

YOUR DREAM (WEDDING



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Dallas Fort Worth Airport Marriott 8440 Freeport Parkway, Irving, TX, 75063 972-929-8800 www.marriott.com/dfwap



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relax and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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our hotel



rehearsal

dinner

congratulations

we are happy to welcome you, your family, and friends as you begin your wedding weekend celebration. please contact one of our professional and experienced catering sales managers to discuss various rehearsal dinner options.

you and your guest can enjoy a plated, buffet or custom designed dinner menu. space is available to accommodate 10-700 guests in one of our 27 private banquet rooms.







rehearsal **ceremony** afternoon evening enhancements brunch our hotel

it's about tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



ceremony



ceremony

hotel space

your wedding day is a day filled with special moments of joy and beauty, and a day for which careful planning and attention to detail is of paramount importance.

we feel honored to be a part of this special day and at being given the opportunity to host your ceremony at our location. please contact your catering sales manager for availability of space and times.





rehearsal **ceremony** afternoon evening enhancements brunch our ho





ceremony

local churches

nondenominational

Fellowship Church

local charenes	
presbyterian Hackberry Creek Church	972-869-3920
baptist	
MacArthur Boulevard Baptist Church	972-373-9833
catholic	
St. Francis Catholic Church	817-481-2685
jewish	
Congregation Kol Ami (Reform)	972-539-1938
islamic	
ISIAITIIC	
Islamic Center of Irving	972-257-6511
hindu	
	070 445 0411
DFW Hindu Temple	972-445-3111

972-471-5700



taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor



rehearsal ceremony **afternoon** evening enhancements brunch our hot

package | hors d'oeuvre | lunch | beverage

package

buffet

option 1 | \$51

chilled grilled vegetables with garlic cilantro cream market fresh fruits with passion fruit cream domestic and imported cheese

rustico black peppercorn, huntsman, bruder basil, black diamond cheddar, english stilton, manchego & cyrpress grove humbolt fog grande



cajun injected turkey breast bone-in brown sugar glazed ham garlic and pepper rubbed round of beef pesto herb lemon salmon

hot hors d'oeuvres - select three of the following

cashew chicken spring rolls
tequila smoked chicken mini burritos
pecan crusted chicken tenders
chicken santa fe beggars purse
mini beef wellingtons
steak or chicken chilitos

vegetable spring rolls southwest spring rolls vegetable tarts coconut lobster tail coconut shrimp shrimp spring rolls





rehearsal ceremony **afternoon** evening enhancements brunch our hot

package | hors d'oeuvre | lunch | beverage

package

buffet

option 1

beverage station

Starbucks $^{\rm I\!R}$ regular and decaffeinated coffee, iced tea, sparkling fruit punch and gourmet Tazo Teas $^{\rm I\!R}$

packages include

assorted canapes offered butler style for the first 30 minutes assorted pastel petite four plate served to each table after meal service

champagne toast





\$75.00 carver attendant fee
a minimum of one attendant required per 100 people



rehearsal ceremony afternoon evening enhancements brunch our hot

package | hors d'oeuvre | lunch | beverage





package

buffet

option 2 | \$57

domestic and imported cheese rustico black peppercorn, huntsman, bruder basil, black diamond cheddar, english stilton, manchego & cyrpress grove humboldt fog grande

salads - select three of the following

grilled asparagus with pancetta caesar salad green bean & tomato vinaigrette house salad mushroom & grilled asparagus salad fautaush salad cucumber, tomato & mozzarella salad white bean & pancetta salad

entrees - select two of the following

seared chicken breast with a pan jus demi
champagne chicken with a champagne shallot butter sauce
jumbo scallops on english cucumber with saffron cream
sea bass with a roasted red pepper coulis
seared tenderloin medallions with a red wine demi
bbq jumbo shrimp with poblano garlic butter sauce
sicilian strip loin with a red wine demi
salmon with a lemon pepper chive cream

rehearsal ceremony afternoon evening enhancements brunch our hot

package | hors d'oeuvre | lunch | beverage





package

buffet

option 2

sides - select three of the following

seasonal vegetable medley

garlic infused roasted potatoes corn au gratin
asparagus & black pepper risotto garlic mashed potatoes
baby carrots amaretto & zucchini a la marinara
white bean ravioli with four cheese polenta

beverage station

Starbucks $^{\circledR}$ regular and decaffeinated coffee, iced tea, sparkling fruit punch and gourmet Tazo Teas $^{\circledR}$

packages include

assorted canapes offered butler style for the first 30 minutes assorted pastel petite four plate served to each table after meal service

champagne toast

\$75.00 carver attendant fee a minimum of one attendant required per 100 people

rehearsal ceremony afternoon evening enhancements brunch our hote

package | hors d'oeuvre | lunch | beverage





package

plated

option 1 | \$47

seared chicken breast champagne cream sauce

option 2 | \$47

southwest chicken breast

herb-seared chicken roulade filled with chorizo, vegetables and monterey jack cheese

option 3 | \$48

marinated chicken breast

topped with sautéed crab, shrimp & asparagus finished with a lemon butter sauce

option 4 | \$49

seared salmon

topped with sweet crabmeat, finished with a chardonnay cream



rehearsal ceremony afternoon evening enhancements brunch our hot

package | hors d'oeuvre | lunch | beverage





package

plated

option 5 | \$49

garlic & pepper rubbed prime rib served in au jus

option 6 | \$51

12oz grilled strip steak with a red wine demi

option 7 | \$52

herb seared sea bass with a lemon-miso glaze

option 8 | \$56

bone-in twin lamb chops
with a red wine demi & tomato concasse

option 9 | \$58

herb garlic chicken and 6oz filet mignon served with lemon dill sauce & demi glace



rehearsal ceremony **afternoon** evening enhancements brunch our ho

package | hors d'oeuvre | lunch | beverage

package

plated

option 10 | \$60

lemon pepper salmon & filet mignon served with champagne cream & cabernet shallot reduction

plated packages include

assorted canapés offered butler style for the first 30 minutes

salad - select one of the following

house salad – tossed greens with tomatoes, cucumbers, shredded carrots, bermuda onions and choice of dressing

caesar salad - crisp romaine tossed with garlic croutons, parmesan cheese and creamy caesar dressing

wedge salad – iceberg lettuce, teardrop tomatoes, bleu cheese crumbles, grilled zucchini and bleu cheese dressing

chef's selection of starch and vegetable to best compliment your entrée selection

freshly baked rolls

assorted pastel petite four plate served to each table after meal service

champagne toast

Starbucks ® regular and decaffeinated coffee, iced tea, sparkling fruit punch and gourmet Tazo Teas ®





rehearsal ceremony afternoon evening enhancements brunch our hot

package | hors d'oeuvre | lunch | beverage





hors d'oeuvres

*hors d' oeuvres | \$3

antipasto kabobs
premium cold canapés
cashew chicken spring rolls
pecan crusted chicken tenders
tandori chicken
beggars purse filled with chicken santa fe
andouille sausage en croute
szechwan-style beef egg rolls
tequila smoked chicken mini burritos

vegetable cupanada beef empanadas mini beef wellingtons southwest spring rolls vegetable tarts

saltimbocca bites

shrimp spring rolls

sesame chicken

vegetable spring rolls

*hors d' oeuvres | \$4

coconut lobster tail shrimp & chicken pot stickers bacon wrapped quail bites bacon-wrapped shrimp steak chilito coconut shrimp

*price is per piece – minimum of (50) pieces



rehearsal ceremony afternoon evening enhancements brunch our hot

package | hors d'oeuvre | lunch | beverage



hors d'oeuvres

hors d'oeuvres | \$5 per person

market fresh fruits served with passion fruit cream chilled grilled vegetables with garlic-cilantro cream cheese

hors d' oeuvres | \$7 per person

domestic & imported cheese

rustico black peppercorn, huntsman, bruder basil, black diamond cheddar, english stilton, manchego & cypress grove humboldt fog grande





rehearsal ceremony afternoon evening enhancements brunch our hote

package | hors d'oeuvre | lunch | beverage





lunch

plated

option 1 | \$31

airline chicken pan jus demi seared chicken served with fresh vegetables, creamed spinach & mashed potatoes

option 2 | \$31

champagne chicken

grilled chicken in a champagne shallot butter sauce served with fresh vegetables & pico rice

option 3 | \$31

sesame seared chicken breast

sesame crusted chicken in a ponzu-hoisin demi served with fresh vegetables & wasabi chive rice



tossed salad

fresh baked rolls

dessert & Starbucks® coffee & teas



rehearsal ceremony afternoon evening enhancements brunch our hoteleast and the company of the co

package | hors d'oeuvre | lunch | beverage





lunch

plated

option 4 | \$33

andouille & shrimp stuffed chicken stuffed chicken breast with cilantro cream sauce served with fresh vegetables & bacon-asparagus risotto

option 5 | \$37

6oz beef filet mignon

tender filet in a red wine demi served with fresh vegetables & garlic mashed potatoes

option 6 | \$39

stuffed shrimp acapulco & 4oz filet

tender filet & grilled shrimp stuffed with lump crab & avacado pico served with baby carrots, asparagus & bacon hash brown cakes

lunches include

tossed salad
fresh baked rolls
dessert & Starbucks® coffee & teas



rehearsal ceremony **afternoon** evening enhancements brunch our hot

package | hors d'oeuvre | lunch | beverage

beverage

host bars arrangements

premium liquor | \$6.5

Makers Mark bourbon - Smirnoff vodka - Barcardi rum - Canadian Club blended whiskey - J&B scotch - Cuervo Gold tequila -Beefeaters gin

top shelf liquor | \$7.5

Absolut vodka – Jack Daniels whiskey – Dewers scotch – Tanqueray gin – Seagrams VO canadian whiskey – Crown Royal whiskey – Cuervo 1800 tequila – Meyers Dark rum

cordial cart | \$8.5

wines

we proudly serve our house wine @ \$35 per bottle. we would be delighted to help you select an alternative wine from our wine list

beer

imported & premium | \$5.5

domestic | \$5

specialty | \$5.75

bartender fee

\$75 per bartender for the first two hours and \$25 per bartender for every hour after





rehearsal ceremony afternoon evening enhancements brunch our hote

package | hors d'oeuvre | lunch | beverage

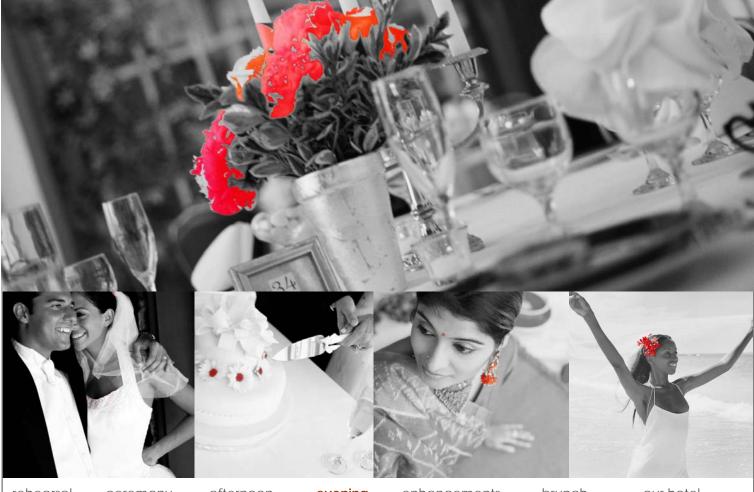




beverage

champagnes & sparkling wines medium-dry and light to dry and complex aria estate brut 35 gloria ferrer blanc de noirs 46 mumm cuvee napa 52 moet & chandon white star 94 Non-alcoholic 3 assorted soft drinks 3.5 mineral waters Starbucks ® Frappuccinos Propel fitness water® 4 Arizona Green Tea/Iced Tea® 4 Red Bull Energy Drink® Monster Energy Drink® 5 Sobe® fruit drinks 5





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evening

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brunch

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experience with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



rehearsal ceremony afternoon **evening** enhancements brunch our hot

package | hors d'oeuvre | dinner | beverage





package

option 1 | \$51

chilled grilled vegetables with garlic cilantro cream
market fresh fruits with passion fruit cream
domestic and imported cheese
rustico black peppercorn, huntsman, bruder basil, black diamond
cheddar, english stilton, manchego & cyrpress grove humbolt fog
grande

carved items - select one of the following

cajun injected turkey breast bone-in brown sugar glazed ham garlic and pepper rubbed round of beef pesto herb lemon salmon

hot hors d'oeuvres - select three of the following

cashew chicken spring rolls
tequila smoked chicken mini burritos
pecan crusted chicken tenders
chicken santa fe beggars purse
mini beef wellingtons
steak or chicken chilitos

vegetable spring rolls southwest spring rolls vegetable tarts coconut lobster tail coconut shrimp shrimp spring rolls



rehearsal ceremony afternoon **evening** enhancements brunch our hot

package | hors d'oeuvre | dinner | beverage



package

option 1

beverage station

Starbucks $^{\rm @}$ regular and decaffeinated coffee, iced tea, sparkling fruit punch and gourmet Tazo Teas $^{\rm @}$

packages include

assorted canapes offered butler style for the first 30 minutes

assorted pastel petite four plate served to each table after meal service

champagne toast



\$75.00 carver attendant fee
a minimum of one attendant required per 100 people



rehearsal ceremony afternoon **evening** enhancements brunch our hot

package | hors d'oeuvre | dinner | beverage





package

option 2 | \$57

domestic and imported cheese rustico black peppercorn, huntsman, bruder basil, black diamond cheddar, english stilton, manchego & cyrpress grove humboldt fog grande

salads - select three of the following

grilled asparagus with pancetta caesar salad green bean & tomato vinaigrette house salad mushroom & grilled asparagus salad fautaush salad cucumber, tomato & mozzarella salad white bean & pancetta salad

entrees - select two of the following

seared chicken breast with a pan jus demi champagne chicken with a champagne shallot butter sauce jumbo scallops on english cucumber with saffron cream sea bass with a roasted red pepper coulis seared tenderloin medallions with a red wine demi bbq jumbo shrimp with poblano garlic butter sauce sicilian strip loin with a red wine demi salmon with a lemon pepper chive cream

rehearsal ceremony afternoon evening enhancements brunch our ho

package | hors d'oeuvre | dinner | beverage





package

buffet

option 2

sides - select three of the following

garlic infused roasted potatoes corn au gratin

asparagus & black pepper risotto garlic mashed potatoes

baby carrots amaretto & zucchini a la marinara white bean ravioli with four cheese polenta seasonal vegetable medley

beverage station

Starbucks ® regular and decaffeinated coffee, iced tea, sparkling fruit punch and gourmet Tazo Teas ®

packages include

assorted canapés offered butler style for the first 30 minutes assorted pastel petite four plate served to each table after meal service

champagne toast

\$75.00 carver attendant fee

a minimum of one attendant required per 100 people

rehearsal ceremony afternoon **evening** enhancements brunch our hot

package | hors d'oeuvre | dinner | beverage





package

plated

option 1 | \$47

seared chicken breast champagne cream sauce

option 2 | \$47

southwest chicken breast

herb-seared chicken roulade filled with chorizo, vegetables and monterey jack cheese

option 3 | \$48

marinated chicken breast

topped with sautéed crab, shrimp & asparagus finished with a lemon butter sauce

option 4 | \$49

seared salmon

topped with sweet crabmeat, finished with a chardonnay cream



rehearsal ceremony afternoon <mark>evening</mark> enhancements brunch our hot

package | hors d'oeuvre | dinner | beverage





package

plated

option 5 | \$49

garlic & pepper rubbed prime rib served in au jus

option 6 | \$51

12oz grilled strip steak with a red wine demi

option 7 | \$52

herb seared sea bass with a lemon-miso glaze

option 8 | \$56

bone-in twin lamb chops
with a red wine demi & tomato concasse

option 9 | \$58

herb garlic chicken and 6oz filet mignon derved with lemon dill sauce & demi glace



rehearsal ceremony afternoon **evening** enhancements brunch our hot

package | hors d'oeuvre | dinner | beverage

package

plated

option 10 | \$60

lemon pepper salmon & filet mignon served with champagne cream & cabernet shallot reduction

plated packages include

assorted canapés offered butler style for the first 30 minutes

salad - select one of the following

house salad – tossed greens with tomatoes, cucumbers, shredded carrots, bermuda onions and choice of dressing

caesar salad – crisp romaine tossed with garlic croutons, parmesan cheese and creamy caesar dressing

wedge salad - iceberg lettuce, teardrop tomatoes, bleu cheese crumbles, grilled zucchini and bleu cheese dressing

chef's selection of starch and vegetable to best compliment your entrée selection

freshly baked rolls

assorted pastel petite four plate served to each table after meal service

champagne toast

Starbucks ® regular and decaffeinated coffee,

iced tea, sparkling fruit punch and gourmet

Tazo Teas ®





rehearsal ceremony afternoon **evening** enhancements brunch our hot

package | hors d'oeuvre | dinner | beverage





hors d'oeuvres

*hors d' oeuvres | \$3

antipasto kabobs
premium cold canapés
cashew chicken spring rolls
pecan crusted chicken tenders
tandori chicken
beggars purse filled with chicken santa fe
andouille sausage en croute
szechwan-style beef egg rolls
tequila smoked chicken mini burritos

saltimbocca bites
vegetable spring rolls
shrimp spring rolls
sesame chicken
vegetable cupanada
beef empanadas
mini beef wellingtons
southwest spring rolls
vegetable tarts

*hors d' oeuvres | \$4

coconut lobster tail
shrimp & chicken pot stickers
bacon wrapped quail bites

bacon-wrapped shrimp steak chilito coconut shrimp

*price is per piece – minimum of (50) pieces



rehearsal ceremony afternoon **evening** enhancements brunch our hot

package | hors d'oeuvre | dinner | beverage



hors d'oeuvres

hors d'oeuvres | \$5 per person

market fresh fruits served with passion fruit cream chilled grilled vegetables with garlic-cilantro cream cheese

hors d' oeuvres | \$7 per person

domestic & imported cheese

rustico black peppercorn, huntsman, bruder basil, black diamond cheddar, english stilton, manchego & cypress grove humboldt fog grande





rehearsal ceremony afternoon evening enhancements brunch our hote

package | hors d'oeuvre | dinner | beverage





dinner

plated

option 1 | \$41

southwest chicken breast

herb-seared chicken roulade, filled with chorizo, vegetables & monterey jack cheese – finished with rich tequila-lime sauce

option 2 | \$43

marinated chicken breast

topped with sauteed crab, shrimp & asparagus finished with a lemon-butter sauce

option 3 | \$43

garlic & pepper rubbed prime rib served with au jus

option 4 | \$43

seared salmon

served with a chardonnay cream topped with sweet crabmeat

plated dinners include

choice of tossed salad, fresh baked rolls, fresh vegetables, garlic mashed potatoes, choice of dessert & Starbucks coffee ® & gourmet Tazo Teas ®

evening

package | hors d'oeuvre | dinner | beverage

dinner



option 5 | \$45

12oz grilled strip steak served with a red wine demi

option 6 | \$46

seared bone-in pork chop served with an asian demi bbq sauce

option 7 | \$46

herb seared sea bass served with a lemon-miso glaze

option 8 | \$50

bone-in twin lamb chops served with a red wine demi & tomato concasse

option 9 | \$51

seared chicken & crab cake served with champagne creole cream

plated dinners include

choice of tossed salad, fresh baked rolls, fresh vegetables, garlic mashed potatoes, choice of dessert & Starbucks coffee ® & gourmet Tazo Teas ®







evening

package | hors d'oeuvre | dinner | beverage

dinner

plated

option10 | \$52

herb garlic chicken & 6oz filet served with lemon dill sauce & demi glace

option 11 | \$52

oven poached sea bass & prawns served with a shallot wine reduction & balsamic syrup

option 12 | \$54

lemon pepper salmon & filet served with champagne cream & cabernet shallot reduction

option 13 | \$56

10oz filet mignon served with a port wine reduction

option 14 | \$62

filet mignon & australian lobster tail served with cajun lemon-pepper sauce

plated dinners include

choice of tossed salad, fresh baked rolls, fresh vegetables, garlic mashed potatoes, choice of dessert & Starbucks coffee ® & gourmet Tazo Teas ®



ehearsal ceremon

mony afterno

evening

enhancement

brunch

our hotel

package | hors d'oeuvre | dinner | beverage

beverage

host bars arrangements

premium liquor | \$6.5

Makers Mark bourbon - Smirnoff vodka - Barcardi rum - Canadian Club blended whiskey - J&B scotch - Cuervo Gold tequila -Beefeaters gin

top shelf liquor | \$7.5

Absolut vodka – Jack Daniels whiskey – Dewers scotch – Tanqueray gin – Seagrams VO canadian whiskey – Crown Royal whiskey – Cuervo 1800 tequila – Meyers Dark rum

cordial cart | \$8.5

wines

we proudly serve our house wine @ \$35 per bottle. we would be delighted to help you select an alternative wine from our wine list

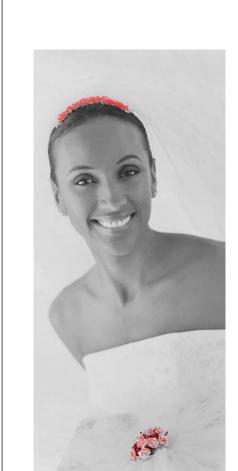
beer

imported & premium | \$5.5 domestic | \$5 specialty | \$5.75

bartender fee

\$75 per bartender for the first two hours and \$25 per bartender for every hour after







rehearsal ceremony afternoon **evening** enhancements brunch our hote

package | hors d'oeuvre | dinner | beverage

beverage

champagnes & sparkling wines

medium-dry and light to dry and complex

aria estate brut	35
gloria ferrer blanc de noirs	46
mumm cuvee napa	52
moet & chandon white star	94

non-alcoholic

assorted soft drinks	3
mineral waters	3.5
Starbucks ® Frappuccinos	4
Propel fitness water®	4
Arizona Green Tea/Iced Tea®	4
Red Bull Energy Drink®	5
Monster Energy Drink®	5
Sobe® fruit drinks	5







Dallas Fort Worth Airport Marriott | 8440 Freeport Parkway, Irving, TX, 75063



rehearsal ceremony afternoon brunch our hotel evening enhancements

unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.



rehearsal ceremony afternoon evening **enhancements** brunch our ho





enhancements

package | complimentary additions

champagne toast

assorted canapés offered butler style for the first 30 minutes contemporary candlelit centerpiece with votive candles exquisite cake table with two large seasonal fresh floral arrangements in your color palette votive candles on guest book table guest book and plumed feather pen parquet wood dance floor and DJ table maitre'd to cut and serve wedding cakes significantly reduced room rates for guests attending wedding

executive suite for bride and groom

bridal amenity of chocolate covered strawberries and a bottle of chilled champagne delivered to suite.

romantic breakfast for two in the morning

airport transportation via hotel shuttle to and from DFW airport

customized web page for your guests

summitsoft® wedding planner software

Marriott rewards points – 3 points for every \$1 spent

1 year anniversary package upon spending \$10,000

on your event

afternoon

evening

enhancements

brunch

our hotel





enhancements

action stations | \$9

salad bar

baby lettuce, romaine, mixed greens, carrots, black olives, triple bean relish, tomatoes, cucumbers, mushrooms, assorted cheese, grilled vegetables with an assortment of dressings

action stations | \$10

martini potato bar

red bliss, mashed potatoes, mashed sweet potatoes, garlic mashed potatoes, caramelized onions, assorted spices, bacon, cheddar cheese, chives, brown sugar & cinnamon

fried rice station

pineapple shrimp, pork fried rice, spicy chicken fired rice

action stations | \$20

sushi station

hand rolled sushi – california roll, tuna, shrimp, smoked salmon, jasmine rice, vegetables, soy sauce, wasabi, pickled ginger

action stations | market price

dark and white chocolate fountains
melted dark chocolate & white chocolate,
strawberries, pineapple chunks, melons,
marshmallows, pretzels, graham crackers and pound cake

YOUR DREAM (WEDDING)

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rehearsal ceremony afternoon evening **enhancements** brunch our ho





enhancements

wedding cakes* | \$4 per person and up from our own pastry kitchen designed by our award winning chef King Davis

cake selections

white, chocolate and carrot

cake fillings

amaretto, frangelico, grand marnier, strawberry, raspberry, apricot

cake icings

buttercream, whipped cream

*grooms cakes available upon request



rehearsal ceremony afternoon evening **enhancements** brunch our ho





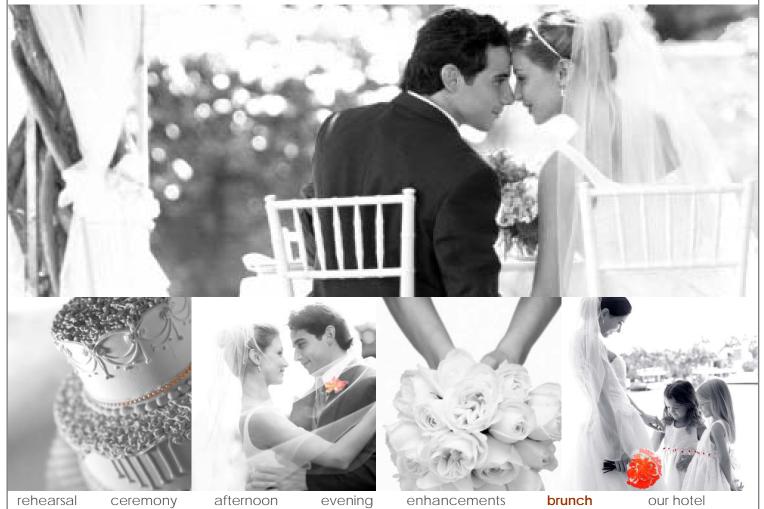
enhancements

specialty items

printed menus at each place setting | \$1 each personalized napkins | \$1 each chair covers with sash | \$6 and up floor length linens | \$16 and up chivari and chameleon chair rentals | \$20 and up specialty gobo lighting | \$250.00 each ice carvings | \$300 and up

lighting packages can enhance your event and give you the total experience. please see your event manager for details and pricing regarding up lighting, pin spots and other mood setting visual effects.





distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



rehearsal ceremony afternoon evening enhancements **brunch** our ho





brunch

don't let the celebration end just yet!

we invite you and your guests to stay for a wonderful and delicious private brunch.

please contact one of our professional and experienced catering sales managers to discuss various brunch options. choose from plated, buffet or custom designed menu options. interactive omelet and/or waffle stations are a huge hit and a favorite for all to enjoy.

space is available to accommodate 10-700 guests in one of our 27 private banquet rooms. the outdoor pool area, in the late spring or early fall, is especially inviting and may also be reserved.





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our hotel

romance

and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more then 2,500 hotels and resorts worldwide for a unique destination wedding.







our hotel

service charge

please add an additional 22% service taxable service charge to all food, beverage and audio visual items.

taxes

all food, beverage and audio visual is taxable at a state tax of 8.25%

all meeting room rental is taxable at an occupancy tax of 6% all guest rooms are taxable at 13% with a breakdown of 6% to the state of texas and 7% to the city of Irving

attendant/carver fees

all carving stations and specific action stations require an attendant/carver. the attendant/carver fee is \$75 for 2 hours. additional hours at \$25 per attendant per hour. one attendant per 100 guests is required. additional attendants may be recommended based on the specified action station.

bartender fees

bartender fee is \$75 for 2 hours additional hours at \$25 per bartender per hour for hosted bars one bartender will be needed per seventy five guests

for cash bars one bartender will be needed per one hundred guests





our hotel

hotel policy

a guarantee of attendance is due to your event representative 72 business hours in advance. if not given, the estimated number of attendance from the sales agreement will become the billable guarantee

all guests must be 21 years old to purchase and consume alcohol on catered events

food and beverage form an outside source is not permitted in the meeting/event space unless approved in the sales agreement.





rehearsal ceremony afternoon evening enhancements brunch our ho





our hotel

vendors

florists

bella flora – lucy rivas 972-445-1200 five star floral 214-522-2271

musicians

carol marks music 972-231-4091

dj's

peter silander 972-271-5300 party time (bill cody) 214-340-8000

photographers

bella pictures (Joanna Tagert) 888-556-7590 ex5146

www.bellapictures.com/marriott

videographers

michael birdsong 972-247-2652

limousine

award transportation services 972-208-3333

props/décor/linen and chair rentals

lilands special events 214-748

