



wedding receptions
AT COOPER HOTEL





our DAY





F8Studio

WEDDING RECEPTION PACKAGES

Whether you want to plan an outdoor reception by the pond or an intimate indoor reception with enchanting lighting, the charming grounds at Cooper Hotel offer the perfect day for any type of bride. Our amenities and special touches include beautiful fountains, on-site venue coordinator, a full-service, luxury wellness day spa and spacious guest rooms for your wedding night.

PACKAGE AMENITIES

- Reception room
- Tables, chairs and linens
- Mirrored tiles, glass vases and votive candle centerpieces
- All serving equipment, china, glassware and silverware
- Cake cutting and serving
- Easel for bridal portrait
- Parquet dance floor
- Attendants for action stations
- Setup and breakdown
- Bartenders and security guard if alcohol is served

For outdoor receptions, client is responsible for providing tent, dance floor, chairs, lighting and generator.

SPECIAL TOUCHES

- Bridal suite for the wedding night
- Three-month membership to Cooper Fitness Center Dallas for the bride and groom
- Option to provide your own bar
- Option to host a poolside cocktail hour
- Use of a guest room and scenic grounds for your bridal portraits
- Special guest room rate
- Complimentary high-speed Wi-Fi in all rooms
- Complimentary self parking



Widyn Photography

BEAUTIFUL GROUNDS

Cooper Aerobics Center's lush 30-acre grounds are the ideal setting for your perfect day. You and your guests will enjoy a picture-perfect experience with tree-lined walking paths, manicured lawns and water features including fountains and ducks.

- Reception site by two ponds and fountain
- Large lawn for a tented outdoor reception
- Multiple locations for wedding photos and bridal portraits



Harry Photo





COOPER SPA BRIDAL SERVICES

Cooper Spa is the ideal setting for your wedding celebration. It can be a time of relaxation before the big day or a unique treat for the bridal party.

Dedicated to natural treatments that feel good and are good for you, Cooper Spa helps brides become Beautiful Fit. Create your own ideal spa day or let us design one for you. Our relaxing and rejuvenating treatments include:

- Massages, scrubs and wraps
- Manicures and pedicures
- Facials, microdermabrasion and peels
- Cosmetic services including eyelash extensions
- Beautiful Fit™ skin care line

For the groom, Cooper Spa offers services tailored to his unique body and skin care needs.

We recommend making reservations two months in advance. Call 972.392.7229 or visit cooperspa.com/Dallas.



Beautiful
FIT™





Your wedding day is a celebration of your love. It's a day that captures your beauty, your unique story and your heart. Cooper Hotel's \$1 million renovation offers you the opportunity to create your perfect day with our beautiful grounds and customizable services.

- Outdoor and indoor facilities
- Rehearsal dinners
- Bridal luncheons
- Engagement parties
- Option to provide your own bar
- Newly renovated, spacious guest rooms
- Full-service day spa
- Full-service catering
- Complimentary self parking

PRICING INFORMATION

RECEPTION

All food served shall be provided by Cooper Hotel with the exception of wedding cakes. Reception minimums are for food and beverage only. Excludes any additional setup or hourly charges, service charge and sales tax. Should the minimum not be met, the difference will be charged as a room fee. Option to provide own bar.

RECEPTION INCLUDES UP TO 4 HOURS. EACH ADDITIONAL HOUR IS \$500 PER HOUR.

OUTDOOR RECEPTIONS REQUIRE AN ADDITIONAL \$1,500 SETUP CHARGE PLUS SITE TAX.

DEPOSIT & BILLING

Event confirmation requires a \$1,500 deposit and signed contract. Deposits are nonrefundable and are applied to the balance due. A 50% payment of the estimated balance is due two months prior to the event. Final payment is due two weeks before the event.

CANCELLATION POLICY

Cancellations *less than six months prior to the set date* will require 100% payment of the total invoice. Cancellations must be submitted in writing. Payment is due upon cancellation.

GUEST ROOM RATE

Guests of the bride and groom receive a special room rate.

FOOD & BEVERAGE MINIMUMS

FRIDAY	\$5,000
SATURDAY	\$6,000
SUNDAY	\$5,000
HOLIDAYS	\$10,000



PLATED MENU OPTIONS

HORS D'OEUVRES

Select two. Passed as guests arrive.

HOT SELECTIONS

Bacon-wrapped Scallops
Beef, Chicken or Vegetarian Quesadillas
Beef or Chicken Wellington in Mushroom Duxelle
Crab Cakes with Light Cayenne Aioli
Mushrooms stuffed with Crabmeat
Mushrooms stuffed with Spinach and Artichokes
Risotto Fritters
Vegetarian Spring Rolls
Parma Ham, Tomato and Mozzarella Bruschetta
Tuscan Empanadas (Beef, Chicken or Vegetable)
Honey Lime Shrimp

SALADS

Select one.

SOUTHWEST CAESAR

Red peppers, chili-dusted croutons, shaved Parmesan, Caesar dressing

BABY SPINACH

Red onion, candied pecans, fresh strawberries, cherry tomatoes, raspberry vinaigrette dressing

CAPRESE

Layered red and gold heirloom tomatoes, mozzarella, basil chiffonade, balsamic vinaigrette dressing

MEDITERRANEAN

Feta cheese, Kalamata olives, pepperoncini, lemon basil, virgin olive oil dressing

GARDEN

Mixed greens, tomatoes, cucumbers, heart of palm, carrots, light ranch dressing

COLD SELECTIONS

Grilled Vegetables and Rosemary Skewers
Prosciutto and Mango Bites
Rolled Roast Beef with Creamy Horseradish
Shrimp Cocktail Shooters
Tropical Fruit Skewers
Serrano Ham wrapped Asparagus
Norwegian Smoked Salmon on a Toast Point
Tenderloin Crostini with Creamy Horseradish



Stephanie Brazzle Photography



ENTREE SELECTIONS

Select one.

ROASTED CHICKEN BREAST STUFFED WITH SPINACH AND MUSHROOMS

Topped with a rosemary vinaigrette sauce served on a bed of whole wheat linguini with a steamed vegetable medley

GARLIC ROASTED PORK LOIN

Drizzled with a pomegranate glaze, served with roasted baby potatoes and haricots verts

BAKED FILET OF ATLANTIC WILD SALMON

Drizzled with aged balsamic vinaigrette, served with quinoa primavera and garlic asparagus

GRILLED NEW YORK STRIP

Topped with mushroom cabernet sauce served with roasted baby potatoes and tomatoes provencal

BACON-WRAPPED FILET MIGNON

Served with a peppercorn sauce, sauteed garlic asparagus and twice baked potatoes

MEDITERRANEAN SEA BASS

Served in a pinot grigio reduction served with couscous and haricots verts

HERB ROASTED CHICKEN & GRILLED SHRIMP

Topped with madeira and lemon caper sauce served with couscous and seasonal vegetables

PETITE FILET MIGNON & HERB ROASTED CHICKEN

Served with a twice baked potato and seasonal vegetables

PETITE FILET MIGNON & GRILLED SHRIMP

Topped with a peppercorn and lemon caper sauce served with couscous and seasonal vegetables



BUFFET OPTIONS

CHERISH PACKAGE

VEGETABLE CRUDITES

fresh vegetables, light ranch dip, roasted garlic dip

CHEESE BOARD

domestic and imported cheeses, assorted dried fruits, nuts, sliced French baguettes

SELECTION OF ONE SPECIALTY TRAY

SELECTION OF FOUR HORS D'OEUVRES

to be displayed or passed as guests arrive
please see previous page for options

TWO FOOD STATIONS

selection of two action or carving stations

BEVERAGES

accompanied by punch, iced tea, hot tea, regular and decaffeinated coffee and iced water

ETERNAL PACKAGE

VEGETABLE CRUDITES

fresh vegetables, light ranch dip, roasted garlic dip

CHEESE BOARD

domestic and imported cheeses, assorted dried fruits, nuts, sliced French baguettes

SELECTION OF TWO SPECIALTY TRAYS

SELECTION OF FOUR HORS D'OEUVRES

to be displayed or passed as guests arrive
please see previous page for options

BEVERAGES

accompanied by punch, iced tea, hot tea, regular and decaffeinated coffee and iced water

PROMISE PACKAGE

VEGETABLE CRUDITES

fresh vegetables, light ranch dip, roasted garlic dip

CHEESE BOARD

domestic and imported cheeses, assorted dried fruits, nuts, sliced French baguettes

SELECTION OF ONE SPECIALTY TRAY

SELECTION OF FOUR HORS D'OEUVRES

to be displayed or passed as guests arrive
please see previous page for options

ONE FOOD STATION

selection of one action or carving station

BEVERAGES

accompanied by punch, iced tea, hot tea, regular and decaffeinated coffee and iced water

DEVOTION PACKAGE

VEGETABLE CRUDITES

fresh vegetables, light ranch dip, roasted garlic dip

CHEESE BOARD

domestic and imported cheeses, assorted dried fruits, nuts, sliced French baguettes

SELECTION OF ONE SPECIALTY TRAY

SELECTION OF FOUR HORS D'OEUVRES

to be displayed or passed as guests arrive
please see previous page for options

BEVERAGES

accompanied by punch, iced tea, hot tea, regular and decaffeinated coffee and iced water

SPECIALTY TRAYS

SEASONAL FRESH FRUIT
seasonal fresh fruit, pound cake,
yogurt dip, chocolate sauce

TEA SANDWICHES
creamy chicken salad, fresh sliced
turkey and vegetarian, assorted
artisan breads

ANTIPASTO
imported cured meats, grilled
vegetables, sun-dried tomato pesto,
black olive tapenade, balsamic
vinegar

MEDITERRANEAN
marinated olives, roasted red
pepper hummus, tapenade, grilled
vegetables, flat bread crostini

BEVERAGE SERVICE

*All menu selections are accompanied
by punch, iced tea, hot tea, regular
and decaffeinated coffee and iced
water.*

SPARKLING CITRUS PUNCH

orange sherbet, lemonade,
cherries, orange juice, ginger ale,
carbonated water

Punch will be served cold in a
stemmed glass with a creative
garnish. All punch will be passed
during cocktail hour. Remaining
punch will be placed in a
beverage station or at the bar.

BAR SERVICE

Option to provide your own bar
(beer, wine and champagne) at
no charge.

If you choose to bring liquor,
mixers, juices, soda and fruit will
be provided by Cooper Hotel at
\$4 per person.

Bartenders and security guards
will be provided by Cooper Hotel.

ACTION STATIONS

BORDER TOWN
beef taquitos
chicken, beef and vegetable fajitas
grilled onions and peppers
whole wheat flour tortillas
guacamole, homemade salsa, pico
de gallo, shredded cheese and
light sour cream

COASTAL
gulf shrimp, wild salmon and mahi
mahi sauteed in scampi sauce
marinated vegetables and linguini
cocktail sauce and tropical chutney
flat bread crostini

TASTE OF ITALY
Caesar salad
bowtie and penne pasta
marinara and sun-dried tomato basil
sauce tossed with vegetables and
julienne chicken
garlic breadsticks

SATAY STYLE
chicken, steak and shrimp
sauteed at station
assorted dipping sauces
marinated vegetables and buffalo
chicken potato mash
artisan bread

ALL AMERICAN
mini Kobe beef burgers
American, Swiss and Monterey
Jack cheese
spicy vinaigrette coleslaw
seasoned curly fries
crisp lettuce, onion and tomato

SOUP 'N' SANDWICH
grilled multigrain and
sourdough bread
cheddar, provolone, jalapeno
jack and American cheese
applewood smoked bacon,
honey ham and smoked turkey
sliced tomatoes, onions and lettuce
tomato basil soup

CARVING STATIONS

Sides may be interchanged.

ROASTED ROUND BEEF
au jus and creamy horseradish
sauce
cheesy broccoli
twice baked potatoes
artisan bread

ROASTED TURKEY
BREAST
cranberry sauce
cornbread stuffing
green bean amandine
artisan bread

SMOKED BRISKET
sweet and spicy BBQ sauce
red skin mashed potatoes
seasoned onion rings
cornbread

BAKED HAM
orange pineapple sauce
green bean amandine
twice baked potatoes
artisan bread

GARLIC ROASTED
PORK LOIN
raspberry chipotle glaze
roasted potatoes
steamed seasonal vegetables
artisan bread

our LIFE





12230 Preston Road
Dallas, Texas 75230
972.386.0306
800.444.5187
F: 972.386.2942
events@cooperhoteldallas.com
cooperhoteldallas.com



Cooper Hotel™
Conference Center & Spa
A COOPER AEROBICS COMPANY