



Westin Weddings

*Aspire to make your unique wedding memorable and sophisticated.
Fulfill your exhilarating day with a distinctive wedding package:*

- **Personal service and coordination:** Professional assistance in coordinating food, décor, ice carving, music, cake and floral arrangements.
- **Honeymoon Suite:** Complimentary suite for the bride & groom on the night of the reception. Complimentary breakfast for the bride & groom the following morning.
- **Newlywed Amenity:** Champagne and chocolate-covered strawberries arranged in the honeymoon suite.
- **Hospitality Suite:** Dressing suite for the bride & bridesmaids prior to the reception.
- **Guest Rooms:** Discounted sleeping room rate for friends and family on Friday and Saturday nights (weekend of reception).
- **Reception set-up:** Cake table, gift table, guest book table, DJ table, buffet tables with white linen, candle centerpieces, parquet dance floor and stage.



Wedding package requires a minimum of 75 guest; amenities will be provided based on number of paid guests



Lilly Reception

Deluxe display of cheddar, smoked cheddar, swiss, pepper jack and monterey jack cheese served with carrs english wafers

Display of crisp, raw vegetables with dip

Chilled Jumbo Gulf Shrimp

*served with cocktail sauce and lemon
(three pieces per person)^*

Selection of Canapés (select three)

*chicken quesadillas * italian sausage mini calzones * toasted 5 cheese ravioli
* smoked chicken tequila burrito * pecan chicken tenders * bacon wrapped scallops
* miniature beef wellington * miniature crab cakes * chicken cordon bleu puffs
* coconut shrimp * hawaiian chicken skewers * southwestern chorizo spring rolls
* crab stuffed mushroom caps * baby lamb chops * steak chilito
(two pieces per person of each selection)^*

Attended Carving Station

served with yeast rolls, horseradish, whole grain mustard and herb mayonnaise

select one:

*prime rib * breast of turkey * baked bone-in ham^*

Milk Chocolate Fountain

*three-tiered cascading chocolate fountain
accompanied with pineapple, marshmallows, angelfood cake,
strawberries, bananas, rice krispie treats and graham crackers*

tropical iced tea by Tazo®

freshly brewed Starbucks® coffee, decaffeinated coffee

Champagne toast for all guests

\$50 per person

chef fee of \$75 will apply for up to 75 guests

above prices are subject to 24% service charge and sales tax currently at 8.25%

^consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses

Magnolia Dinner Table



Display of crisp, raw vegetables with dip

*Garden salad of baby spinach and mixed greens
with choice of dressings*

Marinated mushroom salad

Tri-color fusilli pasta salad

Sliced cucumbers in dill vinaigrette

Select from the Following Entrees:

***Grilled Rosemary Chicken**
with shiitake mushroom demi glace[^]*

***Atlantic Salmon**
with lemon dill cream sauce[^]*

***Roasted Pork Loin**
with roasted pepper cream sauce[^]*

***Roasted Medallions of Beef Sirloin**
with cabernet demi glace[^]*

*wild rice **or** roasted new potatoes
marinated grilled asparagus
seasonal sautéed vegetable medley
warm rolls with butter*

*freshly brewed Starbucks® coffee, decaffeinated coffee
tropical iced tea by Tazo®*

Champagne toast for all guests

*\$50 per person for two entrées
\$54 per person for three Entrées*

*above prices are subject to 24% service charge and sales tax currently at 8.25%
[^]consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses*



Orchid Plated Dinner Packages

Reception Table

Included with all plated dinner packages and served 60 minutes prior to dinner

Display of crisp, raw vegetables with dip

Deluxe display of domestic cheese served with Carrs English wafers

Dinner

Garden salad of baby spinach and mixed greens with homemade dressings

Julienne seasonal sautéed vegetable medley

Warm rolls and butter

Freshly brewed Starbucks® coffee, decaffeinated coffee and tropical iced tea by Tazo®

Champagne toast for all guests

select one entrée:

Roasted Pork Loin

with fresh herbs and a dijon cream sauce served with roasted potatoes^

\$48 per person

Grilled Chicken Breast

with fresh herbs and a basil cream sauce served with wild rice pilaf^

\$48 per person

Chicken Florentine

Chicken Breast stuffed with spinach, onion, red bell pepper, parmesan cheese and toasted pine nuts served with wild rice pilaf^

\$48 per person

Miso Glazed Salmon

Flame grilled Salmon drizzled with miso reduction, Served over brown rice and baby bok choy^

\$56 per person

Filet Mignon*

grilled 8 oz. beef tenderloin with a shiitake mushroom demi-glace served with roasted potatoes^

\$62 per person

New York Strip*

grilled new york strip with roasted garlic sauce served with roasted potatoes^

\$62 per person

Sirloin Medallions and Grilled Chicken Breast

with mushroom demi-glace and chardonnay cream sauce served with roasted potatoes^

\$62 per person

** selected entrées will be prepared medium unless otherwise specified.*

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Reception Enhancements

Chilled Seafood Station (serves 25 guests)

seafood station of chilled shrimp, oysters, crab claws and clams with cocktail sauce and lemons[^] \$400

ice carving \$500

Cold Displays

Grilled Vegetable

grilled asparagus, squash, zucchini, portobello mushrooms and bell peppers smoked cheese and assorted crackers \$12 per person

Antipasto

fresh and smoked cheese, olives, cured meats, roasted peppers, marinated mushrooms and artichoke hearts served with Italian bread and crackers[^] \$16 per person

Fruit, Cheese and Vegetable

sliced fruit and berries domestic and imported cheese served with carrs english wafers vegetable crudités served with a dill ranch dip \$14 per person

Tea Time

assortment of delectable tea sandwiches miniature cool wraps: watercress, alfalfa and bean sprouts with southwest cream cheese folded in tomato or spinach tortillas assorted scones and biscotti seasonal sliced fruit and berries chilled fruit juices selection of herbal teas[^] \$18 per person

Carving Station

served with yeast rolls, horseradish, whole grain mustard and herb mayonnaise \$75 chef fee

Chicago round of Beef \$500 (serves 75 guests)[^]

Baked bone-in Ham \$350 (serves 40 guests)[^]

Breast of Turkey \$300 (serves 20 guests)[^]

Strip Sirloin \$350 (serves 20 guests)[^]

Beef Tenderloin \$400 (serves 20 guests)[^]

Sweet Displays

Milk Chocolate Fountain

three-tiered cascading chocolate fountain accompanied with pineapple, strawberries, bananas, marshmallows, rice krispie treats, angel food cake and graham crackers \$16 per person

Viennese desserts and gourmet coffee station

starbucks® coffee and assorted tazo® teas, flavored syrups, whipped cream, chocolate shavings, cinnamon sticks and rock candy stir sticks \$14 per person

Displayed Chocolate-covered Strawberries \$8 per person

above prices are subject to 24% service charge and sales tax currently at 8.25%

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Beverage



HOST BAR

All bars include choice of brand level liquors and wines, domestic beers, import beers, Pepsi® soft drinks, bottled water, fruit juices and mixers

minimum 25 guests

Familiar Brands* per drink

Bourbon: Jim Beam White Label®
Scotch: Johnnie Walker Red Label®
Vodka: Smirnoff®
Gin: Beefeater®
Whiskey: Seagram's Seven®
Tequila: Sauza Silver®
Rum: Cruzan® **8.**

Familiar Wines* per bottle

Chardonnay: BV Century®
Cabernet Sauvignon: BV Century®
Merlot: Glass Mountain®
White Zinfandel: Sutter Home® **40.**

Favorite Brands* per drink

Bourbon: Jack Daniels®
Scotch: Johnnie Walker Black Label®
Vodka: Absolut®
Gin: Bombay Sapphire®
Whiskey: Crown Royal®
Tequila: Jose Cuervo Silver®
Rum: Bacardi Superior® **9.**

Favorite Wines* per bottle

Chardonnay: Magnolia Grove®
Cabernet Sauvignon: Magnolia Grove®
Merlot: Beringer Founders' Estate®
White Zinfandel: Beringer® **45.**

CASH BAR **

All cash bars include familiar brand liquors and wines, domestic beers, import beers, Pepsi® soft drinks, bottled water, fruit juices and mixers

all pricing is per drink

Familiar Brands*

Jim Beam®, Johnnie Walker Red®,
Smirnoff®, Beefeater®,
Seagram's Seven®, Sauza Silver®,
Cruzan® **8.**

Appreciated Brands* per drink

Bourbon: Makers Mark®
Scotch: Johnnie Walker Black Label®
Vodka: Grey Goose®
Gin: Tanqueray®
Whiskey: Crown Royal®
Tequila: Jose Cuervo Gold®
Rum: Bacardi Silver® **10.**

Appreciated Wines* per bottle

Chardonnay: Kenwood Vineyards Yulupa®
Cabernet Sauvignon: Kenwood Vineyards®
Merlot: Kenwood®
White Zinfandel: Kenwood® **50.**

Domestic Beer*

Bud Light®
Michelob Ultra®
Miller Lite®
Coors Light® **6.**

Imported Beer*

Shiner Bock®
Heineken®
Corona® **7.50**

Domestic Beer*

Bud Light®, Michelob Ultra®,
Miller Lite®, Coors Light® **6.**

Imported Beer*

Shiner Bock®, Heineken®,
Corona® **7.50**

Familiar Wines*

Chardonnay, Cabernet, Merlot
and White Zinfandel **8.**

* indicates bartender labor charge ~\$100, up to 100 guests

** indicates cashier labor charge ~\$100, up to 100 guests

Liquor, wine and beer host bar prices are subject to 24% service charge and 8.25% beverage sales tax.

We serve alcoholic beverages with care. It is our desire to ensure that our guests refrain from consuming alcoholic beverages to excess.

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Beverage Packages



BAR PACKAGES

All hosted bar packages include choice of brand level, Pepsi® soft drinks, bottled water, fruit juices and mixers

all pricing is per person

minimum 25 guests

Familiar bar package *

Bourbon: Jim Beam®
Scotch: Johnnie Walker Red Label®
Vodka: Smirnoff®
Gin: Beefeater®
Whiskey: Seagram's Seven®
Tequila: Sauza Silver®
Rum: Cruzan®

Familiar Wines

Chardonnay: BV Century®
Cabernet Sauvignon: BV Century®
Merlot: Glass Mountain®
White Zinfandel: Sutter Home®

Domestic and Imported Beer

One hour: 22
Two hours: 28
Three hours: 34
Four hours: 42

Favorite bar package *

Bourbon: Jack Daniels®
Scotch: Johnnie Walker Black Label®
Vodka: Absolut®
Gin: Bombay Sapphire®
Whiskey: Crown Royal®
Tequila: Jose Cuervo Silver®
Rum: Bacardi Superior®

Favorite Wines

Chardonnay: Magnolia Grove®
Cabernet Sauvignon: Magnolia Grove®
Merlot: Beringer Founders' Estate®
White Zinfandel: Beringer®

Domestic and Imported Beer

One hour: 24
Two hours: 32
Three hours: 38
Four hours: 46

Appreciated bar package *

Bourbon: Makers Mark®
Scotch: Johnnie Walker Black Label®
Vodka: Grey Goose®
Gin: Tanqueray®
Whiskey: Crown Royal®
Tequila: Jose Cuervo Gold®
Rum: Bacardi Silver®

Appreciated Wines

Chardonnay: Kenwood Vineyards Yulupa®
Cabernet Sauvignon: Kenwood Vineyards®
Merlot: Kenwood Vineyards®
White Zinfandel: Kenwood Vineyards®

Domestic and Imported Beer

One hour: 26
Two hours: 34
Three hours: 40
Four hours: 48

Familiar Beer and Wine package *

Chardonnay: BV Century®
Cabernet Sauvignon: BV Century®
Merlot: Glass Mountain®
White Zinfandel: Sutter Home®

Domestic Beer

Bud Light®, Michelob Ultra®,
Miller Lite®, Coors Light®

Imported Beer

Shiner Bock®, Heineken®,
Corona®

One hour: 18
Two hours: 26
Three hours: 30
Four hours: 34

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WINE

The wines on this progressive wine list are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste. Varietals may be subject to availability from the winery.

Wines are priced per bottle

White *

Pinot Grigio, Bollini Trentino, Italy	45.
Pinot Grigio, Ecco Domani Italy	40.
Moscato, Terra d'Oro California	44.
Chardonnay, Sonoma Cutrer 'Russian River Ranches' Sonoma Coast, California	65.
Chardonnay, Franciscan California	60.
Chardonnay, Kendall-Jackson 'Avant' , California	50.
Chardonnay, Montevina California	40.
Sauvignon Blanc, Kim Crawford New Zealand	60.
Sauvignon Blanc, Simi California	40.
White Zinfandel, Beringer California	45.



Red *

Merlot, Sterling Vineyards 'Vintner's Collection' , California	60.
Merlot, Sterling California	60.
Merlot, The Velvet Devil California	45.
Pinot Noir, Meomi California	60.
Pinot Noir, De Loach 'Heritage Reserve' California	52.
Cabernet Sauvignon, Silver Oak Alexander Valley, California	130.
Cabernet Sauvignon, Kendall-Jackson 'Vintner's Reserve' , California	85.
Grenache, Shatter France	70.
Red Blend, Saved North Coast	60.

Sparkling *

Brut, Dom Pérignon, Champagne, France Vintage	295.
Brut, Mumm Prestige, California NV	56.
Brut, Chandon, California	44.

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* indicates bartender labor charge ~\$100 per hour, up to 100 guests

Liquor, wine and beer host bar prices are subject to 24% service charge and 14% state reimbursement.

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