



THE WESTIN
GALLERIA
DALLAS

SAVOR THE EXPERIENCE



*All you need to do
to make your dreams
come true*



THE WESTIN GALLERIA DALLAS

13340 Dallas Parkway, Dallas, TX 75240
United States
T +1 972.934.9494
westinggalleriadallas.com

Cold Canapés

COMPRESSED WATERMELON WITH GOAT CHEESE \$9
with balsamic drizzle served in square cups with small wood forks

COFFEE-RUBBED BEEF TENDERLOIN \$10
with BBQ onion jam on crostini

ANTIPASTO BROCHETTE \$9
with EVOO and milled pepper

BOURSIN MOUSSE AND OAK-SMOKED SALMON CORNET \$10

THAI CHICKEN SALAD \$9
on Belgium endive with pickled scallions

HERBED GARLIC MOUSSE \$10
with Crab Louie on crostini

SEARED AHI TUNA \$10
drizzled with soy ginger and wasabi glaze wonton crisp

TEXAS BRUSCHETTA \$8
with house-made pico de gallo and cotija cheese

Hot Canapés

MINI MARYLAND CRAB CAKE \$11
with caper-lemon aioli

PETITE BEEF WELLINGTON \$9
with horseradish and parsley aioli

VEGETABLE SAMOSA \$9
with mango chutney

BACON-WRAPPED SCALLOP \$11
with dill beurre blanc

BRIE WITH PEAR AND ALMOND \$9
in phyllo purse

BEEF SATAY \$9
with spicy peanut dipping sauce

CHICKEN TIKKA \$9
with cumin and mint yogurt dipping sauce

GREEK LAMB MEATBALLS \$10
with ground lamb seasoned with shallots, feta cheese, parsley, cumin, allspice, served with tzatziki sauce

CHICKEN THAI SPRING ROLL \$9
with plum dipping sauce

POBLANO SOUP SHOTS \$8

LOBSTER BISQUE SOUP SHOTS \$8

THYME-SCENTED MUSHROOM SOUP SHOTS \$8

SCOTTISH CRAB BISQUE SOUP SHOTS \$9

MINI GRILLED CHEESE SANDWICH \$9
with English cheddar and onion marmalade

MINI GRILLED CHEESE SANDWICH \$9
with brie and mango chutney

ARANCINI RISOTTO BALLS \$9
with house marinara

BLACK BEAN EMPANADA \$9
with chipotle crema



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Plated Dinner

Price listed with main course includes Iced Tea, Starbucks® Coffee and Tazo® Teas

No more than (3) selections to be offered to guests prior to event

Final meal counts are due to the hotel (3) business days prior to the event

Escort Cards must be provided for each guest by last name in alphabetical order, noting designated entrée

Hotel can provide Escort Cards at \$3 per person

Salad (choice of one)

HAND-BLENDED BUTTER LEAF AND RED OAK LEAF SALAD GREENS

with heirloom tomato, three-hour lemon pickled cucumber, port salut and charred apple, served with champagne vinaigrette

CUCUMBER CYLINDER

filled with red and green oak leaf salad, marinated baby tomato compote, saffron-cured onion, Cashel blue cheese, served with Sherry vinaigrette

Entrée (choice of one)

STEEL-CHARRED BEEF TENDERLOIN

with port shallot reduction, chive, thyme-scented vegetable, double brie pomme purée

MP

FRENCHED CHICKEN BREAST

with cremini mushroom pearl onion demi, asparagus tips and petite carrot, Chardonnay sage risotto

\$68

SCOTTISH SALMON

with lemon soubise, dill, haricots verts, cherry tomato, white cheddar polenta

\$75

BRAISED BEEF SHORT RIB

with Shiner Bock espagnole, haricots verts, braised leek, sundried tomato and colcannon

\$77

TEXAS RED FISH

with hot sauce mousseline, broccolini, red cheddar grits, baby carrot

\$75

TANDOORI CAULIFLOWER STEAK (VEGAN)

with toasted faro and spinach marsala

\$55

CHOPPED ROMAINE

with charred corn, applewood-smoked bacon, sliced tomato, cucumber, cotija cheese, sea-salt-dusted smoked almonds and Chipotle lime vinaigrette

BABY ROCKET LEAVES

with red radicchio, crisp nashi pear, spiced walnuts, red pepper jam, served with balsamic vinaigrette

Duo Entrée Options

SHORT RIB AND CHICKEN

Braised beef short rib with shallot demi, accompanied with seared chicken breast with tomato jam, served with baby vegetables and roasted marble potatoes

\$82

HALIBUT AND CHICKEN

Pistachio-crust halibut filet with watercress nage, accompanied with steel-seared chicken breast with demi-glace, served with scallion-scented Yukon Gold mash, braised broccolini and charred baby tomatoes

\$88

TENDERLOIN AND CHICKEN

Char-grilled beef tenderloin with shitake demi, accompanied with sautéed chicken breast with caramelized onion and parsley beurre blanc, served with haricots verts, sweet red pepper strips and herb-roasted fingerling potatoes

MP

SHORT RIB AND SALMON

Slow-braised beef short rib with port demi, accompanied with steel-charred salmon fillet with dill soubise, served with asparagus tips, petite carrots and fingerling Lyonnaise potatoes

\$88

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Small Plates Reception \$78

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CHOPPED VEGETABLES AND SALAD GREENS

served in whiskey glasses with choice of burgundy garlic vinaigrette or habanero ranch

SOUP SHOTS

Curried cauliflower bisque

Heirloom tomato (*vegan*)

SMALL PLATES (*choice of four*)

Braised beef short rib with a candied shallot demi served with colcannon and mashed potatoes with kale

Roasted Scottish salmon stroganoff served with caramelized vegetable risotto

Griddled crab cake on parmesan with shoestring fries and sauce gribiche

Tandoori chicken with spinach marsala and naan

Portabella and spaghetti squash with tomato jam (*vegan*)

Firecracker shrimp and pistachio fried rice

Fried chicken tender with mashed potatoes and sriracha gravy



Texas Wedding \$80

Price listed with main course includes Iced Tea, Starbucks® Coffee and Tazo® Teas

PASSED (*choice of two*)

Poblano soup shots made from locally grown poblano peppers and Texas 1015 onions

Tortilla corn soup shots

Chicken flautas with avocado crema

Texas bruschetta with pico de gallo cotija cheese

Black bean empanada

Ancho chicken wings

GREENS

Tex-Mex chopped salad served in whiskey glasses with choice of jalapeño ranch or chipotle lime vinaigrette

CARVING*

Mesquite-smoked brisket carved to order and placed on a buttermilk biscuit with Dr Pepper BBQ sauce and horseradish pickle

TACO BAR (*all served from cast iron skillets*)

Chicken fajita with charred bell pepper

Beef short rib with caramelized onion

Portabella and poblano pepper

Hass avocado guacamole, crema, pico de gallo

Shredded lettuce, grated cheddar, shredded pepper jack, warm flour tortillas

DALLAS MACARONI (*all served from cast iron pots*)

Elbow macaroni in Shiner Bock and cheddar cheese sauce

Elbow macaroni in tomatillo Alfredo sauce

Served with the following toppings:

caramelized onions, pepper jack cheese, jalapeños
diced bacon, garden green peas, diced tomatoes
charred corn, chorizo and pico de gallo

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Wedding Tables

Price listed with main course includes Iced Tea, Starbucks® Coffee and Tazo® Teas

Menu One \$82

BABY ICEBERG WEDGES

with blue cheese and applewood-smoked bacon

ROMAINE HEARTS

with shaved parmesan and black pepper

WALDORF SALAD

with crisp apple, celery, vine-ripened grape and walnut

BEEFSTEAK TOMATO

with oregano with first press olive oil

MINTED CUCUMBER

with watercress

Entrée (choice of two)

PAN-SEARED SIRLOIN STEAK

basted in cognac-scented au poivre sauce

BREAST OF CHICKEN COQ AU VIN

with mushroom, bacon lardons and pearl onion

OVEN-ROASTED WILD HALIBUT

with bonne femme (seasonal)

FRESH GULF REDFISH CRAWFISH MOUSSELINE

BREAST OF CHICKEN FORESTIER

with wild mushroom and a fennel-scented pan jus

PAN-SEARED NEW YORK STRIP

with burgundy onion jam and side of horseradish béarnaise

Sides (choice of three)

POACHED JUMBO ASPARAGUS AND PETITE CARROT

with hollandaise sauce

CAULIFLOWER

in white cheddar moray au gratin

THYME-SCENTED ROASTED PETITE VEGETABLES

ROASTED BRUSSELS SPROUTS AND BUTTERNUT SQUASH

FINGERLING POTATO LYONNAISE

PARMESAN AU GRATIN TRIANGLES RUSTIC TOMATO JAM

LEMON-TARRAGON RISOTTO

Menu Two \$72

MIXED FIELD GREENS

with choice of ranch and house dressing

TRADITIONAL CAESAR SALAD

with chopped romaine, parmesan and rustic croutons

TOMATO AND CUCUMBER RELISH

in dill vinaigrette

ROASTED BEET AND CHARRED APPLE SALAD

Entrée (choice of two)

BRAISED BEEF SHORT RIB

with roasted shallot demi

OVEN-ROASTED TILAPIA

with leek and caper beurre blanc

PAN-SEARED CHICKEN

with shitake mushroom espagnole

ROASTED PORK LOIN

with apple onion reduction and herb-scented polenta

SLICED RIBEYE STEAKS

with caramelized onion demi

PAN-SEARED CHICKEN

with Spanish paprika beurre nage

Sides (choice of three)

BRAISED HARICOTS VERTS AND SUNDRIED TOMATO COMPOTE

CAULIFLOWER AU GRATIN

ROAST RED BLISS POTATOES

MIXED BABY VEGETABLES

STEAMED BASMATI RICE

with caramelized onion

GARLIC-SCENTED BROCCOLINI AND BABY CARROTS

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Bar on Consumption

HOSTED BAR ON CONSUMPTION

<i>Cordials and Cognac</i>	\$14
<i>Appreciated Brands Liquor</i>	\$14
<i>Favorite Brands Liquor</i>	\$12
<i>Familiar Red/White Wine</i>	\$12
<i>Imported Beer</i>	\$9
<i>Domestic Beer</i>	\$8

Bar Packages

APPRECIATED OPTION

Johnnie Walker Black, Jose Cuervo Silver, Bacardi Superior, Absolut, Bombay Sapphire, Crown Royal Jack Daniel's, Hennessy VSOP, Domestic and Imported Beer, Familiar Red and White Wine, Soft Drinks, Juice and Mineral Water

\$42 per person for 3 hours

\$51 per person for 4 hours

\$60 per person for 5 hours

FAVORITE OPTION

Johnnie Walker Red, Sauza Silver, Cruzan, Smirnoff Beefeater, Seagram's 7, Jim Beam, Hennessy VS Domestic and Imported Beer, Familiar Red and White Wine Soft Drinks, Juice and Mineral Water

\$37 per person for 3 hours

\$45 per person for 4 hours

\$47 per person for 5 hours

BEER AND WINE ONLY

Domestic and Imported Beer, Familiar Red and White Wine Soft Drinks, Juice and Mineral Water

\$34 per person for 3 hours

\$40 per person for 4 hours

\$47 per person for 5 hours

Bartenders are \$150 for a minimum of two hours, then \$50 for each additional hour the bar is open

One bartender per 75 guests

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