

REFRESHING APPROACH TO EVENTS

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

We look forward to planning something together soon.

The Courtyard by Marriott® Dallas Flower Mound Events Team

WEDDING PACKAGES

Courtyard by Marriott® Dallas Flower Mound offers a variety of inclusive wedding packages to help make your wedding planning simple and stress-free. All wedding reception packages include the following:

- Personal and professional Certified Marriott
 Wedding Planner prior to and the day of your special event
- A selection of a gourmet plated or buffet meals with a variety of options
- Four-hour use with the option to add additional hours
- Choice of floor length linens and napkins with option to upgrade
- Complete custom set up and teardown of tables, chairs and full table settings
- Centerpiece accent with pillar candles
- Display tables for cake, gifts and place cards
- Placement of wedding day items
- Complimentary cake cutting service
- Complimentary champagne toast for you and all your guests

- Complimentary dance floor
- Professional banquet staff
- Complimentary deluxe guest room with balcony for your wedding night
- Complimentary wedding amenity delivered to the couple's room
- Discounted guest room rates for your wedding guests
- Custom web page where your guest can go to book their own room at your special rate
- Complimentary distribution of welcome bags at the front desk
- Recommendations for preferred vendors in the area
- Complimentary menu sampling for up to four to facilitate reception planning
- Marriott® Bonvoy Travel Points for the event

GENERAL Information

BALLROOM MINIMUMS

Ballroom minimums vary for each space. Food and beverage selections (before service charge and tax) must meet or exceed that minimum in order to avoid room rental. Should this minimum not be met, you will be charged the difference as room rental.

CEREMONY

The Courtyard by Marriott® Flower Mound offers unique outdoor and indoor ceremony options.

DEPOSITS

A 25% deposit of the estimated total is due to confirm ballroom space. Your estimated balance will be spread out on a sliding scale with the remaining balance due 14 days prior to the event. Payments for advance deposits can be made by cash, personal check or credit cards. Checks will not be accepted after the 14 day prior to event day mark.

GIFT BAGS

We are happy to hand out welcome bags to each guest at check in complimentary. If you'd like us to deliver a gift bag to each guest's room, there will be a \$3 charge for each bag that is delivered.

GUEST COUNT

A final guarantee on catered food functions is due no later than 72 hours (3 business days) prior to the arrival of your group. This guarantee represents the minimum guest count for billing purposes and may not be reduced. If a guarantee is not received, we will bill based on anticipated attendance noted above or actual attendance, whichever is greater. Should your numbers increase, we will do our best to accommodate the additional guests and will charge accordingly.

PARKING

The Courtyard by Marriott® Dallas Flower Mound offers complimentary self-parking. We do not offer valet service.

SECURITY

The Courtyard by Marriott® Dallas Flower Mound requires security for all events with a bar and contracts uniformed police officers to provide such security. (1) Officer is required for every 75 guests. It is \$200.00 Per officer for a 4-hour time block. Additional hours are \$50/hour per officer.

SERVICE CHARGE AND TAX

All packages and pricing are subject to a 23% service charge and 8.25% sales tax where applicable.

TASTING

The Courtyard by Marriott® Dallas Flower Mound provides each booked event with the opportunity to a private tasting. 4 guests are allowed complimentary and each additional guest (max 2) will be charged \$35.00 each. The date of your menu tasting will take place during business hours, and will be scheduled around our event schedule and chef's availability.

WEDDING CAKES

The Courtyard by Marriott® Dallas Flower Mound offers complimentary cake cutting, but does not provide wedding cakes. Please see attached preferred vendor list for bakery recommendations.



\$15

\$18

\$18

STARTERS

APPETIZERS

ANISE BRAISED PORK BELLY

truffled leek confit, shitaki mushrooms, soy honey glaze

OVEN ROASTED DUCK BREAST

butternut squash, herbed beurre blanc

PAN SEARED JUMBO SCALLOPS

butternut squash risotto and chive oil

SALAD

BABY GREENS

grape tomatoes, carrots, cucumbers, red cabbage, herb vinaigrette

BABY ARUGULA SALAD

toasted almonds, goat cheese, sundried apricots, red radish, lemon vinaigrette

LITTLE HEARTS OF ROMAINE CAESAR

shaved parmesan cheese, garlic croutons, roman caesar dressing

BABY GEM SALAD

strawberries, raspberries, garlic croutons, toasted almonds, red onions, crumbled goat cheese, citrus vinaigrette

MEDITERANEAN SALAD

english cucumbers, grape tomatoes, feta cheese, kalamata olives, red onions, pesto vinaigrette

\$4

STARTERS - SOUPS

soup of the day, gluten free upon request wild mushroom bisque tomato basil bisque lobster corn bisque chicken lemon orzo french onion cream of chicken and rice baked potato minestrone

Courtyard by Marriott® Dallas Flower Mound



PLATED DINNER

All plated dinners include choice of salad, assorted dinner rolls, freshly brewed iced tea and coffee station.

GRILLED PORK MEDALLIONS

center cut pork medallions with apple brandy sauce, served with buttered mashed potatoes and steamed broccoli

GRILLED CHICKEN MARSALA

grilled chicken sautéed with onion and garlic in a marsala wine sauce, served with rice pilaf and seasonal vegetables

CHICKEN PICATTA

pan seared chicken with lemon and capers, served on a bed of linguine pasta, chef's choice of italian style vegetables

LONDON BROIL

top round beef with mushroom demi glaze, served with oven roasted new potatoes and baby carrots

BEEF MEDALLIONS

beef tenderloin cooked to perfection, topped with peppercorn demi-glaze and served with garlic whipped potatoes and grilled asparagus

\$28 SALMON WITH HERB DILL SAUCE

oven roasted salmon with a delicious herb dill sauce, served with wild rice pilaf and seasonal vegetables \$35

\$28

\$38

\$35

\$27 PAN SEARED TILAPIA

fresh tilapia topped with a tomato cream sauce, served with rice pilaf and steamed green beans

\$28 SEA SCALLOPS

broiled sea scallops with lemon butter drizzle, served with whipped mashed potatoes and seasonal vegetables

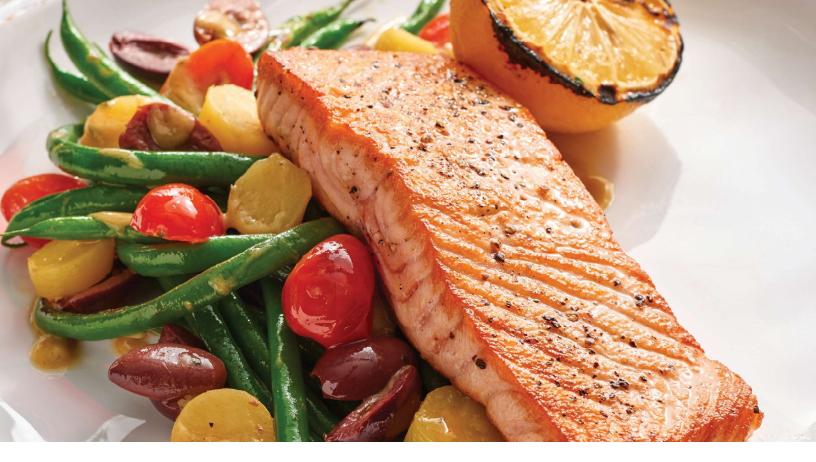
\$28 SEAFOOD PASTA

baby shrimp, white fish tossed in alfredo sauce served over a bed of linguine, topped with shaved parmesan, served with garlic bread

\$40

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PLATED DINNER

All plated dinners include choice of salad, assorted dinner rolls, freshly brewed iced tea and coffee station.

DUEL ENTRÉES

BLACKENED CHICKEN BREAST AND \$45 STUFFED SHRIMP lemon thyme risotto, parmesan stuffed tomato CAJUN JUMBO SHRIMP roasted root vegetables, twice baked potato

\$54

TERIYAKI CHICKEN BREAST AND
GRILLED SESAME SALMON
with ginger sauce jasmine fried rice,
roasted green beans

\$45

MARYLAND CRAB CAKE
boursin mashed potato, baby vegetables

\$60

MARSALA DEMI AND CHICKEN BREAST with lemon dill sauce sun dried tomato and black olive, risotto asparagus

PETIT FILET MIGNON WITH



TABLES

All buffets are designed for a maximum of two (2) hours of service. There is a minimum of 50 guests for all buffets or additional charges will apply. Prices are per guest and are subject to change. Special dietary meals available upon request.

BUFFET RECEPTION PACKAGE 1 \$46

WELCOME RECEPTION

choice of (2) from our hors d'ouevres list

INTERNATIONAL CHEESE AND FRUIT DISPLAY

baguettes and specialty crackers

SALAD

choice of (1) from our salad list

BUFFET SELECTIONS

CREAMED SPINACH STUFFED CHICKEN ROULADE

breast of chicken stuffed with seasoned creamed spinach and topped with a basil pesto cream

MANGO MUSTARD GLAZED SALMON

salmon filet served with a dijon mango chutney

SHALLOT HERB BEEF STRIPLOIN

ny striploin oven roasted with fresh herbs then carved to order with horseradish, whole grain mustard and chipotle mayo on brioche slider buns *chef attendant fee applies

GRILLED BALSAMIC ASPARAGUS

ROASTED VEGETABLE RAGU

ROASTED GARLIC RED POTATOES

FRESH BAKED BREADS

CHAMPAGNE TOAST

GOURMET COFFEE AND TEAS

Courtyard by Marriott® Dallas Flower Mound



TABLES

All buffets are designed for a maximum of two (2) hours of service. There is a minimum of 50 guests for all buffets or additional charges will apply. Prices are per guest and are subject to change. Special dietary meals available upon request.

BUFFET RECEPTION PACKAGE 2 \$54

WELCOME RECEPTION

choice of (2) from our hors d'ouevres list

INTERNATIONAL CHEESE AND FRUIT DISPLAY

baguettes and specialty crackers

SALAD

choice of (1) from our salad list

BUFFET SELECTIONS

GRILLED CHICKEN TOSCANO

grilled chicken breast topped with a ragout of artichokes, tomatoes, black olives and capers

GULF SNAPPER VERA CRUZ

red snapper in a sauce of red and green bell peppers, red onion and black olives seasoned with a dash of crushed red peppers

PRIME RIB

prime rib oven roasted with dijon mustard and rosemary then carved to order with horseradish, whole grain mustard and chipotle mayo on brioche slider buns

*chef attendant fee applies

MUSHROOM AND PARMESAN RISOTTO

FRESH BAKED BREAD

CHAMPAGNE TOAST

GOURMET COFFEE AND TEA STATION



TABLES

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BUFFET RECEPTION PACKAGE 3 \$62

WELCOME RECEPTION

choice of (3) from our hors d'ouevres list

INTERNATIONAL CHEESE AND FRUIT DISPLAY

baguettes and specialty crackers

SALAD

choice of (1) from our salad list

CREOLE SHRIMP PASTA

andouille sausage, shrimp, diced vine tomatoes and scallions in a cajun cream sauce

GRILLED CHICKEN SALTIMBOCCA

grilled chicken breast topped with fresh sage and prosciutto, served with roasted artichokes and capers in a lemon butter sauce

BBQ GLAZED SALMON

salmon filet with a dr pepper bbq glaze and sautéed leeks

BEEF TENDERLOIN

beef tenderloin oven roasted with chipotle paste and balsamic vinegar then carved to order with horseradish, whole grain mustard and chipotle mayo on brioche slider buns

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FRESH BAKED BREADS

CHAMPAGNE TOAST

GOURMET COFFFE AND TEA STATION



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RECEPTION PACKAGE \$60

choice of (2) cold hors d'ouevres, choice of (2) hot hors d'ouevres, choice of (2) displays, choice of (1) carving display, champagne toast, gourmet coffee and tea station

HORS D'OUEVRES

hors d'ouevres are priced per 50 pieces

HOT		COLD	
crab cake with remoulade sauce	\$200	bruschetta of fresh mozzarella and	\$150
coconut shrimp with thai chili sauce	\$225	heirloom tomatoes	
mini beef wellington	\$250	chef's selection of fresh assorted canapes	\$150
chicken satay with a peanut sauce	\$175	pinwheel of smoked salmon and herb	\$175
beef satay with teriyaki glaze	\$175	cream cheese in a chipotle tortilla	
pot stickers with a ginger soy sauce	\$150	smoked salmon canapes	\$175
southwest eggrolls with avocado ranch	\$150	shrimp salad on cucumber	\$175
mini quiche	\$150	bbq smoked chicken on toasted pita	\$150
pear, almonds, brie phyllo pouch	\$150	shaved beef crostini with horseradish	\$225
scallops wrapped in bacon	\$225	cream and crispy shallots	



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DISPLAYS

domestic and imported cheeses \$250 with gourmet crackers sliced seasonal fruit with honey yogurt sauce \$275 fresh vegetable crudité with assorted \$275 pita chips and ranch dip

RECEPTION STATIONS

PASTA STATION

\$10

assorted pastas such as penne, tri color rotini, fettucine, or cheese tortellini with pomodoro sauce, garlic and oil, alfredo, or meat sauce. choose two pastas and two sauces. served along with parmesan cheese, mushrooms, sautéed peppers and onions, broccoli florets, meatballs and grilled chicken

MASHED POTATO MARTINI BAR

\$10

yukon gold and sweet potatoes bbq brisket, crisp bacon bits, cheddar and pepper jack cheese, sour cream chopped scallions, herb butter fried onion strings and grilled corn succotash



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\$11

RECEPTION STATIONS

GOURMET "MAC AND CHEESE" BAR

elbow macaroni in a four cheese bechamel, with your choice of toppings: garlic bread crumbles, garlic oil, smoked applewood bacon bits, chives, roasted mushrooms, grated parmesan cheese and crème fraiche

PORK CARNITAS AND GRITS

\$12

pork carnitas served with smoked gouda grits, pico de gallo, shredded cheese, guacamole and sour cream

SEAFOOD STATION

shrimp cocktail, oysters on the half shell, and a spinach and crab dip with assorted crackers market price



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ACTION STATIONS

\$100 chef attendant fee applies – 1 per 100 guests Steamship round of beef, services 150 guests \$500 Baked bone-in ham, serves 40 guests \$300 Breast of turkey, serves 20 guests \$200 Beef tenderloin, serves 20 guests \$240 Carving stations will be served with yeast rolls, horseradish, whole grain mustard and mayonnaise

LATE NIGHT SNACKS

SLIDERS AND FRIES

\$18

texas beef sliders, applewood smoked bacon, smoked cheddar cheese, battered french fries served with tabasco ketchup

STREET TACOS

\$20

choose any two:

smoked brisket house smoked brisket, tomatillo salsa, queso fresco, micro cilantro, corn tortilla

pork carnitas, charred pineapple salsa, avocado cream, pickled onion, corn tortilla

chipotle shredded chicken tinga, charred corn and black bean relish, smoked poblano cream, corn tortilla

tortilla crusted tilapia, mango slaw, cilantro lime aioli

breakfast tacos



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LATE NIGHT SNACKS

GRILLED CHEESE SANDWICH BITES	\$13
and roasted tomato soup sips	

MILK AND COOKIES \$10

milk with strawberry and chocolate syrups, chocolate chip, oatmeal raisin and white chocolate macadamia cookies

VIENNESE TABLE \$14

miniature french pastries including crème brulee, napoleons, eclairs, chocolate mousse cups, fruit tarts and chocolate dipped strawberries



BRUNCH

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BRUNCH \$52

WELCOME STATIONS

international cheese display dill havarti, smoked gouda, provolone, ripe brie, boursin specialty crackers, toasted baguettes display of seasonal fruits and berries raspberry honey infused yogurt

SALAD

romaine hearts and mesclun green salad gorgonzola cheese, candied walnuts caramelized shallot balsamic vinaigrette

BUFFET SELECTIONS

selection of fresh squeezed juices

FRESHLY BAKED BREAKFAST PASTRIES

croissants, fruit danish, muffins, bagels honey butter, cream cheese and preserves

EGGS BENEDICTS WITH PULLED PORK

on toasted buttermilk biscuits, with hollandaise sauce and chive oil

CHICKEN AND APPLE SAUSAGE HASH WITH ROASTED YUKON POTATO

CHORIZO AND POTATO FRITTATA

topped with fresh salsa and black bean and corn relish

PRIME RIB

prime rib oven roasted with fresh rosemary and dijon mustard then carved to order with horseradish, whole grain mustard and chipotle mayo on brioche slider buns

*chef attendant fee applies

MIMOSA AND CHAMPAGNE BAR

champagne, assorted fruits, and juices gourmet coffee and tea station

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BRUNCH

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\$14

BRUNCH ENHANCEMENTS

HONEY SMOKED SALMON	\$17
cream cheese, onions, diced eggs, capers a	and sliced
tomatoes with seasonal mixed berried co	mpote

OMELET STATION

made to order omelets eggs or egg whites

with choice of:

cheeses: cheddar, jack, feta

veggies: peppers, red onion, mushroom,

tomatoes, spinach

meats: ham, bacon, sausage

*chef attendant fee applies

BISCUIT STATION

\$12

homemade southern biscuits with your choice of:

chicken tenders or sausage patties sausage gravy, honey butter or fruit compote

FRENCH TOAST STATION

\$12

vanilla infused batter

BLOODY MARY BAR

\$9

vodka, bloody mary mix, celery stalks, green olives, carrot sticks, lemon, and tabasco sauce *bartender fee applies



POST WEDDING BREAKFAST

CONTINENTAL BREAKFAST

assorted muffins danish and bagels accompanied by butter jellies, and cream cheese with fresh sliced fruit regular and decaf coffee station assorted teas chilled juice beverage station

COURTYARD BREAKFAST

fluffy scrambled eggs sausage links crispy bacon assorted muffins and pastries coffee station chilled juice station

\$12 HEALTHY START BREAKFAST

yogurt parfait station
scrambled eggs
choice of turkey bacon or turkey sausage
oatmeal
assorted breakfast breads
sliced fruit
coffee station
assorted teas
chilled juice station

\$20

\$22

\$18

TASTE OF TEXAS BREAKFAST

scrambled eggs
choice of turkey or pork sausage
bacon
biscuits and gravy
grits
choice of french toast or pancakes
seasonal sliced fruit
coffee station
chilled juice station

Courtyard by Marriott® Dallas Flower Mound



POST WEDDING BREAKFAST

BRUNCH ENHANCEMENTS

EGG SANDWICHES

english muffin with egg, sausage patty and white cheddar buttermilk biscuit with egg, honey ham and provolone cheese croissant with egg, honey ham and swiss croissant with egg, turkey and swiss

MADE TO ORDER OMELET STATION

fillings to include: ham, bacon, sausage jack, cheddar, feta cheese, spinach, onions, mushrooms, bell peppers and tomato \$100 chef attendant

SMOKED FISH

norwegian smoked salmon platter presented with: plain and everything bagels, minced red onion, lemon, chopped egg, tomato, capers whipped cream cheese

\$8 WARM COMFORT DISHES

cinnamon french toast sticks, with apple-caramel butter and maple syrup warm southern biscuits, with sausage gravy buttermilk griddle cakes, with warm maple syrup, fruit compote and whipped butter \$12

\$15

STEAMED AND HERBAL

(minimum of 25 guests)
espresso, latte and cappuccino bar
loose – english style herbal teas (selection of four)
-or hot chocolate bar with shaved chocolate

hot chocolate bar, with shaved chocolate, whipped cream and flavored syrups \$100 barista

Courtyard by Marriott® Dallas Flower Mound

\$20

\$17

BAR

COMPLETE BAR PACKAGES

Priced per person for a two hour minimum, call brand cocktails \$7 \$8 includes liquor, beer, wine, champagne and mixers. premium brand cocktails super premium brand cocktails \$9 \$6 domestic beer CALL BAR RECEPTION \$7 specialty and import beer \$26 two hours \$6 preferred wine \$32 three hours \$8 premium wine \$38 four hours preferred champagne - bottle \$26 soft drinks/bottled water \$3 \$8 PREMIUM BAR RECEPTION cordials \$30 two hours three hours \$36 PREMIUM BRANDS four hours \$42 absolut vodka bacardi light rum SUPER PREMIUM RECEPTION cuervo gold tequila \$32 two hours canadian club \$38 three hours bombay sapphire gin \$44 four hours dewar's scotch jim beam bourbon BEER WINE AND CHAMPAGNE BAR PACKAGES priced per person for a two hour minimum, SUPER PREMIUM BRANDS includes beer, wine, champagne and sodas tito's vodka \$18 two hours parrot bay rum \$24 three hours patron silver tequila \$30 four hours crown royal canadian tanqueray gin glen livet scotch **BEVERAGES BY THE DRINK** markers mark bourbon \$6 call brand cocktails \$7 premium brand cocktails \$8 super premium brand cocktails NON-ALCOHOLIC BEVERAGE PACKAGE domestic beer \$5 a variety of specialty sodas, coke, diet coke, sprite, \$6 specialty and import beer sparkling and still bottled water and fresh citrus \$5 preferred wine punch | \$11 per person \$7 premium wine preferred champagne - bottle \$21 \$2 All bars have a sales minimum of \$750. soft drinks/bottled water \$7 \$100 Bartender fee per bartender will be charged. cordials \$100 Cashier fee per bartender will be charged for cash bar. Minimum (1) bartender per 100 guests. A service charge of 22% and applicable sales tax

CASH BAR

will be added to beverage prices.