

WHO HAS THE PERFECT SETTING FOR
THE RECEPTION OF YOUR DREAMS?



We Do...

IRVING CONVENTION CENTER
WEDDING MENU



PACKAGES INCLUDE THE FOLLOWING

Ballroom Rental; Early Access at 8 a.m. until 12:00 a.m.; Three Votive Candles at each Table; Menu Tasting for Bride and Groom; Cake Cutting Service at \$1.00 per slice for Client-Provided Cake; Food and Beverage Banquet Tables, Chairs, Linen, and Napkins; Serveware and Servers; Up to 32' x 32' Dance Floor, and 12' x 16' Staging; Half-hour Punch Service During Cocktail Hour.

*Weddings that exceed 12:00 a.m. will be charged \$500 per hour. Package pricing does not include tax & service fees.

BREAKFAST

All Breakfast Selections include Chilled Orange Juice, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Hot Tea

PLATED BREAKFASTS

Plated Breakfast selections require a 25-person minimum; surcharge will apply if minimum requirement is not met.

All Plated Meals include Assorted Breakfast Pastries with Butter and Preserves.

BREAKFAST CASSEROLE 21/PERSON

Scrambled Eggs with Blended Cheeses, Breakfast Potatoes and Butternut Squash

Add your choice of: Sausage, Applewood Smoked Bacon or Turkey Sausage: + 1.50/PERSON

ALL-AMERICAN 21/PERSON

Scrambled Eggs with Cheese, Breakfast Potatoes, Choice of Bacon, Sausage, or Turkey Sausage

THREE-CHEESE OMELET 22/PERSON

Three-Cheese Omelet (Monterrey, Cheddar & Fontina)
Served with Sausage and Roasted Breakfast Potatoes

BREAKFAST BUFFETS

Breakfast Buffet selections require a 25-person minimum; surcharge will apply if minimum requirement is not met. All Buffets include Assorted Breakfast Pastries with Butter and Preserves, Fresh Cut Seasonal Fruit and Berries.

FARM FRESH 21/PERSON

Scrambled Eggs with Cheese, Applewood Smoked Bacon or Sausage and Roasted Breakfast Potatoes

BUENOS DIAS 23/PERSON

Scrambled Eggs with Cheese, Peppers & Onions, Applewood Smoked Bacon, Southwest Potatoes, Warm Flour and Corn Tortillas, Queso Fresco and Homemade Salsa

Add Chorizo Sausage to Eggs: + 1.50/PERSON

THE LAS COLINAS 23/PERSON

Vegetable Egg White Strata Casserole, Oatmeal Crème Brulee, Granola, Assorted Dry Cereals with Milk, Sweet Peaches and Cottage Cheese

HOMESTYLE 25/PERSON

Scrambled Eggs with Cheese, Sausage, Home-Fried Potatoes, Southern Grits and Buttermilk Biscuits with Country Gravy

LUNCH

PLATED LUNCHES

Lunch Entrées include Your Choice of Salad and Fresh-Baked Bread with Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot and Iced Tea

VEGETABLE HARVEST PYRAMID (VEGAN) 22/PERSON

Medley of Zucchini, Peppers, Carrots, Potatoes, Onions and Peas, with an Exotic Blend of Yellow Curry, Cilantro, Garlic in a Flour Tortilla Pyramid

.Bouquet of Fire-Roasted Zucchini, Yellow Squash, Red Onion, Bell Peppers, and Mushrooms with Herb Cheese and Ricotta in a Sundried Tomato Tart Shell

VEGETARIAN POLENTA LASAGNA 24/PERSON

Layered Roasted Vegetables and Polenta Cakes Topped with Smokey Tomato Sauce and Parmesan Cheese

HERB CHICKEN 27/PERSON

Pan-Seared, Seasoned Chicken Breast topped with Fresh Herbs served with Creamy Three Cheese Macaroni and Seasonal Vegetables Enveloped in a Thinly Sliced Carrot

TEQUILA LIME CHICKEN 28/PERSON

Citrus Marinated Grilled Chicken Breast – Served with Cilantro Lime Basmati and Black Bean, Roasted Corn and Pepper Medley

LEMON COUSCOUS-STUFFED CHICKEN 28/PERSON

Chicken Breast filled with Lemon Couscous, Corn and Asiago Cheese, lightly sauced with an Oregano Thyme Cream Sauce, flanked by Tri-Colored Potatoes and Seasonal Vegetables

MAPLE-GLAZED AIRLINE CHICKEN BREAST 29/PERSON

Airline Chicken Breast with a Delicate Orange Maple Sauce – Served with Tomato Couscous and Fresh Lemon Pepper Green Beans

PLATED LUNCHES CONTINUED

HERB-RUBBED PORK LOIN 36/PERSON

Herb-Rubbed Pork Loin with Sherry Wine Cream Sauce - Served with Apricot Orzo and Sautéed Seasonal Vegetables

BRAISED SHORT RIBS 36/PERSON

Tender Braised Short Ribs with Port Wine Demi – Served with Asiago Smashed Potatoes and Honey Glazed Carrots

PANKO-CRUSTED COD 36/PERSON

Baked Panko-Crusted Cod with Lemon-Sherry Beurre Blanc – Served with Garlic Ginger Basmati Rice and Sautéed Seasonal Vegetables

CHILE-LIMON SALMON 38/PERSON

Grilled Dry-Rubbed Chile-Limon Salmon with Citrus Glaze – Served with Southwest Pico Rice and Steamed Asparagus

GRILLED NEW YORK STRIP 48/PERSON

Grilled New York Strip with Rosemary Port Wine Reduction, Wild Mushroom Ragout – Served with Twice-Baked Mashed Potatoes and Julienned Vegetable Medley

GRILLED BEEF TENDERLOIN 52/PERSON

Grilled Beef Tenderloin with Thyme Demi Reduction Topped with Goat Cheese – Served with Sweet Mashed Potatoes and Grilled Asparagus

Add Chicken, Pork or Flat Iron Steak to any of the above entrées

- Add \$5/PERSON

Add Shrimp, Salmon or Red Fish to any of the above entrées

- Add \$10/PERSON

LAS COLINAS HOUSE SALAD

House Salad with Organic Greens, Roasted Red Beets, Goat Cheese and Spiced Texas Pecans, with Cilantro Lime Vinaigrette

CARROT AND CUCUMBER SALAD

Ribbons of Carrots and Cucumbers with Ginger-Sesame Vinaigrette

SPINACH AND ORANGE SALAD

Spinach and Orange Salad with Fried Red Onion Strips and Toasted Almonds, served with Champagne Vinaigrette



LUNCH BUFFETS

Buffets include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot and Iced Tea. Lunch Buffet selections require a 25-person minimum; surcharge will apply if minimum requirement is not met.

SOUTHERN HOSPITALITY 34/PERSON

- Mixed Greens with Dried Cherries, Spiced Pecans, Tomatoes and Bleu Cheese, with White Balsamic Vinaigrette
- Fresh Coleslaw with Apples
- Chicken Fried Chicken with Cream Gravy
- Peach Glazed Pork Roast
- Red Skin Buttermilk Chive Mashed Potatoes
- Green Bean Casserole
- Cheddar Cheese Biscuits and Fresh Baked Rolls with Honey Butter
- Chef's Specialty Dessert

PICNIC BASKET 32/PERSON

- Arugula Pesto Pasta Salad with Julienned Vegetables
- Apple Cider Vinaigrette Cole Slaw
- Fruit Salad with Vanilla Cream
- All-Beef Hamburgers and Hot Dogs – Served with Pickle Chips, Lettuce, Sliced Tomatoes, Red Onions, Mayonnaise, Mustard, Relish & Ketchup
- Homemade Potato Chips with Onion Dip

RANCH HAND 38/PERSON

- Field Greens Spring Mix with Grilled Vegetables, Corn and Roasted Potatoes, with Homemade Buttermilk Ranch Dressing
- Ripe Tomato, Cucumber & Red Onion Salad with Honey Vinaigrette
- Dr. Pepper Brine BBQ Brisket – Served with Pickled Veggies and Smoky BBQ Sauce
- Mesquite-Rubbed Roasted Chicken
- Harvest Corn Succotash
- Ranch-Style Beans
- Jalapeño Cheddar Cornbread Muffins and Fresh Baked Rolls with Honey Butter
- Add Baby Back Ribs: + 4/PERSON

LUNCH BUFFETS CONTINUED

ITALIAN BISTRO BUFFET 38/PERSON

- Arugula Salad with Chickpeas and Roasted Peppers, with Toasted Pumpkin Seed Vinaigrette
- Gemelli and Fresh Mozzarella Salad with Grape Tomatoes, Garlic and Chives, with Balsamic-Tamarind Vinaigrette
- Herb-Rubbed Beef with Lemon Rosemary Au Jus
- Chicken Saltimbocca or Chicken Parmesan
- Pasta Shells with Roasted Garlic Cream Sauce
- Italian-Herbed Seasonal Squashes
- Garlic Bread Sticks
- Add Minestrone Soup: + 2/PERSON

LAS COLINAS TACO STAND 38/PERSON

- Mixed Greens with Cucumbers and Cilantro, with Serrano Pepper-Mango Vinaigrette
- Jicama Vegetable Salad
- Crisp Tortilla Chips and Homemade Salsa
- Make-Your-Own Taco Bar:
Tomato-Lime Marinated Chicken, Chile-Spiced Short Ribs or Honey Chile Glazed Tilapia (your choice of two) – Served with Shredded Lettuce, Queso Fresco, Pico de Gallo, Avocado Crema, Fresh Cilantro, Chopped Onions, Fresh Limes & Homemade Salsa
- Warm Corn and Flour Tortillas
- Borracho Black Beans
- Roasted Vegetable Poblano Rice
- Add all 3 Protein Options: + 4/PERSON
- Substitute BBQ Pulled Pork for one of the Meats
Add + 2/PERSON



DINNER

PLATED DINNERS

Dinner Entrées include Your Choice of Salad and Fresh Baked Bread with Butter; Freshly Brewed Starbucks Coffee; and Decaffeinated Coffee and Hot Tea upon request. Plated Dinner selections require a 25-person minimum; surcharge will apply if minimum requirement is not met.

PLATED DINNERS > SALAD SELECTIONS

LAS COLINAS HOUSE SALAD

House Salad with Organic Greens, Roasted Red Beets, Goat Cheese and Spiced Texas Pecans, with Cilantro Lime Vinaigrette

CARROT AND CUCUMBER SALAD

Ribbons of Carrots and Cucumbers with Ginger-Sesame Vinaigrette

SPINACH AND ORANGE SALAD

Spinach and Orange Salad with Fried Red Onion Strips and Toasted Almonds, served with Champagne Vinaigrette

VEGETABLE HARVEST PYRAMID (VEGAN) 26/PERSON

Medley of Zucchini, Peppers, Carrots, Potatoes, Onions and Peas, with an Exotic Blend of Yellow Curry, Cilantro, Garlic in a Flour Tortilla Pyramid

TUSCAN RATATOUILLE TART 28/PERSON

Bouquet of Fire-Roasted Zucchini, Yellow Squash, Red Onion, Bell Peppers, and Mushrooms with Herb Cheese and Ricotta in a Sundried Tomato Tart Shell

VEGETARIAN POLENTA LASAGNA 28/PERSON

Layered Roasted Vegetables and Polenta Cakes Topped with Smokey Tomato Sauce and Parmesan Cheese

HERB CHICKEN 37/PERSON

Pan-Seared, Seasoned Chicken Breast topped with Fresh Herbs served with Creamy Three Cheese Macaroni and Seasonal Vegetables Enveloped in a Thinly Sliced Carrot

TEQUILA LIME CHICKEN 38/PERSON

Marinated Grilled Chicken Breast – Served with Cilantro Lime Basmati and Black Bean, Roasted Corn & Pepper Medley

HAWAIIAN CHICKEN 38/PERSON

Grilled Chicken Breast with a Sweet Chili and Pineapple Sauce topped with Chunks of Sweet Pineapple
–Served with Coconut Rice, Green Beans, and Baby Carrots

PLATED DINNERS CONTINUED

LEMON COUSCOUS-STUFFED CHICKEN 40/PERSON

Chicken Breast filled with Lemon Couscous, Corn and Asiago Cheese, lightly sauced with an Oregano Thyme Cream Sauce, flanked by Tri-Colored Potatoes and Seasonal Vegetables

ROASTED AIRLINE CHICKEN BREAST..... 40/PERSON

Airline Chicken Breast with Roasted Garlic & Tarragon Sauce –Served with Boursin Smashed Potatoes and Sautéed Seasonal Vegetables

MAPLE-GLAZED AIRLINE CHICKEN BREAST 40/PERSON

Airline Chicken Breast with a Delicate Orange Maple Sauce –Served with Tomato Couscous and Fresh Lemon Pepper Green Beans

QUINOA-STUFFED CHICKEN 42/PERSON

Chicken Breast filled with Quinoa, Apples, and Romano Cheese with Grape Cream Sauce
– Served with Buttermilk Ranch Mashed Potato and Fresh Green Beans

PANKO-CRUSTED COD 44/PERSON

Baked Panko-Crusted Cod with Lemon-Sherry Beurre Blanc – Served with Garlic Ginger Basmati Rice and Sautéed Seasonal Vegetables

HERB-RUBBED PORK LOIN 46/PERSON

Herb-Rubbed Pork Loin with Sherry Wine Cream Sauce – Served with Apricot Orzo and Sautéed Seasonal Vegetables

CHILE-LIMON SALMON 48/PERSON

Grilled Dry-Rubbed Chile-Limon Salmon with Citrus Glaze – Served with Southwest Pico Rice and Steamed Asparagus

HERB-MARINATED FLAT IRON STEAK 48/PERSON

Herb-Marinated Flat Iron Steak with Balsamic Caramelized Onion Demi – Served with Horseradish Mashed Potatoes and Sautéed Seasonal Vegetables

PEPPERCORN-CRUSTED SIRLOIN 48/PERSON

Grilled Peppercorn-Crusted Sirloin Steak topped with a Cabernet Demi served with Dill Mashed Potatoes and Grilled Asparagus

BRAISED SHORT RIBS 50/PERSON

Tender Braised Short Ribs with Port Wine Demi – Served with Asiago Smashed Potatoes And Honey Glazed Carrots

BONE-IN BBQ PORK CHOPS 50/PERSON

Grilled Pork Loin Chop with Mango-BBQ Glaze – Served with Jalapeno Cheese Grits and Julienned Seasonal Vegetables

GRILLED NEW YORK STRIP 58/PERSON

Grilled New York Strip with Rosemary Port Wine Reduction, Wild Mushroom Ragout – Served with Twice-Baked Mashed Potatoes and Julienned Vegetable Medley

GRILLED BEEF TENDERLOIN..... 62/PERSON

Grilled Beef Tenderloin with Thyme Demi Reduction Topped with Goat Cheese – Served with Sweet Mashed Potatoes and Grilled Asparagus

Add Chicken, Pork or Flat Iron Steak to any of the above entrées

- Add \$5/PERSON

Add Shrimp, Salmon or Red Fish to any of the above entrées

- Add \$10/PERSON

DINNER BUFFETS

Buffets include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot and Iced Tea. Dinner Buffet selections require a 25-person minimum; surcharge will apply if minimum requirement is not met.

SOUTHERN HOSPITALITY 46/PERSON

- Mixed Greens with Dried Cherries, Spiced Pecans, Tomatoes and Bleu Cheese, with White Balsamic Vinaigrette
- Fresh Coleslaw with Apples
- Chicken Fried Chicken with Cream Gravy
- Peach Glazed Pork Roast
- Red Skin Buttermilk Chive Mashed Potatoes
- Green Bean Casserole
- Cheddar Cheese Biscuits and Fresh Baked Rolls with Honey Butter

RANCH HAND 50/PERSON

- Field Greens Spring Mix with Grilled Vegetables, Corn and Roasted Potatoes, with Homemade Buttermilk Ranch Dressing
- Ripe Tomato, Cucumber & Red Onion Salad with Honey Vinaigrette
- Dr Pepper Brine BBQ Brisket – Served with Pickled Veggies and Smoky BBQ Sauce
- Mesquite-Rubbed Roasted Chicken
- Harvest Corn Succotash
- Ranch-Style Beans
- Jalapeño Cheddar Cornbread Muffins and Fresh Baked Rolls with Honey Butter
- Add Baby Back Ribs: + 4/PERSON

DINNER BUFFETS CONTINUED

ITALIAN BISTRO BUFFET 50/PERSON

- Arugula Salad with Chickpeas and Roasted Peppers, with Toasted Pumpkin Seed Vinaigrette
- Gemelli and Fresh Mozzarella Salad with Grape Tomatoes, Garlic and Chives, with Balsamic-Tamarind Vinaigrette
- Herb-Rubbed Beef with Lemon Rosemary Au Jus
- Chicken Saltimbocca or Chicken Parmesan
- Pasta Shells with Roasted Garlic Cream Sauce
- Italian-Herbed Seasonal Squashes
- Garlic Bread Sticks
- Add Minestrone Soup: + 2/PERSON

LAS COLINAS TACO STAND 50/PERSON

- Mixed Greens with Cucumbers and Cilantro, with Serrano Pepper-Mango Vinaigrette
- Jicama Vegetable Salad
- Crisp Tortilla Chips and Homemade Salsa
- Make-Your-Own Taco Bar:
- Tomato-Lime Marinated Chicken, Chile-Spiced Short Ribs or Honey Chile Glazed Tilapia (your choice of two) – Served with Shredded Lettuce, Queso Fresco, Pico de Gallo, Avocado Crema, Fresh Cilantro, Chopped Onions, Fresh Limes and Homemade Salsa
- Warm Corn and Flour Tortillas
- Borracho Black Beans
- Roasted Vegetable Poblano Rice
- Add all 3 Protein Options: + 4/PERSON
- Substitute BBQ Pulled Pork for one of the Meats: + 2/PERSON



RECEPTION STATIONS

SAVORY STATIONS

A minimum of one Chef Attendant per 50 guests is recommended. Chef Attendants are available at \$100/attendant. Two-hour service maximum. All Stations require a 25-person minimum.

CRUDITÉ 6/PERSON

Display of Fresh Cut Seasonal Vegetables and Lavash, served with Buttermilk Vegetable Dip and Ancho Pepper Dip

SEASONAL FRUIT PRESENTATION 6/PERSON

Presentation of the Freshest Fruits available during the current season

CHEESE 8/PERSON

Domestic and International Cheese Selection served with Assorted Sliced Breads and Gourmet Crackers, Garnished with Fresh and Dried Fruits and Nuts

TEX-MEX ROASTED CORN 10/PERSON

- Fresh Roasted Corn, removed from the Cob, Buttered and Presented Hot
- Served with Hot Sauce, Sour Cream, Mayonnaise, Parmesan Cheese, Chili Lime Seasoning and Lime Slices
- Diced Fajita Chicken or Fajita Beef:
+ 4/PERSON, + 6/BOTH

ANTIPASTO 12/PERSON

Assorted Cheeses, Olives, Cured Meats, Roasted Peppers, Marinated Mushrooms and Artichoke Hearts, Sun-Dried Tomatoes, Rosemary Focaccia, Toasted Baguettes and Bread Sticks

GOURMET FLATBREADS 12/PERSON

- Grilled Chicken, Basil, Tomato and Roasted Garlic
- Fresh Vegetable
- Prosciutto, Fontina Cheese and Fresh Tomato Sauce

CRISPY CONES 14/PERSON

The following are served in savory cones. Pick three:

- Chicken and Mango Cilantro Salad
- Smoked Salmon Mousse with Cucumbers
- Mushroom Risotto
- Fresh Bruschetta
- Tuna Tartare with Scallions
- Southwest Pork with Peppers and Onions
- Greek Salad
- Asian Beef and Snow Peas
- Chipotle Shrimp with Avocado
- Buffalo Chicken with Ranch Drizzle

RECEPTION STATIONS CONTINUED

QUESADILLAS 15/PERSON

- Marinated Fajita Chicken, Beef or Roasted Vegetable (your choice of two)
- Pico de Gallo, Crema Fresca
- Homemade Salsa and Tortilla Chips
- Substitute Grilled Shrimp: + 4/PERSON

HONG KONG DIM SUM 16/PERSON

- Vegetable Spring Rolls
- Fried Chicken Wontons
- Pork Pot Stickers Served in Bamboo Steamers
- Ginger Soy Sauce and Sweet Chile Glaze

PASTA AMORE! 16/PERSON

- Gemelli Pasta and Cheese Tortellini
- Roasted Tomato Sauce & Candied Garlic Cream Sauce
- Toppings include: Diced Chicken, Sautéed Mushrooms, Italian Sausage, Pesto, Roasted Red Peppers, Artichokes, Shredded Parmesan and Red Pepper Flakes
- Garlic Bread Sticks
- Add Sautéed Shrimp and Scallops: + 5/PERSON

POTATO BAR 16/PERSON

- Yukon Whipped Potatoes and Mashed Sweet Potatoes
- Toppings include: Applewood Smoked Bacon, Shredded Cheddar Cheese, Sautéed Mushrooms, Chives, Brown Sugar, Butter and Roasted Pecan Pieces
- Add Asian Beef, BBQ Brisket or Chicken Curry: + 4/PERSON

TRUFFLED MAC AND CHEESE BAR 16/PERSON

- Toppings include: Applewood Smoked Bacon, Diced Tomatoes, Chopped Ham, Bleu Cheese Crumbles
- Add Buffalo Chicken: + 4/PERSON

MEDITERRANEAN GRILL 18/PERSON

- Dry-Rubbed Chicken, Grilled Beef or Roasted Vegetable Skewers (your choice of two)
- Yogurt Cucumber Sauce, Hummus and Warm Pita Bread
- Turkish Tomato Salad with Crumbled Feta

TAMALE STAND 20/PERSON

- Fresh Pork, Chicken, Beef, Bean or Spinach Tamales (choose three)
- Homemade Tomatillo and Red Salsa, Crema Fresco, Rice and Beans
- All 5 selections: + 4/PERSON

STREET TACO STAND 24/PERSON

- Chopped Skirt Steak and Cilantro Lime Grilled Shrimp
- Soft Corn and Flour Tortillas
- Assorted Toppings to Include: Shredded Cabbage Slaw, Spicy Chipotle Salsa, Crema Fresca, Fresh Lime, Diced Onions, Queso Fresco and Smokey Salsa Verde

SWEET STATIONS

MINI CUPCAKE BAR 11/PERSON

Vanilla and Chocolate Cupcakes Topped with Your Choice of Vanilla and Chocolate Butter Cream Frosting, Assorted Sprinkles, Mini Chocolate Chips and Chopped Nuts, and Specialty Cupcakes are available.

For more details, please ask your catering specialist.

BACON S'MORES 13/PERSON

Thick-Cut Bacon, Bathed in Chocolate, Sprinkled with Graham Crackers and Dipped In Marshmallow Fluff

STRAWBERRY SHORTCAKE 16/PERSON

Fresh Strawberries and Grand Marnier-Marinaded Strawberries, Homemade Butter Pound Cake – Served with Heavy Whipped Cream, Orange Zest, Powdered Sugar and Chocolate Shavings

FRUIT KABOBS 18/PERSON

Assorted Mixed Seasonal Fruits Skewered – Served with Raspberry Yogurt and Chocolate Sauce

RECEPTION STATIONS CONTINUED

CARVING STATIONS

BRISKET STATION 225 (SERVES 25)

Dr. Pepper Brine BBQ Brisket with Smoky BBQ Sauce

NEW YORK STRIP STATION 300 (SERVES 25)

New York Strip with Cognac Peppercorn Sauce

TENDERLOIN STATION 350 (SERVES 25)

Black Peppercorn Crusted Beef Tenderloin with Horseradish Cream Sauce

HORS D'OEUVRES

COLD HORS D'OEUVRES

POULTRY

Blackened Chicken Tostada, Port Marinated Fig Cucumber Relish, Crema Fresca 3 EACH

BEEF, PORK AND LAMB

Rosemary Bruschetta, Roasted Tomatoes, Ricotta, Prosciutto, Micro Arugula 3 EACH

SEAFOOD

Tangerine Shrimp and Scallop Ceviche, Micro Cilantro, Wonton Cup 4.50 EACH

Southwest Shrimp Cocktail Shooter 5 EACH

VEGETABLE

Gorgonzola & Pear Crostini, Caramelized Pecans 3 EACH

Herb Cherry Tomato, Baby Mozzarella, Kalamata Olive Skewer 5 EACH

HOT HORS D'OEUVRES

POULTRY

Coconut Chicken Medallions, Pineapple Ginger Chutney	4 EACH
Tandoori Chicken Satay	4 EACH
Southwest Chicken Spring Roll	4.50 EACH
Buffalo-Style Chicken Spring Roll	4.50 EACH
Peking Duck Spring Roll with Plum Sauce	5 EACH

BEEF, PORK AND LAMB

Beef, Havarti, Arugula Quesadilla, Smoky Tomato Sauce	4 EACH
Mini Lamb Tacos with Mint Apple Slaw	4 EACH
Mini Brisket Taco	4.50 EACH
Mini Hoisin Beef Taco	4.50 EACH
Mini Cascabel BBQ Taco	4.50 EACH
BBQ Pork Purse	4.50 EACH
Bite-Sized Beef Wellington	5 EACH

SEAFOOD

Crispy Wrapped Shrimp	4 EACH
Shrimp Pot Sticker	5 EACH
Crab Cake, Lime-Peach Chutney	6 EACH

VEGETABLE

Vegetable Pot sticker	3 EACH
Mushroom Phyllo Triangle	4 EACH
Brie Pear Almond Beggar's Purse	4 EACH
Fig and Mascapone Beggar's Purse	4 EACH
Asiago-Wrapped Asparagus	4 EACH
Vegetable Samosa	4 EACH



BEVERAGES

HOSTED BAR

BAR LABOR FEES

\$100 Per Bartender – two hour shift

\$25 per hour for each additional hour

One Bartender per 100 guests is required

Hosted bar pricing *does not* include tax

Add \$.50 for cash bar pricing, which *does* include tax

Sparkling Water	4 EACH
Bottled Water	4 EACH
Soft Drinks	4 EACH
Juice	4 EACH
Domestic Beer	5 EACH
Premium Beer	6 EACH
House Wine Glass	6 EACH
Tier One Cocktails	7 EACH
Tier Two Cocktails	8 EACH
Champagne Glass	7-8 EACH
Cordials	8 EACH

BEER

- Miller Lite
- Coors Light
- Budweiser
- Bud Light
- Corona
- Michelob Ultra
- Shiner
- Stella
- O'Doul's

Texas Beer Available

Keg Beer Available - Speak with Catering Manager for Details

WINE

White Zinfandel, Chardonnay, Merlot or Cabernet

Texas Wines	38/BOTTLE
• Llano Pinot Grigio	
• Messina Hof Unoaked Chardonnay	
• Messina Hof Barrel Reserve Merlot	
• Becker Cabernet Sauvignon Iconoclast	

TIER ONE COCKTAILS

- Bombay Gin
- Treaty Oak Rum
- Svedka Vodka
- Dewars White Label Scotch
- Jack Daniels Whisky
- El Jimador Tequila

TIER TWO COCKTAILS

- Bombay Sapphire Gin
- Bacardi Rum
- Grey Goose Vodka
- Johnny Walker Black Scotch
- Crown Royal Whisky
- Herman Marshall Bourbon
- Herradura Tequila

*Hosted Bar Service on Consumption
Charges are based on actual quantity of drinks consumed

HOSTED BAR 2 HOURS

Tier 1 – Standard Brands	28/PERSON
Tier 2 – Premium Brands	30/PERSON

HOSTED BAR 3 HOURS

Tier 1 – Standard Brands	33/PERSON
Tier 2 – Premium Brands	37/PERSON

HOSTED BAR 4 HOURS

Tier 1 – Standard Brands	41/PERSON
Tier 2 – Premium Brands	44/PERSON

BAR PACKAGES INCLUDE

Cocktails, Domestic and Premium Beer, House Wines and Champagne, Soft Drinks and Bottled Waters

BEER AND WINE PACKAGE

2 Hours	22/PERSON
3 Hours	25/PERSON
4 Hours	29/PERSON

BEER AND WINE PACKAGES INCLUDE

Domestic and Premium Beer, House Wines and Champagne, Soft Drinks and Bottled Waters

LOVE







THE IRVING CONVENTION CENTER

From our unique, stunning building to our award-winning staff, we'll provide you with every resource you need to make your event a success and to ensure you and your guests have the best possible experience. The Irving Convention Center at Las Colinas is one of the newest and most modern facilities available, and the design of the building has been carefully planned to make your experience an enjoyable one. You'll discover outdoor terraces, conversational seating areas and the most refined finishes of any facility of its kind.

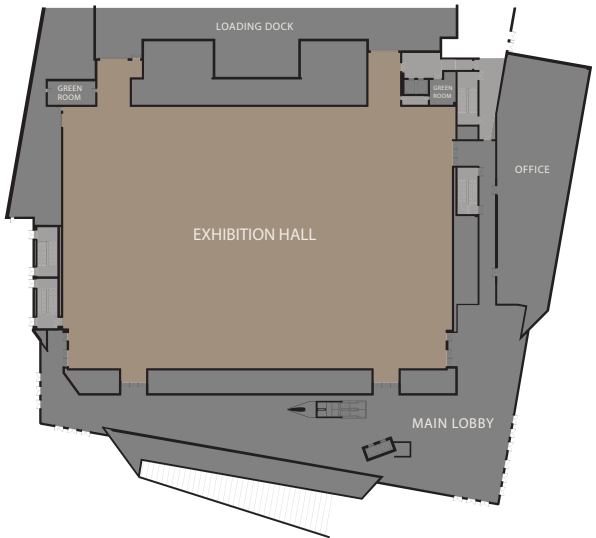
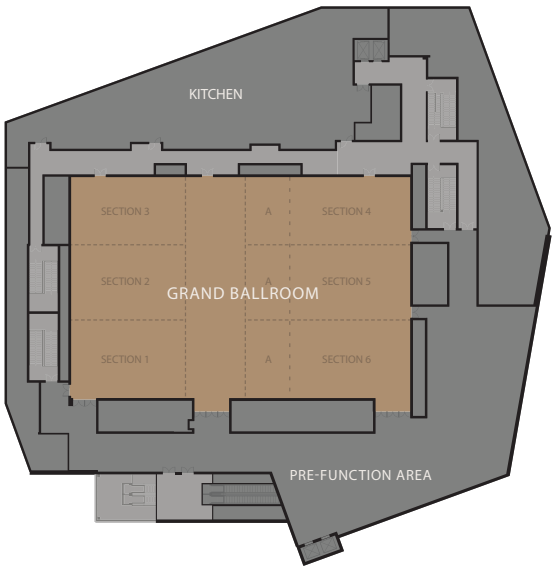
Our exceptionally well-appointed grand ballroom is located on the top level of the convention center and provides a wealth of pre-function space, with south and east vistas to the Dallas skyline. With a capacity of over 1,600 for a plated dinner and the flexibility to intimately seat less than 200, the Irving Convention Center can easily accommodate weddings of all sizes.

REMEMBERING THE MOMENT

Perfectly situated between Dallas and DFW Airport, the Las Colinas Urban Center features gleaming skyscrapers on the shores of Lake Carolyn and is home to the famous Mustangs of Las Colinas. The Mandalay Canal, which casually meanders through the Urban Center, features gondolas and provides an ideal backdrop for your wedding photos.

Additionally, the grand staircase near the entrance to the convention center, Irving's quaint Heritage District and the outdoor sculpture garden at the Irving Arts Center all offer exceptional photographic opportunities*, as do the majestic Millennium Fountain near Irving City Hall and the scenic Champion Trails that run alongside the Trinity River.

*Some locations require photography permits.





IRVING CONVENTION CENTER
AT LAS COLINAS

IRVINGCONVENTIONCENTER.COM

972.252.7476