

Weddings

at Live! by Loews

Your Day, Your Way

Customizable packages for the wedding of your dreams

Eat, Drink & Be Married

Mouth-Watering Catering Menus and Toast-Worthy Beverage Packages

Plus

Memorable touches & add-ons

Live! by Loews – Arlington, TX

1600 E Randol Mill Road

Arlington, TX 76011

loewshotels.com/arlington-live

Live!
BY
LOEWS
ARLINGTON, TX



Congratulations on Your Engagement

Welcome to Live! By Loews – Arlington, TX

Your elegant Texas wedding awaits. Experience the perfect setting to say “I do” with stunning indoor and outdoor venues and unparalleled service. Nestled between the new Texas Rangers’ Globe Life Field, AT&T Stadium, and Texas Live, and just a few miles from excellent golf, there are endless activities to make your entire wedding experience one to remember. The resort features 300 modern guestrooms and 23 suites complete with chic décor, floor-to-ceiling windows, and picturesque views, perfect for your bridal party and guests.

Our hotel has ideal spaces for all of your wedding needs. Plan your wedding day or pre and post events in spaces like the Arlington Ballroom with floor to ceiling windows or the Clover Club Event Lawn with unbeatable views of AT&T Stadium.

Leave the details to us as we assist you in planning your once in a lifetime event. Even better we look forward to welcoming you and your guests like family here at Live! by Loews – Arlington.

Sincerely,
Catering Manager

venues



The Overlook

Soak up all the beautiful, natural light from our floor to ceiling windows that look out onto the greenery of Johnson Creek and AT&T Stadium.

- Cocktail Reception Capacity: up to 300
- Wedding Reception with dance floor: up to 130

Arlington Ballroom Foyer

Light, bright and airy, this space looks out to breathtaking sunsets, allowing for spectacular photo opportunities.

- Cocktail Reception Capacity: up to 800



Arlington Ballroom

Definitely not your ordinary ballroom: this magnificent space has just enough detail to make it beautiful, yet easily transforms to your style and vision.

- Cocktail Reception Capacity: up to 1,200
- Wedding Reception with dance floor: 600

Clover Club Lawn

Our expansive, lush greenspace sits behind a stunning fountain that illuminates in multiple colors at sundown. The lawn is the perfect location for your outdoor celebration.

- Cocktail Reception Capacity: 450
- Wedding Reception with dance floor: 200



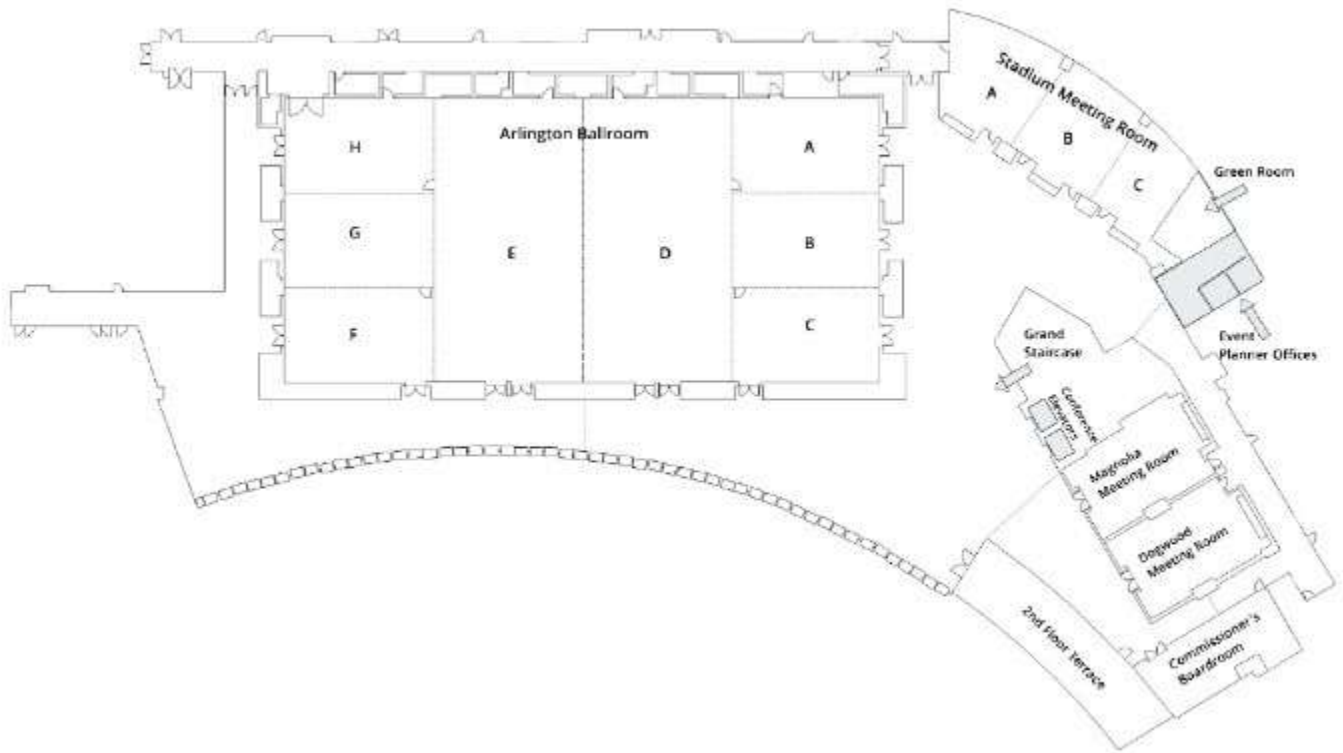
Second Floor Terrace

This space will feel like it is exclusively yours, featuring a covered outdoor area with elevated views of Johnson Creek, AT&T Stadium and Globe Life Field. This terrace is perfect for an intimate ceremony.

- Cocktail Reception Capacity: 80







Live! by Loews - Arlington, TX

	Square Feet	Length X Width	Crescent Rounds of 6	72" Rounds of 8	72" Rounds of 10	72" Rounds of 12	Reception
Arlington Ballroom	14 194	177' x 82'	504	672	840	1008	1500
Arlington Prefunction			-	-	-	-	800
Other Space							
The Overlook	5392	135' x 48'	66	216	270	324	400
Clover Club Lawn	3290	72' x 48'	-	192	240	288	400
2nd Floor Terrace	1259	66' x 16'	-	72	90	108	80
Rooftop Terrace	2225	75' x 28'	-	-	-	-	75



packages



Wedding Ceremony Package

Up to 100 Guests | \$1,500*
101–300 Guests | \$2,500*
301 - 400 Guests | \$3,500*
401+ Guests | \$4,500*

Package Inclusions

- Dedicated 1-hour rehearsal
- Bridal dressing room
- White garden chairs for outdoor ceremony
- Banquet chairs for indoor ceremony
- Fruit-infused water station
- Sounds system package including two (2) lavalier microphones and two (2) speakers
- Staging, on request
- Gift and guest book tables
- Ceremony space for up to three (3) hours

Ceremony Enhancements

- Butler passed Prosecco upon arrival - \$12 per glass
- Butler passed flavored lemonade - \$10 per glass
- Lawn umbrellas: \$100 each
- Propane heaters: \$75 each
- Tenting: pricing varies
- Appropriate weather back up space based on number of guests

*Ceremony fee will be reduced by \$500 should you have a professional wedding coordinator handling your rehearsal and ceremony



Wedding Reception Package

Your choice of dinner menu and the following.

Package Inclusions:

- Complimentary Honeymoon Suite for the couple night of the Wedding*
- Menu tasting for up to four (4) guests*
- Two tray passed hors d'oeuvres for cocktail hour
- Four-hour beer and wine bar package
- Champagne toast
- Waived cake cutting fee
- Tables, standard chairs, china, silverware, stemware, glassware
- Floor-length white linens and matching napkins
- Votive Candles to enhance your centerpieces
- Dance floor, DJ table, staging for DJ and/or band
- Display tables for cake, gifts, escort cards and favors
- Special rates available for overnight guestrooms*
- Special discounted valet parking rates
- Total service time of six (6) hours, \$750 per hour labor fee will be applied for additional hours

*Special restrictions may apply, please see Catering Manager for additional information

menus



Cocktail Hour

As part of your Wedding Package, select two butler-passed hors d'oeuvres for the cocktail reception.

Cold Options

Seafood

- Vegetable summer roll, sweet chili dipping sauce (GF, DF)
- Smoked salmon flatbread, chive lemon cream

Meat

- Pork rillettes, crostini, pickled red onions (DF)
- Roasted beef roulade, onion bacon jam, pumpernickel (DF)
- Thai chicken salad summer roll, curry aioli (GF, DF)

Vegetarian

- Roasted piquillo pepper hummus, pita crisps (DF)
- Baby mozzarella, marinated Greek olives, cherry tomatoes (GF)
- Avocado toast, radish, cherry tomato, feta

Hot Options

Seafood

- Southern fish corn fritters, spicy tomato salsa (DF)
- Buttermilk fried shrimp, Cajun tartar dipping sauce (DF)
- Smoked mini scallop, cilantro lime aioli (GF, DF)

Meat

- Mini BBQ pulled pork sliders (DF)
- Shrimp dumplings, soy Kaffir lime dipping sauce (DF)
- Chicken satay, Thai peanut sauce
- Short rib croquettes, chipotle aioli
- Smoked pulled red chili chicken, tomato cone (DF)
- Mini hot chicken slider (DF)
- Beef skirt satay, chimichurri dipping sauce (DF)

Vegetarian

- Rustic fig, sweet onion and goat cheese tart
- Wild mushroom tart
- Kalamata, artichoke, goat cheese tart
- Mini spinach quiche
- Mini raspberry almond brie, phyllo
- Margarita flatbread

Gluten Free: GF, Vegetarian: V, Vegan: VE, Dairy Free: DF



Cocktail Hour Enhancements

Not included in Reception Package

Selection of Local Cheeses

\$24.00 per person

Chef's selection of local cheeses, Texas pecans, grilled bread display, Texas honey, local jams

Charcuterie and Cheese Station

\$17.00 per person

Selection of local charcuterie and cheeses

Local jams, marmalade, mustards, pickles, pearl onions, grilled bread

Hummus Bar

\$17.00 per person

Vegetable crudité, hummus, baba ganoush, warm artichoke dip, crostini

Chef's Selection of Sushi

\$39.00 per person | Minimum of 30 guests

Variety of sushi rolls (four pieces per guest)

Ginger, wasabi, soy sauce



Plated Dinner Options

Choice of one soup or salad:

- Porcini mushroom soup, fresh herbs (GF, V)
- Butternut squash soup (GF, V)
- Asparagus bisque (GF, V)
- Roasted tomato bisque (GF, VE)
- Steakhouse salad, iceberg lettuce, green beans, chickpeas, tomatoes, onions, blue cheese, Dijon shallot vinaigrette (GF, V)
- Classic Caesar salad, parmesan tuile, focaccia croutons, Caesar dressing (V)
- Artisan lettuces, Maytag blue cheese, toasted walnuts, Campari tomatoes, pickled red onions, Tarragon ranch dressing (GF, V)
- Artisan lettuces, pink grapefruit, tomatoes, pistachio crusted goat cheese, pickled peach vinaigrette (GF, DF, VE)
- Garden mix of greens, poached pears, local feta cheese, spiced pecans, port wine vinaigrette (GF, V)

Choice of one entrée:

- 7 oz. Grilled filet mignon, roasted fingerling potatoes, steamed baby bok choy, buttered carrot puree, caramelized onion bacon jus (GF, DF)
\$165 per person
- 7 oz. Grilled Atlantic salmon, shallot buerr blanc, braised fennel, baby zucchini, confit Campari tomato (GF, DF, VE)
\$150 per person
- 6 oz. Miso glazed sea bass (market availability), steamed baby bok choy, fingerling potatoes
\$155 per person
- 10 oz. Cabernet braised short ribs, potato purée, braised baby carrots, grilled zucchini, rosemary jus (GF) *\$155 per person*
- 8 oz. Pan roasted chicken, wild mushroom jus, potato gratin, steamed baby zucchini, glazed baby carrots (GF)
\$145 per person



Main Course Pairing Options

Choice of one soup or salad from Plated Dinner Options, and:

Choice of two proteins:

Fish and Seafood

- Pan roasted Sixty-South salmon, saffron beurre blanc (GF)
- Grilled Gulf Coast grouper, olive lemon caper butter sauce (GF)
- Sautéed shrimp, smoked sausage, tomato cream (GF)
- Seared snapper, beurre rouge (GF)

Poultry

- Roasted chicken breast, thyme jus (GF)
- Confit duck leg, green peppercorn and orange sauce (GF)
- Braised chicken, red wine reduction, caramelized onions (GF, DF)

Beef

- Braised beef short rib
- 5 oz. Grilled filet of beef, wild mushroom sauce (GF)
- 6 oz. Grilled filet of beef, wild mushroom sauce (GF)
(add \$10 per person)

Sides *(choice of two)*

- Buttered potato purée (GF, V)
- Roasted fingerling potatoes (GF, DF, VE)
- Roasted curried cauliflower (GF, V)
- Creamy grits and parmesan cheese (GF)
- Savory bread pudding, roasted garlic, wild mushroom (V)
- Grilled market vegetables (GF, DF, VE)
- Roasted butternut squash, garlic butter (GF, V)
- Grilled broccolini, olive oil (GF, DF, VE)
- Roasted Campari tomatoes (GF, DF, VE)

Premier à la Carte Pairing Dinner

- Any beef/seafood combination *\$185 per person*
- Any poultry/seafood combination *\$180 per person*
- Any poultry/beef combination *\$175 per person*

Gluten Free: GF, Vegetarian: V, Vegan: VE, Dairy Free: DF

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Vegetarian + Vegan Entrées *Pricing based on main entrée selection*

- Grits cake, lentil and tomato stew, fried kale (GF, DF, VE)
- Herb and garlic farro, three bean succotash, fried rice cracker (DF)
- Vegetable pave, quinoa, tabbouleh, pacquillo pepper puree
- Egg noodle pasta primavera, pesto, baby zucchini, baby squash, baby carrots, Romanesco, cauliflower (DF)



Amuse Bouche:

Enhancement designed to be served prior to the first course

- Sixty-South salmon crudo with sesame seed crust (DF)
\$12.00 per person
- Chilled cucumber soup (GF, DF, VE) *\$12.00 per person*
- Thai beef salad (DF)
\$12.00 per person
- Chef's selection of sorbet (DF) (can also be served as an intermezzo) *\$6.00 per person*

Gluten Free: GF, Vegetarian: V, Vegan: VE, Dairy Free: DF



Specialty Station Dinners

Three stations - *\$140 per person*

Four stations - *\$150 per person*

Five stations - *\$160 per person*

Mexican

- Romaine salad, black beans, red peppers, red onions, cilantro, jicama, orange dressing
- Chicken enchiladas
- Mexican rice
- Borracho beans
- Texas Grill

Italian

- Italian cobb salad, chopped iceberg, cucumbers, roma tomatoes, cannellini beans, shaved red onions, roasted pancetta, red wine herb vinaigrette
- Tuscan grilled steak, roasted onions, brandy peppercorn sauce
- Tomato basil penne pasta
- Tuscan style vegetables

Asian

- Chinese chopped salad, Napa cabbage, sprouts, sugar snap peas, carrots, scallions, spiced chicken, sesame vinaigrette
- Miso seared white fish, lemon grass, garlic miso butter
- Fried rice, egg, edamame, baby corn
- Vegetable chow chow



Bistro

- Butter lettuce, endive salad, oranges, Roquefort, walnuts, olives
- Braised beef short ribs
- Bistro French fries, parsley, garlic
- Steamed asparagus, shaved Parmesan, chimichurri, lemon

Southern

- Chopped salad, tomatoes, smoked bacon, garbanzo beans, toasted Texas pecans, local goat cheese, buttermilk ranch
- Smoked brisket, house BBQ sauce
- Mashed sweet potatoes, brown sugar, sea salt
- Green beans, garlic, ham, fried onions

BBQ

- Egg, potato salad, parsley, green onion, chipotle mayo, spicy mustard
- Pork spareribs
- Four cheese mac, cornbread crust
- Green beans, bacon, red onions



Buffets

The Backyard Soiree

\$150 per person

Garden

- Tomato, cucumber, red onion salad, basil and parmesan vinaigrette (GF, V)
- Black-eyed peas, roasted peppers, grilled corn salad, cilantro lime vinaigrette (GF, DF, VE)
- Local farmed lettuces, steamed asparagus, lemon tarragon remoulade (GF, DF, V)

Texas Grill

- Chicken, mushroom, onion, green pepper, truffle lemon aioli (GF, DF)
- Hanger steak, zucchini, onion, eggplant, peppercorn sauce (GF, DF)
- Jumbo shrimp, onion, fennel, tomatoes, basil butter (GF)
- Grilled market vegetables, rosemary, sea salt (GF, DF, VE)
- Grilled corn on the cob jalapeño butter (V)
- Roasted potato wedges, garlic and herb butter (GF, VE)
- Green beans with bacon (GF, DF)
- Warm rolls, butter

Gluten Free: GF, Vegetarian: V, Vegan: VE, Dairy Free: DF

Lone Star Char & BBQ

\$150 per person

Soup and Salads

- Burnt ends and black bean chili (GF,DF)
- Egg, potato salad, parsley, green onion, chipotle mayo, spicy mustard (GF,DF)
- Kale, arugula salad, candid pecan, strawberries, cucumbers, red onions, agave, jalapeno dressing (GF,DF,VE)
- Texas coleslaw (GF,DF,V)

Smokin' (Choice of three)

- Beef brisket (GF, DF)
- Texas beef sausage (GF, DF)
- Smoked free range chicken (GF, DF)
- Pork spareribs (GF, DF)

Condiments

- Housemade BBQ sauce (GF, DF)
- Sweet pickles, spicy pickles (GF, DF)
- Pickled corn salad, chili peppers (GF, DF)
- Chopped onions, pickled onions (GF, DF)
- Texas toast, honey baked dinner rolls, sweet butter, chili butter

Sides (Choice of three)

- Four cheese mac, cornbread crust (V)
- Stewed collard greens, smoked sausage (GF, DF)
- Mashed sweet potatoes, brown sugar, sea salt (GF, V)
- Green beans, red onions, garlic (GF, DF)



Buffets

Texas Ranch & Gulf

\$162 per person

Farmed

- Pickled vegetables (GF, DF, VE)
- Broccoli slaw (GF, DF, V)
- Texas caviar (GF, DF, V)
- Steamed asparagus, shaved parmesan, chimichurri, lemon (GF)

Caught*

- Shrimp, crab, white wine cream sauce, grilled sourdough bread
- Carved whole grouper filet, herbs, seasonal aromatics (GF, DF)

Ranched*

- Smoked pork shoulder, braised collard greens (GF, DF)
- Carved beef tenderloin, mustard peppercorn sauce (GF, DF)

Sides*

- Classic risotto (GF, V)
- Wilted spinach, tomatoes, wild mushrooms, asparagus, zucchini, artichokes, local peas, shaved Parmesan, mozzarella, crumbled bacon, olive oil

*Chef attendant required. Additional fee applies.

Gluten Free: GF, Vegetarian: V, Vegan: VE, Dairy Free: DF

Children's Meals

\$25 per person

(available for guests under 12)

Choose one:

- Chicken fingers, ranch, BBQ sauce
- Grilled hamburger or cheeseburger
- Grilled cheese
- Cheese quesadilla
- Hot dog, traditional fixings

Choose one:

- French fries
- Fruit cup
- Macaroni & Cheese

beverages

Beverage Packages

Your Wedding Package includes a four-hour open beer and wine bar with a Celebratory Toast.

Wines

Cabernet Sauvignon, Archetype
Chardonnay, Archetype
Pinot Noir, Archetype
Rose, Chateau Ste Michelle
Sauvignon Blanc, Archetype
Sparkling, Michelle Brut

Beers

Budweiser, Bud Light
Sam Adams Seasonal
Truly Wildberry Hard Seltzer
Voodoo Ranger IPA
Whiteclaw Mango Hard Seltzer

Non-Alcoholic Beverages

Assorted Soft Drinks

Bar Enhancements

Four-Hour Select Package \$10
Four-Hour Premium Package \$16
Four-Hour Luxury Package \$23

Signature Cocktail

Offer your guests a personalized Signature Cocktail that matches your personality. Design your own cocktail or have our mixologist create something all for you. See your Catering Manager for pricing and more information.

*One bartender per 75 guests required
\$150 each*



desserts

Custom wedding cakes created on location by our talented Pastry Chef, Krista. We invite you to schedule a complimentary consultation to design your picture-perfect wedding and groom's cakes to compliment your wedding reception.





Dessert Station

\$16 per person

(choose four)

- Cinnamon churros, chocolate sauce
- Tiramisu
- Apple cobbler
- Dark chocolate eclairs, raspberry ganache
- Bourbon pecan tarts
- Lemon meringue tarts
- Maple buttermilk tarts
- Strawberry poppy seed shortcakes

extras



Late Night Bites

Priced per person based on sixty (60) minutes of service

Savory

Sliders

\$24 per person

(based on two pieces per person)

Smoked pulled chicken, beef

Street Tacos

\$23 per person

(based on two pieces per person)

- Chicken tinga
- Pork al pastor
- Mini soft corn tortillas
- Toppings: grilled onions, cilantro, picode gallo, lime wedges, guacamole, crème, Cotija cheese, green chili hot sauce, salsa verde, fire roasted salsa



Sweet

S'mores Station

\$23 per person

Traditional, non-traditional baked s'mores

- Graham shortbread, vanilla bean marshmallows, dark chocolate bark

Cookies & Milk

\$20 per person

- Chocolate milk shot glasses
- Cowboy cookies, triple chocolate cookies, snickerdoodles

Popcorn Trio

\$13 per person

- Sea salt, caramel, chocolate

Mini Cupcakes

\$16 per person

- Chocolate fudge, red velvet, bourbon Texas pecan, carrot cake, s'mores



Farewell Breakfasts

Texan Breakfast

\$49 per person

Priced per person based on ninety (90) minutes of service

- Freshly brewed coffee, decaf, and hot tea
- Orange juice, grapefruit juice, apple juice, cranberry juice
- Seasonal sliced fruit, berries, local Greek yogurt
- Plain bagels, Texas toast, buttermilk biscuits, local Texas jams, butter, butter croissants, bakeries
- Scrambled eggs, sides of shredded cheddar, house-made salsa (Egg whites upon request)
- Brisket hash, roasted potato, peppers, onions
- Blueberry granola deep dish pancakes, maple syrup
- Southern grits, cheddar, bacon, scallions
- Breakfast potatoes, smoked paprika



(Choice of two)

- Market vegetable frittata
- Texas country ham
- Applewood smoked bacon
- Texas smoked sausage





Farewell Breakfasts

Home Run Brunch

\$58 per person

Priced per person based on ninety (90) minutes of service

- Freshly brewed coffee, decaffeinated coffee, variety of herbal teas
- Orange juice, grapefruit juice, apple juice, cranberry juice
- Sliced seasonal fruits, assorted melons, seasonal berries, yogurts
- Texas roasted nuts, housemade granola
- Plain bagels, Texas toast, buttermilk biscuits, local Texas jams, butter, butter croissants, bakeries
- Imported and local meats and cheeses, breads and crackers mustards, local Texas jams
- Smoked salmon display, red onions, capers, sliced tomatoes, chopped hard boiled eggs

- Three grain salad, cucumbers, red onion, arugula, olives, cherry tomatoes, vinaigrette (V, GF, DF)
- Heirloom tomato and mozzarella, basil, balsamic reduction, Texas olive oil (GF)
- Display of grilled market vegetables
- Irish steel-cut oatmeal, raisins, brown sugar, cinnamon, Texas pecans (V, GF, DF)
- Southern grits, cheddar, bacon, scallions (GF)

Omelet Station

- Eggs, egg whites, tofu
- Tomato, spinach, peppers, onions, asparagus, artichokes, mushrooms
- Bacon, country ham, sausage
- Shredded cheddar cheese, smoked Gouda cheese, provolone, feta
- Southern fried chicken and waffles, chipotle maple syrup, whole grain honey mustard
- Roasted potatoes, smoked paprika, onions
- Applewood smoked bacon, pork sausage, chicken sausage links



Brunch Beverage Enhancements

Dress your Champagne Station**

\$26 per person

- Sparkling wine
- Sparkling cider
- Fresh squeezed orange juice, mango, peach, raspberry purees, fresh blueberries, strawberries



Bloody Mary Bar**

\$32 per person

Absolut Vodka, Absolut Pepper
Bloody Mary mix, olives, lemon wedges,
lime wedges, dill pickles, celery stalks, carrot sticks,
variety of hot sauces, spices

Beverage enhancements are designed for a maximum of 1.5 hours of service.

For each additional hour add \$10.00 per person.

info



Guidelines and Additional Information

Deposits and Payments:

A non-refundable deposit of 25% is required for all social events. The catering contract will outline deposits required. Full prepayment is required in advance. A credit card will be required to be on file and will be collected upon return of the signed contract.

Entertainment and Décor:

Events may be enhanced with decorations such as flowers, music, specialty linens, chairs, etc. Outside vendors are not allowed on property without approval by the hotel and the appropriate certification of insurance. All vendors will work with the Catering Manager on load in and load out times and scheduled deliveries. Nothing is permitted to be glued, taped or hung from the walls, floors, windows, or ceilings throughout the hotel.

Additional Power Requests:

Should your band, DJ, décor and/or production company request any dedicated additional power, there will be additional charges per 20 amp circuits needed. This service is provided by Encore.

Rigging

To maintain quality and to protect the Hotel, our clients and guests, outside audio-visual companies are not permitted to hang any equipment from the in-house fly points or other structural supports built into the facility. For liability considerations, Encore will qualify and perform all rigging and related services to include motors, trussing and labor calls.

Beverage Service

The Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced, as well as to any person, who, in the Hotel's judgment, appears intoxicated.

Food Preparation

Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Kindly communicate any details to your Catering Manager 10 business days in advance of your event. To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

Food Service

Based on your selections, all menu items are priced per person and are served for the following durations *(additional cost may be incurred for any service time extensions)*

Breakfast: One-Hour | Brunch, Lunch & Dinner: 1.5-Hours | Reception Stations: One-Hour | Package Receptions (tray pass/stationary): Two-Hours

Due to costs associated with preparation, additional charges per person will apply for buffet or plated service of 25 guests or less. For any menu supplements or à la carte additions, selections must be for 100% of the event guarantee. The Hotel will assist in sourcing any of your special food and beverage needs, however please note that 100% of the cost of the product will be charged directly to you. Labor fees will apply for all services where additional personnel are required or requested.

Taxes and Service Charge:

The Hotel will add a 25% taxable service charge, 1% facility fee and 8% sales tax. Prices are subject to change without prior notice. Alcohol has an 8.25% sales tax.

Kosher/Halal Meals:

Should you require kosher or halal meals, the Hotel can accommodate upon advance notice of five business days from your event. Meal types and components are subject to change based on the vendor's availability. The Hotel will source all kosher meals from a preferred vendor with comparable pricing.

Chef Attendants/Bartenders:

Where an attendant is indicated as required for the item marked on the buffet, an attendant fee of \$175 per attendant will be added. Bartender fees are \$175 per bartender. Cashier charges are \$150 per cashier.

Menu Printing:

Professional and custom menu printing for your function(s) is available with advance notice to your Catering Manager. Based on the quantity and specifications requested, charges will apply.

Vendor Meals:

Vendor meals can be provided to your vendors for \$60 per person. This will consist of a salad and plated hot entrée. Final count is due with your final guarantee of the event.

Outdoor Functions:

The decision to move a function indoors will be made no less than six hours prior to the event based on prevailing weather conditions and the local forecast. Amplified music needs to be at a reasonable level and needs to be turned off by 10pm.

Storage:

Storage space for outside audio-visual and production equipment is the sole responsibility of the outside audio-visual or production company. Due to fire codes, storage of any equipment in back hallways is strictly prohibited. The Hotel may have limited storage space available, but is under no obligation to provide such space.

Fire Watch:

The Hotel may require a fire watch for certain productions that can activate the Hotel fire alarm system. A fire watch must be ordered for all rehearsals and actual productions of these events. There are additional charges for a fire watch.

Vendor Insurance:

All vendors are required to have a valid certificate of insurance to be on property. Vendor Insurance policy is required to list the hotel as an additional insured. Policy shall specifically stage: Live! By Loews – Arlington TX and their respective parents, subsidiaries and affiliates are included as Additional Insureds. The Insurance protecting the Insured and Additional Insureds is primary and non-contributory with any other insurance carried by any of the Additional Insureds and contains a Waiver of Subrogation in favor of the Additional Insureds.

Guest Room Rates:

A minimum of 10 guest rooms, on any one night, are required to secure a block of rooms held at a discounted rate. Rates are determined by the dates selected and are confirmed upon contract signature. In addition to setting up a room block, we can create a Personalized Reservation web-page for your guests to make online reservations directly.