

Wyndham

DFW Airport North

Thank you for considering the Wyndham DFW Airport North for your Wedding.

Memorable weddings are not only well orchestrated, but are distinct and personal.

We would be delighted to play a role in this very special occasion.

Our expert staff will ensure the right touch to help make this a memorable event for you and your guests.

Services Included with Each Wedding Reception

For the Bride and Groom

Champagne toast for guests

Deluxe room accommodations for the bride & groom

Champagne and chocolate dipped Strawberries after the reception

Decorations

Guest book and gift tables

Elaborately decorated hors d'oeuvres and buffets

Linens are available in white, ivory or black

Parquet dance floor with stage for band or tables for disc jockey

Hurricane lantern centerpieces with white taper candles

and mirror tiles with votive candles

Transportation

Transportation to and from DFW Airport is

Complimentary for all your guests

Cake Tables

Individually designed cake table to best display your wedding cake

Cutting and Service of the Wedding Cake

Displays

Cheese Display

*Imported and domestic cheese, fruit garnish,
assorted Carr's crackers, lavosh and french baguettes
\$6.00 per person*

Vegetable Crudités

*Seasonal vegetables with two specialty dips
\$5.00 per person*

Grilled Vegetable Display

*Grilled asparagus, squash, zucchini, portobello caps
mushrooms and bell peppers
\$6.00 per person*

Baked Brie

*In a puff pastry with roasted almonds, served with
assorted Carr's crackers and french baguettes
\$60.00 each
(Serves 20 guests)*

Mozzarella Display

*Fresh mozzarella cheese and beefsteak tomatoes
dressed with a balsamic reduction and fresh basil
\$7.00 per person*

Ceviche

*Citrus marinated crab meat and shrimp
served with lavosh
\$10.00 per person*

Jumbo Shrimp

*Presented with lemon wedges, cocktail sauce,
spicy aioli, and smoked chili sauce
\$2.75 per piece
(Minimum 50 pieces)*

Please add a 22% taxable service charge and 8.25% sales tax

Crab Fingers

*Displayed on ice with lemon wedges, cocktail sauce, aioli
and smoke chili sauce*

\$3.75 per piece

(Minimum 50 pieces)

Smoked Salmon Display

*Traditional service with capers, chopped Bermuda onions
crumbled egg and lavosh*

\$120.00

(Service for 20)

Dips and Spreads

Accompanied by Carr's crackers and assorted baguettes

(Service for 25)

Warm crab and artichoke dip

\$40.00

Spinach, artichoke, and red pepper dip

\$35.00

Corn, crab and bacon dip

\$40.00

Smoke salmon and cream cheese spread

\$40.00

Hummus

\$35.00

Cucumber dill cream spread

\$35.00

Hors d' Oeuvres

Per 50 pieces

Hot Hors d' Oeuvres

Beef tenderloin with béarnaise on amulette \$150.00

Coconut shrimp drizzled with sweet chili sauce \$150.00

Caramelized scallops, beurre blanc on soup spoon \$150.00

Pecan crusted chicken tenders with honey mustard \$120.00

Smoked chicken and cheese quesadillas \$110.00

Miniature beef or chicken Wellingtons \$130.00

Crab cakes with wasabi \$150.00

Bacon wrapped shrimp and jalapeno \$150.00

Mini burgers with condiments \$120.00

BBQ shrimp and pineapple skewers \$160.00

Vegetable and cheese quesadillas \$80.00

Assorted mini quiche \$80.00

Meatballs au poivre \$100.00

Fried green tomatoes \$75.00

Please add a 22% taxable service charge and 8.25% sales tax

Cold Hors d' Oeuvres

Smoked salmon with a caper dill cream cheese in a cone \$130.00

Seared tenderloin wrapped asparagus \$150.00

Tuna tartar garnished with pickled ginger caviar in a cone \$150.00

Ceviche on amulette \$150.00

Sugar cane tuna with rum coconut glaze on crostini \$150.00

Tomato, basil and fresh mozzarella on crostini \$160.00

Butterfly shrimp with dill cream on amulette \$160.00

Gazpacho oyster shooters \$160.00

Please add a 22% taxable service charge and 8.25% sales tax

Carving Stations

Accompanied by Chefs

Prime Rib

*Horseradish sauce and au jus
Service for 25 guests \$345.00*

Roasted Leg of Lamb

*Rosemary jus and port wine demi
Service for 20 guests \$185.00*

Glazed Turkey Breast

*Apricot cranberry chutney
Service for 25 guests \$150.00*

Pepper Crusted Pork Loin

*Apple raisin compote
Service for 30 guests \$190.00*

Smoked Tenderloin of Beef

*Red wine reduction and horseradish sauce
Service for 20 guests \$285.00*

Roasted New York Strip

*Horseradish sauce with au jus
Service for 25 guests \$295.00*

Honey Glazed Ham

*Honey mustard sauce
Service for 40 guests \$200.00*

Steamship Round Leg of Beef

*Rosemary jus and stoned ground mustard
Service for 125 guests \$625.00*

Stations require a \$65.00 attendant fee

Please add a 22% taxable service charge and 8.25% sales tax

Action Stations

Accompanied by Chefs

Caesar Salad Station

Romaine lettuce, garlic croutons, parmesan cheese, sautéed bell peppers, grilled chicken and shrimp, with homemade Caesar dressing.

Served with breadsticks.

\$7.00 per person

Pasta Station

Penne and tortellini pastas, marinara and alfredo sauces, grilled chicken, shrimp, prosciutto, tomatoes, black olives, fresh garlic, mushrooms and parmesan cheese.

Served with garlic bread.

\$14.00 per person

Crab Cakes

On field greens, smoked tomato cream sauce

\$14.00 per person

Risotto Station

Grilled chicken, black olives, tomatoes, fresh garlic, bell peppers, mushrooms and parmesan cheese.

\$10.00 per person

Potato-Tini Station

Green onion whipped potatoes, bacon, cheese, sour cream, butter, tomatoes, mushrooms and garlic

\$10.00 per person

Action stations require a \$65.00 attendant fee

Please add a 22% taxable service charge and 8.25% sales tax

Reception Packages

Two hours of continuous service that includes freshly brewed regular, decaffeinated coffee and iced tea

*Stations and Hors d'Oeuvres enhancements can be added to any buffet for an additional charge.
A 30 guest minimum is required*

Reception I

*Seasonal fresh fruits and berries with raspberry yogurt dipping sauce
Vegetable crudités with two dipping sauces
Imported and domestic cheese display with Carr's crackers,
French baguettes and lavosh
Your choice of four Hors d' Oeuvres
(two pieces per person)
\$33.00 per person*

Reception II

*Seasonal fresh fruits and berries with raspberry yogurt dipping sauce
Vegetable crudités with two dipping sauces
Imported and domestic cheese display with Carr's crackers,
French baguettes and lavosh
Your choice of five Hors d' Oeuvres
(two pieces per person)*

Pasta station

Shrimp, proscuitto, grilled chicken, penne and tortellini pasta. Served with marinara and alfredo sauce, tomatoes, black olives, garlic, mushrooms, and parmesan cheese.

Carving Station

your choice of one

*Pepper Crusted Pork Loin with apple raisin chutney
Glazed Turkey with apricot cranberry chutney
Honey Glazed Ham with honey mustard sauce
\$45.00 per person*

Please add a 22% taxable service charge and 8.25% sales tax

Reception III

Seasonal fresh fruits and berries with raspberry yogurt dipping sauce

Vegetable crudités with two dipping sauces

Imported and domestic cheese display with Carr's water crackers,

French baguettes and lavosh

Your choice of five Hors d' Oeuvres

(two pieces per person)

Elegant seafood buffet

Shrimp and crab claws on ice

Sautéed mussels with a leek white wine reduction

cocktail sauce and lemons

(3 pieces per person)

Crab cake display

Served on a bed of basil cream sauce with white corn chips and

drizzled with sun dried tomato pesto

Carving Station

Your choice of one

Smoked tenderloin of beef with a red wine reduction and horseradish

or

Glazed turkey with apricot cranberry chutney

or

Roasted New York strip with au jus and horseradish

\$60.00 per person

Reception packages with carving stations require a \$65.00 attendant fee.

Please add a 22% taxable service charge and 8.25% sales tax

Buffets

*Two hours of continuous service
Includes bread service and Chef's selection
of potato, rice, or pasta and vegetable.
Includes freshly brewed regular,
decaffeinated coffee and iced tea*

Soup Selections

*Choice of one add \$5.00 per person for soup
Beer, Broccoli and Cheese
Tortilla
Chicken and Rice
Or
Poblano Pepper Cream*

Salads

Garden Salad

*Tomatoes, cucumbers, red onions topped
with cheese, croutons and your choice of dressing*

Greek Salad

*Fresh baby field greens, black olives, red onions, Roma tomatoes,
and feta cheese. Tossed in a light garlic vinaigrette*

Mozzarella and Tomato

*Displayed with fresh basil, cracked black pepper,
watercress, and a balsamic reduction*

Entree

Choice of two

Roasted Pork Loin - a lavender wine reduction

Pistachio Crusted Salmon - a citrus butter cream

*Grilled European Chicken Breast - sun dried apricots,
cranberries, and tomato chutney*

Roasted Medallions of Beef - Marsala wine reduction

Beef Roulade - spinach and mushrooms in demi glaze

Beef Brisket - smoked in a tangy barbecue sauce

Chicken Parmesan - on pasta with marinara

Pan Seared Mahi Mahi - roasted yellow bell pepper cream

Cape Cod Lemon Sole - parmesan crusted with caper beurre blanc

Vegetarian Options

*You can substitute any of the above options for one
of the following at no additional charge*

Vegetable Enchiladas

*Corn tortillas stuffed with a cream reduction of vegetables, jalapeno jack cheese and topped
with poblano pepper cream sauce*

Mediterranean Lasagna

*Roma Tomatoes, artichoke hearts, spinach, black olives, feta cheese,
mozzarella and drizzled with balsamic*

Grilled Portobello Mushroom Caps

*Marinated in Chianti, fresh rosemary, garlic, and grilled. Served with Chianti jus and
gorgonzola crumbles*

\$40.00 per person

Please add a 22% taxable service charge and 8.25% sales tax

Plated Dinners

A before dinner reception that includes imported and domestic cheese display garnished with fresh seasonal fruit, Carr's crackers, french baguettes, and lavosh.

Salads

Choice of one:

House salad

choice of two dressings

Caesar salad

classic Caesar dressing

Baby spinach and strawberry salad

with poppy seed dressing

Entree

Served with Chef's selection of vegetable

Choice of one:

Roasted Pork Loin

With a lavender wine reduction, whipped sweet potatoes

\$30.00 per person

Pistachio Crusted Salmon

Pan seared with a citrus reduction, goat cheese whipped potatoes

\$35.00 per person

Beef and Chicken

Grilled beef medallion with demi glaze and pan seared chicken breast. Served with a saffron tomato broth on horseradish whipped potatoes

\$40.00 per person

Filet Mignon

Grilled and topped with blue cheese and demi glaze on roasted fingerling potatoes

\$48.00 per person

Please add a 22% taxable service charge and 8.25% sales tax

Grilled European Chicken

*Sun dried apricots and cranberry chutney over cinnamon rice
\$30.00 per person*

Grilled New York Strip

*Marinated with Shiner Bock, roasted garlic
thyme butter, tuxedo potatoes
\$43.00 per person*

Grilled Lamb Chops

*Port wine demi glaze, Pinot Noir mashed potatoes
\$48.00 per person*

Lobster Enchiladas

*Poblano cream sauce, lobster and shrimp filled enchiladas,
stuffed with jalapeno jack cheese, served with cilantro rice
\$43.00 per person*

Flat Iron Steak

*Blackened and seared with a Marsala wine reduction, roasted potatoes
\$34.00 per person*

Swordfish au Poivre

*Dusted with peppercorns and pan seared on marbled fingerling
potatoes with a brandy butter reduction
\$46.00 per person*

Appetizers \$10 per person

Select from the following

Crab Cakes

*On a bed of basil cream sauce with white
corn chips, drizzled with sun dried tomato pesto*

Ceviche

*Citrus marinated crab meat and shrimp
Infused with spicy lemon juice and fresh vegetables*

Mushroom Ravioli

*Served with a duet of Alfred and demy glaze
garnished with parmesan cheese*

Shrimp Cocktail

Tangy cocktail sauce and horseradish

Beverage Service

<i>Hosted Bar</i>		<i>Cash Bar</i>	
<i>Call Brands</i>	<i>\$5.00</i>	<i>Call Brands</i>	<i>\$5.00</i>
<i>Premium Brands</i>	<i>\$5.50</i>	<i>Premium Brands</i>	<i>\$5.50</i>
<i>House Wine</i>	<i>\$5.00</i>	<i>House Wine</i>	<i>\$5.00</i>
<i>Premium Beer</i>	<i>\$3.75</i>	<i>Premium Beer</i>	<i>\$3.75</i>
<i>Domestic Beer</i>	<i>\$3.50</i>	<i>Domestic Beer</i>	<i>\$3.50</i>
<i>Mineral Water</i>	<i>\$2.25</i>	<i>Mineral Water</i>	<i>\$2.25</i>
<i>Sodas / Juice</i>	<i>\$1.95</i>	<i>Sodas / Juice</i>	<i>\$1.95</i>

*A bartender fee of \$65.00 applies to all bars. A cashier's fee of \$65.00 applies to all cash bars.
We recommend one bartender per 100 guests.*

Pre-Purchased Tickets

*Arrangements can be made to purchase drink tickets in advance
Tickets are nonrefundable*

Super premium bar- \$7.00

Premium bar- \$6.00

Well bar- \$5.50

All bars include wine, imported and domestic beer, soft drinks and bottle water

Bars packages – price per person

Premium Brands

\$11.00 for the first hour

\$8.00 for the first hour

\$6.00 for each additional hour

Beer and Wine Bars

\$9.00 for the first hour

\$6.00 for the first hour

\$5.00 for each additional hour

A 22% taxable service charge and applicable state sales tax will be added

Host and Cash bars include state sales tax

The Wyndham DFW Airport North is the only license authorized to sell and serve alcoholic beverages on the premises.

Alcoholic beverages are not permitted to be brought into the hotel meeting space from the outside or leave the hotel.

The hotel reserves the right to refuse service to any one.