

Weddings at InterContinental Dallas

Congratulations on your engagement! We know this is an exciting time in your life and thank you for your consideration for your upcoming event.

Whether you are looking to host a wedding reception or want to plan an entire weekend of events for your friends and family, the InterContinental Dallas will bring your dreams to life.

With thoughtful planning, our dedicated and passionate Wedding Specialist and Catering Team will tend to your every detail. As your full-time Wedding Specialist, I have been specially trained to assist you with the necessary details for a flawless event at our hotel.

All eyes are on you, but let our culinary team wow your palates with our sumptuous cuisine. Prior to your wedding day, we will conduct a menu tasting based on your preferences. From there your wish is our delight. Our internationally trained culinary and beverage experts are pleased to assist in creating a unique menu that suits your personal style – whether it is a seated, multi-course dinner or reception with buffet stations.

A memorable event is comprised of flawless details and excellent service. We have compiled a list of talented vendors should you need any referrals for florist, photography, videography, entertainment or additional décor.

Our promise is simple. We strive to work graciously with you every step of the way to ensure that your event reflects your own personal style and that from start to finish, the end result will be nothing short of spectacular.

Whether you need advice on wedding vendors or simply have questions about dinner menu selections, we are honored that you have considered us to be a part of your special day.

Sincerely,

Katie Nichols
Wedding Specialist

Ceremony Rental

Make your ceremony memorable in our outdoor oasis under the gazebo or in one of our beautiful ballrooms in a setting personalized for your special moment.

The ceremony fee includes:

- ☞ Gazebo or designated ballroom
- ☞ Padded Chairs
- ☞ Sign-in area and gift table
- ☞ Table for unity candle
- ☞ Infused Water Station set at your ceremony for arriving guests
- ☞ Bridal Lounge
- ☞ Rehearsal space the evening / day prior with infused waters for guests
- ☞ Professional Certified Wedding Specialist to assist with processional Services
- ☞ Back-up room for ceremony, in case of inclement weather

Enhance your ceremony with chaircovers

White or Ivory Fitted Chaircovers with a Black, Gold or Silver Sash

\$4.50 each

Ceremony Music & Audio

Electrical outlets are available in the gazebo or your ballroom for your DJ or hired musician to utilize for music. We have a full service audio-visual department on site with access to speakers, microphones, mixers, CD players and iPod hookups. Violins, harps, and flutes or any duets, trios, or quartets are preferred to enhance the atmosphere of the wedding.

Audio Package

Wireless Handheld Microphone

4 channel audio mixer

Two powered speakers

iPod Connection

All cabling included

\$400.00

Additions

Add a CD Player to the above package

\$50

Add a wireless microphone

\$125

Add a technician to run the audio during your ceremony

\$67.50 per hour (2 hour minimum)

All prices are based on a per person charge and are subject to a current taxable service charge and 8.25% sales tax. Menus are to be purchased on a full attendance basis. We will set and staff (not cook) for 3% over your final guarantee. Prices confirmed 90 days prior to event.

The Hotel Intercontinental Dallas is Pleased to Provide the Following:

- ☞ Variety of menus and custom options created for you by your Wedding Specialist and Culinary Team, to suit every aspect of your wedding: brunch, lunch and evening receptions, rehearsal dinners, bridal luncheons, high tea and bridal showers, theme weddings and specialty children's offerings.
- ☞ Indoor and outdoor gazebo venues available
- ☞ Complimentary floor length white, black, or ivory damask table cloths with coordinating napkins
- ☞ Place settings including Bernardaud Organza China from Le Limoges, France, silver accent silverware and stemware
- ☞ All necessary tables to include head table, gift, cake and presentation tables
- ☞ Complimentary parquet dance floor and staging to your desired size
- ☞ Complimentary centerpiece to include glass bowl with floating candle, round mirror base and (3) votive candles per table – your Wedding Specialist may make special recommendations for floral upgrades
- ☞ Complimentary butler service with purchase of hors d'oeuvres
- ☞ Custom designed wedding cakes prepared especially for you by our renowned pastry chef
- ☞ Complimentary cutting and serving of the wedding cakes
- ☞ Menu tasting for the bride and groom
- ☞ Salon and spa onsite offering spa, hair and makeup services
- ☞ Onsite audio visual services
- ☞ Recommendations of special event professionals to provide wedding coordination, music, floral décor, specialty linens and chair covers, ceremony officiant, invitations and other amenities.
- ☞ Complimentary suite for the Wedding couple including a bottle of champagne and freshly dipped chocolate covered strawberries
- ☞ Special guest room rates for your out-of-town guests
- ☞ Gift certificate for a complimentary weekend night stay on your one year anniversary with breakfast for two in the Monte Carlo Restaurant
- ☞ 10% discount on any other food and beverage functions performed in private event space the weekend of your event such as rehearsal dinners and post-wedding brunches.
- ☞ Priority Points for Priority Club Members; 1 point for every dollar spent

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Plated Dinners

All Dinners include Freshly Brewed Coffee, Decaffeinated Coffee and Tea

A la Carte Appetizers

Jumbo Lump Crab Cakes with Remoulade Sauce
Shrimp Cocktail with Cocktail Sauce and Fresh Lemon
Roasted Duck Breast with Saffron Risotto
Smoked Salmon Served with Cucumber Relish, Citrus & Dill Dressing
Mushroom Napoleon with Aged Bleu Cheese & Roasted Garlic Tomato Coulis
\$10

Your Choice of Soup or Salad

Butternut Squash Soup

Roasted Butternut Squash, Sherry and Spices served with a Ginger Crouton

Traditional Lobster Bisque

Creamy Lobster Bisque, Brandy, Topped with Crème Fraiche

Pear and Organic Green Salad

Spiced Pecans, Maytag Bleu Cheese, Balsamic Vinaigrette

Fresh Mozzarella with Vine Ripened Tomatoes

Basil, Aged Balsamic Vinegar and Extra Virgin Olive Oil

Classic Caesar Salad

Hearts of Romaine with Garlic Croutons, Fresh Parmesan & Caesar Dressing

Wedge Salad

Iceberg Lettuce Wedge with Crisp Pancetta, Bleu Cheese, Cherry Tomatoes, Buttermilk Ranch Dressing

Seasonal Greens

Yellow Pear Tomatoes and Sliced Grilled Portobello Mushrooms, Kalamata Olive Crouton, Strawberry Balsamic Vinaigrette

Baby Spinach Salad

In Parmesan Cup with Hazelnut Crusted Goat Cheese, Boursin Cheese and Dried Cranberries, Raspberry Vinaigrette

Boston Bibb Salad

Bibb Lettuce Cup with Radicchio, Cherry Tomato, Belgian Endive, Sun-Dried Tomato Crouton, Champagne Vinaigrette

Sorbet

Lemon, Raspberry, Mango, Passion Fruit, Pear or Champagne
\$3

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Plated Entrées

Chicken Stuffed with Spinach and Goat Cheese
With Tomato Coulis
Parmesan & Roasted Garlic Polenta and Buttered Green Beans
\$43

Roasted Chicken Breast
Topped with Prosciutto, Fresh Basil and Smoked Mozzarella on Pomodoro Sauce
Mushroom Risotto and Roasted Root Vegetables
\$45

Chicken Piccata
Breast of Chicken sautéed golden brown topped with Sun-Dried Tomato Caper Relish
Orzo Pasta and Baby Carrots
\$45

Grilled New York Strip Steak
Topped with Roasted Portobello Mushrooms and Pinot Noir Sauce
Yukon Mashed Potatoes, Poached Asparagus and Red Peppers
\$55

Grilled Beef Tenderloin
with Southwestern Béarnaise Sauce
Ancho Chili Mashed Potatoes, Oven Roasted Asparagus and Baby Carrots
\$65

Grilled Ribeye Steak
Topped with Fried Sweet Onions
Cheddar Yukon Mashed Potatoes and Roasted Baby Vegetables
\$62

Peppered Filet of Beef
Atop a Mushroom Demi-Glace
Potato Dauphinoise, Broccoli and Baby Carrots
\$68

Tarragon Crusted Filet of Salmon
with Dill Beurre Blanc
Oven Roasted Red Potatoes, Roasted Asparagus, and Honey Glazed Carrots
\$45

Japanese Horseradish Crusted Sea Bass
With Papaya Mango Relish
Pickled Ginger Scallion Mash, Asparagus and Baby Carrots
\$52

Seared Snapper with Kalamata Olive Relish
Sun-Dried Tomato Risotto, Buttered Broccoli and Baby Carrots
\$54

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Plated Entrees (continued)

Create Your Own Mixed Grill

*Your Choice of Two: Meat, Chicken or Seafood entrée
Chef will prepare appropriate starch and vegetable*

Chicken

Sautéed Chicken Breast topped with Prosciutto, Fresh Basil & Smoked Mozzarella
Chicken Breast topped with a Caper-Lemon Parsley Butter Sauce
Stuffed Chicken Breast with Andouille Sausage, Shrimp, Roasted Ancho Chili Sauce and Pico de Gallo
Parmesan Crusted Chicken Breast topped with Prosciutto, Mozzarella and Sun-Dried Tomato Coulis
Rosemary Garlic Roasted Chicken Breast

Seafood

Jumbo Gulf Shrimp with Lemon-Garlic Sauce
Herb Crusted Salmon with Caper-Butter Sauce
Jumbo Gulf Shrimp with Spicy Tomato Marinara
Sautéed Crab Cake with Etouffé Shrimp Sauce
Pan-Roasted Salmon Filet with Cajun Seasoning and Crawfish Ragout
Flaky Tilapia Milanese topped with a Sun-Dried Tomato Caper Relish
Seared Sea Bass with Ginger Soy Cream Sauce

Choice of Sauces:

Truffle Demi-Glace
Port Wine Demi-Glace
Pepper Cream Demi-Glace
Madeira Wine Demi-Glace
Merlot Demi-Glace
Portobello Mushroom Demi-Glace
Wild Mushroom Demi-Glace

Seafood and Chicken

\$55

Prime Top Sirloin Steak and Chicken or Seafood

\$65

Prime Filet Mignon and Chicken or Seafood

\$75

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Reception Packages

Our Reception packages are created by building your own package. The following pages show some popular sample packages built from our reception stations.

All packages include Complimentary Freshly Brewed Coffee, Tea and Water

Le Gala

Three Hors d'oeuvres During Cocktail Hour
(selections from page 10)



Garden Green Salad

Fresh garden greens, tomato, shredded carrot, sliced cucumber and radish served with a basil balsamic and buttermilk ranch dressing

Potato Martini Bar

(Service Attendant Required if served in Martini Glass)

A Dollop of Roasted Garlic Potatoes or Butter Whipped Sweet Potatoes Served in a Martini Glass, Pancetta, Applewood Smoked Bacon, Bay Shrimp, Madeira Beef Tips, Poblano Chicken, Whipped Butter, Sour Cream, Scallions, Cheddar Cheese

Roasted Vegetables

Carrots, Zucchini, Squash, Peppers, Eggplant, and Red Onions roasted in an Oregano Garlic Lemon Oil

Caraway Crusted Roast Loin of Pork Carving Station

Served with Sugar Roasted Plum Sauce and Silver Dollar Rolls

\$45.00 per person

(*plus \$100 per uniformed culinarian)

Lalique

Cocktail Hour to Include:

Three Hors d'oeuvres
(selections from page 10)

Fruit & Cheese Display

International and Domestic Cheeses with Seasonal Fresh Berries
Accompanied by Lavosh, Assorted Crackers & Baguettes



Baby Greens and Poached Pear Salad Station

Baby greens, port poached pears, crumbled bleu cheese, and spiced pecans served with raspberry champagne vinaigrette

*Macaroni and Cheese Station**

Elbow and Orecchiette Pasta mixed with Sharp Cheddar Cheese Sauce or Smoked Gouda Sauce Spicy Beef, Roasted Red Peppers, Cured Ham, Sun-dried Tomato, Bay Shrimp, Applewood Bacon, Scallions, and Asparagus Tip

Kentucky Beans and Julienne Red Peppers

Plump Kentucky beans baked with a julienne red pepper garnish

*Steamship of Beef Carving Station with Silver Dollar Rolls**

\$55.00 per person

(*plus \$100 per uniformed culinarian)

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The Malachite

Five Hors d'oeuvres During Cocktail Hour
(selections from page 10)



Gourmet Greens Station

Green Pea and Pancetta Shooters topped with Truffle Oil
Chef's Assorted Vegetable Crudités with Green Goddess Dressing
Green Lettuce Cups with Green Apples, Walnuts, Bleu Cheese and Cider Vinaigrette

Lettuce Wrap Station – Asian Style

Asian-style Lettuce Wraps to include Boston Bibb Lettuce with Shaved Beef and Grilled Chicken with Choice of Spicy Peanut Sauce or Pickled Ginger Soy Dressing Accompanied by Shredded Carrot, Bean Sprouts, Water Chestnuts, Chopped Peanuts, Cilantro and Basil

Basmati Rice with Cranberries and Caramelized Onions

*Carving Station with Black Peppercorn Crusted Beef Tenderloin**
With Zinfandel Garlic Jus and Silver Dollar Rolls

\$65.00 per person
(*plus \$100 per uniformed culinarian)

The Crystal

Cocktail Hour to Include:

Four Hors d'oeuvres

(selections from page 10)



Antipasti Platter

Roasted Red Peppers, Grilled Portobello Mushrooms, Squash and Asparagus,
Italian Olives and Sweet Peppers

Vine Ripened Tomatoes and Basil Marinated Mozzarella, Prosciutto, Green Peppercorn Salami
Drizzled with Cold Pressed Olive Oil and Aged Balsamic



Spinach Salad Station

Leaves of spinach, sliced red onions, dried cranberries, spiced walnuts, mandarin oranges, and feta cheese
served with a sherry vinaigrette

*Pasta Station served with Garlic Bread and Focaccia Bread**

Bowtie and Penne Pasta

Four Cheese Alfredo Sauce and Roasted Tomato Marinara Sauce

Spicy Italian Sausage, Artichokes, Chili Flakes, Grilled Chicken, Onions, Pesto, Peas, Olives, Asparagus,
Mushrooms, Bay Shrimp and Shaved Parmesan

Served with Garlic Bread and Basil Sun-dried Tomato Focaccia Bread

Roasted Vegetables

Carrots, Zucchini, Squash, Peppers, Eggplant, and Red Onions
roasted in an Oregano Garlic Lemon Oil

*Sirloin of Beef Carving Station**

Served with Sauce Béarnaise and Silver Dollar Rolls

Lemon Peppered Smoked Salmon Carving Station

Lemon Thyme Aioli and Ancho Chile Aioli Served with Black Sesame Cracker Bread

\$75.00 per person

(*plus \$100 per uniformed culinarian)

Hors d'oeuvres

3 pieces per guest \$14, 4 pieces per guest \$18, 5 pieces per guest \$22

Cold Canapés

Curried Almond Chicken on Pita Crisp with Raisin Chutney
Gorgonzola & Pear Crostini
Bruschetta of Marinated Tomatoes, Capers & Red Onions on Crisp French Bread
Smoked Salmon Pinwheel on Pumpnickel with Dill Cream Cheese
Tex-Mex Gulf Shrimp
Ancho Chili Crostini, Cherry Tomato & Lime Cream Cheese
Capresi Skewer of Tomato, Mozzarella & Kalamata Olive Marinated in Olive Oil
Asian Salmon Tartar on Cucumber Round with Seaweed Salad and Wasabi Pea
Blackened Chicken Breast on Crisp Tortilla with Chipotle Mango Relish
Port Marinated Figs on Parmesan Crisp with Herb Goat Cheese
Fennel Crusted Sea Scallop on English Cucumber with Red Pepper Tapenade & Lemon Aioli
Seared Beef Tenderloin on Black Pepper Crostini with Creamed Horseradish & Caramelized Onion
Togarashi Spiced Ahi Tuna on Sesame Crostini with Ginger, Cream Cheese & Wasabi Tobiko Caviar

Hot Hors d'Oeuvres

Vegetable Spring Roll with Orange Sweet & Sour Sauce
Bacon Wrapped Date and Apricot Brochette
Spanakopita with Sweet Onion & Red Wine Sauce
Risotto Rice Ball Stuffed with Mozzarella Cheese with Pomodoro Sauce
Curry Spiced Chicken Sate with Cucumber & Tomato Yogurt Dipping Sauce
Crispy Asian Chicken Spring Rolls with Sweet Chili Dipping Sauce
Pork Sate with Mole Sauce
Quiche Lorraine with Pancetta Cream Sauce
Beef Brochette with Pineapple Honey Sesame Teriyaki Sauce
Mini Beef Wellington with Wild Mushrooms
Spiced Shrimp Kebob with Coconut Curry Sauce
Coconut Shrimp with Sweet Plum Sauce

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Reception Displays

The following displays are the perfect beginning to your customized reception

Vegetable Crudités Display

Fresh Display of Asparagus, Yellow & Green Beans,
Baby Carrots, Baby Pear Tomatoes, Celery Sticks, Broccoli and Cauliflower
Roasted Red Pepper Aioli and Herbed Yogurt Dip
\$9

Mediterranean Display

Assorted Focaccia, Pita and Grissini served with hummus, baba ghanoush, and black olive tapenade
and olive oil
\$9

Fruit & Cheese Display

International and Domestic Cheeses with Seasonal Fresh Berries
Accompanied by Lavosh, Assorted Crackers & Baguettes
\$12

Gourmet Greens Station

Green Pea and Pancetta Shooters topped with Truffle Oil
Chef's Assorted Vegetable Crudités with Green Goddess Dressing
Green Lettuce Cups with Green Apples, Walnuts, Bleu Cheese and Cider Vinaigrette
\$13

Salsa Bar

South of the Border Corn Tortilla Chips and Salsa Display featuring
Tri-Colored Tortilla Chips and Four Salsas to include:
Traditional Tomato, Pico de Gallo, Roasted Tomatillo and Black Bean & Corn
Homemade Guacamole and Chili con Queso
\$14

Quesadilla Station

Your Choice of Beef, Chicken or Vegetable Quesadillas
Served with Salsa, Guacamole and Sour Cream
\$15

Antipasti Platter

Roasted Red Peppers, Grilled Portobello Mushrooms, Squash and Asparagus,
Italian Olives and Sweet Peppers
Vine Ripened Tomatoes and Basil Marinated Mozzarella, Proscuitto, Green Peppercorn Salami
Drizzled with Cold Pressed Olive Oil and Aged Balsamic
\$16

Sushi Station

(Optional Uniformed Sushi Chef at \$250)
Assortment of California Rolls, Vegetable Rolls and Spicy Tuna Rolls
Yellowtail, Ahi and Salmon Sashimi
Accompanied by Pickled Ginger, Soy Sauce and Wasabi
(Based on 4 Pieces Per Person)
\$25

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Reception Stations

Garden Green Salad

Fresh garden greens, tomato, shredded carrot, sliced cucumber and radish served with a basil balsamic and a buttermilk ranch dressing

\$7

Caesar Salad Station

Romaine lettuce, shaved parmesan, garlic croutons, black olives and a garlic lemon dressing

\$8

Spinach Salad

Leaves of spinach, sliced red onions, dried cranberries, spiced walnuts, mandarin oranges, and feta cheese served with a sherry vinaigrette

\$9

Baby Greens and Poached Pear Salad

Baby greens, port poached pears, crumbled bleu cheese, and spiced pecans served with raspberry champagne vinaigrette

\$9

Grits Station

Stone Ground Grits

Smoked Gouda Cheese Sauce and Sharp Cheddar Cheese Sauce

Diced Applewood Bacon, Honey Cured Ham, Diced Grilled Chicken, Blackened Baby Shrimp, Green Onion, Roasted Red Peppers, Caramelized Onions, Sautéed Mushrooms and Cheddar Cheese

\$12

Lettuce Wrap Station

Choose One of the Two Styles:

Asian-style Lettuce Wraps to include Boston Bibb Lettuce with Shaved Beef and Grilled Chicken with Choice of Spicy Peanut Sauce or Pickled Ginger Soy Dressing Accompanied by Shredded Carrot, Bean Sprouts, Water Chestnuts, Chopped Peanuts, Cilantro and Basil

Napa Valley Lettuce Wraps to include Boston Bibb Lettuce with Smoked Chicken and Roasted Salmon with Choice of Apple Cider Dressing and Lemon Tarragon Emulsion Accompanied by Green Apples, Spiced Pecans, Bleu Cheese and Dried Cranberries

\$14

Fried Potato Station

(Uniformed Culinarian Required if served in Martini Glass or Individual Dish)

Classic Wedge Fries and Tater Tots

Served with Smoked Cheddar Cheese Sauce, All Beef Chili, Sour Cream, Sliced Jalapenos, Shredded Cheddar Cheese, Tomatoes, Scallions, Applewood Smoked Bacon, Ketchup and Buttermilk Ranch

\$14

Uniformed Culinarian or Service Attendant \$100 per station

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Reception Stations *(continued)*

Potato Martini Bar

(Service Attendant Required if served in Martini Glass)

A Dollop of Roasted Garlic Potatoes or Butter Whipped Sweet Potatoes Served in a Martini Glass, Pancetta, Applewood Smoked Bacon, Bay Shrimp, Madeira Beef Tips, Poblano Chicken, Whipped Butter, Sour Cream, Scallions, Cheddar Cheese
\$15

Mini Slider Station

Mini Burgers or Mini Turkey Sliders
Topped with Choice of Grilled Onions, Sautéed Mushrooms, Sliced Roma Tomatoes, Pickles, Ketchup, Mayonnaise, Mustard, Assorted Cheeses and Served with Shoe String French Fries
\$15

Macaroni and Cheese Station

Elbow and Orecchiette Pasta mixed with Sharp Cheddar Cheese Sauce or Smoked Gouda Sauce
Spicy Beef, Roasted Red Peppers, Cured Ham, Sun-dried Tomato, Bay Shrimp, Applewood Bacon, Scallions, and Asparagus Tip
\$16

BBQ Station

Pulled Pork and Chopped Smoked Brisket
Served with Cornbread and Buttermilk Biscuits with Choice of Toppings to include Crispy Tobacco Onions, Scallions, Cheddar Cheese, Sliced Jalapenos, Coleslaw, and Beer Braised Pinto Beans with Choice of Jack Daniels Barbecue Sauce or Dr. Pepper Barbecue Sauce
\$16

Pasta Station

(Unformed Culinarian Suggested, not required)

Bowtie and Penne Pasta
Four Cheese Alfredo Sauce and Roasted Tomato Marinara Sauce
Spicy Italian Sausage, Artichokes, Chili Flakes, Grilled Chicken, Onions, Pesto, Peas, Olives, Asparagus, Mushrooms, Bay Shrimp and Shaved Parmesan
Served with Garlic Bread and Basil Sun-dried Tomato Focaccia Bread
\$18

Uniformed Culinarian or Service Attendant \$100 per station

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Reception Stations *(continued)*

Polenta Station

Creamy Polenta Served in a Martini Glass
Calamata Olives, Sundried Tomatoes, Roasted Garlic, Chopped Artichoke Hearts
Served with 2 Sauces: Spicy Marinara Pomodoro and Four Cheese Alfredo
Parmesan and Mozzarella Cheese
\$18

Risotto Station

Risotto with Specialty Flavorings Including Parmesan and Saffron
Toppings to Include Roasted Chicken, Peas, Caramelized Onions, Bay Shrimp, Spinach, Roasted Peppers,
Crab, Mushrooms Sautéed in Roasted Garlic
\$18

Crab Cake Station

(Uniformed Culinarian Required)
Mini Crab Cakes Seared to Order
Served with Chipotle Remoulade, Tequila Lime Sauce & Avocado Jicama Relish
(Based on 2 Pieces Per Person)
\$18

Seafood Martini Bar

(Uniformed Culinarian Required)
Smoky Tomato Sauce or Spicy Gazpacho shaken with Choice of Crab, Bay Scallops, Shrimp, Tomatoes,
Red Onion, Poblano Peppers, Cucumber, Chopped Cilantro, Chopped Basil
Poured into a Martini Glass and Garnished with Lime
\$22

Uniformed Culinarian or Service Attendant \$100 per station
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Carving Stations

Carving Stations Include Silver Dollar Rolls and Require a Uniformed Culinarian

Steamship of Beef

Pan Jus (minimum of 150 guests)
\$5.50

Honey-Glazed Country Ham

Stone Ground Mustard
\$6.50

Roast Sirloin of Beef

Sauce Béarnaise
\$8.50

Caraway Crusted Roast Loin of Pork

Sugar Roasted Plum Sauce
\$8.50

Sage and Porcini Rubbed Smoked Turkey

With Jalapeno Cornbread, Purple Sage Gravy and Cranberry Relish
\$11.25

Lemon Peppered Smoked Salmon

Lemon Thyme Aioli and Ancho Chile Aioli Served with Black Sesame Cracker Bread
\$12

Black Peppercorn Crusted Beef Tenderloin

With Zinfandel Garlic Jus
\$14

Traditional Beef Wellington

Tenderloin en Croute with Forest Mushroom Duxelles
Pate de Foie Gras and Madeira Truffle Jus
\$15

Mustard Crusted Rack of Lamb

Mint Cactus Jelly, Truffle Demi-Glace
\$22

Uniformed Culinarian \$100 per station

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After Hours Stations

The perfect treat to bring out as your guests dance into the evening!

Coffee & Teas

Gourmet Coffees Featuring: French Roast, Hazelnut and House Blend, Decaffeinated Coffee
InterContinental Selection of Imported Teas
Whipped Cream, Orange Curls, Cinnamon Sticks, Shaved Chocolate, Honey & Lemon
\$7 per person

Evening at the Park

Miniature Hot Dogs with Ketchup
Popcorn, Jumbo Salt Crusted Pretzels with Mustard
\$12

Barista Station

Our Staff will Prepare Coffee, Espresso and Cappuccinos to Order
Lemon Peel, Shaved Chocolate, Cinnamon, Flavored Creams and Syrups
Assortment of Italian Biscotti
\$14

Chocolate Fountain Station

(Service Attendant Required)
Chocolate Fountain with Choice of Dark or White Chocolate
Served with Strawberries, Bananas, Pineapple, Marshmallows, Pound Cake & Pretzels
\$14

Indulgences Viennese Display

Chocolate Truffles, Double Dipped Strawberries, Mini Crème Puffs,
Chocolate Éclairs, Lemon Bars & Fresh Fruit Tartlets
Includes fine coffee service
(based on 4 pieces per person)
\$16

Ice Cream Station

(Service Attendant Required)
Rich Chocolate and Vanilla Bean Ice Cream
Chocolate Jimmies, Crushed Toffee, Shortbread Cookie Crumbles, Ladyfingers, Roasted Almonds and
Pecans, Chocolate Espresso Beans
Kahlua Chocolate Sauce, Bourbon Caramel, Gran Marnier Strawberry Sauce
Chantilly Cream and Cherries
\$16
Ice Block Display with Monogram for Ice Cream
\$250

Uniformed Culinarian or Service Attendant \$100 per station

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Bar Packages

Cocktails for 1 Hour	House Brands \$18 Premium Brands \$21 Deluxe Brands \$23
Cocktails for 2 Hours	House Brands \$25 Premium Brands \$28 Deluxe Brands \$30
Cocktails for 3 Hours	House Brands \$29 Premium Brands \$32 Deluxe Brands \$34
Cocktails for 4 Hours	House Brands \$32 Premium Brands \$36 Deluxe Brands \$38

*Bar Packages include: Cocktails, Domestic and Imported Beer,
House Wines and Champagne
Soft Drinks and Bottled Waters*

Beer & Wine Package

1 Hour	\$18
2 Hours	\$24
3 Hours	\$28
4 Hours	\$34

*Beer & Wine Package includes:
Domestic and Imported Beer
House Wines and Champagne
Soft Drinks and Bottle Water*

*The above pricing is per person and subject to prevailing Service Charge
and 14% tax on Service Charge*

(Alternate wine and champagne priced upon request)

Bar Labor Fees

\$100 Per Bartender
\$75 Per Cashier

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Bars
Hosted Bar

Standard Brands	\$6.25
Premium Brands	\$7.00
Deluxe Brands	\$8.00
House Wines	\$7.00
Imported Beer	\$6.00
Domestic Beer	\$5.50
Cordials & Cognac	\$8.50
Mineral Water	\$4.50
Soft Drinks	\$4.00

*Above Pricing is Subject to
 Prevailing Service Charge &
 14% Sales Tax*

Cash Bar

Standard Brands	\$7.00
Premium Brands	\$7.75
Deluxe Brands	\$8.75
House Wines	\$7.75
Imported Beer	\$6.50
Domestic Beer	\$6.00
Cordials & Cognac	\$9.25
Mineral Water	\$4.75
Soft Drinks	\$4.25

*Above Pricing is Inclusive of Service
 Charge & Tax*

Domestic Beer

Budweiser, Bud Light
 Coors Light
 Miller Lite
 O'Douls

Imported Beer

Heineken
 Corona
 Beck's

Standard Brands

Smirnoff Vodka
 Beefeater Gin
 Cutty Sark Scotch
 Jim Beam Bourbon
 Canadian Club Whisky
 Sauza Gold Tequila
 Bacardi Light Rum

Premium Brands

Dewars White Scotch
 Jack Daniel Bourbon
 Absolut Vodka
 Tanqueray Gin
 Bacardi Light Rum
 Cuervo Golf Tequila
 Crown Royal Whiskey
 H.W. Triple Sec

Deluxe Brands

Chivas Regal Scotch
 Makers Mark Bourbon
 Grey Goose Vodka
 Bombay Sapphire Gin
 Bacardi Light Rum
 Cuervo 1800 Tequila
 Crown Royal Special Reserve
 Whiskey
 H.W. Triple Sec

Cordials

Amaretto
 Remi Martin V.S.O.P.
 Kahlua
 Baileys
 Frangelico

House Wine

Beringer Stone Cellars
 Chardonnay, Merlot and Cabernet Sauvignon

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Wine List
Champagne

House Champagne, CA	\$32.00
Domaine Chandon Blanc de Noir, Napa	\$46.00
Möet & Chandon White Star, France	\$95.00
Veuve Clicquot, France	\$135.00
Dom Perignon, France, 1998	\$350.00

White Wines

Chardonnay, Beringer, "Stone Cellars", CA	\$32.00
Chardonnay, Mondavi Woodbridge, CA	\$36.00
Chardonnay, I' M by Isabelle Mondavi, CA	\$38.00
Chardonnay, Hess Select, CA	\$42.00
Chardonnay, Kendall-Jackson "Grand Reserve", CA	\$48.00
Chardonnay, La Crema, Sonoma Coast	\$49.00
Chardonnay, Sonoma Cutrer "Russian River Ranches"	\$58.00
Sauvignon Blanc, Geyser Peak, CA	\$29.00
Sauvignon Blanc, Nobilo, New Zealand	\$32.00
Sauvignon Blanc, Girard, Napa	\$42.00
Sauvignon Blanc, Hanna, Napa	\$56.00
Pinot Grigio, Danzante, Italy	\$32.00
Pinot Grigio, Maso Canali, Italy	\$43.00
Riesling, Chateau Ste. Michelle, Columbia Valley	\$29.00

Red Wines

Merlot, Beringer "Stone Cellars", CA	\$32.00
Merlot, Ck Mondavi, CA	\$35.00
Merlot, Clos du Bois, North Coast	\$45.00
Merlot, J Lohr, Paso Robles	\$48.00
Merlot, Rutherford Hill, Napa Valley, CA	\$75.00
Cabernet Sauvignon, Beringer "Stone Cellars", CA	\$32.00
Cabernet Sauvignon, Ck Mondavi, CA	\$35.00
Cabernet Sauvignon, Trinchero "Main street", CA	\$42.00
Cabernet Sauvignon, Bonterra, Mendocino, Organic	\$45.00
Cabernet Sauvignon, Robert Mondavi, CA	\$46.00
Cabernet Sauvignon, Hess Select, CA	\$56.00
Cabernet Sauvignon, Franciscan, Napa Valley, CA	\$75.00
Cabernet Sauvignon, Jordan, CA	\$95.00
Pinot Noir, Mirassou, CA	\$32.00
Pinot Noir, Wild Horses, CA	\$45.00
Pinot Noir, Mac Murray, Sonoma Coast, CA	\$46.00
Pinot Noir, Mia's Playground, CA	\$52.00
Pinot Noir, Cuvaison, Napa	\$75.00
Shiraz, Razors Edge, Australia	\$36.00
Zinfandel, Ravenswood, CA	\$30.00
Monticello Reserva, Rioja, Spain	\$48.00

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Custom Designed Cakes

Our pastry chef, Leopoldo Espinosa, makes amazing handmade cakes with your desired design and flavors.

Cakes

Vanilla Sponge
Lemon Sponge
White Cake
Red Velvet
Mocha Sponge
Carrot Cake
Buttermilk Pound Cake
Coffee Pound Cake
Frangipane Cake
Italian Crème Cake
Devils Chocolate Cake
German Chocolate Cake
Chocolate Sponge

Icings

Buttercream Icing
American Icing
Marzipan Fondant
Rolled Fondant
Cream Cheese
Milk Chocolate
Dark Chocolate
German Chocolate Cake Icing

Fillings

Vanilla Buttercream
Praline Buttercream
Vanilla Buttercream
Swiss Seedless Raspberry Marmalade
Vanilla Custard
Lemon Custard
Chocolate Custard
Coconut Cream
Cream Cheese
Pastry Cream
Toasted Hazelnut & Toasted Almond
Tiramisu Filling
Vanilla Mousse
Lemon Mousse
Raspberry Mousse
White Chocolate Mousse
Dark Chocolate Mousse
Praline Mousse
Bailey's Mousse
Frangelica Mousse
Rum Mousse
Sliced Strawberries
Raspberries
Mixed Berries

Prices begin at \$4.00 Per person

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Banquet and Requirements Information

Menu Planning

The InterContinental Dallas is delighted to submit the following menus for your review. We hope that you will find them helpful in planning your event. Our team of culinary professionals is happy to prepare custom menus should you so desire. Your Wedding Specialist will consult with you to create the desired menu. All menu selections must be confirmed within three weeks prior to your event.

Wine and Beverage

The InterContinental Dallas is required to abide by the regulations set forth by the Texas Alcohol Beverage Commission, and as such it is the policy of the Hotel that any outside liquor, beer, wine or soft drinks may not be brought onto the premises for your event.

Entertainment and Décor

Outside vendors are permitted and will be recommended to you for the enhancement of the ambiance of your event. Your Wedding Specialist will request the names and contact information of your vendors in order to coordinate deliveries and requirements. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling without prior approval from a Hotel representative. The following items are prohibited at the InterContinental Dallas – smoke or fog machines, sparklers, firecrackers, confetti.

We have chaircovers available that comfortably fit our ballroom chairs. White or ivory chaircover installed with silver, gold damask or black chair tie is \$4.50 per chair (plus applicable tax).

Your band or disc jockey may require additional electrical based on the required wattage of their overall production. Your Wedding Specialist will specify any additional fees related to electrical.

Audio-Visual

For your convenience, we have an on-site audio-visual company equipped to supply all your audio-visual needs, using state-of-the-art equipment and providing professional technical support. Any audio-visual requests can be made through your Wedding Specialist.

Parking

Complimentary parking is available along the south side of the Hotel based on a “first come, first serve” basis. Garage parking is available at \$10 per car. Valet parking is available and recommended for your guests at the rate of \$12 per car.

Payment

At contract signing, 25% of the contracted food and beverage minimum is due. This deposit is applied towards your event and is non-refundable. Your outstanding food and beverage minimum is due one month preceding your event. The final outstanding balance according to your guest count is due 72 hours before the event. You are welcome to make payments between the contract signing and the final payment. We accept credit card, cash, personal check or cashiers check for your deposit. Personal checks cannot be used to make final payment.

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Guest Guarantee

In arranging for your function, the guaranteed attendance must be confirmed and communicated to Catering office by 12:00 noon 72 hours prior to the event. This number will be considered a guarantee and is not subject to reduction. The Hotel will set and staff for 3% over your final guarantee.

Additional Fees or Enhancements

Coat Check Attendant \$100 for 4 Hours, \$25 for each additional hour
Uniformed Culinarian \$100
Uniformed Station Attendant \$100

On-site Room Set Change \$250 per incident

Room Service Trays While You Get Ready:

Club Sandwiches, Chips and Sodas Delivered to Your Room
\$20 per person plus tax and service

Pre-ceremony Toast & Chocolate Covered Strawberries with your Bridal Party
\$10 per person plus tax and service

Preferred Vendors

The following vendors are recommended

Wedding Coordinators and Event Planners

Bride Associates	Chelsey Dane	www.bride-associates.net	940-210-1391
Tami Winn Events	Tami Winn	www.tamiwinn.com	817-589-2393
Magic Moments	Debbie Jordan	www.magicmomentsevents.com	214-688-9900
Dream Weddings	Micki Novak	www.dreamweddingstexas.com	972-839-5115
Affair to Remember	Alpa Patel	www.eventscatered.com	817-296-4999
Events by Hala	Hala Snyder	www.eventsbyhala.com	972-679-8702

Bands, Agents and Musicians:

Encore Entertainment	Luana Stoutmeyer	www.encoreproductions.com	972-317-2336
Emerald City Band	Deno Tagliore	www.emeraldcity.com	214-522-2019
Ice House	Absolute Ent.	www.icehousedfw.com	214-871-9900
Center Stage Band	Luana Stoutmeyer	www.centerstageband.com	972-317-2336
Forte Strings	Sharon Hawkins	www.fortestrings.com	817-294-5127

Disc Jockeys:

Specialty Sound	Tommy Evans	www.receptiondj.com	817-577-3595
Its Your Night DJ	William Ryan	www.itsyournight.com	817-800-7926
Randal Stout Ent.	Randal Stout	www.djrandal.com	214-206-1724
I-Entertainment	Cameron Fox	www.i-entertainment.net	214-808-4416

Florists and Event Decor:

Dr. Delphinium	Bryna Wilson	www.drdelphinium.com	214-522-9911
The Garden Gate	Junior Villanueva		214-220-1272
Le Fleur Coutoure	Tami Winn	www.tamiwinn.com	817-589-2393
Magic Moments	Debbie Jordan	www.magicmomentsevents.com	214-688-9908
Elegant Affairs	Suman Pai	www.elegant-affairs.com	817-239-5636
Bebe's Interiors	Menbere Demissie	www.bebesinteriors.com	972-494-9436

Photographers:

Blomberg Weddings	Greg Blomberg	www.blombergweddings.com	214-549-0001
KJ Images	Kevin Jairaj	www.kjimages.com	972-672-1663
F8 Studio	Gary Donihoo	www.f8studio.com	972-669-2274

Photobooth:

I-Entertainment	Cameron Fox	www.i-entertainment.net	214-808-4416
Picstrips	Randal Stout	www.picstrips.com	214-206-1724

Videography:

Hakim Sons Films	Shezad Manjee	www.hakimsonsfilms.com	800-713-8913
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Audiovisual and Lighting:

J&S Audiovisual	Walter Walker	www.jsav.com	972-789-3180
Beyond LD	Ryan Kelley	www.beyondld.com	972-458-7569

Wedding Cakes:

Hotel InterContinental	Contact Your Wedding Specialist		972-789-3035
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Linen and Other Rental Items:

BBJ Linens		www.bbjslinen.com	214-651-9020
Celebration Event Rental		www.celebrationeventrental.com	817-310-1033
Ducky Bob's		www.duckybobs.com	972-381-8000

Hair and Makeup:

Elan Makeup Studio	Anita Haar	www.elanmakeup.com	214-370-3333
Sweet 2000	Efrian Villa		469-765-3458

Officiants:

Love Notes Weddings	Marty Younkin	www.lovenotesweddings.com	972-647-9580
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Transportation:

Access Limousine		www.accesslimos.com	972-238-9898
Max-A-Million Carriages (horse carriage)		www.dallascarriages.com	214-796-6637
Romantic Remembrances (vintage cars)		www.romanticremembrances.com	972-494-2162

Day Spas

Hotel InterContinental			
The Grand Spa International		www.grandspa.com	972-392-9393

Invitations, Cards and Gifts

Dragonfly Invitations	Tammy Sharp	www.sharpweddingsandevents.com	214-521-4803
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