



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

DALLAS/FORT WORTH MARRIOTT WESTLAKE

1301 Solana Blvd, Bldg 3, Westlake, TX 76262
T 817.430.5000 F 817.430.5094

WWW.MARRIOTT.COM/DALWL



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE DALLAS/FORT
WORTH MARRIOTT
WESTLAKE. OUR EXPERTS
WILL GO ABOVE AND
BEYOND TO MAKE YOUR
VISION, YOUR TASTES,
YOUR DREAMS COME
TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER
THAT EXCEEDS EVERY
EXPECTATION.

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, DALLAS/FORT WORTH MARRIOTT WESTLAKE WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

WEDDINGS AT DALLAS/FORT WORTH MARRIOTT WESTLAKE

ALL WEDDING PACKAGES INCLUDE:

Use of Designated Facility for Five Hours

All Tables, Chairs, and Table Settings

Floor Length Table Linens in Ivory or Black

Hotel Centerpieces

Complimentary Cake Cutting Service

Staging & Parquet Dance Floor

Special Rates for Out of Town Guests Based on Availability

Complimentary Self-Parking in the Hotel's Parking Garage for Guests

Marriott Certified Wedding Planner

Upgraded Guest Room for the Bride and Groom (based upon availability)

One VIP Amenity for the Bride and Groom

Earn Up to 60,000 Marriott Bonvoy Points



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR SPACES FOR THE PERFECT BACKDROP TO YOUR "I DOs."

CEREMONY RENTAL

Let us help make this the Wedding you have always dreamed of. We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your Wedding fairy tale perfect.

CEREMONY FEE - \$1,500.00

Our \$1,500.00 ceremony fee (exclusive of tax and service charge) includes:

- Use of the Terrace or Ballroom space for up to one hour
- White garden chairs (up to 200 chairs)
- Sign in area and gift table
- Rehearsal space the evening/day prior*

CEREMONY SOUND PACKAGE - \$250

The optional \$250.00 Ceremony Sound System package (exclusive of service charge and tax) includes:

- 2 speakers with stands and 6 channel mixer
- 1 wireless Lavalier Microphone for Officiant
- All cabling, Extension cords, and Power Strips



* REHEARSAL SPACE

Rehearsal Space is provided complimentary based on availability and ceremony rental package. Set up fees will be waived for banquet chairs and staging as long as the hotel is not required to set the room twice. Additional costs may be incurred depending on the complexity of the setup. It is the responsibility of the bride to specify a family member or hire a professional ceremony coordinator.

menu prices are subject to change without notice. Prices are subject to customary 25% service charge & 8.25 % sales tax.



YOUR PRE-RECEPTION

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOs" IN THE PERFECT SETTING AT DALLAS/FORT WORTH MARRIOTT WESTLAKE. WHETHER A COCKTAIL RECEPTION OR PASSED HORS D'OUVRES, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.

PRE - RECEPTION PACKAGES

Based on a one hour service time

THE STERLING COLLECTION - \$49

- A Selection of Domestic Cheeses with Fresh Fruit Garnish, Fresh Country Breads, Assorted Crackers
- Fresh Fruit Display
- Fresh Seasonal Vegetable Display with Dips
- Selection of Three Hot Hors D'Oeuvres (6 pieces per person)
- Complimentary Champagne Toast

THE GOLD SELECTION - \$56

- A Selection of Domestic Cheeses with Fresh Fruit Garnish, Fresh Country Breads, Assorted Crackers
- Fresh Seasonal Vegetable Display with Dips
- Selection of Two Hot Hors D'Oeuvres (4 piece per person)
- Complimentary Champagne Toast

- Carving station choice of:
(Carver fee of \$100 will apply)

- Roasted Pork Loin
- Herb Roasted Turkey Breast
- Smoked Prime Rib

- Pasta Station with one of the following:

- Tortellini Pasta with Zucchini, Roma Tomatoes and Basil with Pesto Sauce
- Penne Pasta with Italian Sausage, Peppers and Onions with Marinara Sauce
- Bowtie Pasta with Grilled Chicken, Spinach and Mushrooms in Alfredo Sauce

HOR D'OEUVRES SELECTIONS

(for Sterling and Gold Receptions only)

Chili Lime Chicken Kabob
Beef Satay with Mango Peanut Sauce
Miniature Beef Empanada
Vegetable Spring Rolls with Sweet and Sour Sauce
Coconut Shrimp with Orange Horseradish Marmalade
Potato and Vegetable Samosa
Lobster Mac and Cheese Bite
Tomato Bruschetta
Baby Caprese Skewer

Menus are priced per person.

All reception packages include freshly brewed regular and decaffeinated coffee, assorted gourmet hot teas and iced tea.

menu prices are subject to change without notice. Prices are subject to customary 25% service charge & 8.25 % sales tax.

PRE - RECEPTION A LA CARTE

Based on a two hour service time

RECEPTION DISPLAYS

(menus are priced per person)

Vegetable Crudité	\$7
Market Fresh Vegetables, Served with an Assortment of Savory Dips.	
Grilled Seasonal Vegetable Display	\$8
An Array of Marinated Frilled Vegetables Drizzled with Red Wine Vinaigrette.	
Fresh Fruit Display	\$7
Beautifully Displayed and Served with Honey and Yogurt Dressing	
Imported & Domestic Cheese	\$10
Served with Carr's Crackers and Assorted Breads	
Viennese Station	\$11
Includes Mini French Pastries, Chocolate Dipped Strawberries and Mini Cheesecakes	

SELF-SERVICE RECEPTION STATION

(Menus are priced per person. Stations & displays are priced & portioned as pre dinner appetizers)

Three Cheese Macaroni Station	\$14
Prepared with Shallots, Garlic, White Wine, Cream with your Selections of (3) Gourmet Cheeses: Aged Cheddar Cheese (Traditional), Fresh Gouda and Gruyere Cheese, Spicy Jack Cheddar Cheese	
Build Your Own Fajitas	\$16
Marinated Chicken and Beef, Warm Soft Tortillas, Guacamole, Sour Cream, Pico de Gallo, Cheese, and Homemade Salsa	
	+\$2 Add Shrimp
Caesar Salad	\$12
With Romaine Lettuce, Parmesan Cheese, and Garlic Croutons	
	+\$4 Add Chicken
Mediterranean Ensalada	\$12
with Romaine Lettuce, Kalamata Olives, Cherry Tomatoes, Cucumbers, Red Onion, Mint, Feta Cheese, and Toasted Pita Chip Croutons.	

ADDITIONAL HORS D'OEUVRES

(selections are priced per piece 25 piece minimum per selection)

Baby Caprese Skewer	\$4
Vegetable Spring Rolls with Sweet and Sour Sauce	\$4
Chorizo Empanada	\$6
Mini Crab Cake Supreme Deluxe	\$6
Chili Lime Chicken Kabob	
Coconut Shrimp with Orange Horseradish Marmalade	\$6
Chicken or Beef Satay with Mango Peanut Sauce	\$6

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YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING SPACES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

PLATED DINNER SERVICE

Menus are priced per person.

All plated dinners include dinner rolls, butter, freshly brewed regular and decaffeinated coffee, assorted gourmet teas and iced tea.

SALAD AND SOUP

(choice of 1)

Garden Fresh Salad

Mixed Greens, Cherry Tomatoes, Shredded Carrots, Cucumber and Croutons, Served with Pepper Cream Dressing

Caesar Salad

Crisp Romaine Lettuce with Parmesan Cheese, Garlic Croutons , Served with Creamy Caesar Dressing

Poached Pear Salad Upgrade

\$6

Field Greens, Gorgonzola Cheese, Toasted Walnuts and A Port Wine Infused Pear , Served with Port Wine Vinaigrette

Strawberry Spinach Salad Upgrade

\$4

Spinach Greens, Strawberries, Caramelized Almonds , Served with a Raspberry Vinaigrette

Tortilla Soup

Creamy Shrimp Bisque en Croute

\$6

STARCH

(choice of 1)

Roasted Garlic Mashed Potatoes

Oven Roasted Yukon Potatoes

Wild Rice Pilaf

Saffron Spinach Risotto

VEGETABLE

(choice of 1)

Roasted Baby Carrots

Roasted Root Vegetables

Asparagus

Broccolini & Roasted Tomato

PLATED ENTREES

Chicken Marsala

\$54

Seared Chicken Brest, Mushroom Marsala Sauce, Roasted Potato's, Roasted Carrots

Grilled Tuscan Pork Chops

\$55

Served with Chianti demi Glaze

Boneless Braised Short Ribs

\$58

With a Red Wine Reduction

Filet Mignon

\$65

Center Cut Filet, Steak Butter, Mashed Potatoes, Asparagus, Baby Cats

New York Strip Steak

\$58

Strip Steak, Steak Butter, Roasted Fingerling Potatoes, Brussel Sprouts

Herb Crusted Halibut

\$55

With Smoked Tomato Broth

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DUET GRILL PLATED DINNER ENTREES

Menus are priced per person.

SALAD AND SOUP

(choice of 1)

Garden Fresh Salad

Mixed Greens, Cherry Tomatoes, Shredded Carrots, Cucumber and Croutons, Served with Pepper Cream Dressing

Caesar Salad

Crisp Romaine Lettuce with Parmesan Cheese, Garlic Croutons , Served with Creamy Caesar Dressing

Poached Pear Salad Upgrade

\$6

Field Greens, Gorgonzola Cheese, Toasted Walnuts and A Port Wine Infused Pear , Served with Port Wine Vinaigrette

Strawberry Spinach Salad Upgrade

\$4

Spinach Greens, Strawberries, Caramelized Almonds , Served with a Raspberry Vinaigrette

Tortilla Soup

Creamy Shrimp Bisque en Croute

\$6

Menus are priced per person.

All plated dinners include dinner rolls, butter, freshly brewed regular and decaffeinated coffee, assorted gourmet teas and iced tea.

STARCH

(choice of 1)

Roasted Garlic Mashed Potatoes

Oven Roasted Yukon Potatoes

Wild Rice Pilaf

Saffron Spinach Risotto

VEGETABLE

(choice of 1)

Roasted Baby Carrots

Roasted Root Vegetables

Asparagus

Broccolini & Roasted Tomato

DUET PLATED ENTREES

Surf and Turf

\$74

Grilled Petite Filet Mignon with A Merlot Reduction Paired with Grilled Jumbo Shrimp

Filet and Halibut

\$73

Grilled Petite Mignon with Peppercorn Demi-Glace Paired with Seared Herb Halibut with Lemon Herb Cream

Filet and Chicken

\$72

Petite Filet Mignon with Port Wine Demi-Glace Paired with Pecan Crusted Chicken with Maple Reduction

Halibut and Chicken

\$70

Seared Halibut with Herb Beurre Blanc Paired with Medallions of Seared Chicken Breast with Wild Mushroom Ragout

menu prices are subject to change without notice. Prices are subject to customary 25% service charge & 8.25 % sales tax.

THE WESTLAKE DINNER BUFFET

Menus are priced per person.

Buffet includes dinner rolls and butter, freshly brewed regular and decaffeinated coffee, assorted gourmet hot teas and iced tea.

SALADS

(choice of two)

- Strawberry Spinach Salad with Raspberry Vinaigrette
- Mixed Green Salad with Red Wine Vinaigrette
- Caesar Salad with Parmesan Cheese and Creamy Caesar Dressing
- Mediterranean Salad with Balsamic Dressing

SIDE DISHES

(choice of three)

- Roasted Garlic Mashed Potatoes
- Oven Roasted Yukon Potatoes
- Wild Rice Pilaf
- Three Cheese Macaroni
- Roasted Baby Carrots
- Garden Vegetables
- Asparagus

ENTRÉES

- Beef Sirloin
- Pecan Crusted Chicken
- Herb Crusted Halibut
- Sliced Roast Beef

CARVING STATION

(carver fee of \$100 will apply)

- Herb Roasted Turkey Breast
- Roasted Pork Loin
- Beef Brisket

Choice of One Entrée or One Carving Station	\$71
Choice of Two Entrees	\$74
Choice of One Entrees and Carving Station	\$74
Choice of Two Entrees and Carving Station	\$78

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BRUNCH BUFFET

BRUNCH

Chilled Juice served Tableside

Diced Fresh Fruit and Cheese Display

Assorted Breakfast Breads and Muffins

Mixed Green Salad with Red Wine Vinaigrette and Peppercorn Dressing

SIDES

(Choice of 3)

Mexican Scrambled Eggs

French Toast

Garlic Parmesan Fingerling Potatoes

Brisket Hash

Herb Roasted Tomatoes

Three Cheese Macaroni

Orecchiette Pasta with Broccolini

ENTREES

(Choice of 2)

Herb Crusted Pork Chop

Airline Chicken Breast

Bourbon Glazed Chicken Thigh

Orange Glazed Halibut

CARVED MEAT:

(Choice of 1)

Smoke Prime Rib

Herb Roasted Turkey Breast

Roasted Pork Loin

Assorted Desserts

\$62 Per Person

(25 person minimum)

Menus are priced per person.

Buffet includes dinner rolls and butter, freshly brewed regular and decaffeinated coffee, assorted gourmet hot teas and iced tea.

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Bar Options

HOST BAR- consumption based bar, based on actual drink consumption. Please see host & cash bar menu for pricing.

OPEN BAR- flat fee per person for a specified time period, this allows you to know your alcohol costs up front.

WINE SERVICE- your guests will be asked by a server at the dinner table if they would like a glass of red or white wine.

Charges are per bottle.

Roasted tomato and leeks, finished with olive oil, roasted garlic and white wine

WELL BRAND GOLD STANDARD BAR

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeaters Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club, Jose Cuervo Traditional Silver Tequila, Courvoisier VS

CALL BRAND GOLD STANDARD BAR

Absolut Vodka, Captain Morgan Original Spiced Rum, Tanqueray Gin, Johnny Walker Red Label Scotch, Maker's Mark Bourbon, Jack Daniels Bourbon, Seagram's VO, 1800 Silver Tequila, Hennessy VS

LUXURY BRAND GOLD STANDARD BAR

Grey Goose Vodka, Mt. Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnny Walker Black Label Scotch, Knob Creek Bourbon, Crown Royal, Patron Silver Tequila, Hennessy Privilege VSOP

*All bars include Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Blue Moon, Shiner Bock, Revolver Blood & Honey, Corona, Heineken, Magnolia Grove Chardonnay, Merlot, Cabernet Sauvignon and Beringer White Zinfandel, Assorted Pepsi brand sodas, bottled waters and juices.

Bartender fee \$185.00 each- for (4) hours
\$40/hour after (4) hours
(one bartender per 75 guests recommended)

Cashier fee (cash bars only) \$185.00 each- for (4) hours
\$40/hour after (4) hours
(one cashier per 150 guests recommended)

menu prices are subject to change without notice. Prices are subject to customary 25% service charge & 8.25 % sales tax.

HOST & CASH BAR MENU

	Host	Cash
Luxury brand mixed drinks	\$13.00	\$14.00
Call brand mixed drinks	\$11.00	\$12.00
Domestic beer	\$8.00	\$9.00
Craft beer	\$9.00	\$10.00
Imported beer	\$9.00	\$10.00
Wine by the Bottle	\$48.00	\$15.00 (glass)
Soft drinks	\$6.00	\$6.00
Mocktails starting at	\$7.00	

OPEN BAR MENU

BEER & WINE OPEN BAR

First hour	\$24
2 hours	\$32
3 hours	\$40
4 hours	\$48

FULL OPEN BAR

	Call Brand	Luxury
First hour	\$32	\$36
2 hours	\$43	\$47
3 hours	\$55	\$59
4 hours	\$68	\$72

WINE LIST

The wines on this Progressive Wine Menu are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste. Wine selections are subject to change without notice.

Sparkling Wines & Champagnes

Freixenet, Blanc de Blancs , San Sadurni d' Anoya, Spain	\$36
LaMarca, Prosecco , Extra Dry, Veneto, Italy, NV	\$42
Mumm, Napa, Brut , "Prestige", Chef de Caves", Napa Valley, California	\$56
Moet & Chandon, Brut , "Imperial", Epernay, France, NV	\$98

Sweet Whites/Blush Wines

Magnolia Grove by Chateau St. Jean, Rose , California	\$38
Beringer, White Zinfandel , California	\$36
Chateau Ste. Michelle, Riesling , Columbia Valley, Washington	\$39

Lighter Intensity White Wines

Brancott Estate, Sauvignon Blanc , Marlborough, New Zealand	\$47
Magnolia Grove by Chateau St. Jean, Pinot Grigio , California	\$38
Meridian Vineyard, Chardonnay , California	\$36
Magnolia Grove by Chateau St. Jean, Chardonnay , California	\$38

Fuller Intensity White Wines

Chateau St. Jean, Chardonnay , North Coast, California	\$46
Sonoma Cutrer, Chardonnay , "Russian River Ranches", Sonoma Coast, California	\$46
Starmont, Chardonnay , Carneros, California	\$54

Lighter Intensity Red Wines

Alamos, Malbec , Mendoza, Argentina	\$46
Le Crema, Pinot Noir , Sonoma Coast, California	\$56
Meridian Vineyards, Merlot , California	\$36
Magnolia Grove by Chateau St. Jean, Merlot , California	\$38
St. Francis Vineyards, Merlot , Sonoma Valley, California	\$49
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon , California	\$38
Meridian Vineyards, Cabernet Sauvignon , California	\$38
Estancia, Cabernet Sauvignon , Paso Robles, California	\$52

Fuller Intensity Red Wines

Seven Falls, Cabernet Sauvignon , Wahluke Slope, Washington	\$56
Columbia Crest, Cabernet Sauvignon , "H3" Horse Heaven Hills, Washington	\$53

menu prices are subject to change without notice.

Prices are subject to customary 25% service charge & 8.25 % sales

tax.

HOTEL GALLERY



SGR (SOLANA GREAT ROOM)



LOBBY LIVING ROOM



GRAND BALLROOM



BALLROOM PRE FUNCTION



SOLANA BALLROOM



SOLANA TERRACE AND POOL

PARKING

Complimentary self-parking is available 24/7 in the hotel garage below the hotel. The elevator will take you straight into the hotel lobby.

GUEST COUNT GUARANTEE

A minimum guarantee of attendance is required at least 3 business days prior to your event and not subject to reduction. Within 3 business days of the event you may increase your guarantee up to 10%. If the guarantee is not provided 3 business days prior to the event, the expected number reflected on the sales agreement will be considered.

EVENT SPACE

Event space is subject to availability and not guaranteed until a signed contract and a deposit is received. Event space is reserved based upon your expected attendance. The hotel reserves the right to reassign space if the attendance decrease or increase numbers of attendees.

LINEN

The hotel offers black and ivory linens as a standard option. Specialty linens are available at an additional charge.

DECORATIONS

The hotel offers assistance with arranging décor and centerpieces through preferred vendors.

SERVICE CHARGE & SALES TAX

All menu items and prices are subject to change without notice until written guarantee is confirmed, food, beverage, room rental and audio visual equipment are subject to 25% taxable service fee and 8.25% state sales tax.

PAYMENT

A 25% non-refundable advance payment is due with a signed contract to confirm your event. Half of the full estimated balance is due 60 days prior to the event, with the final balance due 7 business days before the event

FOOD AND BEVERAGE

All food & beverage served in the event space is to be provided by the hotel. No food or beverage may be removed from the event. The hotel's alcohol beverage license prohibits any alcohol to be brought in to the banquet rooms or public areas by any client or guest.

AUDIO VISUAL

The Marriott Dallas/Fort Worth Westlake maintains an in-house audio visual department. The department offers exceptional audio visual equipment and services at competitive prices. The hotel is the only one that can rig equipment or items from the hotel's ceiling, with no exception.

SECURITY

The Marriott Dallas/Fort Worth Westlake does not assume responsibility for any items left unattended in any banquet space by guests or vendors.

GUEST ROOMS

Special rates for guest rooms are generally released 21 days prior to the event. After this time rates are based upon availability.



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM AIRPORT TRANSPORTATION AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

PREFERRED VENDORS

PHOTOGRAPHERS & VIDEOGRAPHERS

Harry Photo Photography
infor@harryphoto.com 817.354.8887

Allen Tsai Photography
info@allentsaiphotography.com 214.253.9482

The Mamones Photography
donandemily@themamones.com 310.595.0618

Hakim Sons
info@hakimsonsfilms.com 214.965.0101

EVENT PLANNERS

K.I. Weddings/Jignasa Patel
jignasa@kiweddings.com 972.896.3795

Navi K. Productions
director@navikproductions.com 512.740.5127

Weddings by Farah/Farah Modi-Shah
farahmodishah@gmail.com 469.298.8244

Electric Karma/Therese Cole-Hubbs
therese@electric-karma.com 281.705.9929

Amazing Events/Kristen Powell
kristenpowell27@gmail.com 214.455.5002

Jacqueline Events & Design/Jacqueline Hill
jacqueline@jacquelineevents.com 214.937.9108

Tie a Bow/Jennifer Barry Hines
tieabowdallas@att.net 972.740.9191

As You Wish/Rachel Burt
rachel@asyouwishevents.com 972.385.1706

FLORAL DESIGN

21 Parc/John Holstead & Steve Rogers
john@21parc.com 972.982.2311

Dr. Delphinium
customerservice@drdelphinium.com
214.522.9911

Bella Flora
emilyn@bellafloaofdallas.com
972.455.1200

BAKERIES

Fancy Cakes by Lauren
lauren@fancycakesbylauren.com
214.828.9030

Bronwen Cakes
bronwen@cakes.com 214.326.0233

Panini Bakery
paninibakery@yahoo.com 214.363.1225

MAKEUP & HAIR

Simply Beautiful by Meg
meg@simplybeautifulbymeg.com
814.360.7896

My Fabulous Faces
mayra@myfabulousfaces.com
214.789.8379

DJS & MUSICIANS

Bill Cody Party Time DJ
bill@partytimetexas.com 214.340.8000

Discovery DJ & Lighting/Jim Weisz
info@discoverydecorlighting.com
214.233.5193

DJ Riz Entertainment info@djrizent.com
214.724.3727

Astounding Sounds/Colby Logan
colby@astoundingsounds.com
214.418.9242

Specialty Sounds DJ/Tommy Evans
tommy@receptiondj.com 817.577.3595

iEntertainment/Cameron Fox
cameron@i-entertainment.net
214.642.6448

Walton Stout Band/Bill Downing
bill@thewaltonstoutband.com
214.415.4452

Encore Productions
michelle@encoreproductions.ws
972.675.0176

Anne Akerson, Harpist & Pianist
info@anneakerson.com 561.689.9199

Nick DiGennaro, Solo & Ensemble
nick@nickdmusic.com 972.392.8692

PREFERRED VENDORS

EVENT DESIGN & DECOR

Elegant Affairs/Suman Pai
elegantaffair@msn.com 817.483.0133

Marquee/Tiffany Bell
tbell@marqueerents.com 214.458.0178

Fauxcades
info@fauxcades.com 214.350.5082

BBJ Linen/Erin Ollendike
eollendike@bbjlinen.com 214.651.9020

Bebe's Décor/Bebe Demissie bebesinteriors@me.com
972.494.9436

TLC Event Rentals/Jay Cooper
jcooper@tlceventrentals.com 214.305.6326

Shag Carpet/Wendy
wendy@shagcarpet.com 214.742.5252

Lawson Event Rentals/Cassy Lawson
info@lawsoneventrentals.com 972.803.5113

PHOTO LOUNGE & GREEN SCREEN

Harry Photo Photography/Harry Harjabrata
Infor@harryphoto.com 817.354.8887

Picture This GreenScreen/Bruce Wolpert
bawolpert@yahoo.com 214.636.1237

Gladtower Live Productions/Jonathan Goldwater
jgoldwater@gladtowerliveproductions.com
972.690-0990

TRANSPORTATION

Executive Car Services/Brooke Davidson
brooke@ecslimo.com
972.385.2228

RideCentric
info@ridecentric.com 214.574.5900

MUV/Christian Wilkins
cwilkins@muvepeople.com
214.348.9898

Premier Transportation
214.370.7000

Wynne Transportation
972.915.7350

MISCELLANEOUS

Love Betty Designs/Kristina Grimm (Stationary)
hello@lovebettydesign.com 817.713.7340

Love Notes (Clergy Services)
lovenotesweddings@earthlink.net 817.917.5540

Sun Coast Salts/Joey Hoy Customized logo
salt scrub/body butter giveaways joey@suncoastsalts.com
409.497.2198

Our Very Favorite Chocolate Fountains/Mark Fox
469.569.5635