Union Station

WEDDING MENUS

GRAND ELEGANCE WEDDING PACKAGE

COCKTAIL HOUR

CHOICE OF TWO BUTLER PASSED HORS D'OEUVRES

selection of hors d'oeuvres on page 4

STARTER

CHOICE OF ONE SOUP OR ONE SALAD FOR ALL GUESTS

selection of starters on page 5

ENTREES

CHOICE OF TWO ENTREES, PRE-SELECTED FOR ALL GUESTS

selection of entrees on page 6

COMPLIMENTARY PASSED CHAMPAGNE TOAST
COMPLIMENTARY CAKE CUTTING INCLUDED

$219 PER GUEST

Plus 27% service charge and applicable taxes

GOLDEN ERA WEDDING PACKAGE

COCKTAIL HOUR

CHOICE OF THREE BUTLER PASSED HORS D'OEUVRES

selection of hors d'oeuvres on page 4

COCKTAIL HOUR

ONE HOUR OF PREMIUM BAR INCLUDED

STARTER

CHOICE OF ONE SOUP OR ONE SALAD FOR ALL GUESTS

selection of starters on page 5

ENTREES

CHOICE OF TWO ENTREES, PRE-SELECTED FOR ALL GUESTS

selection of entrees on page 6

UNION STATION · DALLAS TEXAS ·

COMPLIMENTARY PASSED CHAMPAGNE TOAST
COMPLIMENTARY CAKE CUTTING INCLUDED

$319 PER GUEST

Plus 27% service charge and applicable taxes

PASSED HORS D'OEUVRES

COLD

Black and Bleu $10
Russian blini, Oregonzola spread, Ostrea Caviar, chive

Hot Smoked Salmon $9
English cucumber, lemon crème fraîche, micro dill

Caprese Tomato $9
pesto burrata, pepperoncini, heirloom tomato, basil crystals

Compressed Melon Bite $9
compressed seasonal melon, Aleppo, mint

Stuffed Gougères $9
charred eggplant and tomato

Lobster Knuckle Sammich $11
Poached lobster meat, preserved lemon, tarragon, crème fraîche, butter lettuce, brioche

Steak Martini $11
beef carpaccio, green olive, vodka gastrique, grilled olive loaf

Iberico & Manchego $10
aged sherry glaze, crispy basil, Basque talo

HOT/WARM

Petite Beef Wellington $10
puff pastry, Gremolata, micro herbs

Chicken satay $9
Thai peanut-glazed chicken thigh, toasted coconut, sweet chili

PNW Crab Cake $11
Korean chili aioli

Mini Smoked Brisket Slider $10
House-smoked sliced brisket, Texas BBQ aioli, horseradish pickle, brioche bun

Bacon Wrapped Quail $10
jalapeno, cheese, Carolina BBQ sauce

Mini Tuscan Ratatouille Tart $9
savory tartlet, summer squash and eggplant, tomato, red pepper

Ora King Salmon Croquette $11
tarragon and dill aioli

Bacon in a Blanket $10
Pecan-smoked bacon, puff pastry, seasonal jam

STARTERS

ARTISAN DINNER ROLLS & WHIPPED HONEY BUTTER
TO BE SERVED WITH STARTER COURSE

SOUP

Heirloom Tomato Bisque
basil, oil, parmesan crisp tuile

French Onion Soup
Caramelized Texas sweet onion, beef consommé, gruyère crostini

Wild Mushroom Bisque
truffle oil

Lobster Bisque
Poached lobster, tarragon crème fraiche, micro celery

SALAD $25 per guest

The Burrata
beef steak tomatoes, arugula parmesan, focaccia crumbs, basil pesto, aged balsamic

Roasted Beet & Goat Cheese
Arcadian greens, toasted pine nut, citrus herb vinaigrette

Texas Bleu Salad
Frisee, arugula, candied pecans, gorganzola, pancetta, cider vinaigrette

Spring
mesclun greens, heirloom tomato, cucumber, shaved radish and carrot, sweet Texas onion vinaigrette

Mexican Shrimp and Avocado Salad
butter lettuce, roasted corn, jicama, aleppo lime vinaigrette

Caesar Wedge
baby romaine wedge, parmesan crisp, crispy capers, house-made Caesar, tableside shaved parmesan

ENTRÉES

Coq Au Vin| *Bordeaux chicken, potato parsnip puree, haricot vert, red wine jus ($55)*

Tempranillo Braised Short Rib| *butter whipped red potato, sweet broccoli, bordelaise ($60)*

Steak Diane| *petite prime filet, garlic mushroom velouté, herbed fingerlings, baby carrot ($65)*

Pan-Seared Salmon | *seasonal hummus, ratatouille, crispy basil ($60)*

Prosciutto de Parma Pork Tenderloin| *corn and butternut puree, roasted radish and carrot, cream mostarda ($65)*

Wild Mushroom Ravioli| handmade mushroom ravioli, cashew cream, shaved truffle, basil crystal (Vegan) ($60)

Celery Root Filet| braised celery root, lemon and herb hummus, pomegranate walnut (Vegan)($60)

Lobster Lemon Ravioli | *roasted butternut squash, brown butter sage bechamel, crispy tarragon ($65)*

Grilled Filet Mignon | *pomme puree, mushroom and madeira demi-glace (+$10 w/ package) ($75)*

Pan-Seared Sea Bass | *butternut puree, crispy brussels, balsamic reduction (+$5 w/package)($70)*

Frenched Chicken| *fondant potato, asparagus, sous vide egg yolk, Valois (+$5 w/ package)($70)*

Pan Seared Ora King| *summer corn risotto, jardinière, tarragon (+$5 w/ package)($70)*

DUO ENTRÉE OPTION | +$12 PER GUEST

DESSERTS

Chocolate Cheesecake
mocha sauce and candied orange

Chocolate Decadence Cake
vanilla glazed berries

Irish Cream Panna Cotta
pistachio praline and flake salt

Key Lime Tart
shaved toasted coconut and blueberry puree

Brown Sugar Panna Cotta
caramelized seasonal fruit and pecan Florentine

Dulce de Leche Cheesecake
Blackberry coulis and fresh raspberries

Vanilla Cake and Wild Berry Trifle
Prosecco sabayon

Chocolate Budino
Frangelico cream and candy crunch

DESSERT OPTION | +$8 PER GUEST

RECEPTION STATION

***From The Trattoria* | $1000 each**
hand carved porchetta, mushroom polenta with black truffles, fresh shaved parmesan

***Prime Tenderloin or Prime Rib* | $1,500 each**
pommes purée, haricots verts amandine, brioche rolls, cherry demi-glace, horseradish

***Smoked Brisket* | $800 each**
ranchero beans, Mrs. Beard's bread, tangy mustard slaw, house pickles, TX bourbon BBQ sauce

***Herb Crusted Salmon* | $750 each**
saffron cream sauce, Greek salad, harissa-spiced crispy chickpeas, pickled red onion

Plus 27% service charge and applicable taxes

REQUIRES CHEF ATTENDANT | +$100

LATE NIGHT BITES

SAVORY

***Asian Rice Station*| $79 per guest- Choose two proteins**
sweet and salty pork belly, teriyaki grilled flat iron, sesame chicken, soy and ginger marinated tofu

Gochujang cucumber, pickled carrot/daikon, cilantro, steamed jasmine rice, chili crisp, ginger gai lan, hoison, and sambal

***Street Tacos*| $42 per guest- Choose two proteins**
Achiote Chicken, Carnitas or Carne Asada, plant based "Soy" Rizo

Cilantro, radish, cotija, jicama, jalapeno, shaved lettuce, cheddar, salsa, mini tortillas

***Sliders*| $49 per guest- Choose two proteins**
Chopped smoked brisket, pulled bbq chicken OR pork, wagyu slider patties, or beyond beef sliders

Cheddar, pepper jack, gouda, house pickle, tangy slaw, diced onion, tomato, arugula, iceberg, ketchup, dynamite sauce

SWEET

***Sweet Tooth Fondue Station* | $35 per guest**
assorted French macarons, pretzels, marshmallows, strawberries, pineapple chunks, shortbread, chocolate and salted caramel dips

***Italian Café* | $42 per guest**
Hazelnut and raspberry bomboloni, powdered zeppole, vanilla and chocolate dipped cannoli with chocolate chips, toasted pistachio, candied orange

Plus 27% service charge and applicable taxes

BAR PACKAGES

PER PERSON Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

SIGNATURE BAR

HYATT PRIVATE LABEL BRAND LIQUOR
ONE HOUR | $32 PER PERSON
TWO HOUR | $60 PER PERSON
THREE HOUR | $75 PER PERSON
FOUR HOUR | $90 PER PERSON

PREMIUM BAR

Titos Vodka, Beefeater Gin, Bacardi Superior Rum, El Tequileno Blanco Tequila, Four Roses Bourbon, Jameson Irish Whiskey, Dewar's White Label Scotch, DeKuyper Flavored Liqueurs Cordials, Seasonal Wine Selection.

ONE HOUR | $38 PER PERSON
TWO HOUR | $66 PER PERSON
THREE HOUR | $87 PER PERSON
FOUR HOUR | $96 PER PERSON

LUXURY BAR

Ketel One Vodka, Hendrick's Gin, Planteray Original Dark Rum, Patron Silver Tequila, Del Maguey Vida Clasico Mezcal, Maker's Mark Bourbon, Jameson Irish Whiskey, Jack Daniel's Old No.7 Whiskey, Crown Royal Canadian Whiskey, Johnnie Walker Black Scotch, Louis Latour Chardonnay, Squealing Pig Sauvignon Blanc, Prisoner Red Blend, Daou Cabernet, Avaline Rose, Four Graces-Pinot Noir(Seasonal Rotational)

ONE HOUR | $40 PER PERSON
TWO HOUR | $68 PER PERSON
THREE HOUR | $84 PER PERSON
FOUR HOUR | $99 PER PERSON

HOST SPONSORED BAR PER DRINK

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CHARGES ARE BASED ON THE ACTUAL NUMBER OF DRINKS CONSUMED.
PRICES SHOWN ARE PER DRINK.

SIGNATURE COCKTAILS | $16
PREMIUM COCKTAILS | $18
LUXURY COCKTAILS | $20
DOMESTIC BEER | $11
PREMIUM AND IMPORTED BEER | $12
LOCAL AND CRAFT BEERS | $12
CANVAS WINES BY MICHAEL MONDAVI | $16

LABOR CHARGES

BARTENDER | $250 Per 75 Guests UP TO TWO HOURS, $100.00 FOR EACH ADDITIONAL HOUR
COCKTAIL SERVERS/TRAY PASSERS, EACH | $250 Each UP TO TWO HOURS, $100.00 FOR EACH ADDITIONAL HOUR