

Cappella Court Gardens

“Cappella De Tribunal De Giardino”

*It's not just a wedding facility
..it's a wedding village.*

Cappella Court Gardens was built in 2009 as Dallas's newest premier venue for weddings and receptions. Located on Marsh Lane, the six acre facility offers an Italian plaza bordered by a chapel and two ballrooms with breathtaking views of their own gardens and a Venetian romance unlike any other in the area. Designs include hand carved woodwork, over 200 crystal chandeliers, marble and granite floors and grand staircases that wind down from the bride's and groom's rooms to create spectacular entrances. There is a wedding design studio where you can choose from hundreds of decorating options which will make your wedding unique. Cappella Court's professional staff and coordinators can assist you with planning the services provided by Cappella Court and they will work closely with you to insure each and every detail reflects your own personal style. The rich and classic atmosphere and world-class cuisine will ensure a unforgettable event.

Cappella Court Gardens . 2424 Marsh Lane . Carrollton, Texas 75006
Phone: 972-418-2424 . Fax: 972-418-0105 . sales@cappellacourt.com . www.cappellacourt.com

Cappella Court Gardens

Chapel Ceremonies

“Cerimonia De Cappella”

You and your guests will fall in love with the European romance of this lovely new chapel. The walls are a soft champagne color trimmed with delicate gold baroque appliques, hand finished with 14 karat gold flake which compliments the marble and granite floors. Double sets of stairs wind down from the bride's and groom's rooms and meet in the center of the chapel under a custom crystal chandelier, making a unique entrance for bridesmaids and groomsmen and a breathtaking entrance for the bride.

Each and every wedding is original and will reflect your personal style. There is a variety of custom hand made details and options included at no additional charge:

- Three candelabras for a candlelight wedding.
- Custom pedestals trimmed with gold offer numerous options for placement of your flowers, unity candles and decorations.
- Unity candle stands for use with the unity candles you provide.
- Guest book table with three options of linens.
- Gold Chivari chairs for **up to 300 guests**.
- Lighted ficus trees to add to the magic of a candlelight ceremony.
- Traditional wedding music on cd, a piano is also available.
- A lavalier microphone for your officiant to wear **or** one hand held microphone.
- A wedding coordinator to assist you with your final decisions and coordinate your ceremony and rehearsal will be scheduled approximately one month prior to your event.
- Bride and groom rooms are available one to three hours prior to the wedding, 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.
- One hour rehearsals are held on Wednesday and Thursday during the late afternoon or early evening, and Friday during the early afternoon, depending on availability.

A Ceremony in the Chapel is \$1,200

Chapel Ceremonies must be booked in conjunction with a reception.

There is a 15% service charge & no sales tax on ceremonies. Packages available for a limited time and are subject to change without notice, unless already contracted. In order to maintain & improve quality, packages & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & menus. Revised 9/09

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Cappella Court Gardens

Garden Ceremonies “Cerimonie De Giardino”

Our distinctive gardens designed specifically for weddings are available for you to choose the setting that matches the garden ceremony you have always envisioned. Each garden has it's own distinctive theme and is bordered by hundreds of colorful flowers planned so each area has year long blooms.

The Tuscany Garden - “Giardino Di Toscana”

Cappella's Tuscany garden has a reminisce of Italy's vineyards and soft, rolling hills. You, your family and attendants enter the gardens through a picturesque entrance to a ceremony backdrop of rock waterfalls and ponds which surround you and your wedding party.

The Venetian Garden - “Giardino Veneziano”

Named for it's formal elegance and feeling of the Italian Renaissance, the Venetian Garden is a perfect setting for a formal ceremony. The garden is lined with Italian Cypress trees and is backed by climbing vines of Italian Rosemary.

There is a variety of options included at no additional charge:

- Guest book table with ivory linens.
- White garden chairs for the number of contracted guests.
- Garden lighting adds to the magic of a evening ceremony.
- A wedding coordinator to assist you with your final decisions and coordinate your ceremony and rehearsal will be scheduled approximately one month prior to your event.
- Bride and groom rooms are available one to three hours prior to the wedding, 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.
- One hour rehearsals are held on Wednesday and Thursday during the late afternoon or early evening, and Friday during the early afternoon, depending on availability.

A Ceremony in one of the Gardens is \$1,200

Tuscany and Venetian Garden Ceremonies must be booked in conjunction with a reception in the adjacent ballroom and in the event of inclement weather, a formal seated ceremony may be added at no additional charge. Ceremony will be available in the other gardens in the future, however a Groom's room is not provided.

Traditional wedding music on cd, a lavalier microphone for your officiant to wear or one hand held microphone available for an additional fee of \$200.00.

There is a 15% service charge & no sales tax on ceremonies. Packages available for a limited time and are subject to change without notice, unless already contracted. In order to maintain & improve quality, packages & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & menus.

Cappella

Court Gardens

Formal Seated Ceremonies

“Cerimonie formali Sedute”

Cappella provides a romantic candlelight ceremony with a new contemporary dining style. Your guests enjoy the ceremony seated at formal candlelit dining tables as you gracefully glide down the aisle. The backdrop of the ceremony area is a picturesque view of the gardens. Stairs wind down from the bride's and groom's rooms where your attendants meet in the center under crystal chandeliers, making a unique entrance for bridesmaids and groomsmen and a breathtaking entrance for the bride. After your ceremony and photos, your cake table may be rolled to the center of the room where all of your guests can observe the cake cutting and participate in the toast from their tables.

There is a variety of custom hand-made details and options included at no additional charge:

- Custom pedestals and columns offer numerous options for placement of your flowers, unity candles and decorations.
- Unity candle stands for use with the unity candles you provide.
- Guest book table with three options of linens.
- Gold Chivari chairs for the number of contracted guests.
- Lighted ficus trees to add to the magic of a candlelight ceremony.
- Traditional wedding music on cd.
- A lavalier microphone for your officiant to wear **or** one hand held microphone.
- A wedding coordinator to assist you with your final decisions and coordinate your ceremony and rehearsal will be scheduled approximately one month prior to your event.
- Bride and groom rooms are available one to three hours prior to the wedding, 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.
- One hour rehearsals are held on Wednesday and Thursday during the late afternoon or early evening, and Friday during the early afternoon, depending on availability.

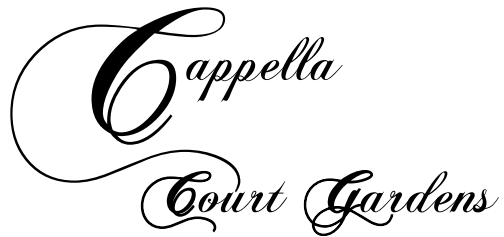
Formal seated Venetian Ballroom ceremony for up to 180 guests is \$500

Formal seated Tuscany Ballroom ceremony for up to 300 guests is \$600

Formal Seated Ceremonies must be booked in conjunction with a reception, no discounts apply.

There is a 15% service charge & no sales tax on ceremonies. Packages available for a limited time and are subject to change without notice, unless already contracted. In order to maintain & improve quality, packages & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & menus.

Revised 9/09



Wedding Receptions

“Ricezioni De Matrimonio”

Cappella Court’s ballrooms were designed to make your guest immediately feel welcome as they enter your reception. Each uniquely designed ballroom has been designed with grand entrances, private dressing rooms and grand staircases where you and your groom will enter your reception as your guests stand to congratulate you on your special day. There is a variety of custom options and a wedding design studio where you can choose many decorating options which will make your wedding unique.

Cappella Court’s founder, Sandra Harrison, has been providing European style catering to clients in the Dallas area since 1994. Sandra has made Cappella Court’s catering unique by personally creating every recipe and a wide range of presentations, hand carvings, innovative concepts and cuisines. She personally trains every cook to prepare the cuisines to her standards. Whether you are planning a buffet, seated dinner or a family-style dining experience, Cappella Court provides a wide variety of culinary choices. There are options ranging from packages to make your decisions easy to customized menus specially designed for you.

Each and every reception will reflect your personal style. Cappella Court’s professional staff and coordinators can assist you with planning the services provided by Cappella Court or additional decorations, chair covers, chair sashes, rentals, coat check attendants, valet parkers, etc. can be arranged through our Wedding Concierge Service specialist with request submitted in writing. You will be informed as additional options become available.

Reception Room Accommodations

Venetian Ballroom

Saturday evening minimum 100 guests
Saturday afternoon & Friday evening minimum 75 guests
Sunday minimum 50 guests – maximum 180 guests.

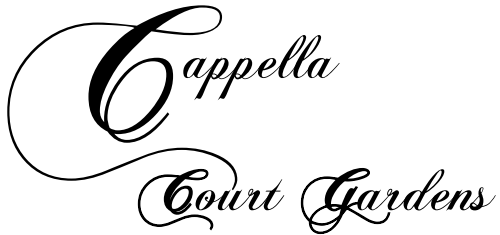
Tuscany Ballroom

Saturday evening minimum 175 guests
Saturday afternoon & Friday evening minimum 150 guests
Sunday minimum 125 guests – maximum 300 guests.

Revised 9/09

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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 and glassware are located at the buffet.
- Three glass or silver centerpieces to choose from 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 9/09

Cappella Court Gardens

Signature Buffet Receptions

Signature buffets include all Classic Reception services, in addition to:

Italian presentation of fruit, cheese & breads.
Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving,
Italian breads with rosemary, basil or sun-dried tomato,
imported cheeses from Europe, cream cheese & herb spreads
& Cappella's signature dipping sauce of aged balsamic, olive oil & ginger.

Your choice of one of the following Signature buffets:

Signature Pasta Buffet Reception

Two pastas: fettuccini, chicken fettuccini,
cheese tortellini, beef tortellini, cheese ravioli or beef ravioli.
Two sauces: Alfredo, butter garlic & herb, marinara or pesto.
Cold bow tie pasta salad with olives & tomato with mozzarella appetizer or Caesar salad.

Signature Traditional Buffet Reception

One main entrée, one vegetable & one salad.

See Signature menus for pasta, main entrée, vegetable & salad selections.
Signature buffet includes 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.

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.

There is a 15% service charge & 8.25% sales tax on receptions. Packages available for a limited time and are subject to change without notice, unless already contracted. In order to maintain & improve quality, packages & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & menus.

Revised 9/09

Cappella Court Gardens

Premier Buffet Receptions

Premier buffets include all Classic Reception services, in addition to your choice of one of the following Premier buffets:

Premier Panini & Muffuletta Buffet Reception

Fresh grilled Italian breads including focaccia, basil, rosemary, oregano & parmesan cheese.

Venetian Paninis with deli sliced turkey, gruyere, tomato, olive oil & Dijon.

Roman Paninis with deli sliced ham, prosciutto, parmesan, purple onion & olive oil dressing.

Muffulettas filled with deli sliced ham, Italian salami, provolone, parmesan, mozzarella, tomato, green olives, black olives & Cappella's signature Italian dressing.

– Campania Vegetarian Panino available upon request –

Premier Traditional Buffet Reception

Italian presentation of fruit, cheese & breads.

Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving,

Italian breads with rosemary, basil or sun-dried tomato,

imported cheeses from Europe, cream cheese & herb spreads

& Cappella's signature dipping sauce of aged balsamic, olive oil & ginger.

One main entrée, one vegetable,
rice pilaf or baked garlic mashed potatoes & one salad.

See menus for main entrée, vegetable & salad selections.

Premier buffet includes 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.

50 guests \$4,235	125 guests \$6,594	200 guests \$8,954
75 guests \$5,021	150 guests \$7,381	250 guests \$10,528
100 guests \$5,808	175 guests \$8,168	300 guests \$12,102

Additional guests add \$31.48 per person.

There is a 15% service charge & 8.25% sales tax on receptions. Packages available for a limited time and are subject to change without notice, unless already contracted. In order to maintain & improve quality, packages & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & menus.

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Cappella Court Gardens

Prestige Buffet Receptions

Prestige buffets include all Classic Reception services, in addition to:

Italian presentation of fruit, cheese & breads.
Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving,
Italian breads with rosemary, basil or sun-dried tomato,
imported cheeses from Europe, cream cheese & herb spreads
& Cappella's signature dipping sauce of aged balsamic, olive oil & ginger.

Your choice of one of the following Prestige buffets:

Prestige Unlimited Hors d'oeuvres Buffet Reception

1 1/2 hour buffet with an assortment of four hot & four cold hors d'oeuvres chosen by Cappella.
Special requests may be made due to dietary needs &
more hors d'oeuvres may be added for an additional charge.

Prestige Traditional Buffet Reception

One main entrée, two vegetables, one cold hors d'oeuvre & one salad.

See menus for main entrée, vegetable, hors d'oeuvre & salad selections.

Prestige 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.

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.

There is a 15% service charge & 8.25% sales tax on receptions. Packages available for a limited time and are subject to change without notice, unless already contracted. In order to maintain & improve quality, packages & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & menus.

Revised 9/09

Cappella *Court Gardens*

Elite *Buffet Receptions*

Elite buffets include all Classic Reception services, in addition to:

Italian presentation of fruit, cheese & breads.
Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving,
Italian breads with rosemary, basil or sun-dried tomato,
imported cheeses from Europe, cream cheese & herb spreads
& Cappella's signature dipping sauce of aged balsamic, olive oil & ginger.

Your choice of one of the following Elite buffets:

Elite Heavy Hors d'oeuvre Buffet Reception

One main entrée, three hot hors d'oeuvres & three cold hors d'oeuvres.

Elite Traditional Buffet Reception

Two main entrées, two vegetables, one cold hors d'oeuvre & one salad.

See menus for main entrée, vegetable, hors d'oeuvre & salad selections.
Elite buffet includes 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.

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.

There is a 15% service charge & 8.25% sales tax on receptions. Packages available for a limited time and are subject to change without notice, unless already contracted. In order to maintain & improve quality, packages & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & menus.

Revised 9/09

Cappella Court Gardens

Platinum Buffet Receptions

Platinum buffets include all Classic Reception services, in addition to:

Italian presentation of fruit, cheese & breads.
Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving,
Italian breads with rosemary, basil or sun-dried tomato,
imported cheeses from Europe, cream cheese & herb spreads
& Cappella's signature dipping sauce of aged balsamic, olive oil & ginger.

Three hot hors d'oeuvres & three cold hors d'oeuvres
butler passed on silver trays for up to one hour as your guests enter your reception,
three main entrées, which includes carvers as needed,
two vegetables & one salad.

See menus for main entrée, vegetable, hors d'oeuvre & salad selections.
Platinum buffet includes 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.

50 guests \$4,987	125 guests \$8,475	200 guests \$11,964
75 guests \$6,150	150 guests \$9,638	250 guests \$14,290
100 guests \$7,313	175 guests \$10,801	300 guests \$16,616

Additional guests add \$46.52 per person.

Reception upgrades and custom design options:

Additional decorations, chair covers, chair sashes, rentals, coat check attendants, valet parkers, etc. can be arranged through our Wedding Concierge Service specialist with request submitted in writing. You will be informed as additional options become available.

There is a 15% service charge & 8.25% sales tax on receptions. Packages available for a limited time and are subject to change without notice, unless already contracted. In order to maintain & improve quality, packages & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & menus.

Revised 9/09



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.

Cappella Court Gardens

Afternoon Tea Buffet Receptions

Afternoon Tea Receptions are perfect for a formal reception when a heavy meal is not desired and include all Classic Reception services, in addition to your choice of one of the following Afternoon Tea buffets:

Afternoon Tea Soup & Salad Buffet Reception

Your choice of three salads & two soups displayed on slabs of rich marble.

Afternoon Tea Salad Station Buffet Reception

Your choice of five salads, prepared at a chef manned station.

Afternoon Tea Soup & Lettuce Wrap Buffet Reception

Made with deli sliced ham, Italian salami, provolone, tomato & Cappella's signature dressing of aged balsamic, olive oil & ginger / Deli sliced turkey, baby arugula & an original creation of sweet cranberry dressing / Deli sliced roast beef, smoked cheddar, tomato & Dijon mustard & your choice of one soup.

3 flavors of hot tea & 2 flavors of iced tea is also included.

See menus for soup & salad selections.

There is no additional charge for selecting Waldorf, Spinach, Chicken Caesar or Fajita Taco Salad. Afternoon Tea buffet includes a 3 1/2 hour reception allowance and are not available after 3:00.

50 guests \$3,630	125 guests \$5,082	200 guests \$6,534
75 guests \$4,114	150 guests \$5,566	250 guests \$7,502
100 guests \$4,598	175 guests \$6,050	300 guests \$8,470

Additional guests add \$19.36 per person.

Reception upgrades and custom design options:

Additional decorations, chair covers, chair sashes, rentals, flowers, coat check attendants, valet parkers, etc. can be arranged through our Wedding Concierge Service specialist. You will be informed as additional options become available as the New Cappella Court Gardens nears completion.

There is a 15% service charge & 8.25% sales tax on receptions. Packages available for a limited time and are subject to change without notice, unless already contracted. In order to maintain & improve quality, packages & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & menus.

Revised 9/09

Cappella

Court Gardens

Brunch

Buffet Receptions

If you have always imagined a formal reception with an impression of chivalry & romance, you should consider an elegant morning or early afternoon brunch. Brunch buffets include all Classic Reception services, in addition to:

Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving, Fresh baked banana nut & apple spice bread, croissants, imported cheeses from Europe & preserves.

Classic blush punch is replaced by assorted juices.

Brunch buffets include a 3 1/2 to 4 hour reception allowance & are not available after 3:00.

Your choice of one of the following Afternoon Tea buffets:

Signature Brunch Buffet Reception

One quiche with cheddar cheese & bacon, Swiss cheese & spinach or gruyere cheese & crab, roasted rosemary herb potatoes, diced tomatoes with cottage cheese & one breakfast soup.

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 Brunch Buffet Reception

Your choice of one quiche with cheddar cheese & bacon, Swiss cheese & spinach or gruyere cheese & crab, honey baked ham, roasted rosemary herb potatoes, diced tomatoes with cottage cheese & one breakfast soup.

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 Brunch Buffet Reception

Your choice of two quiche with cheddar cheese & bacon, Swiss cheese & spinach or gruyere cheese & crab, honey baked ham, smoked salmon display, roasted rosemary herb potatoes, diced tomatoes with cottage cheese, one breakfast soup & omelet station with a chef.

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.

Cappella Court Gardens

Cake & Punch Classic Reception

Cake & Punch Classic Receptions are only available on Sunday and include:

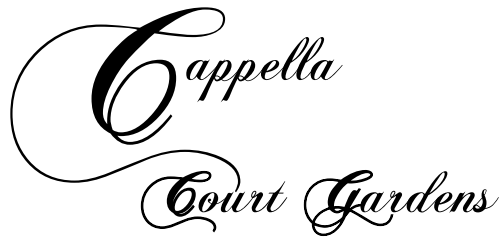
- European wedding cake and groom's cake for every guest including your choice of:
 - 50 borders ranging from traditional swags to contemporary scrolls.
 - 18 cake and filling flavors & 8 icing flavors.
 - Cake tasting with 9 of the most popular flavors.
- Unlimited quantities of non-alcoholic blush 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 and glassware are located at the buffet.
- Three glass or silver centerpieces to choose from 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.
- Includes a 3 hour reception allowance.

50 guests \$2,750	125 guests \$3,740	200 guests \$4,730
75 guests \$3,080	150 guests \$4,070	250 guests \$5,390
100 guests \$3,410	175 guests \$4,400	300 guests \$6,050

Additional guests add \$13.20 per person.

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 9/09



Menus

Main Entrée Selections

Available on all packages including the Signature Package.

Fettuccini Alfredo

Fettuccini pasta with a rich Alfredo sauce made from scratch with fresh Parmesan cheese, whole cream & spices.

Beef or Cheese Ravioli

Fresh pasta stuffed with Italian spiced beef or cheese, coated in marinara or garlic butter herb sauce.

Chicken Fettuccini Alfredo

Fettuccini pasta & grilled chicken with Alfredo sauce made from scratch with fresh Parmesan cheese, rich cream & spices.

Beef or Cheese Tortellini

Fresh pasta stuffed with Italian spiced beef or cheese, coated in marinara or garlic butter herb sauce.

Roasted Herb Chicken

Boneless breast of chicken with a light crumb coating, topped with a white wine herb sauce.

Chicken Marsala

Boneless breast of chicken with Portobello mushrooms and a rich shallot and Marsala wine sauce.

Baked Ziti

Ziti pasta & Italian spiced beef mixed with onions, three types of cheese and spiced tomato sauce.

Assorted Finger Sandwiches (2 per person)

Pimento spread, ham salad, chicken salad, & seafood salad on freshly made gold, white & wheat rolls.

Breast of Smoked Turkey

Served with a white wine sage sauce or sweet cranberries, & freshly made gold, white, & wheat rolls.

Red Pepper Beef Tips

Marinated with pepper, onions & a rich beef basil sauce.

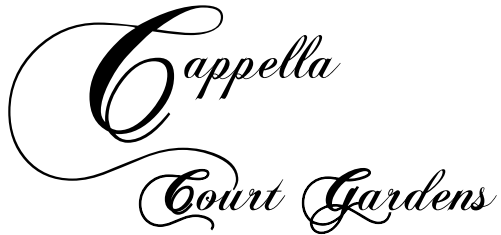
Honey Baked Ham

Ham glazed with honey, brown sugar & pineapple, served freshly made gold, white, & wheat rolls.

Sesame Chicken

Boneless breast of chicken filled with Swiss cheese, & light sesame crumb coating.

In order to maintain & improve quality, menus & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current menus. Revised 9/09



Menus

Main Entrée Selections

Available on all packages with the exception of the Signature Package.

Shrimp Scampi

Shelled shrimp in a rich shallot, garlic & herb butter sauce.

Chicken Cor Don Bleu

Boneless breast of chicken filled with sliced ham & shredded Swiss cheese, & light crumb coating.

Shrimp Scampi and Angel Hair Pasta

Shelled shrimp in a rich shallot, garlic & herb butter sauce & served with angel hair pasta.

Round of Top Sirloin

Served with beef shallot sauce, Dijon mustard, creamy horseradish, sour cream, mayonnaise, & fresh made gold, white & wheat rolls.

Chicken Parmesan

Boneless breast of chicken filled with shredded Parmesan cheese, a light crumb coating, topped with a Light sauce & fresh Parmesan cheese.

Cold Cut Sandwiches (2 per person)

Deli sliced ham/Swiss, turkey/cheddar & roast beef/cheddar served on a fresh assortment of rolls with curly leaf lettuce, tomato, Dijon mustard, mayonnaise & dill pickle spears served on the side.

Chicken Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

Steak Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

Steak & Chicken Combination Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

Beef Tenderloin

Served with a red wine mushroom sauce, Dijon mustard, creamy horseradish, sour cream, mayonnaise, & freshly made gold, white & wheat rolls.

Additional \$2.00 per person, may be chosen as main entrée for a Platinum Package at no additional.

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Hot Hors d'oeuvre Selection

Crab Filled Mushroom Caps

Fresh mushrooms filled with Crab meat, onion & a bread base.

Artichoke & Spinach Spread

Artichoke, spinach & cheese served on toasted French croutons.

Teriyaki Beef on a Stick

Sirloin strip marinated in Teriyaki sauce.

Asian Chicken Purse

Chicken & Asian vegetables in a won ton wrapper.

Spanikopita

Fine flaky Fillo pastry filled with tasty spinach & cream cheese.

Sun-dried Tomato Fillo

Feta cheese, sun-dried tomato & spice in flaky Fillo wrapper.

Burgundy or Italian Meatballs

Beef & sausage meatballs with a beef burgundy wine sauce or Italian marinara.

Artichoke Triangle

Artichoke hearts, aged parmesan & garlic wrapped in Fillo.

Red Pepper Beef Tips

Marinated with pepper, onions & a rich beef basil sauce.

Oriental Won Ton Purse

Oriental chicken marinated & wrapped in a crisp wonton purse.

Mushroom Fillo Triangle

Fine flaky Fillo pastry with mushrooms in a light cream sauce.

Kalamata Artichoke Olive Tart

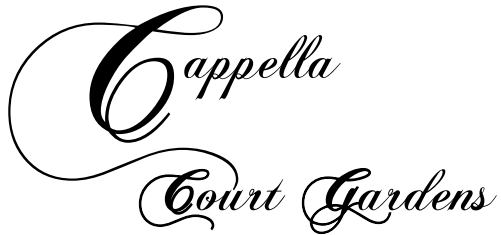
Sun dried tomato tart with Kalamata olives & goat cheese.

Crab Stuffed Wontons

Fine flaky Fillo pastry filled with crab meat.

Crab Cakes

Lightly breaded crab meat, onions & peppers.



Menus

Hot Hors d'oeuvre Selection Continued

& Salad Selection

Portobello Mushroom Tart

Filled with Swiss cheese, cream & Portobello mushrooms.

Chicken Cor Don Bleu Slices

Boneless breast of chicken filled with sliced ham & shredded Swiss cheese, & a light crumb coating.

Hawaiian Chicken Skewers

Boneless breast of chicken, pineapple, bell pepper, & onion topped with a sweet Hawaiian sauce.

Santa Fe Southwest Chicken Puffs

Fine flaky Fillo pastry filled with boneless chicken breast marinated in bell pepper & southwest spices.

Bacon Wrapped Scallops

Baked scallops wrapped in bacon.

Parmesan Chicken Slices

Boneless breast of chicken with cheese, a light crumb coating & topped with Parmesan cheese.

Beef & Vegetable Mini Kabob

Beef, gold onion, tomato, carrot & a beef cherry sauce.

Miniature Beef Wellington

Cubed beef tenderloin rolled in a light liver pâté & folded in a rich buttery pastry.

Salad Selections

Bow Tie Pasta Salad - With tomato, basil, Parmesan cheese, & Italian herbs.

Caesar Salad - Tossed with croutons, & fresh shredded parmesan cheese.

(Add grilled chicken for additional \$2.00 per person)

Mixed Garden Medley - Tossed with cucumber, carrot, cheddar cheese & croutons.

Italian Salad - With cherry peppers, black olives, croutons, tomatoes, & shredded Parmesan cheese.

Waldorf Salad - Diced apples with walnuts, white raisins & celery.

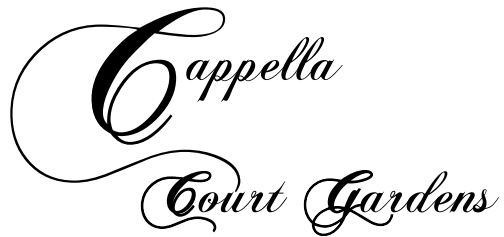
(counts as 2 Cold or add \$2.00 per person)

Spinach or Arugula Salad - Baby spinach or Baby Arugula with grapes, walnuts & poppy seed dressing.

(counts as 2 Cold or add \$2.00 per person)

Fajita Taco Salad - Steak or chicken fajita meat with black olive, salsa & shredded cheddar cheese.

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Menus

Cold Hors d'oeuvre Selection

Brochette

Diced tomatoes with fresh cilantro, fresh garlic & olive oil on a large crouton & topped with feta cheese.

Roma Tomato & Mozzarella Cheese
Seasoned with olive oil & Italian seasoning.

Chicken or Ham Cornets

Sautéed with black olive, Pimento, chives & cream cheese in tortillas cut into pinwheels.

Layered Fiesta Dip

Refried beans, sour cream, salsa, cheddar cheese, guacamole served with tortilla chips.

Assorted Finger Sandwich Halves

Pimento spread, ham salad, chicken salad, & seafood salad on freshly made gold, white & wheat rolls.

Crab Spread on Wafers

Crab spread served on French Baguette slices.

Cold Cut Sandwiches Halves

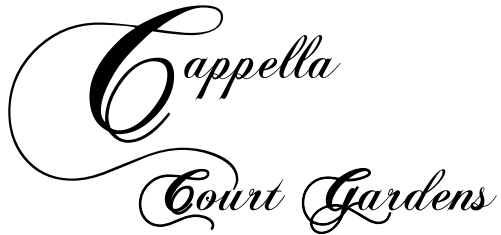
Deli sliced ham/Swiss, turkey/cheddar & roast beef/cheddar served on a fresh assortment of rolls with curly leaf lettuce, tomato, Dijon mustard, mayonnaise & dill pickle spears served on the side.

Shrimp Cocktail (counts as 2 Cold)

Medium chilled shrimp served over ice with cocktail sauce.

Smoked Salmon Display (counts as 2 Cold)

With minced onion, black olive, boiled egg & gourmet crackers.



Menus

Vegetable & Soup Selection

Long Grain Rice – Long grain white rice seasoned with butter & herbs.

Mexican Rice – Seasoned with butter & spices.

Sweet Corn – Seasoned with butter & minced gold onion.

Broccoli, Cauliflower & Carrots – Large cuts of seasoned steamed vegetables.

Red Potatoes with Herbs – Seasoned with purple onion, butter & herbs.

Rice Pilaf – Seasoned with chicken broth & diced vegetables.

Glazed Carrots – Seasoned with butter & brown sugar.

Green Beans – Seasoned with butter, salt & pepper.

Cuban Black Beans – Topped with onions & melted cheese.

Green Beans Almandine – Seasoned with butter, almond slivers & bacon.

Broccoli with Hollandaise Sauce – Steamed spears with sauce served on the side.

Asparagus – Steamed with butter & lightly seasoned.

Green Bean Casserole – Green beans with mushrooms, cream & topped with dried onions.

New Potatoes Twice Baked – Whole baby new potatoes with sour Cream,
shredded cheeses, minced mushrooms & chives.

Garlic Mashed Potatoes – With herbs, garlic & butter & baked until light brown.

Soup Selections

Italian Wedding Soup – Cream of Asparagus
Minestrone – Beef Stock & Vegetable – Tomato
Lobster Bisque – add \$3.00 per person to package price.

Cappella

Court Gardens

Ala Carte Selection

Items may be added to a reception package for a minimum of fifty guests and in increments of 25 guests.

Main Entrees

- Fettuccini Alfredo - \$4.00
- Beef or Cheese Ravioli - \$4.00
- Roasted Herb Chicken - \$4.50
- Chicken Fettuccini Alfredo - \$5.00
- Beef or Cheese Tortellini - \$5.00
- Chicken Marsala - \$5.00
- Baked Ziti - \$5.00
- Assorted Finger Sandwiches (2 per person) - \$5.00
- Breast of Smoked Turkey - \$6.00
- Red Pepper Beef Tips - \$6.00
- Honey Baked Ham - \$6.00
- Sesame Chicken - \$6.00
- Shrimp Scampi - \$6.50
- Chicken Cor Don Bleu - \$6.50
- Shrimp Scampi and Angel Hair Pasta - \$6.50
- Round of Top Sirloin - \$6.50
- Chicken Parmesan - \$6.50
- Cold Cut Sandwiches (2 per person) - \$6.50
- Chicken Fajitas - \$6.50
- Steak & Chicken Combination Fajitas - \$7.00
- Steak Fajitas - \$7.50
- Beef Tenderloin - \$8.00

Vegetables

- Long Grain Rice - \$2.50
- Mexican Rice - \$2.50
- Sweet Corn - \$2.50
- Broccoli, Cauliflower & Carrots - \$2.50
- Red Potatoes with Herbs - \$2.50
- Rice Pilaf - \$2.50
- Glazed Carrots - \$2.50
- Green Beans - \$2.50
- Mexican Beans - \$2.50
- Cuban Black Beans - \$2.50
- Green Beans Almandine - \$3.00
- Broccoli with Hollandaise Sauce - \$3.00
- Asparagus - \$3.00
- Green Bean Casserole - \$3.00
- New Potatoes Twice Baked - \$3.50
- Garlic Mashed Potatoes - \$3.00

Soups

- Italian Wedding Soup - Cream of Asparagus
- Minestrone - Beef Stock & Vegetable - Tomato - \$3.00
- Lobster Bisque - \$6.00

Hot Hors D'oeuvres

- Crab Filled Mushroom Caps - \$2.50
- Artichoke & Spinach Spread - \$2.50
- Teriyaki Beef on a Stick - \$2.50
- Asian Chicken Purse - \$2.50
- Spanikopita - \$2.50
- Sun-dried Tomato Fillo - \$3.00
- Burgundy or Italian Meatballs - \$3.00
- Artichoke Triangle - \$3.00
- Red Pepper Beef Tips - \$3.00
- Oriental Won Ton Purse - \$3.00
- Mushroom Fillo Triangle - \$3.00
- Kalamata Artichoke Olive Tart - \$3.00
- Crab Stuffed Wontons - \$3.00
- Crab Cakes - \$3.00
- Portobello Mushroom Tart - \$3.00
- Chicken Cor Don Bleu Slices - \$3.50
- Hawaiian Chicken Skewers - \$3.50
- Santa Fe Southwest Chicken Puffs - \$3.50
- Bacon Wrapped Scallops - \$3.50
- Parmesan Chicken Slices - \$3.50
- Beef & Vegetable Mini Kabob - \$3.50
- Miniature Beef Wellington - \$3.50

Cold Hors D'oeuvres

- Brochette - \$2.00
- Roma Tomato & Mozzarella Cheese - \$2.50
- Chicken or Ham Cornets - \$2.50
- Layered Fiesta Dip - \$2.50
- Assorted Finger Sandwich Halves - \$3.00
- Crab Spread on Wafers - \$3.00
- Cold Cut Sandwiches Halves - \$3.50
- Shrimp Cocktail - \$6.00
- Mexican Shrimp Cocktail - \$6.00
- Smoked Salmon Display - \$6.60

Salads

- Bow Tie Pasta Salad - \$3.00
- Caesar Salad - \$3.00
- Mixed Garden Medley - \$3.00
- Italian Salad - \$3.00
- Waldorf Salad - \$4.50
- Spinach or Arugula Salad - \$4.50
- Chicken Caesar Salad - \$5.00
- Fajita Taco Salad - \$5.00

15% service charge & 8.25% sales tax. Revised 9/09



Entertainment

Disc Jockey Package

You may provide your own dj service, but compare our package advantages first!
Our DJs are Not hired from an outside company...they work for us, are trained by us, work closely with our coordinators & are experienced with our ceremonies.

Equipment & music is on site, there is no chance of damage in transit.

D J Package is subject to availability.

Minimum 3 hours - Maximum 4 hours - \$600.00 no tax is charged on this package.

Additional hour - \$100.00. Feel free to tip your D J the night of your event.

There is NO service charge or sales tax on DJ Packages. There is a 15% service charge & 8.25% sales tax on reception packages & menu items. In order to maintain & improve quality, menus & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & menus.

Revised 9/09

Cappella *Court Gardens*

Alcoholic *Beverage Packages*

Hosted Alcoholic Beverages by the Glass & Cash Bar Packages

Bar fees include: Fine glassware, bar napkins, bartender, cashier, bar back, set up & clean up.
Cash bar may be added to 3 hour hosted bars for 50% of the regular cash bar fee.

Up to 125 guests – \$275 bar fee / 126 to 225 guests – \$400 bar fee / 226 to 325 guests – \$500 bar fee

By the Glass

Soft Drinks	\$1.00	Domestic Beer	\$3.00
Wine /*Champagne house	\$4.50	Imported Beer	\$3.50
*May be pre-ordered for a self serve champagne toast.		Mixed House Brands	\$4.50
Mixed Call Brands	\$5.00	Mixed Premium brands	\$6.00
Mixed Prestige brands	\$7.00	Wine/Champagne Premium	\$\$\$

Hourly Hosted Bar Packages

Packages are all inclusive and allows your guests to have unlimited consumption, while allowing you to have a set budget in advance and include:
Soft drinks, fine glassware, bar napkins, bartender, bar back, set up and clean up.
No additional service charge, bar fees, or tax is charge on the hourly bar packages.
All hourly hosted bars for a minimum of 50 guests.

Beer, Wine & Champagne before 5:00

1 Hour – \$6.00 per person
2 Hours – \$10.00 per person
3 Hours – \$13.00 per person
4 Hours – \$16.00 per person
Additional hours add \$2.50 per person.

Beer, Wine & Champagne

1 Hour – \$7.50 per person
2 Hours – \$12.00 per person
3 Hours – \$15.50 per person
4 Hours – \$19.00 per person
Additional hours add \$3.00 per person.

Includes your choice of one type of draft beer in the Venetian Ballroom & two types of draft beer in the Tuscan Ballroom. House wines which include Chardonnay, Cabernet, Merlot, Blush & Champagne.

See additional information pertaining to alcohol policies and rules. There is No service charge or tax on hourly hosted bars. Alcohol packages, prices & policies are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & policies. Revised 9/09

Cappella
Court Gardens

Alcoholic
Beverage Packages
Continued

Beer, Wine & Call Brand Liquor

1 Hour – \$12.00 per person
2 Hours – \$16.50 per person
3 Hours – \$21.00 per person
4 Hours – \$25.50 per person

Additional hours add \$4.00 per person.

Includes draft beer, house wine and the following house brand liquor:

Smirnoff Vodka
Bacardi Light

Jim Beam Bourbon
Cuervo Gold Tequila
Segram's 7

Scorsby's Scotch
Beefeater Gin

Beer, Wine & Premium Brand Liquor

1 Hour – \$14.00 per person
2 Hours – \$19.00 per person
3 Hours – \$24.00 per person
4 Hours – \$30.00 per person

Additional hours add \$4.50 per person.

In addition to selections in the above, the following Premium brands are included:

Stolichnaya Vodka
Absolute Vodka
Jack Daniels
Cuervo 1800

Bacardi 8 Rum
Appleton Estate Rum
Dewar's White Label Scotch
Bombay Sapphire Gin

J&B Scotch
Tanqueray Gin
Crown Royal
Bailey's Irish Cream

Beer, Wine & Prestige Brand Liquor

1 Hour – \$20.00 per person
2 Hours – \$26.00 per person
3 Hours – \$31.00 per person
4 Hours – \$36.00 per person

Additional hours add \$5.00 per person.

In addition to the standard service included with hourly hosted bars:

Grey Goose Vodka
Patron Tequila
Chivas Scotch
Glenlivet 12 yr Scotch
Amaretto Disaronno

Crown Royal Reserve
Godiva Caramel
Godiva Milk Chocolate
Godiva White Chocolate
Grand Marnier

Remy Martin
Hennessy Cognac
Courvoisier Cognac
Cointreau
Kahlua

Choose one of the following for 1 to 3 hour bars and choose two for 4 hour bars:

Butler passed Champagne as your guest enter your reception OR for the toast.

After dinner cordials in edible chocolate cups OR personalized shot glasses, passed for 30 minutes.

See additional information pertaining to alcohol policies and rules. There is No service charge or tax on hourly hosted bars. Alcohol packages, prices & policies are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & policies. Revised 9/09

Cappella Court Gardens

Alcoholic Beverage Policies

- Bars are available as listed above. A guest may run a tab, but not a tab with a pre-set dollar limit.
- Hosted bar fees must be paid for every guest even if a guest is not drinking unless that guest is a minor. Fees are based on some guest who will not drink and some who will drink more than the average.
- Hosted bars booked for less than 85% of the final guest count, meaning more than 15% of the guests would be minors, must be requested and approved in writing. Request must include documentation of a guest list and an explanation of the reason why more than 15% of the guests would be minors. It is extremely rare for a reception to have more than 15% of the guests who are minors. Cappella Court wants to be prepared for requesting proper identification for events with a large percentage of minors. In the event a booking a hosted bar for less than 85% of the final guest count is approved in writing and it is realized during the reception that a greater number of guests are of legal age, the bar will be closed until the additional adult guests are paid for and no refunds will be given for any unused bar time.
- All bars and service must end fifteen minutes prior to the end of your event. Service must end by 11:45 p.m. Sunday - Friday & 12:45 a.m. for Saturday night events.
- Passed or table side service is available for Hosted Hourly Bars for an additional fee of \$5 per person. Fee is based on increased alcohol consumption when passed and 1 server per minimum of 50 guests.
- All alcohol choices must be made and all alcohol fees must be paid two weeks prior to your event at your finalization appointment. Alcohol choices may not be made until that time.
- Alcohol prices and options will not be guaranteed until 2 weeks prior to your event.
- We reserve the right to refuse alcohol to any guest we feel may be intoxicated or under the age of 21, even if their parent is present.
- By law, alcohol must be purchased from Cappella Court and is not allowed to be taken outside Cappella Court, with the exception of the rear gardens.
- It is unlawful to bring other alcohol onto the premises. This includes the parking lots. Anyone caught with illegal alcohol on the premises will be asked to leave and the alcohol will be disposed of.
- In the event guests are involved in illegal activity and/or putting themselves or another guest safety in danger, such as giving alcohol to a guests who has been cut-off for intoxication, bringing in outside alcohol, taking alcohol outside, etc. and continues to do so after being warned once, the guest will be asked to leave. If several guests are involved in this type of activity and guest continue to do so after an announcement has been made once, the bar will be closed and no refunds will be given for any unused bar time.

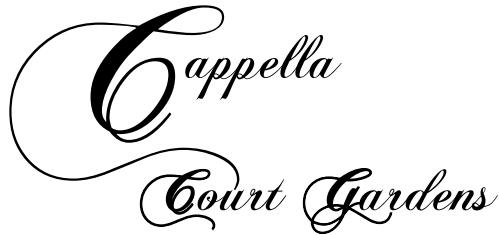
See additional information pertaining to alcohol policies and rules.

There is a 15% service charge on all special ordered alcohol. Alcohol is not taxed.

In order to maintain & improve quality, alcohol packages, menus & prices are subject to change without notice, unless two week finalization has been completed.

Contact our office for current pricing & menus.

Revised 9/09



Wedding Cake & Grooms Cake Details

Enough Bride's cake and Groom's cake for every guest is included with all Reception Packages with the following options.

- One hour appointment for your cake design, cake order & tasting for up to four people.
- One flavor of wedding & groom's cake, 18 flavors to choose from.
- One flavor of wedding & groom's cake filling, 17 flavors to choose from.
- One flavor of wedding & groom's cake icing, 8 butter crême flavors to choose from.
- One border for each tier of wedding & groom's cake, more than 50 borders to choose from.
- Wedding cake base covered in white fabric & Groom's cake base made in chocolate brown.
- Sterling Silver cake platforms available for medium sized cakes.
- *Up to 6 tiers of wedding & 2 tiers of groom's cake, depending on your number of guests.
- Wedding cake stacked, three post or center post cake stand & groom's cake stacked up to 2 tiers.
- Hand made porcelain type edible flowers, many options to choose from.
- Two colors of flower & two colors of leaves OR two colors of icing borders. *(No pearl, gold or silver.)*
- Keepsake cake topper made of porcelain type edible flowers.
- Free top tier of cake for your anniversary.

*The number of tiers of wedding cake you will have will depend on how many guests you have booked for, how your cake is stacked and the shape of your cake. Below is the maximum number of tiers you could have for round and square cakes. You may ask your cake consultant about additional shapes.

Round: 50 guests - 2 tiers, 75 to 125 guests - 3 tiers, 150 to 250 guests - 4 tiers, 300 or more guests - 5 tiers

Square: Under 75 guests - 1 tier, 75 to 100 guests - 2 tiers, 125 to 200 guests - 3 tiers, 250 + guests - 4 tiers

Cake upgrades and additional charges

Due to some brides changing their mind several times on their cakes, additional cake appointments or tastings will be \$25.

*Extra cake or false tiers for a cake larger than the number of guests finalized for.

More than one flavor each of wedding cake, filling & icing.

Base icing colors other than white, off white, fudge & milk chocolate colors., fondant icing or accents.

More than two colors of icing flowers & two colors of leaves OR two colors of icing borders & any pearl, silver or gold.

Slanted or unevenly stacked cakes.

Cake bases covered in fabrics provided by the bride.

Silk or fresh flower assembly of flowers provided by the bride. A request for silk or fresh flower assembly must be submitted in writing and include a photo.

Any custom border not included in the 44 borders offered by Cappella Court. A request for any other border must be submitted in writing and include a photo.

Monograms, seals, crests or logos. A request for any seal, crest or logo must be submitted in writing, include a detailed drawing & must be accompanied by a legal release on the logo companies or schools official letterhead. If the bride is providing her own topper, it must be brought in at least one month prior to the event to be checked for weight.

Not all special request for services, above and beyond those included in Cappella's cakes, are possible.

All colors are made with food coloring and not all colors are possible. We can not guarantee an exact color match. We will try to match your color as close as possible, if a color swatch of ribbon or fabric is provided. ANY cake changes made after the initial cake appointment must be submitted in writing and must receive a confirmation for the change to be made.

NO cake changes may be made within 1 month of the event.