W DALLAS VICTORY WEDDINGS



WEDDINGS WITH W DALLAS

AN OVERVIEW

Your wedding is very important to us and W Dallas will boost your experience with the following complementary amenities:

Chairs
Tables
House Linens
Napkins
China
Stemware
Flatware
Dance Floor
Stage
Votive Candles
Menu Tasting
Cake Cutting Service

All bartenders fees will be waived for weddings over 120 guests

Photography privileges within the hotel

3 Points for every U.S Dollar spent with a maximum of 50,000 points per event



FANTASTIC WEDDING PACKAGE

\$90 Per Person | Minimum 120 Guests

It is our pleasure to provide the following complementary amenities as part of the FANTASTIC wedding package:

- Overnight Fantastic Suite accommodation with special in room amenity to include sparkling wine and truffles
- · Special event valet parking discounted to \$12 per car

FANTASTIC Wedding Package also includes the following Beverage & Food:

2 Passed Canapes of guest's choice (See page 5)

First Course (Select One):

WEDGE SALAD

Radish, Cucumber, Boiled Egg, Bleu Cheese Crumbles, Ranch Dressing

MIXED GREENS

Carrot, Cucumber Ribbons, Pansies, Orchids & Citrus Vinaigrette

Entrée (Select up to Two):

Red Wine Braised Chicken Thighs

Ragout of carrots, pearl onions, green beans, and fingerling potatoes, with red grape parsley salad

Pan Roasted Salmon

Wilted spinach, fingerling potato confit, braised wild mushrooms, crispy leeks

Soy Glazed Sliced Sirloin Of Beef

Charred brussel sprouts with bacon, ginger whipped Yukon gold mashed potatoes, sweet soy reduction

MARVELOUS WEDDING PACKAGE

\$120 Per Person | Minimum 120 Guests

It is our pleasure to provide the following complementary amenities as part of the MARVELOUS wedding package

- Overnight Marvelous Suite accommodation with special in room amenity to include Sparkling wine and truffles
- · Complementary (1) night anniversary stay (must stay within 90 days of anniversary)
- · Complementary sparkling toast during the event
- · Special event valet parking discounted to \$10 per car

MARVELOUS Wedding Package also includes the following Beverage & Food:

4 Passed Canapes of guest's choice (See page 5)

SALAD YOUR WAY local lettuce of the moment, spinach, organic chicken, tomatoes, cucumbers, bacon, hard boiled eggs, avocado, scallions, aged texas white cheddar, blue cheese, champagne and red wine vinaigrette

CARVING STATION (Select Two*):

THE BUTCHERS BLOCK - CHIMICHURI BEEF

Chimichuri marinated sirloin of beef, crispy parmesan steak fries, manchego creamed spinach, rioja sauce

THE BUTCHERS BLOCK - DIJON LAMB

Dijon herb crusted rack of lamb, warm orzo salad with feta and olives, tzatziki sauce

THE BUTCHERS BLOCK - CHILI TURKEY BREAST

Chili rubbed turkey breast, buttermilk biscuits, spiced cranberry compote

THE BUTCHERS BLOCK - SMOKED BEEF

Dry rubbed and smoked beef tenderloin, german potato salad, soft brioche rolls

ACTION STATION (Select One*):

MAC AND CHEESE BAR with truffle and lobster toppings

FLATBREAD STATION (SELECT TWO) wild mushroom & fontina, bacon caramelized pears and gorgonzola or spicy Italian sausage, prosciutto, Sicilian olives

CARBTASTIC STATION fresh sautéed individual pasta bowls served to order with accompanying, warm focaccia bread, parmesan cheese, crushed red pepper flakes and cracked black pepper

Choose 2 Pastas and 2 Sauces

- orecchiette -sweet garlic broth + chicken sausage and broccoli rabe

- rigatoni - traditional pomodoro + mozzarella and basil

- farfalle - turkey bolognese, + pecroino romano

- penne - duck confit + mushrooms, english peas and parmesan broth

- whole wheat penne - braised short rib + cognac demi and root vegetables

*Stations that require attendants at \$150/attendant and require one per 75 guests per station

WOW WEDDING PACKAGE

\$150 Per Person | Minimum 120 Guests

It is our pleasure to provide the following complementary amenities as part of the WOW wedding package

- Overnight WOW Suite accommodation with special in room amenity to include sparkling wine and truffles
- Complementary (1) night anniversary stay (must stay within 90 days of the anniversary)
- · Complementary sparkling toast during the event
- · Spa gift certificate for a couples massage
- · Special event valet parking discounted to \$10 per car

WOW Wedding Package also includes the following Beverage & Food:

4 Passed Canapes of guest's choice (see page 5)

FARMSTEAD CHEESE RECEPTION DISPLAY

Farmstead cheeses with a mixture of fresh and dried fruits, lavosh and baguette

SOUP (Select One):

Tomato Basil, Carrot Ginger, Black Bean with Creama Fresca + Pico de Gallo or Soup de jour

SALAD (Select One):

HEARTS OF ROMAINE

Herb Roasted Roma Tomatoes, Focaccia Crouton & Creamy Garlic Dressing MIXED GREENS

Carrot, Cucumber Ribbons, Pansies, Orchids & Citrus Vinaigrette

ENTRÉE (Select up to Two)

HERB MARINATED GRILLED CHICKEN + PRAWNS

Breast of chicken, orzo, grilled zucchini, feta, kalamata olives, topped with grilled prawns and lemon herb chicken jus

CRISPY SEA BASS

With braised mushrooms and leeks, herbed new potatoes, ice wine buerre blanc CHILI RUBBED FILET MIGNON

Parmesan steak fries, grilled asparagus, red wine demi glace

LATE NIGHT BITES (Select One):

SLIDER STATION gourmet beef & chicken sliders, served with french and sweet potato fries CHICKEN AND WAFFLES

CANAPÉ OPTIONS

HOT CANAPES

Chicken and waffle beignet with black pepper maple cream

Philly cheese steak crostini, caramelized onion soubise, truffle cheese sauce

Chicken Kafka Iollipop, tahini sauce

Maryland crab cakes with sriracha aioli

Caribbean slow cooked pork shoulder in a crispy plantain cup, romesco sauce, pickled onions

Mini black bean sope, pico de gallo, cotija cheese, guajillo aioli

Mini chicken parmesan, fresh mozzarella, San Marzano tomatoes

Sweet corn soup shooter with black truffle foam

Vegetable samosa with raita sauce

Buffalo chicken micro slider, ranch dressing

COLD CANAPES

Cocktail de camarones, jicama, tomato, lime, habanero ketchup

Almond crusted manchego cheese and quince cubes

White gazpacho, almond, white grapes, cucumber, olive oil

Eggplant copanata crostini, lemon scented ricotta cheese

Thai tuna tartar spoon, green papaya sweet chili, crispy shallot

Red snapper ceviche, leche de tigre, spicy kettle corn

Rustic Tomato bruschetta, olive oil, opal basil

Smoked salmon on sweet corn cakes, horseradish crème fraiche, chive

Beef tartar taco, guajillo, lime, pickled cabbage, whole grain mustard crema

Enhance your package with more options for \$6 per piece

BAR PACKAGES

All bar packages are based off of 4 Hours of Service

WONDERFUL

Domestic & Imported Beer Selections Bubbles-Ruffino Prosecco Magnolia Grove Chardonnay Magnolia Grove Cabernet Sauvignon Soda

\$45 per person

*Each additional hour is \$10 per person

MARVELOUS

Domestic & Imported Beer Selections

Bubbles-Ruffino Prosecco Magnolia Grove Chardonnay Magnolia Grove Cabernet Sauvignon

Skyy Vodka, Tanqueray Gin, Bacardi Superior, Jose Cuervo Silver, Dewars White Label, Jack Daniels Canadian Club

Soda/Mixers

\$60 per person

*Each additional hour is \$12 per person

WOW

Domestic & Imported Beer Selections Bubbles: Chandon Brut

Wine (Select Two):

Simi Cabernet

Meiomi Pinot Noir

Sonoma Cutrer Chardonnay

Santa Margherita Pinot Grigio

Liquor

Ketel One, Bombay Sapphire, 10 Cane Rum, 1800 Reposado Tequila, Johnnie Walker Black Label,

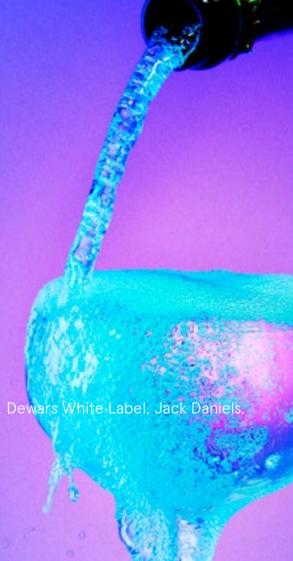
Makers Mark, Crown Royal

Sodas/Mixers

\$75 per person

*Each additional hour is \$14 per person

Pricing is exclusive of 25% service charge & tax



FREQUENTLY ASKED QUESTIONS

MINIMUMS

The food and beverage minimum is the amount established to spend in food and beverages before tax and service charge. The minimum will vary based upon the day of the week, time, and location. A taxable service charge and sales tax is added to all food and beverage items.

DEPOSIT

25% Non-refundable/transferable deposit based on your Food & Beverage minimum and rental is required to secure your reservation. All deposits are applied towards your final bill.

PAYMENTS

Full Prepayment due (5) business days prior to event with final guarantee

MENUS

Sample menus are provided, custom menus created by our culinary team are available. Menu prices may vary by location, season, and style of service.

OUTSIDE CATERING

We allow outside catering at \$45 per person, excluding service charge and tax. Ask your Catering manager for the terms and what all is included should you be interested in this option

GUARANTEES

A guarantee of attendees is required (5) business days prior to your event. This number is not subject to reduction, you will be charged for your guarantee and or the number attending your event, whichever is greater.

GUEST ROOMS

Based on availability, we can secure a courtesy room block at a discounted rate

VENDOR SETUP

Your event manager will coordinate vendor arrivals with your planner or vendors directly and is based on availability. Additional setup time required may be subject to labor fees.

DECOR

Items such as confetti are up to the hotels discretion and will have a labor / clean up fee. We also ask that after your event all personal and décor items are collected. We are not responsible for any items which may have been left behind.

PARKING

Valet parking is available and can be billed directly to your guest or we can add it to your total bill

FREQUENTLY ASKED QUESTIONS

Continued...

SECURITY

The hotel reserves the right to require security and can assist in making these arrangements for a fee.

ATTENDANT FEES

Chef attendants and bartenders are \$150.00 each.

LABOR FEES

Additional labor fees may be included based on: setup requirements, events exceeding 5 hours, additional setup time, additional staff requested/required for your event.

WE CAN'T WAIT TO CELEBRATE YOU!

