

TURNKEY WEDDING VENUE IN PARTNERSHIP
WITH HUGO'S INVITADOS



The Lightbox
THE LIGHTBOX
IN LAS COLINAS

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THE LIGHTBOX IN LAS COLINAS

*Create your perfect, all-inclusive
wedding day experience*

Conveniently situated in the heart of Dallas-Fort Worth, the LightBox at Las Colinas is a new wedding and reception venue combining unparalleled accessibility, convenience, cuisine, and turnkey amenities in one incredible and affordable package.

The LightBox offers a completely customizable venue for the full scope of wedding events, including for up to 225 guests in our main ceremony hall, with as many as 500 for your reception!

The LightBox is located mere minutes from DFW Airport, with an abundance of hotel and dining options for those from in and out-of-town, making it an ideal destination for in-town and traveling guests.

Best of all, unlike almost all other local venues, we don't outsource anything. All catering, kitchen, bar, and service teams are managed in-house by our dedicated staff!

Our only mission is bringing your wedding day vision to life. Put us to work for your perfect day.



When it comes to restaurant-quality cuisine and bar products in a wedding venue, you're often out of luck.

At the Lightbox in Las Colinas, our spaces, kitchen and bar teams, and menus are all fully managed by Hugo's Invitados, with the same chef-crafted cuisine, premium cocktails, and impeccable service that guests have come to expect.

No more worrying about outside caterers, third-party restricted bartenders, or substandard service. Enjoy full catered, plated, and bar service, so that your wedding goes off with only one hitch: yours.

IMPECCABLE CUISINE



UNCOMPROMISING CARE

At the LightBox in Las Colinas, we pride ourselves on providing an all-in-one exceptional experience at every turn.

Our dedicated in-house events team is here to help bring your vision to life, within your budget.

We leave no stone unturned in providing unparalleled levels of personal service, from first look to final dance.



AMENITIES FOR EVERY OCCASION

We leave no stone unturned in our dedication to providing the most comprehensive, all-in-one event experiences possible.

To the left are some of our amenities, with many included in any event.

ADDITIONAL AMENITIES

Chef-Crafted Catering

- » Buffet and plated packages
- » Dietarily accommodating menus

In-House Barcraft & Service

- » Full professional bar staffing provided by Hugo's Invitados
- » Custom bar packages and cocktail menus available
- » Full liquor license and cocktail bar, unlike TABC-limited venues

Valet Parking

- » Valet parking available

Premium Linens and Napkins

- » Restaurant-quality linens
- » Custom napkins available

Premium Tableware/Glassware

- » Full range of premium restaurant-quality tableware and glassware available

Creative & Print Services

- » Our in-house creative team available upon request
- » Fully customized/branded menus, placemats, napkins, and more

Setup, Teardown, and Cleanup

- » Professional setup assistance available
- » Let our teams handle the cleanup!

Complimentary WiFi

- » Included in all packages

Sound & AV Equipment

- » Available upon request, including wall projection



CHEF-CRAFTED MENUS

Hugo's Invitados' Executive Chef Natalio Charles—featured in *Texas Monthly*, *Modern Luxury Magazine*, and *The Dallas Morning News*—directly oversees the menus and kitchen for every LightBox event.

We have several pre-set menus to choose from, as well as fully customizable packages

available upon request, based on tastes, dietary needs, and budget.

With everything from Chilean sea bass and wood-grilled Wagyu, to smoked brisket enchiladas and seared herb panela, enjoy an unparalleled culinary experience catered to your needs.

FROM THE BAR

Enjoy a selection of hand-selected cocktails, beers, wines, and spirits.

BOTTLED BEERS

MICHELOB ULTRA
MODELO ESPECIAL
DOS EQUIS
PACIFICO

COCKTAILS

TRADITIONAL MARGARITA

dulce vida organic tequila, orange liqueur, & agave

CUCUMBER-SERRANO MARGARITA

herradura silver, cucumber, serrano, orange liqueur, & agave

OLD FASHIONED

bulleit bourbon, orange bitters, & sugar

SANGRIA FRESCA

house-made red wine & brandy sangria

WINES

KIM CRAWFORD

Sauvignon Blanc, New Zealand

SIMI RUSSIAN RIVER VALLEY

Chardonnay, Sanoma, California

CASA MADERO

Cabernet Sauvignon, Mexico

SMITH & PERRY

Pinot Noir, Oregon

SPIRITS

WHISKEY

Bulleit Bourbon
Jack Daniel's
Jameson Irish Whiskey

RUM

Bacardi Rum

VODKA

Tito's Vodka
Grey Goose

GIN

Hendrick's Gin

TEQUILA

Don Julio Silver
Casamigos Blanco
Herradura Silver

LIQUEURS

Grand Marnier
Sweet Vermouth

DRINK
MENU

BUFFET GUSTO

Guacamole, Salsas, & Baked Tortilla Chips

our tortilla chips are fresh-baked (never fried) and served with our scratch-made organic salsas and fresh guacamole

Mini Frozen Margaritas

miniature versions of our frozen traditional margarita

SOUP & SALAD

Tlalpeño Soup

mexican chicken soup with avocado, garbanzo beans, carrots, and celery in a chipotle broth

House Salad Station

romaine hearts, tomatoes, cucumbers, apples, onions, lime, and queso fresco with agave vinaigrette, & olive oil

SIDES

Lemongrass Rice | Black Beans | Brussels Sprouts

MAINS

Green Salsa Chicken Tacos

rotisserie chicken tacos with tomatillo sauce on corn tortillas

Smoked Brisket Tacos

house-smoked brisket, pineapple relish, and avocado-habanero sauce on corn tortillas

Chicken Tomatillo Enchiladas

free-range chicken, poblano and bell peppers, queso ranchero, cilantro, & milpa tomatillo sauce

Seafood Enchiladas

scallops, shrimp, striped bass, salmon, chihuahua cheese, pickled cabbage, & guajillo salsa

BUFFET
MENU

BUFFET PRIMA

Guacamole, Salsas, & Baked Tortilla Chips

our tortilla chips are fresh-baked (never fried) and served with our scratch-made organic salsas and fresh guacamole

Mini Frozen Margaritas

miniature versions of our frozen traditional margaritas

FIRST COURSE

Tlalpeño Soup

mexican chicken soup with avocado, garbanzo beans, carrots, and celery in a chipotle broth

House Salad Station

romaine hearts, tomatoes, cucumbers, apples, onions, lime, and queso fresco with agave vinaigrette, & olive oil

SIDES

Lemongrass Rice | Black Beans | Brussels Sprouts | Elote

MAIN COURSE

Green Salsa Chicken Tacos

rotisserie chicken tacos with tomatillo sauce on house-made corn tortillas

Chipotle Shrimp Tacos

pan-seared shrimp, cabbage, mango relish, avocado puree, and chipotle aioli on corn tortillas

Brisket Ahumado Enchiladas

house-smoked brisket, poblanos, bell peppers, roasted onions, queso ranchero, & chile morita sauce

Crackling Pollo

free-range pan-roasted chicken and charred tomatillo salsa

Salmon A La Parrilla

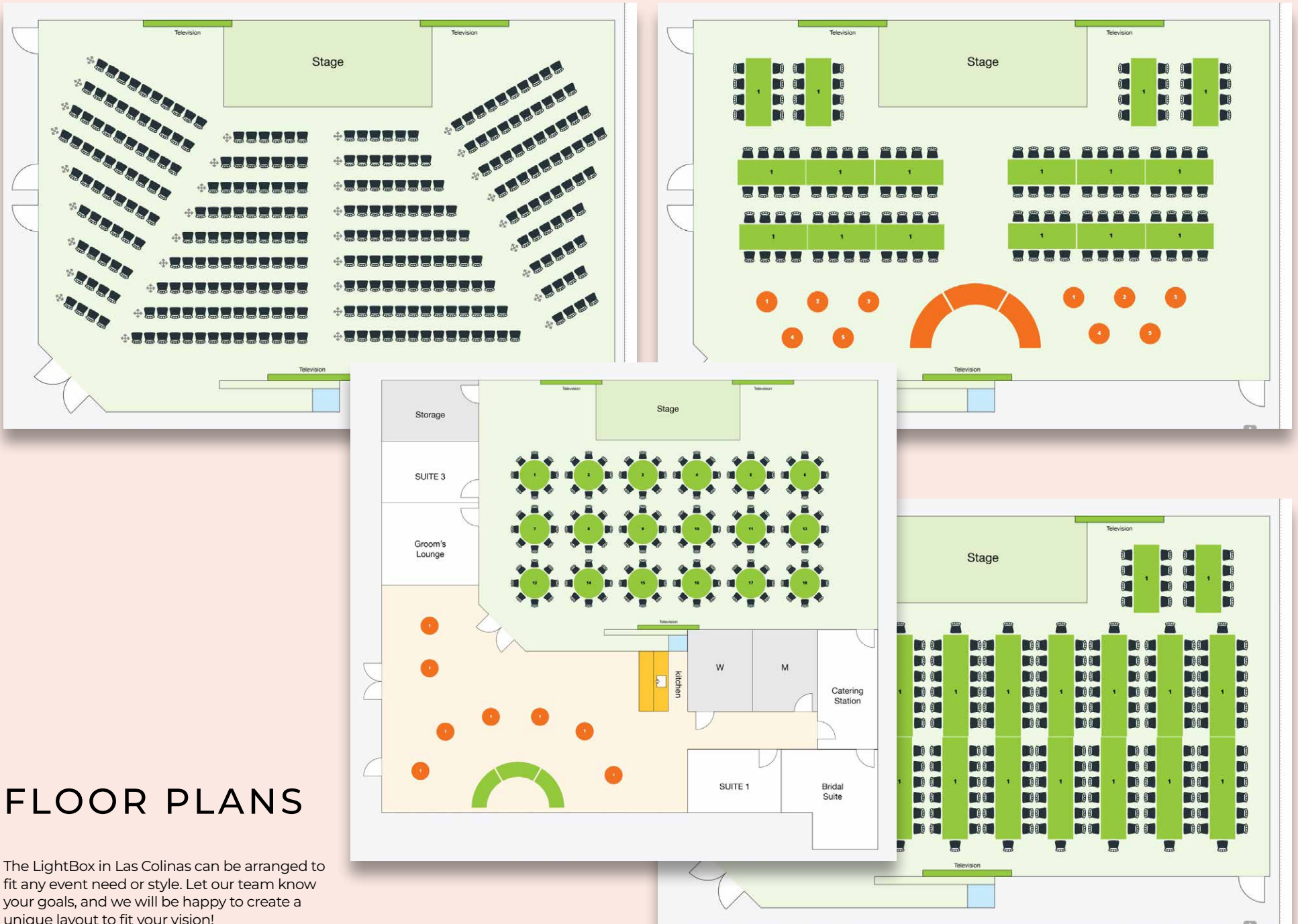
guajillo-marinated grilled atlantic salmon with poblano mashed potatoes with grilled red onions in a cilantro sauce

DESSERT STATION

Choice of 2

Mexican Rice Pudding
Quinoa Chocolate Cake
Mousse de Fresa

BUFFET
MENU



FLOOR PLANS

The LightBox in Las Colinas can be arranged to fit any event need or style. Let our team know your goals, and we will be happy to create a unique layout to fit your vision!



THE LIGHTBOX IN LAS COLINAS



PROVIDING AN UNFORGETTABLE OCCASION,
TO BEGIN AN ENTIRE LIFETIME OF CELEBRATION

OUR EVENTS TEAM IS STANDING BY.

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