





# TIMELESS WEDDING PACKAGE



## RECEPTION STATION

Choice of One:

\*Items Containing Gluten

### CHARCUTERIE

*Soppressata*

*Prosciutto*

*Mortadella*

*Merguez*

*Fig Purée*

*House Mustard*

*Grilled French Bread, Grissini, Focaccia\**

*House Pickles*

### CHEESE

*Delice de Bourgogne Triple Cream, Brûlée Orange*

*Great Hill Blue Cheese, Roasted Pears, Thyme*

*Manchego, Figs, Quince*

*Smoked Almonds*

*Fresh Honeycomb*

*Water Crackers\**

*Lavash\**

*Grilled French Bread\**

### MEZZE

*Medjool Dates*

*Baby Vegetable Crudité*

*Lemon and Herb Olives*

*Baba Ganoush*

*Spinach and Artichoke Hummus*

*Cucumber, Fresh Feta, Tomato Salad*

*Falafel, Tahini*

*Warm Pita, Lavash\**

### VEGETABLE CRUDITÉ

*Rainbow Cauliflower*

*Heirloom Carrots*

*Broccolini*

*Toy Box Tomato*

*Patty Pan Zucchini and Squash*

*Asparagus*

*Buttermilk Ranch*

*Brazos Valley Blue Cheese Dressing*

*Roasted Red Pepper Hummus*

### SUSHI

*5 pieces per person*

*Spicy Tuna*

*Dragon*

*California\**

*Salmon Nigiri*

*Hamachi Nigiri*

*Warm Edamame, Sesame and Flaked Sea Salt*

*Soy Sauce\*, Pickled Ginger, Wasabi*

**10 ADDITIONAL**

BY LAND

THE ADOLPHUS  
1321 COMMERCE STREET  
DALLAS, TEXAS 75202

BY WIRE

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## PASSED SMALL BITES

*Choice of Four:*

*\*Items Containing Gluten*

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### COLD

*Spicy Abi Tuna, Mango, Seaweed Salad, Sesame Cone*

*Heirloom Tomato, Burrata, Basil, Toast\**

*Blini, Crème Fraîche, Caviar\**

*Tandoori Chicken Salad, Golden Raisins, Watercress, Toast Point\**

*Poached Gulf Shrimp, Preserved Lemon, House Cocktail Sauce*

*Antipasto Skewer*

*Compressed Watermelon, Whipped Feta, Mint*

*Smoked Wagyu Beef Tartare, Cured Egg Yolk, Grilled French Bread\**

*Compressed Cucumber, Smoked Salmon, Horseradish Crème Fraîche*

### HOT

*Coconut Lobster Tail Satay*

*Lump Crab Cake, Jalapeño Tartar, Toast Point \**

*Tempura Shrimp, Sweet Thai Chili Sauce\**

*Wild Mushroom Arancini\**

*Beef Wellington \**

*Reuben Panini, House Pickle\**

*Smoked Chicken Empanada, Avocado Crema\**

*Chicken and Lemongrass Potsticker \**

*Vegetable Samosa\**

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## STARTERS

Choice of One:

*\*Items Containing Gluten*

*Charred Corn, Lump Crab and Poblano Soup*

*Heirloom Tomato and Basil Soup, Smoked Mozzarella Crostini\**

*Kale Caesar Salad, Heirloom Tomatoes, Cured Egg Yolk, Parmesan Crisp, Caesar Dressing*

*Frisée and Watercress Salad, Crisp Pancetta, Soft Poached Egg, Toasted Focaccia, Roasted Shallot Vinaigrette\**

*Compressed Watermelon Salad, Arugula Pesto, Whipped Feta, Micro Mint*

*Little Gem and Lola Rosa Salad, Shaved Carrot, Breakfast Radish, Cured Tomato, Peppercorn Ranch Dressing*

*Braised Short Rib Ravioli, Sweet Peas, Arugula, Mushroom Ragout, Shaved Parmesan\**

### 6 ADDITIONAL

*Creole Gulf Shrimp, Smoked Cheddar Grits, Andouille, Green Tomato Relish*

### 7 ADDITIONAL

*Burrata Cheese, Prosciutto, Torn Basil, Sea Salt, Garlic Sourdough Toast\**

### 5 ADDITIONAL

*44 Farms Beef Carpaccio, Organic White Beech Mushroom, Shaved Pecorino, Fried Capers, Grilled Country Bread\**

### 10 ADDITIONAL

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## MAINS

*Choice of two proteins and a vegetarian selection*

*or*

*Choice of one duo plate and a vegetarian selection*

*\*Items Containing Gluten*

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### FROM THE LAND

*Pan-Roasted Free Range Chicken, Corn and Fingerling Potato Succotash, Green Beans, Heirloom Carrots*

*Boneless Beef Short Rib, Jalapeño and Corn Polenta, Roasted Oyster Mushrooms, Charred Shallots, Pea Tendrils*

*Grilled Filet Mignon, Au Gratin Potato, Grilled Asparagus, Heirloom Cauliflower*

### FROM THE SEA

*Cedar Plank Roasted Salmon, Broccolini, Leeks, Potato Confit, Beurre Blanc*

*Grilled Block Island Swordfish, Butter Poached Gnocchi, Black Garlic, Watercress, Globe Carrot, Grilled Asparagus\**

*Miso Marinated Chilean Sea Bass, Forbidden Rice, Lemongrass, Roasted Snap Peas, Sesame Seeds*

### FROM THE FARM

*Crispy Risotto, Warm Wild Mushroom Salad, English Peas, Spicy Romesco Sauce, Parmesan\**

*Compressed Tofu with Lemongrass, Baby Bok Choy, Coconut Rice*

*Sautéed Gnocchi, Broccolini, Cured Heirloom Tomato, Toasted Pine Nuts, Lemon and Garlic Cream Sauce \**

### PAIRINGS

*Cedar Plank Roasted Salmon, Petit Filet Mignon, Sour Cream and Chive Potato Purée, Grilled Broccolini, Preserved Lemon*

*Petit Filet Mignon, Pan-Roasted Free Range Chicken, Au Gratin Potato, Grilled Asparagus, Heirloom Cauliflower*

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## DESSERT

*Choice of Wedding Cake or Dessert*

*Custom Wedding Cake on Decorated Plate*

*Size appropriate, simple buttercream design*

*If you choose to purchase your cakes from an outside baker, a \$3.50 per person cake cutting and service charge will apply*

*\*Items Containing Gluten*

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### NEW YORK STYLE CHEESECAKE \*

*Blueberry Compote, Candied Lemon, Granola Crust*

### CHOCOLATE ANCHO POTS DE CRÈME \*

*Manjari Custard, White Chocolate Granola, Whipped Crème Fraiche*

### DARK CHOCOLATE CREMEUX \*

*Roasted Cherries, Chocolate Crunch, Dense Cocoa Cake*

### MANGO COCONUT PANNA COTTA \*

*Rum Roasted Pineapple, Crispy Phyllo, Mango Gelee*

### ROASTED BERRY BUCKLE \*

*Yogurt Gelato, Graham Crumble, Honey Sugar*

### SWEET POTATO MARSHMALLOW BREAD PUDDING \*

*Cinnamon Custard, Molasses Ice Cream, Toasted Marshmallow*

## RECEPTION AND DINNER PACKAGE

150 PER GUEST

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# CUSTOM RECEPTIONS





## PASSED SMALL BITES

*\*Items Containing Gluten*

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### COLD

*Spicy Abi Tuna, Mango, Seaweed Salad, Sesame Cone* 8

*Heirloom Tomato, Burrata, Basil, Toast\** 6

*Blini, Crème Fraîche, Caviar\** 8

*Tandoori Chicken Salad, Golden Raisins, Watercress, Toast Point\** 6

*Poached Gulf Shrimp, Preserved Lemon, House Cocktail Sauce* 7

*Antipasto Skewer* 6

*Compressed Watermelon, Whipped Feta, Mint* 6

*Smoked Wagyu Beef Tartare, Cured Egg Yolk, Grilled French Bread\** 7

*Compressed Cucumber, Smoked Salmon, Horseradish Crème Fraîche\** 7

### HOT

*Coconut Lobster Tail Satay* 8

*Lump Crab Cake, Jalapeño Tartar, Water Cracker\** 8

*Tempura Shrimp, Sweet Thai Chili Sauce\** 7

*Wild Mushroom Arancini\** 6

*Beef Wellington\** 7

*Reuben Panini, House Pickle\** 6

*Chicken and Lemongrass Potsticker\** 6

*Smoked Chicken Empanada, Avocado Crema\** 6

*Vegetable Samosa\** 6

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## RECEPTION STATION

4 station minimum when used as dinner. Minimum of 50 guests required per station, based on a minimum of 90 minutes of continuous service. All action stations must be based on the full guarantee.

\*Items Containing Gluten

### CHARCUTERIE

Soppressata

Prosciutto

Mortadella

Merguez

Fig Purée

House Mustard

Grilled French Bread, Grissini, Focaccia\*

House Pickles

19

### CHEESE

Delice de Bourgogne Triple Cream, Brûlée Orange

Great Hill Blue Cheese, Roasted Pears, Thyme

Manchego, Figs, Quince

Smoked Almonds

Fresh Honeycomb

Water Crackers\*

Lavash\*

Grilled French Bread\*

20

### MEZZE

Medjool Dates

Baby Vegetable Crudité

Lemon and Herb Olives

Baba Ganoush

Spinach and Artichoke Hummus

Cucumber, Fresh Feta and Tomato Salad

Falafel, Tahini

Warm Pita, Lavash\*

20

### VEGETABLE CRUDITÉ

Rainbow Cauliflower

Heirloom Carrots

Brocolini

Toy Box Tomato

Patty Pan Zucchini and Squash

Asparagus

Buttermilk Ranch

Brazos Valley Blue Cheese Dressing

Roasted Red Pepper Hummus

15

### RAW BAR

Shrimp Cocktail

Butter Poached Lobster Claws

Jonah Crab Claws

Island Creek Oysters on the Half Shell

Cocktail, Mignonette, Horseradish, Lemon

Micro Tabasco

32

### SUSHI

6 pieces per person

Spicy Tuna

Dragon

California\*

Salmon Nigiri

Hamachi Nigiri

Warm Edamame, Sesame and Flaked Sea Salt

Soy Sauce\*, Pickled Ginger, Wasabi

28

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## RECEPTION

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*A \$150 culinary attendant fee is required per 100 guests on each action station.*

*All action stations must be based on the full guarantee.*

*\*Items Containing Gluten*

### SALAD STATION

*Romaine, Kale, Spinach, Baby Greens*

*Your Choice of Protein:*

*Seared Blackened Tuna, Grilled Shrimp, Roasted Chicken*

*Carrot, Cucumber, Cherry Tomato, Sliced Radish, Chick Peas,  
Broccoli, Grilled Portobello Mushroom, Edamame, Avocado,*

*Hard Boiled Egg, Applewood Bacon, Sunflower Seeds,*

*Candied Pecans, Pistachio, Crumbled Blue Cheese,*

*Shaved Parmesan, Marinated Fresh Mozzarella*

*Jalapeño Agave Vinaigrette, Balsamic Vinaigrette,*

*Maytag Blue Cheese Dressing, Olive Oil, Red Wine Vinegar*

20

### PASTA

CHOOSE ANY THREE

*Rigatoni, Italian Sausage, Rapini, Burrata, Rustic Tomato Sauce*

*Ricotta Gnocchi, Fresh Peas, Spinach, Guanciale\**

*Pappardelle, Braised Short Rib, Oyster Mushroom, Arugula, Pecorino*

*Linguini, Fresh Clams, Alfredo*

*Penne, Ciliegine Mozzarella, Spinach  
Roasted Toy Box Tomatoes, Basil, Parmesan*

22

### FLATBREAD STATION

CHOOSE ANY THREE

*Tomato, Fresh Mozzarella, Torn Basil, Sea Salt\**

*Smoked Buffalo Chicken, Celery, Blue Cheese\**

*Broccoli Rabe, Italian Sausage, Red Chili Flakes\**

*Wilted Spinach, Wild Mushrooms, Fontina, Black Garlic Pesto\**

*Prosciutto, Artichoke, Arugula\**

22

### SLIDERS

CHOOSE ANY THREE

*Lamb, Feta, Olive, Mint, Tzatziki\**

*Wagyu, Bacon and Cheddar, Jalapeño Ketchup\**

*Lump Crab Cake, Grain Mustard Tartar\**

*Chicken BLT, Lemon Aioli\**

*Barbeque Brisket, Smoked Blue Slaw\**

*Bean and Grain, Hatch Chili Aioli\**

23

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## RECEPTION STATIONS

*Minimum of 50 guests required per station, based on a minimum of 90 minutes of continuous service.*

*A \$150 culinary attendant fee is required per 100 guests on each action station.*

*All action stations must be based on the full guarantee.*

*\*Items Containing Gluten*

### LIQUID NITROGEN ICE CREAM ACTION STATION

CHOOSE TWO ICE CREAM FLAVORS:

*Horchata Cinnamon*

*Roasted Pistachio*

*Lemon Buttermilk*

*Salted Dark Chocolate Chip*

*Spiked Eggnog*

CHOOSE TWO ACCOMPANIMENTS :

*Churros\**

*Warm Apple Pie\**

*Warm Mixed Berry Buckle\**

*Warm Caramel Banana Cake\**

*Warm Devil's Food Cake\**

*Warm Bourbon Pecan Pie\**

24

### DESSERT STATION

CHOOSE FIVE :

*Mini Éclairs\**

*Profiteroles\**

*Assorted Macarons\**

*Cannoli\**

*Caramel Chocolate Tarts\**

*Pecan Tarts\**

*Fresh Fruit Tart\**

*Petite Moon Pies\**

*S'mores Shooters\**

*Red Velvet Cupcakes\**

*Almond Panna Cotta*

*Assorted Truffles*

*Thin Mints\**

*Cranberry Bread Pudding\**

*Flourless Dark Chocolate Lava Cake*

26



## SMALL PLATE STATIONS

*An additional \$10 will be added to the per person menu price for groups smaller than 25 guests.*

*A \$150 culinary attendant fee is required per 100 guests on each action station.*

*All action stations must be based on the full guarantee.*

*\*Items Containing Gluten*

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### CREOLE SHRIMP AND GRITS

*Gulf Shrimp, Creole Butter Sauce, Toasted French Bread\**

20

### BRAISED SHORT RIB

*Sweet Pea and Black Garlic Gnocchi\*, Black Truffle, Mirepoix*

21

### PAN-ROASTED FREE RANGE CHICKEN

*Parsnip and Celery Root Purée, Carrot Butter, Pea Tendril*

\$18

### SLICED BEEF TENDERLOIN

*Au Gratin Potato, Creamed Spinach, Candied Shallot*

28

### SURF AND TURF

*Petit Filet Mignon, Grilled Shrimp, Heirloom Carrots*

35

### SMOKED BRISKET

*Jalapeño Macaroni & Cheese\*, Braised Collard Greens*

20

### WILD MUSHROOM RISOTTO

*Asparagus, Beech Mushrooms, Shaved Black Truffle, Parmesan Crisps*

\$18

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CUSTOM  
DINNERS



## STARTERS

Choose one:

*\*Items Containing Gluten*

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*Charred Corn, Lump Crab and Poblano Soup*

*Heirloom Tomato and Basil Soup, Smoked Mozzarella Crostini\**

*Lobster Bisque, Tarragon Crème Fraîche, Sweet Peas, Butter Poached Lobster*

*Frisée and Watercress Salad, Crisp Pancetta, Soft Poached Egg, Toasted Focaccia, Roasted Shallot Vinaigrette\**

*Kale Caesar Salad, Cured Egg Yolk, Parmesan Crisp, Creamy Caesar Dressing*

*Compressed Watermelon, Whipped Feta, Arugula Pesto, Micro Mint*

*Little Gem and Lola Rosa Salad, Shaved Carrot, Breakfast Radish, Cured Tomato, Peppercorn Ranch Dressing*

*Braised Short Rib Ravioli, Sweet Peas, Arugula, Mushroom Ragout, Shaved Parmesan\* 6 ADDITIONAL*

*Creole Gulf Shrimp, Smoked Cheddar Grits, Andouille, Green Tomato Relish 7 ADDITIONAL*

*Burrata Cheese, Proscuitto, Torn Basil, Sea Salt, Garlic Sourdough Toast\* 5 ADDITIONAL*

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## MAINS

When offering a choice of two mains, the higher price will prevail. Guarantee numbers of each due 72 working hours prior to event.

\*Items Containing Gluten

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### FROM THE LAND

*Pan-Roasted Free Range Chicken, Corn and Fingerling Potato Succotash, Green Beans, Heirloom Carrots* 75

*Boneless Beef Short Rib, Jalapeño and Corn Polenta, Roasted Oyster Mushrooms, Charred Shallots, Pea Tendrils* 78

*Grilled Filet Mignon, Au Gratin Potato, Grilled Asparagus, Heirloom Cauliflower* 95

### FROM THE SEA

*Cedar Plank Roasted Salmon, Broccolini, Leeks, Potato Confit, Beurre Blanc* 78

*Grilled Block Island Swordfish, Butter Poached Gnocchi, Black Garlic, Watercress, Globe Carrot, Grilled Asparagus\** 88

*Miso Marinated Chilean Sea Bass, Forbidden Rice, Lemongrass, Roasted Snap Peas, Sesame Seeds* 90

### FROM THE FARM

*Crispy Risotto, Warm Wild Mushroom Salad, English Peas, Spicy Romesco Sauce, Parmesan\** 74

*Compressed Tofu With Lemongrass, Baby Bok Choy, Coconut Rice* 70

*Sautéed Gnocchi, Broccolini, Cured Heirloom Tomato, Toasted Pine Nuts, Lemon and Garlic Cream Sauce\** 72

### PAIRINGS

*Cedar Plank Scottish Salmon, Petite Filet Mignon, Sour Cream and Chive Potato Puree, Grilled Broccolini, Preserved Lemon* 95

*Braised Short Rib, Pan Roasted Windy Meadows Chicken, Au Gratin Potato, Grilled Asparagus, Heirloom Cauliflower* 86

*Bone-In Filet Mignon, Butter Poached King Crab, Potato Puree, Garlic Confit, Heirloom Vegetables* 110

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## DESSERT COURSE

*Choice of Cake or Dessert*

*Custom Wedding Cake on Decorated Plate*

*Size appropriate, simple buttercream design*

*If you choose to purchase your cakes from an outside baker, a \$3.50 per person cake cutting and service charge will apply*

*\*Items Containing Gluten*

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### NEW YORK STYLE CHEESECAKE \*

*Blueberry Compote, Candied Lemon, Granola Crust*

### CHOCOLATE ANCHO POTS DE CRÈME \*

*Manjari Custard, White Chocolate Granola, Whipped Crème Fraiche*

### DARK CHOCOLATE CREMEUX \*

*Roasted Cherries, Chocolate Crunch, Dense Cocoa Cake*

### MANGO COCONUT PANNA COTTA\*

*Rum Roasted Pineapple, Crispy Phyllo, Mango Gelee*

### ROASTED BERRY BUCKLE \*

*Yogurt Gelato, Graham Crumble, Honey Sugar*

### SWEET POTATO MARSHMALLOW BREAD PUDDING\*

*Cinnamon Custard, Molasses Ice Cream, Toasted Marshmallow*

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## DINNER BUFFETS

*\*Items Containing Gluten*

### TEXAS STEAKHOUSE

*Lobster Bisque*

*Wedge Salad, Crisp Slab Bacon, Tomato, Radish, Blue Cheese Dressing*

*Baby Romaine, Focaccia Croutons\*, Shaved Parmesan, Creamy Caesar*

*Grilled Georges Bank Swordfish, Lump Crab, Lemon Butter*

*Jalapeño Bacon Wrapped Free Range Chicken Breast*

*Carved to Order Strip Loin  
\$150 Attendant Fee*

*Lobster Macaroni and Cheese\**

*Creamed Spinach*

*Grilled Asparagus, Shaved Parmesan*

*Wedding Cake\**

110

### AMERICANA

*Tomato Basil Soup*

*Baby Greens, Grilled Radicchio, Pepperoncini, Shaved Red Onion,  
Spicy Oregano Vinaigrette*

*Gala Apple, Thompson Grapes, Green Goddess, Toasted Walnut Salad*

*Garlic and Herb Roasted Windy Meadows Chicken*

*Braised Boneless Short Rib, Oyster Mushroom, Mirepoix*

*Cedar Plank Roasted Salmon, Rock Shrimp Butter*

*Sour Cream and Chive Mashed Potatoes*

*Green Beans and Caramelized Shallots*

*Wedding Cake\**

85

### TASTE OF ITALY

*Fire Roasted Vegetable Soup*

*Baby Greens, Grilled Radicchio, Pepperoncini, Shaved Red Onion,  
Spicy Oregano Vinaigrette*

*Heirloom Tomato, Fresh Mozzarella, Basil, White Balsamic Vinegar, Candied Shallot*

*Chicken Parmesan, Rustic Tomato Sauce\**

*Baked Ziti, Rapini, Chili Flakes\**

*Braised Short Rib, Roasted Garlic, Cremini Mushroom, Lemon Gremolata*

*Mascarpone Polenta*

*Grilled Broccoli Rabe*

*Wedding Cake\**

90

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## CAKES

*The perfect cake for the perfect occasion*

*\*Items Containing Gluten*

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### CAKE FLAVORS

*Vanilla Sponge\**

*Chocolate Sponge\**

*Chocolate Devil's Food\**

*Lemon\**

*Carrot\**

*Red Velvet\**

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### FILLING FLAVORS

*Milk Chocolate Mousse*

*White Chocolate Mousse*

*Chocolate Ganache*

*Italian Buttercream*

*Vanilla Mousseline*

*Lemon Curd*

*Mocha Buttercream*

*Cream Cheese Icing*

*Hazelnut Praline Mousseline*

*Roasted Coconut Buttercream*

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### SEASONAL FRUITS AND JAMS

*Strawberry*

*Raspberry*

*Blackberry*

*Apricot*

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### ICING

*Italian Buttercream*

*Ganache*

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LATE  
NIGHT



## LATE NIGHT BITES

Choice of One:

\*Items Containing Gluten

### TATER TOT BAR

*House-Made Regular and Sweet Potato Tots*

*Cheese Curds, Smoked Burnt Ends, Veal Glace*

*Texas Chili, Queso Blanco, Sour Cream,*

*Snipped Chives, Sliced Jalapeño, Shredded Pepper*

*Jack and Cheddar Cheese*

16

### SLIDERS & FRIES

*Texas Wagyu Beef Sliders\*, Applewood Smoked Bacon,*

*Smoked Cheddar Cheese, Hand Cut French Fries served with*

*Jalapeño Ketchup and Flaked Sea Salt*

18

### TACO STAND

CHOOSE ANY TWO

*Egg and Cheddar*

*Egg, Chorizo, Cilantro, Cotija Cheese*

*Egg and Breakfast Potato*

*Egg, Smoked Brisket, Cheddar*

*Smoked Brisket, Queso Fresco, Micro Cilantro, Corn Tortilla*

*Shredded Achiote Roasted Chicken, Charred Corn,  
Smoked Poblano Cream, Cotija Cheese*

*Fire Roasted Salsa, Salsa Verde, Guacamole, Tabasco, Cholula Hot Sauce*

15

### FLATBREAD STATION

CHOOSE ANY THREE

*Tomato, Fresh Mozzarella, Torn Basil, Sea Salt\**

*Smoked Buffalo Chicken, Celery, Blue Cheese\**

*Broccoli Rabe, Italian Sausage, Red Chili Flakes\**

*Wilted Spinach, Wild Mushrooms, Fontina, Black Garlic Pesto\**

*Prosciutto, Artichoke, Arugula\**

16

### CHICKEN BISCUIT

*Individual Chicken Biscuits\**

*Jalapeño Jelly, Roasted Garlic Aioli, or Honey Butter*

8

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## LATE NIGHT BITES

*Minimum of 50 guests required per station, based on a minimum of 90 minutes of continuous service.*

*A \$150 culinary attendant fee is required per 100 guests on each action station.*

*All action stations must be based on the full guarantee.*

*\*Items Containing Gluten*

### LIQUID NITROGEN ICE CREAM ACTION STATION

CHOOSE TWO ICE CREAM FLAVORS:

*Horchata Cinnamon*  
*Roasted Pistachio*  
*Lemon Buttermilk*  
*Salted Dark Chocolate Chip*  
*Spiked Eggnog*

CHOOSE TWO ACCOMPANIMENTS :

*Churros\**  
*Warm Apple Pie\**  
*Warm Mixed Berry Buckle\**  
*Warm Caramel Banana Cake\**  
*Warm Devil's Food Cake\**  
*Warm Bourbon Pecan Pie\**

24

### DESSERT STATION

CHOOSE FIVE :

*Mini Éclairs\**  
*Profiteroles\**  
*Assorted Macarons\**  
*Cannoli\**  
*Caramel Chocolate Tarts\**  
*Pecan Tarts\**  
*Fresh Fruit Tart\**  
*Petite Moon Pies\**  
*S'mores Shooters\**  
*Red Velvet Cupcakes\**  
*Almond Panna Cotta*  
*Assorted Truffles*  
*Thin Mints\**  
*Cranberry Bread Pudding\**  
*Flourless Dark Chocolate Lava Cake*

26

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BEFORE AND AFTER  
THE BIG DAY



## GETTING READY

*All buffets include 90 minutes of continuous service. An additional \$10 will be added to the per person menu price for groups smaller than 25 guests.*

*\*Items Containing Gluten*

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### GIRLS GETTING READY

*Grilled Vegetable Salad, Balsamic Vinaigrette*

*Compressed Watermelon Salad, Jalapeño, Mint*

*Mixed Greens Salad, Watermelon Radish, Cucumber, Carrot, Artichoke, Lemon Herb Vinaigrette*

*Assorted Finger Sandwiches:*

*Curry Chicken Salad, Golden Raisins, Almond, Profiterole\**

*Smoked Turkey, Cheddar, Pea Tendril\**

*Assorted Macarons*

*Chocolate Truffles*

35

### GUYS GETTING READY

*Classic Caesar Salad, Parmesan, Garlic Croutons, Creamy Caesar Dressing*

*Cheddar Bacon Slider, House Ketchup\**

*Ranch Dusted Wedge Fries*

*Pepperoni, Italian Sausage Flatbread\**

*Shredded Achiote Roasted Chicken, Charred Corn, Smoked Pico de Gallo, Smoked Poblano Crema, Cotija, Corn Tortilla*

*S'mores, Chocolate Chip Cookies\**

35

BY LAND

THE ADOLPHUS

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BY WIRE

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## THE MORNING AFTER

All buffets include freshly brewed Oak Cliff coffee and Twinings iced tea. All buffets include 90 minutes of continuous service. The following menus are available from 11am-2pm. An additional \$10 will be added to the per person menu price for groups smaller than 25 guests. May add Mimosas for \$10 per glass

*\*Items Containing Gluten*

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### BRUNCH

*Individual Mojito Fruit Salad*

*Lemon Pound Cake, Banana Walnut Bread, Coffee Cake \**

*House-Made Bagels, Vital Farms Butter, Traditional and Low-Fat Cream Cheese\**

*Sliced Smoked Salmon, Egg White, Yolk, Onion, Capers and Sliced Tomato*

*Individual Shrimp Cocktail*

*Assorted Melons and Golden Pineapple*

*Individual Quiche Lorraine\**

*Cinnamon Swirl Brioche French Toast, Maple Syrup, Powdered Sugar\**

*Fluffy Scrambled Eggs, Cheddar Cheese*

*Applewood Smoked Bacon, Smoked Sausage*

*Crispy Breakfast Potatoes Roasted Poblano*

### CHOICE OF ONE ACTION STATION

*Action Station attendants are \$150 each. 1 attendant per 50 guests*

### CHEF ATTENDED OMELET ACTION STATION

*Whole Eggs, Egg Whites,*

*Sausage, Chorizo, Bacon, Ham,*

*Mushroom, Spinach, Bell Pepper, Onion, Avocado, Tomato,*

*Shredded Cheddar, Feta, Cotija Cheese,*

*Salsa Verde, Salsa Roja*

### AVOCADO TOAST STATION

*Toasted House-Made Ciabatta\*, Avocado, Tomato Pulp*

*Soft Poached Vital Farms Egg, Aleppo, Sea Salt*

### LOX AND BAGELS STATION

*House Made Bagels\*, Cream Cheese,*

*Smoked Lox, Capers, Hard Boiled Egg, Tomato, Red Onion*

### EGGS BENEDICT STATION

*House Made English Muffins\*, Canadian Bacon,*

*Soft Poached Vital Farms Egg, Hollandaise Sauce, Smoked Paprika*

65

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*\*Items Containing Gluten*

### THE ADOLPHUS

*House-Made Croissants\*  
Raspberry Jelly, Orange Marmalade*

*House-Made Bagels\*, Vital Farms Butter,  
Traditional, Chive, and Smoked Salmon Cream Cheese*

*Assorted Melons and Golden Pineapple*

*Greek Yogurt Parfaits  
House Made Granola\*, Seasonal Berries*

*Steel-Cut Irish Oatmeal  
Brown Sugar, Golden Raisins, Almonds*

#### CHOOSE TWO PROTEINS

*Applewood- Smoked Bacon  
Country Sausage Links  
Chicken and Apple Sausage  
Grilled Ham Steaks  
Peameal Bacon  
Turkey Sausage Patties*

#### CHOOSE TWO STYLES OF EGG

*Fluffy Scrambled Eggs  
Egg Frittata  
Basil, Mozzarella, Tomato, Wilted Spinach  
Individual Quiche Lorraine\*  
Individual Grilled Vegetable Quiche\*  
Chilaquiles, Salsa Verde, Shredded Cheddar  
Breakfast Egg Bites- Your Choice of the Following:  
Egg, Chorizo, Cheddar, Aleppo Chili  
Egg, Sausage, Feta, Rosemary  
Egg, Brisket, Onion  
Egg Whites, Tomato, Spinach, Feta*

#### CHOOSE ONE STYLE OF POTATO

*Crispy Potatoes,  
Roasted Poblano, Caramelized Onion  
Yukon Gold Potatoes,  
Chorizo, Garlic, Fresh Cilantro  
Papas Bravas,  
with Garlic Aioli  
Skillet Potatoes,  
Wild Mushroom, Spinach, Roasted Pepper*



## THE MORNING AFTER

All lunch buffets include freshly brewed Oak Cliff coffee and Twinings iced tea. All buffets include 90 minutes of continuous service.

An additional \$10 will be added to the per person menu price for groups smaller than 25 guests.

*\*Items Containing Gluten*

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### READY MADE DELI

*Chicken Noodle Soup\**

*Baby Spinach Salad, Grape Tomato, Red Onion, Shaved Carrot, Lemon Poppy Seed Vinaigrette*

*Shaved Brussels Sprouts, Pomegranate, Crispy Shallot*

*Individual Bags of Pretzels\* and Potato Chips*

*Dill Pickle Spears*

*S'Mores Shooters\**

*Strawberry Short Cake\**

56

*Choose Any Three Sandwiches:*

### HOT SANDWICHES

*Reuben Panini\**

*Shrimp Po' Boy\**

*Sourdough Grilled Cheese with Bacon\**

*Smoked Beef Brisket Panini\**

### COLD SANDWICHES

*Smoked Turkey, Applewood Bacon, Avocado, Chipotle Aioli,  
Pea Shoots, Pretzel Roll\**

*Citrus Tuna Salad, Cucumber, Brioche\**

*Curried Vegetable Wrap\**

*Italian Cold Cut Sub\**

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# BEVERAGE PACKAGES



## HOSTED HOURLY PACKAGES

*An hourly bar allows your guests to have unlimited consumption while allowing the host to have an exact cost per person in advance. This beverage package includes beer, wine, champagne, spirits, soft drinks and water.*

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### GOLD

#### WINE

*Belstar Cuvée Rosé, NV, Prosecco, Italy  
Tangent, Sauvignon Blanc, Edna Valley, California  
Pip, Chardonnay, Sonoma Coast, California  
Poppy, Pinot Noir, Monterey, California  
Broadside, Cabernet Sauvignon, Paso Robles, California*

#### SPIRIT

*Tito's Vodka  
Mount Gay Silver Rum  
Ford's Dry Gin  
Cazadores Blanco Tequila  
Buffalo Trace Bourbon  
George Dickel Rye  
Dewar's White Label Scotch*

#### BEER

*Bud Light, 4.2% ABV, St. Louis  
Stella Artois, 5.0% ABV, Belgium  
Paulaner Hefeweizen, 5.5% ABV, Munich  
Sierra Nevada Torpedo Extra IPA, 7.2% ABV, Chico  
Shiner Bock, 4.4% ABV, Shiner  
Guinness, 4.2% ABV, Dublin*

#### HOURS

*1 Hour 28  
2 Hours 36  
3 Hours 44  
4 Hours 52  
5 Hours 60*

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## HOSTED HOURLY PACKAGES

An hourly bar allows your guests to have unlimited consumption while allowing the host to have an exact cost per person in advance. This beverage package includes beer, wine, champagne, spirits, soft drinks and water.

### PLATINUM

#### WINE

*Szigeti, Gustav Klimt, Blanc de Blancs, Brut, Neusiedlersee, Austria*  
*Bieler Family Wine, Daisy, Pinot Grigio Blend, Washington*  
*Domaine Drouhin-Vaudon, Chardonnay, Chablis, France*  
*Fossil Point, Pinor Noir, Edna Valley, California*  
*Fortnight, Cabernet Sauvignon, Napa Valley, California*

#### SPIRIT

*Ketel One Vodka*  
*Caña Brava Rum*  
*Plymouth Gin*  
*Cabeza Blanco Tequila*  
*Bulleit Bourbon*  
*Rittenhouse Rye*  
*Glenlivet 12 yr Speyside*

#### BEER

*Choice of Local or Craft:*

#### LOCAL

*Karbach, Love Street Kölsch, 4.9% ABV, Houston*  
*Deep Ellum, Dallas Blonde, 5.2% ABV, Dallas*  
*Local Buzz, Four Corners, 5.2% ABV, Dallas*  
*Community, Mosaic IPA, 8.6% ABV, Dallas*  
*Oak Highlands, Freaky Deaky Tripel, 10.0% ABV, Dallas*  
*Lakewood, Temptress Milk Stout, 9.1% ABV, Dallas*

#### CRAFT

*Pilsner Urquell, 4.4% ABV, Czech Republic*  
*Czechvar Lager, 5.0% ABV, Czech Republic*  
*Hoegaarden White, 4.9% ABV, Belgium*  
*Dogfish Head, 60 minute IPA, 6.0% ABV, Delaware*  
*Left Hand Milk Stout, 6.0% ABV, Colorado*  
*Duvel Tripel Hop, 9.5% ABV, Belgium*

#### HOURS

*1 Hour 35*  
*2 Hours 43*  
*3 Hours 51*  
*4 Hours 59*  
*5 Hours 67*

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## WINE & BEER PACKAGES

An hourly bar allows your guest to have unlimited consumption while allowing the host to have an exact cost per person in advance. All Beverage packages include beer, wine, champagne,

### BRONZE

#### WINE

*Belstar, Cuvée Rosé, NV, Prosecco, Italy*  
*Tangent, Sauvignon Blanc, Edna Valley, CA*  
*Pip, Chardonnay, Sonoma Coast, California*  
*Poppy, Pinot Noir, Monterey, California*  
*Broadside, Cabernet Sauvignon, Paso Robles*

### FAVORITES

*Bud Light, 4.2% ABV, St. Louis*  
*Stella Artois, 5.0% ABV, Belgium*  
*Paulaner Hefeweizen, 5.5% ABV, Germany*  
*Sierra Nevada Torpedo Extra IPA, 7.2% ABV, Chico*  
*Shiner Bock, 4.4% ABV, Shiner*  
*Guinness, 4.2% ABV, Ireland*

#### HOUR

2 Hours 27  
3 Hours 36  
4 Hours 45  
5 Hours 54

### SILVER

#### WINE

*Szigeti, Gustav Klimt, Blanc de Blancs, Brut, Neusiedlersee, Austria*  
*Bieler Family Wine, Daisy, Pinot Grigio Blend, Washington*  
*Domaine Drouhin-Vaudon, Chardonnay, Chablis, France*  
*Fossil Point, Pinot Noir, Edna Valley, California*  
*Fortnight, Cabernet Sauvignon, Napa Valley, California*

### LOCAL

*Karbach, Love Street Kölsch, 4.9% ABV, Houston*  
*Deep Ellum, Dallas Blonde, 5.2% ABV, Dallas*  
*Local Buzz, Four Corners, 5.2% ABV, Dallas*  
*Community, Mosaic IPA, 8.6% ABV, Dallas*  
*Oak Highlands, Freaky Deaky Tripel, 10.0% ABV, Dallas*  
*Lakewood, Temptress Milk Stout, 9.1% ABV, Dallas*

### CRAFT

*Pilsner Urquell, 4.4% ABV, Czech*  
*Czechvar Lager, 5.0% ABV, Czech*  
*Hoegaarden White, 4.9% ABV, Belgium*  
*Dogfish Head, 60 minute IPA, 6.0% ABV, Delaware*  
*Left Hand Milk Stout, 6.0% ABV, Colorado*  
*Duvel Tripel Hop, 9.5% ABV, Belgium*

#### HOUR

2 Hours 30  
3 Hours 39  
4 Hours 48  
5 Hours 57

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## À LA CARTE

### SPIRITS

#### GOLD

*Tito's Vodka*  
*Mount Gay Silver Rum*  
*Fords Dry Gin*  
*Cazadores Blanco Tequila*  
*Buffalo Trace Bourbon*  
*George Dickel Rye*  
*Dewar's White Label Scotch*

10

#### PLATINUM

*Ketel One Vodka* 11  
*Caña Brava Rum* 10  
*Plymouth Gin* 11  
*Cabeza Tequila* 11  
*Bulleit Bourbon* 11  
*Rittenhouse Rye* 11  
*Glenlivet 12 yr Speyside* 13

### BEER

#### LOCAL

*Karbach, Love Street Kölsch, 4.9% ABV, Houston* 6  
*Deep Ellum, Dallas Blonde, 5.2% ABV, Dallas* 6  
*Four Corners, Local Buzz, 5.2% ABV, Dallas* 7  
*Community, Mosaic IPA, 8.6% ABV, Dallas* 7  
*Oak Highlands, Freaky Deaky Tripel, 10.0% ABV, Dallas* 8  
*Lakewood, Temptress Milk Stout, 9.1% ABV, Dallas* 8

#### CRAFT

*Pilsner Urquell, 4.4% ABV, Czech Republic* 6  
*Czechvar Lager, 5.0% ABV, Czech Republic* 6  
*Hoegaarden White, 4.9% ABV, Belgium* 7  
*Dogfish Head, 60 minute IPA, 6.0% ABV, Delaware* 7  
*Left Hand Milk Stout, 6.0% ABV, Colorado* 8  
*Duvel Tripel Hop, 9.5% ABV, Belgium* 10

### FAVORITES

*Bud Light, 4.2% ABV, St. Louis*  
*Stella Artois, 5.0% ABV, Belgium*  
*Paulaner Hefeweizen, 5.5% ABV, Germany*  
*Sierra Nevada Torpedo Extra IPA, 7.2% ABV, Chico*  
*Shiner Bock, 4.4% ABV, Shiner*  
*Guinness, 4.2% ABV, Ireland*

6

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## WINE LIST

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### WHITE

*Adelsheim, Pinot Gris, Willamette Valley, OR*

55

*Lieu Dit, Chenin Blanc, Santa Ynez Valley, CA*

75

*Roth Estate, Sauvignon Blanc, Alexander Valley, CA*

50

*Bieler Family Wine, Daisy, Pinot Grigio Blend, Washington*

80

*Domaine Vacheron, Sancerre, France*

110

*Pip, Chardonnay, Sonoma Coast, California*

60

*Domaine Drouhin-Vaudon, Chablis, France*

85

*Patz & Hall, Chardonnay, Sonoma Coast, CA*

115

*Il Borro, Lamelle, Chardonnay, Tuscany, Italy*

75

*Jean-Phillipe Fichet, Meursault, France*

175

### RED

*Poppy, Pinot Noir, Monterey, California*

60

*Fossil Point, Pinot Noir, Edna Valley, CA*

65

*Baileyana, Firepeak, Pinot Noir, Edna Valley, CA*

85

*Adelsheim, Breaking Ground, Pinot Noir,*

*Chebalem Mountains, OR*

120

*Littorai, Pinot Noir, Sonoma Coast, CA*

135

*Domaine Jean-Louis Chave, Mon Coeur, Côtes-du-Rhône, France*

75

*Domaine de Saje, Châteauneuf-du-Pape, France*

105

*Broadside, Cabernet Sauvignon, Paso Robles, CA*

50

*Fortnight, Cabernet Sauvignon, Napa Valley, CA*

75

*Château Fonbadet, Pauillac, France*

145

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## BUBBLES & COCKTAILS

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### BUBBLES

*Belstar, Cuvée Rosé, NV, Prosecco, Italy*

50

*Val de Mer, Brut, Chablis, Bourgogne, France*

65

*Szigeti, Gustav Klimt, Blanc de Blancs, Brut, Neusiedlersee, Austria*

80

*Deutz, NV, Brut, Champagne, France*

97

*Billecart-Salmon, Réserve, NV, Brut, Champagne, France*

115

*Bollinger, Special Cuvée, NV, Brut, Champagne, France*

225

### CLASSIC COCKTAILS

*Old Fashioned*

10

*French 75*

13

*Negroni*

12

*Moscow Mule*

10

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