MOOM ROOM



....a modern backdrop for timeless memories....





Nestled in the heart of North Dallas, only minutes from the Galleria Mall and easily accessible from the North Dallas Tollway and Interstate 635. **NUVO ROOM** is an amazing event venue with a contemporary, urban chic feel. The venue boasts white washed wooden floors, white walls and white acoustic ceiling. **NUVO ROOM** is a wonderfully blank canvas which can be transformed to an ultra-modern lounge or a romantic ballroom. The options are endless!

The event space is 5000 square feet and has a capacity of 250 guests with plenty of room for a dance floor. The space can be sectioned off to accommodate smaller events or can be set up for separate ceremony space (for up to 150 guests), cocktail lounge space, dance area and much more. The only limit is your imagination.

Let us help you create the event of your dreams!

CULINARY ART CATERING is the Exclusive, In House Caterer for **NUVO ROOM**. They have been deliciously catering weddings and events for over 20 years throughout the Dallas area. This award winning, and acclaimed catering company is led under the brilliant orchestration of Executive Chef Yossi Ohayon, your menu is custom prepared from scratch using only the highest quality, fresh ingredients.

We take great pride in our ability to custom tailor our menus and overall event experience to our client's wants, tastes and needs. Our printed menus are only the beginning of what we can offer. Our award winning culinary team will work with you to create the perfect dishes for your event that embody both creativity and your personal preferences.

Our polished, professional service staff will flawlessly and effortlessly serve your guests and ensure their needs are attended to.

Our unwavering commitment to excellence is the key to your successful event.

We look forward to helping you create a lasting memory!



Select the experience you are looking for from the options below: Add an Onsite ceremony (available up to 150 people)

FOOD SERVICE	PACKAGE 1	PACKAGE 2	PACKAGE 3	PACKAGE 4
HORS D' OEUVRES			3 Passed Hors D' Oeuvres	3 Passed Hors D' Oeuvres
MEAL SERVICE	Choice Of Buffet Or Plated Meal*	Choice Of Buffet Or Plated Meal*	Choice Of Buffet Or Plated Meal*	Choice Of Buffet Or Plated Meal*
DESSERT		Personalized Wedding Cake or Dessert Station	Personalized Wedding Cake or Dessert Station	Personalized Wedding Cake or Dessert Station
BEVERAGE SERVICE				
CHAMPAGNE & CIDER TOAST				Included
BAR SERVICE	BYOB Bartender, Bar Glasses & Bar Mixers Included	BYOB Bartender, Bar Glasses & Bar Mixers Included	BYOB Bartender, Bar Glasses & Bar Mixers Included	Full Open Bar, for 4 Hours Bartender, Bar Glasses & Bar Mixers Included
OTHER SERVICES				
LINENS	White, Black or Blush, Floor Length, Poly-Cotton	White, Black or Blush, Floor Length, Poly-Cotton 1 - Specialty Table Linen	White, Black or Blush, Floor Length, Poly-Cotton 1 - Specialty Table Linen	White, Black or Blush, Floor Length, Poly-Cotton 1 - Specialty Table Linen
CENTERPIECES		In House (excludes floral)	In House (excludes floral)	In House (excludes floral)
РНОТО ВООТН		Included	Included	Included With Custom Photo Borders
GOBO MONOGRAM LIGHT		Custom Designed	Custom Designed	Custom Designed
UPLIGHTS	Included	Included	Included	Included
LOUNGE FURNITURE	White Sofa & 5 Cocktail Tables	White Round Tufted Sofa, 12- Banquette Chairs, Side Tables, Coffee Table	White Round Tufted Sofa, 12- Banquette Chairs, Side Tables, Coffee Table	White Round Tufted Sofa, 12- Banquette Chairs, Side Tables, Coffee Table
FLOATING CAKE TABLE or LOVE TABLE		Included	Included	Included
CHINA & FLATWARE	Included	Included	Included	Included
NAPKINS	White or Black Poly – Cotton	White or Black Poly - Cotton	White or Black Poly - Cotton	White or Black Poly - Cotton
GLASSWARE	Included	Included	Included	Included
WATER, TEA ,COFFEE	Included	Included	Included	Included
SERVICE STAFF	Included	Included	Included	Included
& SERVICE FEES				
ONSITE VENUE MANAGER	Included	Included	Included	Included
IN HOUSE SOUND SYSTEM			Included	Included
DANCE FLOOR LIGHTING			Included	Included

All packages subject to 8.25% sales tax *Menu upgrade options and customized menus available



Dinner Menn

Served plated or buffet style

Salad

{SELECT ONE}

CAC Signature Salad

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

Summer Salad

Mixed Field Greens, Pecans, Grapefruit Segments & Julienne Carrots
Zesty Honey Citrus Dressing

Autumn-winter Salad

Assorted Greens, Grapes, Diced Pear, Walnuts, Dried Cranberries
Balsamic Vinaigrette

Greek Salad

Crispy Romaine Lettuce, Crumbled Feta Cheese, Kalamata Olive, Diced Tomato & Cucumber, Red Onion Ring Relish & Pepperoncini Peppers Oil & Balsamic Vinaigrette

Spinach Salad

Fresh Spinach Leaves with Strawberries & Pecans Apple Dressing

Bibb Lettuce Salad

With Oven Roasted Tomato, Shoestrings of Jicama & Cantaloupe Honey Chile Vinaigrette

Kale, Cranberry & Pumpkin Seed Salad

Poppy Seed Dressing

Hearts Of Romaine Caesar Salad

Romaine and Radicchio with Toasted Herb Croutons, Shaved Asiago & Shaved Parmesan Creamy Caesar Dressing

Iceberg Wedge Salad*

With Julienne Carrot & Roma Tomato Garnish Bleu Cheese Dressing *served plated

Watermelon, Feta & Arugula Salad

Balsamic Drizzle

Beet & Goat Cheese Salad*

Roasted Beets, Walnuts & Goat Cheese Honey Dijon Vinaigrette *served plated

PHONE: (469)453-4563 4241 Sigma Road, Suite B Dallas, Texas 75244 E:info@nuvoroom.com



Entree

{SELECT ONE}

CAC Signature Sun-Dried Tomato Chicken

Pan Seared Chicken Breast in a Sun-Dried Tomato Cream Sauce

Lemon Chicken Breast Piccata

Chicken Breast In White Wine, Caper Sauce

Spinach and Artichoke Chicken Breast

Sautéed Chicken Breast Topped with Spinach & Artichoke Hearts and Lightly Dusted with Grated Parmesan

CAC Signature Apricot Glazed Chicken

Chicken Breast Topped with Melted Brie Cheese

Chicken Provencal

Pan Sautéed Chicken Breast
Topped with Sun-Dried Tomatoes, Artichoke Hearts, Roasted Peppers & Black Olives

Tomato Mozzarella Chicken

Chicken Breast Topped with Thinly Sliced Roma Tomatoes, Melted Mozzarella & Basil Beurre Blanc

Bourbon Glazed Chicken

Grilled Chicken Breast in a Sweet and Savory Sauce with a Hint of Bourbon and Brown Sugar

Chicken Pommery

Chicken Breast in Creamy Pommery Mustard Cream Sauce

Chicken Marsala

Chicken Breast in Marsala Wine & Mushroom Sauce

Chicken Breast Tanzia

Pan Caramelized Dried Apricots, Prunes & Onions Served on Top of Chicken Breast & Sprinkled with Crunchy Almonds

Chicken Cordon Bleu Style

Chicken Breast Topped with Julienne Ham, Whole Grain Mustard & Melted Asiago Cheese

Chicken Scallopini

Thin Sliced Chicken Breast Dredged in Flour and Seared Golden Brown
Topped with Mushroom & Leek Sauce

Sliced Roast Beef

Slow Cooked in Mushroom Sauce

Milanese Style Steak

Parmesan Breaded Flat Steak
Stewed in a Savory Blend of Plum Tomatoes, Diced Red Onion,
Fresh Basil and Fresh Lemon Juice



Accompaniments

{SELECT ONE}

Roasted Garlic Mashed Potatoes

Rosemary & Thyme Roasted New Potato Wedges

Harvest Grain Wild Rice

Shiitake Mushroom Risotto with Shaved Gruyere

Leek Risotto Topped with Crispy Pancetta

Cranberry Quinoa Pilaf

Herbed Pearl Couscous

Lemon & Parsley Orzo

Shallot Potato Mash

Potato Duchesse (plated)

Potato Lyonnaise (plated)

Parsnip Puree (plated)

Five Cheese Creamy Polenta (plated)

Herbed Polenta Cake (plated)

Sweet Potato Puree (plated)

Menu 9ncludes

Chef's Choice of Fresh, Seasonal Vegetables

Assortment of Dinner Breads & Rolls
Served with Butter



9talian Dinner Buffet

Hearts of Romaine Caesar Salad

Romaine and Radicchio with Toasted Herb Croutons, Shaved Asiago & Shaved Parmesan Creamy Caesar Dressing

Tasty Tuscany Pasta Bar

Variety of Pre-Cooked Pastas Served from Silver Chafing Dishes – Replenished by Chef Attendants - Sautéed Hot & Fresh Behind the Station

{CHOOSE THREE}

Cheese Filled Tortellini

in Vodka Cream Sauce

Chicken Fettuccine Pasta

Tossed in Creamy Sun-Dried Tomato Alfredo Sauce with Sliced Grilled Chicken

Bowtie Pasta with Shrimp Scampi Sauce

Fusilli Pasta Primavera

with Broccoli Florets, Sliced Mushrooms, Sliced Red Bell Pepper, Squash and Zucchini

Tuscan Penne Pasta

with Sliced Black Olives, Sliced Italian Sausage and Marinara Sauce

Menu 9ncludes

Assorted Rolls & Warm Bread Sticks

Served with Butter

UPGRADE OPTION

*UPGRADE to with a "Made to Order Pasta Action Station" with a variety of toppings including chicken, meatballs and shrimp scampi



Tex - Mex Dinner Buffet

Latin Display

Roma Tomato Salsa & Warm Queso Fresco Dip Served with Tri-Color Tortilla Chips

Fajita Sautee Station

Chef Prepared On Round Flat Iron Gill
Hickory Grilled, Tequila Marinated
Chicken Fajitas & Beef Fajitas
With Caramelized Onions & Sautéed Bell Pepper

Served with Jalapeno Slices, Shredded Cheddar Cheese, Fresh Pico, Lime Sour Cream Warm Flour Tortillas

Menu 9ncludes

Chicken Enchiladas

Perfectly Seasoned Pulled Chicken with Cheddar Cheese, Hand-Rolled In Corn Tortilla Topped with Enchilada Sauce and Gooey Melted Cheddar Cheese

Mexican Rice

Perfectly Seasoned with Tomatoes, Diced Onions, Peppers, and a Blend of Spices Including Fresh Cilantro, Lime Juice and Scallions

Charro Pinto Beans

Slow Cooked with Diced Tomato and Chiles, Diced Purple Onion, Cilantro & a Hint of Jalapeno



Menu Upgrade Option #1

*available with Wedding Package 4 or add any package

ADD 3 Delicious Butler-Passed Hors d' Oeuvres

Mozzarella, Basil & Pear Tomato Bruschetta Texas Goat Cheese Toasts

Kalamata Olive Tapenade on Crostini

Caprese Brochette

Spanakopita

Wild Mushroom Tartlets

Warm Brie En Croute

Risotto Fritters

Fried Mac & Cheese Bites

Stuffed Mushroom Caps

Portabella Puffs

Saga Bleu Cheese & Pear Tartlets

Vegetable Samosa

Southern Fried Green Beans

Antipasti Pastry Cup

Antipasto Skewers

Bruschetta with Figs, Prosciutto & Goat Cheese

Apricot Turkey Meatball

Thai Chicken Satay

Chicken Fig Pops

Chicken Tikka Masala Skewers

Chicken Quesadilla Trumpets

Mini Chicken Gvro

Chicken & Waffle Cones

Bacon Wrapped Chicken Skewer

Chicken Saltimbocca Skewer

Pork Cornbread Bites

Duck Confit Bruschetta

Duck Filled Phyllo Shell

Foie Gras on Brioche

Mini Brisket Tacos

Mini Beef Wellington

Cranberry & Kobe Beef Lollipop

Hoisin Glazed Beef Satay

Mini Shepherd's Pie

Mini Short Rib Pot Pie

Meatloaf & Mashed Potato Shooter

Filet Mignon Crostini

Beef Tenderloin Carpaccio on Focaccia

Ceviche Shooter

Honey Ginger Salmon Tartare

Soft Potato Blinis with Salmon Caviar

Salmon Rosette with Mascarpone & Fried Avocado

Mini Salmon Strudel

Sesame Seared, Lemongrass Infused Ahi Tuna

Mini Lobster Grilled Cheese

Mini Lobster Roll

Lobster Corn Dog Tempura

Lobster Custard on Asian Spoon

Mini Crawfish Po-Bov

Mini Fish Tacos

Jumbo Cocktail Shrimp Shooter

Bacon Wrapped Shrimp

Mini Shrimp & Grit Cakes

Coconut Fried Shrimp Skewers

Mini Shrimp Gordita

Maple Bacon Wrapped Scallops

Mini Alaskan Snow Crab Cakes

Moroccan Lamb Lollipop

Spicy Lamb Skewer



Menu Upgrade Option # 2

Upgrade to Plated Beef Entrée Dinner

Cabernet Braised Beef Short Rib

Mashed Garlic Potatoes And Chef's Seasonal Vegetable

Chateau Filet Strip

Gnocchi with Horseradish Cream Sauce Sautéed Fioretto Cauliflower and Chef's Seasonal Vegetable

Pressed Pulled Beef Steak

Tender, Moist and Juicy, Slow Cooked Beef Pressed To Form "Steak"
Creamy Caramelized Shallot Potato Puree
& Slow Roasted Vegetables In Au Juis

All Above Menu options includes salad, assorted dinner rolls and butter Dual Entrée Plates Available

Menu Upgrade Option # 3

ADD 2nd Entrée & 2nd Side Dish to Buffet

<u>Entrées</u>

CAC Signature Sun-Dried Tomato Chicken
Lemon Chicken Breast Piccata
Spinach and Artichoke Chicken Breast
CAC Signature Apricot Glazed Chicken
Chicken Provencal
Tomato Mozzarella Chicken
Bourbon Glazed Chicken
Chicken Pommery
Chicken Marsala
Chicken Breast Tanzia
Chicken Provencal

Chicken Scallopini Sliced Roast Beef Milanese Style Steak

Chicken Cordon Bleu Style

<u>Side Dish</u>

Roasted Garlic Mashed Potatoes

Rosemary & Thyme Roasted New Potato Wedges

Harvest Grain Wild Rice

Shiitake Mushroom Risotto with Shaved Gruyere

Leek Risotto Topped with Crispy Pancetta

Cranberry Quinoa Pilaf

Herbed Pearl Couscous

Lemon & Parsley Orzo



Menu Upgrade Option #4

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

Presentation of Freshly Baked Artisan Rolls

Served with Herb Whipped Butter

Dinner Meat Carving Station

Expertly carved to order for your guests
Carved by Chef Attendant and Served on Herb Ciabatta Roll
Accompaniments include Blueberry Mustard,
Chopped Horseradish & Classic Aioli
(Upgrade to Garlic Studded Prime Rib with Au Jus & Horseradish for \$5 additional per person)

Served from Chafing Dish

Chicken in Asiago Cream Sauce *

** Wartini 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, Lobster Sauce, Home-style Brown Gravy & Onion Frizzles

Cheesy Mac Bar

Warm, Cheesy and Creamy Macaroni Noodles
Smothered In a Aged White Cheddar Cheese Sauce
Served by Chef Attendants into Mini Casserole Dishes
Choice of Toppings Include Diced Ham, Truffle Salt and Maple Bacon Crumbles

Gnocchi Station

Potato Gnocchi in Asiago Cheese Cream Sauce Served in Cosmo Glass Choice of Toppings Includes: Grated Romano Cheese, Shiitake Mushrooms, Sliced Artichoke Hearts & Diced Sun-Dried Tomatoes

Pearl Couscous Station

Pearl Couscous Served in Cosmo Glasses by Chef Attendant
Dressed To Order with an Assortment of Toppings Including
Asparagus Tips, Sun-Dried Tomatoes, Wild Mushrooms, Quartered Baby Artichoke Hearts,
Crumbled Feta Cheese, Grated Asiago, Vodka Cream Sauce, Saffron Sauce

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, Caramelized Onions & Grated Asiago Cheese

*additional options available



Kid Friendly Menus

Little ones don't always like the same menu as adults, so we are happy to provide these options to please their taste buds.

All menus are customizable and adjustable. Ask for more details.

Kids Menu Served Buffet or Plated

ENTREE

{SELECT ONE}
Beef Sliders

Cheese Quesadillas

Chicken Tenders

Fish Sticks

Homemade Corny Dogs

Pizza (By the Slice)

Warm Bowtie Pasta with Marinara & Meatballs

SIDES

(SELECT TWO)
Caesar Salad

Mini Corn on the Cobb

French Fries

Tater Tots

Mashed Potatoes

Macaroni & Cheese

Cooked Carrots

Green Peas

DESSERT

{SELECT ONE}
Delectable Chocolate Brownies
Fruit Salad
Chocolate Chip Cookie

BEVERAGE

{SELECT ONE} Lemonade Juice Box 2 % Milk



Dessert Stations

Cheesecake Bar

Sliced New York Cheesecake
With Assortment of Toppings
Including: Raspberry Coulis, Caramel Sauce, Chocolate Sauce,
Crushed Pecans, Cherry Sauce

Ice Cream Sandwich Station

Assortment of Jumbo Cookies Filled with a Scoop of Vanilla Ice Cream. Choice of Rolled in Chocolate Chips or Crushed Oreo Cookie Crumbs

Signature Sundae Bar

Vanilla Bean Ice Cream, Served With A Variety Of Toppings Including: Crushed Nuts, Chocolate Syrup, Caramel Sauce, Multi Colored Sprinkles, Crushed Oreo Cookies, M & M Candies, Gummy Bears, Maraschino Cherries

S' Mores Station

Open Flame Toasted Marshmallows Sandwiched In Honey Graham Crackers with Melting Milk Chocolate

Bananas Foster Flambe Action Station

Chef Attendant Creates
Sliced Bananas Caramelized with Brown Sugar, Butter, and Brandy
Served With a Scoop of Vanilla Bean Ice Cream

Classic French Crepes Station

Assorted Fillings & Toppings Including:
Fresh Strawberries, Ripe Bananas, Warm Chocolate Sauce,
Whipped Cream & Powdered Sugar
++ per person

Trio Of Table Top Chocolate Fountains

White, Milk, and Dark Chocolate, Served With Assorted Edible Delights for Dipping Such as: Fresh Fruit Skewers & Sun Ripened Strawberries, Pound Cake Cubes, Pretzel Rods, Jumbo Marshmallows, Donut Holes, Vanilla Wafers
Graham Crackers and Chef's Assortment of Yummy Items

++ per person

Ice Cream Cart

Mobile, Electric Ice Cream Cart with Umbrella Stocked with Your Choice of Individually Wrapped Ice Cream Bars Selections Include: Nestle Ice Cream Sandwiches, Dole Fruit Bars, Drumsticks, Nestle Crunch Bars, Toll House Sandwiches, Butterfinger Bars

++ per person

Additional Options & Customized Creations Available Upon Request



Late Night Snacks

Served for 45 minutes to 1 hour

Bamboo Cones Filled with Glazed Donut Holes

Bamboo Cones Filled with Mini Churros

Ballpark Hot Dogs

Served with Relish, Mustard & Ketchup

Mini Beef Sliders

With Truffle Aioli

Pretzel Machine with Warm, Soft Pretzels

Assorted Dipping sauces -Yellow & Honey Mustard, Chocolate Sauce, Kosher Salt, Salsa

Popcorn Machine

Piping hot freshly popped popcorn scooped into old fashioned popcorn bags for guests snacking and smelling pleasure!

Deluxe Hot Cocoa Bar

Chocolate Sprinkles, Whipped Topping, Crushed Peppermint, Mini Marshmallows, Cinnamon Sticks, Raspberry Torani Syrup, Salted Caramel Torani Syrup

Fried Chicken Biscuit Station

Chicken Fried Chicken Breast on Flaky, Buttermilk Biscuit Served with Smoky Paprika Aioli and Sweet Honey Mustard

Create Your Own Trail Mix Bar

Assorted Nuts, Pretzels, Raisins, Mini Marshmallows and Chocolate Candies

Chicken and Waffle Station

Crispy Buttermilk Fried Chicken & Fluffy Waffle with Maple Butter Gravy



Bar Pricing

All bar packages include all standard mixers, bar fruits, glassware and bartender fees

Premium Bar

Gentlemen Jack (Whiskey), Johnny Walker Black (Scotch), Chivas (Scotch), Bombay (Gin), 1800 Silver (Tequila), Belvedere (Vodka), Bacardi Silver (Rum)

Choice of Two Beers:

Coors, Coors Lite, Miller Genuine Draft, Miller Lite, Budweiser, Bud Light, Michelob-Ultra, Samuel Adams, Amstel Lite, Heineken, Blue Moon, Corona, Dos Equis, Shiner Bock

Choice of Two House Brand Wines:

CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon, CK Mondavi Chardonnay, CK Mondavi Sauvignon Blanc, Roblar Pinot Noir, CK Mondavi Pinot Grigio

1 hour

2 hours

3 hours

4 hours

5 hours

Name Brand Bar

Maker's Mark (Bourbon), Jack Daniels (Whiskey), Crown Royal (Whiskey), Johnny Walker Red (Scotch), Camarena (Tequila), Tito's (Vodka), Tangueray (Gin), Bacardi Silver (Rum)

Choice of Two of Domestic Beer: Coors, Coors Lite, Miller Genuine Draft, Miller Lite, Budweiser, Bud Light

Choice of Two House Brand Wines:

CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon, CK Mondavi Chardonnay, CK Mondavi Sauvignon Blanc, Roblar Pinot Noir, CK Mondavi Pinot Grigio

1 hour

2 hours

3 hours

4 hours

5 hours

Beer & Wine Bar

Choice of Two Domestic Beers:

Coors, Coors Lite, Miller Genuine Draft, Miller Lite, Budweiser, Bud Light

Choice of Two House Brand Wines:

CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon, CK Mondavi Chardonnay, CK Mondavi Sauvignon Blanc, Roblar Pinot Noir, CK Mondavi Pinot Grigio

1 hour

2 hours

3 hours

4 hours

5 hours

Add Bottled Water and Soft Drinks Add Champagne to any bar package Add Champagne Toast to any bar package



Bar Options

Cash Bar

Minimum purchase required
Cashier Required
Bartender Required

Drink Tickets Available

Bring Your Own Alcohol

Bartender Required
Glassware Rental & Bar Set up Required
includes standard mixers, bar fruits, ice, serving buckets, ice chests

Beverage Pricing

Pre-Set Unsweet Iced Tea

Table Coffee Service

Bottled Water

Assorted Soft Drinks

Lemonade

Cappuccino/Espresso Station

Glassware Rental for Non-Alcoholic Beverage

Included in Menu Price



On Site Wedding Ceremony

1 Additional Hour of Venue Rental
Additional Staff Time
Floor-to-Ceiling Drapery Room Divider
1 Hour Pre-Event Rehearsal
Ceremony Coordination*
Use of our 350 square foot Dressing Suite with Private Restroom & Full Length Mirror

**Ceremony available up to 150 guests

Reception Coordination Package

Prepare and finalize reception timeline 7 to 10 days prior to the event

On-Site attendance of coordinator from 4 Hours prior to event-start and 1 hour after event completion
Coordinate and direct venue setup including personalized styling of provided décor,
favors, centerpieces, flowers, bathroom accessories, etc.

Verify requested seating arrangements the day of the event
Check supplied seating assignments, table décor, table linens and centerpieces,
personalized beverage napkins/candies

Attend to any day-of emergencies and relieve stress from wedding party, friends and family!
Coordinate all announcements with DJ or Band Leader
(wedding party's arrival, toasts, first dance, cake cutting, etc.)

Alert Bride and Groom and necessary vendors and family members of each event,
maintaining flow of reception
Coordinate Special Event Times (announcements, toasts, cake cutting, etc)
Collect gifts and personal items at end of evening and giving to designated person

Deposits and Payments

A refundable damage deposit may be required.

An initial payment is due at the time of contract signing to reserve your event date.

Additional payments of 25 % of the total is due 6 months, 3 months and 30 days prior to the event.

All deposits are non-refundable.

We accept all major credit cards, checks and cash.