
Wedding Menus 2026

Marriott Dallas Uptown



Marriott Dallas Uptown

3033 Fairmount Street, Dallas, Texas, USA

(214) 239-0333

marriott.com/dalmu

An Uptown Romance

Package cost \$115.00 per person

Choice of One Soup or Salad Starter located on Page 8

Choice of Two Entrees

Meat and Poultry

Grilled Filet Mignon, Brown Butter Potato Gratin,
Roasted Brussel Sprouts, Parsnip Puree, Truffled Beef
Jus

Pan Roasted New York Strip, Caramelized Baby
Carrots, Yukon Gold Potato Puree, Seared Trumpet
Mushroom, Beef Jus

Pork Loin, Chorizo White Bean Cassoulet, Garlic
Roasted Broccolini, Mustard Demi-Glace

Bacon Wrapped Chicken Roulade, Asparagus,
Mushroom us, Pommes Aligoté

Red Wine Braised Short Rib, Coarse Polenta, Wilted
Spinach, Romanesco Cauliflower, Speck Ham

Fish and Seafood

Roasted Halibut, Heirloom Cherry Tomato, Grilled
Baby Bok Choy, Leek & Potato Puree, Citrus Salsa
Verde

Herb Crusted Atlantic Salmon, Warm German Potato
Salad, Lardons, Dill Sour Cream

Sea Bass and Gulf Shrimp, Roasted Fennel and
Asparagus, Sunchoke Broth, Seasonal Greens

Combination Items (Additional \$15 per person)

Petite Filet Mignon and Maine Lobster Tail, Pommes
Aligoté, Asparagus, Mushroom Jus

Pan Roasted Scallops and Red Wine Braised Short
Rib, Sweet Potato Puree, Roasted Carrots

Coffee Rubbed Filet Mignon, BBQ Shrimp, Creamy
Cracked Pepper Grits, Haricot Vert, Sweet Pickled
Shallots

Roasted Bistro Tenders and Grilled Shrimp, with
Poblano and Corn Succotash, Cotija Cheese

For any Event less than (25) Guests, a \$250.00 Labor and Preparation Fee will apply;
if less than (15), a \$500 Labor and Preparation Fee will apply.
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The Uptown Ever After

Package cost \$145.00 per person

Cocktail Hour Choice of Four Butler Passed Hors D'oeuvres located on page 7

Choice of One Soup or Salad Starter located on page 8

Choice of Two Entrées

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Rio Grande Buffet

\$120.00 per person

Salad

Texas Wedge with Poblano Ranch, Grilled Corn, Pepitas, Chipotle/Honey Cole Slaw and Cilantro
Southwest Chopped Salad, Corn, Pico de Gallo, Peppers, Shredded Romaine, Diced Ham, Avocado Ranch
Black Bean and Poblano Salad with Baby Kale, Grilled Chicken and Crispy Tortilla

Soup

Chicken Tortilla Soup w/ side of Tortilla Strips
Accompanied by Avocado, Limes, Cilantro, Red Radish, Crushed Tortillas

Entrées

Arrachera Style Bistro Steak with Pickled Red Onion and Salsa Verde
Southwest Grilled Chicken Breast
Pork Tamales
Camarones al Mojo de Ajo with Arroz con Lima
Roasted Elote Style Corn with Ancho Chili, Cilantro, Cotija Cheese

Dessert

Tres Leches
Maple Pecan Tarts

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America's West Buffet

\$125.00 per person

Soup

Loaded Baked Potato Soup

Salad

Baby Gem, Pickled Watermelon, Queso Cotija,
Jalapeno, Citrus Vinaigrette

Green Bean Salad, Cherry Tomatoes, Shaved Red
Onion, Toasted Pecans, Crumbled Blue Cheese,
Mustard Vinaigrette

Toybox Tomatoes, Herb Croutons, Cilantro, Pickled
Fresno, Cucumbers, Baby Arugula

Entrées

Grilled Skirt Steak, Ranchero Beans, Scallions,
Chimichurri Sauce

Salmon, Southwest Style Rice Pilaf, Charred Lemons
Chili & Lime Marinated Chicken Breast, Chili Queso
Sauce, Tortilla Strips

Dessert

Chocolate Cake, Espresso Chocolate Sauce,
Whipped Cream
Carrot Cake



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Smoke House Buffet

\$140.00 per person

Salad

Apple Blue Cheese Salad
Candied Walnuts,
Chopped Romaine Lettuce
Ana's Southern Style Cole Slaw
Grilled Corn, Broccoli Salad

Entrées

Central Texas Style Smoked
Brisket
Sweet Barbeque-Glazed Pork
Ribs
Roasted Corn on the Cob
Baked Macaroni and Cheese,
White Cheddar,
Scallions
Spicy Cornbread

Dessert

Maple Pecan Tart
Strawberry Shortcake

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Buffet Hors d'oeuvres

Cold Hors d'oeuvres

Hummus on Pita, Cherry Tomatoes, Feta and Basil Pesto | \$7
Buffalo Deviled Egg, Celery Leaves | \$7
Manchego with Tomato Vinaigrette, Toasted Almonds | \$8
Mussels Escabeche, Salmon Roe & Dill | \$11
Citrus-Cured Salmon, Caviar on Cucumber | \$10
Mini Caprese with Balsamic Glaze | \$8
Stuffed Peppadew Peppers with Ricotta, Basil & Pine Nuts | \$8
Balsamic Strawberry, Whipped Honey Goat Cheese Crostini | \$7
Marinated Ahi Tuna with Sesame and Soy Aioli | \$10
Mini Guacamole Tostada with Cotija | \$8

Hot Hors d'oeuvres

Fig and Mascarpone Beggars Purse | \$10
Vegetable Spring Rolls, Sweet Chili Sauce | \$7
Chicken and Lemon Grass Pot Sticker with Peanut Sauce | \$9
Bacon Wrapped Medjool Dates | \$9
Beef Wellington | \$11
Short Rib Croquets, Horseradish Crema | \$14
Fried Goat & Feta Cheese Croquette with Honey Drizzle | \$7
Shrimp, Jalapeno and Cheese | \$12
Pig in the Blanket, Whole Grain Mustard Spread | \$7
Lamb Chops, Chimichurri, Lemon Zest | \$12
Mac and Cheese Fritters | \$8
Individual Loaded Waffle Fries | \$8
St. Louis Style Toasted Cheese Ravioli & Arrabbiatta Sauce | \$10

Enhancements

Polenta Station
Street Tacos Station
Pasta Station
Carving Station

Butler-passed is available at a fee of \$150.00 per Butler.

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Starter

Soup

Cioppino with Seasonal Seafood | \$25

Jerusalem Artichoke, Duck Confit, Black Truffle

Toast | \$20

Tomato Potage, Herbed Crème Fraiche, Croutons |

\$15

White Bean, Herb Oil, Focaccia Crostini | \$15

Salad

Salad Niçoise, Seared Tuna, Olives, Marble

Potatoes, Hari Covert, Boiled Egg | \$21

Salt-Roasted Beets, Crumbled Goat Cheese, Baby

Spinach, Hazelnuts, Citrus Dijon Vinaigrette | \$18

Grilled Asparagus, Arugula, Chipotle Crema,

Candied Pecans, Toasted Pepitas | \$18



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Entrées

(Choice of 2 with Chef's choice of seasonal accompaniments)

Meat and Poultry

Grilled Filet Mignon, Brown Butter Potato Gratin,
Roasted Brussel Sprouts, Parsnip Puree, Truffled Beef
Jus | \$82

Pan Roasted New York Strip, Caramelized Baby
Carrots, Yukon Gold Potato Puree, Seared Trumpet
Mushroom, Beef Jus | \$75

Pork Loin, Chorizo White Bean Cassoulet, Garlic
Roasted Broccolini, Mustard Demi-Glace | \$65

Bacon Wrapped Chicken Roulade, Asparagus,
Mushroom us, Pommes Aligoté | \$62

Red Wine Braised Short Rib, Coarse Polenta, Wilted
Spinach, Romanesco Cauliflower, Speck Ham | \$68

Fish and Seafood Entrées

Roasted Halibut, Heirloom Cherry Tomato, Grilled
Baby Bok Choy, Leek & Potato Puree, Citrus Salsa
Verde | \$75

Herb Crusted Atlantic Salmon, Warm German Potato
Salad, Lardons, Dill Sour Cream | \$70

Sea Bass and Gulf Shrimp, Roasted Fennel and
Asparagus, Sunchoke Broth, Seasonal Greens | \$75

Combination Entrées

Petite Filet Mignon and Maine Lobster Tail, Pommes
Aligoté, Asparagus, Mushroom Jus | \$136

Pan Roasted Scallops and Red Wine Braised Short
Rib, Sweet Potato Puree, Roasted Carrots | \$130

Coffee Rubbed Filet Mignon, BBQ Shrimp, Creamy
Cracked Pepper Grits, Haricot Vert, Sweet Pickled
Shallots | \$128

Roasted Bistro Tenders and Grilled Shrimp, with
Poblano and Corn Succotash, Cotija Cheese | \$120

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Dessert

Priced per Person

Marriott Mini Cookies | \$8
Lemon Bars | \$8
Maple Pecan Tarts | \$8
Chocolate Truffle Lollipops | \$10
Macarons | \$10
Warm Cookies and Milk | \$8
New Orleans Style Beignets | \$8

Crème De La Crème
Marriott Mini Cookies, Cheesecake, Red Velvet
Cake, Maple Pecan Tarts | \$18

A Sweet Affair
Marriott Mini Cookies, Cheesecake | \$14

Cake Cutting \$8 per person

We welcome you to bring in your own custom wedding cake from an outside bakery. If you'd like to ensure there is enough cake for serving your guests we recommend also having sheet cake prepared. Our team can assist with cutting and serving as needed.



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Bar Package

Every additional hour for the Open Beer Bar- \$10 per person Every additional hour for the Standard Bar and Premium Bar - \$12 per person

Open Beer Bar

Beer, Wine & Soft Drinks Only

1 hour - \$24 per Person

Standard Open Bar

Beer, Wine, Standard Liquor & Soft Drinks

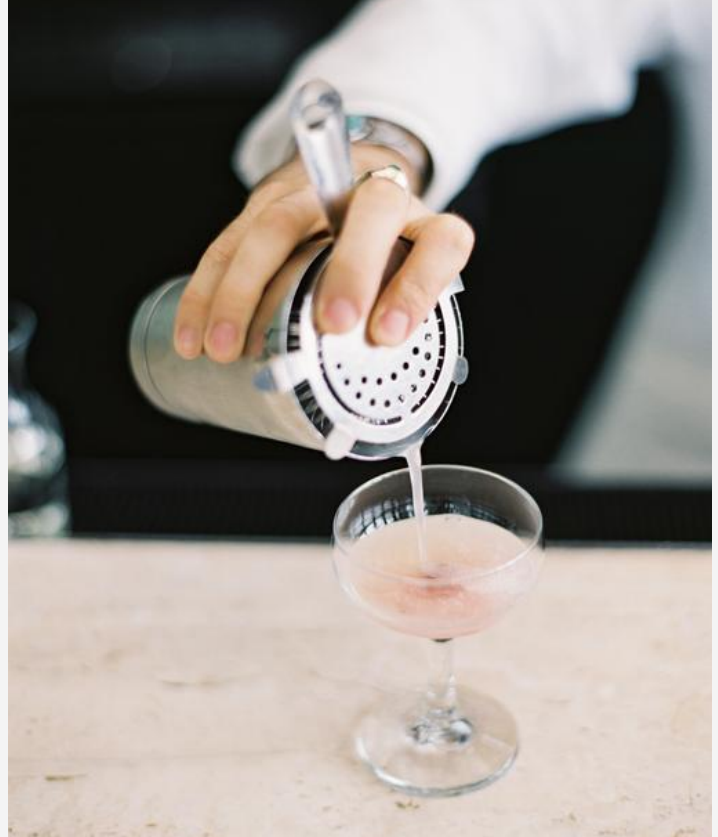
1 hour - \$26 per Person

Premium Open Bar

Beer, Wine, Premium Liquor & Soft Drinks

1 hour - \$28 per Person

**One (1) bartender required per 75 guests - \$250 for three (3) hours, \$50 for each additional hour.*



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Hosted Bar

Each Event with a Bar will have 1 Bartender Per 75 Guests at \$250 Per Bartender.

Imported Beer

\$8 per glass

Domestic Beer

\$7 per glass

Local Beer

\$10 per glass

Standard Wine

\$14 per glass | \$55 per bottle

Premium Wine

\$15 per glass | \$60 per bottle

Top Tier Wine

\$68 per bottle

Non-alcoholic*

Red Bull or Red Bull Sugarfree,
Fever-Tree, Heineken 0.0 (*no
alcohol content*)

Soft Drinks/ Bottled Water

\$8 / \$7 per bottle

Beer/Seltzer*

Budweiser OR Michelob Ultra,
Bud Light OR Miller Lite OR
Coors Lite OR Corona Light,
Blue Moon Belgian White OR
Sam Adams Boston Lager OR
Samuel Adams Seasonal,
Corona Extra OR Heineken OR
Modelo Especial OR Stella
Artois, Local/Regional Craft,
Truly Wild Berry

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Spirits

*Premium Liquors | \$18 per drink

- Grey Goose Vodka
- BACARDI Superior Rum
- Captain Morgan Original Spiced Rum
- Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch
- Knob Creek
- Jack Daniel's
- Crown Royal
- Casamigos Blanco Tequila
- Hennessy Privilege VSOP Cognac
- Martini & Rossi Extra Dry Vermouth
- Martini & Rossi Rosso Vermouth
- Hiram Walker Triple Sec

*Standard Liquors | \$16 per drink

- Tito's Handmade Vodka
- BACARDI Superior Rum
- Captain Morgan Original Spiced Rum
- Tanquerary Gin
- Dewar's White Lable Scotch
- Maker's Mark
- Jack Daniel's
- Patron Silver Tequila
- Courvoisier VS or Hennessy VS
- Martini & Rossi Extra Dry Vermouth
- Martini & Rossi Rosso Vermouth
- Hiram Walker Triple Sec

**Liquor selection subject to change*

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Enhancements



Reception Enhancement

Flatbread Station

Sushi Station

Crudites Station

Study of Cheese



Late Night Snacks

Buffalo Deviled Eggs

Loaded Waffle Fries

Pulled Pork sandwich, Provolone, Maple Cabbage

Slaw

Warm Cookies and Milk

Wine Enhancements

For dinner service

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General Information

Starches and Veg – chef's choice more seasonal. All entrées have to have the same starch and veg.

- Tasting cannot be any earlier than 8-12 weeks to remain seasonal.
- Maximum for tastings – 3 apps, 3 first course, 3 entrées
- Maximum attendees = 6 attendees – concession can be made to be complimentary up to 6, any additional will be \$50+
- Food selected at the tasting, no later than 4 weeks prior to the event. Pre-selected Entrées estimated due 1 week – final
- GTD due 72 hours prior to event (3 days) and cannot decrease from that point and can increased based upon availability and chef's choice.
- Bride & Groom to provide indicators and all entrées must be pre-selected.

Entrée options – 2 maximum pre-selected options and 3rd option can be vegetarian or fish.

Late night snacks – a la carte / not in package pricing.

Dessert – sweets table/station.

Outside cake – we do accept outside baker and their insurance and process. Needs to be able to deliver and preferably give us sheet cake back up.

Cake cutting to include labor, decorated plate, and service. - \$8 per person

Vendor meals - per Vendor, chicken entrée

Children's meals - chef's choice. Available upon request.

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