

VIRGIN HOTELS DALLAS PRIVATE EVENTS / 2026

Weddings

Virgin
HOTELS
DALLAS



Weddings

Here at Virgin Hotels Dallas we are dishing out everything you need to throw the perfect Wedding. We've laid the groundwork and have a few suggestions - so try our chef coat on for size. The choice is yours.

If customization is your thing, just let us know and we are happy to accommodate accordingly. Keep in mind we have a sales tax of 8.25% and gratuity of 25%

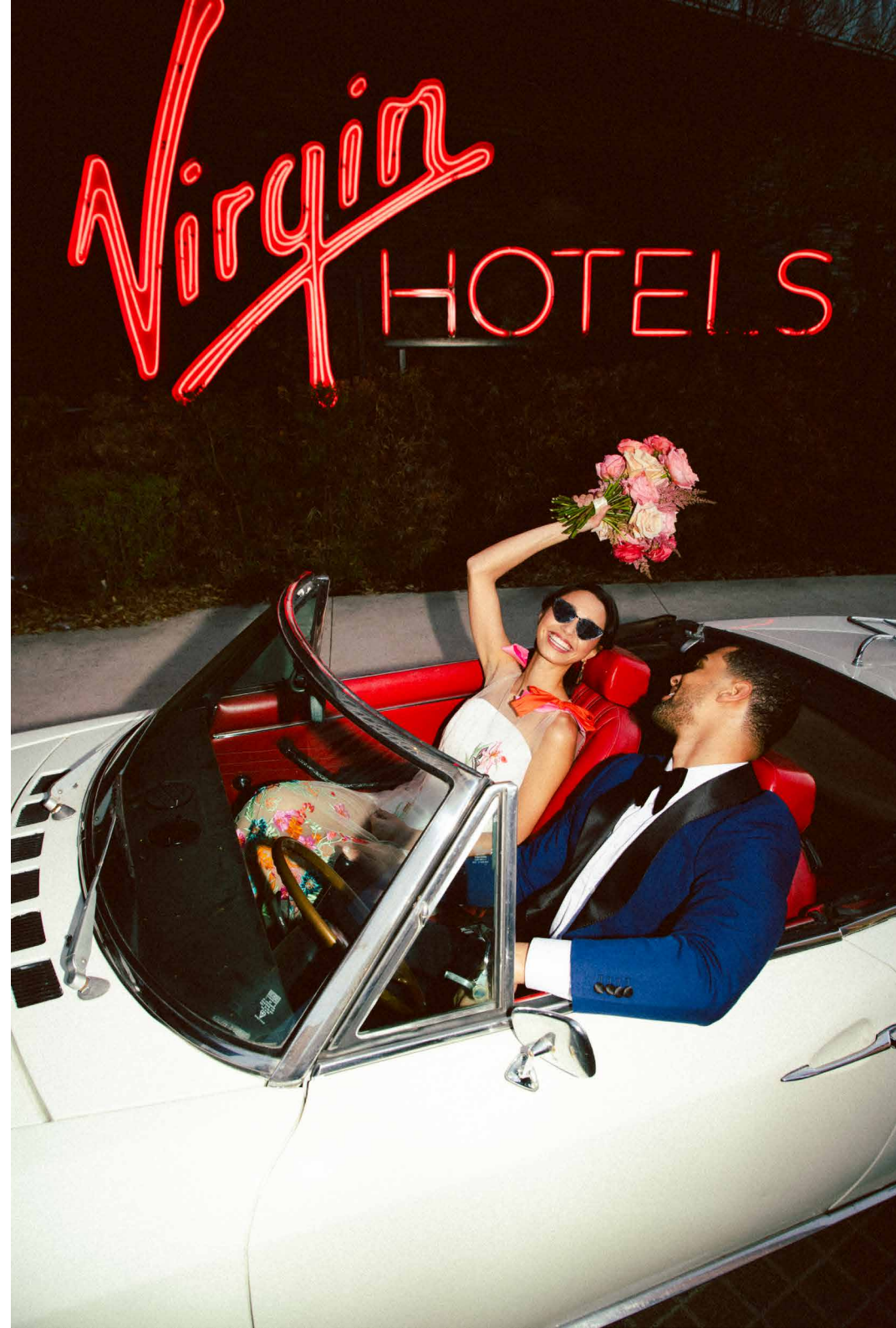
Enjoy!

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Amenities

All Weddings Include...

- Round and Rectangular Tables in Assorted Sizes
- Choice of House Floor Length Linen in Champagne, Sage or Black
- Modern Plush Ivory Chairs
- White China, Glassware, and Silver Flatware
- Votive Candles
- Gold Standing Easels
- Gold Chargers
- Charcoal, Red or Green Napkins
- Appropriate Staffing Levels for your Event
- Preferred Vendor Recommendations
- Courtesy Room Block with Discounted Room Rates
- Customizable Menu Options
- Services of a Professional Catering Manager, Banquet Manager, and Banquet Captain to ensure flawless execution

Amenities

*All Virgin Hotels Dallas Weddings require a professional Wedding Planner.
Additional Amenities Based on Contracted Food & Beverage Spending ...

All You Need is Love \$25,000 - \$30,000

- One-Night Stay in Deluxe Chamber King Suite
- Romantic Turn-Down Amenity of Champagne and a Special Surprise from the Pastry Chef
- Bridal Portraits Location
- Wedding Menu Tasting for up to Two Guests

Head Over Heels \$30,000 - 40,000

- One-Night Stay in Deluxe Chamber King Suite
- One-Night Stay in Grand Chamber King Suite
- Breakfast in Bed the Following Morning
- Romantic Turn-Down Amenity of Champagne and a Special Surprise from the Pastry Chef
- Bridal Portraits Location
- Wedding Menu Tasting for up to Four Guests

Luxe Love \$40,000 + and above

- One-Night Stay in Deluxe Chamber King Suite
- Two-night stay in Grand Chamber King Suite
- Champagne Breakfast in Bed the Following Morning
- Romantic Turn-Down Amenity of Champagne and a Special Surprise from the Pastry Chef
- Bridal Portraits Location
- Wedding Menu Tasting for up to Four Guests
- One Year Anniversary Stay at Virgin Hotels Dallas



Cocktail Hour

All passed Canapés require a minimum order of 25 pieces per item.

All Canapés are \$10 per piece.

HOT

MINI BEEF WELLINGTON

THREE CHEESE ARANCINI
Tomato Basil

BRIE, PEAR & ALMOND BEGGARS PURSE

CHICKEN & LEMONGRASS
POT STICKER

PEKING DUCK ROLL

EMPANADA
Chicken, Beef or Veggie

FRIED VEGETABLE EGGROLLS

NASHVILLE HOT CHICKEN BITES

CRABCAKES
Aioli

COLD

TUNA TARTARE
Crostini, Sesame, Seaweed Salad

SMOKED SALMON CROSTINI
Cream Cheese, Dill, Everything Spiced Crostini

BRUSCHETTA
Tomato, Basil, Balsamic Glaze

GOAT CHEESE CROSTINI
Lemon & Blueberry Compote

SHRIMP COCKTAIL SHOOTER

GRILLED ASPARAGUS, PROSCIUTTO &
MANCHEGO

LOBSTER SALAD IN PHYLLO CUP
12 | PIECE





Wedding Reception

All Plated Dinner menus include your choice of soup or salad, house-made rolls, freshly brewed coffee, and teas. A second starter may be added at \$12 per guest. If additional entree is selected the higher price prevails.

Plated Dinner

All Plated Dinner menus include your choice of soup or salad, & house-made rolls. A second starter may be added at \$12 per guest.

STARTER COURSE

Choice of One

PARSNIP & CRISPY

PROSCIUTTO SOUP

Candied Pistachio, Balsamic Pearls

CHARRED CORN & ONION SOUP

Roasted Corn, Smoked Queso Fresco, Cilantro,
Puff Pastry, Asiago

SPINACH SALAD

Spinach, Candied Pecans, Dried Apricots,
Tomatoes, Balsamic Dressing

CAESAR SALAD

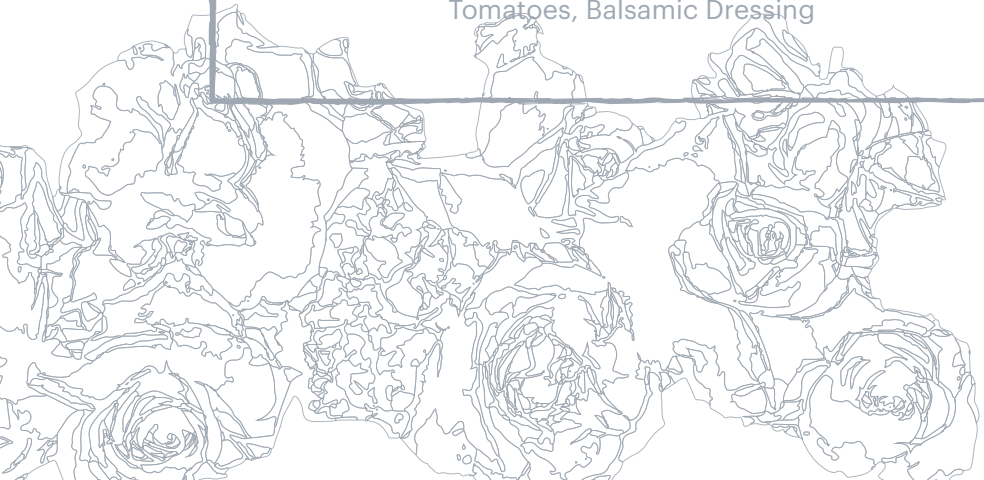
Romaine Hearts, Croutons, Shaved Parmesan

GARDEN SALAD

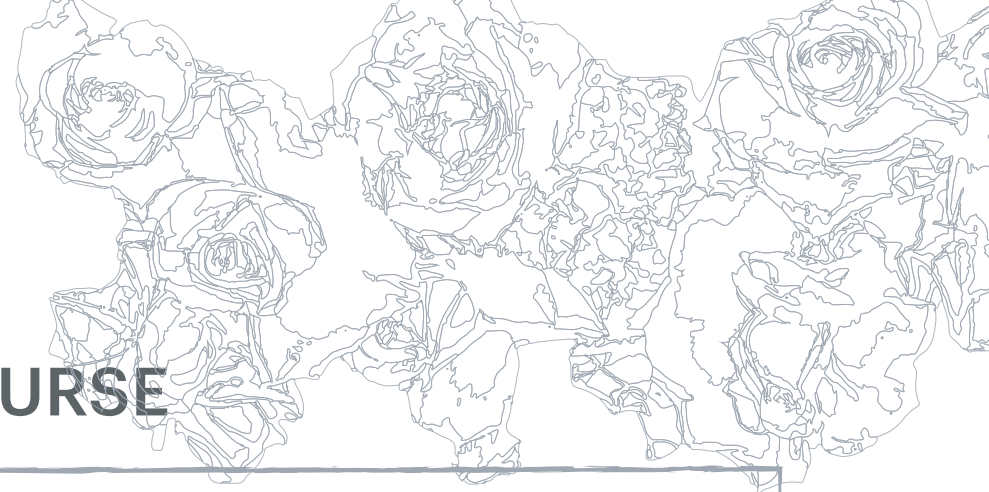
Greens, Strawberries, Radish, Goat Cheese,
Orange, Red Onion, Champagne Vinaigrette

WALDORF SALAD

Apple, Pear, Dates, Grapes, Crème Fraîche,
Radish, Honey, Vanilla Bean, Lime



Plated Dinner



ENTRÉE COURSE

8 OZ FILET

Forest Mushrooms, Purple Mashed Potatoes, Microgreens,
Puffed Sorghum
105

COCONUT CHILI SEA BASS

Coconut Glaze
Edamame Risotto, Rainbow Carrots, Edible Flowers
110

BRAISED SHORT RIB

Sherry Thyme Grits, Broccolini, Microgreens
94

PISTACHIO CRUSTED DUCK

Sweet Pea Puree, Char Lemon Brussel Sprouts,
Gold Saba Glaze
96

VEGAN RISOTTO

Saffron Coconut Cream, Cauliflower Steak*
75

ROASTED CHICKEN

Bourbon Dijon Cream
Chicken Breast, Scalloped Potatoes, Broccolini
88

MISO SALMON

Yuzu Ginger Vinagrette
Sesame Fried Rice, Bok Choy
80

SURF & TURF

5 oz Petite Filet, Garlic Butter Shrimp, Mashed Potatoes,
Asparagus, Truffle Demi
155

Plated Dinner

LATE NIGHT BITES

\$12 PER PIECE



BEEF BACON CHEDDAR SLIDERS

WAFFLE FRIES

PIZZA POCKETS

Pepperoni or Cheese

CHICKEN EMPANADAS

BUFFALO FRIED CHICKEN SLIDERS



Bar Packages

Bar packages include wine, sparkling wine, beers, soft beverages, and still & sparkling water. All charges are per person based on the final guarantee. Should bar hours exceed contracted time, additional fees will be incurred.

All bars require a bartender charge of \$150 for a minimum three hour period, and a \$25 charge will be added each hour thereafter. One Bartender per 50 guests required.



THE FIZZY'S

Silver Gate Chardonnay
Silver Gate Sauvignon Blanc
Silver Gate Cabernet
Silver Gate Pinot Noir
Silver Gate Brut
Domestic, Imported, Craft Beer
Assorted Hard Seltzers
Soft Drinks, Red Bull, Bottled Waters

Open Bar
2 Hour | \$40
3 Hour | \$52
4 Hour | \$63

THE LIFE OF THE PARTY

Ketel One Vodka
Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Silver Rum
Bacardi Reserva Ocho 8 Year
Patron Silver Tequila
Casamigos Reposado Tequila
Sazerac Rye
Jameson Irish Whiskey
Crown Royal
The Glenlivet 12 Year Old Scotch
Hennessy VS Cognac
Grand Marnier, Campari, Aperol
Cordials
Premium Red, White, Sparkling Wine
Domestic, Imported, Craft Beer
Assorted Hard Seltzers
Soft Drinks, Red Bull, Bottled Waters

Open Bar
2 Hour | \$86
3 Hour | \$98
4 Hour | \$110



THE STANDARDS

09

Spring 44 Vodka
Bacardi Silver Rum
Lunazul Tequila
Rosaluna Mezcal
Spring 44 Gin
Four Walls Bourbon
Chivas Regal 12 Year Old Scotch
Hennessy VS Cognac
Cordials
House Red, White, Sparkling Wine
Domestic, Imported, Craft Beer
Assorted Hard Seltzers
Soft Drinks, Red Bull, Bottled Waters

Open Bar
2 Hour | \$63
3 Hour | \$75
4 Hour | \$86

THE CROWN

Ketel One Vodka
Belvedere Vodka
Hendricks Gin
Bacardi Silver Rum
Ron Zacapa 23
Patron Silver Tequila
Don Julio Reposado Tequila
Jameson Irish Whiskey
Angel's Envy Bourbon
WhistlePig PiggyBack Rye
The Glenlivet 12 Year Old Scotch
Hennessy VHOP Cognac
Grand Marnier, Campari, Aperol
Cordials
Premium Red, White, Champagne
Domestic, Imported, Craft Beer
Assorted Hard Seltzers
Soft Drinks, Red Bull, Bottled Waters

Open Bar
2 Hour | \$138
3 Hour | \$161
4 Hour | \$200

Reception Stations

A \$275 chef attendant fee required per action station based on a maximum of 90 minutes; one chef attendant per 125 people. All display stations must be ordered based on the full guarantee.

CHARCUTERIE

Chef's Selection of Hard, Semi Soft & Wash Rind Cheeses

Assorted Charcuterie, Jams, Local Farm Honey, Smoked Almonds
Specialty Crackers

40

GREENS

Romaine, Spinach, Baby Greens

Your Choice of Protein:

Ancho Pasilla Shrimp, Roasted Chicken

25

LET IT SLIDE

Waygu: Bacon Onion Jam, Cheddar, Fancy Sauce

Buffalo Fried Chicken: Blue Cheese

Vegan Slider

Sweet Potato Fries

36

UNDER THE SEA

Spicy Boiled Shrimp, Gulf Oysters, Crab Claws

Cocktail Sauce, Champagne Mignonette, Maple

Brown Butter, Remoulade, Lemon, Hot Sauce

55

MEZZE

Grilled Vegetables, Carrot & Celery

Lemon & Herb Olives

Roasted Garlic Hummus, Roasted Red Pepper

Dip, Spring Onion Dip

Herbed Pita & Chips

28

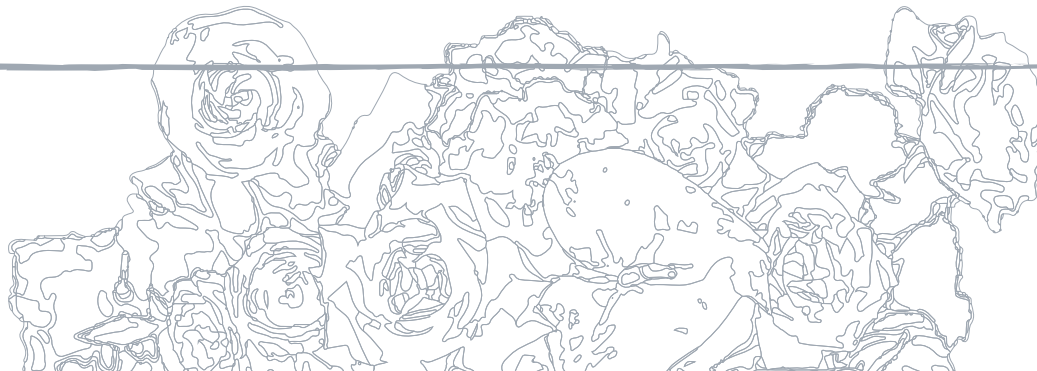
PASTA LA VISTA

Rigatoni: Bolognese

Orecchiette: Mushroom, Duck Confit

Campanelle: Arugula, Pesto, Truffle

34



Reception Stations

CARVING STATION

Choice of One

ROAST BEEF TENDERLOIN

Bacon Wrapped Whole Roast Beef Tenderloin

Smoked Cheesy Polenta

Seasonal Vegetable Medley

Thyme Jus

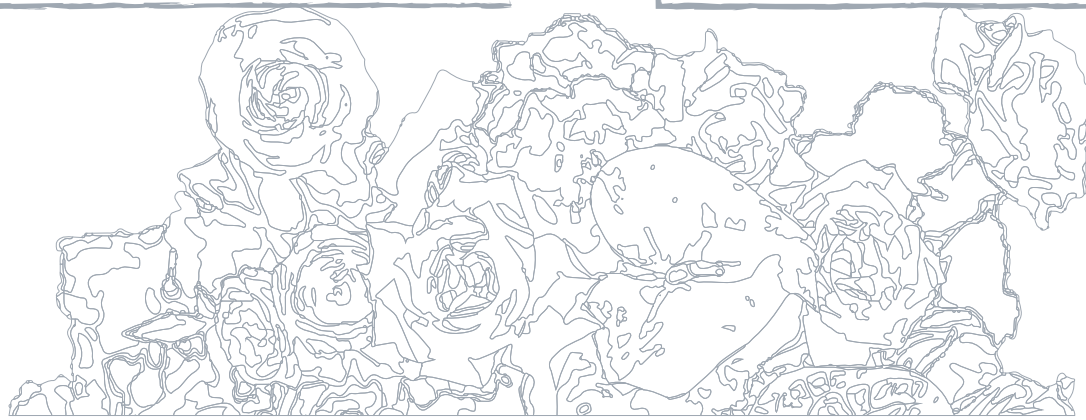
750 per tenderloin | feeds 15

CRUSTED RIBEYE

Creamed Spinach

Mashed Potatoes

835 per rib eye | feeds 15



Dessert Stations

Subject to a \$275 chef attendant fee per each station based on a maximum duration of 90 minutes: one chef attendant per 125 people.

THE RESTAURANT

Bread Pudding, Mini Key Lime Pie, Chocolate Mousse

24

THE STATE FAIR

Deep Fried Oreos, Caramel Popcorn,
Chocolate Dipped Pretzels

26

THE FAN FAVORITE

Chocolate Chip Cookies, Brownies, Blondies

22

ICE CREAM BAR

Chocolate & Vanilla Ice Cream

Sprinkles, Cookie Crumbles, Chocolate Sauce,
Caramel Sauce, Whipped Cream, Waffle Cone Pieces

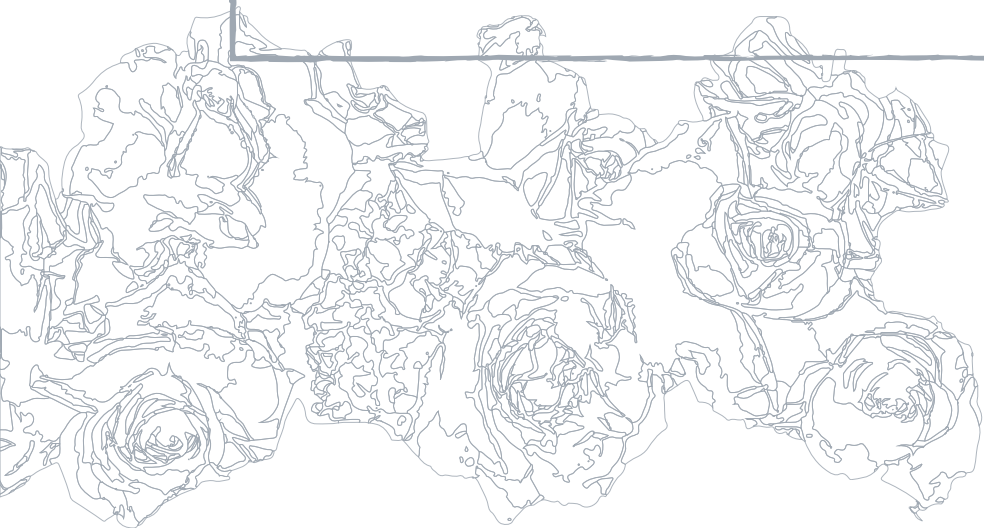
Chef Attendant Required

27

THE MINIS

Rice Krispies, Cake Pops, Petit Fours, Macarons

26



Ladies Who Luncheon

All Plated Lunch menus are accompanied by your choice of salad, house baked bread, dessert, coffee, and tea.



SALADS

Choice of:

SPINACH & ARUGULA

CAESAR

GARDEN

WALDORF

ENTREES

Choice of:

CAJUN CHICKEN

Sweet Potato, Asparagus,
Cajun Cream Sauce

62

SEARED SALON

Herbed Rice, Lemon, Roasted Broccolini

65

BONELESS SHORT RIB

Smoked Goat Cheese Polenta,
Natural Jus, Baby Carrots

67

PASTA PRIMAVERA

Seasonal Vegetables, Shaved Parmesan

55

DESSERTS

Choice of:

WHITE CHOCOLATE PECAN
BREAD PUDDING

CHEF ANDY'S KEY LIME PIE

SEASONAL CHEESECAKE

CHOCOLATE MOUSSE CAKE

Rehearsal Dinner

All buffets include 90 minutes of continuous service. An additional \$10 will be added to the per person menu price for groups smaller than 30 guests.

TEX MEX | 120

TORTILLA SOUP

SOUTHWESTERN SALAD

Romaine, Black Beans, Corn, Tomato, Cheddar,
Crispy Tortilla, Avocado Serrano Crema

BYO TACOS

Fajita Style Chicken & Steak, Fresh
Flour Tortillas, Spanish Rice, Verde &
Rojo Salsas, Lime Crema, Pico de Gallo,
Lettuce, Cotija Cheese

ELOTE STYLE CORN

BLACK BEANS

MEIXCAN FLAN

CHURROS

BBQ | 120

POTATO SALAD

Beer Mustard, Scallions, Bacon, Egg, Chive

SPINACH & ARUGULA SALAD

Seasonal Fruit & Lime Vinaigrette

SLICED BRISKET

House-made BBQ Sauce

BLACKENED SALMON

Maple Mustard Glaze

SMOKED GOUDA MAC N CHEESE

MOLASSES GLAZED CARROTS

JALAPEÑO CORN BREAD

SEASONAL COBBLER

MINI BROWNIES

Rehearsal Dinner



COASTAL DAYDREAM | 120

GREEK SALAD

Lettuce, Kalamata Olives, Feta,
Cucumber, Roasted Red Peppers,
Pickled Onions, Pepperoncini

ASPARAGUS SOUP

Garlic, Dill, Kale

HERBED RUBBED FLANK STEAK

Herb Aioli, Fried Capers

GARLIC LEMON ROASTED CHICKEN

Green Onion, Pickled Shallot,
Caponata, Lemon

MEDITERRANEAN RICE

HERB-ROASTED SEASONAL VEGETABLES

SEASONAL HUMMUS & HERBED PITA

CHOCOLATE BROWNIES

ASSORTED COOKIES
Chocolate Chip, Sugar,
White Chocolate Macadamia Nut

Rehearsal Dinner

AMORE | 120

MOZZARELLA & TOMATO SALAD

Fresh Basil, Tomatoes, Balsamic, Basil Oil

CAESAR SALAD

Romaine, Croutons, Shaved Parmesan,
Caesar Dressing

TUSCAN CHICKEN

Sundried Tomatoes, Spinach, Cream,
Parmesan

BEEF MEATBALLS

Marinara, Pesto, Parmesan

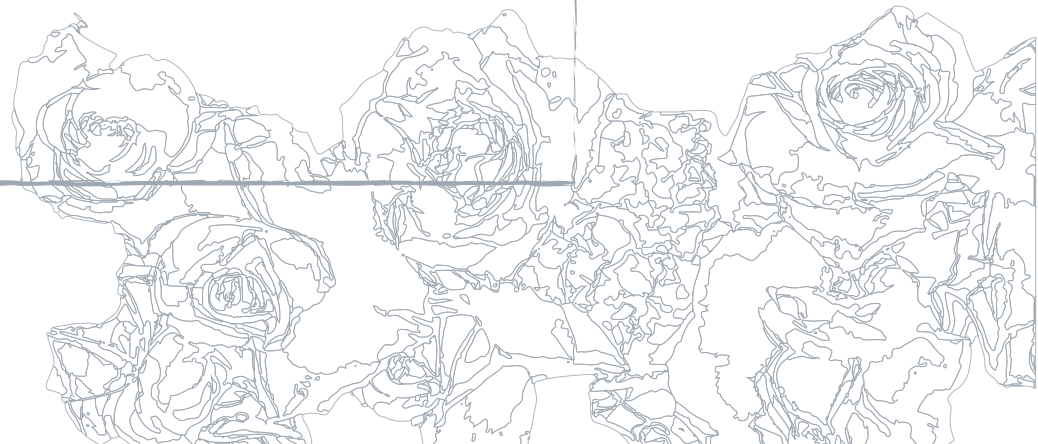
RIGATONI

Roasted Mushrooms, Puttanesca,
Parmesan

SEASONAL VEGETABLE MEDLEY

CANNOLIS

TIRAMISU



Bridal Wosh

Delivered to your getting ready suite on Wedding Day.
Priced per person unless otherwise specified.

CONTINENTAL

Seasonal Fruit
Croissants and Danishes
Individual Yogurts
Coffee and Orange Juice
35

BAGELS

Assorted Bagels – Plain, Everything, Blueberry
House Made Cream Cheese – Plain, Onion and Chive, Strawberry
Coffee, Orange Juice, Cranberry Juice
24

BRUNCH BITES

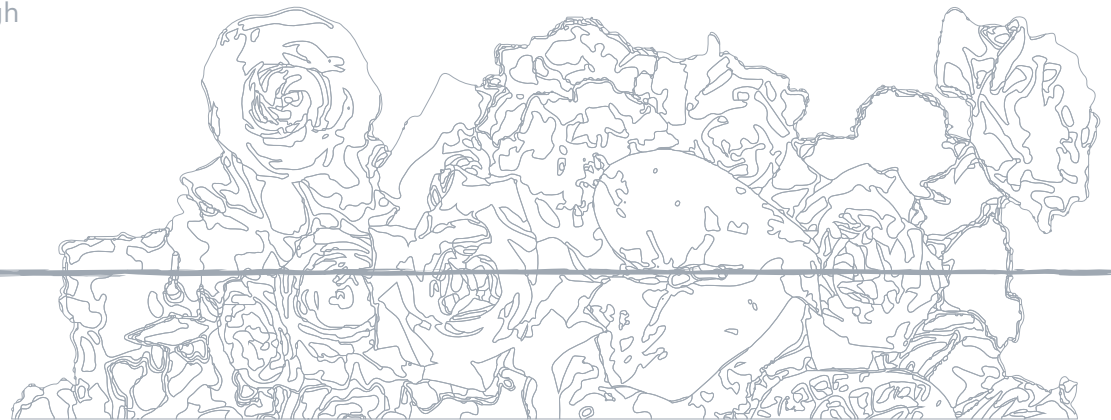
Lox & Bagel
Egg Salad Tea Sandwiches
Black Forrest Ham, Asiago, Whole Grain Mustard, Sourdough
Lavender Earl Gray Scones
Fruit Tarts
Sodas and Waters
40

LUNCH BITES

Choice of Empanadas – Chicken, Beef, or Veggie
Mini Avocado Toasts
Vegetable Spring Rolls
Mini Lobster Rolls
Smoked Salmon Crostini
Sodas and Waters available on Consumption
Assorted Finger Sandwiches
10 per piece

MIMOSA BAR

Sparkling wine
Choice of Orange, Cranberry and Grapefruit juices
Mixed Berries – Strawberries, Blueberries, Blackberries
35pp for 2 hours



The Morning After

All of our Breakfast Buffets are served with orange and grapefruit juices, freshly brewed regular and decaffeinated coffee and a selection of teas. Maximum duration of 90 minutes. An additional \$10 will be added to the per person menu price for groups smaller than 30 guests.

Farewell Brunch

NEW CLASSIC

SLICED SEASONAL FRUIT

ASSORTED BREAKFAST PASTRIES

STEEL CUT OATMEAL
Pecans, Brown Sugar, Raisins

CRÈME FRAÎCHE SCRAMBLED EGGS

APPLE WOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

HERB POTATO BITES
Salsa

55

CONTINENTAL

SLICED SEASONAL FRUIT

ASSORTED BREAKFAST PASTRIES
House-Made Croissants, Chef's Selection of Seasonal
Muffins, Assorted Danishes

ASSORTED BAGELS
Butter, Whipped Cream Cheese, Assorted Jellies and Jams

BUILD-YOUR-OWN GREEK YOGURT PARFAITS,
House-Made Granola, Seasonal Berries

45

The Morning After Farewell Brunch

ADIOS!

CHILAQUILES

Chicken Tinga, Salsa Verde, Caramelized Onions, Tortilla Chips, Chihuahua Cheese, Scrambled Egg

BUILD-YOUR-OWN BREAKFAST TACO

Flour Tortilla, Scrambled Eggs, Ground Chorizo Assorted Salsas, Crema, Chihuahua Cheese, Pickled Shallot Cilantro

CHILI SPICED POTATOES

SLICED SEASONAL FRUIT

58

GIDDY UP BREAKFAST

BUILD-YOUR-OWN BISCUIT BAR

Biscuits, Country Sausage Gravy, Maple Syrup, Local Honey, Assorted Jams

FARM FRESH SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

SLICED FRUIT

YOGURT BAR

60

Chef - Attended Breakfast Stations



Chef-Attended Breakfast Stations are available only as add-on's to existing Breakfast Buffets.

Requires a minimum of 25 guests and are subject to a \$275 chef attendant fee per each station based on a maximum duration of 90 minutes; one chef attendant per 125 people. An additional \$10 will be added to the per person menu price for groups smaller than 30 guests.

LOX & BAGEL STATION

27

AVOCADO TOAST

27

OMELET

35

WAFFLES / PANCAKES

27

BLOODY MARY'S

15

MIMOSAS

12

BLOODY MARY & MIMOSA BAR

35 pp

2 hour bar

Miscellaneous Fees

- Ceremony Fee | \$1,500 includes ceremony location, chairs and setup, and rehearsal location
- Wedding Cake Cutting Fee | \$5 per person
- Bartender Fee | \$200 each (1 per 50 guests)
- Interactive Reception Station Attendants | \$275 each
- Coat Check Attendant | \$150
- Security | \$180 per officer
- Valet Parking | \$20 per vehicle
- Amenity Bag Delivery | \$10 per room
- Post Event Cleanup Fee | \$500

