

FORT WORTH MUSEUM
SCIENCE AND HISTORY

EVENTS
THAT FEED THE
IMAGINATION



FROM THE MINUTE YOU ENTER THE GLOWING YELLOW URBAN LANTERN, YOU KNOW YOU ARE IN THE PERFECT SETTING TO INSPIRE YOUR MOST SPECIAL DAY.

A one-of-a-kind backdrop, located in the heart of Fort Worth's Cultural District, the Fort Worth Museum of Science and History is an engaging venue for your wedding reception and ceremony. The Museum offers hundreds of truly unique experiences, customized to your needs, full of color and modern elegance featuring the architecture of **Legorreta+Legorreta**. Our Special Event professionals will work with you to create an evening that you and your guests will treasure for years to come.

To start planning your special day, contact our Special Event professionals at 817-255-9553 or specialevents@fwmsh.org.



“ I DO ”
WEDDINGS



EMERALD CUT
PACKAGE





EMERALD CUT PACKAGE

Tray Passed Red and White Wine Upon Guest Arrival

During first 45 minutes of reception

Four Hour Open Bar

Import and domestic bottled beer, house red and white wine, and soft drinks.

Hors d' Oeuvres Reception

Selection of four passed hors d'oeuvres & three displayed hors d'oeuvres

Cake Cutting Service

Wedding cakes are client-supplied and should be ordered through one of our approved vendors. We are pleased to cut and serve the cake you provide at no additional cost.

House Banquet Espresso Chivari Chairs (up to 250)

Choice of Black or White House Linen

Upgraded floor length, colored, or specialty linens available for an additional charge.

\$54 per person

Based on a minimum of 100 guests.

Clear acrylic disposables for bar and buffets are included in pricing.

China and glassware are available upon request for an additional charge.

Pricing subject to current sales tax and 21% support staffing charge. Facility rental fees apply.



HORS D'OEUVRES

PASSED HORS D'OEUVRES

(SELECT FOUR)

- Dos Equis Braised Beef Brisket with Roasted Corn Cake
- Grilled Chicken, Smoked Gouda and Spinach Quesadilla
- Mini Margherita Pizza with Pesto
- Lump Crab Cakes with Chipotle Lime Aioli
- Tortilla Crusted Chicken Skewer with Mole
- Pork Taco with Pineapple Pico, Mole Rojo
- Beef Wellington with Blue Cheese and Caramelized Red Onion
- Marinated Mushroom Ragout in Endive Cup
- Belgian Endive with Salmon Mousse
- Southwest Hummus Nacho on Pita Chip

DISPLAYED HORS D'OEUVRES

(SELECT THREE)

Artisan Cheese and Fruit with Local Honey

Maytag Blue, Vella Jack, Grilled Brie, Goat Cheese, Texas Cheddar Cheese. Served with Honey Comb, Grapes and Dried Fruit, Baguettes and Lavosh Crackers

Local Farm Fresh Vegetable Display

Local and Organic when available Asparagus, Carrots, Broccoli, Zucchini, Cauliflower, Tomatoes, & Peppers with Traditional Ranch and Chipotle Ranch Dipping Sauce

Breads and Spreads

Roasted Garlic and Herb Hummus, Warm Spinach and Artichoke Dip, Smoked Eggplant Harissa, Cool Cucumber Dip, Moroccan Roasted Red Pepper and Tomato Relish, Queso Blanco, Avocado Poblano Purée, Fresh Tortilla Chips, Pita Bread, Herb Focaccia

The Tejas

Fresh Made Tortilla Chips, Fire Roasted Salsa, Salsa Fresca, Salsa Verde, Pineapple Pico, Pico De Gallo, Guacamole, Queso Blanco

Tropical and Fresh Fruit

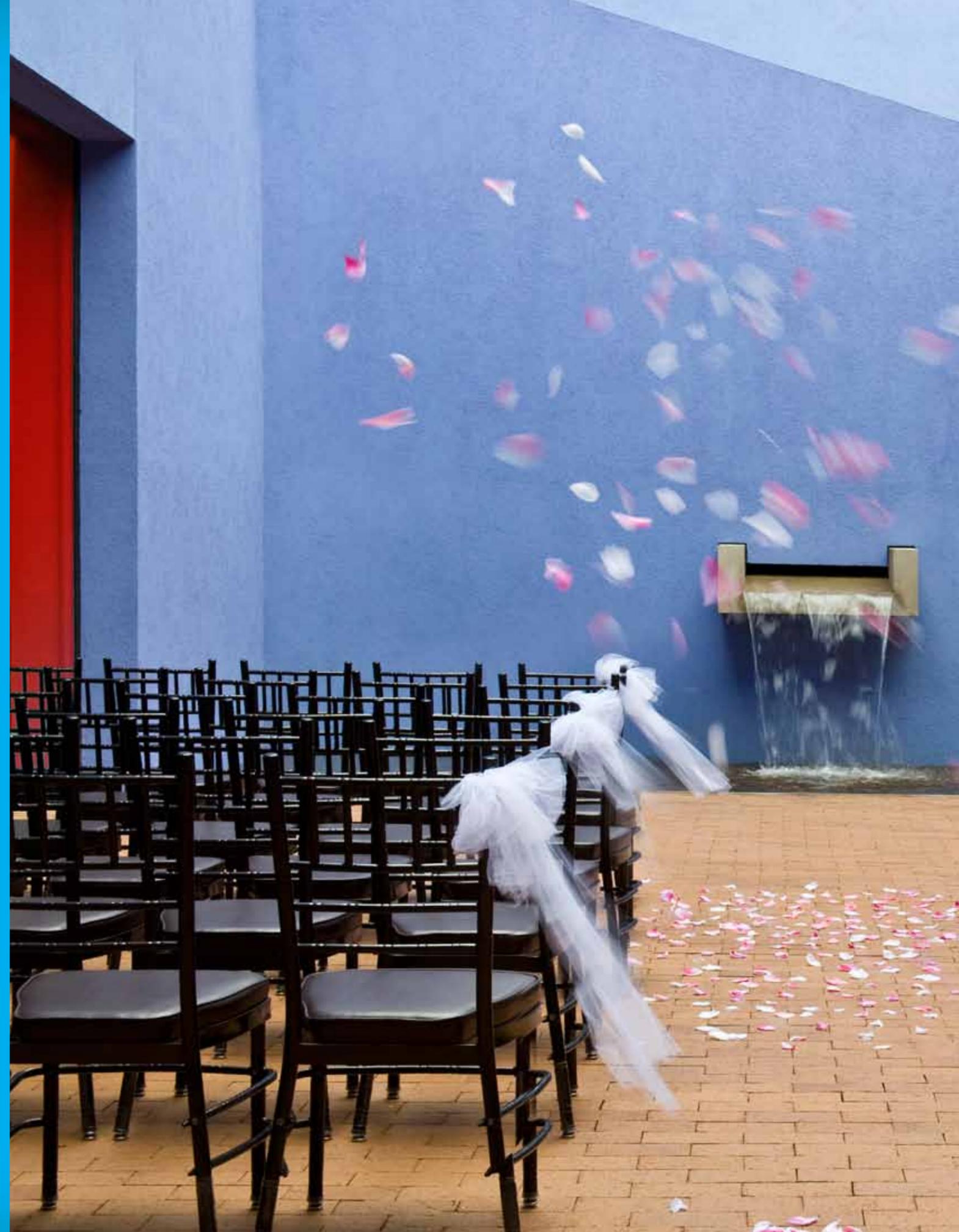
Watermelon, Cantaloupe, Honeydew, Strawberries, Blueberries, Yogurt Mint Sauce, Local Honey

Taste of Tuscany

Prosciutto, Capicola, Salami, Parmesiano Riggiano, Fresh Mozzarella, Roasted Peppers, Cured Olives, Herb Roasted Vegetables, Olive Oil, Herb Focaccia

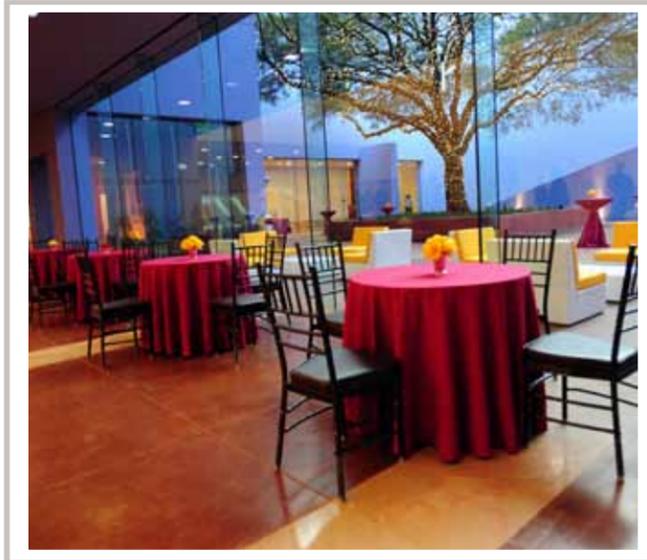


PRINCESS CUT
PACKAGE





PRINCESS CUT PACKAGE



Passed Hors d'oeuvres

Passed for the first 45 minutes of the reception.
Selection of two items from our passed hors d'oeuvres.

Tray Passed Red and White Wine

Passed for the first 45 minutes of the reception.

Four Hour Open Bar

Import and domestic bottled beer, house red and white wine, and soft drinks.

Two Course Gourmet Plated Dinner

Coffee Service

Offered tableside during dinner.

Pricing subject to current sales tax and 21% support staffing charge. Facility rental fees apply.

Cake Cutting Service

Wedding cakes are client-supplied and should be ordered through one of our approved vendors. We are pleased to cut and serve the cake you provide at no additional cost.

House Banquet Espresso Chivari Chairs (up to 250)

Choice of Black or White House Linen

Upgraded floor length, colored, or specialty linens available for an additional charge.

\$69 per person

Based on a minimum of 100 guests.

White china, standard glassware and beaded flatware for dinner service are included in pricing. Clear acrylic disposables for bar.

PLATED

PASSED HORS D'OEUVRES

(SELECT TWO)

- Dos Equis Braised Beef Brisket with Roasted Corn Cake
- Grilled Chicken, Smoked Gouda and Spinach Quesadilla
- Mini Margherita Pizza with Pesto
- Lump Crab Cakes with Chipotle Lime Aioli
- Tortilla Crusted Chicken Skewer with Mole
- Pork Taco with Pineapple Pico, Mole Rojo
- Beef Wellington with Blue Cheese & Caramelized Red Onion
- Marinated Mushroom Ragout in Endive Cup
- Belgian Endive with Salmon Mousse
- Southwest Hummus Nacho on Pita Chip

FIRST COURSE

(SELECT ONE)

Texas Ranch Salad

Local Bibb Lettuce, Red Onion, Avocado, Grape Tomatoes, Cotija Cheese, Toasted Pepitas, Chipotle Ranch Dressing

Southwestern Caesar Salad

Crisp Romaine Wedge, Smoked Corn, Shaved Manchego, Cornbread Croutons, Smokey Caesar Dressing

Local Greens

Local Baby Lettuce, Grape Tomatoes, Spiced Pecans, Tobacco Onions, Red Pepper Balsamic Vinaigrette

Spinach and Frisee

Baby Spinach, Frisee, Bacon, Yellow and Red Tomatoes, Tarragon Dijon Vinaigrette

MAIN COURSE

(SELECT ONE)

Flat Iron Steak

Peppercorn Sauce, Garlic Mashed Potatoes, Sautéed Green Beans

Chile Rubbed Pork Tenderloin

Manchamantle Sauce, White Cheddar Grits, Sautéed Mexican Squash

Grilled Citrus and Herb Brined Breast of Chicken

Poblano Cheddar Mashed Potatoes, Sautéed Green Beans

Pan Seared Salmon

Lemon Butter Sauce, Roasted Red Potatoes, Grilled Asparagus

Grilled Beef Tenderloin

(add \$10 per person) Roasted Poblano Mashed Potatoes, Asparagus & Baby Squash, Chipotle Butter and Demi.

Freshly Baked Rolls with Whipped Butter



RADIANT CUT
PACKAGE





RADIANT CUT PACKAGE

Passed Hors d'oeuvres

Passed for the first 45 minutes of the reception. Selection of two items from our passed hors d'oeuvres.

Tray Passed Red and White Wine

Passed for the first 45 minutes of the reception.

Four Hour Open Bar

Import and domestic bottled beer, house red and white wine, and soft drinks.

Buffet Dinner

Selection of 3 side items, 2 items, and coffee station.

Cake Cutting Service

Wedding cakes are client-supplied and should be ordered through one of our approved vendors. We are pleased to cut and serve the cake you provide at no additional cost.



House Banquet Espresso Chivari Chairs (up to 250)

Choice of Black or White House Linen

Upgraded floor length, colored, or specialty linens available for an additional charge.

\$72 per person

Based on a minimum of 100 guests.

White china, standard glassware and beaded flatware for dinner service are included in pricing. Clear acrylic disposables for bar.

Pricing subject to current sales tax and 21% support staffing charge. Facility rental fees apply.



BUFFET

PASSED HORS D'OEUVRES

(SELECT TWO)

- Dos Equis Braised Beef Brisket with Roasted Corn Cake
- Grilled Chicken, Smoked Gouda and Spinach Quesadilla
- Mini Margherita Pizza with Pesto
- Lump Crab Cakes with Chipotle Lime Aioli
- Tortilla Crusted Chicken Skewer with Mole
- Pork Taco with Pineapple Pico, Mole Rojo
- Beef Wellington with Blue Cheese & Caramelized Red Onion
- Marinated Mushroom Ragout in Endive Cup
- Belgian Endive with Salmon Mousse
- Southwest Hummus Nacho on Pita Chip

SIDE SELECTIONS

(SELECT THREE)

- Southwestern Caesar with Romaine Lettuce, Smoked Corn, Cojita Cheese, Cornbread Croutons, Zesty Chipotle Dressing
- Garden Salad Of Mixed Greens with Crisp Cucumbers, Tomato Wedges, Shaved Carrots and Sliced Mushrooms
- Texas Ranch with Bibb Lettuce, Red Onion, Avocado, Tear Drop Tomatoes, Ranch Dressing
- Fresh Fruit Salad with Fresh Mint
- Rosemary Sea Salt Roasted New Potatoes
- Roasted Garlic Mashed Potatoes

Chipotle-Cheddar Mashed Potatoes

Wild Mushroom Risotto

Green Beans with Balsamic-Shallot Butter

Chef's Selection of Seasonal Vegetables in Butter Sauce

Grilled Balsamic Vegetables

Whipped Sweet Potatoes with Toasted Pecans & Brown Sugar

Long Grain and Wild Rice Pilaf

Asparagus Spears sautéed with Butter and a squeeze of Fresh Lemon (seasonal)

ENTRÉE SELECTIONS

(SELECT TWO)

Balsamic Grilled Chicken Breast with Sautéed Mushrooms

Chicken Picatta with White Wine, Lemon and Caper Butter

Basil Pesto Roasted Salmon garnished with Fresh Lemons

Chile Rubbed Pork Loin with Manchamantel Sauce

Shrimp Scampi served over Farfalle Pasta

Herb Crusted Roast Beef with Peppercorn Sauce

Grilled Citrus and Herb Brined Breast of Chicken with Natural Jus

Freshly Baked Rolls with Whipped Butter

PREFERRED PARTNERS

OUR SPECIAL EVENT PROFESSIONALS ARE HERE TO BE YOUR GUIDE AND RESOURCE TO PLANNING YOUR SPECIAL EVENT. LET US TAKE CARE OF ALL THE DETAILS OR IF YOU PREFER TO TAKE THE LEAD WE ARE HAPPY TO PROVIDE YOU WITH SOME OF OUR TRUSTED EVENT PARTNERS. DON'T SEE WHAT YOU ARE LOOKING FOR? ASK ONE OF SPECIAL EVENT PROFESSIONALS TODAY, THEY ARE ALWAYS IN THE KNOW!

FLORIST

A Rose in Bloom

817.731.4228
www.roseinbloom.com

Lilium

817.481.1565
www.liliumflorals.com

LIGHTING AND AUDIO VISUAL

Athans Audio Visual

817.838.7500
www.athansaudiovisual.com

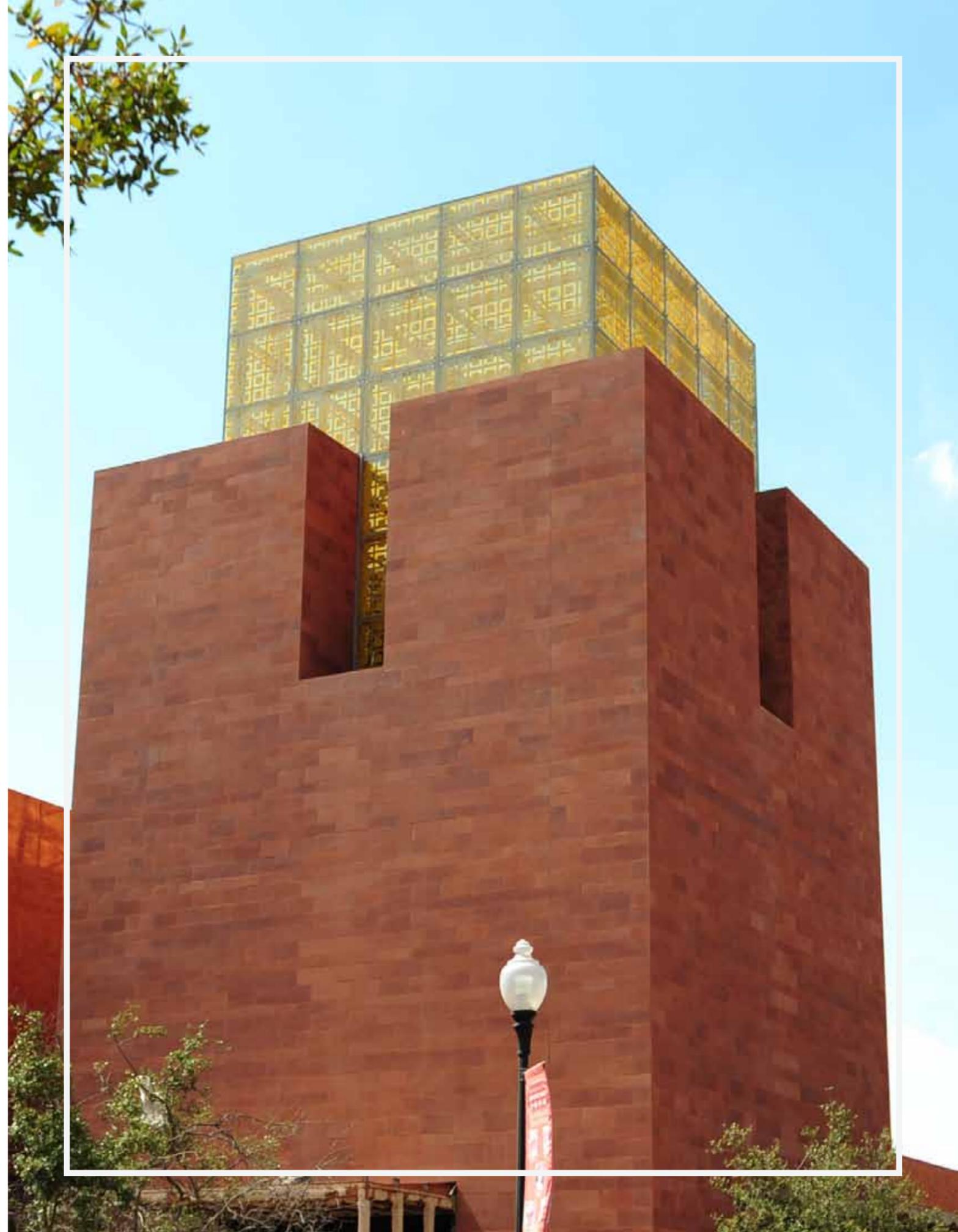
BAKERY

Texas Star Bakery

817.282.2227
www.texasstarbakery.com

Crème de la Crème

817.492.8888
www.cremedelacremecatering.com



THANK
YOU



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SCIENCE AND HISTORY