

Texas Woman's University

*Where your dream wedding
becomes a reality*



TEXAS WOMAN'S
UNIVERSITY



Wedding Ceremony

With over 80 years of experience hosting weddings on the TWU Denton campus, we can help you plan the ceremony of your dreams indoors or outdoors.



Elegant Reception

Nestled at the heart of campus, Hubbard Hall offers a wedding facility with the benefits of both historic aesthetics and modern features.



Fine Catering

Our university caterer has creative and inventive world class chefs that strive to make your special day unforgettable.



TEXAS WOMAN'S
UNIVERSITY

Texas Woman's University Student Union
(940) 898.3516 | littlechapel@twu.edu
twu.edu/weddings

Ceremony Venues

Little Chapel in-the-Woods

Accommodates up to 110 guests



University Gardens

Accommodates up to 150 guests



Ceremony Only Rental Options

Weekend Rental - \$945
(Friday-Sunday)
Rehearsal included

Weekday Rental - \$675
(Monday-Thursday)
Rehearsal included

Discounts available for alumni, faculty, staff and military

Little Chapel in-the-Woods Includes

- 3 hour venue rental day of wedding
- Access to sound system
- Chapel attendant
- Pew clips
- 2 separate changing rooms
- Unity candle stands
- All ceremony candles included
- Piano + organ on site

University Garden Includes

- 3 hour venue rental day of wedding
- Little Chapel in-the-woods rain site location
- Event attendant
- 110 black garden ceremony chairs
- Customized ceremony diagram

Add ons

- Portable outside sound system with mic - \$50
- Sound Tech (covers Rehearsal + Wedding) - \$60
- Ceremony Live Streaming - \$150
- Ceremony Recording - \$125



Reception Venues

Hubbard Hall Southeast Ballroom

Accommodates up to 120 guests banquet style



Hubbard Hall Southwest Ballroom

Accommodates up to 550 guests banquet style



Reception Only Rental Options

Southeast Ballroom - \$2,951

Southwest Ballroom - \$3,199

Included in Ballroom Rental

(4) Hour ballroom rental
(2) Hour decorating time
Dance floor
Guest Seating
Sweetheart table

Vendor tables
Black iron easel
Sound system and microphone
Event attendant

Add Ons

Customized Ballroom lighting
Linens
Security

Additional hours
Bridal suite greenroom

For information on garden receptions, please contact us.

All Inclusive Wedding Packages

Sapphire • Emerald • Diamond

	<i>Buffet Menu</i>	<i>Plated Menu</i>
<i>Sapphire</i>	50 Guests – \$5,410 100 Guests – \$7,655 (\$39 per additional guest) Hors d'oeuvres - \$24	50 Guests – \$5,610 100 Guests – \$8,055 (\$43 per additional guest)
<i>Emerald</i>	50 Guests – \$5,815 100 Guests – \$8,655 (\$49 per additional guest) Hors d'oeuvres - \$29	50 Guests – \$6,015 100 Guests – \$9,055 (\$53 per additional guest)
<i>Diamond</i>	50 Guests – \$6,410 100 Guests – \$9,655 (\$59 per additional guest) Hors d'oeuvres - \$33	50 Guests – \$6,610 100 Guests – \$10,055 (\$63 per additional guest)

Package prices are based on menu selection. Pricing is subjected to change based on couple's requests.

All Packages Include

Wedding ceremony in Little Chapel
in-the-Woods or University Gardens
(4) Hour ballroom rental
(2) Hour decorating time
Elegant food by Pioneer Catering
Wedding cake by Candy Haven
Groom's cake with chocolate
covered strawberries by Candy Haven

Dance floor
Sound system + microphone
Table linens
Linen napkins
Fine china for all guests
Black iron easel for portrait
Sound system
Security
Reception event attendant

Sapphire Menu

Refreshments

Iced water
Tea
Coffee service

Assortment of rolls with butter
Artisan cheese board
Grapes & assorted crackers

Hors D'oeuvres (Select three)

Curried chicken salad in phyllo cup with cilantro, toasted almonds & red grapes
Parmesan topped stuffed mushroom
Texan bruschetta - crostini with avocado spread topped with a spiced bacon & corn relish
Smoked salmon - mousse on potato crisp with chive crème
Ancho chicken with chipotle aioli & citrus slaw on a cornbread round
Vegetable samosa with a roasted garlic curry sauce
Roasted pepper, arugula & goat cheese quiche
French onion bruschetta - crostini with garlic crème topped with caramelized onions & melted swiss cheese
Brie & raspberry wonton bite
Southern chicken satay with a honey BBQ glaze
Spanakopita
Caprese bruschetta - crostini with pesto spread topped with ciliegine mozzarella & heirloom tomatoes
Verde grilled shrimp skewer
Soy ginger pork bao slider with pickled red onions, shaved jalapeños & spicy sriracha sauce
Beef empanadas with avocado crème
Shrimp ceviche shooter

Soup or Salad (Select one)

Tomato basil soup w/garlic crème fraiche
Vegetable tortilla soup with corn strips
Garden salad - mixed greens, tomatoes, shaved onions, cucumbers & shredded carrots with balsamic vinaigrette & buttermilk ranch dressing
Spinach berry salad - baby spinach, blueberries, sliced strawberries, shaved onions & feta with a berry balsamic vinaigrette
Caesar salad - chopped romaine, shaved parmesan, grape tomatoes & croutons with Caesar dressing

Entrées (Select two, plus one vegan option)

Seared pork tenderloin topped with sautéed mushroom & spinach florentine sauce
Grilled marinated chicken breast with a grilled peach chutney
Seared tilapia with a Spanish Vera Cruz sauce
Bourbon & honey glazed chicken thigh
Southern slow braised pork roast (chef carved on buffets)
Burgundy beef tips with shallots, roasted tomatoes & mushrooms
Roasted glazed pit ham (chef carved on buffets)

Sides (Select one)

Rosemary roasted red potatoes
Herbed brown rice pilaf
Roasted garlic mashed potatoes
Brown sugar baked beans
Chef's choice seasonable vegetable medly

Vegan Options

Balsamic glazed grilled vegetables over creamy polenta
Spiced Italian ratatouille
Thai basil vegetable pad Thai florentine stuffed portabella mushroom
Portobello & shiitake stroganoff over cavatappi pasta
Grilled jerk tofu with grilled peppers, onions & pineapple

Emerald Menu

Refreshments

Iced water

Tea

Coffee service

Assortment of rolls with butter

Artisan cheese board

Grapes & assorted crackers

Vegetable crudité with hummus trio & artisan breads

Hors D'oeuvres (Select three)

Curried chicken salad *in phyllo cup with cilantro, toasted almonds & red grapes*

Parmesan topped stuffed mushroom

Texan bruschetta - *crostini with avocado spread topped with a spiced bacon & corn relish*

Smoked salmon - *mousse on potato crisp with chive crème*

Ancho chicken *with chipotle aioli & citrus slaw on a cornbread round*

Vegetable samosa *with a roasted garlic curry sauce*

Roasted pepper, arugula & goat cheese quiche

French onion bruschetta - *crostini with garlic crème topped with caramelized onions & melted swiss cheese*

Brie & raspberry wonton bite

Southern chicken satay *with a honey BBQ glaze*

Spanakopita

Caprese bruschetta - *crostini with pesto spread topped with Ciliegine mozzarella & heirloom tomatoes*

Verde grilled shrimp skewer

Soy ginger pork bao slider *with pickled red onions, shaved jalapeños & spicy sriracha sauce*

Beef empanadas *with avocado crème*

Shrimp ceviche shooter

Soup or Salad (Select one)

Crimini mushroom bisque

Fire roasted corn & green chile chowder

Texas greens - *chopped iceberg & spinach with smoked cheddar, bacon crumbles, pickled red onions, grape tomatoes & toasted pecans with buttermilk ranch dressing*

Greek pasta salad - *greek dressing marinated penne pasta, baby spinach, feta crumbles, sundried tomatoes, kalamata olives & shaved red onions*

Caesar salad - *chopped romaine, shaved parmesan, grape tomatoes & croutons with Caesar dressing*

Sides (Select one)

Rosemary roasted red potatoes

Wild rice pilaf

Southwestern chickpea succotash

Roasted garlic mashed potatoes

Sweet potato & kale hash

Chef's choice seasonable vegetable medly

Entrées (Select two, plus one vegan option)

Cajun roasted pork loin *topped a Creole shrimp sauce*

Tuscan roasted chicken breast *topped with artichokes, Kalamata olives, sundried tomatoes & baby spinach*

Texas BBQ brisket & kielbasa sausage
(chef carved on buffets)

Grilled thick cut pork chop *with a mango jalapeño chutney*

Seared airline chicken breast *topped with charred poblanoes, mole sauce, Cotija cheese & toasted pepitas*

Grilled Atlantic salmon *with oyster mushrooms, baby spinach, sundried tomatoes, & lemon beurre blanc*

Slow roasted beef *with a red wine demi-glace & caramelized onions*

Vegan Options

Balsamic glazed grilled vegetables over creamy polenta

Spiced Italian ratatouille

Thai basil vegetable pad thai

Florentine stuffed portabella mushroom

Portobello & shiitake stroganoff over cavatappi pasta

Grilled jerk tofu with grilled peppers, onions & pineapple

Diamond Menu

Refreshments

Iced water
Tea
Coffee service

Assortment of rolls with butter
Artisan cheese board
Grapes & assorted crackers
Vegetable crudité with hummus trio & artisan breads

Hors D'oeuvres (Select five)

Curried chicken salad in phyllo cup with cilantro, toasted almonds & red grapes
Parmesan topped stuffed mushroom
Texan bruschetta - crostini with avocado spread topped with a spiced bacon & corn relish
Smoked salmon - mousse on potato crisp with chive crème
Ancho chicken with chipotle aioli & citrus slaw on a cornbread round
Vegetable samosa with a roasted garlic curry sauce
Roasted repper, arugula & goat cheese quiche
French onion bruschetta - crostini with garlic crème topped with caramelized onions & melted swiss cheese
Brie & raspberry wonton bite
Southern chicken satay with a honey BBQ glaze
Spanakopita
Caprese bruschetta - crostini with pesto spread topped with Ciliegine mozzarella & heirloom tomatoes
Verde grilled shrimp skewer
Soy singer pork bao slider with pickled red onions, shaved jalapeños & spicy sriracha sauce
Beef empanadas with avocado crème
Shrimp ceviche shooter

Soup or Salad (Select one)

New England clam chowder
Roasted ginger butternut squash bisque with coconut crème fraiche
Balsamic roasted beets with arugula, toasted quinoa, goat cheese crumbles & dried cranberries

Soup or Salad Continued

Poached pear & honey - mesclun greens with sliced poached pears, candy pecans, shaved red onions & feta crumbles with a honey vinaigrette
Wedge salad - bibb lettuce topped with green onions, bacon crumbles, gorgonzola cheese & heirloom tomatoes with blue cheese dressing
Caesar salad - chopped romaine, shaved parmesan, grape tomatoes & croutons with Caesar dressing

Entrées (Select two, plus one vegan option)

Grilled chipotle honey salmon with mango salsa & wonton strips
Spiral stuffed pork loin topped with a caramelized apple chutney & goat cheese crumble
Pesto shrimp scampi with farfalle pasta (chef action station on buffets)
Slow roasted prime rib with beef au jus & horseradish sauce (chef carved on buffets)
Grilled Shiner Bock marinated NY strip steak with fried onion strings & gorgonzola crumbles
Sage brined quail stuffed with a sautéed kale cranberry dressing with a black cherry gastrique
Pecan encrusted chicken breast topped with a ginger pear slaw & bourbon brown butter

Sides (Select one)

Thyme & lemon roasted fingerling potatoes
Roasted red pepper risotto
Toasted farro pilaf
Roasted garlic mashed potatoes
Sweet potato & kale hash
Chef's choice seasonable vegetable medly

Vegan Options

Balsamic glazed grilled vegetables over creamy polenta
Spiced Italian ratatouille
Thai basil vegetable pad thai
Florentine stuffed portabella mushroom
Portobello & shiitake stroganoff over cavatappi pasta
Grilled jerk tofu with grilled peppers, onions & pineapple

Bar Packages

All bar package prices include bartender fee, service fee and sales tax.

Beer + Wine Only (2 Hours)

50 Guests – \$1,238.83

100 Guests – \$2,377.66

Beer + Wine + Call Liquor Brand (2 Hours)

50 Guests – \$1,522.91

100 Guests – \$2,945.84

Beer + Wine + Premium Liquor Brand (2 Hours)

50 Guests – \$1,807.62

100 Guests – \$3,515.25

Beer + Wine + Super Premium Liquor Brand (2 Hours)

50 Guests – \$1,978.33

100 Guests – \$3,856.66

Cash Bar (2 Hours)

100 Guests – Bartender + Bar Service fee \$400

Beer – \$5.00 per bottle

Wine – \$7.00 per glass

Call Liquor – \$6.00 per mixed drink

Premium Liquor – \$7.00 per mixed drink

Super Premium Liquor – \$8.00 per mixed drink

Specialty alcoholic beverages are available upon request. Please contact Pioneer Catering directly for pricing. Any alcohol present at weddings requires an additional TWU security officer. For liability issues, all specialty alcohol purchased per case or bottle for a specific event cannot be taken from the bar service's care or from the facility where the event is being held if not consumed.



Exclusive Vendors

Catering

Pioneer Catering

(940) 898-2781

twucatering@compass-usa.com

Wedding Cake

Candy Haven

(940) 565-1474

Candyhaven@yahoo.com

Pioneer Kitchen is proudly our exclusive caterer for all beverages, food and alcohol packages in Hubbard Hall.

Approved Organists for Little Chapel in-the-Woods

Margo Dillard, PhD

(817) 403-1500

David Pierce

(940) 387-5158

Katy Stamm

(940) 387-9013

Margaret Atkinson

(940) 321-3673



Suggested Vendors

Florists

Flowergarden 118

Denton Florist

Gathered Floral Design

Alice's Table (DIY Silk Flowers)

Specialty Items

5 Star Rental

(940) 320-9444

info@5starrental.com

Discover Local Vendors by Visiting

The Knot

WeddingWire

Thumbtack.com

Discoverdenton.org

Officiants

Rev Paul Nichols

(817) 797-7720

Gina Purchell, MDIV (LGBTQ Friendly)

(940) 367-6124

Father Kyle, Catholic Priest

(940) 566-0004

Love your Moments Wedding Officiants

(844) 799-LOVE (5683)

Photographers

Blackall Photograpy

Courtney Dani Photography

A Sea of Love Photography

Brandon Jones Photography

April Pinto Photography

Red Fern Photography



Testimonies and Awards

Ron King

☆☆☆☆☆ 5.0

Lovely venue and great staff

The Little Chapel in-the-woods is an excellent wedding venue! Brittany was wonderful to work with and made everything run smoothly! The venue is beautiful and the perfect setting for a wedding. We highly recommend!

Caleb Dechert

☆☆☆☆☆ 5.0

Very easy and beautiful location

Everything was very simple and already set up for us. All we had to do was bring ourselves. The planning at the rehearsal was easy and effective.

Patricia Bockelman

☆☆☆☆☆ 5.0

Mr. & Mrs. James Hutchison

Beautiful chapel! Everyone involved with helping us, from the first contact to the day of our wedding, was very helpful and answered any questions promptly. We are so glad we chose this venue, everything was perfect!

Tiffany Finan

☆☆☆☆☆ 5.0

Awesome experience

I fell in love with this beautiful historic chapel while attending TWU in the 90's- I decided then that if I ever married it would be there. Staff was very accommodating even offering recommendations for outside vendors when needed. Can't say enough good things!

T'Keyah Rabsatt

☆☆☆☆☆ 5.0

The Little Chapel in-the-Woods

The Little Chapel in-the-Woods was a beautiful experience. I'm glad we chose them as our venue.

Michelle Daniel

☆☆☆☆☆ 5.0

Beautiful chapel

This chapel is just stunning. Was the PERFECT place for our daughter's wedding. The grounds are beautiful and the staff support was incredible. We would highly recommend this chapel, it is so beautiful.

