

Menus & Pricing

Reception
Platters & Passed
Hor d'oeuvres ₃

Stationed
Reception Items ₄

NYLO Reception
Package #1 ₅

NYLO Reception
Package #2 ₆

Dinner Buffet Selections ₇

Plated Dinner Selections ₈

Bar Selections ₉

Event Pricing ₁₀

FAQ ₁₁

Preferred Vendors ₁₂

Contact Us ₁₃

Reception Platters

Serves 25 | Price per platter

FRUIT STAND PLATTER \$175
Assorted Seasonal Sliced Fruit

**IMPORTED &
DOMESTIC CHEESES** \$250
To include Imported Swiss, Brie, Vermont Cheddar, Gouda, Stilton & Goat Cheese Served with Lavash, French Bread & Water Crackers

MEZZA PLATTER \$375
Vegetable Crudités & Imported & Domestic Cheese Display Assortment of Local Vegetables to include Scallions, Sweet Peppers, Mini Carrots, Braised Asparagus, Broccoli Crown & Radishes with Ranch & Creamy Bleu Cheese
CHEESES:
Maytag Bleu, Brie, Local Goat Cheese, Cheddar, Wild Berries, Dried Fruit, Artisan Crackers & Lavash

NORWEGIAN SMOKED SALMON \$200
Thinly Sliced & Served with Chopped Eggs, Bermuda Onion, Capers, Horseradish Cream and Lemon Wedge with Pumpernickel Bread

CLASSIC SHRIMP COCKTAIL \$350
Served with Cocktail Sauce, Cucumber-Lemon Seaweed Salad (100 pieces)

**MARKET STAND
VEGETABLE CRUDITÉS** \$200
Seasonal Farm Fresh Vegetables Served with Bleu Cheese & Balsamic Sweet Onion Dips

ITALIAN ANTIPASTO \$300
Salami, Prosciutto, Provolone, and Parmigiano-Reggiano Cheese, Grilled Zucchini, Eggplant, Yellow Squash, Roasted Peppers, Marinated Artichoke, Herbed Button Mushrooms, Mozzarella Balls, Stuffed Cherry Peppers, Sliced Italian Breads & Bread sticks, Olive Tapenade & Garlic-Infused Olive Oil

Passed Hors d'oeuvres

Minimum of 35 guests required | Based on 60 minutes of service

COLD AMUSE
\$4 Each / Piece

- Traditional Hummus with Lavash Bread
- Fresh Ciliegene Mozzarella with Tear Drop Tomato on a Crostini
- Basil “Spiked” Guacamole atop Tortilla Crisp & Smokey Spanish Paprika

\$5 Each / Piece

- Prosciutto Bowtie on Polenta
- Brie Cheese Mousse on a Round Tartlet with Walnuts, Candied Fruit & Parsley
- Smoked Salmon Rose on Pumpernickel Round/Herb Cream Cheese

HOT AMUSE
\$4 Each / Piece

- Traditional Hummus with Lavash Bread
- Fresh Ciliegene Mozzarella with Tear Drop Tomato on a Crostini
- Basil “Spiked” Guacamole atop Tortilla Crisp & Smokey Spanish Paprika

\$5 Each / Piece

- Prosciutto Bowtie on Polenta
- Brie Cheese Mousse on a Round Tartlet with Walnuts, Candied Fruit & Parsley
- Smoked Salmon Rose on Pumpernickel Round/Herb Cream Cheese

Stationed Reception Items

Minimum of 35 guests required | Based on 60 minutes of service

HOT SELECTIONS

\$4 / person

- Sun Dried Tomato Texas Goat Cheese Fondue with French Bread & Grissini Sticks
- Homestyle Fries choice of French Fries or Sweet Potato Fries with Ketchup

\$5 / person

- Chicken Slider with Olive Relish, Roma Tomato, and Creole Mustard on a Brioche Bun
- Greek Feta-Artichoke-Spinach Dip with Herb Gratin, Fried Tortilla Chips & Lavash
- Sharp Cheddar Queso with Fresh House made Tortilla Chips
- Italian Sausage Stuffed Mushroom

\$6 / person

- Texas Kobe Beef Slider with Caramelized Onion Marmalade, Sliced Roma Tomatoes & Horseradish Pickle on a Buttered Brioche Bun
- Panko-Breaded Calamari with Marinara & Thai Chili Sauce +0.50

\$7 / person

- Crabcake Slider served on a Hawaiian Roll with Chipotle Aioli

\$12 / each

- Flat Bread choice of Basil Pesto or BBQ Chicken

COLD SELECTIONS

\$4 / person

- Mediterranean Style Chickpea Hummus with Flatbread & Assorted Gourmet Crackers
- Chips & Salsa Fire Roasted Roma Tomato Salsa with Fresh House made Tortilla Chips

\$6 / person

- Chips & Guacamole served with Fresh House Made Tortilla Chips

Attendant Fee \$125.00 (1 per 100 guests, 2-hour minimum, \$25 each additional hour). Must be accompanied by other Stations or Buffet.

MASHED POTATO BAR \$14

Garlic Mashed Yukon Potatoes

EMBELLISHMENTS:

Scallions, Sour Cream, Butter, Bacon Bits & Vermont Cheddar Cheese

PASTA STATION \$14

PASTA SELECTIONS (Choose Two)

- Penne Pasta
- Fettuccini Pasta
- Bowtie Pasta
- Tri-Color Cheese Tortellini +1.25

SAUCES (Choose Two)

- Creamy Alfredo Sauce
- Marinara Sauce Spiced with Roasted Garlic
- Basil Pesto Cream Sauce
- Classic Bolognaise Meat Sauce +1.25

MEAT OPTIONS (Optional)

- Chicken & Shrimp +9
- Chicken +4
- Shrimp +7
- Italian Sausage +5

EMBELLISHMENTS:

Roasted Sweet Bell Peppers, Mushrooms, Asparagus, Artichokes, Parmesan Cheese, Tomatoes, Black Olives, Mixed Herbs & Scallions

CARVING STATIONS

include assorted rolls & butter

ROASTED BEEF TENDERLOIN \$23

Served with Creamy Horseradish Sauce and Creole Mustard

BLACK PEPPER NEW YORK STRIP LOIN \$18

Served with Caramelized Shallot Demi and Creamy Horseradish

ROSEMARY ROASTED PORK LOIN \$12

Served with Apple-Cherry Chutney and Creamy Horseradish

OVEN ROASTED TURKEY BREAST \$12

Texas Honey Glazed & Hickory Cured Served with Creole Mustard and Chipotle Mayonnaise

HERB ROASTED PRIME RIB \$23

Served with Cabernet Jus & Creamy Horseradish

BEEF STEAMSHIP \$13

(minimum of 100 person)

Served with Creamy Horseradish, Au Jus and Creole Mustard

ASSORTED MINI GOURMET DESSERTS \$11

CHOCOLATE ASSORTMENT

Flourless Chocolate Cake, Praline Chocolate Tartlet, French Cake, Brownie, Berry Tartlet, Raspberry & White Chocolate Cake, Coffee and Dark Chocolate Tartlet

CLASSIC MINI PASTRIES

Ginger Creme Brulee, Raspberry Mousse Cake, Apple Streusel Tartlet, Exotic Cake, Croissant Bread Pudding, Tiramisu, Lemon Tartlet

NYLO Reception Package #1

Minimum of 80 guests required | Based on 60 minutes of service

\$45 PER PERSON

Dinner receptions include European gourmet coffee, iced tea,
designer wedding cake by Delicious Cakes*

*Based on \$4.50 per person

MARKET STAND, VEGETABLE CRUDITÉS & DOMESTIC CHEESES

Seasonal Farm Fresh Vegetables,
Domestic Cheeses to Include Herb
Flavored Goat Cheese, Bleu Cheese,
Pepper Jack & Vermont Cheddar.
Served with Assorted Crackers & French
Bread, Blue Cheese & Balsamic Sweet
Onion Dips

PASSED HORS D' OEUVRES (Choice of 2)

COLD AMUSE

- Traditional Hummus with Lavash Bread
- Fresh Ciliegene Mozzarella with Tear
Drop Tomato on a Crostini
- Basil “Spiked” Guacamole atop
Tortilla Crisp & Smokey Spanish Paprika
- Prosciutto Bowtie on Polenta
- Brie Cheese Mousse on a Round
Tartlet with Walnuts, Candied Fruit
& Parsley
- Smoked Salmon Rose on Pumpernickel
Round with Herb Cream Cheese

HOT AMUSE

- Croque-Monsieur with Honey Ham &
Gruyere Cheese in Puff Pastry
- Breaded Mozzarella Ravioli
- Chicken Mikado & Citrus Thai Dipping
Sauce
- Shrimp Fire Rolls
- Mini Beef Wellington
- Lemongrass Pork Pot Sticker with
Teriyaki Glaze
- Rolled Chicken Quesadillas
- Beef Empanadas

HAND CARVED MEAT (Choice of one)

- Peppercorn Crusted Pork Tenderloin
 - Honey Clover Roasted Turkey Breast
 - Beef Tenderloin (additional \$10.00 per
person
Served with Creole Mustard & Creamy
Horseradish Sauce
- Attendant Fee \$125.00 (1 per 100 guests,
2-hour minimum / \$25 each additional hour)

PASTA DISPLAY

Medley of Penne & Bowtie Pasta,
presented with a Basil Pesto Cream &
Roasted Tomato Marinara, served with
Shredded Parmesan Cheese

NYLO Reception Package #2

Minimum of 80 guests required | Based on 60 minutes of service

\$55 PER PERSON

Dinner receptions include European gourmet coffee, iced tea,
designer wedding cake by Delicious Cakes*

* Based on \$4.50 per person

MARKET STAND, VEGETABLE CRUDITÉS & DOMESTIC CHEESES

Seasonal Farm Fresh Vegetables,
Domestic Cheeses to Include Herb
Flavored Goat Cheese, Bleu Cheese,
Pepper Jack & Vermont Cheddar.
Served with Assorted Crackers & French
Bread, Blue Cheese & Balsamic Sweet
Onion Dips

PASSED HORS D' OEUVRES (Choice of 2)

COLD AMUSE

- Traditional Hummus with Lavash Bread
- Fresh Ciliegene Mozzarella with Tear
Drop Tomato on a Crostini
- Basil "Spiked" Guacamole atop
Tortilla Crisp & Smokey Spanish Paprika
- Prosciutto Bowtie on Polenta
- Brie Cheese Mousse on a Round
Tartlet with Walnuts, Candied Fruit
& Parsley
- Smoked Salmon Rose on Pumpernickel
Round with Herb Cream Cheese

HOT AMUSE

- Croque-Monsieur with Honey Ham &
Gruyere Cheese in Puff Pastry
- Breaded Mozzarella Ravioli
- Chicken Mikado & Citrus Thai Dipping
Sauce
- Shrimp Fire Rolls
- Mini Beef Wellington
- Lemongrass Pork Pot Sticker with
Teriyaki Glaze
- Rolled Chicken Quesadillas
- Beef Empanadas

HAND CARVED MEAT (Choice of two)

- Peppercorn Crusted Pork Tenderloin
- Honey Clover Roasted Turkey Breast
- Beef Tenderloin (additional \$10.00 per
person
Served with Creole Mustard & Creamy
Horseradish Sauce
Attendant Fee \$125.00 (1 per 100 guests,
2-hour minimum / \$25 each additional hour)

YUKON GOLD POTATO BAR

Roasted Garlic Mashed Yukon Gold
Potatoes accompanied with Sour Cream,
Parmesan Reggiano, Vermont Cheddar
Cheese, Scallions & Smoked Bacon

Dinner Buffet Selections

Based on 60 minutes of service
Buffets are portioned per person Menu surcharge
of \$5.00 per person for less than 80 guests

Dinner Buffets include European gourmet coffee, iced tea,
designer wedding cake by Delicious Cakes

BRADSHAW BUFFET \$57 / Person

- Lobster Bisque
- Mixed Green Salad with Carrots, Croutons, Blue Cheese, Candied Pecans & Raspberry Vinaigrette
- Vegetarian Antipasto Tossed Salad with Arugula and Balsamic Reduction
- Coriander Rubbed Chicken Breast with Tomato Cream
- Grilled Flat Iron Steak with Malbec Wine Sauce
- Scalloped Potatoes
- Sauteed Asparagus
- Jalapeno Cornbread

CARNEGIE HALL BUFFET \$63 / Person

- White Bean Soup
- Greek Salad of Romaine Greens, Feta Cheese, Cherry Tomatoes, Kalamata Olives, Red Onions, & Balsamic Dressing
- Garlic Greek Yogurt Dip with Lavash
- Baked Salmon with Lemon Basil Cream Sauce
- Chicken Souvlaki
- Garlic Mushroom Risotto
- Parmesan Roasted Brussel Sprouts with Onions and Peppers
- Assorted Dinner Rolls

THE VERACRUZ BUFFET \$59 / Person

- Tortilla Soup with Cheddar Cheese and Micro Cilantro
- Homemade Salsa with Tortilla Chips
- Texas Wild Greens Salad with Tomato, Queso Fresco, Cucumber, and Chile Lime Vinaigrette
- Red Snapper Veracruz
- Grilled Carne Asada with Cilantro Pesto
- Chile Infused Rice Mix with Roasted Corn & Black Beans
- Roasted Cauliflower, Red Peppers, & Squash served with Flour Tortillas

5TH AVENUE BUFFET \$75 / Person

- Vegetable and Pasta Minestrone
- Ciliegine Mozzarella & Tomato Salad
- Traditional Caesar Salad
- Garlic Hummus with Lavash
- Roasted New York Strip with Madeira Demi Glaze
- Chicken with Spinach Cream Sauce
- Herb Roasted Salmon with Lemon Butter Baked Rosemary Mashed Potatoes
- Green Beans with Shallots and Roasted Peppers
- Assorted Dinner Rolls

Plated Dinner Selections

Minimum of 20 guests required
Price per person

SOUP (Choose One)

- Roasted Poblano Cream
- Vegetable Minestrone
- Butternut Bisque
- Broccoli Cheddar
(Additional \$6 per person)

SALAD (Choose One)

SPINACH SALAD

Blue Cheese Crumbles,
Candied Peacans & Dried
Cranberries with Balsamic
Vinaigrette

MIXED GREEN SALAD

Spring Mix Lettuce, Shredded
Carrots, Tomatoes, Cucumber,
Croutons & Blue Cheese with
Buttermilk Ranch Dressing

BELGIAN ENDIVE SALAD

Belgian & Curly Endive, Red
Cabbage, Sliced Almonds,
Dried Apricots & Goat Cheese
with Cilantro Ginger Vinaigrette

CAESAR SALAD

Romaine Hearts, Parmesan
Reggiano & Croutons with
Caesar Dressing

ENTRÉES

CHICKEN WHITE WINE GARLIC CREAM SAUCE \$38

Grilled Chicken Breast, Garlic
Cream Sauce, Garlic Broccoli &
Orzo Pasta

CHICKEN MARSALA \$39

Grilled Chicken Breast,
Mushroom Marsala au Poivre,
Honey Glazed Carrots, Red
Bliss Potatoes

NYLO STUFFED CHICKEN \$41

Stuffed Chicken Breast,
Spinach & Tomato, Roasted Red
Pepper Sauce with Rice Pilaf &
Roasted Vegetable Medley

DUO ENTRÉES (Choose One)

HERB CRUSTED CHICKEN & BEEF TENDERLOIN \$58

Herb Crusted Chicken Breast
& Beef Tenderloin with Garlic
Cream, Veal Reduction
Served with a Squash Medley
& Parsley Roasted Potatoes

NEW YORK STRIP & SNAPPER \$63

New York Strip & Snapper with
Onion Marmalade Reduction &
Lemon Butter Sauce Served
with Garlic Parmesan Mashed
Potatoes & Green Bean
Almondine

FILET MIGNON & LOBSTER \$72

Filet Mignon & Lobster Tail
with Red Wine Demi & Saffron
Cream Sauce, Served with
Boursin Whipped Potatoes &
Grilled Asparagus

ROASTED SNAPPER \$39

Roasted Snapper with Garlic
Lemon Butter Sauce, Green
Bean Almondine & Yukon Gold
Potatoes

BBQ GLAZED SALMON \$42

Citrus BBQ Glazed Salmon
Served with Sugar Snap Peas &
Wild Rice Pilaf

PEPPERCORN

PORK TENDERLOIN \$39

Peppercorn Pork Tenderloin
with a Brandy Au Poivre Served
with Honey Glazed Carrots &
Red Bliss Potatoes

VEGETARIAN ENTRÉES

(Optional - Choose One. Pricing will
match selected entrée)

PORTABELLA

Portabella Mushroom stuffed
with Spinach, Artichokes,
Parmesan Cheese Topped with
English Walnuts

RAVIOLI

Spinach & Cheese Ravioli with
Lemon Caper Cream Sauce

ROASTED QUINOA

Roasted Quinoa with Walnuts,
Grape Raisin, Mushroom,
Broccoli & Apple with Lemon
Balsamic Vinegar

NEW YORK STRIP \$46

New York Strip with Onion
Marmalade Au Jus Served with
Herbed Risotto & French Green
Beans with Sweet Red Pepper

FILET MIGNON \$49

Filet Mignon with Madeira
Sauce, Served with Garlic
Grilled Asparagus & Boursin
Whipped Potatoes

GLUTEN FREE

VEGETARIAN ENTRÉES

PENNE

Penne Pasta with Zucchini,
Squash, Broccoli & Cherry
Tomato Tossed with Garlic
Lemon Olive Oil

ROASTED VEGGIES

Red Pepper, Yellow Squash,
Tomato, Zucchini with a
Balsamic Glaze

FUSILLI

Sicilian Fusilli Pasta,
Artichokes, Carrots & Spinach
with Tomato Sauce

All plated dinners include
salad, entrée, European gourmet
coffee and iced tea

Bar Selections

Minimum of 20 guests required

BARTENDER FEE: \$150.00

(One bartender required per 100 guests)
Cashier required for all Cash Bars - \$150.00 per cashier

HOURLY UNLIMITED

BAR PACKAGES

*Hourly Bar Packages Include Sodas & Bottled Water

*Excludes Shots & Bottle Service

1 Hour

Call Brands \$21.00 / Person

Premium Brands \$25.00 / Person

2 Hours

Beer & Wine \$20.00 / Person

Call Brands \$28.00 / Person

Premium Brands \$33.00 / Person

3 Hours

Beer & Wine \$27.00 / Person

Call Brands \$35.00 / Person

Premium Brands \$41.00 / Person

4 Hours

Beer & Wine \$32.00 / Person

Call Brands \$43.00 / Person

Premium Brands \$49.00 / Person

***Additional Hours**

Beer & Wine \$8.00 / Person

Call Brands \$9.00 / Person

Premium Brands \$10.00 / Person

BEER & WINE

Stone Cellars Cabernet

Stone Cellars Chardonnay

Stone Cellars Pinot Grigio

Stone Cellars Merlot

Classique Carousel Champagne

Imported Beer

Domestic Beer

CALL BRANDS

Dewar's White Label Scotch

Seagram's 7 Whiskey

Jim Beam Bourbon

Bacardi Rum

New Amsterdam Vodka

New Amsterdam Gin

Jose Cuervo Silver

PREMIUM BRANDS

Johnny Walker Black

Crown Royal Whiskey

Jack Daniels Bourbon

Bacardi Silver Rum

Grey Goose Vodka

Tanqueray Gin

Patron Silver Tequila

BAR ON CONSUMPTION

Price per Drink:

*Specialty Drink provided by Request

Call Brand Drinks \$9

Premium Brand Drinks \$10

House Wine \$9

House Champagne \$8

Domestic Beers \$6

Imported Beers \$7

Assorted Sodas \$4

Bottled Waters \$4

Individual Fruit Juices \$4

* House Champagne Toast

\$4 per person (Toasts are half a glass of champagne)

* Under 21 Bar Package includes:

Unlimited Soda & Bottled Water

\$10 per person

Event Pricing

Classic Indoor Ceremony

STARTING AT \$1,000++

- Indoor ceremony site in the Midtown or Uptown Ballroom
- Ceremony arch available at additional cost
- Standard banquet chairs
- Sign-in, gift and unity candle table(s)
- One hour rehearsal time the day prior (time subject to availability based on other events)

Royal Outdoor Ceremony

STARTING AT \$1,500++

- Outdoor ceremony site in the Courtyard or Deck
- Ceremony arch available at additional cost
- White garden chairs
- Sign-in, gift and unity candle table(s)
- One hour rehearsal time the day prior (time subject to availability based on other events)

Ballroom Room Rental

STARTING AT \$1,500++

- 60" round tables with fresh floral centerpieces and (3) votive candles on mirrored tile per table
- Floor length tablecloths and linen napkins in black or white
- Specialty tables
- Dance floor up to 20' x 20'
- Stage for DJ or band up to 8' x 12'
- Food and Beverage minimum required
- Complimentary menu tasting
- Complimentary night stay for the newlyweds in suite the night of the event (based on availability)

FOOD AND BEVERAGE MINIMUM

The food and beverage minimum varies based off the date of your wedding, the number of expected guests, and the amount of space that is required and time frame. The food and beverage minimum is exclusive of service charge and tax. (Cash bar sales will not be counted towards minimum)

BILLING

WHAT AMOUNT IS THE REQUIRED DEPOSIT?
50% of your food/beverage minimum and rental is due upon signing of contract to guarantee your event. This amount is non-refundable should you cancel or change your date.

WHEN IS THE DEPOSIT DATE?

The deposit is due upon receipt of the signed contract along with a complete copy of the credit card authorization form and front and back copy of the credit card.

WHEN IS FINAL PAYMENT DUE?

Final payment is due 7 business days prior to your event when your final guaranteed guest count is received.

IS TAX AND SERVICE CHARGE INCLUDED IN YOUR PACKAGE PRICES?

Tax and service charge is NOT included in our package prices. 23% taxable service charge and 8.25% sales tax is applicable to all services.

Frequently Asked Questions

VENUE

IS THE FACILITY HANDICAP ACCESSIBLE?
Yes.

HOW MUCH TIME DO YOU ALLOW FOR A WEDDING AND/OR RECEPTION?
Our standard time is 4-5 hours. This can be extended for an additional fee.

WHAT IS THE BACK-UP PLAN IF RAIN IS IN THE FORECAST FOR THE WEDDING DAY?
Our standard is that you must make a decision whether you want the ceremony indoors or outdoors 1 business day prior to your event date to avoid set-up charges.

WHEN CAN I SCHEDULE A VIEWING OF THE FACILITY?
We have staff available to show the facility Monday thru Friday 8am-5pm and Saturday by appointment only.

WILL THE HOTEL CATERING SALES MANAGER PERSONALLY HANDLE AND ATTEND OUR RECEPTION?
The Catering Sales Manager will guide you through the planning process with your Venue/Hotel needs. Your event will be executed by our professional service staff. A Wedding Planner is recommend to ensure your special day runs smoothly.

FOOD & BEVERAGE

ARE MENU TASTINGS AVAILABLE?
Menu tastings for up to 3 Entrees or Reception Items may be arranged through your Catering Sales Manager based on availability. The menu tasting must be requested at least 14 business days prior to the date desired and is subject to the Chef's availability. All menu items may not be available for tasting. Tasting hours are Monday, Wednesday, and Thursday 2pm-4pm. (Maximum of 4 persons).

WHAT IS THE "GUARANTEED GUEST COUNT" AND WHEN IT IS DUE?
Your "guaranteed guest count" is the amount of people you expect to attend your ceremony/reception. The "guaranteed number" of attendees for your entire event is due in writing 7 business days prior to your event date.

WHAT IS THE LEFTOVER FOOD POLICY?
For food safety and health precautions, all food must remain on hotel premises.

DO YOU OFFER ANY SPECIAL MEALS FOR KIDS?
Kids menus are available upon request and typically consist of chicken fingers, fries and fruit.

GUEST ROOMS & ACOMMODATIONS

DOES MY GROUP RECEIVE ANY DISCOUNT ON THE GUEST ROOMS?
Yes, a courtesy room block can be set up for your guests. Check with your Catering Sales for rates.

TRANSPORTATION

HOW WILL MY OUT OF TOWN GUESTS GET TO THE HOTEL?
Our 9-passenger shuttle transportation is offered within a 5-mile radius of the hotel based on availability and on a first come, first serve basis.

SECURITY

DO YOU REQUIRE SECURITY DURING THE EVENT AND IF SO, WHAT IS THE POLICY?
Typically, no security is required. However the hotel reserves the right to require security. Should this be the case, the hotel can assist in making security arrangements for a fee to the group.

CAKE CUTTING

DO YOU CHARGE FOR CAKE CUTTING?
Cake cutting is \$4.00 per person plus tax and service fee that includes plates, silverware, cutting, and serving of cake.

Preferred Vendors

You must utilize NYLO Irving/Las Colinas for your food and beverage needs. Any linen needs must also be coordinated through the hotel. For your other needs, we provide this list of preferred vendors that are highly recommended for their high-class yet affordable quality and commitment to outstanding service.

CAKES

DELICIOUS CAKES

T 817 310 0474
972 233 2133
W deliciouscakes.com

FLORIST

A FLORAL EXPERIENCE

T 972 580 0764
W afloralexperience.com

DR DELPHINIUM

Sara Amond
T 214 525 1260
W drdelphinium.com

ENTERTAINMENT

TALENT CONNECTION

Dax Robertson
T 512 716 3070
W talentconnection.net

TOTAL EVENT AUDIO

Nathan Acosta
T 214 364 0068
E totaleventaudio@gmail.com

TARGET PRODUCTIONS

Carlos Nunez
T 214 418 6671
W cnunez@targetproductions.com

LUXURY LOUNGE RENTALS

AFR FURNITURE RENTALS

David Granger
T 972 400 4233
W dgranger@rentfurniture.com

DFW LOUNGE RENTALS

Sonia Dominguez
T 214 227 4322
W dfwloungerentals.com

LINENS

MARQUEE EVENT RENTALS

Abbie Clinton
T 972 930 2071
W marqueerents.com

BBJ LINEN

T 214 651 9020 x 61405
E mbchihal@bbjlinen.com

VIDEOGRAPHY

Z PRO FILMS

Josh and Amber Zelaya
T 469 509 4330
W zprofilms.com

PHOTOGRAPHER

MOMENTS CAPTURED BY KATE

Kate Panza
T 817 807 6118
W MomentsCapturedbyKate.com

MEGGIE TAYLOR

T 602 618 0126
W meggietaylor.com

HARRY PHOTOS

(Photo booths)
T 817 354 8887
W harryphoto.com

INVITATIONS / WEDDING PLANNING

SIMPLY MOX

T 214 347 4090
W simplymox.com

SPA & SALON

BLO BLOW DRY BAR

T 972 872 8701

WEDDING OFFICIANT

LOVE NOTES WEDDINGS

T 817 917 5540
W lovenotesweddings.com

SPECIALTY LIGHTING / PIPE & DRAPE

TARGET PRODUCTIONS Carlos
Nunez

T 214 418 6671
W cnunez@targetproductions.com

TRANSPORTATION

PREMIER

Lori Clark
T 972 672 0547

RIDE CENTRIC

Sabrina Daniels
T 214 231 3029
E sabrina.daniels@ridecentric.com
W ridecentric.com

EVENT PLANNING / DAY OF COORDINATOR

PERFECT TIMING

Adriana Gallegos
T 972 904 9577
E adriana@perfecttimingtexas.com



We look forward to helping you plan
the most memorable day of your life

Contact Us

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LasColinas-sales@nylohotels.com