whipped white cheddar potatoes

duet entrées -

Choose 1 Pepper crusted petite filet mignon in a port reduction and pistachio & pesto crusted halibut served with a chardonnay beurre blanc, creamy parmesan polenta and seasonal fresh vegetables
Pepper crusted petite filet mignon topped with Maytag bleu cheese crumbles, shitake, Jack Daniel's demi shrimp Provencal, served with saffron rice pilaf and seasonal fresh vegetables



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beverages

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BEVERAGE LIST | Hosted bar on consumption

premium brands

Tanqueray, Crown Royal, Johnny Walker Black, Captain Morgan, Jack Daniels, Jose Cuervo, Absolut - \$10

name brands

Pinnacle, Canadian Club, Jim Beam, Cruzan Sauza, J&B, New Amsterdam - \$8

by the gallon

Non-alcoholic fruit punch - \$45 per gallon
Champagne punch bowl - \$65 per gallon
Frozen margaritas - \$90 per gallon
(machine rental required -\$250)
Keg of domestic beer - \$450

*signature
item*

Bluebonnet Tequilatini - \$8
Hornitos Reposado tequila,
blueberries,
blueberry/Mexican
cinnamon syrup,
mint, lime juice & soda

\$8 - wine by the glass
\$6 - domestic beer
\$7 - imported beer
\$6 - non-alcoholic beer
\$9 - cordials
\$4 - soft drinks
\$4.50 - mineral water
\$32 - house bottled wine
\$28 - house bottled champagne

All purchases for sponsored bars are subject to a 25% service charge.

For cash bar add \$1 per item.

Bartender fee of \$85 each will be waived if purchases exceed \$750 per bar.

Cashiers are required on all cash bars at \$120 per cashier.



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beverages (continued)

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HOSTED HOURLY BAR | All listings include unlimited liquors, domestic & imported beers, house red & white wine, soft drinks, juices & bottled water. Prices are per person.

premium brands

Tanqueray, Crown Royal, Johnny Walker Black,
Captain Morgan, Jack Daniels, Jose Cuervo,
Absolut

1 Hour - \$27
2 Hours - \$35
3 Hours - \$45

Each additional hour \$9 per person

name brands

Pinnacle, Canadian Club, J&B, New Amsterdam
Jim Beam, Sauza, Cruzan

1 Hour - \$23
2 Hours - \$30
3 Hours - \$38

Each additional hour \$7 per person

domestic beer & wine

1 hour - \$18
2 hours - \$25
3 hours - \$32

Each additional hour \$3 per person

All purchases for sponsored bars are subject to 25% service charge

Bartender fee of \$85 each will be waived if purchases exceed \$750 per bar



Price subject to 26% service fee and 8.25% sales tax.

beverages (continued)

CATERING WINE LIST | *by the bottle served tableside*

house wines

- Canyon Road Chardonnay - \$26
- White Zinfandel - \$26
- Cabernet Sauvignon - \$26
- Merlot - \$26

chardonnay

- Clos du Bois Chardonnay, California - \$35
- La Crema Chardonnay, Sonoma - \$42
- Kendall-Jackson Chardonnay, California - \$42

riesling/zinfandel

- Hogue Cellars Riesling, Washington - \$30
- Ravenswood Red Zinfandel, California - \$34

cabernet sauvignon

- Toasted Head, Cabernet Sauvignon, California - \$38
- Kendall-Jackson Cabernet Sauvignon, California - \$42
- Estancia Cabernet Sauvignon, Paso Robles - \$44

merlot

- Hogue Genesis Merlot, Washington - \$39
- Kendall-Jackson Merlot, California - \$42

pinot noir

- Canyon Road Pinot Noir, California - \$26
- La Crema Pinot Noir, California - \$50

champagne

- Tott's Sparkling - \$28
- Moet Chandon Imperial Brut Champagne - \$140

All purchases for sponsored bars are subject to 25% service charge.

Bartender fee of \$85 each will be waived if purchases exceed \$750 per bar.

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PREFERRED PARTNERS |

Bakeries

Elegant Cakery
535 S. Nolen Drive Suite 200
Southlake, TX 76092
817-488-7580
elegantcakery.com

Opulent Cakes
817-581-0171
opulentcakes.com

Décor

Bebe's Décor
972-494-9436
www.bebesinteriors.com

Sparkling Events & Designs
469-412-6449

Jani Blocker Balloons
214-929-7292
janiblockerballoons.com

Disc Jockeys & Entertainment

Complete Music
214-343-7171
mydallasdj.com

I entertainment
D-214-498-5687
O-214-808-4416
i-entertainment.net

Party Pizazz Productions
(214) 369-8168
partypizazzproductions.com

Transportation

Janicek & Associates
682-888-6506
817-808-1128
swjanicek@aol.com

Florist

Devin Designs Florist
817-481-7818
devindesignsflowers.com

Out of the Garden
817-416-6653
outofthegardnercreations.com

Photographers

Laura Parent
800-806-1467
www.relivephotography.com

Sloan Photography/Bill Sloan
817-430-1884
Sloanphotography.com

VEK Photo/Vinnie Kuruvilla
847-347-5599
vekphoto.com



information policies

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AGREEMENT TO BANQUET EVENT POLICIES

GUARANTEES ON ALL FOOD & BEVERAGE:

We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, set-up, or meal functions may necessitate renegotiating the charges.

BILLING:

Final payment is due three (3) days prior to the event.

SERVICE CHARGE:

All audio visual, food/dining & beverage is subject to a service charge of 26% which is taxable .

TAXES:

All audio visual, food/dining & beverage is subject to 8.25% Texas sales tax. Meeting room is subject to state occupancy tax of 6%.

PAYMENT ARRANGEMENTS:

Cash and credit card payments: All functions must be paid in advance unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid by the following credit cards: American Express, Diner's Club, Master Card or Visa. Completion of a credit card authorization form is required.

CHECK PAYMENTS:

The hotel will accept a company check, cashiers' check, money order or personal check. If a check will be used, it must be submitted to the hotel ten (10) days prior to the event arrival date.

SMOKING POLICIES:

Smoking of cigars or cigarettes is not permitted in the public areas or in the Hotel. Compliance with this hotel policy is mandatory and a \$250.00 charge will be incurred for any violations.

CANCELLATION POLICIES:

If the hotel is advised that a definite booking is cancelled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is cancelled less than thirty (30) days from the event date.

CONFIRMATION OF SET-UP REQUIREMENTS:

Final menu items, room arrangements and other details pertaining to this function are outlined on the Banquet Event Order. Unless otherwise stated in the Banquet Event Order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary.

Price subject to 25% service fee and 8.25% sales tax.