



*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**

**\$98 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*



**COMPLIMENTARY PASSED CHAMPAGNE TOAST  
COMPLIMENTARY CAKE CUTTING INCLUDED**

**\$120 PER GUEST**

*Plus 27% service charge and applicable taxes*

# PASSED HORS D'OEUVRES

## COLD

### **Black and Bleu**

*Russian blini, Oregonzola spread,  
Ostrea Caviar, chive*

### **Hot Smoked Salmon**

*English cucumber, lemon crème  
fraîche, micro dill*

### **Caprese Tomato**

*pesto burrata, pepperoncini,  
heirloom tomato, basil crystals*

### **Compressed Melon Bite**

*compressed seasonal melon, Aleppo,  
mint*

### **Stuffed Gougères**

*charred eggplant and tomato*

### **Lobster Knuckle Sammich**

*Poached lobster meat, preserved  
lemon, tarragon, crème fraîche,  
butter lettuce, brioche*

### **Steak Martini**

*beef carpaccio, green olive, vodka  
gastrique, grilled olive loaf*

### **Iberico & Manchego**

*aged sherry glaze, crispy basil,  
Basque talo*

## HOT/WARM

### **Petite Beef Wellington**

*puff pastry, Gremolata, micro herbs*

### **Chicken satay**

*Thai peanut-glazed chicken thigh, toasted  
coconut, sweet chili*

### **PNW Crab Cake**

*Korean chili aioli*

### **Mini Smoked Brisket Slider**

*House-smoked sliced brisket, Texas BBQ  
aioli, horseradish pickle, brioche bun*

### **Bacon Wrapped Quail**

*jalapeno, cheese, Carolina BBQ sauce*

### **Mini Tuscan Ratatouille Tart**

*savory tartlet, summer squash and  
eggplant, tomato, red pepper*

### **Ora King Salmon Croquette**

*tarragon and dill aioli*

### **Bacon in a Blanket**

*Pecan-smoked bacon, puff pastry, seasonal  
jam*

**\* ADDITIONAL HORS D'OEUVRES | +\$7.50 EACH**

# STARTERS

ARTISAN DINNER ROLLS & WHIPPED HONEY BUTTER  
INCLUDED IN ALL PACKAGES

TO BE SERVED AFTER STARTER COURSE

## SOUP

### **Roasted Tomato Bisque**

*basil, oil, parmesan crisp*

### **Wild Mushroom Bisque**

*truffle oil*

### **French Onion Soup**

*gruyère crostini*

### **Lemon Asparagus Soup**

*dill oil drizzle*

## SALAD

### **The Burrata**

*beef steak tomatoes, parmesan,  
focaccia crumbs, basil pesto, aged  
balsamic*

### **Kale**

*pomegranate seeds, goat cheese,  
blackberries, toasted almonds, grapefruit  
supremes, honey vinaigrette*

### **Roasted Beet & Goat Cheese**

*baby arugula, citrus herb  
vinaigrette*

### **Mexican Shrimp and Avocado Salad**

*roasted corn, jicama, aleppo lime  
vinaigrette*

### **Texas Tri-Color Salad**

*candied pecans, blue cheese,  
pancetta, cider vinaigrette*

### **Caesar Wedge**

*Baby romaine wedge, parmesan crisp,  
crispy capers, house-made Caesar,  
tableside shaved parmesan*



# ENTRÉES

***Pan-Seared Chicken Breast** | herb fingerling potatoes, ratatouille, tomato cream sauce*

***Slow-Braised Beef Short Rib** | horseradish mashed potatoes, roasted squash, mushroom demi-glace*

***Beef Tenderloin** | truffle butter, pinot noir reduction*

***Pan-Seared Salmon** | avocado-corn salsa, jalapeno polenta, lime butter sauce*

***Herb-Crusted Pork Tenderloin** | roasted peaches, farro risotto*

***Grilled Summer Vegetable Tart** | zucchini, heirloom tomatoes, goat cheese, puff pastry*

***Stuffed Portobello Mushroom** | quinoa, roasted vegetables, balsamic reduction*

***Grilled Filet Mignon** | black garlic butter, summer truffle mashed potatoes*

***Pan-Seared Chilean Sea Bass** | sesame snap peas, mirin butter sauce*

***Prosciutto & Parmesan Gratin Chicken** | asparagus risotto, grain mustard sauce*

***Lump Crab-Stuffed Branzino** | risotto, lemon butter reduction*

***Lobster Lemon Ravioli** | brown butter sage sauce*

**DUOENTRÉE OPTION | +\$12 PER GUEST**





# DESSERTS

***Chocolate Cheesecake***

*mocha sauce and candied orange*

***Chocolate Decadence Cake***

*roasted sugar cranberries*

***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 | +\$10 PER GUEST**





# RECEPTION STATION

## ***From The Trattoria***

*hand carved porchetta, mushroom polenta, black truffles, fresh shaved parmesan*

## ***Prime Tenderloin or Prime Rib***

*pommes purée, haricots verts amandine, brioche rolls, cherry demi-glace, horseradish cream*

## ***Smoked Brisket***

*ranchero beans, Mrs.'s Beard bread, tangy mustard slaw, house pickles, TX bourbon BBQ sauce*

## ***Herb Crusted Salmon***

*saffron cream sauce, Greek salad, harissa-spiced crispy chickpeas, pickled red onion*

## ***Street Taco Station***

*achiote chicken, carnitas pulled pork or carne asada, and plant based chorizo  
Shaved radish, chopped cilantro and onion, cotija cheese, pickled jicama, sliced jalapenos,  
shaved romaine, shredded cheddar, house salsa, assorted hot sauces, mini corn and flour  
tortillas*

## ***Slider Station***

*chopped smoked brisket, pulled BBQ chicken or pork, mini wagyu patties, or Beyond Beef  
patties*

*- choose 2*

*cheddar, pepper jack, gouda, house made pickles, tangy mustard slaw, diced onions, sliced  
roma tomatoes, arugula, iceberg, ketchup, grain mustard aioli*

**REQUIRES CHEF ATTENDANT | +\$100**



# LATE NIGHT BITES

## SAVORY

### **Street Taco Station**

*achiote chicken, carnitas pulled pork or carne asada, and plant based chorizo shaved radish, chopped cilantro and onion, cotija cheese, pickled jicama sliced jalapeños, shaved romaine, shredded cheddar, house salsa, assorted hot sauces, mini corn and flour tortillas*

### **Slider Station**

*chopped smoked brisket, pulled BBQ chicken or pork, mini wagyu patties or Bed Beef patties*

*- choose 2*

*cheddar, pepper jack, gouda, house-made pickles, tangy mustard slaw, diced onions, sliced roma tomatoes, arugula, iceberg, ketchup, grain mustard aioli*

### **French Fry Bar**

*truffle aioli, champagne honey mustard, chili mayo, maple bacon jam*

### **Mini Chicken & Waffles**

*Maple butter drizzle*

### **Gourmet Pizza Bites**

*Truffle mushroom, classic pepperoni, margarita*

## SWEET

### **Sweet Tooth Fondue Station**

*assorted French macarons, pretzels, marshmallows, strawberries, pineapple chunks, shortbread, chocolate and salted caramel dips*

### **Italian Cafe**

*Hazelnut and raspberry bomboloni, powdered zeppole, vanilla and chocolate dipped cannoli with chocolate chips, toasted pistachio, candied orange*



# 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 | \$28 PER PERSON

TWO HOUR | \$41 PER PERSON

THREE HOUR | \$54 PER PERSON

FOUR HOUR | \$67 PER PERSON

## PREMIUM BAR

Titos Vodka, Beefeater Gin, Bacardi Silver Rum, Patron Silver Tequila, Aguardiente Blanco Tequila, T/X Bourbon, Jim Beam Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch, Seasonal Wine Selection.

ONE HOUR | \$34 PER PERSON

TWO HOUR | \$49 PER PERSON

THREE HOUR | \$64 PER PERSON

FOUR HOUR | \$79 PER PERSON

## SUPER PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Diplomatic Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Whisky, Jameson Whiskey, Jack Daniel's Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal Mionetto Avantgarde Prosecco, Kendal Jackson Chardonnay, Whitehaven Sauvignon Blanc, Daou Cabernet Sauvignon, Joel Gott Palisades Red Blend

ONE HOUR | \$37 PER PERSON

TWO HOUR | \$52 PER PERSON

THREE HOUR | \$67 PER PERSON

FOUR HOUR | \$82 PER PERSON





# HOST SPONSORED BAR PER DRINK

## HOST SPONSORED BAR PER DRINK

CHARGES ARE BASED ON THE ACTUAL NUMBER OF DRINKS  
CONSUMED.

PRICES SHOWN ARE PER DRINK.

SIGNATURE COCKTAILS | \$12  
PREMIUM COCKTAILS | \$15  
SUPER PREMIUM COCKTAILS | \$18  
DOMESTIC BEER | \$9  
PREMIUM AND IMPORTED BEER | \$10  
LOCAL AND CRAFT BEERS | \$10  
CANVAS WINES BY MICHAEL MONDAVI | \$12

## LABOR CHARGES

BARTENDER | \$250 UP TO TWO HOURS, \$100.00 FOR EACH  
ADDITIONAL HOUR  
COCKTAIL SERVERS/TRAY PASSERS, EACH | \$250 UP TO TWO  
HOURS, \$100.00 FOR EACH ADDITIONAL HOUR

