

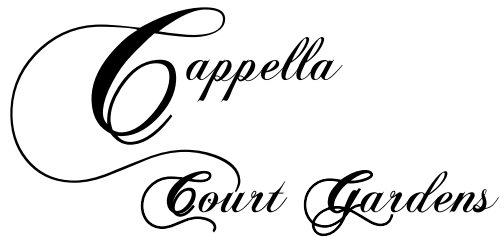
Cappella Court Gardens

“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



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

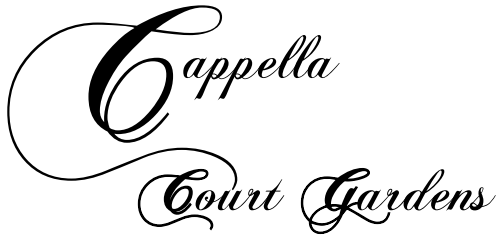
Venetian Ballroom

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



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.

Revised 9/09

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