

VIRGIN HOTELS DALLAS PRIVATE EVENTS / 2023

# 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%

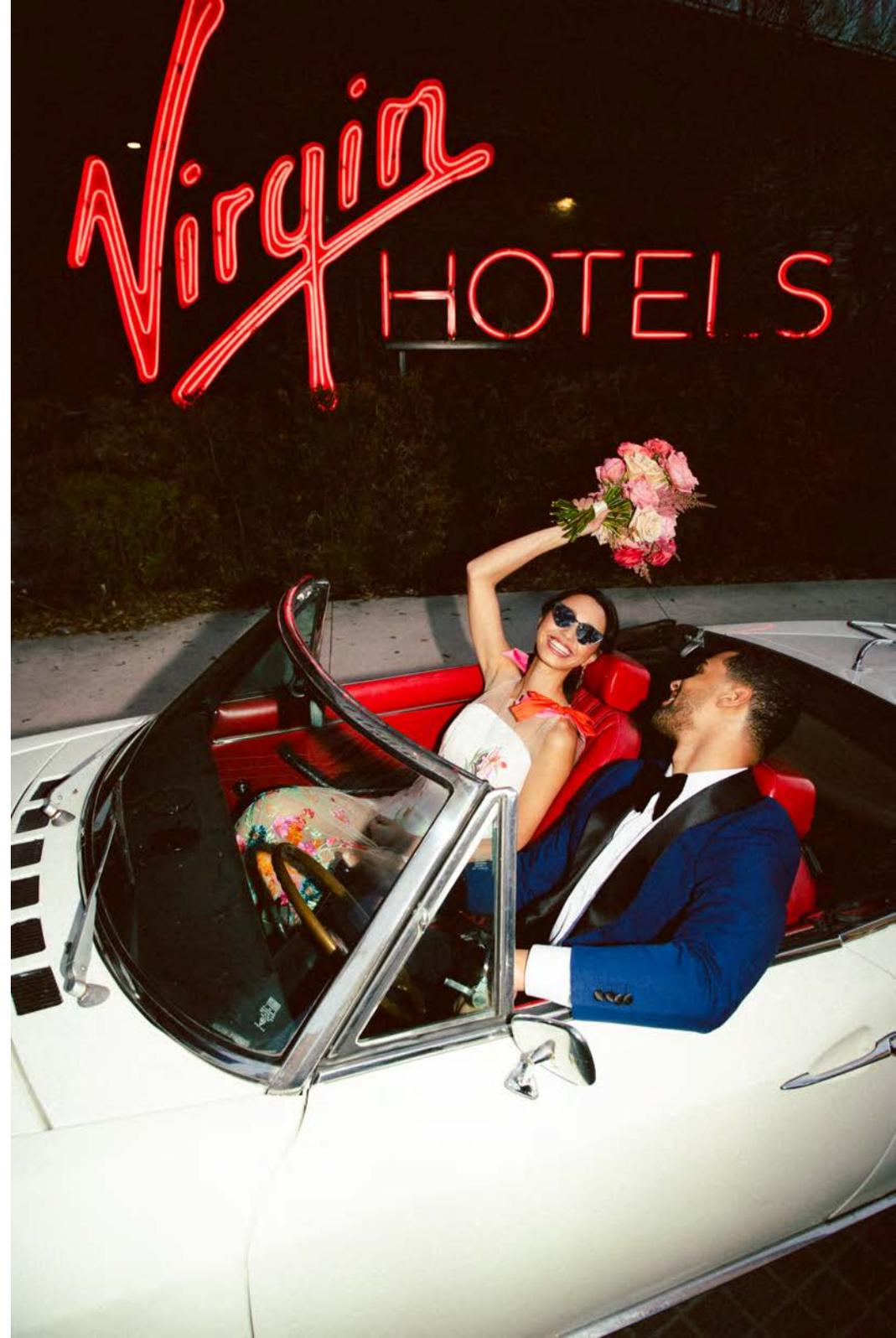
Enjoy!

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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 or Ivory 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 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

- 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 Hours D'oeuvres are \$9 per piece

## HOT

CHEESE PUFF TARTS

MINIATURE GRILLED CHEESE

CARAMELIZED ONION DIP PROFITEROLE

ARANCINI

BRAISED SHORT RIB & SMOKED GOUDA BITES

SHRIMP CHORIZO SKEWER

CHICKEN & LEMONGRASS  
POT STICKER

MAPLE PORK BELLY SKEWER

EMPANADA

FRIED VEGETABLE EGGROLLS

NASHVILLE FRIED CHICKEN BITES

## COLD

TUNA TARTARE

SMOKED SALMON CROSTINI

MINIATURE LOBSTER COINS

PERUVIAN CEVICHE PLANTAIN CUPS

PIMENTO CHEESE DEVILED EGGS

HONEY GLAZED SHRIMP & GOAT CHEESE  
WONTON TARTS

BLUEBERRY GOAT CHEESE CROSTINI

FRIED MOZZARELLA, PROSCUITTO & TOMATO  
SKEWER





# 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 & APRICOT SALAD**

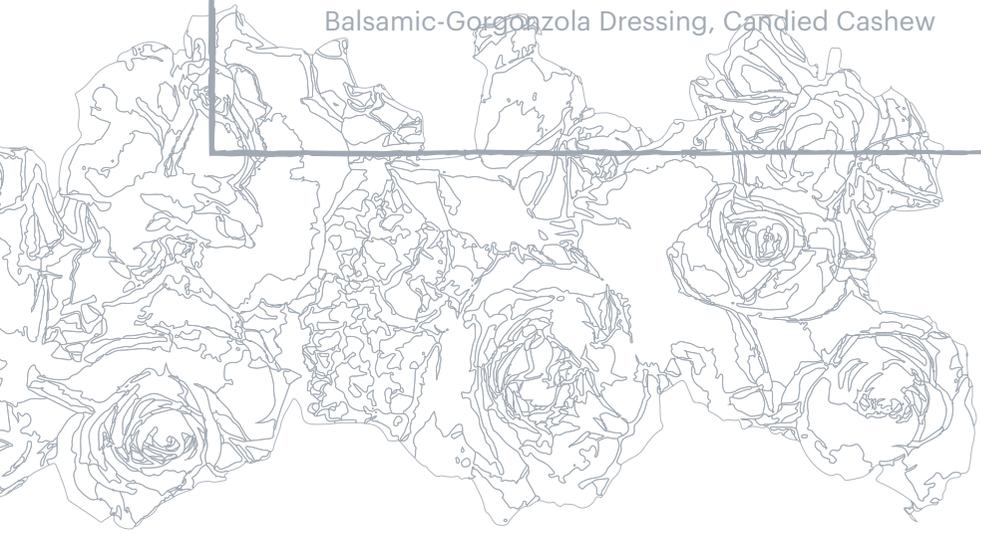
Balsamic-Gorgonzola Dressing, Candied Cashew

### **BLACK GARLIC CAESAR SALAD**

Romaine Hearts, Pretzel Croutons, Shaved  
Parmesan

### **GARDEN SALAD**

House Greens, Strawberries, Goat Cheese,  
Pistachio, Champagne Vinaigrette



# Plated Dinner

## ENTRÉE COURSE

### 8 OZ PETITE FILET

Forrest Mushrooms, Purple Mashed Potatoes, Micro Greens, Puffed Sorghum

72

### COCONUT CHILI SEA BASS

Sweet Pea Risotto, Rainbow Carrots, Coconut Glaze (Chili Threat/Coconut Shavings), Edible Flowers

74

### PROSCIUTTO WRAPPED CHICKEN

Onion Forbidden Rice, Asparagus, Maple Garlic Sauce

66

### PISTACHIO CRUSTED DUCK

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

76

### SHORT RIB

Sherry Thyme Grits, Pecan Boiled Peanuts, Bourbon Sticky Sauce, Oreganata, Micro Greens

62

### CHICKEN & SHRIMP

Ginger Sesame Glaze

Shrimp Stir Fried Rice, Grilled Bok Choy, Sesame Seed

Feuillentine

78

### BRISKET & CHICKEN

Guava BBQ Sauce

Three Cheese Mac, Chicken Jalepeno Popper, Agave Butternut

Squash

74

### SEA BASS & BRAISED SHORT RIB

Chipotle Cream Sauce

Braised Short Rib Polenta, Char Basil Tomatoes, Crispy Onions

86

### LAMB RIB & SHRIMP

Sticky Glaze

Coconut Shrimp Grits, Roasted Rainbow Carrots, Oreganata

102

### 6 OZ FILET & POACHED LOBSTER (3 OZ)

Chili Butter Sauce

Tomato & Parmesan Lobster Risotto, Asparagus

115

# Plated Dinner

## LATE NIGHT SNACKS

\$10 PER PIECE



BEEF BACON CHEDDAR SLIDERS

WAFFLE FRIES

PIZZA POCKETS

CHICKEN EMPANADAS

BEER SAUSAGE HOT DOGS

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

Bonterra Chardonnay  
Bonterra Sauvignon Blanc  
Bonterra Cabernet  
Bonterra Merlot  
Campo Sparkling  
Domestic, Imported, Craft Beer  
Assorted Hard Seltzers  
Soft Drinks  
Bottled Waters

Open Bar  
2 Hour | \$35  
3 Hour | \$40  
4 Hour | \$50

## THE LIFE OF THE PARTY

Grey Goose Vodka  
Belvedere Vodka  
Hendrick's Gin  
Captain Morgan Rum  
Diplomatico Reserve Exclusiva Rum  
Casamigos Reposado Tequila  
Patron Silver Tequila  
Cazadores Silver Tequila  
Russell's Reserve Rye  
Angel's Envy Bourbon  
Jameson Whiskey  
Maker's Mark Bourbon  
Monkey Shoulder Scotch  
Hennessy VSOP Cognac  
Grand Marnier, Campari, Aperol  
Cordials  
Premium Red, White, Sparkling Wine  
Domestic, Imported, Craft Beer  
Soft Drinks  
Bottled Water

Open Bar  
2 Hour | \$75  
3 Hour | \$85  
4 Hour | \$95



## THE STANDARDS

09

Titos Vodka  
Deep Eddy Vodka  
New Amsterdam Gin  
Bacardi Rum  
Sauza Tequila  
Jim Beam Bourbon  
Jameson Whiskey  
Clan McGregor  
Hennessy VS Cognac  
Dekyper Cordial  
House Red, White, Sparkling Wine  
Domestic, Imported, Craft Beer  
Soft Drinks  
Bottled Waters

Open Bar  
2 Hour | \$50  
3 Hour | \$60  
4 Hour | \$70

## THE CROWN

Don Julio Reposado Tequila  
Casamigos Silver Tequila  
Patron Silver Tequila  
Monkey 47 Gin  
Ronzacapa Rum  
Grey Goose Vodka  
George Stagg Bourbon  
Redbreast Irish Whiskey  
Jefferson Bourbon  
Macallan 12 Scotch  
Premium Red, White, Champagne  
Domestic, Imported, Craft Beer  
Soft Drinks  
Bottled Water

Open Bar  
2 Hour | \$120  
3 Hour | \$140  
4 Hour | \$175

# Reception Stations

A \$200 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  
Hand Crafted Bread & Grissini  
30

## BAO BUNS

Steamed Bao Buns  
Sweet Soy Duck Confit  
Cilantro-Yuzu Cabbage Slaw  
Bonito Aioli  
26

## GREENS

Romaine, Spinach, Baby Greens  
Your Choice of Protein:  
Ancho Pasilla Shrimp, Roasted Chicken  
27

## UNDER THE SEA

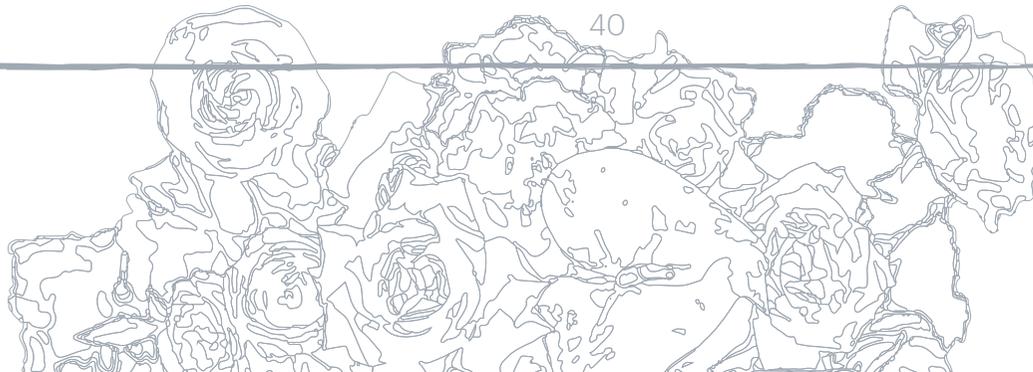
4 pieces per person  
Citrus Poached Shrimp, Gulf Oysters, Crab  
Cocktail Claws, House Crafted Cocktail Sauce,  
Champagne Mignonette, Maple Brown Butter,  
Remoulade, Lemon, Hot Sauce  
40

## MEZZE

Grilled Vegetables  
Heirloom Carrot and Celery  
Lemon and Herb Olives, Roasted Garlic  
Hummus, Spring Onion Dip  
Warm Pita, Taro Chips  
26

## TEXAS FRIES

Braised Short Rib  
Applewood Smoked Bacon Chicharron  
Veal Demi-Glace, Drunken Beans, Queso Blanco,  
Sour Cream, Chives, Jalepeño  
26



# Reception Stations

## WINGS YOUR WAY

3 pieces per person

Shiner Brined Chicken Wings:

Parmesan Herb, Classic Buffalo, Ginger Hoisin  
Celery, Cucumber, House Blue Cheese & Ranch

30

## SLIDERS

3 pieces per person

Pork Meatball, Focaccia, Momay

Pomodoro Wagyu, Bacon-Onion Jam, Cheddar Fancy Sauce

Buffalo Fried Chicken, Blue Cheese, Sweet Potato Tots

30

## AGED WHITE CHEDDAR CHEESE MACARONI BAR

Rock Shrimp Mac, BBQ Brisket Mac, Sausage Mac

Toppings:

Carmelized Onions, Crispy Bacon, Crispy  
Chichariones, Herb Roasted Bread Crumbs

26

## PASTAS

Rigatoni, Italian Sausage, Bolognese Pecorino

Orecchiette, Mushrooms, Duck Confit, Arugula Pesto

Truffle Campanelle

27



# Reception Stations

## CARVINGS

Choice of:

### ROAST BEEF TENDERLOIN

Smoked Goat Cheese Polenta, Thyme Jus

43 pp

### ROAST SNAPPER

Tarragon, Lemon Olive Oil, Jasmine Rice

42 pp

### TOMAHAWK RIB EYE

Black Garlic & Spinach Crust, Creme Fraiche

Mashed Potatoes

47 pp



# Dessert Stations

Subject to a \$200 chef attendant fee per each station based on a maximum duration of 90 minutes: one chef attendant per 125 people.

## WAKE UP CALL

Cinnamon Swirl French Toast (Warmed in Donnalitas Oven)

TOPPINGS: Bourbon Caramel Sauce, Chocolate Sauce, Marshmallow Fluff, Graham Crumbs, Candied Pecans, Frosted Flakes Strusel, Sliced

Bananas, Vanilla Ice Cream (Scooped)

MINIATURE DESSERTS: Fruit Loops Brulée, Hot Cocoa & PBJ

Macarons, Maple Macadamia Nut Bar

26

## LIQUID NITROGEN TAQUITO

### CHAMPURRADO

Champunado Ice Cream, Waffle, Candied Pralines, Brandied Chemes,

Toasted Cornbread Crumbs, Whipped Cream, Chocolate Shavings,

Dulce de Leche Sauce, Chocolate Sauce

MINIATURE DESSERTS: Tres Leches Push Pops, Dylan's Cinnamon

Sugar Donuts, Chili Coconut Bark

28

## BANOFFEE PIE STATION

Graham Tart, Fudge Filling, Bruléed Bananas, Toffee Ice Cream

(Scooped), Caramel Sauce, Chocolate Sauce, Whipped Cream,

Chocolate Shavings

MINIATURE DESSERTS: Amaretto Biscotti Panna Cotta,

White Chocolate Bark

26

## TUTTI FRUTTI

Assorted Candy Bar, Assorted Ice Cream Bars on (Ice Cream

Cart)

MINIATURE DESSERTS: Mini Caramel Apples, White

Chocolate Creamsicle Mousse Parfait, Sprinkle Cake Pops

32

# 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 & APRICOT  
SALAD

MIXED GREEN  
SALAD

SWEET GEM & BABY ROMAINE

ROCKET & CHARRED  
RADICCHIO

## ENTREES

Choice of:

PAN-ROASTED GREEN  
CIRCLE CHICKEN  
68

SEARED SEASONAL WHITE FISH  
70

EGGPLANT PARMESAN  
65

PETIT FILET MIGNON  
80

SEARED SALMON  
70

## DESSERTS

Choice of:

PIÑA COLADA  
CHEESECAKE BAR

ZESTY TART

HONEY LAVENDER  
CRÉME BRULÉE

# 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.

## A TASTE OF TEXAS | 98

WHITE CHICKEN CHILI

SOUTHWESTERN SALAD

BYO TACO

ELOTE STYLE CORN

DRUNKEN BEANS

ABUELITAS HOT COCOA & CORN CAKE BAR

TRES LECHES PARFAIT

## FROM THE GRILL | 98

BEER MUSTARD SCALLION POTATO SALAD

JALEPEÑO CABBAGE SLAW

SLICED BRISKET

BLACKENED SALMON

SMOKED GOUDA MAC N CHEESE

MOLASSES GLAZED CARROTS

CORN BREAD

APPLE PIE BREAD PUDDING

S'MORE PARFAIT

# Rehearsal Dinner

## BLESS YOUR HEART | 98



ARUGULA SALAD

COLLARD GREENS

MUSTARD GREEN SALAD

BACON CHEDDAR BISCUITS

SMOKED SAUSAGE GUMBO

SMOKED GOUDA GRITS

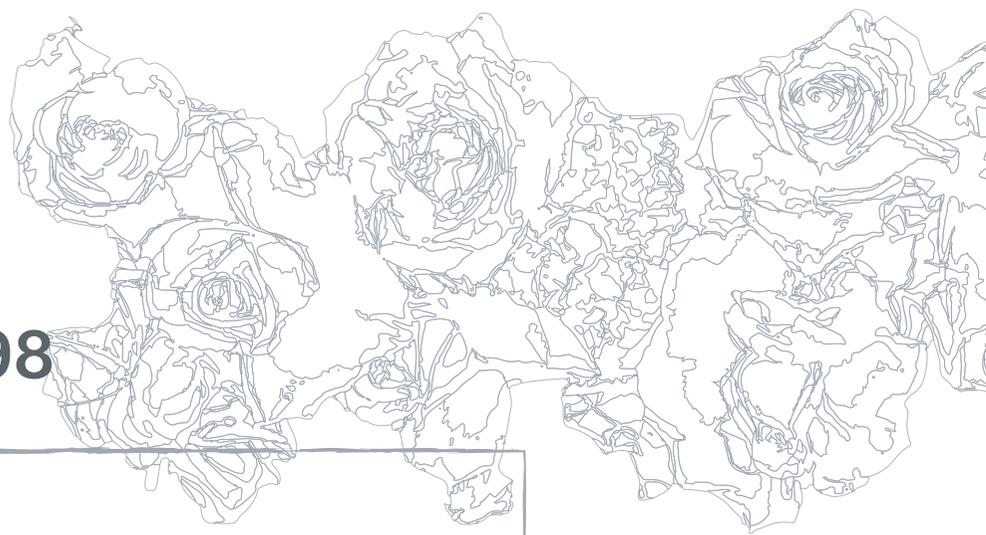
BUFFALO FRIED CHICKEN

BANANA CREAM PIE CONE

BRAISED SHORT RIB

MAPLE WAFFLE CUPCAKES

# Rehearsal Dinner



AMORE | 98

MOZZARELLA & TOMATO SALAD	PISTACHIO CHIMICHURRI ROASTED CAULIFLOWER
BLACK GARLIC CAESAR SALAD	SMOKED GOAT CHEESE POLENTA
MINISTRONE SOUP	ARTISANAL ROLLS
CHICKEN PARMESAN	TIRAMISU PROFITEROLES
RIGATONI	GIANDUJA FLOURLESS CAKE
BRAISED PORK MEATBALLS	

# Bridal Nosh

Delivered to your getting ready suite on Wedding Day

## CONTINENTAL

Seasonal Fruit  
Croissants and Danishes  
Individual Yogurts  
Coffee and Orange Juice  
32pp

## BAGELS

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

## BRUNCH BITES

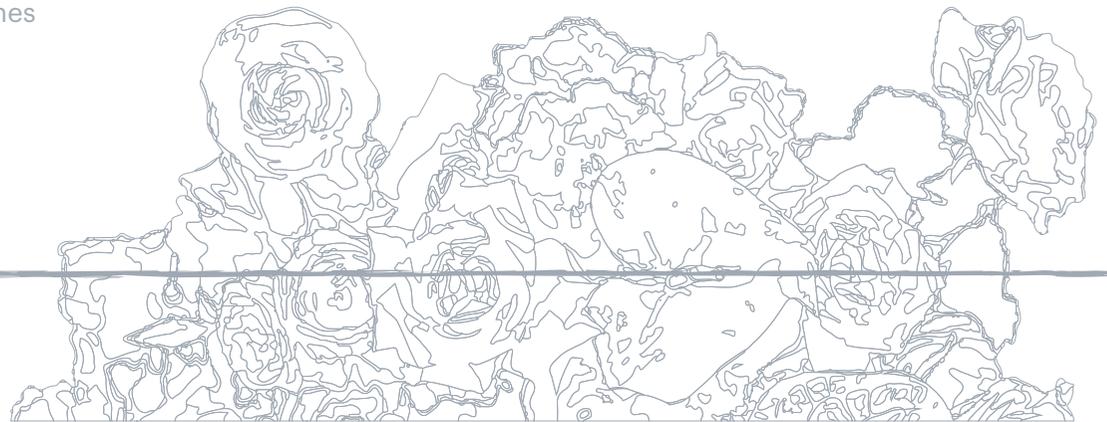
Lox & Bagel cone  
English Salad Tea Sandwiches  
Ham, Asiago, Whole grain mustard and Sourdough Sandwiches  
Lavender Earl Gray Scones  
White Chocolate Grapefruit Tarts  
Sodas and Waters  
38pp

## LUNCH BITES

Choice of Empanadas – Chicken, Brisket, or shrimp  
Mini Avocado Toasts  
Vegetable Spring Rolls  
Mini Lobster Rolls  
Smoked Salmon Crostini  
Sodas and Waters available on Consumption  
Assorted Finger Sandwiches – Chef's Choice unless requesting a  
specific sandwich  
9 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

Apple Pie Oatmeal  
Bourbon Maple Syrup, Streusel Apple Chips,  
Chocolate Chips

Crème Fraiche Scrambled Eggs

Apple Wood Smoked Bacon

Country Pork Sausage

Rosemary Potato Bites

42

## CONTINENTAL

Sliced Seasonal Fruit

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

37

# The Morning After Farewell Brunch

## ADIOS!

Chilaquiles

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

Blue Corn Pancakes, Hot Honey, Candied Pecans,  
Guajillo Whipped Butter

Build-Your-Own Breakfast Taco

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

Poblano & Onion Potato Bites

Seasonal Agua Fresca

53

## GIDDY UP BREAKFAST

Warm Jalapeño Corn Bread, Grapefruit Preserve,  
Honey Whipped Butter

Build-Your-Own Biscuit Bar

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

Creme Fraiche Scrambled Eggs

Applewood Smoked Bacon

Steak Rilette Grits

48

# Chef - Attended Breakfast Stations



Requires a minimum of 25 guests and are subject to a \$200 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

20

## AVOCADO TOAST

20

## OMELET

18

## WAFFLES / PANCAKES

14

## BLOODY MARY'S

15

## MIMOSA'S

12

## BLOODY MARY & MIMOSA BAR

18 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 | \$200 each
- Coat Check Attendant | \$150
- Security | \$180 per officer
- Valet Parking | \$15 per vehicle
- Amenity Bag Delivery | \$10 per room
- Post Event Cleanup Fee | \$500

