



## *Wedding Receptions*

### *Catered by Cappella Court*

There are a variety of Classic Reception services and options included at no additional charge, with receptions catered by Cappella Court:

- European wedding cake and groom's cake for every guest including your choice of:
  - 50 borders ranging from traditional swags to contemporary scrolls.
  - 18 cake and filling flavors from a traditional White Chocolate Champagne to a trendy Kahlua Mocha Fudge Truffle.
  - 8 icing flavors.
  - Cake tasting with 9 of the most popular flavors.
- Unlimited quantities of non-alcoholic beverages including blush punch, coffee and iced tea.
- White chocolate mints and an assortment of premium mixed nuts.
- Sterling Silver table appointments including: Cake table candelabras, cake servers, cake knives, punch bowls, coffee urns, mint trays, nut trays and toasting goblets for the bride's cake table.
- One bottle of champagne for the bride and groom's toast.
- Fine linens in your choice of white, ivory or black including:
  - Floor-length linens for the guests tables.
  - Creatively folded napkins for each place setting.
  - Table skirting for all service tables.
- Each guest place setting with ivory China plates, fine stemmed glassware and silver flatware. For buffets, plates are located at the buffet.
- Three glass or silver centerpieces with mirrors and votive candles.
- Gold Chivari chairs for number of contracted guests.
- Guest book and gift tables with three options of linens.
- Lighted ficus trees to add to the magic of a candlelight reception.
- Easel for your bridal portrait.
- Marble and granite dance floors.
- A reception manager to assist you with your final culinary and reception decorating decisions will be scheduled for your reception approximately one month prior to your event.
- A bride's room and groom's rooms are available one to three hours prior to the event, depending on availability.
- Bridal portraits in the Chapel, Ballrooms or gardens may be scheduled for two hours Tuesday-Friday, by appointment only. A dressing room is provided, photographer not included.

All of the above Classic Reception services are included, at no additional charge, with receptions catered by Cappella Court and must be booked in conjunction with buffet, seated or family style dinners for Friday or Saturday events.

Revised 7/1/08



*South of the Border*

*Buffet Receptions*

*Border buffets include all Classic Reception services, in addition to:*

Buffets decorated with bright South of the Border linens.

Display of tri-color tortilla chips, salsa, chili con queso & guacamole.

Border buffets include a 3 1/2 to 4 hour reception allowance on Saturday afternoons & Sundays,  
& a 4 1/2 to 5 hour reception allowance on Friday & Saturday evenings.

*Signature South of the Border Buffet Reception*

Soft taco station with ground beef seasoned with Cappella's own mixture of spices,  
shredded lettuce, diced tomatoes, shredded cheddar cheese,  
sour cream, flour & corn tortillas, Mexican rice & seasoned black beans.

50 guests \$3,932	125 guests \$5,838	200 guests \$7,744
75 guests \$4,567	150 guests \$6,473	250 guests \$9,013
100 guests \$5,203	175 guests \$7,108	300 guests \$10,283

Additional guests add \$25.44 per person.

*Prestige South of the Border Buffet Reception*

Beef & chicken fajita station with shredded lettuce, diced tomatoes,  
shredded cheddar cheese, sour cream, flour & corn tortillas,  
Mexican rice & seasoned black beans.

50 guests \$4,537	125 guests \$7,350	200 guests \$10,164
75 guests \$5,475	150 guests \$8,288	250 guests \$12,040
100 guests \$6,413	175 guests \$9,226	300 guests \$13,916

Additional guests add \$37.52 per person.

*Elite South of the Border Buffet Reception*

Beef fajita, chicken fajita & soft taco action stations with seasoned ground beef,  
shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream,  
flour & corn tortillas, table side top-shelf guacamole preparation,  
cheese enchiladas, Mexican rice & seasoned black beans.

50 guests \$4,687	125 guests \$7,725	200 guests \$10,764
75 guests \$5,700	150 guests \$8,738	250 guests \$12,790
100 guests \$6,713	175 guests \$9,751	300 guests \$14,816

Additional guests add \$40.52 per person.