

A TASTE OF FOREVER

W DALLAS

OUR VOW TO YOU

We know your big day is all about unforgettable moments, and your culinary experience should be no exception. Our wedding packages are designed to elevate every detail with the following complimentary inclusions:

Black Linens

Dance Floor/Stage

Menu

Tasting Experience

Cake Cutting Service

Photography Access throughout the hotel

(2) Marriott Bonvoy Points for every \$1 USD spent
(up to 60,000 points per event)



FANTASTIC

\$130 Per Person | 100 Guests Minimum

ON THE HOUSE

Fantastic Suite

Overnight Accommodations with special In-Room Amenity

Special Event Valet Parking

Rates discounted by 10%

TO EAT

HORS D'OEUVRES

Choice of Two — see page 8

FIRST COURSE — choose one

Spinach Salad

Blue Cheese Crumble, Cherry Tomato,
Bacon Candied Pecans, Balsamic Vinaigrette

Local Greens

Roasted Butternut Squash, Sunflower Seed,
Feta Cheese, Honey Mustard Vinaigrette

ENTREE — choose up to two

Roasted Chicken

Lemon Rosemary Jus, Polenta, Broccolini

Herb Crusted Salmon

Wilted Spinach, Fingerling Potato Confit,
Braised Wild Mushrooms, Crispy Leeks

Grilled Beef Tenderloin

Roasted Garlic Potato, Asparagus, Beef Jus

Dinner is served with water, iced tea,
coffee service, and assorted bread.

TO DRINK

Wine & Beer

4 Hour Service

Canyon Road Chardonnay

Canyon Road Cabernet Sauvignon

Domestic & Imported Beers

Assorted Soft Drinks

Bottled Water

MARVELOUS

\$150 Per Person | 100 Guests Minimum

ON THE HOUSE

Marvelous Suite

Overnight Accommodations with special In-Room Amenity

One Year Anniversary Stay

Complimentary One-Night Anniversary Stay

(must be used within 90 days of anniversary, blackout dates apply.)

Sparkling Toast from W Dallas

Complimentary and passed to all guests during event

Special Event Valet Parking

Rates discounted by 15%

TO EAT

HORS D'OEUVRES

Choice of Four — see page 8

SALAD DISPLAY

CARVING STATION— choose two

Tea Brine Pork Loin

Apple Stuffing, Potato Salad, Local Rolls,
Pork Jus

Herb Crusted Prime Rib

Chimi, Au Jus, Roasted Root Vegetable,
Local Rolls

Brisket

Cast Iron Corn Bread, Mac & Cheese, 2 BBQ
Sauce, Pickles

Dijon Dill Crusted Salmon

Tomato, Cucumber & Couscous Salad, Mint
Tzatziki, Grilled Naan.

TO DRINK

Wine & Beer

4 Hour Service

Canyon Road Chardonay

Canyon Road Cabernet Sauvignon

Domestic & Imported Beers

Assorted Soft Drinks

Bottled Water

SPECTACULAR

\$170 Per Person | 100 Guests Minimum

ON THE HOUSE

Marvelous Suite

Overnight Accommodations with special In-Room Amenity

One Year Anniversary Stay

Complimentary One-Night Anniversary Stay
(must be used within 90 days of anniversary, blackout dates apply.)

Sparkling Toast from W Dallas

Complimentary and passed to all guests during event

Special Event Valet Parking

Rates discounted by 15%

TO EAT

HORS D'OEUVRES

Choice of Two – see page 8

FIRST COURSE – choose two

Spinach Salad

Blue Cheese Crumble, Cherry Tomato,
Bacon Candied Pecans, Balsamic Vinaigrette

Local Greens

Roasted Butternut Squash, Sunflower Seed,
Feta Cheese, Honey Mustard Vinaigrette

Kale Salad

Baby Kale Salad, Shaved Almonds, Cherry
Tomatoes, Goat Cheese, Apple Cider
Vinaigrette

TO DRINK

Wine & Beer- 4 Hour Service

Canyon Road Chardonnay

Canyon Road Cabernet Sauvignon

Domestic & Imported Beers

ENTRÉE – choose up to two

Tea Brined Half Chicken

Lemon Rosemary Jus, Polenta, Broccolini

Herb Crusted Salmon

Wilted Spinach, Fingerling Potato Confit,
Braised Wild Mushrooms, Crispy Leeks

Braised Short Rib

Charred Cauliflower & Potato Puree,
Seasonal Vegetables, Thyme Jus

ADDITIONS– choose two

Grilled Asparagus

Garlic Mashed Potatoes

Creamy Risotto

Crispy Brussel Sprouts

Assorted Soft Drinks

Bottled Water

WOW

\$250 Per Person | 100 Guests Minimum

ON THE HOUSE

WOW Suite

Overnight Accommodations with special In-Room Amenity

One Year Anniversary Stay

Complimentary One-Night Anniversary Stay
(must be used within 90 days of anniversary, blackout dates apply.)

Sparkling Toast from W Dallas

Complimentary and passed to all guests during event

Couples Massage at AWAY Spa

Complimentary spa certificate for two

Special Event Valet Parking

Rates discounted by 20%

TO EAT

HORS D'OEUVRES

Choice of Four — see page 8

FARMSTEAD CHEESE RECEPTION DISPLAY

Farmstead Cheeses With A Mixture Of Fresh & Dried Fruits, Lavosh & Baguette

FIRST COURSE — choose one

Spinach Salad

Blue Cheese Crumble, Cherry Tomato, Bacon Candied Pecans, Balsamic Vinaigrette

Local Greens

Roasted Butternut Squash, Sunflower Seed, Feta Cheese, Honey Mustard Vinaigrette

Kale Salad

Baby Kale Salad, Shaved Almonds, Cherry Tomatoes, Goat Cheese, Apple Cider Vinaigrette

WOW

\$250 Per Person | 100 Guests Minimum

TO EAT

ENTREE— choose up to two

Herb Marinated Grilled Chicken + Prawns

Chicken, Orzo, Grilled Zucchini, Feta, Kalamata Olives, Topped With Grilled Prawns & Lemon Herb Chicken Jus

Crispy Sea Bass

Braised Mushrooms & Leeks, Herbed New Potatoes, Ice Wine Buerre Blanc

Chili Rubbed Filet Mignon

Parmesan Steak Fries, Grilled Asparagus, Red Wine Demi Glace

LATE NIGHT BITES— choose one

Slider Station

Gourmet Beef & Chicken Sliders, Served With French And Sweet Potato Fries

Taco Station

Shredded Chicken & Beef

Chicken Tenders

Served with Fries

TO DRINK

Wine & Beer- 4 Hour Service

Canyon Road Chardonnay

Canyon Road Cabernet Sauvignon

Domestic & Imported Beers

Assorted Soft Drinks

Bottled Water

TO EAT

HORS D'OEUVRES

Beef Empanadas

Black Bean Empanadas

Smoked Fish Dip on Cucumber

Shrimp Tempura with Eel Sauce

Goat Cheese Crostini with Baby Beets

Chicken Tostadas

Chicken Wellington

Beef Wellington

Crabcake with Remoulade

Beef Satay, Garlic Chive Aioli

Shrimp Cocktail

Beef Tartare

Mac & Cheese Bites

BAR PACKAGES

4 Hours of Service

MARVELOUS - \$15 per person

**Each additional hour is \$15 per person*

Zardetto Prosecco

Wheatley Vodka

Tanqueray Gin

Bacardi Superior

Don Q Oak Barrel Spiced Rum

Jose Cuervo Traditional Plata

Dewars White Label

Soda/Mixer

VICTORY SALOON - \$18 per person

**Each additional hour is \$18 per person*

Zardetto Prosecco

Becker Chardonnay

Becker Cabernet

Tito's Vodka

TX Blended Whiskey

512 Blanco Tequila

Wild Horse White Rum

Waterloo #9 Gin

Soda/Mixer

BAR PACKAGES

4 Hours of Service

WOW - \$25 per person

**Each additional hour is \$25 per person*

Chandon Brut

Choose Two

Meiomi Pinot Noir

Sonoma Cutrer Chardonnay

Santa Margherita Pinot Grigio

Grey Goose

Bombay Sapphire

Bacardi Reserva Ocho

Don Q Oak Barrel Spiced Rum

Casamigos Blanco

Johnnie Walker Black Label

Jack Daniels

Crown Royal

Hennessy VSOP

Soda/Mixer

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 (7) 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 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 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, maximum of 10 guest rooms

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 master account

FREQUENTLY ASKED QUESTIONS

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 \$175 plus tax each.

We recommend (1) bartender per (75) guests

We recommend (1) attendant per (75) guests

BAR

All alcohol must be provided by the hotel in accordance with the Texas Alcohol and Beverage Commission. Attendees must be 21 years of age or older to consume alcohol.

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.

