

- ❖ *Scheduling Events*
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*The University of North Texas wishes to congratulate you on your forthcoming marriage!*

*We would consider it an honor and privilege to assist you in making this joyous occasion a day full of treasured memories for you and your guests.*

*Our dedicated team welcomes the opportunity to provide you with a once in a lifetime affair. Our Wedding Coordinator will capably orchestrate the planning of your reception/dinner to make it a truly memorable event.*

*The Executive Chef has created exquisite menus from which to choose. Our friendly and experienced Catering Staff will provide all your catering needs with professionalism and style.*

*To ensure your special day is exactly as you envision, we are available throughout the planning process. At your finalized appointment one week prior to your special day, each and every detail will be confirmed, setting the stage for a flawless event.*

*Please accept this invitation to consult with our Wedding Coordinator or tour our beautiful facilities. We welcome the opportunity to serve you and look forward to celebrating this blissful occasion with you!*

***THANK YOU*** for considering us!

*An estimate of guests attending will be required at time of booking. Scheduling Services must be in receipt of the final guarantee of number expected to attend no later than 12:00 o'clock noon, five (5) business days prior to the day of your wedding. This is the minimum number for which you are financially responsible. After this time, only increases in the guarantee will be accepted, subject to product availability.*

*For wedding dinners, should the number of guests exceed the guarantee, charges will be based on the actual number of guests served.*

## *Deposits and Payments*

*Due to the high demand of our facilities, we recommend the booking of your event as soon as possible. A deposit in the amount of full room rental is required at time of booking to confirm your reservation.*

*Final guest attendance and payment of the estimated balance are required by 12:00 o'clock noon three (3) business days prior to the day of the event. Failure to comply with the payment schedule may result in the cancellation of your event. All deposits and payments are non-refundable. Final payment is due within ten (10) days upon receipt of final billing.*

## *Menu Selection*

*Our Wedding Coordinator will be happy to assist you in making your selection from our reception/dinner menus. All menus are priced per person. Our Executive Chef will be happy to create customized menus should you so desire.*

*All prices are subject to change due to product availability and fluctuating market prices. Substitutions will be made available to guarantee consistency in pricing and quality. A service charge of 15% and sales tax will be assessed on all food and beverage.*

*In compliance with local Health Department Regulations, food may not be removed from the catering site and credit will not be issued. However, our Catering Staff will be happy to package remaining wedding cake in containers provided by your professional baker at the end of your reception.*

## *Beverage Services*

*To compliment your wedding reception, Verde Catering offers bar service including beer, wine, and an assortment of non-alcoholic beverages. All alcoholic beverage service must be arranged through Verde Catering and be served by TABC certified bartenders. Non-alcoholic beverages and food must be made available in reasonable quantities for the duration of bar service. Should you prefer cocktail service, please consult with the Wedding Coordinator for specifics.*



## *Security*

*Security will be required at the expense of the individual for all wedding receptions serving alcoholic beverages. The Wedding Coordinator will determine the number of officers needed and make appropriate arrangements with the UNT Police Department.*

## *Linens and Tables*

*White linens will be provided for your wedding event. Specially ordered colors are available for an additional fee. All additional tables required for your event, not included in the Wedding Essentials Package, will be billed separately.*

## *Centerpieces/Decorations*

*Verde Catering offers several centerpiece designs at a nominal fee to enhance your event. Candle lighting is permitted; however, candles must be encased by glass. Confetti and glitter are prohibited. All decorating arrangements must be approved in advance by the Wedding Coordinator.*

## *Audio/Visual Equipment*

*Should your event require audio/visual equipment, arrangements can be made with the Wedding Coordinator. To ensure all your needs are met, requests must be received ten (10) business days prior to the date of your wedding.*

## *Liability*

*The University of North Texas assumes no responsibility for the damage or loss of articles, equipment or other items left in the facility prior to, during or following an event. All personal and supplier effects are to be removed at the end of your event.*

## *"The Pearl"*

*International and Domestic Cheese Display with Assorted Gourmet Crackers*

*Fresh Seasonal Sliced Fruit with Honey Yogurt Dip*

*Fresh Vegetable Crudités with Herb Dip*

### *Choice of One Hors d' oeuvre:*

*Charbroiled Meatballs with Jack Daniel Sauce  
Honey Ham, Smoked Turkey and Roast Beef Stuffed Mini Rolls  
Turkey & Havarti with Sprouts and Avocado Tortilla Pinwheels  
Tea Sandwich Platter  
Chicken or Beef Satay with Dipping Sauce*

*Mixed Nuts*

*Wedding Mints*

*Sparkling Cranberry Punch*

*Freshly Brewed Coffee*

*Iced Tea and Water Service*

*"Wedding Essentials Package"*

*\$16.95/person*

*(Minimum of 100)*

## *"The Silver"*

*International and Domestic Cheese Display with Assorted Gourmet Crackers*

*Fresh Seasonal Fruit with Honey Yogurt Dip*

*Fresh Vegetable Crudités with Herb Dip*

### *Choice of Two Hors d' oeuvres:*

*Honey Ham, Smoked Turkey and Roast Beef Mini Rolls*

*Smoked Mozzarella, Tomato and Basil Canapés*

*Turkey and Havarti with Sprouts and Avocado Tortilla Pinwheels*

*Bruschetta with Brie & Caramelized Walnuts*

*Spinach and Artichoke Dip with Toasted Pita Crisps*

*Pork Egg Rolls with Dipping Sauce*

*Tea Sandwich Platter*

*Charbroiled Meatballs with Jack Daniels Sauce*

*Vegetarian Spring Rolls with Dipping Sauce*

*Pulled Smoked Chicken in a Filo Cup with Ginger Vinaigrette*

*Southwest Egg Rolls with Dipping Sauce*

*Fried Green Beans with Spicy Ranch Dipping Sauce*

*Mixed Nuts*

*Wedding Mints*

*Sparkling Cranberry Punch*

*Iced Tea and Water Service*

*Freshly Brewed Coffee*

*"Wedding Essentials Package"*

*\$18.95/person*

*(Minimum 100)*

## *"The Golden"*

*International and Domestic Cheese Display with Assorted Gourmet Crackers*

*Fresh Seasonal Sliced Fruit with Honey Yogurt Dip*

*Fresh Vegetable Crudités with Herb Dip*

### ***Choice of Four Hors d' oeuvres:***

*Honey Ham, Smoked Turkey and Roast Beef Stuffed Mini Rolls*

*Trio of Canapés: Assortment of Smoked Salmon, Asian Chicken  
and Grilled Zucchini with Red Pepper Hummus*

*Smoked tenderloin Gorgonzola with Horseradish Aioli Tortilla Pinwheels*

*Bruschetta with Brie & Caramelized Walnuts*

*Spinach and Artichoke Dip with Toasted Pita Crisps*

*Charbroiled Meatballs with Jack Daniels Sauce*

*Fried Green Beans served with Spicy Ranch Dressing*

*Artichoke & Parmesan Mini Tartlets*

*Pecan Crusted Chicken Strips with Creole Honey Mustard*

*Smoked Mozzarella, Tomato & Basil Canapés*

*Italian Style Stuffed Mushrooms*

*Beef or Chicken Satay with Spicy Peanut Sauce*

*Crab Stuffed Jalapenos*

*Shrimp Spring Rolls with Dipping Sauce*

*Mixed Nuts*

*Wedding Mints*

*Sparkling Cranberry Punch*

*Freshly Brewed Coffee*

*Iced Tea and Water Service*

*"Wedding Essentials Package"*

*\$23.95/person*

*(Minimum 100)*

## *"The Diamond"*

*Fresh Seasonal Fruit with Honey Yogurt Dip*

*International and Domestic Cheese Display with Assorted Gourmet Crackers*

*Fresh Vegetable Crudités with Herb Dip*

### ***Choice of Four Hors d' oeuvres:***

*Crab Cakes*

*Smoked Mozzarella, Tomato and Basil Canapés*

*Southwest Deviled Eggs*

*Chicken Rumaki*

*Trio of Canapés: Assortment of Smoked Salmon, Asian Chicken and Grilled*

*Zucchini with Red Pepper Hummus*

*Bruschetta with Brie & Caramelized Walnuts*

*Charbroiled Meatballs with Jack Daniels Sauce*

*Italian Style Stuffed Mushrooms*

*Smoked Mozzarella, Tomato and Basil Canapés*

*Pecan Crusted Chicken Strips with Creole Honey Mustard*

*Spinach and Artichoke Dip with Toasted Pita Crisps*

*Beef or Chicken Satay with Spicy Peanut Sauce*

*Crab Stuffed Jalapenos*

*Shrimp Egg Rolls with Dipping Sauce*

*Asparagus & Prosciutto Wraps*

*Endive & Goat Cheese with Candied Pecans*

### ***"Chef's Carving Station" – Choice of One***

*Wood Roasted Herbed Inside Round of Beef served with Horseradish Cream*

*Roasted Boneless Breast of Turkey*

*Smoked Pit Ham*

*Mixed Nuts*

*Wedding Mints*

*Sparkling Cranberry Punch*

*Freshly Brewed Coffee*

*Iced Tea and Water Service*

### ***"Wedding Essentials Package"***

*\$28.95/person*

*(Minimum 100)*

## *Dinner Entrees*

### *Chicken*

*Apricot Stuffed Chicken with Frangelico Cream... Served with Herbed Risotto... \$17.95*

*Breast of Chicken Chardonnay... Grilled Chicken Breast complimented by a Chardonnay Cream Sauce Served with Herb Roasted Potatoes... \$17.95*

*Pan Seared Stuffed Chicken Breast ... Served with Asiago Crusted Potatoes... \$18.95*

*Chicken Florentine... Spinach stuffed Chicken Breast with Pesto Cream Sauce Served with Herb Sautéed Potatoes... \$18.95*

*Chicken Marsala... Sautéed Breast of Chicken with Mushrooms and Marsala Wine Sauce Served with Herb Roasted Potatoes... \$17.95*

*Chicken Breast stuffed with Corn and Chorizo with Red Bell Pepper Coulis... Served with Garlic Whipped Potatoes ... \$18.95*

### *Beef*

*Horseradish Crusted Beef Tenderloin... Served with Gorgonzola Whipped Potatoes... \$23.95*

*Roast Prime Rib of Beef... Seared and slowly wood roasted. Served with Natural Gravy and Plantation Roasted Potatoes... \$22.95*

*Stuffed Strip Loin with Wild Mushrooms, Herbs and Beef Reduction Served with Potato and Scallion Pancake... \$21.95*

*Steak Au Poivre... Peppered and grilled medium New York Strip with Green Peppercorn Sauce Served with Herby Roasted Potatoes... \$22.95*

*Petite Filet... Grilled to perfection Beef Tenderloin with Sauce Duxelles Served with Duchesse Potatoes... \$22.95*

## *Dinner Entrées Con't.*

### *Beef Con't.*

*Tuscan Style Rib Eye with Beef Reduction Sauce ... Served with Asiago Crusted Potatoes ...  
\$19.95*

*Surf-n-Turf ... Succulent Lobster Tail and Filet Mignon with Demi Glaze and Drawn Butter ...  
Market Price*

### *Seafood*

*Crab Stuffed Flounder with Lemon Parsley Buerre Blanc... Served with Creamed Orzo...  
\$22.95*

*Grilled Tilapia with Mango Curry Cream... Grilled Tilapia Fillet with Red Thai Mango  
Served with Jasmine Rice... \$18.95*

*Almond Crusted Salmon... Salmon fillet crusted in Almonds  
Served with Herbed Polenta and Orange Butter Sauce... \$21.95*

*Salmon EnCroute... Wrapped in Puff Pastry with Pesto Cream Sauce served with Basmati  
Rice... \$21.95*

*Blackened Salmon with Creole Shrimp Sauce... Served with Dirty Rice... \$21.95*

*All dinners are served and include an assortment of Baked Bread, Tossed Green Salad, Medley of Seasonal  
vegetables, Iced Tea and Freshly Brewed Coffee.*

*Dinner Entrees include our complimentary "Wedding Essentials" Package.*

## Additional Enhancements

Priced Per Person

- Crab Cakes . . . \$4.50
- Fried Green Beans served with Spicy Ranch Dressing . . . \$3.25
- PuPu Platter . . . \$7.95
- Hot Wings, Sesame Chicken Satay, Spring Rolls and Asian Dumplings
- Baked Brie served with Caramelized Onions, Toasted Almonds & French Bread
- Toasted Points . . . \$85.00 - Serves 25
- Spinach and Artichoke Dip with Toasted Pita Crisps . . . \$3.95
- Hot Antipasto Platter . . . \$7.95
- Baked Clams, Baked Mussels, Egg Plant Rolatini, Sausage Stuffed Mushrooms and Manicotti
- Charbroiled Meatballs with Jack Daniel, Sweet & Sour or Chipotle BBQ Sauce . . . \$3.50
- Bruschetta with Brie & Caramelized Walnuts . . . \$3.50
- Cold Antipasto Platter . . . \$7.95
- Salami, Cold Seafood Salad, Pepperoncini, Calamata Olives, Marinated Mushrooms and Artichokes, Roasted
- Red Bell Peppers, Provolone Cheese served with Balsamic Vinaigrette
- Vegetarian Spring Rolls with Dipping Sauce . . . \$3.95
- Seasonal Fresh Fruit Display . . . \$3.95
- Assorted Domestic Cheese Display with Crackers . . . \$4.75
- Seasonal Fruit & Domestic Cheese Display . . . \$4.75
- Napa Platter . . . \$4.50
- Sliced Chicken Breast, Roasted Corn, Onion, Green Chilies and Green Onions
- Served with Spicy Tomato Aioli – Minimum of Twelve
- Turkey & Havarti with Sprouts and Avocado Tortilla Pinwheels . . . \$3.75
- Smoked Tenderloin Gorgonzola with Horseradish Aioli Pinwheels . . . \$4.25
- Endive and Goat cheese with Candied Pecans . . . \$3.50
- Asparagus & Prosciutto Wraps . . . \$4.25
- Artichoke & Parmesan Mini Tartlets . . . \$3.50
- Chicken Rumaki – Chicken Livers wrapped in Bacon . . . \$3.95
- Hot, Mild or BBQ Chicken Wings . . . \$6.95/dozen
- Steamed Asian Dumplings . . . \$3.50
- Shrimp Spring Rolls with Dipping Sauce . . . \$3.95
- Southwest Deviled Eggs . . . \$2.25
- Cheese Straws . . . \$3.25
- Shredded Jerked Chicken on Plantain Chips with Mango Chutney . . . \$3.75
- Smoked Mozzarella, Tomato and Basil Canapés . . . \$3.75
- Chicken Bruschetta . . . \$3.25
- Southwest Egg Rolls with Dipping Sauce . . . \$3.95
- Cocktail Quiche . . . \$3.50
- Artichoke Hearts with Goat Cheese . . . \$4.25
- Dip Trio . . . \$4.25

## *Additional Enhancements Don't*

*Babaghanoush, Hummus and Tzatziki served with Bagel Chips – Minimum of Twelve*

*Bite Size Pork Egg Rolls with Dipping Sauce . . . \$3.95*

*Artichoke Hearts with Goat Cheese . . . \$4.25*

*Italian Style Stuffed Mushroom . . . \$4.25*

*Southwest Spanakopita . . . \$3.50*

*Pulled Smoked Chicken in a Filo Cup with Ginger Vinaigrette . . . \$3.95*

*Mini Chicken & Pineapple Skewers . . . \$4.25*

*Crab Stuffed Jalapenos . . . \$3.50*

*Quesadillas . . . \$4.25*

*Minimum of Ten per Quesadilla*

*Black Bean and Shrimp, Blackened Chicken, Chipotle Marinated Chicken, Spicy Beef with Ancho Chili Sauce, Grilled Vegetables, Pulled Pork, Mixed Cheeses or Corn, Tomato and Black Bean*

*Assorted Sushi and Hand Rolls with Pickled Ginger and Wasabi Soy*

*Dipping Sauce . . . \$5.25*

*Thai Marinated Grilled Jumbo Shrimp with Dipping Sauce . . . MCP*

*Jumbo Boiled Shrimp with Cocktail Sauce . . . MCP*

*Hummus Platter . . . \$3.25*

*Selection of Fresh Vegetables and garnished with Olives and Pepperoncini served with Pita Crisps*

*Vegetable Crudités with Ranch or Herb Dip . . . \$3.50*

*Coconut Chicken Strips . . . \$4.75*

*Beef Satay with Spicy Peanut Sauce . . . \$4.25*

*Chicken Satay with Spicy Peanut Sauce . . . \$4.25*

*Trio of Canapés . . . \$4.25*

*Assortment of Smoked Salmon, Asian chicken and Grilled Zucchini with red Pepper Hummus*

*Italian Style Stuffed Mushroom . . . \$4.25*

*Chicken Flautas . . . \$4.25*

*Smoked Salmon Display with Water Wafers . . . \$4.75*

*Tea Sandwich Platter . . . \$4.50*

*Chicken Salad with Walnuts and Apples, Cucumber with Herbed Cream Cheese and Watercress, Egg Salad with Sweet Red Pepper and Fresh Dill and Gorgonzola, Pears and Walnuts*

*Coconut Breaded Shrimp . . . \$9.50*

*Warm Crab Dip with Herbed Crustini . . . \$5.50*

*Pecan Crusted Chicken Strips with Creole Honey Mustard . . . \$4.75*

*Crab Stuffed Mushrooms . . . \$5.50*

*Dips & Chips! . . . \$3.50*

*Choice of: Creamy Roasted Yellow Bell Pepper, Traditional Hummus, Bleu Cheese & Scallion, Black Bean and Shallot*

*Cheese, Kalamata Olive Tapenade with Roasted Garlic.... And ...*

*Choice of: Tortilla Chips, Grilled French Bread, Toasted Pita Bread, Toasted Focaccia or Lavish Crackers*

## *Additional Enhancements Con't.*

### *Mini Roll Assortments*

*Asian Chicken, Roasted Red Pepper Hummus and Shrimp Salad . . . \$3.95*

*Ham, Turkey and Roast Beef . . . \$3.95*

*Tuna Salad, Chicken Salad and Vegetarian . . . \$3.75*

### ***“Exhibition Station”***

*(Minimum – 50 People)*

*Fresh Tossed Caesar Salad . . . \$3.75/person*

*Vegetarian Pasta Toss . . . \$3.95/person*

*Chicken Pasta Toss . . . \$4.95/person*

*Shrimp Pasta Toss . . . \$5.95/person*

*Cheese & Vegetable Quesadillas . . . \$3.95/person*

*Shredded Beef Quesadillas . . . \$5.95/person*

*Chicken & Vegetable Quesadillas . . . \$4.95/person*

*Shrimp Quesadillas . . . \$5.95/person*

### ***“Chef’s Carving Station”***

*Served with Silver Dollar Rolls*

*Smoked Pit Ham . . . \$4.75*

*Marinated Leg of Lamb with Rosemary . . . \$8.35*

*Prime Rib with Jus and Horseradish Mousse . . . \$8.35*

*Roasted Boneless Breast of Turkey . . . \$7.35*

*Wood Grilled Tenderloin with Red Wine Demi Glaze . . . \$8.35*

*Bacon Wrapped Chorizo Stuffed Pork Loin . . . \$7.35*

*Wood Roasted Inside Round of Beef . . . \$6.25*

*Served with Horseradish Cream Sauce*

*Wedding and Special Occasions*  
*Alcoholic Beverage Service*

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*Domestic Beer..... \$2.75/Bottle*  
*Imported Beer..... \$3.50/Bottle*  
*Domestic Keg Beer..... \$275.00*

*Assorted House Wines..... \$16.00/Bottle - \$4.00/Glass*  
*Champagne..... \$18.00/Bottle*

*Assorted Sodas..... \$1.00/Can*  
*Bottled Waters..... \$1.00/Bottle*  
*Perrier..... \$1.75/Bottle*

# *Wedding Essentials Package*

## *Tables & Linen*

*Bride Cake Table*

*Groom Cake Table*

*Gift Table*

*DJ Table*

*Photo Display Table*

*Portrait Display Easels*

*Bride and Groom Cake Serving Sets*

*Glassware and China*

*Glass Punch Bowls, Cups and Ladles*

*Coffee Urns*

*Toasting Flutes*

*Champagne Bucket*

*Cake Cutting Service*

*Complimentary Sparkling White Grape Juice for Bride & Groom Picture Toast*

*Complimentary Honeymoon Basket*

*Proudly featuring two beautiful venues for  
your magical day...*



*The Gateway Center*

*The newest addition to UNT's campus, the Gateway Center's appealing décor and unparalleled amenities make a lovely setting for your reception.*



*Silver Eagle Suite*

*The elegance and warm ambience of the University Union's Silver Eagle Suite create the perfect setting for your special occasion.*

## *Scheduling Services*

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*PO Box 310710*

*Denton, TX 76203-0710*

*940.565.3804*

*940.369.5476 (fax)*

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