

ROSEWOOD  
MANSION ON TURTLE CREEK®

W E D D I N G S

**EVER AFTER EXPERIENCES**

Upon Selecting Rosewood Mansion *on* Turtle Creek *for* Your Wedding,  
You Will Receive One *of the* Following Experiences  
Based *on* Your Food *and* Beverage Expenditure:

**SENSE OF PLACE**

**\$10,000 – \$15,000\***

Complimentary Bridal Suite *with* Breakfast *in* Bed  
Wedding Amenity *of* Champagne *and* Chocolate Covered Strawberries  
Complimentary Getaway Car (*use of* Rosewood Mansion's Lexus LS 460L *based on* availability)  
Complimentary Bridal Portraits (*based on* availability, *one session*)  
Complimentary Menu Tasting *for* Up To Four Guests (*see* Wedding Tasting Guidelines)  
Show Plates *for* Plated Meals

**SOUTHERN STYLE**

**\$15,000 – \$25,000\***

Complimentary Bridal Suite *with* Breakfast *in* Bed  
Wedding Amenity *of* Champagne *and* Chocolate Covered Strawberries  
Complimentary Getaway Car (*use of* Rosewood Mansion's Lexus LS 460L *based on* availability)  
Complimentary Bridal Portraits (*based on* availability, *one session*)  
Complimentary Menu Tasting *for* Up To Four Guests (*see* Wedding Tasting Guidelines)  
Show Plates *for* Plated Meals  
Complimentary Bridal Tea *for* Twelve Guests (Consumed *between* Contract *and* Wedding Date)  
Complimentary Select Membership *to* The Mansion Club *for* Six Months  
(*Includes* discounted Food & Beverage *in* Mansion Restaurant, Mansion Bar *and* discounted rate *for* guestrooms *at* Rosewood Mansion *on* Turtle Creek)  
10% Savings *on* your Bridal Gown, Bridal Shoes *or* Bridal Accessories *at* Stanley Korshak  
Complimentary Anniversary Stay *and* Mini Wedding Cake Top Tier  
(Stay *with* us *for* your 1st Anniversary. If your cake *was* created *by* Rosewood Mansion *on* Turtle Creek, receive a Mini Wedding Cake top tier *to* enjoy *during* your Anniversary stay)

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**WORLD TRAVELER**  
**\$25,000\* AND ABOVE**

Complimentary Bridal Suite *with* Breakfast in Bed  
Wedding Amenity of Champagne and Chocolate Covered Strawberries  
Complimentary Getaway Car (*use of Rosewood Mansion on Turtle Creek's Lexus LS 460L based on availability*)  
Complimentary Bridal Portraits (*based on availability, one session*)  
Complimentary Menu Tasting for Up To Four Guests (*see Wedding Tasting Guidelines*)  
Show Plates for Plated Meals  
Complimentary Bridal Tea for Twelve Guests (Consumed *between Contract and Wedding Date*)  
Complimentary Membership to The Mansion Club (*Includes discounted Food and Beverage in Mansion Restaurant, Mansion Bar and discounted rate for guestrooms at Rosewood Mansion on Turtle Creek*)  
Complimentary Anniversary Stay and Mini Wedding Cake Top Tier  
*Stay with us for your 1<sup>st</sup> Anniversary. If your cake was created by Rosewood Mansion on Turtle Creek, receive a Mini Wedding Cake Top Tier to enjoy during your anniversary stay.*  
10% Savings on your Bridal Gown, Bridal Shoes or Bridal Accessories at Stanley Korshak  
Two Night Stay at One of the Following Rosewood Properties: *Rosewood Mayakoba, Rosewood San Miguel de Allende, Las Ventanas al Paraíso, A Rosewood Resort, Rosewood Jumby Bay, or Rosewood Tucker's Point*

*\*Subject to Availability and not combinable with any other offers. Must be reached in Food and Beverage Expenditure only.  
Excludes Service Charge, Tax and other Miscellaneous Charges\**

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**PASSED HORS D'OEUVRES**

*minimum of 25 pieces per selection*

**VEGETARIAN | \$7 per piece**

Chilled Green Apple Soda *with* Lime, Cilantro  
Cauliflower Custard *with* Smoked Trout Roe, Chive Oil  
Goat Cheese-Stuffed Gougères, Piquillo *and* Basil  
Petite Grilled Blue Cheese and Cherry Jam Sandwich *on* Walnut Bread  
Petite Grilled Gruyère Sandwich, Tomato Confit *and* Basil Pesto

**MEAT | \$8 per piece**

Foie Gras Torchon *on* Brioche, Quince Jam  
Prime Beef Skewer, IPA Mustard, Shallots  
Braised Pork Tamale, Mole Sauce *and* Spiced Pepitas  
Smoked Short Rib Tostada, Cherry Salsita  
Brisket *on a* Blue Corn Biscuit  
Grilled Chicken Yakitori, Soy Glazed Leek

**SEAFOOD | \$9 per piece**

Tuna Tartare *on* Cucumber, Yuzu *and* Chives  
Seared Ahi Tuna, Ponzu *and* Wonton Chip  
Crab Croquette, Saffron Rouille  
Lobster Hushpuppy, Old Bay Aioli  
House Gravlax *on* Blue Corn Blini, Orange Crème Fraiche, Fennel  
Salmon Rillettes, Crispy Kale  
Spicy Shrimp Satay, Black Garlic

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**DISPLAY STATIONS**

Seasons Garden Display, Selection of Crudités and Grilled Vegetables with Romesco Sauce,  
Smoked Hummus and Black Garlic Crème Fraîche | **\$9**

Domestic Cheese Display, Humboldt Fog, Aged Vermont Cheddar, Maytag Blue and Double-Cream Brie  
with Fresh Grapes, Berries, Apricot-Almond Compote, Spiced Texas Pecans,  
Raisin-Pecan Bread and Crusty Baguette | **\$12**

Fruit Display, Fresh Seasonal Fruit Brochettes with Basil-Passion Fruit Drizzle and Vanilla Yogurt | **\$13**

Smoked Salmon Display, House Cured Citrus Salmon with Pickled Red Onions,  
Watercress, Pumpernickel and Crème Fraîche | **\$20**

Shrimp Cocktail on Ice Display, Fresh Gulf Shrimp with Cocktail Sauce,  
Remoulade and Lemon Wedges | **\$20**

Artisan Cheese Shop, Selection of Foreign and Domestic Cheeses, Apricot-Almond Compote, Mostarda,  
Spiced Texas Pecans, Marcona Almonds, Raisin-Pecan Bread, Lavosh and Crusty Baguette | **\$21**

Charcuterie, Butcher's Pate Selection, Prosciutto, Tuscan Salami,  
Spicy Coppa, Dijon Mustard and Seasonal Pickles | **\$24**

Antipasto Display, Classic Display of Italian Meats and Cheeses  
Prosciutto, Coppa, Bresaola, Tuscan Salami, Pecorino, Bleu Cheese,  
Grilled and Marinated Vegetables, Olives, White Bean Salad,  
Tuscan Bread, Crostini and Bread Sticks | **\$24**

Chilled Seafood Display, Shrimp, Poached Clams, Mussels and Raw Oysters on the Half Shell  
with Cocktail Sauce, Remoulade and Lemon Wedges | **\$30**

**CARVING STATIONS**

*attendants required at \$100 each for a two-hour duration; \$15 per additional hour*

Roasted Turkey, Orange-Cranberry Relish, Whole Grain Mustard and Cocktail Rolls | **\$22**

Togarashi Crusted Swordfish, Lettuce Wraps, Ponzu, Cashew Sauce,  
Rice Noodles and Ginger Mint Slaw | **\$24**

Dijon Herb-Crusted Rack of Lamb with Red Wine Lamb Jus | **\$26**

Herb and Garlic-Crusted Beef Tenderloin, Horseradish Cream Sauce, Herb Aioli,  
Whole Grain Mustard and Cocktail Rolls | **\$30**

The Mansion Prime Rib, Red Wine-Shallot Jam and Horseradish Cream | **\$35**

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## ATTENDED STATIONS

*attendants required at \$100 each for a two-hour duration; \$15 per additional hour*

Caesar Salad Station, Gem Lettuce, Traditional Caesar, Chipotle Caesar, Capers, Piquillo Peppers, Grilled Corn, Shaved Red Onion, Polenta Croutons, Grilled Chicken, Shaved Parmesan | **\$18**

Truffle Macaroni *and* Cheese Station, Elbow Macaroni *with* Truffle Scented Mornay Sauce *and* Herbed Bread Crumbs *accompanied by* Chives, Bacon Bits, Sautéed Mushrooms, Diced Ham, English Peas *and* Shredded Parmesan | **\$18**

Risotto Station, Wild Mushrooms, Winter Caramelized Vegetables, Pumpkin Puree, Lardons, Sage Sausage, Shrimp, Crispy Shallots, Parmesan Reggiano, Fresh Herbs | **\$20**

Street Taco Station, Short Ribs Tacos *with* Chipotle Salsita *and* Grilled Fish Tacos *with* Tomatillo Chimichuri, Cilantro Cabbage Slaw, Queso Fresco Cheese, Shaved Red Onion, Lime Sour Cream, Serrano Chilies *and* Luna's Flour Tortillas | **\$23**

Texas Slider Station, Pepper Brisket Sliders *with* Chipotle Aioli *and* Maple Smoked Chicken Sliders *with* Piquillo Peppers, Root Vegetable Chips *and* Spicy Sweet Potato Fries | **\$23**

Ceviche Station *with* Tortilla Chips and Popcorn  
Shrimp *with* Orange and Ají Amarillo, Octopus *with* Veracruz Salsa, Olive, Fennel  
*and* Scottish Salmon *with* Confit Tomato, Artichoke | **\$24**

## SMALL PLATE TASTING STATIONS

*attendants required at \$100 each for a two-hour duration; \$15 per additional hour*

Potato *and* Truffle Tortellini *with* Mushroom Consommé | **\$12**

Braised Berkshire Pork Belly *with* Apples and Cider Reduction | **\$12**

Grilled Asparagus Salad *with* Lemon Crème Fraîche, Field Greens | **\$12**

Smoked Pork Slider *with* Paprika Slaw | **\$12**

Garlic Shrimp *with* Chorizo Tostada *and* Fresh Avocado | **\$13**

Marinated Wagyu Beef *with* Thai Vegetable Salad | **\$14**

Pan Seared Trout *with* Capers, Raisins, Almonds | **\$14**

Slow-Cooked Salmon *with* Pomme Puree *and* Petite Tomato Salad | **\$14**

Pancetta-Wrapped Scallop *with* Black Farro *and* Preserved Lemon | **\$14**

Crispy Texas Grit Cake *with* Grilled Quail *and* Chipotle Aioli | **\$16**

Mini Lobster Roll *with* Fresh Herb Salad | **\$16**

Lollipop Lamb Chop *with* Hummus *and* Harissa Condiment | **\$18**

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**STARTERS**

*please choose one soup, salad or appetizer*

**SOUPS**

Mansion Tortilla Soup *with* Chicken, Avocado, Tortilla Chips *and* Cheddar Cheese

Barley Soup *with* Wild Mushroom Broth, Winter Vegetables, Duxelle Crostini

Celery Root Bisque *with* Pickled Beets, Parsley Pesto

Lentil and Kale Soup *with* Jalapeno Sausage, Sourdough Crotons

Thai Crab Broth *with* Shrimp, Basil, Kafir Lime

Lobster and Chestnut Bisque *with* Butter-Poached Lobster, Herbs

Winter Squash Veloute *with* Candied Bacon, Pepitas

**SALADS**

Mixed Field Greens Salad, Medjool Dates, Radishes, Manchego Cheese,  
Toasted Pinenuts *and* Lemon Vinaigrette

Classic Caesar Salad, Crisp Romaine, Caesar Dressing, Parmesan *and* Garlic Croutons

Baby Spinach Salad, Fresh Baby Spinach, Caramelized Onion, Local Goat Cheese,  
Candied Pecans *and* Orange -Bacon Vinaigrette

Butter Lettuce Salad, Heirloom Cherry Tomatoes, Basil Leaves, Chives, Shallots,  
Tarragon Red Wine Vinaigrette

Arugula Salad, Dried Olive, Shaved Fennel, Crispy Artichoke, Lemon Dressing

Iceberg "Slice" Salad, Pancetta, Marinated Tomatoes, Maytag Blue Cheese,  
Black Pepper-Buttermilk Dressing

Asparagus Salad, Sous Vide Egg, Frisée, Serrano Ham, Preserved Lemon

**APPETIZERS**

Asparagus *en* Croute *with* Béarnaise *and* Petite Herb Salad

Diver Scallop *with* Squid Ink Farro, Coconut Curry

Gulf Shrimp *and* Grits *with* Green Chilies, Chorizo

Ahi Tuna *with* Gazpacho Gelee, Tonnato Sauce, Radish, Pumpnickel

Texas Wagyu Beef Tartare *with* Petite Arugula, Crostini, Horseradish Parmesan Cream

Ricotta Agnolotti *with* Brown Butter, Truffle, Parmesan

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**ENTRÉES**

*please choose one entrée*

- Oven-Roasted Chicken Breast *with* Marble Potatoes, Artichoke, Chorizo Jus | **\$79**  
Paprika Rubbed Pork Tenderloin *with* Braised Red Cabbage, Apples, Pan Sauce | **\$79**  
Diver Scallops, Cauliflower Puree, Lemon, Caper, Raisins | **\$82**  
Scottish Salmon Filet *with* Salsify, Brussels Sprouts, Orange Mustard Vinaigrette | **\$82**  
Seared Halibut *with* Winter Vegetable Pot *au* Feu, Preserved Lemon, Parsley Pesto | **\$82**  
Roasted Filet Mignon *with* Yukon Gold Puree, Broccolini, Trumpet Mushrooms, Cabernet Jus | **\$87**  
Braised Beef Short Ribs *with* Anson Mills Grits, Broccolini, Crispy Shallots, Horseradish Jus | **\$87**  
Rack of Lamb *with* Smoked Hummus, Cilantro Gremolata, Carrot Cumin Jus, Yogurt | **\$92**

*vegetarian options available*

- Potato Gnocchi *with* Asparagus, Confit Tomato, Basil Soubise | **\$70**  
Ricotta Agnolotti, Charred Tomato Vinaigrette, Arugula, Parmesan | **\$70**

**DUO ENTRÉES**

- Smoked Berkshire Pork Chop *with* Braised Cabbage *and* Apples | **\$97**  
Garlic Prawns *with* Spicy Puffed Rice Crisp  
Braised Beef Short Ribs *with* Spring Onion Soubise | **\$97**  
Diver Scallops *with* Rainbow Chard  
Roasted Filet Mignon *with* Pomme Puree, Beef Jus | **\$97**  
Seared Halibut *with* Haricot Vert, Parsley Pistou  
Roasted Filet Mignon *and* Butter Poached Lobster Tail *with* Pomme Puree, Broccolini, Beef Jus | **\$105**

**DESSERTS**

*please choose one dessert*

- Peach Cobbler with Pistachio Streusel and Cream, Cream Fraiche Sorbet  
Lemon Meringue Tart *with* Strawberry Sauce, Strawberry Sorbet  
Vanilla Panna Cotta *with* Candied Almonds, Raspberry Compote, Lime Yogurt Sorbet  
The Philadelphia, Oreo Cheesecake, Chocolate Crémeux, Chocolate Sauce  
Classic Carrot Cake *with* Cream Cheese Filling, Pecan Crisp, Mango Sauce  
The Piémont, Caramelized Banana *with* Hazelnut Streusel, Gianduja Mousse, Caramel Ice Cream  
Chocolate Composition, Chocolate Brownie, Dark Chocolate Mousse, Cappuccino Ice Cream