

A Perfect Wedding Day..... Daylight till Dawn

*Thank you for considering the Doubletree Hotel
Dallas Market Center for your Very Special Day*

*We look forward to the opportunity of serving you and planning a most
memorable occasion with attention to every detail.
Our ultimate goal is to make the day a delight for you with premium
Customer Service and attention to every phase of your Celebration!*

Elegant Custom Decorations

*Head Table Custom Designed and Set to your Specified Number of Guests
Gift Table with Floor Length Table Linens
Guest Book Table with Floor Length Table Linens
Memory Lane Table with Floor Length Table Linens
Parquet Dance Floor with Setting for Disc Jockey
Or Staging for Band
Selection of Table Linens and Custom Folded Napkins
Oval Tables, Banquet Chairs, Crystal and China
Hurricane Centerpieces with White Taper Candles
on Mirrored Tiles
Cake Table Designed and Decorated to Display your Cakes
Cake Cutting and Serving to your Guests
Uniformed Attendants and Servers in black and white
Chair Covers, Floral Centerpieces, Custom Ice Sculptures, AudioVisual Equipment
(Screens, Projectors, Microphones and many others) Special and
Personalized Table Favors..... All Available for your selection through
your on-site Wedding Planner
Outside Pool, Covered and Lighted Cabana Setting with Tables and Chairs,
Table Linens and Tea Light Candles
Ceiling Fans or Patio Heaters lend themselves to further Exterior Comfort*

Service and Setting

A Catering and Banquet Staff with both Experience and Focus on Premium Service Along with Care in Presentation

Romantic Settings for Both Weddings and Receptions lend themselves to Intimate and yet Grand Atmosphere in either our Ballroom or Salon Pre-function Areas afford You and Your Guests additional Spacious Venues with Ambience and Beautiful Exterior Views

Attention to Planning and Offering of Premium Specialized Services Gives You Attention to Every Detail, Ensuring Your Dreams for The Ultimate Wedding Come True

Wedding Arrangements with Focus on Every Phase - Presentation, Timing, Service with Superior Quality Food and Beverages Guarantee Enjoyment for Both You and Your Guests at Every Turn

Honeymoon Suite

*A Complimentary Suite is provided for the
Bride and Groom on the night of the reception with Early Check-in
And Late Checkout
Accompanied with Breakfast the next morning
Delivered by Room Service*

Guest Rooms

*Custom Wedding Webpage
Customized Reader Boards for your Event
Special Room Rates
for your family and friends*

Complimentary Surface Parking

Food and Beverages

*Select from a wide variety of Custom
Menu Items*

Appetizers and Hors D'oeuvres

Plated, Individual Dinners

Buffet Service

Carving Stations

Pasta Stations

Customized Desserts and Chocolate Fountains

Selection of House, Premium, Call or Top Shelf Brands

Custom, Specialty Drinks

Champagne Toasts

Happily Ever After

*All Meals with 35 Guests or Less will be Subject to a \$50.00 Service Charge
Ice Tea and Freshly Brewed Regular and Decaffeinated Starbucks Coffee*

(Your Choice of One)

Fresh Vegetable Display

An Elaborate Tiered Display of Fresh Vegetables and Dips

Cheese Display

*Imported and Domestic Cheese Wedges Served
with Assorted Crackers and French Baguettes*

Fresh Fruit Display with Dip

Assorted Sliced Fresh Fruit Display

Classic Hors D'Oeuvres

(Your Choice of Two)

Spanikopita

Teriyaki Chicken Brochettes

Meatballs with Chef's Choice of Sauce

Crab Rangoon

Quesadilla Cornucopias

Empanadas

Coconut Chicken

Egg Rolls

Assorted Mini Quiche

Smoked Salmon Brochette

Parmesan Artichoke Hearts

Chicken Pot Stickers

Fresh Salads

(Your Choice of One)

*Dallas Market Center House Salad
or Caesar Salad*

Chef's Carving Station

(Your Choice of One)

(Served with Petite Rolls and Condiments)

Uniformed Chef Required at \$60.00

Roast Baron of Beef

Honey Glazed Ham

Roast Breast of Turkey

Starch & Vegetables

(Your Choice of Two)

*Rice Pilaf~Roasted Potatoes~Mashed Potatoes
Steamed Broccoli~Fresh Green Beans~Vegetable Medley*

\$42.00++ per person

Above prices are subject to 22% service charge and 8.25% sales tax.

Forever and Always

*All Meals with 35 Guests or Less will be Subject to a \$50.00 Service Charge
Ice Tea and Freshly Brewed Regular and Decaffeinated Starbucks Coffee*

(Your Choice of One)

Fresh Vegetable Display

An Elaborate Tiered Display of Fresh Vegetables and Dips

Cheese Display

*Imported and Domestic Cheese Wedges Served
with Assorted Crackers and French Baguettes*

Fresh Fruit Display with Dip

Assorted Sliced Seasonal Fresh Fruit with Dip

Fresh Salads

(Your Choice of One)

*Dallas Market Center House Salad
or Caesar Salad*

Chef's Carving Station

(Your Choice of One)

(Served with Petite Rolls and Condiments)

Uniformed Chef Required at \$60.00

Roast Baron of Beef

Honey Glazed Ham

Roast Breast of Turkey

Starch & Vegetables

(Your Choice of Two)

*Rice Pilaf~Roasted Potatoes~Mashed Potatoes
Steamed Broccoli~Fresh Green Beans~Vegetable Medley*

\$38.00++ per person

Till the End of Time

*All Meals with 35 Guests or Less will be Subject to a \$50.00 Service Charge
Ice Tea and Freshly Brewed Regular and Decaffeinated Starbucks Coffee*

Classic Hors D'Oeuvres

(Your Choice of Two)

Spanikopita

Teriyaki Chicken Brochettes

Meatballs with Chef's Choice of Sauce

Crab Rangoon

Quesadillas Cornucopias

Empanadas

Coconut Chicken

Egg Rolls

Assorted Mini Quiche

Smoked Salmon Brochette

Parmesan Artichoke Hearts

Chicken Pot Stickers

Fresh Salads

(Your Choice of One)

*Dallas Market Center House Salad
or Caesar Salad*

Chef's Carving Station

(Your Choice of One)

(Served with Petite Rolls and Condiments)

Uniformed Chef Required at \$60.00

Roast Baron of Beef

Honey Glazed Ham

Roast Breast of Turkey

\$36.00++ Per Person

Above prices are subject to 22% service charge and 8.25% sales tax.

Your Customized Selections

Pricing is Based Per Person

All Meals with 35 Guests or Less will be Subject to a \$50.00 Service Charge

All Plated Dishes are Served with a Garden Salad, Warm Rolls and Butter Ice Tea and Freshly Brewed Regular and Decaffeinated Starbucks Coffee

BEEF

| | |
|--|----------------|
| <i>Prime Rib with Aus Jus and Horseradish</i> | <i>\$33.45</i> |
| <i>Petite Filet Mignon with Merlot Sauce</i> | <i>\$29.95</i> |
| <i>New York Strip with Portabella Mushroom Sauce</i> | <i>\$25.95</i> |
| <i>London Broil with Béarnaise Sauce</i> | <i>\$24.95</i> |

CHICKEN

| | |
|---|----------------|
| <i>Stuffed Chicken Breast with Ham and Swiss Cheese</i> | <i>\$20.95</i> |
| <i>Chicken Breast with Marsala Wine Sauce</i> | <i>\$20.45</i> |
| <i>Chicken Breast with Roasted Red Pepper Sauce</i> | <i>\$20.45</i> |
| <i>Chicken Breast with Picatta Sauce</i> | <i>\$20.45</i> |

SEAFOOD

| | |
|---|----------------|
| <i>Roasted Grilled Shrimp with Lobster Tarragon Sauce</i> | <i>\$26.00</i> |
| <i>Tuna Filet with Raspberry Dill Sauce</i> | <i>\$24.95</i> |
| <i>Atlantic Salmon Filet with Lemon Butter Sauce</i> | <i>\$23.95</i> |
| <i>Tilapia Filet with Roasted Garlic Cream Sauce</i> | <i>\$17.50</i> |

COMBINATION PLATE

| | |
|--|----------------|
| <i>Petite Filet and Shrimp</i> | <i>\$38.00</i> |
| <i>Petite Filet and Salmon</i> | <i>\$36.00</i> |
| <i>Petite Filet and Chicken Breast</i> | <i>\$35.00</i> |
| <i>New York Strip and Shrimp</i> | <i>\$35.00</i> |
| <i>New York Strip and Salmon</i> | <i>\$33.00</i> |
| <i>New York Strip and Chicken Breast</i> | <i>\$32.00</i> |

STARCH

| | |
|--|---------------|
| <i>Baked Potatoes</i> | <i>\$6.25</i> |
| <i>Duchess Potatoes ~ Twice Baked Potatoes ~ Roasted Garlic Potatoes</i> | <i>\$5.00</i> |
| <i>Red Skin Mashed Potatoes</i> | <i>\$5.00</i> |
| <i>Mashed Potatoes</i> | <i>\$4.50</i> |
| <i>Rice Pilaf ~ Wild Rice ~ White Steamed Rice</i> | <i>\$4.50</i> |

VEGETABLES

| | |
|---------------------------------|---------------|
| <i>Grilled Asparagus</i> | <i>\$7.00</i> |
| <i>Steamed Broccoli</i> | <i>\$5.00</i> |
| <i>Sautéed Mixed Vegetables</i> | <i>\$3.50</i> |
| <i>Steamed Mixed Vegetables</i> | <i>\$3.50</i> |
| <i>Green Beans with Carrots</i> | <i>\$3.50</i> |

Above prices are subject to 22% service charge and 8.25% sales tax.

DINNER BUFFETS

The Taste of Tuscany

Your Choice of Three of the Following:

- *Pasta Primavera with Sliced Chicken*
- *Chicken Marsala with Marsala Wine Sauce*
- *Grilled Tuscan Chicken with Parmesan Cheese and Diced Bacon*
- *London Broil with Béarnaise Sauce*
- *Roasted Pork Loin with Plum Wine Sauce*
- *Broiled Salmon Filet with Lemon Butter Sauce*

Accompanied with:

*Rice Pilaf or Roasted Garlic Potatoes
Chef's Selection of Fresh Seasonal Vegetables
Warm Rolls and Butter*

Ice Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee

\$39.95 Per Person

The Doubletree Dinner

Your Choice of Two of the Following:

- *Sauteed Chicken Picatta*
- *Chicken Marsala with Marsala Wine Sauce*
- *Orange Soy Glazed Chicken Breast*
- *Stuffed Chicken Breast with Ham and Swiss Cheese*
- *London Broil with Béarnaise Sauce*
- *Roasted Pork Loin with Plum Wine Sauce*
- *Charbroiled Salmon Filet with Rosemary Butter Sauce*

Accompanied with:

*Rice Pilaf or Roasted Garlic Potatoes
Chef's Selection of Fresh Seasonal Vegetables
Warm Rolls and Butter*

Ice Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee

\$32.95 Per Person

COLD DISPLAYS

Small Serves 25, Medium Serves 50 and Large Serves 100

Fresh Vegetable Display

An Elaborate Tiered Display of Fresh Vegetables and Dip

Small \$80.00; Medium \$160.00; Large \$260.00

Marinated Grilled Vegetable Display

Small \$100.00; Medium \$190.00; Large \$310.00

Cheese Display

Imported and Domestic Cheese Wedges Served with an Assortment of Crackers

Small \$115.00; Medium \$225.00; Large \$360.00

Fresh Fruit Display with Dip

Assorted sliced fresh seasonal Fruit with Dip

Small \$120.00; Medium \$240.00; Large \$380.00

HOT AND COLD HORS D'OEUVRES

Classic Hors D'oeuvres

\$100.00 per 50 pieces

Egg Rolls

Wontons Rolled with Carrots, Celery and Bok Choy, Served with Raspberry Sweet and Sour Sauce

Teriyaki Chicken Brochettes

Cubed Chicken and Pineapple on Skewers with Teriyaki Pineapple Glaze

Coconut Chicken

Strips of Chicken Buttered with Shredded Coconut with Raspberry Inferno Sauce

Chicken Nuggets

Served with BBQ Sauce

Crab Rangoon

Wontons Stuffed with Cream Cheese and Crabmeat

Quesadillas Cornucopias

Tortillas Rolled with Chicken, Cheese and Spinach

Spanikopita

Small Greek Spinach and Feta, Phyllo Pies

Petite Quiche Lorraine

Assorted Baby Quiche with Spinach, Bacon, Ham and Cheese

Above prices are subject to 22% service charge and 8.25% sales tax.

Additional Classic Hors D'oeuvres

\$100.00 per 50 pieces

Empanadas

Stuffed with Ground Beef and Onions

Parmesan Artichoke Hearts

Stuffed with Cream Cheese and Parmesan

Meatballs

Meatballs with Chipotle Pineapple Glaze

Chicken Pot Stickers

Ground Chicken in Rice Dumplings

Specialty Hors D'oeuvres

\$150.00 per 50 pieces

Bacon Wrapped Scallops

Scallops Wrapped in Bacon with Wasabi

Crab Stuffed Mushrooms

Mushroom Caps Stuffed with Crabmeat

Coconut Shrimp

Jumbo Shrimp Buttered with Shredded Coconut, Served with Raspberry Inferno Sauce

Chicken Strips

Served with Honey Mustard

Orange Soy Beef Brochettes

Cubed Beef Tips Skewered with Onions and Peppers, Served with Orange Soy Glaze

Mini Beef Wellington

Puff Pastry Stuffed with Mushrooms

Mini Crab Cakes

Blended with Onions, Peppers and Crabmeat and Hand Rolled with Japanese Bread Crumbs

Above prices are subject to 22% service charge and 8.25% sales tax.

CHEF'S CARVING STATION

(Served with Petite Rolls and Condiments)

Roasted Baron of Beef

Small \$225.00

(Serves 60)

Large \$375.00

(Serves 125)

Roasted Prime Rib

(Serves 40)

\$320.00

Top Round of Beef

(Serves 50)

\$195.00

Honey Glazed Ham

(Serves 35)

\$150.00

Roasted Breast of Turkey

(Serves 30)

\$125.00

Uniformed Chef Required at \$60.00

CHEF'S PASTA STATION

Fettuccini Alfredo with Broccoli @ \$6.25 per person

Vegetarian Pasta @ \$6.25 per person

Chicken Pasta @ \$7.50 per person

Mostacholli Pasta @ \$6.50 per person

Uniformed Chef Required at \$60.00

GOURMET COFFEE STATION

*Starbucks Display of Freshly Brewed Regular and Decaffeinated Coffees
with Cinnamon Sticks, Chocolate Shavings and Raw Sugar*

(Serves 25)

Small \$175.00

(Serves 50)

Medium \$350.00

(Serves 100)

Large \$500.00

FRESHLY BREWED ICE TEA STATION

(Serves 25)

Small \$75.00

(Serves 50)

Medium \$150.00

(Serves 100)

Large \$300.00

Above prices are subject to 22% service charge and 8.25% sales tax.

BEVERAGES

HOST BAR

| | |
|------------------------|--------|
| <i>Prestige Labels</i> | \$7.00 |
| <i>Call Labels</i> | \$5.50 |
| <i>House Labels</i> | \$4.50 |
| <i>House Wine</i> | \$5.00 |
| <i>Imported Beer</i> | \$5.50 |
| <i>Domestic Beer</i> | \$4.50 |
| <i>Soft Drinks</i> | \$2.75 |
| <i>Bottled Water</i> | \$1.50 |

CASH BAR

| | |
|------------------------|--------|
| <i>Prestige Labels</i> | \$7.50 |
| <i>Call Labels</i> | \$6.50 |
| <i>House Labels</i> | \$5.50 |
| <i>House Wine</i> | \$5.50 |
| <i>Imported Beer</i> | \$5.50 |
| <i>Domestic Beer</i> | \$5.00 |
| <i>Soft Drinks</i> | \$2.75 |
| <i>Bottled Water</i> | \$2.00 |

MISCELLANEOUS

| | |
|--|---------------------|
| <i>Imported Beer- ½ Barrel (16 Gallon)</i> | <i>Market Price</i> |
| <i>Domestic Beer- ½ Barrel (16 Gallon)</i> | \$295.00 |
| <i>Margaritas per carafe</i> | \$20.00 |
| <i>Bloody Mary per carafe</i> | \$18.00 |
| <i>Mimosas per carafe</i> | \$18.00 |

HOURLY BAR PACKAGES

Unlimited Beverage Service Charge Per Person (Based on Guaranteed Attendance).

All Packages Include Liquor Package, Imported and Domestic Beers, House Wine, Soft Drinks and Mineral Water.

House Brands

| | |
|---------------------------|---------|
| <i>First Hour</i> | \$10.50 |
| <i>Second Hour</i> | \$8.00 |
| <i>Additional Hour(s)</i> | \$5.00 |

Call Brands

| | |
|---------------------------|---------|
| <i>First Hour</i> | \$12.00 |
| <i>Second Hour</i> | \$9.50 |
| <i>Additional Hour(s)</i> | \$6.50 |

BARTENDER CHARGES

Bartender Fee of \$60.00

If a Total Amount of \$500.00 in Revenue is Spent, the Bartender Fee will be Waived.

Cashier Fee of \$60.00

*All Alcoholic Beverages are Subject to 22% Service Charge.
All Alcoholic Beverages are Subject to 14% State Tax on the Service Charge.
All Non-Alcoholic Beverages are Subject to Applicable Sales Tax.*

Above prices are subject to 22% service charge and 8.25% sales tax.

WINE LIST

Our wines are listed in general order of taste, from milder at the top to stronger in taste at the bottom of the list. This layout should make it easier to experiment with new wines without straying too far from the profile of wines you and your guests enjoy most.

Sparkling Wines

| | |
|--|---------|
| <i>Tott's Champagne</i> | \$27.00 |
| <i>Domaine Ste. Michelle, Cuvee Brut</i> | \$34.00 |
| <i>Domaine Chandon, Brut</i> | \$38.00 |

Light-Bodied White and Blush Wines, Lightly Sweet to Almost Dry

| | |
|--|---------|
| <i>White Zinfandel, Copper Ridge Cellars</i> | \$27.00 |
| <i>Sauvignon Blanc, Robert Mondavi Coastal</i> | \$30.00 |

Medium to Full-Bodied, Drier White Wines

| | |
|---|---------|
| <i>Chardonnay, Copper Ridge Cellars</i> | \$27.00 |
| <i>Chardonnay, Fetzer Sundial</i> | \$31.00 |
| <i>Chardonnay, Kendall Jackson Vintners Reserve</i> | \$34.00 |

Light to Medium-Bodied, Fruitier Red Wines

| | |
|-------------------------------------|---------|
| <i>Merlot, Copper Ridge Cellars</i> | \$27.00 |
| <i>Merlot, Ecco Domani</i> | \$28.00 |
| <i>Merlot, Fetzer Eagle Peak</i> | \$31.00 |
| <i>Merlot, Columbia Crest</i> | \$36.00 |

Medium to Full-Bodied, More Tannic Red Wines

| | |
|---|---------|
| <i>Cabernet Sauvignon, Copper Ridge Cellars</i> | \$27.00 |
| <i>Cabernet Sauvignon, Gallo of Sonoma</i> | \$34.00 |
| <i>Cabernet Sauvignon, Clos du Bois</i> | \$38.00 |

The sales and service of alcoholic beverages are regulated by the state. As a licensee, the Doubletree Dallas Market Center is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

Above prices are subject to 22% service charge and 8.25% sales tax.