In the story of your life, the union of your souls is a landmark event. This is a celebration that deserves nothing less than the storied grandeur of Union Station and the innovative cuisine and expert service of Wolfgang Puck.
A masterpiece of Beaux-Arts Classicism, Union Station is a testament to the grand experience of life — an artful marriage of architectural details and monumental proportions that both inspires and uplifts. Stately pillars instill a spirit of grandeur. Graceful arched windows soar beneath 48-foot ceilings. Original chandeliers echo the refined spirit of a bygone era.
Completed in 1916 and restored in 2008 for $23 million, this architectural icon showcases a range of unique spaces perfectly suited to serve every facet of your celebration, from dining and dancing to intimate socializing. We even provide the bride and groom with a secluded, private room in which to enjoy a moment of respite before receiving guests.
We work in perpetual tandem with you and your wedding planner to ensure this momentous event is brought to life exactly as you envision. From music and décor to menu and mood, every detail comes together in a way that can only belong to you.
Over 26,000 Square Feet of Unique Spaces
to serve every facet of your celebration

Private ready room
Ceremony space
Partially enclosed outdoor loggia
Personalized display room
GRAND HALL
Seated ~ 500  |  Reception ~ 800
FRISCO ROOM
Ceremony ~ 420
Capacity
GROUND LEVEL
350 GUEST FLOOR PLAN

GRAND HALL
Seated - 500  |  Reception - 800
FRISCO ROOM
Ceremony - 420
GRAND HALL
Seated ~ 500  |  Reception ~ 800
FRISCO ROOM
Ceremony ~ 420
GROUND LEVEL
150 GUEST FLOOR PLAN
Capacity
GRAND HALL
Seated - 500  |  Reception - 800
FRISCO ROOM
Ceremony - 420
GROUND LEVEL

Capacity

GRAND HALL
Seated - 500 | Reception - 800

FRISCO ROOM
Ceremony - 420
UPPER MEZZANINE LEVEL
Whether you envision a buffet-style reception or an individually plated sit-down event, Wolfgang Puck Catering’s seasonal cuisine elevates your celebration with freshness and innovation; and adds a sense of whimsy to match the mood as you see fit. Whatever you can dream up, we can bring to life.
Seasonal Innovation & Freshness

Sustainability
Equally dedicated to excellence is our attentive staff, expertly trained to provide you and your guests with unrivaled service and a flawless experience. Our mission is simple and unwavering: To relieve you of absolutely every concern while ensuring your guests are attended to in every regard with the utmost integrity, care, respect, and thoughtful kindness.
**TRAY PASSED HORS D’ŒUVRES**

Ahi Tuna on Sesame Won Ton, Wasabi Crème Fraîche
Mini Beef Wellington, Wild Mushrooms, Rosemary
Mini Chicken and Waffles, Jalapeño Honey
Parmesan Crisps, Pear, Cambozola Cheese, Tiny Arugula

**DINNER STATIONS**

**UPTOWN**

Shaved Artichoke Salad, Confit Tomato, Shaved Parmesan, Lemon Oil Vinaigrette
Caramelized Brussels Sprouts or Cauliflower, Garlic, Bacon, and Balsamic
Whole Herb Roasted Chicken Breast, Mustard Demi Sauce
Pan Seared Salmon, Black Olive Fennel Nage, Fennel Salad
Twice Baked Yukon Gold Potatoes with Cotswold English Cheddar
House-made Tomato Focaccia

**CLASSIC**

Butter Lettuce, Oranges, Roquefort Cheese, Olives, Walnuts, Balsamic Vinaigrette
Grilled Côte De Boeuf, Celery, Sweet Onions, Bordelaise
Pan Seared Chicken, Wild Mushroom Risotto
Cauliflower Gratin
Yukon Gold Potato Purée, Crème Fraîche
La Brea Breads

**LATE NIGHT SNACK**

Mini Kobe Beef Sliders with Aged Cheddar and Fried Jalapeños
French Fries Dusted with Parmesan, Garlic and Parsley, Served in a Paper Cone

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**Buffet Style Sample Menu**

With nearly limitless menu options, your reception’s meal will be as unique as the occasion.
Seated Dinner Sample Menu

THOUGHTFULLY PLANNED AND FLAWLESSLY EXECUTED FROM START TO FINISH.

TRAY PASSED HORS D’OEUVRES

WP Signature Spicy Tuna Tartare in a Sesame Miso Cone
Smoked Salmon Pizza with Dill Cream and Caviar
Crostini, Prime New York Steak, Yuzu Butter, Shiitake Mushrooms
Moroccan Chicken Cigars, Apricots, Mint, Cilantro, Curried Crème Fraîche
Truffled Grilled Cheese, Honey, Almond Powder
Wild Mushroom on Black Pepper Biscotti, Mascarpone

SEATED DINNER

SALADS
Heirloom Apples, Curried Marcona Almonds, Frisée, Arugula,
Baby Beets, Chèvre, Citrus Dressing

APPETIZER
- Crab Cake Three Ways -
Wasabi Crusted Crab Cake, Red Thai Curry Vinaigrette
Sweet Maine Crab Cake, Herb Rémoulade
Ritz Cracker Crab Cake, Basil Aioli

ENTRÉES
Grilled New York Steak and Sautéed Sea Bass,
Cauliflower Gratin, Seasonal Vegetables
- OR -
Roasted Sea Bass, Purple Cauliflower,
Celery Root Purée, Espelette Pepper Sauce
Surrounded by the sleek steel and glass towers of the Reunion District, Union Station stands apart not only for its historic significance, but also for its convenient access to the best of downtown Dallas.

Connected to Union Station by a climate-controlled underground passageway, the Hyatt Regency provides out-of-town guests with exceptional convenience and comfort. Meanwhile, the adjoining Reunion Tower, another Dallas landmark, invites you to take your rehearsal dinner to the skies amidst unparalleled 360° panoramic views.
IT IS OUR HONOR TO HERALD YOUR LIFELONG
UNION WITH THE HIGHEST DEGREE OF DEDICATED
SERVICE AND LANDMARK SPIRIT

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