



# REFLECTIONS

*venue & gardens*

Located in North Plano, easily accessible from I-75, this incredible facility encompasses over three acres and includes gardens, ponds, waterfalls, a hand carved gazebo, paved garden walkways, exquisite ballroom spaces with vaulted ceilings, gorgeous crystal chandeliers and newly remodeled bride and groom suites. Our glorious, manicured gardens and elegant, neutral toned ballroom, provide an unparalleled atmosphere for your events. The understated, classic elegance of the space can adapt to any design style with ease. Private tours available Monday through Saturday.

*A Day of Moments, A Lifetime of Memories*



@ReflectionsVenue



@ReflectionsPlano

1901 E. Spring Creek Pkwy, Plano, TX 75074 – Phone: (972) 633-9595

Email: [sales@reflectionsplano.com](mailto:sales@reflectionsplano.com)



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ON SITE CATERING



TABLES & LINENS INCLUDED



MAHOGANY CHIAVARI CHAIRS INCLUDED



*4 Hours of Set Up &  
5 Hours of Event Time*

**EXCLUSIVE USE OF THE FACILITY**

## AMENITIES

Includes Ivory, Floor Length Linens

Includes In House Centerpieces

Customizable LED Up Lights

Customizable Menus

Free Parking

Free WIFI

Onsite Venue Manager

## RATES

Mon to Thurs \$1500 Daytime

Mon to Thurs \$2000 Evening

Food & Bev Minimum \$Varies

Fri & Sun \$3000 Room Rental

Food & Bev Minimum \$4000

Saturday \$4000 Room Rental

Food & Bev Minimum \$5000

Outdoor Ceremony Package

Add \$500

Coordination Available

Ask for Pricing & Details

**Give us a call today!**



## FEATURES

- 3000 sq ft Indoor Ceremony Space with Stage
- Outdoor Ceremony Space with Gazebo
- 4700 sq ft Ballroom with Vaulted Ceiling
- Crystal Chandeliers Throughout Building
- Wood Floors
- Built In, Custom Bar Station
- Two Dressing Suites

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## *Sample Dinner Menu*

### **CAC Signature Salad**

*Mixed Field Greens, Julienne Carrot, Mandarin Orange,  
Walnuts, Dried Cranberries & Feta Cheese  
With Chef's Pomegranate Vinaigrette*

### **Grilled Vegetable Display**

*Portobello Mushroom, Yellow Squash, Zucchini & Asparagus Spears  
Drizzled with Balsamic - Served Room Temperature*

### **Garlic Studded Prime Rib Cocktail Sandwiches**

*Expertly carved to order for your guests  
Served on French Roll with English Mustard,  
Beet Horseradish & Blue Cheese Aioli*

### **Chicken Breast In Asiago Cream Sauce**

#### **Martini Side Station**

*{SELECT ONE}*

#### **Potato Tini**

*Whipped Yukon Gold Potatoes Scooped Into Cosmo Glasses  
Shredded Sharp Vermont Cheddar, Creamy Butter, Sour Cream,  
Chives, Crumbled Bacon, Home-style Brown Gravy & Onion Frizzles*

#### **Gnocchi Station**

*Potato Gnocchi in Asiago Cheese Cream Sauce  
Served in Cosmo Glass by Chef Attendant  
Grated Romano Cheese, Shiitake Mushrooms,  
Sliced Artichoke Hearts & Diced Sun-Dried Tomatoes*

#### **Risotto Station**

*Creamy Mushroom & Goat Cheese Risotto  
Served in Cosmo Glasses by Chef Attendant  
Presented with Choice of Toppings Including  
Walnut Pesto, Mélange of Sautéed Mushrooms,  
Roasted Baby Artichokes*

### **Presentation Of Freshly Baked Artisan Rolls**

*Served with Herb Whipped Butter*



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*Sample Dinner Menu*

**COMPLIMENTARY BEVERAGES**

*Ice Water*

*Pre-Set or Served from Station, depending on event style*

*Un-Sweetened Iced Tea*

*Served with Sugar, Sweeteners & Sliced Lemon  
Served from Beverage Station*

*Regular Coffee*

*Served with Sugar, Sweetener & Creamer  
Served from Beverage Station*

*Menu Priced @ \$45 per person++*

*Additional Options Available*

*\*\* Bar Packages Available\*\**

