



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

DALLAS MARRIOTT® CITY CENTER

650 N PEARL ST, DALLAS, TX 75201

T 214.979.9000 F 214.953.1931

www.Marriott.com/DALDT



LET US BRING YOUR
SPECIAL DAY TO LIFE AT
THE **DALLAS MARRIOTT**
CITY CENTER. OUR EXPERTS
WILL GO ABOVE AND
BEYOND TO MAKE YOUR
VISION, YOUR TASTES,
YOUR **DREAMS** COME TRUE
FOR AN UNFORGETTABLE
HAPPILY EVER AFTER
THAT **EXCEEDS EVERY**
EXPECTATION.

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, DALLAS MARRIOTT CITY CENTER WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOs" IN THE PERFECT SETTING AT THE DALLAS MARRIOTT CITY CENTER. WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE OUR SPECTACULAR
VENUES ARE THE PERFECT BACKDROP TO YOUR "I DOs."



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATH TAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE
CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE
CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

CUSTOMIZED WEDDING MENU

Reception stations are individually customized displays clustered or spread throughout your space to create the ideal atmosphere for socializing with friends and relatives. Pricing is based upon two hours of service. Mix and match the offerings below to create your personalized menu. Included with the reception stations are freshly brewed Starbucks regular and decaffeinated coffee, Iced Tea and a selection of Tazo Teas.

DEEP ELLUM

2 Passed Hors d'oeuvres
1 Display Station
1 Carving Station
1 Action Station
\$55.00

TRINITY GROVE

3 Passed Hors d'oeuvres
1 Display Station
1 Carving Station
2 Action Stations
\$65.00

THE ARTS

3 Passed Hors d'oeuvres
1 Display Station
2 Carving Stations
2 Action Stations
\$75.00

UPTOWN

3 Passed Hors d'oeuvres
2 Display Station
2 Carving Stations
3 Action Stations
\$95.00

PRE-RECEPTION – 45 MINUTES

PASSED HORS D'OEUVRES - COLD SELECTION

Additional Hors D'Oeuvres are available for purchase.

- Plantain Chip with Southwest Chicken Salad
- Peppered Tuna on Wonton with Wasabi Aioli
- Oven Roasted Tomatoes, Basil Pesto, Parmesan & Balsamic
- Shrimp Cocktail Shooters
- Oyster Cocktail Shooters
- Smoked Salmon & Cream Cheese Pinwheel on Rye

PASSED HORS D'OEUVRES - HOT SELECTION

- Thai Chicken Satay with Spicy Peanut Sauce
- Asian Beef Skewers with Hoisin BBQ
- Mini Beef Wellingtons with Truffle Demi-Glace
- Mini Crab Cakes with Roasted Pepper Aioli
- Mini Grilled Brie Cheese and Apple Sandwiches, Fig Preserves
- Kobe Meatballs, Pesto and Parmesan
- Mini BBQ Pork Brioche Sliders with Asian BBQ

RECEPTION - DISPLAY STATIONS

CHARCUTERIE DISPLAY

Prosciutto, Bresaola, Finicchiona, Soppressata, Salami and Foie Gras Terrine served with Artisan Bread and House made Fruit Preserves

TEXAS TAPAS BAR DISPLAY

Crostini with Roasted Peppers and Olives Sundried Tomato Puree, Hummus and Olive Tapenade, Olives with Local Feta in a Texas Olive Oil and Artichoke Dip

CHARCUTERIE DISPLAY

Prosciutto, Bresaola, Finicchiona, Soppressata, Salami and Foie Gras Terrine served with Artisan Bread and House made Fruit Preserves

SUSHI DISPLAY

Based on four pieces per guest.

Sushi, Sashimi and California Rolls Assorted Vegetable Rolls Wasabi, Pickled Ginger and Soy Sauce

CHEESE DISPLAY

A Selection of Local Cheeses including the following: Herbed Goat Cheese, Deep Ellum Bleu, Montasio Festivo, Van Sorman and Brazos Brie. Served with Empire Bakery Artisan Breads, Dried Fruits and Nuts

CUSTOMIZED WEDDING MENU

RECEPTION - DISPLAY STATIONS CONT.

SEASONAL VEGETABLE CRUDITÉ DISPLAY

Carrots, Jicama, English Cucumbers, French Green Beans, Asparagus, Cherry Tomatoes, Sour Cream Herb, Dip Rosemary Aioli and Hummus

ANTIPASTO DISPLAY

Grilled Asparagus, Marinated Olives, Marinated Artichokes, Peppers, Roasted Mushrooms, Local Mozzarella Cheese, Prosciutto, Salami and Artisan Bread

DISPLAY OF FRUIT

Sliced Melons, Tropical Fruits, Fresh Berries and Lime Yogurt Dip

RECEPTION - CARVING STATIONS

Chef attendant fee of \$150.00 per 100 guests++

ROASTED WHOLE TURKEY BREAST

Peppered Bacon Wrapped Turkey Breast, Cranberry Orange Chutney, Honey Dijon Mustard and Silver Dollar Rolls

ROASTED STRIP LOIN

Ancho Chile Rubbed Strip Loin of Beef Horseradish Cream Sauce, Herbed Demi and Potato Rolls

ROAST BEEF TENDERLOIN

Thyme and Horseradish Crusted Tenderloin of Beef Dijon Mustard, Roasted Garlic Jus and Rosemary Rolls

ROASTED PORK LOIN

Roasted Pork Loin with Apple Onion Relish, Roasted Shallot Demi and Silver Dollar Rolls

RECEPTION - ACTION STATIONS

Chef attendant fee of \$150.00 per 100 guests++

MUSHROOM RISOTTO STATION

Assortment of Wild Mushrooms, Roasted Peppers, Sundried Tomatoes, Herbs from our Garden

MASHED POTATO BAR

Truffle, Mascarpone with Roasted Garlic Mash, Bacon, Chives, Sour Cream, Cheddar Cheese

SPECIALTY PASTA SAUTÉ STATION

Chef's Selection of Two Pastas, Chopped Chicken, House Sweet and Hot Italian Sausage, Alfredo, Marinara and Terrace Pesto Cream Sauces, Shiitake Mushrooms, Asparagus, Sundried Tomato, Baby Spinach, Roasted Red Pepper, Parmesan Cheese, Garlic, Basil and Olive Oil

UPTOWN MAC AND CHEESE BAR

Fresh Elbow, Radiatore & Rigatoni Egg Pasta, Jalapeño Cheddar, Deep Ellum Bleu & Smoked Gouda Fondue Sauces, Cold Water Shrimp, Bay Scallops, Smoked Chicken & House Pulled Pork Shoulder

TIJUANA FAJITA BAR

Ancho Chili Chicken Breast, Achiote Beef, Bell Peppers, Jack Cheese, Jalapeños, Sour Cream, House Salsa, Lettuce, Diced Tomatoes, Guacamole and "Luna's" Soft Flour Tortillas

SHRIMP SCAMPI STATION

Based on three pieces per guest.

Shrimp Sautéed with Garlic, White Wine, Tomatoes, Rooftop Herbs & Artisan Bread

CUSTOMIZED WEDDING MENU

Create a custom sit-down meal using the a la carte options. Select one soup or salad in the two course entrée see prices listed below. All dinners are served with an assortment of freshly baked breads, rolls and butter, freshly brewed Starbucks regular and decaffeinated coffee, Iced tea and a selection of Tazo Teas.

PLATED DINNER

SALADS - CHOOSE ONE SOUP AND SALAD

MIXED GREENS

Baby Lettuce, Candied Pecans, Roquefort Cheese, Baby Tomatoes, Sherry Vinaigrette

GRILLED ASPARAGUS & ARTICHOKE SALAD
Grilled Asparagus, Artichokes, Shaved Fennel and Brazos Valley Parmesan with Truffle Vinaigrette

BEET AND GOATS CHEESE SALAD
Roasted Beets, Citrus Segments, Candied Walnuts and Paula's Herbed Goats Cheese with Cabernet Vinaigrette

CAESAR SALAD
Romaine Lettuce, Shaved Parmesan Cheese, Olive Oil Croutons and Award Winning Caesar Dressing

THE BLT WEDGE
Baby Iceberg Lettuce, Brioche Croutons, Heirloom Tomatoes, Shaved Red Onions and Smoked Pepper Bacon with Bleu Cheese Dressing

WATERMELON SALAD
Fresh Watermelon, Brazos Valley Feta Cheese, Terrace Garden Mint and Baby Greens

SOUP - CHOOSE ONE SOUP AND SALAD

CLASSIC ONION SOUP
Caramelized Onions, Rich broth, Greuyre Cheese and Parmesan

LOBSTER BISQUE

Classic Bisque Finished with Cream and Sherry served En Croûte

SMOKED POTATO AND WATERCRESS
Creamy Potato Soup with Peppery Watercress, with Roasted Mushrooms served En Croûte

BUTTERNUT SQUASH BISQUE
Velvety Soup with a hint of Maple Syrup and Smokey Spanish Chorizo served En Croûte

PLATED DINNER - ENTRÉES

ORGANIC CHICKEN
Orange Ginger Glaze, Jasmine-Scallion Rice, Charred Scallions. \$49.00

BEEF TENDERLOIN
Peppercorn Sauce, Smoked Mashed Potatoes, Grilled Asparagus. \$75.00

SEARED COD
Caper-Lemon Beurre Blanc, Roasted Fingerling Potatoes, Grilled Artichokes. \$70.00

BRAISED BEEF SHORT RIB
Rich Short Rib Sauce, Smoked Cheddar Grits, Haricot Verts, Roasted Mushrooms. \$65.00

CONTINUED ON NEXT PAGE

CUSTOMIZED WEDDING MENU

PLATED DINNER - ENTRÉES CONT...

STUFFED CHICKEN WITH CHORIZO

Spinach and Queso Fresco with Smoked Tomato Chutney and Ancho Chili Roasted Fingerlings. \$52.00

DIJON AND TERRACE HERB CRUSTED LAMB

Zinfandel Demi-Glace Parmesan Potato Gratin, Grilled Peppers. \$66.00

CHIPOTLE BBQ GLAZED SALMON

Smoked Tomato Butter, Sweet Potato Mash and Charred Onions. \$50.00

HALIBUT WITH CILANTRO CRUST

Watercress Beurre Blanc, Leeks and Potato Gratin.
\$MARKET

PESTO CRUSTED SALMON

Squash Caponata, Basil Velouté, Roasted Tomato. \$52.00

ANCHO-ROSEMARY RUBBED

BEEF TENDERLOIN

Local Bleu Cheese and Mushroom Crust, Chipotle Polenta and Smokey BBQ Demi-Glace. \$75.00

BLACKENED SALMON

Fines Herbes Sauce, Rosemary Mashed Potatoes and Sautéed Spinach. \$50.00

MUSHROOM CRUSTED CHICKEN

Brandy-Dijon Demi Glace, Roasted Vegetable Couscous and Crispy Prosciutto. \$50.00

PLATED DINNER - DUET ENTRÉES

GRILLED BEEF TENDERLOIN AND

LOBSTER TAIL

Steak Butter, Drawn Butter, Grilled Tomatoes, Garlic Mashed Potatoes. \$MARKET

GRILLED BEEF TENDERLOIN AND SHRIMP

Morel Mushroom, Terrace Rosemary Jus, Parmesan Potato Pavé. \$89.00

LEMON-THYME ROASTED CHICKEN AND SALMON

Caper-Lemon Beurre Blanc, Asparagus Risotto. \$60.00

HERB CRUSTED BEEF FILET & MAPLE GLAZED CHICKEN

Citrus Local Honey Jus, Mashed Sweet Potatoes. \$70.00

PLATED DINNER -VEGETARIAN ENTRÉES

Please select your vegetarian entrée from the options below.

This menu selection will be available for any guests who request a vegetarian meal.

MUSHROOM RAVIOLI

Sweet Corn Emulsion, Roasted Mushrooms, Shaved Parmesan

ROASTED SQUASH GNOCCHI

Warm Asparagus, Spinach and Shiitake Salad, Charred Pepper Emulsion, Seasonal Vegetables

POTATO AND WILD MUSHROOM POT PIE

Wild Mushrooms, Peas, Yukon Gold Potatoes, Crispy Crust

GARLIC AND ROSEMARY MARINATED PORTOBELLO MUSHROOMS

Savoy Cabbage, Roasted Beet Reduction, Butternut and White Bean Ragoût

CUSTOMIZED WEDDING MENU

Buffet pricing is based on two hours of buffet service. All dinners are served with an assortment of freshly baked breads, rolls and butter, freshly brewed Starbucks regular and decaffeinated coffee, Iced tea and a selection of Tazo Teas.

BUFFET DINNER

BUFFET MENU ONE - "MEMORABLE"

\$60.00

Salads

- Green Leaf Mix, Red Leaf, Romaine, Frisée and Radicchio Lettuces with Fresh Tomatoes and Cucumbers served with a Roasted Garlic Basil Vinaigrette
- Sliced Fresh Fruit with Kiwi Yogurt Dressing

Entrées

- Grilled Breast of Chicken with Sherry Sauce
- Eggplant Parmesan Layered with Marinara Sauce
- Fresh Salmon with Lemongrass Lobster Sauce
- Aged Jalapeño White Cheddar Mashed Potato
- Roasted Rosemary New Potatoes
- Chef's Selection of Seasonal Vegetables

BUFFET MENU TWO - "TIMELESS"

\$70.00

Salads

- Seasonal Greens with Herb Croutons served with Garlic Herb Vinaigrette
- Seasonal Fresh Fruit & Berries
- Penne Pasta with Feta, Kalamata Olive, Tomato and Cucumber with Oregano Thyme Vinaigrette

Entrées

- Cedar Smoked Sirloin of Beef served with a Mushroom Sauce
- Apple Cider Demi-Glace Marinated Chicken Breast with Almonds and Dried Fruit
- Seared Cod with Saffron Broth and Fennel
- Caramelized Shallot and Bacon Risotto
- Chef's Selection of Seasonal Vegetables

BUFFET MENU THREE - "UNFORGETTABLE"

\$70.00

Salads

- Mesclun Greens with Sourdough Croutons, served with a Creamy Oregano Vinaigrette and Balsamic Vinaigrette
- Mixed Fruit Salad with Ginger Lemongrass Yogurt
- Antipasto Salad with Marinated Vegetables, Artichokes, Olives and Prosciutto

Entrées

- Beef Medallions with Sweet Onion Marmalade and Red Wine Sauce
- Chicken Breast over Spinach and Roasted Peppers with Basil Asiago Cream Sauce
- Grilled Norwegian Salmon with Pernod Tarragon Beurre Blanc
- Dauphinoise Potatoes
- Chef's Selection of Seasonal Vegetables

CUSTOMIZED WEDDING MENU

SAVORY EMBELLISHMENTS

Choose from a variety of additions to make your special event truly unique! Pricing is per guest, minimum fifty guests per station. **Chef attendant required at \$100 for each action stations.

SEAFOOD RAW BAR

Iced Shrimp, Cocktail Crab Claws, Oysters and Clams on the ½ Shell, Mussels Served with Cocktail Sauce, Mignonette, Ponzu, Horseradish, Tabasco and Lemon Wedges.

- \$MARKET

CAVIAR STATION**

Classic Caviar Service with Blini, Toast Points, Chopped Egg, Onion, Capers, Crème Fraiche. \$35.00

BAKED BRIE CHEESE WHEEL

Sundried Tomatoes, Toasted Almonds, Brown Sugar and Basil Wrapped in Puff Pastry served with Crostini, Kalamata Olive and Basil Artichoke Tapenade. \$15.00

SAUTÉED JUMBO SHRIMP STATION**

Based on 3 Pieces per Guest

Jumbo Shrimp with Butter, Garlic, Shallots, Flat Italian Parsley, Roma Tomatoes, Extra Virgin Olive Oil and Chardonnay with Lemon Wedges and French Baguette.

\$18.00

LATE NIGHT MUNCHIES

WHAT TIME IS IT?!

Pick three of the following:

- Grilled Chicken Quesadillas
- Spicy Buffalo Wings with Bleu Cheese
- Meatballs with Marinara
- Mozzarella Sticks with Marinara
- Jalapeno Poppers with Ranch Dressing
- Mini Pepperoni Pizza
- Mini Cheeseburger Sliders
- Breakfast Taquitos

\$21.00

TACO BAR**

Cumin Spiced Ground Beef, Charred Jalapeño and Sweet Mango Salsa, House Red and Green Salsas, Chipotle Sour Cream, Jack Cheese, Jalapeños, Lettuce, Diced Tomatoes, Hard Corn and Soft Flour Tortillas. \$19.00

SWEET TOOTH EMBELLISHMENTS

CHOCOLATE FOUNTAIN

Artisan Marshmallows, Long Stem Strawberries, Pineapple, Dried Fruit and Pound Cake with your choice of Dark, Milk or White Chocolate. \$20.00/guest

DESSERT ADD-ONS

Cake Balls – Chocolate, Strawberry, Yellow Sponge or Lemon
Apple Lollipops – White Chocolate and Cinnamon Covered Apple. \$4.00/piece

CHOCOLATE DIPPED STRAWBERRY DISPLAY

Assorted Strawberries Dipped in the following:

White Chocolate Coconut, White on Dark, Chocolate-Almond, Chocolate-Pistachio, Chocolate-Croquant, Chocolate-Chocolate Chip, Chocolate Peanut. \$15.00/guest

CUSTOMIZED WEDDING MENU

AFTER THE WEDDING - PLATED BRUNCH

Enjoy your day after with a customized brunch for you and your guests. All plated brunches include: assorted muffins and croissants, sliced fresh fruit salad, orange juice, Starbucks coffee and Tzao tea service. Whole grain breads and egg substitutions are available

LET'S BRUNCH

Apple pecan French toast with maple syrup, breakfast ham, cinnamon apple compote with a choice of: bacon or sausage. \$26.00

RISE AND SHINE

Scrambled eggs, roasted rosemary potatoes, breakfast ham with a Choice of: bacon or sausage. \$28.00

A MARRIED MORNING

Classic ham and cheese omelet, shredded hash browns breakfast ham with a choice of: bacon or sausage. \$30.00

THE MORNING AFTER

Eggs benedict, English muffin, Canadian bacon, hollandaise. \$30.00

AFTER THE WEDDING - BUFFET BRUNCH

Orange, tomato and grapefruit juice, Starbucks coffee and Tazo tea service. Seasonal fruit and fresh berries with yogurt, Steel cut oatmeal, assorted cereals, breakfast breads, muffins bagels and croissants. Breakfast potatoes with peppers and onions. \$41.00

Choice of two meats:

- Crispy Bacon
- Turkey Sausage
- Chicken Habanero Sausage
- Grilled Ham

Entrée - Choose one (Add \$5 for each additional choice)

- Scrambled eggs
- Scrambled eggs with cheddar cheese and salsa
- Egg, sausage and cheese casserole
- Apple pecan French toast and maple syrup
- Pancakes with caramelized bananas
- Biscuits and sausage gravy

ENHANCEMENTS

*Chef attendant of \$100

WAFFLE STATION* \$7.00/guest

OMELET STATION* \$7.00/guest

CHAMPAGNE AND MIMOSA \$9.00/guest

BLOODY MARY \$10.00/guest

CUSTOMIZED WEDDING MENU

HOST BAR ARRANGEMENTS

Bartender fee is \$150 for 2 hours

Additional hours available at \$25 per hour

For Hosted Bars - One bartender will be needed per 75 guests

PREMIUM LIQUORS

\$8.50

- Jim Beam White Label Bourbon Whiskey
- Smirnoff Vodka
- Cruzan Aged Light Rum
- Canadian Club Blended Whiskey
- Dewar's White Label Scotch
- Jose Cuervo Tradicional Silver
- Beefeater Gin

TOP SHELF LIQUORS

\$9.50

- Absolut Vodka Jack Daniels Tennessee Whiskey
- Johnnie Walker Red Label Scotch
- Tanqueray Gin
- Captain Morgan Original Spiced Rum
- Maker's Mark
- Seagram's VO Whiskey
- Jose Cuervo 1800 Silver Tequila
- Bacardi Superior Rum
- Courvoisier VS

HOUSE WINE

\$40.00

- Stone Cellars by Beringer Cabernet Sauvignon
- Stone Cellars by Beringer Merlot
- Stone Cellars By Beringer Pinot Grigio
- Stone Cellars by Beringer Chardonnay

DOMESTIC BEERS

\$6.50

- Budweiser
- Michelob Ultra
- Bud Light
- Coors Light
- Miller Lite
- Samuel Adams Boston Lager

IMPORTED/PREMIUM BEERS

\$7.50

- Shiner Bock
- Amstel Light
- Corona Extra
- Heineken
- Dos Equis
- Negra Modelo
- Modelo Especial
- Revolver Blood & Honey

SOFT DRINKS & BOTTLED WATER

\$5.00

CUSTOMIZED WEDDING MENU

CASH BAR ARRANGEMENTS

Bartender fee is \$150 for 2 hours

Additional hours available at \$25 per hour

For Cash Bars - One bartender will be needed per 100 guests

Cashier fee is \$100 for 2 hours

Additional hours available at \$25 per hour

For Cash Bars - One cashier will be needed per 100 guests

PREMIUM LIQUORS

\$9.00

- Jim Beam White Label Bourbon Whiskey
- Smirnoff Vodka
- Cruzan Aged Light Rum
- Canadian Club Blended Whiskey
- Dewar's White Label Scotch
- Jose Cuervo Tradicional Silver
- Beefeater Gin

TOP SHELF LIQUORS

\$10.00

- Absolut Vodka Jack Daniels Tennessee Whiskey
- Johnnie Walker Red Label Scotch
- Tanqueray Gin
- Captain Morgan Original Spiced Rum
- Maker's Mark
- Seagram's VO Whiskey
- Jose Cuervo 1800 Silver Tequila
- Bacardi Superior Rum
- Courvoisier VS

HOUSE WINE

\$9.00/per glass

- Stone Cellars by Beringer Cabernet Sauvignon
- Stone Cellars by Beringer Merlot
- Stone Cellars By Beringer Pinot Grigio
- Stone Cellars by Beringer Chardonnay

DOMESTIC BEERS

\$7.00

- Budweiser
- Michelob Ultra
- Bud Light
- Coors Light
- Miller Lite
- Samuel Adams Boston Lager

IMPORTED/PREMIUM BEERS

\$8.00

- Shiner Bock
- Amstel Light
- Corona Extra
- Heineken
- Dos Equis
- Negra Modelo
- Modelo Especial
- Revolver Blood & Honey

SOFT DRINKS & BOTTLED WATER

\$5.00

CUSTOMIZED WEDDING MENU

RED & WHITE WINE & CHAMPAGNE

CABERNET SAUVIGNON

Stone Cellars by Beringer	\$40.00
Beaulieu Vineyard Coastal Estates	\$41.00
Estancia	\$46.00
Seven Falls, Wahluke Slope	\$65.00

PINOT NOIR

Beaulieu Vineyard Coastal Estates	\$41.00
Estancia	\$44.00
La Crema	\$70.00
Mark West	\$48.00

MERLOT

Stone Cellars by Beringer	\$40.00
Beaulieu Vineyard Coastal Estates	\$41.00
Clos Du Bois	\$45.00
St. Francis Merlot Sonoma Valley	\$60.00

SYRAH/SHIRAZ

Beaulieu Vineyard Coastal Estates	\$41.00
Rosemount Estate Shiraz	\$44.00

BLUSH/FRUIT WINES

Beringer White Zinfandel	\$40.00
Chateau St. Michelle Johannesburg	\$44.00

PINOT GRIGIO

Stone Cellars by Beringer	\$40.00
Pighin Fruili	\$47.00

CHARDONNAY

Stone Cellars by Beringer	\$40.00
Beaulieu Vineyard Coastal Estates	\$41.00
Clos Du Bois	\$44.00
Chateau St. Jean, North Coast	\$48.00

CHAMPAGNES & SPARKLING WINES

Freixenet Blanc De Blancs	\$39.00
Mumm Napa "Brut Prestige"	\$55.00
Moet & Chandon "Imperial"	\$96.00



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

WEDDINGS AT DALLAS MARRIOTT CITY CENTER

ALL WEDDING PACKAGES:

COMPLIMENTARY JUNIOR SUITE

For the wedding couple on the wedding night

COMPLIMENTARY MENU TASTING

Our Chef will create a selection of meals to taste for your special day

COMPLIMENTARY LINEN

Choice of white or black linen

EVENT PARKING DISCOUNTS

\$15 per vehicle

DEDICATED CONCIERGE

Professional Banquet Captain to execute your perfect wedding day

VOW TO GET AWAY PROMOTION

Earn up to 150,000 Marriott Reward Points

COMPLIMENTARY SUITE AMENITY

Champagne and Chocolate covered strawberries for bride and groom

COMPLIMENTARY CHAMPAGNE TOAST

One chilled glass per person

COMPLIMENTARY VALET PARKING

For Bride and Groom

MARRIOTT CERTIFIED

Event Wedding Planner dedicated to the duration of your event

COMPLIMENTARY DÉCOR

Staging, Parquet Dance Floor and one votive candle on a mirror center piece

SPECIAL ROOM RATES

For out of town guests based on availability

WEDDINGS AT DALLAS MARRIOTT CITY CENTER

CHERISH INFINITELY:

PARENT'S OF THE
BRIDE AND GROOM
Complimentary Valet parking

VALET PARKING FOR
10 GUESTS
15 Complimentary Valet
parking on day of wedding

THE DAY AFTER
BRUNCH
15 complimentary meals for
the day after brunch

\$15.00++/Per Person

The above price is subject to 25% service charge and applicable sales
tax with a minimum of 50 guests

INFINITELY LUXURY:

PARENT'S OF THE
BRIDE AND GROOM
Complimentary Valet parking

VALET PARKING FOR
10 GUESTS
10 Complimentary Valet
parking on day of wedding

THE DAY AFTER
BRUNCH
10 complimentary meals for
the day after brunch

LUXURY SUITE*
One night complimentary stay
in one of our luxury suite's for
one year wedding anniversary

WAIVED ROOM
RENTAL*
Host your day after brunch
at our M-Club with a waived
room rental

COMPLIMENTARY
SUITE AMENITY
Luxury suite amenity for
the couple

DINNER FOR 2*
Complimentary dinner for two
at Centric Bar and Grill

MARRIOTT POINTS
An additional 50,000 Marriott
Reward Points

\$60.00++/Per Person

The above price is subject to 25% service charge and applicable sales
tax with a minimum of 50 guests

*Subject to space availability

OUR HOTEL

LOCATION

Situated in the heart of downtown Dallas, adjacent to the burgeoning Arts District, our gorgeous hotel offers luxury accommodations and an ideal location in the city center.

Just 10 miles from Dallas/Love field airport and 19 miles from the Dallas/Fort Worth(DFW) International Airport, you are only a short ride away from our exceptional property and unparalleled service.

ACCOMODATIONS

Indulge your senses in one of our 416 newly redesigned guest rooms. From luxurious furnishings to indigenous artwork reflecting the spirit of the nearby Arts District, our guest rooms will provide an oasis for your guests to retreat from their busy day.

AMENITIES

Enjoy fine dining at our restaurant, Centric, which embodies the fine art of American cooking that speaks to a firm sense of place in Texas. Enjoy your favorite cocktail or Starbucks coffee at our 360 degree lobby bar, elevate your fitness to new levels in our state of the art fitness center, or take luxury to new heights in one of our exquisite suites.

CELEBRATE HERE

With over 25,000 square feet of total flexible event space, let our event experts assist you in selecting the perfect space for you special day.

M-CLUB

For an additional fee, we can provide your VIPs with upgraded concierge rooms that have access to our spectacular 5,000-square-foot executive lounge. Overlooking the vibrant cityscape with floor-to-ceiling windows, our lounge is the largest in the city featuring a hip but cozy lounge space, a perfect space to host your after the wedding day brunch.

CURRENT PARKING RATES:

Overnight Valet Parking - \$30.00, plus tax (includes in/out privileges)

Garage Self Parking - \$19.00, plus tax (does not include in and out privileges)

HOTEL POLICIES

Event rooms will be available two hours prior to the scheduled start time for outside vendors to set up.

Event related items must be picked up by the vendor one hour after the event concludes. For any delay or items left behind, a \$250 per day storage fee will apply.

Additional cleaning fee of \$500 will apply to any event that leaves behind debris, décor, or other refuse.

We strictly adhere to all federal, state, local laws regarding food and beverage purchase and consumption.

All food and beverage must be purchased through the hotel with the exception of wedding cakes.

Ethnic food provided by an outside vendor must be preapproved through the hotel. The guest must sign a liability waiver. Food is only allowed at the hotel's discretion and written approval.

SERVICE CHARGE & SALES TAX

Please add an additional 25% taxable service charge to all food, beverage, and audio visual items.

Food and Beverage, audio visual, and service charge are taxed at a rate of 8.25% sales tax.

Meeting room rental is taxed at a rate 6% state tax.

OUR HOTEL

WE KNOW...

Dream weddings don't just happen, they're planned. Marriott Certified Wedding Planners are trained to help. After completing demanding coursework, each Marriott Certified Wedding Planner is qualified to coordinate weddings of all types, including ethnic and military weddings. Relying on experience, training, tradition and old-fashioned intuition, Marriott Certified Wedding Planners can help you determine an overall vision for your wedding and help you execute

each detail. That includes setting an event budget; deciding on a menu; arranging table settings; and finding florists, photographers, a band and other entertainment for the big day. We have provided a list of preferred vendors as suggestions to help make your day even more special.

PREFERRED VENDORS

CALLIGRAPHY

Butler's Panty
CalligraphyDanica Butler
www.bpinvites.com
danica@bpinvites.com

Polished Pen Calligraphy
Kelly Hager
www.polishedpencalligraphy.com
214.244.4747

COORDINATORS

Divine Wedding Details
Lisa Dean, CWEP, CWC
www.divineweddingdetails.com
972.849.2265

Colleen Harkins & Associates
www.colleenharkins.com
972.567.6613

LOCAL VENUES

Our Lady of Guadalupe
Church
214.871.1362

PHOTOGRAPHERS

Amy Herfurth Photography
Amy Herfurth
www.amyherfurth.com
214.995.4962

John Cain Photography
John Cain Sargent
www.johncainphotography.com
214.520.6771

Harry Photo
Harry Harjabrata
www.HarryPhoto.com
817.354.8887

TUXEDOS

Culwell & Son
www.culwell.com
214.444.7297

Minsky Formalwear
www.minskytux.com
972.783.4889

Mister Tuxedo www.
mistertuxedodallas.com
214.363.1871

BAKERY

Fancy Cakes by Lauren
Lauren Kitchens
www.fancycakesbylauren.com
214.828.9030

Frosted Art
Bronwen Weber
www.frostedart.com
214.760.8707

The Cake Guys
Edward & Chad
www.thecakeguys.com
info@thecakeguys.com

WEDDING GIFT BAGS

SampleHouse
www.samplehouseonline.com
214.599.0335

Teresa's Treasures
www.teresastresuregifts.com
817.293.6404

PREFERRED VENDORS

ENTERTAINMENT

Absolute Entertainment
Dave Von Blohn
www.absolutedfw.com
214.871.9900

Encore Productions
Melinda Corder
www.encoreproductions.ws
972.675.0176

Serenata Strings
www.serenatastringsdfw.com
214.513.1381

LINEN

BBJ Linen
MaryBeth Cihal
www.bbjlinen.com
214.651.9020

Party Tables
Sandy Wilburn
www.partytables.com
972.375.6272

FLOWERS

Dr. Delphinium Designs &
EventsBryna / Carey / Melody
www.dr.delphinium.com
214.522.9911

Bella Flora
Lucy Diaz-Flores www.bellafloraofdallas.com
972.445.1200

DIRT
Sonya & Chris Eudaley
www.dirtflowers.com
214.242.9533

INVITATIONS & PAPER GOODS

Paper Planet
www.paperplanetdesign.com
817.451.8898

Paper Source
www.papersouce.com
214.696.4400

Stamped Paper Co.
www.stampedpaperco.com
469.317.7905

MAKEUP & HAIR

Erin Blair Makeup &
Hair Design
Erin Blair Gobin
www.erinblair.com
214.302.9194

Natalia Issa Hair & Makeup
Natalia Issa
www.nataliaissamakeup.com
214.693.4044

Tracy Melton Artistry
Tracy Melton
www.tracymeltonartistry.com
281.468.2674

TRANSPORTATION

RideCentric
Bennett Pappas
www.ridecentric.com
214.231.3010

Silver West Limousine
Suzanne Renaud-Orton
www.silverwestlimo.com
817.870.1333