



WEDDINGS | RECEPTIONS | PRIVATE EVENTS



215 MANDALAY CANAL, IRVING TX 75039

(972) 637-9100

FALL IN LOVE WITH VENETIAN TERRACE

A UNIQUE EURO-STYLE APPROACH TO WEDDING PLANNING

The Heart and Soul of Venetian Terrace is our Vendor Team. From the beginning, our goal has been to simply provide a place where clients and vendors can share their vision and ideas with unlimited design opportunity while easily managing their budget and finances. That's why Bride's and Groom's of Venetian Terrace enjoy their engagement just as much as the wedding day.

Honestly, brides and grooms choose the Venetian Terrace because they aren't just looking for beautiful space... Their looking for a place that will provide an unforgettable experience.

The Venetian Terrace is honored to have your consideration to book your special day with us! If you have any questions in regards to this Client Pricing Brochure or your Venetian Terrace Experience; please feel free to contact me anytime. I am very much looking forward to seeing our Exclusive Vendors, Design and Coordination Teams bring your vision to life!

Cheers,



Business Director
972.637.9100
jake@venetianterrace.com

Relax and Enjoy every Second.

We know that your special day should be romantic, complete, and worry-free. Venetian Terrace has been operating at the same location for over 20 years. That's why our coordinators work with you on getting each detail just right. And, of course, where you hold your wedding is a big part of that. There are so many Wedding Venues in the Metroplex, but none come close to the Euro-Style unforgettable experience you will have at the Venetian Terrace. We have several packages that can be tailored to your liking. Depending on the Rental rate you have selected; included with most of the rental rates are:

WHAT'S INCLUDED IN OUR RENTAL RATES:

- ✓ Terrace for Outdoor Ceremony
- ✓ Overhead Terrace Bistro Lighting
- ✓ Outdoor Veranda for Cocktails on the Canal
- ✓ Indoor Venetian Reception Ballroom
- ✓ Up to 150 Gold Chiavari Chairs
- ✓ Up to 15 - 60" Round Tables
- ✓ Up to 15 White or Ivory Table Cloths
- ✓ 150 White or Ivory 20x20 Polyester Napkins
- ✓ Setup & Cleanup
- ✓ Five Cocktail Tables with White or Ivory Linen
- ✓ Three, 6ft Specialty Tables
- ✓ Professional Venue Coordinator

Schedule a Private Tour and See for yourself Why So Many Couples Continue to Choose Venetian Terrace.

VISIT WWW.VENETIANTERRACE.COM/CONTACT



Google Five Star Review
Kimberly C., Recent Customer

"Food was 5 star delicious and so fresh. Held a corporate pharmaceutical meeting and everyone loved the food. Thanks for a wonderful and warm welcome!"



Facebook Five Star Review
Caryn D., Recent Customer

"I cannot say enough good things about this place. The scenery is great, the servers are fantastic; it's really worth the money. They can accommodate small to large venues. The food was PHENOMENAL."



Google Five Star Review
Barbara B., Recent Customer

"Beautiful location, great food and very helpful and attentive staff. If you are looking for a place for about 100 people, this is a perfect location. It's very romantic and old world!"

THE SMOOTH, SIMPLE
PROCESS OF WEDDING
PLANNING.

the knot
WEDDING NETWORK

**TOP RATED VENDOR TEAM
IN THE METROPLEX.**

"Best Wedding I've Ever Attended!"



VENUE RATES AND SERVICES

NOTE: Please refer to the Wedding and Event Agreement for full details pertaining to the rental rate options below. In general, each rental rate will include 60" round tables with 8-10 gold chivarri chairs with ivory padded cushions for up to 150 guests. You may procure through Venetian Terrace, other chair and table options at an additional expense. Linens or Napkins for your guest tables are not included in the rental rate.

A venue coordinator is included as your primary point of contact leading up to your special day. Whose responsibility is to assist you with all services purchased through Venetian Terrace. They are not responsible for the services of or working or coordinating with any outside or third party vendors. We do recommend taking advantage of our preferred vendor team who we can vouch for their exceptional and reputable services. Plateware, Glassware and Silverware are also included with the purchase of any Cuisine, Beverage and Bar Options.

 MONDAY THRU THURSDAY | 1,290

INCLUDES: 2 HOURS Garden Terrace for Ceremony Only and Canal Side Terrace for Cocktail Hour. (NO ACCESS TO INDOOR BALLROOM EXCEPT FOR USE OF RESTROOM FACILITIES)

 MONDAY THRU THURSDAY | 1,790

INCLUDES: 4 HOURS - Garden Terrace for Ceremony, Canal Side Terrace for Cocktail Hour and Indoor Ballroom for Reception.

 FRIDAY | 2,190

INCLUDES: 5 HOURS - Garden Terrace for Ceremony, Canal Side Terrace for Cocktail Hour and Indoor Ballroom for Reception.

 SATURDAY | 2,790 | 2,990

INCLUDES: 6 HOURS - Garden Terrace for Ceremony, Canal Side Terrace for Cocktail Hour and Indoor Ballroom for Reception.

 SUNDAY | 2,490

INCLUDES: 6 HOURS - Garden Terrace for Ceremony, Canal Side Terrace for Cocktail Hour and Indoor Ballroom for Reception.

 REHEARSAL DINNER | 290

NOTE: 2 HOURS - Typically held Monday thru Thursday and purchased with a minimum of 30 orders of Cuisine and Beverage Service. Bar Service is Optional.

 ADDITIONAL HOURS | 390/HR

INCLUDES: Access to the spaces outlined in the rental rate option selected.

*** RATES IN RED ARE PRIME DATES**

NOTE: Applies only to the Months of June, September and October.

ADDITIONAL RENTALS

We require at minimum a 30 day notice on all additional rentals you wish to add to your Order

CHAIRS

- White Garden Resin Folding Chairs | 3
- Black Garden Resin Folding Chairs | 3
- Clear Resin Chivarri Chairs | 6
- Maplewood Stained Wooden Chair | 4

TABLES

- Square Guest Table | 16
- Cocktail Tables | 7
- Outdoor Portable Bar | 550
- Rectangular Table | 5

LINENS

- White - Floor length | 8
- Colored - Floor Length | 14
- Specialty (like sequin) | 35
- White or Colored Napkins | 1.25

VALET PARKING SERVICES

Provided by Valeta.

INCLUDES: Minimum of 4 Hours and up to 6 Hours. Includes a Valet Captain.

 50 ppl | 575
 75 ppl | 600
 100 ppl | 725
 125 ppl | 875
 150 ppl | 1,050

BUFFET STATIONS

All Served with warm dinner rolls or fresh baked garlic bread.

- ONE COLD AND THREE HOT | 26**
- TWO COLD AND FOUR HOT | 30**
- THREE COLD AND FIVE HOT | 35**

COLD SELECTIONS

Cold selections served on silver trays.

- Exotic Fresh Fruit Salad Display Beautifully Garnished
- Domestic and Imported Cheese Display with Fresh Fruit Garnish
- Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese
- Tomato and Spring Mix Salad with Feta Cheese and Basil Vinaigrette
- Venetian Style Marinated Grilled Vegetables Served Cold or Hot
- Bow Tie Pasta Salad with Garden Vegetables and Herb Vinaigrette Dressing

HOT SELECTIONS

- San Francisco Style Crab Cakes with Lemon Dill Sauce
- Stuffed Mushroom Caps with Crabmeat Topped with Tarragon Sauce
- Stuffed Mushroom Caps with Italian Sausage and Romano Cheese
- Sweet Italian Sausage Grilled with Onions and Peppers
- Homemade Meatballs with Barbeque or Marinara Sauce
- Spinach Cheese Tortellini in Basil Cream Sauce
- Chicken, Beef or Vegetarian Quesadillas Sour Cream and Pico de Gallo
- Chicken or Beef Wellington in Puff Pastry
- Boneless Spicy Buffalo Chicken Wings
- Crispy Sesame Chicken Tenders

- Honey Pecan Chicken Tenders Honey Mustard Sauce
- Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers
- Marinated Hawaiian Pork Tenderloin with Pineapple on Skewers
- Apricot Glazed Pork Tenderloin in Fresh Basil Pesto Sauce
- Herb Crusted Pork Tenderloin Medallions in Garlic Sauce

**AUTHENTIC FAJITA
BUFFET RECEPTION | 28**

- Marinated Beef or Chicken Fajitas Grilled with Onion, Peppers and Jalapenos Served with Homemade Pico De Gallo, Rice, Refried Beans, Guacamole, Sour Cream, Flour Tortillas, Chips and Salsa. (Add Grilled Shrimp, + \$5pp)

ADD CARVING STATION | +9 (select one)

- Herb Crusted Prime Roast Beef with Light Au Jus Dip Sauce
- Roasted Black Angus Prime Rib of Beef with Horseradish Cream Sauce
- Herb Crusted Beef Tenderloin Served with Wild Mushroom Cream Sauce
- Roasted Turkey Breast with Gravy and Cranberry Sauce
- Bourbon Honey Pecan Glazed Ham Beautifully Garnished
- Pepper Seared Prime Pork Loin with Garlic and Rosemary
- Herb Crusted Roasted Boneless Leg of Lamb

ADD PASTA STATION | +5 (select one)

- Homemade Vegetarian or Beef Lasagna with Marinara or Beef Ragu Sauce
- Spaghetti and Meat Balls with Homemade Garlic Marinara Sauce
- Penne with Sweet Italian Sausage Cherry Tomato Parmesan Cheese Marinara Sauce
- Chicken Breast Scaloppini over Fettuccini with Alfredo Pesto Sauce
- Penne Rigate with Cream Tomato Sauce
- Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce

HORS D'OEUVRE SELECTIONS | +7.5 (select four, served butler style on silver trays)

- Baked Mushroom Caps Stuffed with Crab Meat
- Baked Mushroom Caps Stuffed with Italian Sausage
- Bruschetta Rustica Fresh Mozzarella, Tomatoes and Pesto Sauce
- Atlantic Smoked Salmon on Mini Bagel with Crème Cheese
- Classic Shrimp Cocktail with Tomato Horseradish Sauce
- Asparagus Tips Pepper Cream Wrapped in Prosciutto
- Baked Mini Quiche Lorraine Cheese, Broccoli, Bacon
- Baked San Francisco Style Crab Cakes
- Mini Spanakopita Spinach and Feta Cheese
- Mini Egg Rolls with Honey Mustard Sauce
- Vegetarian Spring Roll with Peanut Soy Sauce
- Homemade Italian Meatball Marinara Sauce
- Sesame Chicken with Soy Glaze on Skewers
- Chicken Quesadillas with Sour Cream and Guacamole
- Grilled Chicken or Beef Kebabs with Onions and Peppers on Skewers
- Hawaiian Grilled Pork Tenderloin and Pineapple on Skewers

BRUNCH SELECTIONS

All orders include unlimited water, punch, tea and coffee.

- TWO STATIONS | 22**
- THREE STATIONS | 25**
- FOUR STATIONS | 32**
- FIVE STATIONS | 35**

MORE BREAKFAST

- Belgium Waffle Station**
With butter, maple syrup, raspberry syrup, fresh berries, whipped cream, country potatoes and apple wood smoked bacon.
- Quiches & Fruit**
Assorted quiches; spinach and feta, ham and cheddar or chorizo and pepper jack cheese, accompanied with breakfast potatoes, and bowls of fresh fruits and berries.
- Station de Paris**
Chicken Mornay Crepes, Spinach, bacon, and cheddar quiche, croissants with butter and jams, Asparagus wrapped with salt cured ham and bell pepper potatoes.
- Pastries & Parfaits**
Greek yogurt with fresh berries, granola, raspberry syrup, cinnamon sugar, dried cranberries and candied pecans. Served with croissants, scones, cinnamon rolls, Danish style pastries, assorted muffins, butter jellies, and seasonal fruit bowls.
- Traditional Breakfast**
Scrambled eggs, bacon and sausage, hash browns, biscuits with butter and jelly.

- Texas Breakfast**
Migas scrambled eggs mixed with tortillas, cheese and chilies, served with breakfast potatoes, bacon, sausage, flour tortillas, pico and salsa.
- Monte Cristo Minis**
Melted Swiss Cheese over Honey Baked Ham between egg battered and buttered white or sourdough wedges. Sprinkled powdered sugar.

MORE LUNCH

- Chicken Marsala**
Served with mushroom rosemary sauce, creamy garlic potatoes
- Parmesan Chicken**
Tuscan artichoke basil red pepper sauce, bowtie pasta alfredo
- Ollies Grilled Chicken**
Sautéed spinach mushrooms and sundried tomatoes, roasted potatoes
- Chicken Tenders**
Golden Fried and served with honey mustard or buffalo sauce
- Mini Avacado Burger**
with chipotle sauce and pepper jack cheese
- Pulled Pork Slider**
with cole slaw, pickles, and BBQ sauce
- Philly Slider**
shredded steak tips with peppers, onions, cheese, and sauce

 Street Taco Bar (Choose One)

- Braised Brisket with a roasted green chili pico, Queso fresco, and cilantro
- Baja Shrimp tacos with citrus pepper salsa, picci pachu sauce and pepper jack cheese
- Chipotle rubbed chicken with a roasted vegetable pico, marinated cheese and a spicy remoulade

PASTA STATIONS

- Penne Pasta Chicken Alfredo**
with a mushroom cream
- Grilled Chicken Bowtie Festival**
Bowtie sauteed with sliced chicken, bacon, garlic, red onions, roma tomatoes and asiago cream.
- Rigatoni Bolognese**
Spicy Italian Sausage, pear tomatoes, pesto cream sauce
- Cheese Tortellini**
with a vodka sauce, bacon, and peas

BRUNCH CARVING STATIONS | +7

- Smoked Pit Ham**
in a pineapple honey glaze
- Sage Crusted Roasted Turkey Breast**
in a cranberry orange relish
- Roasted Round of Beef**
with au jus and creamy horseradish sauce

DINE AND DIP STATIONS | +5.5

- Homemade Hummus**
Served with Pita Bread
- Trio Dip**
Hummus, Pimento & Guacamole. Served with Pita Bread.
- Avocado Smash**
Butter avocado, jalepeno, Texas Chimichurri, served with house made tortilla
- Mexican Shrimp Cocktail**
Tender white shrimp, pico de gallo, lime, cilantro, avocado, served with house made tortilla chips.
- Mozzarella Sticks with Maranara**
Breaded in special house seasonings. Served with spicy or sweet marinara.
- Brisket Stuffed Jalepenos**
Hickory smoked brisket, jack cheese, panko breaded jalapenos, BBQ Ranch.

SWEET ENDINGS | +4

- New York Style Cheesecake**
Raspberry or Chocolate Drizzle
- Fresh Baked Cinammon Rolls**
Melted Vanilla Buttercream Icing.
- Basket of Homemade Blueberry Muffins and Cinammon Raisin Swirl Toast**

BRUNCH BEVERAGES & JUICE BARS | +3 (per person)

- Fresh Squeezed Orange Juice**
- Hot Cocoa Bar or Tea Station**
- Italian Soda Bar**
Stawberry, Cherry, Peach, Raspberry and Vanilla.

PEARL GALA RECEPTION MENU | 37

All Served with warm dinner rolls or fresh baked garlic bread.

SALADS

- Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese
- Tomato Salad with Feta Cheese and Basil Vinaigrette

ENTREES

- Grilled Breast of Chicken with Wild Mushroom Sauce
- Pork Scaloppini Filled with Fresh Mozzarella and Basil Thyme Sauce
- Potato Crusted Salmon Filet with Lemon Dill Sauce

VEGETABLES

- Potato Puree
- Sautéed Seasonal Vegetables

 EMERALD GALA RECEPTION MENU | 40

All Served with warm dinner rolls or fresh baked garlic bread.

SALADS

- Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese
- Organic Spring Mix, Cherry Tomato and Herb Vinaigrette

ENTREES

- Chicken Cordon Bleu with Basil Pesto Sauce
- Oven Roasted Beef Tenderloin with Mushroom Sauce
- Potato Crusted Salmon Filet with Lemon Dill Sauce

VEGETABLES

- Potato Puree
- Sautéed Fresh Asparagus

 SAPPHIRE GALA RECEPTION MENU | 45

All Served with warm dinner rolls or fresh baked garlic bread.

SALADS

- Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese
- Mixed Greens with Brie Cheese, Cherry Tomatoes and Lemon Orgegano Vinaigrette

ENTREES

- Roasted Long Island Duck with Amaretto Orange Sauce
- Grilled Black Angus Rib Eye Steak with Wild Mushroom Cabernet Sauce
- Herb Crusted Snapper Filet with Shrimp and Scallops in Lemon Dill Sauce

VEGETABLES

- Potato Puree
- Sautéed Fresh Asparagus

 DIAMOND GALA RECEPTION MENU | 49

All Served with warm dinner rolls or fresh baked garlic bread.

SALADS

- Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese
- Tower of Tomato with Fresh Mozzarella and Basil Herb Vinaigrette

ENTREES

- Grilled Beef Tenderloin with Herb Butter Sauce
- Marinated Double Lamb Chops with Rosemary Au Jus
- Sauteed Fresh Halibut with Basil Sauce

VEGETABLES

- Wild Mushroom Risotto
- Sautéed Fresh Asparagus

 HOUSE BAKED DESSERTS

- *Specially Designed Wedding Cake. Starting at 5.75/pp
- Chocolate Covered Strawberries | 1.5
- Cake Cutting Fee for Outside Vendor | 1
- Coffee Service | 2

ALCOHOLIC BAR OPTIONS

Provided by Venetian Terrace. Liquor License permits alcoholic beverage service until 2am.

 ELITE PREPAID BAR SERVICE

Recommended: Minimum of two (2) hours to be purchased with any Alcoholic Bar Package or Service.

 FIRST 1:2 HOURS - \$15/pp

[INCLUDES SPIRITS, WINE BY THE GLASS, & BOTTLED BEER]

 CHAMPAGNE - \$26/bottle

(8-9 servings per bottle poured in champagne flutes)

PREMIUM CASH BAR SERVICE

Minimum of two (3) hours must be purchased with any Alcoholic Bar Package or Service.

 IMPORTED OR DOMESTIC BEERS | 5 pp

[Select 4] Bud Light, Budweiser, Miller, Miller Lite, Coors, Coors Light, Dos XX, Shiner Bock, Michelob Ultra, Corona, Busch, Heineken

 PREMIUM MIXED DRINKS | 8 pp

See Menu Below for additional information
INDIVIDUAL SHOTS | 9pp

 HOUSE WINES | 5 pp

Per 5 ounce glass

 SODA BAR | 2 pp

Fountain Drinks: Coke, Diet Coke, Pepsi, Sprite, Dr. Pepper, Ginger Ale, Sparkling Water

LIST OF SPIRITS

TYPICAL HOUSE STOCKED SPIRITS: (You may make a request for a particular spirit which may result in special pricing for procurement).

Chivas Regal Blended Scotch, Johnnie Walker Black Label Blended Scotch & Whiskey, The Glenlivet single malt scotch whisky, The Macallan highland single malt scotch whisky, The Balvenie scottish scotch & whisky, Crown Royal blended canadian whisky, Johnnie Walker Red Label blended scotch & whisky, Hennessy Cognac, Cointreau, Maker's Mark Whisky, Imported El Toro Tequila, Justerini & Brooks scotch whiskies, Dewar's White Lable Scotch, Jack Daniel's Tennessee sour mash whiskey, Buchanan's Deluxe scotch whisky, Captain Morgan spiced Rum, Stolichnaya Vodka, Grey Goose Vodka, Bombay Sapphire London Dry Gin, La Belle Triple Sec, Malibu Caribbean Rum with coconut Liqueur, Bowman's distilled london dry Gin, Bowman's Vodka, Tanqueray Imported London dry Gin, KetelOne Vodka, Tito's handmade Vodka, Captian Morgan's Parrot Bay Coconut Rum, La Belle Amaretto Mix, Bacardi, Jack Daniel's Bourbon.

MIXERS: Pineapple juice, cranberry juice, orange juice, grapefruit juice, sweet and sour, lime juice, grenadine, margarita mix, soda water, and tonic water, Triple Sec. Sodas: Coke, Diet Coke, Sprite & Dr. Pepper

*In order to hire our services, we require that you have the appropriate security staff at your event. Remember that you are ultimately responsible for your guest's well-being. Our TABC certified bartenders must be hired to service all bars and nobody is allowed to serve themselves while our staff is under contract. All bars require a setup deposit that begins with the Beer and Wine option. Deposits must be paid in full 30 days prior to event. A guaranteed number of guests is due before deposit is paid. Bars include ice, mixers, garnishes, and disposables. We are not responsible for anything not stated in your estimate. Alcohol and Soda amounts are not unlimited.

PERKS TO USING EXCLUSIVE VENDORS

The Venetian Terrace can provide a near All-Inclusive Wedding and Private Event Experience. Below is a list of our Preferred Vendors and their associated packages and pricing which are exclusive to our Venue. Please feel free to browse their services and create your own Stress-Free, All-Inclusive Wedding Experience.

PROFESSIONAL WEDDING PHOTOGRAPHY

Powered by Mark Arnold FOTO - based out of Carrollton.

- BELLINO | 1,949**
 - 5 hours of coverage
 - 1 Associate Photographer
 - Online Personal Gallery
 - USB of Images with Print Release
 - BELLA VITA | 2,499**
 - 6 hours of coverage
 - 1 Lead Photographer
 - 1 hr. Engagement or Bridal Session
 - Online Personal Gallery
 - USB of Images with Print Release
 - PLATINO | 3,979**
 - 8 hours of coverage
 - 2 Photographers
 - 1 hr. Engagement and Bridal Session
 - Traditional Flush Mount 10x14 Album
 - Online Personal Gallery
 - USB of Images with Print Release
- ADDON - PROFESSIONAL VIDEO HIGHLIGHT REEL | + 1,479**
 - Addon Only, must purchase a photography package to add this service.

CINEMATOGRAPHY

Powered by Bella Vie Cinematography - based out of Dallas.

- LA CLASSICA | 1,690**
 - 6 HOURS
 - 8 Minute Stylized Video
 - Highlights
 - Unlimited [HD] Digital Downloads
 - Wireless Mic for Ceremony
 - Multi Camera Setup Cinematic Aerial Footage
- LA CLASSICA PLUSH | 2,690**
 - 8 HOURS
 - 16 Minute Wedding Film
 - 214 Minute Stylized Video Highlights
 - Storytelling of Wedding Events
 - Unlimited Digital Downloads + USB with Engravings
 - Wireless Mic
 - Cinematic Aerial Footage
 - 2 Cameras
- EXTRAS**
 - Extra Hour | \$350
 - Engagement Shoot | \$900
 - Love Story Movie | \$900
 - Photo Montage | \$390
 - Extra DVD's | \$50

WEDDING CAKE & PASTRY CHEF SERVICE

Confections in Cake - based out of Fort Worth

- BUTTERCREAM | 5.5 p p**
 - FONDANT | 6 p p**
 - GLUTEN-FREE | +2 p p**
 - CREAM CHEESE | +.50 p p**
 - CUPCAKES | 30 / d o z**
- BASIC FLAVORS**
 White, Almond, French Vanilla, Lemon, Chocolate, Chocolate Mint, Red Velvet
 - FLAVORS WITH NUTS**
 Carrot Cake, Italian Creme, White Chocolate, Macadamia Nut
 - REGULAR FILLINGS**
 Strawberry Preserves, Strawberry Buttercream, Raspberry Preserves, Raspberry Buttercream
- PREMIUM FLAVORS**
 White Chocolate (Most Popular), Fresh Strawberry Marble, Peanut Butter Cup, Cookies 'n Creme Pineapple, Orange Dreamsicle, Black Forest, German Chocolate, Banana Maple Nut, Tiramisu, Turtle
 - PREMIUM FLAVORS**
 Butterfinger Buttercream, Heath Bar Buttercream, Nutella Buttercream, Oreo Buttercream, Fresh Fruit Slices

MUSIC, ENTERTAINMENT & COORDINATION**DJ RIZ ENTERTAINMENT**

Multi-Cultural and Versatile DJ based out of Dallas.

 PLATINUM PACKAGE | 1,890

- 6 HOURS
- 1-Hour Private Consultation Ceremony
- Wireless Microphone
- Ceremony Music & PA System
- Recessional Playlist
- Reception DJ & Sound
- Reception Wireless Microphone
- Reception Professional DJ Equipment
- Basic Dance Floor Lighting
- Custom Music List Creation
- Cocktail Hour Remote Speaker Setup

PACKAGE ADDONS

- Custom Monogram | \$279
- 60" LED TV | \$179
- First Dance on a Cloud | \$229
- Ceremony Only, Sound & Mic | \$979

MIKE MAHNICH ENTERTAINMENT & THE METROPLEXERS

Talented Musician and Premier DJ/MC based out of Dallas.

 ALL-INCLUSIVE | 1,850

- 4 to 6 HOURS OF SERVICE
- 1-Hour Private Consultation Ceremony
- Master of Ceremonies
- Wireless Microphone
- Ceremony Music & PA System
- Recessional Playlist
- Reception DJ & Sound
- Intelligent Dance Floor Lighting
- Grand Exit

ALSO INCLUDES

- Custom Monogram
- Reception Ballroom Uplighting
- Add a Photo Booth | +600

 LIVE ENTERTAINMENT | +1500

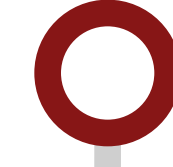
Non-stop Party Rock! The Metroplexers are custom-made for weddings, corporate events, promotions and private parties. Our formula is simple: Live Band + DJ = The Perfect Mix. Rock, Pop, Disco, Retro, R & B, Country, Funk, Oldies, Dance music and more! We play a mix of modern hits as well as a variety of classic songs all the way back to the 1950s.

ESPERTO WEDDING COORDINATION PACKAGE **9-10 HRS | 679**

- Initial consultation
- Consultation appointment as wedding day approaches (typically scheduled within one month of wedding day).
- Create wedding and reception itineraries + timelines
- Attendance at rehearsal
- Floor planning and setup management
- Direct wedding ceremony and reception
- Provide all vendors with a wedding day timeline
- Line up and cue wedding party for processional
- Coordinate and cue photographers and musicians
- Financial planning assistance
- Mid-planning meeting
- Greet your guests and direct them to ceremony and reception areas
- Work with Reception Event Captain and venue personnel
- Ensure you and your bridal party are prepared for post-ceremony photos
- Ensure your music entertainment is prepared for your entrance and has correct pronunciation of the members of your bridal party
- Provide assistance in managing of all Vendor Contracts & Services
- Supervise and guide all vendors for on-site installation
- Ensure you and your partner have a fabulous time at your wedding!



PRIVATE TOUR



STEP 01

SAVE YOUR WEDDING DATE

Secure your Wedding Date with a Reservation Deposit of \$1,500 and let the Venetian Wedding Experience begin!



STEP 02

COORDINATOR & VENDOR INTROS

Contact your assigned Venue Coordinator to schedule this meeting where you will complete our Event Questionnaire and begin Space Planning.



STEP 03

ATTEND A PRIVATE TASTING EVENT

Venetian Terrace hosts frequent Tasting Events for Clients who have selected a Buffet Style Reception. Those who have requested Plated Service will enjoy a more Intimate Private Tasting Experience with our Chef.



STEP 04

SCHEDULE VENDOR CONSULTATIONS

Your Vendors, whether booked through or outside of Venetian Terrace, may use our Venue for your consultation appointments.



STEP 05

PASTRY CHEF TASTING

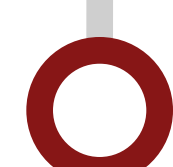
Book a Cake Tasting with our Pastry Chef and enjoy a variety of tasty flavors, frostings and fillings.



STEP 06

BOOK YOUR WEDDING REHEARSAL

Schedule your Wedding Rehearsal for a Thursday or Friday Evening. Please contact your Concierge/Coordinator for availability.



YOUR WEDDING DAY

(Perfectly Planned, the Venetian Way!)