



**FORT WORTH MUSEUM**  
SCIENCE AND HISTORY

**EVENTS**  
THAT FEED THE  
IMAGINATION



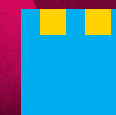
FROM THE MINUTE YOU ENTER THE GLOWING YELLOW URBAN LANTERN, YOU KNOW YOU ARE IN THE PERFECT SETTING TO INSPIRE YOUR MOST SPECIAL DAY.

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@fwmslh.org](mailto:specialevents@fwmslh.org).

A romantic couple in a wedding embrace, with the man holding the woman from behind. They are positioned within a glowing yellow rectangular frame that resembles a lantern. The background is a deep magenta color. The couple is holding a bouquet of white flowers.

“ 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
- Marinted 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
- Marinted 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
- Marinted 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

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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](http://www.roseinbloom.com)

### Lilium

817.481.1565  
[www.liliumflorals.com](http://www.liliumflorals.com)

## LIGHTING AND AUDIO VISUAL

### Athans Audio Visual

817.838.7500  
[www.athansaudiovisual.com](http://www.athansaudiovisual.com)

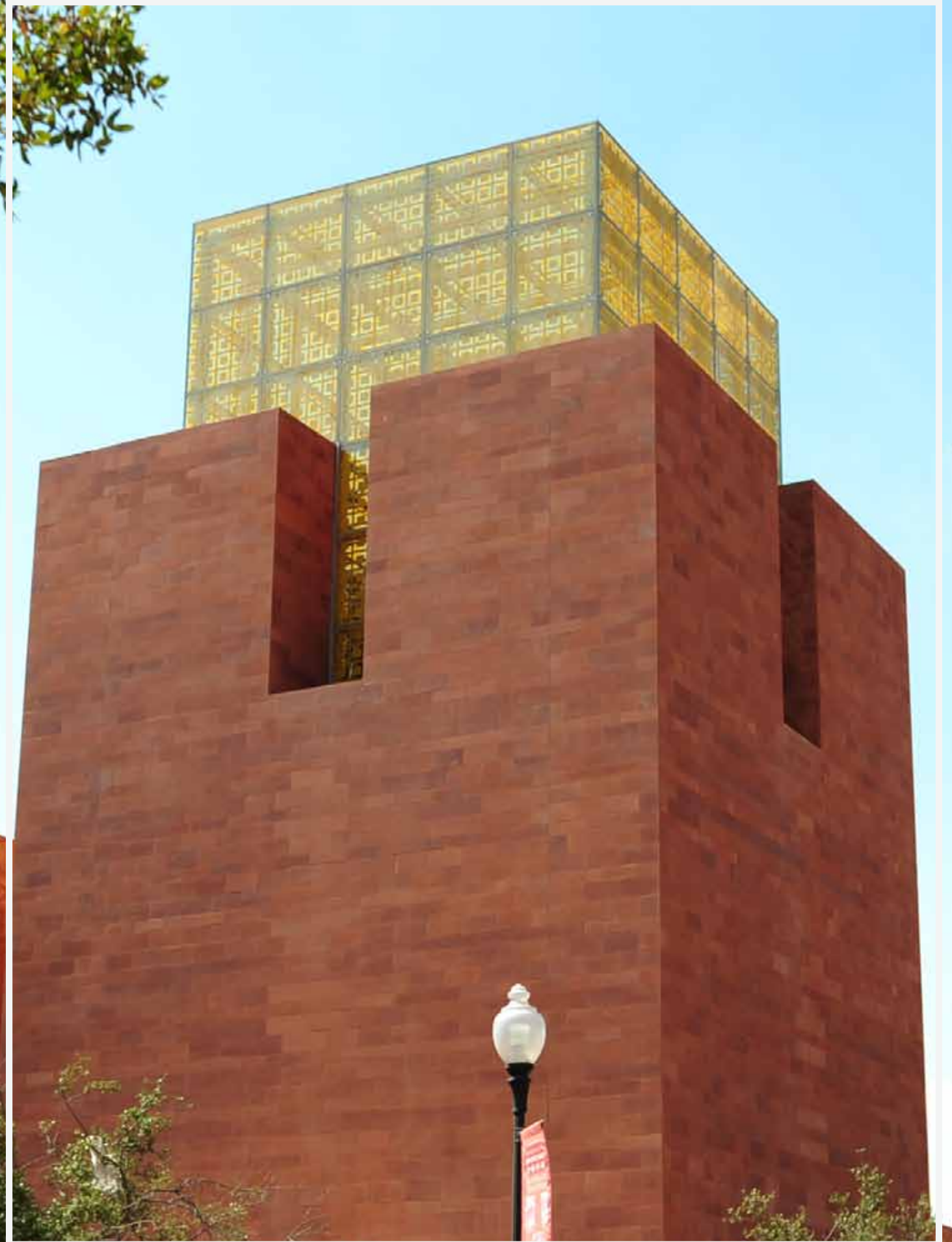
## BAKERY

### Texas Star Bakery

817.282.2227  
[www.texasstarbakery.com](http://www.texasstarbakery.com)

### Crème de la Crème

817.492.8888  
[www.cremedelacremecatering.com](http://www.cremedelacremecatering.com)



THANK  
YOU



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