



WARWICK

MELROSE - DALLAS



Timeless Charm meets Modern Glamour.



WARWICK

MELROSE - DALLAS

All Prices Are Subject to 24% Service Charge and 8.25% Sales Tax

Pricing and Conditions Noted on Our Banquet Menus Are Subject to Change and Shall be Reconfirmed at the Time of Booking with Our Catering and Banquet Team.



Warwick Weddings

The Historic Warwick Melrose Hotel Offers Services, Resources and Complimentary Enhancements for an Occasion to Remember...

- Choice of Champagne or Graphite Gray Linens
- White Dinner Napkins
- Gold Chivari Chairs
- White Porcelain China, Glassware and Sterling Silver Flatware
- Bubble Bowl Centerpieces with Floating Roses
- Clear Votives with Candles
- Wooden Dance Floor
- Stage for your Band or 6ft Table for your DJ
- Round and Rectangular Tables in Assorted Sizes
- Appropriate Staffing Levels for your Event
- Courtesy Room Block with Discounted Room Rates for Hotel Guests
- Complimentary Cake Cutting and Use of Cake Stand and Cake Server Set
- Preferred Vendor Recommendations
- Social Catering Manager, Banquet Manager and Professional Service Team to Assist with Venue and Menu Planning, and Flawless Execution

Additional Complimentary Amenities based on Food and Beverage spending...

Southern Chic — \$5,000 – \$10,000*

Deluxe Suite for your Wedding Night
Wedding Night Amenity of Champagne and French Macaroons
Wedding Portraits Location
Reception Menu Tasting for Two Guests

Picnic in the Park — \$10,001 – \$25,000*

A nod to the historic flagship, the classic Warwick New York
Deluxe Suite for your Wedding Night with Breakfast in Bed the Following Morning
One Additional Night Complimentary in the Deluxe Suite
Wedding Amenity of Champagne and French Macaroons
Wedding Portraits Location
Reception Menu Tasting for up to Four Guests
Wedding Day Meals delivered to the Suite the day of Weddings (Bride and Bridesmaids)
One Year Anniversary Stay with Dinner and Drinks in the Library Bar or Landmark Restaurant

L'Amour — \$25,001* +

Celebrating our Parisian sister hotels, the romantic Hotel Westminster and Warwick Paris
Presidential Suite for your Wedding Night with Breakfast in Bed the Following Morning
One Additional Night Complimentary in the Presidential Suite
Wedding Amenity of Champagne and French Macaroons
Wedding Portraits Location
Reception Menu Tasting for up to Four Guests
Wedding Day Meals delivered to the Suite the day of Wedding (Bride and Bridesmaids)
One Year Anniversary Stay with Dinner and Drinks in the Library Bar or Landmark Restaurant
Facial or Couples Massage treatment in Le Spa to be used within 6 months post wedding date
Partnership with Warwick Bahamas & Europe properties for discounted Honeymoon stays - \$35,000+ in Food and Beverage spending required

**Subject to availability and not combinable with any other offers. Must be reached in Food and Beverage Expenditure only.*



WARWICK MELROSE WEDDING MENU

RECEPTION HORS D'OEUVRES

\$7 per piece

Endive and Maytag Mousse with Candied Pecans
Prosciutto and Fig with Local Honey on Lavosh
Mediterranean Bruschetta with Feta and Balsamic Drizzle
Goat Cheese and Oven Roasted Tomato with Basil on Crostini
Caprese -Tomato, Mozzarella and Basil on Skewer
Grilled Naan Flatbread with Manchego, Quince Paste, Candied Pecan & Truffle Honey
Thai Chicken Satay with Coconut Curry on Bamboo Skewer
Sundried Tomato Boursin Stuffed Mushroom Caps
Thyme and Garlic Mushroom Tart with Balsamic Drizzle
Spanakopita (Spinach and Feta Cheese in Phyllo Dough)

\$9 per piece

Antipasto Kabob — Mozzarella, Roasted Tomato, Artichoke and Kalamata Olives
Spicy Crab Cakes with Cilantro Cream
Mini Polenta Cake with Braised Beef and Sweet Onion Confit
Applewood Smoked Bacon Wrapped Scallops on Bamboo Skewer
Cucumber Rondelle with Smoked Salmon and Dill Crème Fraiche
Shrimp BLT on Brioche Coin with Chipotle Aioli
Shaved Beef Crostini with Horseradish Cream and Crispy Shallots
Shrimp Spring Roll with Thai Vinaigrette
Vegetable Samosa with Mango Chutney
Tomato Basil Soup with Jalapeño Grilled Cheese Topper

\$11 per piece

Seared Tuna Wontons with Wasabi Aioli and Micro Greens
Mercado Shrimp with Feta, Cilantro and Fresh Lime
Grilled Baby Lamb Chops with Olive Tapenade
Bacon Wrapped Tenderloin with Bourbon Drizzle
Five Spice Calamari — Served in Take-Out Boxes
Lobster Bisque Shooter with Claw Meat Relish



WEDDING RECEPTION PACKAGES

An Affair to Remember

80.00 per person

Butler Passed Hors D'oeuvres

Choose Three (3) Total from Hot and Cold Selections

Displays

Domestic Hand-Crafted Cheeses and Best Selection of Fresh Seasonal Fruits

Pan Seared Sweet Basil Chicken with a Roasted Garlic and Shallot Pan Reduction

Grilled and Marinated Farmers Market Vegetables — Marinated Artichoke Hearts, Grilled Mushrooms, Zucchini, Squash, Balsamic Red Onions, Asparagus, Roasted Red and Yellow Peppers

Carving Station (\$100.00 Attendant Fee Required)

Smoked Texas Turkey Breast with Traditional Herbed Gravy
Served with Warm Dinner Rolls

Mac "N" Cheese Bar - in a Martini Glass (\$100.00 Attendant Fee Required)

White Cheddar Macaroni and Cheese with Truffle Oil Essence — Tossed to Order with:
Apple Wood Smoked Ham, Sautéed Forest Mushrooms, Broccoli, Garlic Shrimp, Bacon and Herbed Bread Crumbs

My Fair Lady

100.00 per person

Butler Passed Hors D'oeuvres

Choose Three (3) Total from Hot and Cold Selections

Displays

Domestic Hand-Crafted Cheeses and the Best Selection of Fresh Seasonal Fruits

Pan Seared Sweet Basil Chicken with a Roasted Garlic and Shallot Pan Reduction

Grilled and Marinated Farmers Market Vegetables — Marinated Artichoke Hearts, Grilled Mushrooms, Zucchini, Squash, Balsamic Red Onions, Asparagus, Roasted Red and Yellow Peppers

Carving Station (\$100.00 Attendant Fee Required)

Smoked Inside Prime Rib with Dijon Mustard, Horseradish Cream and Red Wine Demi
Served with Warm Dinner Rolls

A Taste of Italy Station (\$100.00 Attendant Fee Required)

Orecchiette Pasta with Truffle Cream, Chopped Bacon, Spinach, Italian Sausage,
Chicken and Wild Mushrooms
Tri-Colored Tortellini with Fresh Basil, Roasted Tomatoes, Asparagus Tips and Spinach
Side of Truffle Mushroom Cream and Pinot Noir Puttanesca



WEDDING RECEPTION PACKAGES CONTINUED

Gone with the Wind

120.00 per person

Butler Passed Hors D'oeuvres

Choose Three (3) Total from Hot and Cold Selections

Displays

Domestic Hand-Crafted Cheeses and the Best Selection of Fresh Seasonal Fruits
with Upgraded Maytag Bleu Cheese and Creamy French Brie

Pan Seared Sweet Basil Chicken with Roasted Garlic and Shallot Pan Reduction

Grilled and Marinated Farmers Market Vegetables — Marinated Artichoke Hearts, Grilled
Mushrooms, Zucchini, Squash, Balsamic Red Onions, Asparagus, Roasted Red and Yellow Peppers

Dill and Meyer Lemon Charred Chilean Sea Bass over Champagne Cream and Crispy Capers

Carving Station (\$100.00 Attendant Fee Required)

Beef Tenderloin with Dijon Mustard, Horseradish Cream and Red Wine Demi Glace
Served with Warm Dinner Rolls

Risotto Station (\$100.00 Attendant Fee Required)

Asparagus, English Pea, Sweet Basil, Wild Mushrooms and Lemon Zest Risotto
Baby Shrimp, Prosciutto and Roma Tomato Risotto with Parmesan Reggiano and Fresh Herbs

BUFFET SELECTION

75.00 per person

Warwick Melrose Classic Buffet

Butler Passed Hors D'oeuvres

Choose Three (3) Total from Hot and Cold Selections

Buffet Selections

Organic Young Greens with Cranberries, Candied Pecans and Feta
Gemelli Pasta with Roasted Tomato Vinaigrette, Spinach, Kalamata Olives,
Smoked Red Onions and Grated Manchego Cheese
Lemon Chicken Breast with Natural Thyme Jus
Sliced Flat Iron Steak with Bordelaise Sauce
Grilled Atlantic Salmon and Preserved Lemon Butter
Whipped Potatoes, Sautéed French Green Beans and Steamed Seasonal Vegetables
Warm Dinner Rolls, Butter and Lavosh
Lavazza Iced Tea, Gourmet Blend Regular and Decaffeinated Coffee



DISPLAY SELECTIONS

Artisan Cheese and Fruit Display

20.00 per person

Domestic Hand-Crafted Cheeses including 90-day Harvest Cheddar, Aged Swiss, Pepper Jack
Maytag Bleu Cheese, Southern France Soft Brie and Fresh Seasonal Fruits

7.00 additional per person

Upgrade with Additional Cheeses: Red Dragon Cheddar, Brazos Valley Horseradish Pecan Cheddar
Drunken Goat Cheese and Sage Derby with Local Honey, Dried Fruits and Nuts

Grilled and Marinated Farmers Market Vegetables

15.00 per person

Artichoke Hearts, Mushrooms, Zucchini, Squash, Balsamic Red Onions, Asparagus, Roasted Red and Yellow Peppers

Pacific Northwest Salmon Platter

15.00 per person

Alder Wood Cold Smoked Salmon with Traditional Garnishes including
Chopped Egg Whites, Egg Yolks, Minced Red Onion, Chopped Chives, Capers, Lavosh and Mini Bagels

Mediterranean Fare

20.00 per person

Eggplant Caponata, Tzatziki Cucumber Yogurt Dip, Sun Dried Tomato, Hummus, Couscous
Medley of Marinated Olives and Parsley Salad, Toasted Pita

Charcuterie Display

25.00 per person

Assortment of Cured, Smoked and Spiced International Meats
served with House Mustards, Crostini, Crackers, Assorted Pickles and Olives

Ocean Bounty

600.00 (150 pc total)

Display of Poached Shrimp and Snow Crab Claws served with Caper Rémoulade, Fiery Cocktail Sauce and Lemons

Flatbread Station

18.00 per person

Margherita — Fresh Basil, Buffalo Mozzarella, Olive Oil, Fresh Tomatoes

Buffalo Chicken — House Made Hot Sauce, Bleu Cheese Crumbles, Roasted Chicken Breast

Italiano — Prosciutto, Pecorino, Arugula, Lemon Oil, Balsamic, Cracked Pepper

Roasted Mushroom and Garlic — Forest Mushrooms, Sweet Basil Tomato Sauce and Roasted Garlic

Salad Station - *choose 2*

12.00 per person

Arcadian Mixed Greens — Cranberries, Crumbled Goat Cheese, Candied Pecans and Champagne Vinaigrette

Classic Caesar — Romaine Hearts, Shaved Parmesan, Brioche Croutons and Roasted Garlic Caesar Dressing

Chopped "Wedge" — Baby Iceberg, Bleu Cheese Crumbles, Chopped Bacon, Green Onions and Bourbon Blue Cheese Dressing

Arugula Spinach Salad — Hearts of Palm, Manchego, Citrus Segments and Meyer Lemon Vinaigrette

All Prices Are Subject to 24% Service Charge and 8.25% Sales Tax

Pricing and Conditions Noted on Our Banquet Menus Are Subject to Change and Shall be Reconfirmed at the Time of Booking with Our Catering and Banquet Team.



CARVING STATIONS

*All Carving Stations are served with Warm Dinner Rolls
Each Requires an Attendant Fee at 100.00 Each*

Sweet Mustard-Glazed Pork Loin with Whiskey Apples
Serves 40 Guests
400.00 each

Smoked Texas Turkey Breast with Brandy Mushroom Cream
Serves 40 Guests
450.00 each

Maple and Brown Sugar-Crusted Ham with Mustard Wash
Serves 60 Guests
600.00 each

Smoked Salt and Herb-Crusted Prime Rib
Au Jus, Horseradish Cream and House Made Popovers
Serves 30 Guests
750.00 each

Grilled Angus Tenderloin of Beef
Dijon Mustard, Horseradish Cream and Red Wine Demi Glace
Serves 25 Guests
600.00 each

Citrus Dill-Crusted Cedar Plank Salmon
Roasted Corn and Caper Relish with Lemon
Serves 20 Guests
400.00 each



ACTION STATIONS

Each Requires an Attendant Fee at 100.00 Each

Taste of Italy

20.00 per person

Orecchiette Pasta with Herb Oil, Chopped Bacon, Spinach, Italian Sausage,
Chicken and Wild Mushrooms
Tri-Colored Tortellini with Fresh Basil, Roasted Tomatoes, Asparagus Tips and Spinach
Side of Truffle Mushroom Cream and Pinot Noir Puttanesca

Risotto

20.00 per person

Asparagus, English Pea, Sweet Basil, Wild Mushrooms and Lemon Zest Risotto
Baby Shrimp, Prosciutto, and Roma Tomato Risotto with Parmesan Reggiano and Fresh Herbs

Mac 'n Cheese Martini Bar

16.00 per person

White Cheddar Macaroni and Cheese with Truffle Oil — Tossed to Order with:
Apple Wood Smoked Ham, Sautéed Forest Mushrooms, Broccoli, Garlic Shrimp, and Herbed Bread Crumbs

Street Tacos

22.00 per person

Chopped Barbacoa Beef, Corn Salsa and Queso Fresco
Shredded Green Chili Chicken with Avocado and Onion
Sautéed Shrimp with Roasted Pineapple and Mango Relish
Served with Fresh Limes, Roasted Poblano Salsa, Tomatillo Salsa, Fresh Guacamole
Queso Blanco and Tri-Colored Chili Dusted Tortilla Chips

Mini Sliders - choose 3

22.00 per person

Angus Beef with Crispy Onion, Pickle, Cheddar Cheese and Tomato Aioli
Flank Steak, Melted Brie, Balsamic Cranberry Relish and Arugula
Pork Belly, Pickled Carrot, Cilantro and Chipotle Mayonnaise
Beer and Brown Sugar Pulled Chicken Slider with Cabbage Slaw
House Made Potato Chips

All Prices Are Subject to 24% Service Charge and 8.25% Sales Tax

Pricing and Conditions Noted on Our Banquet Menus Are Subject to Change and Shall be Reconfirmed at the Time of Booking with Our Catering and Banquet Team.



PLATED DINNER SELECTIONS

Served with Warm Dinner Rolls, Butter and Lavosh

Soup

12.00

Charred Tomato Bisque

Asparagus Bisque with Creamy Brie

Smoked Cherry Gazpacho

Tortilla Soup with Avocado and Fried Tortilla Strips

Creamy Crab Bisque with Caviar, Blue Lump Crab Meat and a Sherry Drizzle (5.00 additional)

Salad

12.00

Bibb Lettuce with Sliced Apple, Grape Tomatoes, Toasted Pecans, Goat Cheese and Maple Vinaigrette

Spinach with Fresh Strawberries, Candied Pecans, Feta and Champagne Vinaigrette

Mixed Field Greens with Port and Cinnamon Poached Pears, Candied Pecans, Feta and Maple Vinaigrette

"Wedge" Salad with Iceberg, Applewood Smoked Bacon, Fresh Tomato and Maytag Bleu Cheese

Mixed Baby Greens with Goat Cheese, Grilled Watermelon and Balsamic Vinaigrette (Seasonal)

Classic Caesar Salad with Romaine, Brioche Croutons, Shaved Pecorino Romano, Roasted Garlic Caesar Dressing and Fresh Lemon

Arugula and Lolla Rosa with Dried Cranberries, Crushed Pistachios, Feta Cheese, Hearts of Palm and Tequila Lime Vinaigrette

Seafood

Grilled Atlantic Salmon with Sweet Potato Hash, Griddled Asparagus and Beurre Blanc **48.00**

Pan Seared Red Fish with Sautéed Green Beans, Marbled Potato and Yellow Tomato Sauce **50.00**

Chilean Sea Bass over English Pea and Citrus Risotto, Charred Heirloom Carrots and Minted Grapefruit Jam **59.00**

Poultry

Grilled Chicken Breast, Garlic Mashed Potatoes and Griddled Asparagus with Chipotle Demi-Glace **40.00**

Cajun Rubbed Sliced Turkey Breast over Sautéed Shallots and Kale with Red Potato Hash and Citrus Cream **44.00**

Frenched Chicken Breast Stuffed with Sundried Tomato Broccolini & Mustard Smashed Potatoes **50.00**

Meat

Sliced Flat Iron Beef with Bordelaise Sauce, Garlic Mashed Potatoes, Grilled Beefsteak Tomato and Griddled Asparagus **48.00**

Ancho Rubbed Petite Pork Tenderloin over Asparagus and Beech Mushroom Risotto with Herb Roasted Heirloom Carrots and a Brown Sugar and Port Wine Reduction **50.00**

Porter Braised Beef Short Ribs over Smoked Cheddar and Jalapeno Grits, Grilled Asparagus Tips and Crispy Beets **58.00**

8 oz. Midwestern Angus Filet, Bacon Chive and Fresh Herb Mash, Roasted Forest Mushrooms and Cabernet Demi-Glace **68.00**

Vegetarian

Orecchiette Primavera with a Fresh Tomato Relish, Sweet Basil, Heirloom Vegetables, Cracked Herbs, Kalamata Olives and Feta Cheese **40.00**

All Prices Are Subject to 24% Service Charge and 8.25% Sales Tax

Pricing and Conditions Noted on Our Banquet Menus Are Subject to Change and Shall be Reconfirmed at the Time of Booking with Our Catering and Banquet Team.



Duo Entrées

Herb Roasted Chicken Breast with Petite Beef Tenderloin, Garlic Mashed Potatoes,
Sautéed Haricot Vert, Roasted Garlic Demi-Glace and Chardonnay Beurre Blanc **75.00**
Grilled New York Strip and Jumbo Gulf Shrimp, Roasted Marble Potatoes, Asparagus Tips and Compound Butter **85.00**
Chimichurri Beef Tenderloin with Gremolata Sea Bass, Lemon Basil Risotto and Petite Vegetables **88.00**
Cold Smoked Petite Beef Tenderloin with Rosemary Butter and Lemon Dill Encrusted Halibut Filet
Served over Pea Shoot Risotto and Charred Heirloom Carrots **90.00**

DESSERT AND SWEET DELIGHTS

Dessert

12.00

Warm Bread Pudding with Bourbon Sauce
Classic Vanilla Crème Brûlée with Fresh Seasonal Berries
Key Lime Pie with Chantilly Crème
Strawberry Shortcake Topped with Fresh Strawberries
Chocolate-Chocolate Cake
Classic New York Cheesecake with Strawberry Drizzle
German Chocolate Cake

Mini Dessert Display

15.00 per person (3 pieces per guest)

Seasonal Tarts, Mousse Shooters, Godiva Chocolates and Assorted Petit Fours

Bananas Foster Station

14.00 per person (100.00 attendant fee required)

Fresh Bananas Sautéed with Dark Rum, Brown Sugar, Cinnamon, Butter and Cream
Served hot over Haagen-Daz Vanilla Ice Cream
Toppings to include: Candied Pecans and Toasted Croissant Croutons

“Late Night” Snacks

5.00 per piece

Pigs-in-a-Blanket
Chicken and Waffles
Mac ‘n Cheese Balls with Avocado Ranch Dipping Sauce
Mini Milk Shakes - Choice of Chocolate, Vanilla, Strawberry or Salted Caramel
Assorted Mini Breakfast Tacos
Signature Truffle Fries
Flavored Popcorn - Caramel, Cheddar and Red Chili



BANQUET BAR SELECTIONS

Executive Brands (12.00)

Tito's Vodka
Dewar's White Label
Jack Daniels
Tanqueray
Bacardi Select
Jose Cuervo Gold
Seagram's V.O.

Top Shelf Brands (14.00)

Grey Goose
Makers Mark Bourbon
Johnny Walker Black
Hendricks Gin
Captain Morgan
Patron Silver
Crown Royal

House Wines and Champagne

50.00 per bottle

Proverb Wines - Chardonnay, Pinot Grigio, Sauvignon Blanc,
Cabernet Sauvignon, Pinot Noir and Merlot
Sparkling - Segura Viudas Brut Reserva, Spain

Domestic Beer

6.00 per bottle

Budweiser, Bud Light, Miller Lite and Coors Light

Premier Beer

7.00 per bottle

Shiner Bock, Corona, Dos XX, Michelob Ultra, Heineken, Buckler and Non-Alcoholic

Specialty "His and Hers" Cocktails

8.00 additional per person or 12.00 per drink

Soft Drinks

5.50 each

Fiji Bottled Waters

5.50 each

RECEPTION BAR PACKAGES

Hosted Bar Packages Offer Unlimited Consumption of Selected Liquor, Beer, Wine and Champagne

House Wine, Beer, Mixers, Bottled Waters and Soft Drinks Included in All Packages

All Bars Require a \$150 Bartender Fee per 80 Guests

First Hour *Beer, Wine and Champagne Bar* — \$22.00 Per Person

First Hour *Executive Brands Bar* — \$29.00 Per Person

First Hour *Top Shelf Brands* — \$37.00 Per Person

For Every Additional Hour, Please add \$10.00 Per Person

Pricing for Guests Under Age of 21 — Unlimited Sodas, Bottled Waters, Juice — \$20.00 Per Person

Cash Bars Require a Bartender and Cashier

Cashiers Require 100.00 Fee (up to 4 hours)

All Prices Are Subject to 24% Service Charge and 8.25% Sales Tax

Pricing and Conditions Noted on Our Banquet Menus Are Subject to Change and Shall be Reconfirmed at the Time of Booking with Our Catering and Banquet Team.



REHEARSAL DINNER MENUS

All Rehearsal Dinner Menus — 70.00 per Person

TEX-MEX

Fresh Salad Greens with Assorted Southwestern Toppings
Ranch Dressing and Balsamic Vinaigrette
Vegetarian Tortilla Soup with Crispy Strips, Avocado and Cheddar Cheese
Tri-colored Tortilla Chips, Guacamole, Tomato Salsa and Warm Queso Blanco
Beef and Chicken Fajitas with Trio of Bell Peppers and Spanish Onions
Enchiladas Verde with Baby Spinach, Poblano and Roasted Red Peppers, Monterrey Jack Cheese
Sour Cream Sauce and Charred Tomato Salsa
Spanish Rice, Rancho Beans and Chili Cilantro Verduras
Warm Caramel Bread Pudding with Cinnamon Anglaise and Warm Cinnamon Sugar Churros

MEDITERRANEAN

Warm Sourdough Baguette with Herbed Butter and Compound Salt
Arugula, Shaved Pecorino, Sliced Strawberries and Feta Cheese with Sweet Cherry Vinaigrette
Grilled Romaine and Iceberg with Kalamata Olives, Roasted Tomatoes
Blue Cheese Crumbles, Chopped Bacon with Gorgonzola Vinaigrette
Roasted Ricciola with Meyer Lemons, Parmesan and Sourdough Breadcrumbs
Pan-Seared Flank Steak with Sweet Tomato and Port Wine Chutney
Roasted Shallot Creamy Polenta
Eggplant, Squash and Roasted Bell Peppers with Lemon Oil and Basil
Key Lime Pie and Chocolate-Chocolate Cake

WARWICK MELROSE CLASSIC

Organic Young Greens with Cranberries, Candied Pecans and Feta
Gemelli Pasta with Roasted Tomato Vinaigrette, Spinach, Kalamata Olives
Smoked Red Onions and Grated Manchego Cheese
Lemon-Scented Chicken Breast with Natural Thyme Jus
Sliced Flat Iron Steak with Bordelaise Sauce
Grilled Atlantic Salmon and Preserved Lemon Butter
Whipped Rosemary Potatoes, Sautéed French Green Beans and Steamed Seasonal Vegetables
Classic Vanilla Crème Brûlée and German Chocolate Cake

TEXAS BARBEQUE

Fresh Greens with Assorted Toppings
House Made Spicy Ranch Dressing and Balsamic Vinaigrette
Texas Chili with Farmhouse Cheddar and Green Onions
Sliced BBQ Pork Ribs, Crispy Fried Chicken, BBQ Brisket
Jalapeno Borracho Beans, Cole Slaw and Melrose Potato Salad
Mercado Corn, Green Chili Mac n' Cheese and Jalapeno Cheese Cornbread
Seasonal Fruit Cobbler with Fresh Whipped Cream and Chocolate Pecan Pie

PLATED ENTREE

Roasted Tomato Bisque with Asiago Croutons
Melrose Salad - Mixed Arcadian Greens, Black Pepper Goat Cheese, Candied Pecans, Dried Cranberries and Champagne Vinaigrette
Herb Roasted Airline Chicken Breast over Chive and Cheddar Mashed Yukon Potatoes, Grilled Asparagus, and Crispy Onions
Warm White Chocolate Bread Pudding with Caramel Whiskey Glaze

All Prices Are Subject to 24% Service Charge and 8.25% Sales Tax

Pricing and Conditions Noted on Our Banquet Menus Are Subject to Change and Shall be Reconfirmed at the Time of Booking with Our Catering and Banquet Team.



BRIDAL LUNCHEON TEA MENUS

Across the Pond Tea Package — Buffet

40.00 per person

Assorted Finger Sandwiches:

Smoked Salmon with Dill Cream Cheese on Wheat
Beef Filet with Aged Cheddar and Horseradish Cream
Pimento Cheese on Pumpernickel
Beefsteak Tomato, Fresh Basil and Peppercorn Mayonnaise on Brioche

Walnut Banana Bread with Sweet Cream Cheese Filling

Sliced Fresh Fruit Display

Assorted Petite Scones with Fresh Fruit Preserves and Devonshire Cream

Assorted Petit Fours, Seasonal Fruit Tartlets and Chocolate Truffles

Melrose Iced Tea with Mint Garnish

Harney and Sons Hot Teas with Orange Blossom Honey, Fresh Lemons and Milk

Southern Tea Package — Plated

36.00 per person

Mini Spinach Quiche, Herbed Deviled Eggs and Fresh Berries

Assorted Finger Sandwiches:

Chicken Salad with Walnuts and Grapes on Croissant,
English Cucumber with Chive Crème Fraiche and Watercress on White
Shaved Beef and Harvest Cheddar with Lemon Horseradish Cream

Lemon Preserve and Poppy Seed Sponge Cake, Seasonal Fruit Tart and Mini Chocolate Cannoli

Petite Scones served Family Style with Fruit Preserves and Devonshire Cream

Melrose Iced Tea with Mint Garnish

Harney and Sons Hot Teas with Orange Blossom Honey, Fresh Lemons and Milk

A la Carte

French Macaroons **48.00 per dozen** • Assorted Mini Cookies **20.00 per dozen**

Mini Dessert Display **12.00 per person** • Yogurt Parfaits **6.00 per person**

Additional Beverages

Mimosas **8.00 each** • Bloody Mary's **10.00 each** • Bellinis **8.00 each**

Warwick Melrose Fresh Fruit Lemonade **55.00 per gallon**



BRIDAL LUNCHEON TRIO PLATES

36.00 per person

Create Your Own Delightfully Light Salad Plate Served with Assorted Breads

Select Three (3) Items from the Following:

Lemon Dill Tuna Salad

Chicken Salad with Toasted Walnuts, Grapes and Celery

Melrose Egg Salad with Dijon Mustard and Fresh Herbs

Caprese - Tomato, Basil and Mozzarella, Drizzled with Olive Oil and Balsamic

Cucumber Salad with Cherry Tomatoes, Red Onions, Fresh Oregano, Lemon Juice and Olive Oil

Greek Salad with Romaine Lettuce, Cucumbers, Kalamata Olives, Red Onions, Feta and House Made Greek Dressing

Kale Salad with Petite Greens, Dried Cherries, Feta and Passion Fruit Vinaigrette

Chopped Salad with Romaine Lettuce, Chickpeas, Cucumber, Olives, Feta, Cherry Tomatoes and Lemon Vinaigrette

Shrimp Salad - Poached Rock Shrimp, Shallots, Garlic, Melrose Spice Mix, Red Bell Pepper, Lemon Juice and Dijon

Marinated Vegetable Salad

Gemelli Pasta Salad with Spinach, Kalamata Olives, Smoked Red Onions and Grated Manchego Cheese

Bibb Salad with Sliced Apple, Grape Tomatoes, Toasted Pecans, Goat Cheese and Tarragon Vinaigrette

Spinach Salad with Fresh Strawberries, Candied Pecans, Goat Cheese and Maple Vinaigrette

Melrose Frittata

Fresh Fruit with Strawberry Yogurt Dip

WEDDING DAY MEALS

30.00 per person

Delivered to bridal suite

SALAD

Spinach Salad with Fresh Strawberries, Candied Pecans, Feta and Champagne Vinaigrette

SANDWICH

Turkey Club, Black Forest Ham and Cheese and Vegetable Wrap

SIDES

Assorted Ms. Vicki's Chips

Pickle Spears

Granola Bars and Individual Yogurts

Assorted Cookies

BEVERAGES

Soft Drinks, Iced Tea and Iced Water



FAREWELL BREAKFAST BUFFET MENUS

All Buffets Include: Freshly Squeezed Orange, Cranberry and Grapefruit Juice, Lavazza Gourmet Blend Coffee, Regular and Decaffeinated and Assorted Hot Teas

Classic Continental

25.00 per person

A Combination of Freshly Baked Assorted Danish, Flavored Muffins, Croissants, Coffee Cake and Breakfast Breads
Seasonal Sliced Fruit, Individual Yogurts and Hard-Boiled Eggs

American Breakfast

32.00 per person

A Combination of Freshly Baked Assorted Danish, Flavored Muffins, Croissants, Coffee Cake and Breakfast Breads
Seasonal Sliced Fruit, Farm Fresh Scrambled Eggs, Apple Wood Smoked Bacon, Breakfast Sausage Links,
Melrose Potatoes or Hash Brown Potatoes

French Flair

32.00 per person

Croissants and House Made Scones with Flavored Jam
Individual Yogurt Parfaits with House Made Granola
Orange French Toast with Grand Marnier Syrup
Mini Quiches
Apple Wood Smoked Bacon and Breakfast Sausage Links
Melrose Potatoes or Hash Brown Potatoes

Tex-Mex

32.00 per person

Assorted Danish, Texas Toast, Muffins and Coffee Cake
Chilaquiles with Salsa Verde and Oaxaca Cheese
Scrambled Eggs with Diced Bell Peppers and Aged Cheddar Cheese
Cilantro Chicken Sausage
Refried Pinto Beans with Queso Fresco and Ranchero Potatoes
Warm Flour Tortillas, Roasted Poblano Salsa and Pico de Gallo

Light and Fit

34.00 per person

Toast Station with Whole Wheat, Seven Grain, Rye Breads and Sun Butter
Build Your Own Yogurt Parfaits with Fresh Berries, Dried Fruits and Nuts, Vanilla Greek Yogurt and House Made Granola
Blueberry Banana Smoothies
Steel Cut Oatmeal with Raisins, Brown Sugar and Pecans
Sliced Seasonal and Whole Fruit
Fresh Scrambled Egg Whites with Chives, Turkey Sausage

Melrose Brunch Buffet

55.00 per person

Assorted Danish, Flavored Muffins, Croissants, Coffee Cake and Bagels with Cream Cheese
Artisan Cheese, Fruit and Charcuterie Display
Eggs Benedict
Farm Fresh Scrambled Eggs with Chives, Apple Wood Smoked Bacon and Breakfast Link Sausage
Melrose Potatoes with Caramelized Onions, Griddled Asparagus with Balsamic Vinaigrette



BREAKFAST/BRUNCH ENHANCEMENTS

Omelet Station

11.00 per person

\$100.00 Attendant Fee Required

Omelets Prepared to Order with Ham, Breakfast Sausage and Chopped Bacon,
Cheddar, Jalapeno Jack Cheese, Bell Peppers, Tomatoes, Spinach, Onions and Mushrooms

Waffle Station

10.00 per person

\$100.00 Attendant Fee Required

Toppings Include Assorted Berries, Warm Maple Syrup, Caramelized Apples
Whipped Cream and Maple Honey Butter

Pacific Northwest Salmon Platter

12.00 per person

Alder Wood Cold Smoked Salmon with Traditional Garnishes
Chopped Egg Whites, Egg Yolks, Minced Red Onion, Chopped Chives, Capers and Mini Bagels

A la Carte

Egg, Ham and Cheese on English Muffin **6.00 each**

Scrambled Egg Wrap with Cheese, Trio of Pepper and Bacon with Tomato Salsa **6.00 each**

Steel Cut Oats Served with Raisins, Brown Sugar and Milk **5.00 each**

Hard Boiled Eggs **2.00 each**

Seasonal Vegetable Frittata **6.00 each**

Fresh House Made Pancakes with Side of Blueberries **4.00 per person**

Turkey Sausage **3.00 per person**

Scrambled Egg Whites **5.00 each**

Additional Beverages

Mimosas **8.00 each**

Bloody Marys **10.00 each**

Bellinis **8.00 each**

Warwick Melrose Fresh Fruit Lemonade **55.00 per gallon**



GENERAL INFORMATION AND CATERING POLICIES

GUARANTEES

A guarantee of the number of people attending each food function is required by 12 noon, three (3) working days prior to the function, after which the count may be increased only. Should this guarantee not be received by the deadline, the original count booked in the contract will be considered your guarantee, and you will be charged accordingly. In the event the actual attendance exceeds the guarantee, you will be charged for the actual attendance. The responsibility for providing the guarantee lies solely with the engager.

TAX AND GRATUITY

Please add 24% taxable service charge and 8.25% sales tax to all food and non-alcoholic beverages. Add 24% taxable service charge and 8.25% sales tax to alcoholic beverages. Meeting room rental fees incur a 6% tax.

TAX EXEMPTIONS

Groups that qualify for tax exemption status must submit a valid Texas State Sales and Usage Tax Exemption Certificate and/or a Texas State Occupancy Tax-Exempt Certificate to the Hotel at least two (2) weeks in advance of the function. All certificates are verified through the State of Texas Comptroller's Office. Any educational institutes outside the State of Texas that are considered tax exempt in their State are not considered tax exempt in the State of Texas.

FUNCTION SPECIFICATIONS

In order to assist you in planning a challenge-free event, we request that your final specifications for room set-up, menus, audio-visual equipment and schedule of event be communicated to us no later than (3) three weeks prior to the week in which your function occurs. Additionally, we require all banquet event orders to be signed and returned to your catering manager. Please note: Function rooms are held only between the hours indicated on the client's final contract.

SURCHARGES

1. There will be a minimum of 25 guests for all breakfast, lunch and dinner buffets.
2. Selected buffet items and bar setups require an attendant @ 100.00 set up, bartender at a surcharge of 150.00 each plus 8.25% sales tax.
3. Coat check attendants are 100.00 each.
4. Extensive setup may require additional labor fees.

DEPOSITS AND PAYMENTS

A deposit is required for all events to consider them confirmed and definite. Deposits are non-refundable. Payment is due for all social functions three (3) days in advance unless there is credit established, to consider them confirmed and definite. Payment of the remaining balance is due in advance unless credit has been established to the satisfaction of the Hotel. Certain types of events, and/or events booked for certain dates may require full payment at the time of the booking, at the discretion of the Hotel. Approved direct billings are due in full within 30 days of receipt.

SAFETY AND SECURITY

The Hotel does not accept responsibility for the damage or loss of any articles left in the Hotel prior to or following a meeting and/or banquet. Arrangements may be made in advance for security of exhibits, merchandise or display items, through the Hotel. The Hotel reserves the right to require security guards for any function, at the client's expense.

BANQUET ROOM ASSIGNMENTS

Banquet Rooms are assigned on the basis of expected attendance and are subject to change pending the final guarantee.

ENGINEERING/ELECTRICAL AND TELEPHONE LINES

All special requirements for electrical and other engineering needs, and for private telephone lines must be specified at least two (2) weeks in advance. Rates for labor and/or materials and phone lines installation will be quoted on request. Use of existing phone lines in the function space will incur a 50.00 plus tax charge per room per day, plus cost of calls (local and long distance). Any additional lines will be quoted on request.



AUDIO/VISUAL EQUIPMENT

A wide range of audio-visual equipment and services is available through Encore Services, our in-house supplier; and an experienced technician is available to assist you with your needs. Charges for audio-visual equipment are separate from Hotel meeting charges.

SHIPPING AND RECEIVING

Due to limited storage space, we request that shipments of material be scheduled for arrival no more than five (5) days prior to your meeting. The maximum size carton we can accept is 130" (length plus width plus depth) and 70 pounds. For larger items, please make arrangements with your shipping company for delivery to the meeting room on the day of the meeting. The first ten (10) boxes per group are handled at no charge; 2.00 per box above ten.

FOOD AND BEVERAGE

The Catering Department is happy to suggest additional menus, theme parties, wine selections, etc., to suit your special needs. The Hotel does not permit any food items or alcoholic beverages to be brought into the banquet rooms from outside sources with the exception of wedding cakes. The Hotel is the sole licensed agent for the sale and service of alcoholic beverages under the authority of the Texas Alcoholic Beverage Commission; and, all laws and restrictions pertaining to the above are enforced.

MEETING ROOM RENTAL

Meeting room rental has been calculated based on sleeping room pick-up and/or planned food and beverage functions. Should these arrangements change, resulting in a decrease of expected revenue of 25% or more, meeting room rental fees will increase accordingly and be added to your master account.

CANCELLATION FEE

Should it become necessary to cancel your event, a cancellation fee will be assessed. The fee is based on the estimated value of the event and the amount of advance notice given. The fee is specified on the contract. Payment is due within (30) days of receipt of the invoice.

LIABILITY

The Hotel assumes no responsibility for losses, damages and claims arising out of injury, damage or loss of it's or any exhibitors' displays, equipment or other property brought upon or sent to the premises of the Hotel and shall indemnify the Hotel, it's agents, and employees from any and all such losses, damages and claims.

DISCLOSURE OF SERVICE CHARGES

When the services or products of an outside vendor are engaged, and the resulting charges are added to the client's master account, the Hotel reserves the right to mark up such services and products a minimum of 15% to cover handling and administrative expenses.

PARKING

For your convenience, the Melrose Hotel offers mandatory Valet Parking. Fees are as follows: 15.00 per car and 27.00 for overnight parking plus tax. Please contact a catering Representative if you would like to have the charges put on the master bill.

NON-SMOKING HOTEL

The Warwick Melrose Hotel, Dallas is 100% smoke free. The new policy includes all guest rooms, meeting rooms, restaurant, bar, public space and employee work areas. Should any guest smoke in his or her room a cleaning fee of 250.00 will apply. Should you wish to smoke we have designated two areas at the exterior entrances of the hotel. We appreciate your assistance in creating a healthier environment.