

A photograph of a bride and groom embracing at a wedding reception. The groom is seen from the back, wearing a dark suit. The bride is smiling and wearing a white wedding dress with a veil. Her hand is on the groom's shoulder, showing a diamond ring. The background is dark with warm, bokeh lights.

Wedding Menu

THE
Constellation
CLUB



Welcome The Constellation Club

Thank you for allowing The Constellation Club to take part in this exciting new chapter in your life! Our talented and experienced team members are eager to work with you to create the wedding of your dreams. The Constellation Club can host your intimate rehearsal dinner, lively engagement party, or a picture perfect ceremony followed by a reception to remember.

The Constellation Club offers one of kind, panoramic views of the DFW metroplex from the 26th floor of the Towers at Williams Square. We offer complimentary tables, chairs, in house floor length linen, and so much more.

Come see why numerous clients have named us a premier wedding venue. Contact our Private Events Department today to schedule your tour.



Ceremony of your dreams

CEREMONY FEE: 2,000 + +

OUTDOOR WATER PAVILION

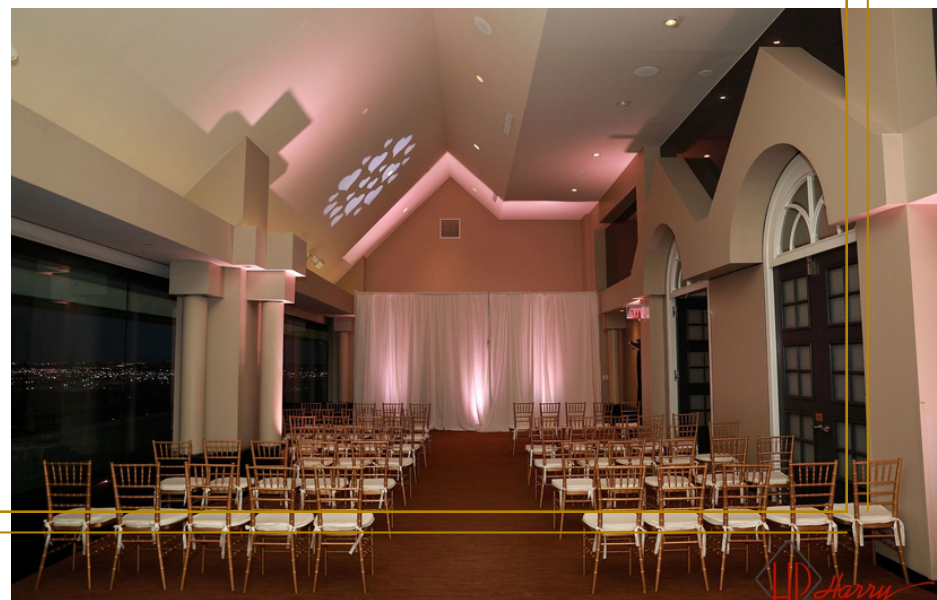
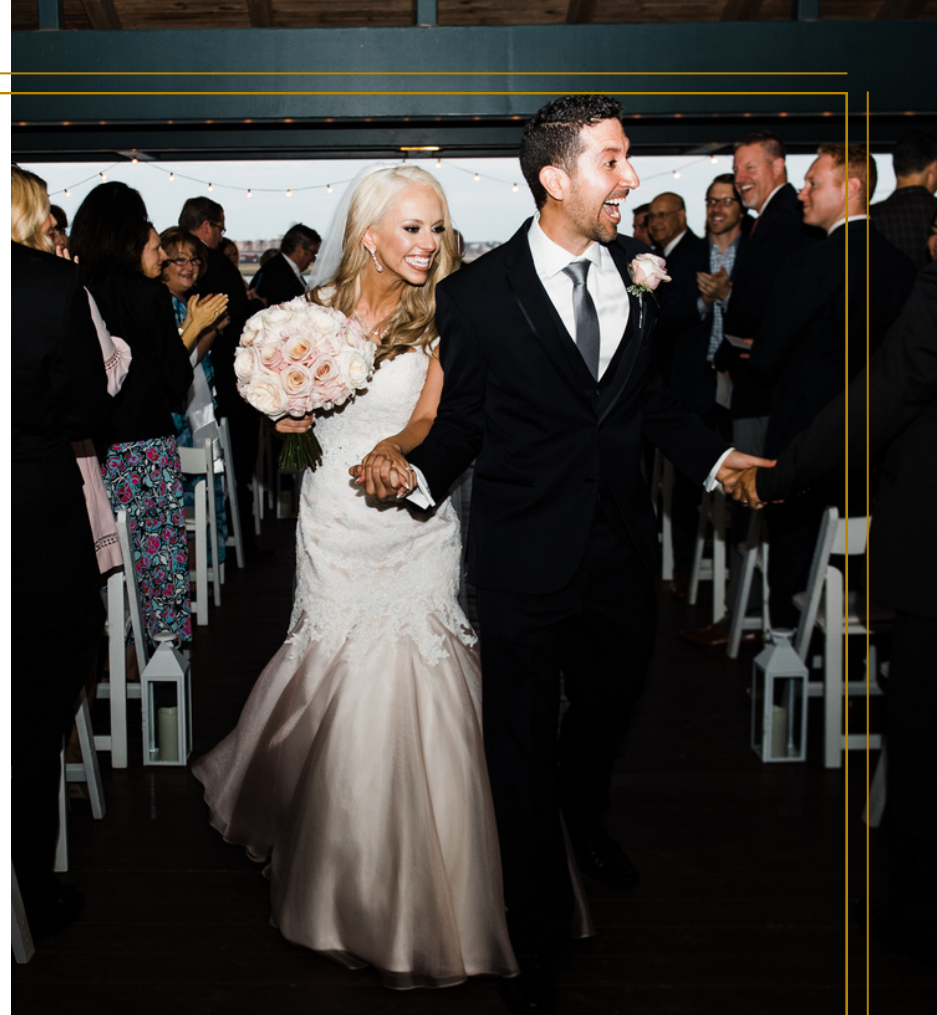
Includes:

- One hour rehearsal before the wedding
- One hour ceremony for up to 150 guests
- Complimentary white garden chairs
- Microphone & speaker

CONCORDE BALLROOM

Includes:

- One hour rehearsal before the wedding
- One hour ceremony for up to 125 guests
- Complimentary white pipe & drape
- Complimentary Chiavari chairs
- Microphone & speaker





Wedding Package One

115 PER PERSON ++

INCLUDES

- One hour cocktail time plus three hour reception time
- Non-alcoholic beverage service to include assorted sodas, iced tea, coffee
- Custom wedding cake
- Two hand-passed hors d'oeuvres
- Two entree dinner station with one salad, one soup, and two sides
- Mirror tiles and votive candles
- Tables, chairs, flatware, glassware
- Floor length poly linen and napkins in your choice of color



Wedding Package Two

140 PER PERSON ++

INCLUDES

- One hour cocktail time plus three hour reception time
- Non-alcoholic beverage service to include assorted sodas, iced tea, coffee
- Custom wedding cake
- Two hand-passed hors d'oeuvres
- Two course plated dinner to be picked from plated dinner options
- Mirror tiles and votive candles
- Tables, chairs, flatware, glassware
- Floor length poly linen and napkins in your choice of color





Small Wedding *Package*

FOR UNDER 50 GUESTS

110 PER PERSON ++

INCLUDES

- Four hour reception time
- Non-alcoholic beverage service to include assorted sodas, iced tea, coffee
- Two course plated dinner
- Custom Wedding Cake
- Mirror tiles and votive candles
- House linen and napkins
- Wireless microphone
- Tables, chairs, flatware, glassware





Hong D'oeuvre Selections

COLD SELECTIONS

Chilled Shrimp Cocktail Shooter

Smoked Salmon Tarter

Herb Mozzarella & Grape Tomato Skewer

Tomato & Roasted Garlic Bruschetta

Goat Cheese & Candied Pecan on Crostini

HOT SELECTIONS

Chicken Empanada, Cilantro Cream

Southwest Chicken Spring Roll

Grilled Teriyaki Beef Skewer

Coconut Shrimp, Ginger Sauce

Goat Cheese & Mushroom Artichoke Crostini

Beef Tenderloin and Bleu Cheese

Bruschetta





Stationed Dinner Options

Please select two from first course, two entrees, and two sides to be served.

SALAD & SOUP

Bacon Potato Chive | Wild Mushroom Soup | Tomato Bisque
360 Salad | Classic Caesar Salad

ENTREE

Grilled Chicken, Capers, Roasted Peppers
Roasted Beef Sirloin, Brandy Shallot
Seared Seasonal White Fish, Salsa Verde
Chicken Marsala, Mushrooms
Penne Pasta, Tomato Basil & Parmesan Sauce
Steamed Hong Kong Salmon

ACCOMPANIMENTS

Garlic Sautéed Green Beans
Roasted Butternut Squash
Roasted Medley of Vegetables
Mascarpone Whipped Potatoes
Sautéed Wild Mushrooms
Herb Roasted Fingerling Potatoes
Steamed Rice



Plated

Dinner Options

Please select one first course & one entree to be served.

SALAD

Artisan Romaine

Oueso Fresco, Blackberries, Candied Pecans, Citrus Vinaigrette

Petite Wedge Salad

Texas Bosque Bleu Cheese Crumbles, Cherry Tomatoes, Chopped Chives, Thick Cut Bacon, Shallot, Ranch Dressing

360 Salad

Local Greens, Spiced Pecans, Sun-Dried Cranberry, Feta Cheese, Tomatoes, Cucumber, Balsamic Vinaigrette

ENTREE

Pan Seared Salmon

Asparagus, Baby Potatoes, Beurre Blanc

Grilled NY Strip Steak

Heirloom Fingerling Potatoes, Green Beans, Shallot Peppercorn Sauce

Herb Grilled Chicken

Potato Gratin, Roasted Asparagus

Vegetarian Mushroom Orecchiette



DUAL ENTRÉE

Selection of a dual entrée is an additional \$25++ per guest when selecting a wedding package

Petit Filet & Grilled Shrimp

Broccolini, Whipped Truffle Potato

Herb Grilled Chicken & Seared Scallops

Roasted Fingerling Potatoes, Grilled Asparagus, Lemon Herb Butter

Enhancements

PRICED PER PERSON

FARM VEGETABLE CRUDITE | 22++

Buttermilk Herb & Blue Cheese Dip

CHARCUTERIE & CHEESE | 35++

Local Cheeses, Thinly Sliced Italian Cured Meats, Artisan Breads, Gourmet Crackers, Olives, Marinated Mushrooms

CHIPS & DIP | 25++

Chili con Oueso, Spinach Artichoke Dip, Tower Salsa, Guacamole, Tortilla Chips





Bar Packages

Bar packages may be purchased for your chosen length of time for all guests in attendance. Host is charged per person regardless of the amount ordered. No Alcoholic Beverages of any kind may be brought in or taken out of the Club.

\$175 BARTENDER FEE PER 75 GUESTS REQUIRED

TIER ONE

Domestic & imported beer + tier one wine & liquor

3 hours: 46 per person

4 hours: 57 per person

TIER TWO

Domestic & imported beer + tier two wine & liquor

3 hours: 54 per person

4 hours: 67 per person

TIER THREE

Domestic & imported beer + tier three wine & liquor

3 hours: 62 per person

4 hours: 77 per person



Beverages

DOMESTIC BEER

Coors Light, Miller Lite, Shiner Bock, Blue Moon

IMPORTED BEER

Corona, Heineken

TIER ONE

WINE:

Chandon Sparkling Wine
Mionetto Avantgarde Prosecco
Three Thieves Pinot Grigio
Joel Gott Sauvignon Blanc
Three Thieves Chardonnay
La Vieille Ferme Rose
Three Thieves Pinot Noir
Three Thieves Cabernet Sauvignon

LIQUOR:

New Amsterdam Vodka
New Amsterdam Gin
Conciere Bourbon
Conciere Whiskey
Dewar's White Label Scotch
Conciere Rum
Jose Cuervo Especial Silver Tequila

TIER TWO

WINE:

Domaine Ste Michelle Sparkling Wine
Avisi Prosecco
Cavit Pinot Grigio
Ferrar-Carano Fume Blanc
Ferrari-Carano Chardonnay
La Vieille Ferme Rose
Rickshaw Pinot Noir
Bonanza Cabernet Sauvignon
Murphy-Goode Merlot
Robert Mondavi Malbec

LIQUOR:

Tito's Handmade Vodka
Bombay Dry Gin
Evan Williams Bourbon
Jack Daniel's Whiskey
The Glenlivet 12 Scotch
Bacardi Superior Rum
Casamigos Repo Tequila

TIER THREE

WINE:

Mumm Sparkling Wine
Lunetta Prosecco
Veuve Yellow Label Champagne
Terlato Vineyards Pinot Grigio
Justin Sauvignon Blanc
Sonom-Cutrer Chardonnay
Vanderpump Rose
Belle Glos Clark & Telephone Pinot Noir
Justin Cabernet Sauvignon
Decoy Merlot
Montes Classic Malbec

LIQUOR:

Grey Goose Vodka
The Botanist Gin
Maker's Mark Bourbon
Woodford Reserve Whiskey
Dewar's 15yr Scotch
Bacardi 8yr Rum
Maestro Dobel Tequila



Beverages

CASH BAR

Guests are responsible for purchasing drinks.

HOST IS RESPONSIBLE FOR A \$150 CASHIER FEE AND A \$175 BARTENDER FEE PER 75 GUESTS.

CONSUMPTION BAR

Charged per beverage ordered. All beverages ordered will be charged to the master bill. Host selects beverage tier to be offered.

\$175 BARTENDER FEE PER 75 GUESTS REQUIRED

CASH BAR & CONSUMPTION BAR PRICING

Priced per drink. Prices listed below exclude tax and a 22% service charge.

Soda | 6

Domestic Beer | 8

Imported Beer | 9

Tier One Liquor & Wine | 12

Tier Two Liquor & Wine | 14

Tier Three Liquor & Wine | 18

Mineral Water | 8



The service of alcoholic beverages is regulated by the Texas Alcoholic Beverage Commission.

Mustang Ballroom

CAPACITY: 160 GUESTS

ROOM FEE: 2,000++





Policies

MINIMUM FOOD & BEVERAGE REQUIREMENTS

All private dining rooms have minimum food & beverage revenue requirements. Food and beverage items (exclusive of tax & service charge) will apply to the minimum. If actual charges do not meet the established food & beverage minimum, the difference will be charged as an unmet minimum.

DEPOSITS & PAYMENTS

A non-refundable deposit of 25% of the estimated cost is due upon contract signing to confirm your reservation. Remaining payment schedule for 2nd and final deposit will be outlined on your Private Event Agreement.

SERVICE CHARGE & SALES TAX

A taxable service charge of 22% and sales tax of 8.25% will be added to the final subtotal of the bill. This is in addition to any stated food and beverage minimum and room rental if applicable.

A close-up photograph of a bride's hands holding a bouquet of flowers. The bride is wearing a white wedding dress with a lace and beaded bodice. The bouquet consists of white and pink roses, greenery, and eucalyptus leaves. The background is a soft, out-of-focus white.

Policies

VENDORS

Vendor forms will need to be submitted for approval to your private events director no later than 14 days prior to your event. Your private event director is able to provide a Preferred Vendor List after event is confirmed.

GUARANTEES AND CANCELLATIONS

The guaranteed number of guests for your event must be submitted no later than 10 days prior to your event. Once the final guarantee is given, the number can be increased, however it cannot be decreased. If the guarantee number is not submitted, the estimated count will serve as the guarantee without any penalty. Should you exceed the guarantee, The Club will make every effort to serve your selections but reserves the right to substitute items of equal price & quality. Cancellations must be received in writing. If a cancellation of your event occurs, the following will be applied:

- 90-120 days before your event: 50% of the estimated costs
- 45-89 days before your event: 75% of the estimated costs
- Less than 45 days before your event: 90% of the estimated costs



Policies

PARKING

Guests may park in the East or West parking garages and enter the building via the skybridge connected to either garage or may valet park. Guests must present their parking ticket to the receptionist to receive validated parking. Garage parking validations are \$8 per car and valet validations are \$10 per car charged to the host's bill. After 6:00pm each weekday and all-day Saturday / Sunday, the ground floor doors are locked for security reasons, excluding the valet doors.

OVERTIME CHARGES

A standard event is four hours. Additional time may be purchased in one-hour increments of \$750

DAMAGE OR LOSS.

The Club is not responsible for any damage or loss to any items or valuables belonging to the event host, host's guests, or vendors prior to, during, or after any function. The Club reserves the right to inspect all private functions. Host is responsible for any damage done to facilities caused by their guests or vendors. A cleaning fee may be assessed if extensive cleaning is required in the club, or in any part of the building or its grounds.



THE Constellation CLUB

Let's Connect

5215 N O'Connor Blvd
26th Floor
Irving, Tx 75039

972.869.2266

All food and beverage purchases are subject to an automatic 8.25% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. *Menus and prices are subject to change. *Some restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved. 48531 0620 SS



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