



DALLAS
VICTORY



DALLAS WEDDINGS

LOGISTICS

WHETHER YOU'VE ALWAYS IMAGINED YOUR FIRST KISS AS A COUPLE
IN OUR STUNNINGLY SPACIOUS GREAT ROOM OR DURING A SULTRY SOIREE,
W HOTELS WILL DO WAHTEVER/WHENEVER TO FUFLL YOUR EVERY
WOW VOW & WHIM TO GET YOUR GUESTS AS EXCITED AS YOU ARE.
SEE WHAT'S IN STORE FOR YOUR VERY OWN CELEBRATION.

CEREMONY OPTIONS

W CLASSIC CEREMONY | \$1,500

CEREMONY TAKES PLACE IN GREAT ROOM 1 OR 2
EACH SPACE HAS A CAPACITY OF 210 GUESTS
STANDARD BANQUET BLACK LEATHER CHAIRS
SIGN-IN, GIFT, UNITY CANDLE TABLES
ONE HOUR REHEARSAL TIME THE DAY PRIOR
(TIME & SPACE SUBJECT TO AVAILABILITY BASED ON OTHER EVENTS IN-HOUSE)

W WOW CEREMONY | \$2,500

CEREMONY TAKES PLACE IN OUR GREAT ROOM
CAPACITY OF 430 GUESTS
STANDARD BANQUET BLACK LEATHER CHAIRS
SIGN-IN, GIFT, UNITY CANDLE TABLES
ONE HOUR REHEARSAL TIME THE DAY PRIOR
(TIME & SPACE SUBJECT TO AVAILABILITY BASED ON OTHER EVENTS IN-HOUSE)

THE DETAILS

THE SPACE

60" OR 72" TABLES WITH (1) VOTIVE CANDLE PER TABLE
BLACK SPANDEX TABLE COVERS
STANDARD BLACK NAPKINS
WOODEN DANCE FLOOR - UP TO 18'X18'
ONE NIGHT STAY FOR THE NEWLYWEDS IN A SUITE
(ROOM TYPE BASED ON AVAILABILITY)

MENU TASTING & CONSULTATIONS

HELD 2 MONTHS OUT FROM THE EVENT DATE
EXECUTIVE CHEF IN ATTENDANCE DURING CONSULTATION
TASTING HOURS & LIMITATIONS:
MONDAY - FRIDAY 2-4PM
LIMITED TO (1) SALAD, (2) ENTRÉES, (6) HOR D' OEUVRES
(3) GUEST MAXIMUM)

FOOD & BEVERAGE MINIMUM

THE FOOD & BEVERAGE MINIMUM VARIES BASED OFF
THE DATE OF YOUR WEDDING, THE EXPECTED NUMBER
OF GUESTS & THE AMOUNT OF SPACE THAT IS REQUIRED.
THE FOOD AND BEVERAGE MINIMUM IS EXCLUSIVE OF
SERVICE CHARGE & TAX.



RECEPTION

FRUIT DE MER

FRUITS DE MER WITH SHRIMP, CRAB CLAWS, OYSTERS, MUSSELS, ASSORTED SAUCES AND LEMONS **\$35.00**

SLIDER STATION

GOURMET BEEF, CHICKEN AND CRAB SLIDERS SERVED WITH FRENCH AND SWEET POTATO FRIES **\$18.00**

SALAD YOUR WAY

LOCAL LETTUCE OF THE MOMENT, SPINACH, ORGANIC CHICKEN, SHRIMP, TOMATOES, CUCUMBERS, BACON, HARD BOILED EGGS, AVOCADO, SCALLIONS, AGED TEXAS WHITE CHEDDAR, BLUE CHEESE, CHAMPAGNE AND RED WINE VINAIGRETTE **\$14.00**

FARMSTEAD CHEESE

FARMSTEAD CHEESES WITH A MIXTURE OF FRESH AND DRIED FRUITS, LAVOSH AND BAGUETTE **\$16.00**

FARMERS MARKET

LOCAL SELECTION OF RAW AND ROASTED MARINATED VEGETABLES, CARAMELIZED ONION AND HERB DIP **\$14.00**

ANTIPASTA

ANTIPASTI OF GRILLED OLIVE RELISH, PEPPERONCINI, ROASTED ASSORTED VEGETABLES, SALAMI, BRAESOLA, PROSCIUTTO, FRESH BOCCONCINI, LAVOSH AND FOCCACIA BREAD **\$16.00**

FRIES

FRENCH AND SWEET POTATO ZUCCHINI FRIES TOPPINGS: CHILI, CHEESE, BACON BITS, SCALLION, SOUR CREAM, MUSTARD, FLAVORED KETCHUPS, BBQ SAUCE **\$13.00**

*BASED ON 90 MINUTES OF CONTINUOUS SERVICE

WE ARE COMMITTED TO PREPARING OUR MENUS WITH THE FOCUS ON ENVIRONMENTAL AND SOCIALLY-RESPONSIBLE GROWN PRODUCTS. TO MAINTAIN THIS FOCUS PLEASE NOTE THAT SOME PRODUCTS ON OUR SUSTAINABLE MENU OFFERINGS MAY CHANGE ON SHORT NOTICE BASED ON SEASONAL AND REGIONAL AVAILABILITY. TO STAY TRUE TO OUR COLLABORATIVE EFFORTS TO BE ENVIRONMENTALLY SUSTAINABLE, WE WILL SUBSTITUTE APPROPRIATE ALTERNATIVES AS NECESSARY.

A 24% SERVICE CHARGE OF THE TOTAL FOOD AND BEVERAGE REVENUE (PLUS ALL APPLICABLE TAXES WILL BE ADDED). THIS INCLUDES A 14% GRATUITY FOR BANQUET EMPLOYEES. NO OTHER FEE OR CHARGE IS A TIP, GRATUITY, OR SERVICE CHARGE FOR ANY EMPLOYEE.

HOT CANAPES

VEGETARIAN SAMOSAS \$3.50
ZA'ATAR SPICED LAMB LOLLIPOP WITH HARISSA YOGURT \$5.00
LOBSTER SLIDER WITH PICKLED CELERY AND TARRAGON AIOLI \$5.00
GRILLED BEEF SKEWERS WITH CHIMICHURRI \$4.00
SPICY CHICKEN OR BEEF EMPANADA WITH
CILANTRO LIME CREMA \$3.50
JALAPENO AND CHICKEN WRAPPED IN BACON
WITH MAPLE GLAZE \$4.00
CHARRED HAM, GRUYERE AND DIJON AIOLI FLATBREAD \$4.00
BEEF SLIDER WITH SWEET ONION JAM, BLUE CHEESE
AND ARUGULA \$4.00
CRISPY FRIED VEGETABLE SPRING ROLL WITH SWEET CHILI SAUCE \$4.00
LOBSTER POT STICKER WITH KOREAN AIOLI \$4.00
CHICKEN & WAFFLES HUCKLEBERRY LEMONGRASS SYRUP \$4.00
CRAB WELLINGTONS WITH WILD MUSHROOM BUTTER
AND MICRO CILANTRO \$4.00
CRAB CAKES WITH CHIPOTLE REMOULADE \$5.00
GRILLED CHICKEN, CARAMELIZED ONIONS AND
CHEDDAR FLATBREAD \$4.00
MINI BOATS OF FISH AND CHIPS, ROASTED SHALLOT AND APPLE
TARTAR AND YUKON GOLD 'CHIPS' \$6.00

COLD CANAPES

TRUFFLE DEVEILED EGG, SMOKED PAPRIKA,
APPLEWOOD SMOKED BACON \$4.00
MOZZARELLA, TOMATO, BASIL ON GRILLED BAGUETTE WITH
BALSAMIC REDUCTION \$4.00
MINI BBQ PULLED CHICKEN CONE, BLUE CHEESE, CELERY
SLAW \$4.00
JUMBO SHRIMP WITH BLOODY MARY SHOT \$4.00
TUNA AND CUCUMBER ROLL WITH HONEY AVOCADO RELISH \$4.00
THAI SHRIMP SUMMER ROLLS WITH PEANUT SAUCE \$4.00
EDAMAME HUMMUS IN MINIATURE SAVORY CONES, TOPPED WITH
FLASH FRIED CHICKPEAS \$4.00
GRILLED PITA, ROASTED EGGPLANT AND TAHINI \$3.50
CAPRESE SKEWER, MOZZARELLA, TOMATOES, BASIL AND
AGED BALSAMIC \$4.00
TOMATO HERB SOUP SHOOTER WITH GRILLED CHEESE TRIANGLE \$4.00
CHICKEN KABOB WITH TIKA MASALA SAUCE \$4.00
PETITE KALE SALAD WITH BRIOCHE CROUTONS, CITRUS SECTIONS,
PECORINO AND MEYER LEMON EMULSION IN TO GO BOXES \$4.00

***PRICED PER PIECE WITH A MINIMUM ORDER OF 12 PIECES**

***CANAPÉS CAN BE PASSED OR DISPLAYED**

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HOT + COLD

ACTION STATIONS

CHICKEN N' WAFFLE

BANANA PECAN, CITRUS RICOTTA, TRADITIONAL WAFFLES
OLD FASHION BUTTERMILK, FRIED CHICKEN, CITRUS VANILLA BERRY
COMPOTE, PEAR GINGER COMPOTE, SHAVED CHOCOLATES, APPLE
BUTTER, NUTELLA WHIPPED CREAM, HONEY,
CITRUS MASCARPONE CREAM, MAPLE SYRUP \$19.00

MAC N' CHEESE

ORECCHIETTE PASTA MADE TO ORDER WITH YOUR CHOICE OF SHORT
RIBS, TARRAGON BUTTER LOBSTER, PEPPERED CHICKEN, ROASTED
WILD MUSHROOMS, ROASTED TOMATO, GRILLED ASPARAGUS,
SHAVED FENNEL, SHREDDED AGED CHEDDAR \$22.00

PAD THAI

TRADITIONAL PAD THAI NOODLES WITH YOUR CHOICE OF SHRIMP,
SWEET CHILI CHICKEN, TOFU, ROASTED PEANUTS, SNAP PEAS,
CARROTS, BEAN SPROUTS, SCALLIONS, TOASTED SESAME SEEDS,
AND TAMARIND SWEET SOY GLAZE \$22.00

VIVA ITALIA

CHEESE TORTELLINI & RADIATORE PASTA, JULIENNE BERMUDA
ONION, SLICED MUSHROOM, JULIENNE TOMATO, SPINACH, MIXED
PEPPERS, FRESH GARLIC, SHALLOTS, WHITE WINE, PARMESAN
CHEESE, GRILLED CHICKEN, CREAMY ALFREDO SAUCE, AND
MARINARA SAUCE \$18.00

VICTORY

ROASTED BEEF TENDERLOIN WITH RED WINE SHALLOTS, HORSE RADISH
CREAM AND FRESH BREADS \$19.00

TOUCH OF TEXAS (SMALL PLATE)

CHILI SPICED BEEF TENDERLOIN, RANCHERO BORDELAISE,
BUTTERMILK RED SKIN MASHED POTATO, TOBACCO ONION
AND ARUGULA SALAD \$19.00

SIZZLING FAJITA

MARINATED SKIRT STEAK, CHICKEN, OR SHRIMP, GRILLED MIXED
PEPPERS WITH FRESH GUACAMOLE, TOMATILLO SALSA, PICO DE
GALLO, AGED CHEDDAR, FLOUR TORTILLAS \$23.00

SUSHI YOUR WAY

MARKET INSPIRED SASHIMI, ASSORTED SUSHI AND NIGIRI, PAIRED
WITH SEAWEED SALAD, GINGER, WASABI AND PONZU \$26.00

***ALL ACTION STATIONS REQUIRE 1 CHEF ATTENDANT PER 75 GUESTS**

***ADDITIONAL FEE OF \$150.00 PER CHEF ATTENDANT**

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BUFFET SELECTIONS

TEXAS HERITAGE

SOUTHWEST CAESAR SALAD, GRATED ANCHO CACIAOTTA CHEESE,
CHARRED PETITE TOMATOES, BLACK EYE PEAS AND POBLANO
CAESAR
CHOPPED LOCAL MARKET SALAD WITH GRILLED VEGETABLES, COTIJA
CHEESE AND ANCHO VINAIGRETTE
CHIPOTLE SPICED NATURAL CHICKEN OVER CILANTRO RICE
ADOBO BRINED FLAT IRON AND CHIVE POTATOES
HERB CRUSTED SALMON, FRESH ROASTED MIXED VEGETABLES WITH
ACHIOTE DRESSING
SPICED TRES LECHES
FIRE ROASTED TEXAS PEACH TARTS \$82.00

SANTORINI

CAVATAPI PASTA, GRAPE TOMATO, CAPERS WITH SMOKED
TOMATO VINAIGRETTE
GRILLED WHITE & GREEN ASPARAGUS SALAD WITH ROASTED RED
PEPPER
ARTISAN GREENS WITH HEARTS OF PALM, ARTICHOKE, ROASTED
PEPPERS, KALAMATA OLIVES, FRESH MARINATED FETA, PICKLED
RED ONION, CHERRY TOMATOES
GRILLED SALMON WITH LAVENDER SCENTED COUS COUS AND FIG
MOSTARDA
APPLE WOOD SMOKED TENDERLOIN OF BEEF, CARAMELIZED
CARROT AND CHARRED PETITE VEGETABLE
HERB CRUSTED CHICKEN BREAST, MUSHROOM RISOTTO, SPROUT
SALAD
SELECTION OF MINI PASTRIES SALTED CARAMEL TARTS, ELAIRS,
CHOCOLATE MOUSSE IN A SHOT GLASS LEMON TART, FRENCH
MACAROONS \$86.00

W

PETITE KALE WITH BRIOCHE CROUTONS, CITRUS SECTIONS, PECORINO
AND MEYER LEMON
GRAPEFRUIT, GOAT CHEESE, CANDIED NUTS, RADICCHIO AND
ENDIVE SALAD
CRISP BABY HEARTS OF ROMAINE, HERB-ROASTED ROMA TOMATO
FOCACCIA CROUTON WITH CREAMY GARLIC DRESSING
ALEPPO DUSTED QUAIL OVER PERSIAN RICE
SHRIMP AND SCALLOP SCAMPI WITH ROASTED PERUVIAN POTATO
AND LEMON THYME
SMOKED PAPRIKA BEEF TENDERLOIN, WILD MUSHROOM RISOTTO
AND ESCAROLE
MINI FRUIT TARTS
CHOCOLATE OPERA TORTE WITH HAZELNUT
CLASSIC TIRAMISU \$86.00

***ADDITIONAL FEE OF 250 FOR LESS THAN 25 GUESTS**

***ALL DINNER BUFFETS INCLUDE ASSORTED DINNER ROLLS
FONTÉ® COFFEE & ASSORTED HOT TEA FORTÉ® SERVICE**

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SALAD (SELECT ONE)

ARTISAN GREENS, PORT POACHED PEAR, CANDIED WALNUTS,
CALABRESE CHEESE AND RED WINE VINAIGRETTE

ROMAINE HEARTS WITH PARMESAN CRISP AND HOMEMADE
CROUTONS

W COBB, LETTUCE, BACON BITS, TOMATO, BLUE CHEESE,
POACHED EGG, BRIOCHE TOAST

BABY SPINACH AND ARUGULA WITH SLIVERED MANCHEGO,
TOASTED PECANS, CURRANTS AND FIG VINAIGRETTE

ASSORTED PETITE GREENS, CHIPOTLE PEACHES, PEPITA CRUSTED
GOAT CHEESE, CHAMPAGNE VINAIGRETTE

ENHANCEMENTS

HERB ROASTED TOMATO SOUP WITH GRILLED CHEESE \$8.00

MUSHROOM CAPPUCCINO \$8.00

ROASTED CORN CRAB CAKE WITH REMOULADE SAUCE \$13.00

CEVICHE SHRIMP COCKTAIL, SPICY CILANTRO SALSA, GRILLED BAGUETTE \$13.00

ENTRÉE (SELECT ONE)

ROASTED CHICKEN BREAST, SAVORY BREAD PUDDING, CHARRED
PETITE CARROTS AND TART CHERRY PORT REDUCTION \$54.00

SUMAC RUBBED SALMON, ROASTED BEET COUS COUS,
CARAMELIZED CIPOLLINI AND CUCUMBER RAITAN \$55.00

OREGANO BEEF TENDERLOIN, QUESO FRESCO CHIPOTLE FLAN,
GRILLED SWEET PEPPERS AND ROASTED GARLIC ROMESCO \$60.00

TURMERIC & CITRUS POACHED CHICKEN, SWEET & YUKON POTATO
DAUPHINOISE, CHARRED ASPARAGUS AND TOMATO SALSA,
AVOCADO "MAYO" \$55.00

PORT BRAISED SHORT RIB, CELERY ROOT CRUSH, WILD ARUGULA,
SHAVED FENNEL AND GRAPE TOMATO SALAD \$58.00

YUZU SEARED SCALLOPS, WITH LOBSTER, VANILLA AND EGGPLANT
ORZO, MICRO CILANTRO AND BASIL OIL \$60.00

TEA SMOKED SALMON OVER SHITAKE UDON NOODLES, AND SOY
LIME SOUBISE \$55.00

CARIBBEAN SPICED FLAT IRON STEAK, CONGO PEA RICE, GRILLED
ZUCCHINI AND CARROTS AND CITRUS SOFRITO \$56.00

DUO PLATES

ROASTED CHICKEN BREAST, OREGANO BEEF TENDERLOIN SAVORY BREAD PUDDING,
CHARRED PETITE CARROTS AND TART CHERRY PORT REDUCTION \$78.00

TURMERIC & CITRUS POACHED CHICKEN, SUMAC RUBBED SALMON,
SWEET & YUKON POTATO DAUPHINOISE, CHARRED ASPARAGUS AND TOMATO SALSA,
AVOCADO "MAYO" \$68.00

***THREE COURSE DINNERS INCLUDE ARTISAN BREAD, YOUR CHOICE OF
LEAD, MAIN AND SWEET ENDING, FONTE® COFFEE & ASSORTED
HOT TEA FORTÉ® SERVICE**

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PLATES

MARVELOUS BAR

DOMESTIC & IMPORT BEER
BUBBLY-RUFFINO PROSECCO

REDS (SELECT 1)

SILVER PALM CABERNET SAUVIGNON
MARKHAM MERLOT
PARDUCCI PINOT NOIR
PASCUAL TOSO MALBEC

WHITES (SELECT 1)

HOGUE CHARDONNAY
BOLLINI PINOT GRIGIO
MERRYVALE STARMONT SAUVIGNON BLANC
SAINT M RIESLING

HOUSE COCKTAILS

SKKY VODKA, TANQUERAY
GIN, BACARDI SUPERIOR, JOSE CUERVO GOLD, DEWARS WHITE
LABEL, JACK DANIELS, CANADIAN CLUB
SODA/MIXERS \$14.00

WOW BAR

DOMESTIC & IMPORT BEER
BUBBLY-MOËT & CHANDON IMPÉRIAL

REDS-(SELECT 1)

SIMI CABERNET
MATANZAS CREEK MERLOT
MEIOMI PINOT NOIR
DONA PAULA MALBEC

WHITES-(SELECT 1)

SONOMA CUTRER CHARDONNAY
SANTA MARGHERITA PINOT GRIGIO
KIM CRAWFORD SAUVIGNON BLANC
CHATEAU STE. MICHELLE RIESLING

PREMIUM COCKTAILS

KETEL ONE, BOMBAY
SAPPHIRE, 10 CANE RUM, 1800 REPOSADO
TEQUILA, JOHNNIE WAKLER BLACK LABEL,
MAKERS MARK, CROWN ROYAL
SODAS/MIXERS \$18.00

BEER + WINE

DOMESTIC & IMPORT BEER
BUBBLY-CAROUSEL SPARKLING
BY LOIRE VALLEY
RED-MAGNOLIA GROVE CABERNET
BY CHATEAU ST. JEAN
WHITE-MAGNOLIA GROVE CHARDONNAY
BY CHATEAU ST. JEAN \$12.00

***ALL COCKTAILS SERVED WITH APPROPRIATE GARNISH**

***ALL HOST BARS REQUIRE ONE BARTENDER PER 75 GUESTS**

***BARTENDER FEES ARE \$150.00 EACH**

***BAR PRICING IS PER GUEST/PER HOUR**

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HOST BAR

CASH BAR

DOMESTIC BEER

MILLER LIGHT
SHINER BOCK
BUD LIGHT
COORS LIGHT \$7.00 ~PER DRINK

IMPORT BEER

AMSTEL LIGHT
HEINEKEN
CORONA EXTRA
STELLA ARTOIS \$8.00 ~PER DRINK

HOUSE COCKTAILS

SKYY
TANQUERAY
BACARDI SUPERIOR
JOSE QUERVO GOLD
DEWAR'S WHITE
LABEL
JACK DANIELS
CANDIAN CLUB \$10.00 ~PER DRINK

PREMIUM COCKTAILS

KETEL ONE
BOMBAY SAPPHIRE
10 CANE
1800 REPOSADO
JOHNNIE WALKER
BLACK LABEL
MAKERS MARK
CROWN ROYAL \$12.00 ~PER DRINK

- *ALL COCKTAILS ARE SERVED WITH APPROPRIATE GARNISH**
- *ALL CASH BARS REQUIRE ONE BARTENDER PER 75 GUESTS**
- *ALL PRICES ARE INCLUSIVE OF SERVICE CHARGE AND TAXES**
- *ADDITIONAL FEE OF \$150.00 PER BARTENDER**
- *ONE CASHIER ATTENDANT REQUIRED \$150.00 PER CASHIER**

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