



BRIDAL SUITE & BRIDE'S DAY OF WEDDING EVENTS

THE ULTIMATE BRIDAL SUITE

Reserve one of our exclusive Hospitality Suites for the ultimate bridal party suite experience. Complete with half bath, kitchenette, large sectional seating area and dining table for up to 8. This space, bathed with natural light, also has its own private outdoor space overlooking Kyle Field. Suites are designed to include (additional reservation required) both a connected king and double queen room as well. Your planning manager will work with you to reserve your bridal party as close to this third floor suite as possible making it the ultimate home base for your wedding day.

Below catering options are available

\$300++ per night

FIRST COMES BRUNCH, THEN COMES MARRIAGE

Individual Fruit and Yogurt Parfaits with House-Made Granola
Quiche Tartlets with Cured Ham, Spinach, Peppers, Onions and Swiss Cheese
Skillet Cooked Red Bliss Potatoes with Caramelized Shallots and Herbs
Grilled Vegetable and Tomato Salad with Feta and Lemon Dijon Dressing
Smoked Chicken Salad on Buttery Croissant
Orange Juice, Water and Coffee

\$25++ per person

PAJAMAS & PANCAKES PACKAGE

Fluffy House-Made Pancakes served with a variety of toppings to include: Fruit, Various Syrups and Spreads, Powdered Sugar, Whipped Cream, Chocolate Chips, etc.
Seasonal Fresh Fruit & Berry Board
Thick Sliced Bacon
Orange Juice, Water and Coffee

\$20++ per person



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BRUNCH BOARDS

BAGEL BOARD

Assorted Bagels, Smoked Salmon, Boiled Eggs, Capers, Bacon

Assorted Berries & Vegetable Accompaniments, Variety of House-Made Spreads and Cream Cheese

\$17++ per person

SANDWICH BOARD

Assorted Meats, Cheeses, Veggies, Spreads & Artisanal Breads. Served with Bagged Chips

\$15++ per person

CHARCUTERIE BOARD

Assorted Meats, Cheeses, Vegetables, Olives, Fresh Berries, Spreads and Honey

\$13++ per person

SEASONAL FRESH FRUIT & BERRY BOARD

Assorted Seasonal Fruit, Fresh Berries and House Made Honey Dipping Sauce

\$8++ per person

ADD ONS

Build Your Own Mimosa Bar to include: Champagne, Orange Juice, Grapefruit Juice, Lemonade and Garnishes *Provides enough for (2) mimosas per person* **\$14++ per person**

Custom Themed Cookies **\$5++ per cookie**

Insalata Caprese with Heirloom Tomatoes, Fresh Dallas Mozzarella, Basil Chiffonade, Aged Balsamic Reduction, Black Pepper, Sea Salt, EVOO Drizzle **\$6++ per person**

Toasted Orzo Pasta, Grilled Vegetable Ratatouille, Feta Crumbles, Preserved Lemon and Oregano Vinaigrette **\$6++ per person**

Waffle Cake made of Layers of Sweet Belgium Waffles, House-Made Whipped Cream, Fresh Berries and Powdered Sugar garnished with Seasonal Flowers **\$10++ per person**