



The Belo Mansion

2101 Ross Avenue

Dallas, TX 75201

www.belomansion.com

214 220 0239



GENERAL INFORMATION

Minimums

A food and beverage minimum will be established for all events. The food and beverage minimum is based on the time of year, day of the week and time of day of the event.

Function Times

Afternoon events must conclude by 4:00 pm. Evening events are usually scheduled to begin at 7:00 pm. Events are planned for four [4] hours; additional hours require supplemental labor charges. Please let us know your individual needs as all events are different.

Items Provided

Tables, chairs, dance floor, limited risers/staging, white lap length linens, napkins, white china, glassware, flatware and votive candles are provided. Additional items or custom linens can be arranged through your Catering Manager.

Payment

To secure a date for an event, all groups must pay the facility rental fee, refundable damage deposit of \$500.00 and thirty percent [30%] of the estimated catering charges, along with the signed contract. Forty five [45] days prior to your event, 50% of the estimated total is due, with the final payment made twenty one [21] days prior to the function.

Tax and Service Charge

A taxable 21% service charge and appropriate sales tax [currently 8.25%] is applied to all food purchases. A taxable 20% service charge is applied to all alcoholic beverages. Groups that qualify for tax exemption status must submit a valid Texas Sales and Use Tax Exemption Certificate prior to the event. All certificates will be verified through the State of Texas Comptroller's office. Any organization or educational institute outside the State of Texas that are considered tax exempt in their state are not considered tax exempt in the State of Texas. If a group does not have a certificate on file, taxes will be charged where applicable.

Rehearsals/Ceremony Fees

There is a \$250.00 ceremony set up fee in the Belo Mansion and a \$500.00 ceremony set up fee in the Pavilion. Wedding ceremony rehearsals are customarily scheduled between 4:00 pm and 5:00 pm or between 5:00 pm and 6:00 pm on the day prior to your ceremony. However, catering bookings and Dallas Bar Association events take precedence over any scheduled rehearsals. There will be a self parking fee of \$4.00 per car for rehearsals.

Food and Beverage Policy

The Belo Mansion, as a licensee, is responsible for the administration of the sales and service of all food and beverage products. This is in accordance with the Texas State Health Regulations and the Texas Alcoholic Beverage Commission. Therefore, no food and/or beverages of any kind may be brought into or removed from the property.



Wedding Cake Policy

FROSTED ART BAKERY is our in-house bakery led by Food Network star Bronwen Weber. A cake cutting fee of \$5.00 per person will apply if the wedding cake is purchased from a vendor other than Frosted Art Bakery.

Guarantees

The final food and beverage guest count for social events is required no later than five [5] business days prior to the event. If a guaranteed number is not received by that time, you will be charged for the original guest count.

Parking

Self parking is available in the covered garage at \$10.00 per car. For evening events, valet parking is an option at \$180.00 per valet for a four [4] hour event. One valet parker is required for every ten [10] cars.

Labor Charges

Additional labor fees may apply depending on the service for your event. Chef Attendants and Cashiers are \$85.00 each, Banquet Captains and Bartenders are \$150.00 each. One [1] bartender per each one hundred guests is required. Coat Check Attendants are \$125.00 each. Additional Staff to serve food or provide additional service are \$85.00 each.

Security Charges

The Belo Mansion also requires one [1] security guard per 100 guests at a charge of \$35.00 per hour with a four [4] hour minimum. One officer must report one hour prior to the start of the ceremony or reception. One officer may be required to stay additional hour(s) if the teardown and removal of vendor items is extensive.

Decorations

No open flame candles of any type are permitted in the original historic portion of the Mansion. Covered flame candles are allowed in other parts of the facility. Use of birdseed, rice, confetti, flutter fetti, and sparklers is prohibited. The Belo Mansion reserves the right to approve all signage and decorations. Printed signs outside of function rooms must be free standing or on an easel. Handwritten signs are not permitted. In the event that signs are attached to walls without authorization and any damage is incurred, the cost of repair or replacement will be billed to the client.

Shipping/Package Procedure

Materials sent to the Belo Mansion should be addressed to the client. The package should indicate HOLD FOR ARRIVAL with the name of the group and the event date. The Belo mansion assumes no responsibility for freight or shipping charges or for loss or damage to the contents. The client is solely responsible for the cost of repacking and arranging return shipments of materials and/or equipment.

Liability

The Belo Mansion is not responsible for loss or damage to equipment, decorations, etc. brought prior to, or left after the function. All items must be removed immediately after the function unless prior approval is received directly from your Catering Manager.



ROOM RATES | BELO MANSION

Private Room	\$ 225
Two [2] Adjoining Rooms	\$ 250
Historic Belo Mansion	\$ 325
Thompson & Knight Atrium	\$ 250
Belo Hall	\$ 350
Belo Hall and Thompson & Knight Atrium	\$ 375
Entire Mansion, Belo Hall and Thompson & Knight Atrium	
Week Night Events Monday • Thursday	\$ 800
Friday Evening Events	\$1,000
Saturday Daytime Events	\$1,000
Sunday Daytime or Evening Events	\$1,000
Saturday Evening Events	\$1,200

ROOM RATES | THE PAVILION AT THE BELO MANSION

Monday • Friday Daytime Events	
Per Section	\$ 500
½ Ballroom	\$1,000
Entire Ballroom	\$2,000
Monday • Thursday Evening Events	
Per Section	\$ 500
½ Ballroom	\$1,000
Entire Ballroom	\$2,000
Friday Evening Events	
½ Ballroom	\$1,400
Entire Ballroom	\$2,500
Saturday Daytime Events	
Entire Ballroom	\$2,000
Saturday Evening Events	
Entire Ballroom	\$3,000
Sunday Events	
Entire Ballroom	\$2,000

NOTE | if you are a member of the DALLAS BAR ASSOCIATION, please notify your catering manager.



AUDIO VISUAL SELECTIONS

We are pleased to offer for your convenience our in-house Audio Visual equipment that you may reserve with your Catering Sales Manager. The following equipment is available.

Projectors/TV's

LCD Projector (Includes skirted cart)	\$ 400.00
TV/VCR	\$ 150.00
TV/VCR/DVD	\$ 200.00
Overhead Projector	\$ 75.00
Elmo Projector	\$ 300.00
AV Cart (Includes power cord)	\$ 50.00

Sound Systems

Under 300 guests	\$ 300.00
Over 300 guests	\$ 400.00
Microphones	
Tabletop/Handheld	\$ 45.00
Wireless Handheld	\$ 125.00
Lavaliere	\$ 125.00

Portable Screens

Tripod	\$ 50.00
Fast Fold	\$ 100.00

Miscellaneous

Flip Chart	\$ 50.00
Easel	\$ 10.00
Power Strip	\$ 10.00
Extension Cord	\$ 10.00
Polycom Speaker Phone	\$ 100.00
Upright Piano Rental	\$ 200.00
Additional Power	\$ 200.00 per 30 amp/120v [Pavilion only limited availability]



AUDIO VISUAL GUIDELINES

Culinaire International may assist Belo Mansion guests with their audio-visual needs. Please contact your catering professional for a list of the audio-visual selections available at the Belo Mansion.

Please provide us with at least twenty-one day notice to accommodate your audio-visual needs. Those wishing to use third party audio-visual contractors must contact the catering representative for an approved list of vendors. The Belo Mansion must provide advance approval of all outside audio-visual contractors not listed on its approved list of vendors.

The Belo Mansion will, upon reasonable notice, cooperate with outside audio visual contractors. The Belo Mansion facilities are available to outside audio-visual contractors to the extent that their event does not interfere with use of the facilities by other guests. All outside audio-visual contractors must submit proof of insurance to the Belo Mansion fourteen (14) days prior to their set up. It is the responsibility of the guest and the audio-visual contractor to schedule set up arrangements with your catering representative.

Damage to the Belo Mansion audio-visual equipment or the Belo Mansion facility by a guest or the guest's audio-visual contractor is the responsibility of the guest and will be deducted from the guest's security deposit for rental of the facility or charged directly to the guest pursuant to the terms of the Facilities Rental Agreement.



TASTINGS

We are pleased that you have chosen The Belo Mansion as the location to host your special event. To allow our staff to dedicate their full attention to your tasting, we have established guidelines to ensure a successful tasting.

Tastings may be requested and scheduled for plated events with a food and beverage minimum of \$10,000 or above. Availability of specific items to be tasted and scheduling of such tasting are at the sole discretion and availability of the Chef.

Tastings are available Tuesday through Thursday, 2:00 pm – 4:00 pm. This avoids any lunch or dinner events / commitments with our Culinary and Banquet Team.

Only one (1) tasting is offered complimentary for up to 4 people.

We do not provide tastings for items from our stations and displays menus.

We are happy to customize a menu to meet your style and needs or you may select from our selection of menus.

Provide us with your selection of:

- 4 Hors d'oeuvres
- 2 Salads
- 2 Entrees
- 2 Desserts

Please forward three (3) dates and times that work best with your schedule, keeping in line with the above guidelines and we will find a date that works with our Culinary and Banquet Teams event calendars.

We require no less than two (2) weeks' notice for such arrangements to be made. Lastly, we must have your menu selections no later than 10 days prior to the tasting to keep your original scheduled date.

We are looking forward to creating an amazing experience for you and your guests!



RECEPTION SELECTIONS

PASSED HORS D'OEUVRES | choose four | 18 per person

bite sized hors d'oeuvres butler passed for pre-dinner reception | based on one hour

Warm

MAC & CHEESE MELT | three cheeses • bacon

PANANG SHRIMP SPRING ROLL | coconut • panang curry • ginger soy

MINI BILOXI BLUE CRAB CAKE | cajun rémoulade

MINI WELLINGTON | beef tenderloin • mushroom

CRISP PHYLLO BITE | asparagus • prosciutto • parmesan

TEXAS QUAIL | bacon • jalapeño • cream cheese

BEEF EMPANADA | spicy avocado • chili spice

LOBSTER EMPANADA | spicy avocado • smoked paprika [+1]

PETIT TWICE BAKED POTATO | sour cream • smoked cheddar • green onion • apple wood smoked bacon

ARTICHOKE CRISP | goat cheese

BEEF NEGAMAKI | scallion • soy

CHICKEN PACIFICA | cilantro • green curry

LOBSTER RISOTTO CAKE | lemon basil rouille [+1]

Fun

MINI ANGUS SLIDER | caramelized onions • gherkins

CUBAN PORK ROLL | smoked sausage • shaved pork • mustard • pickle

MINI FIRE GRILLED PIZZA | caramelized onion & prosciutto • classic margherita • sweet & spicy duck

Cool

MEDITERRANEAN SKEWER | olive • basil • mozzarella • artichoke • peppadew

BLACK EYED PEA CAKE | smoked jalapeño cream

LOBSTER MEDALLION SUR BRIOCHE | tomato aioli • micro salad [+1]

LACED POTATO LATKE | caramelized apple butter • sour cream

SEARED AHI TUNA | crisp wonton • avocado • spicy ponzu • black sesame

BRUSCHETTA | tomato jam • mozzarella

MINI WHITE CHEDDAR BISCUIT | shaved pork tenderloin • chutney butter

BOURBON CURED SHRIMP | fried green tomato • pepper jelly

SMOKED DUCK NACHO | goat cheese • mango pico

POT AU FLEUR | beef carpaccio • pea shoot • enoki mushroom • horseradish

SEARED SCALLOP SPOON | spicy pepper rouille • black garlic

BELO BLINI | house smoked salmon • sweet corn cream • scallion cake

VIETNAMESE CRISP | mint cilantro • carrot relish

All prices are subject to 21% service charge & applicable sales tax.



ENHANCEMENTS

Add to your reception with your choice of the following | based on one hour | per person

FARMERS MARKET | 11

VEGETABLE CRUDITÉS | fresh seasonal vegetables • buttermilk herb dip

INTERNATIONAL CHEESES | grapes • nuts • french bread • crackers

CHIPS & DIPS & SPREADS | 12

TOASTED PITA | roasted garlic hummus

FRESH FRIED TORTILLA CHIPS | house made guacamole • fresh salsa

CRISP FRENCH BREAD | olive tapenade • parmesan artichoke dip

SUSHI | 20

SPICY TUNA ROLLS | CALIFORNIA ROLLS | SALMON ROLLS | ASSORTED SASHIMI

wasabi • soy • pickled ginger

ULTIMATE SHELLFISH | M/P

JUMBO SHRIMP | CRACKED COCKTAIL CRAB CLAW

spicy horseradish cocktail • rémoulade • lemon • lime

CHARCUTERIE BOARD | 15

SELECTION OF CURED SLICED MEATS & CHEESES

prosciutto di san daniel • country pate • spicy coppa • bresaola • parmesan • aged provolone
whole grain mustard • cornichon • lavosh • french bread

HOUSE CURED SALMON | 15

BROWN SUGAR CURED SMOKED SALMON

chopped egg • caper • onion • sour cream • flat bread • pumpernickel • potato latke

SOUTHERN MARTINI | 14

CREAMY SOUTHERN STYLE GRITS

scallions • bacon • parmesan • cheddar • sour cream • sliced jalapeños

CHOOSE TWO | fried chicken & gravy • virginia ham maque choux • TEXAS scampi

TOUR DE DEVEILED EGG | 12 per dozen

CHOOSE THREE | traditional • spicy hummus • bacon & chive • chipotle • TEXAS ranch

BELO CAMPFIRE S'MORES STATION | 8

MARSHMALLOWS ON A STICK | HERSHEY'S CHOCOLATE BAR | GRAHAM CRACKERS

All prices are subject to 21% service charge & applicable sales tax.



ANTIPASTI ASSORTI | 13

caprese salad | oven roasted roma tomatoes • grilled asparagus • lemon aioli • roasted crimini mushrooms • marinated olives • red peppers

CARVERY | 18

CHOOSE ONE | all selections served with assorted mini rolls

HOUSE SMOKED TENDERLOIN OF BEEF | horseradish sauce • mayo • bbq sauce

MAPLE GLAZED HAM | mayo • spicy dijon mustard • pepper jelly

CAJUN ROASTED TURKEY BREAST | cranberry orange relish • mayo

TACOS | 14

CRISPY WHITE FISH & ORANGE SCENTED PORK CARNITAS

spicy carrot slaw • guacamole • lime wedge • cilantro • onion • cotija cheese • house made red & green salsa
warm soft flour tortilla

MINI PLATES

add to your reception with your choice of the following | based on one hour | per person

Fish

NOLA BBQ SHRIMP | 13

wilted greens • white corn hominy • jalapeño butter

SESAME SEARED TUNA | 15

sweet corn • shitake • asparagus • asian balsamic jus

PAN SEARED SEA SCALLOP & CRISPY BRAISED PORK BELLY | 16

pickled cabbage • micro salad • violet mustard gastrique

BOURBON & BROWN SUGAR CURED SALMON | 14

scallion potato cake • mesclun • caramelized shallot vinaigrette

Meat

SLOW ROASTED SHORT RIB | 12

white cheddar polenta • wilted rainbow chard • smoked cherry cabernet reduction

STEAK AU POIVRE | 14

wild arugula salad • toasted brioche • brandied green peppercorn butter

"YARD BIRD" AMÉRICAIN | 11

sweet corn griddle cake • bourbon pecan • wilted spinach • lavender honey dijon demi glace

CHICKEN & WAFFLES | 11

chipotle maple waffle • country sage gravy

All prices are subject to 21% service charge & applicable sales tax.



CULINARY STATIONS | 59

CHOOSE THREE | based on two hours

FISHERMAN'S WHARF

FRESH MUSSELS & CLAMS STEAMED AT STATION

shallot • tomato broth • white wine bouillon • french baguettes

PACIFIC NORTHWEST

WHOLE CEDAR PLANK HOT SMOKED SALMON | lemon butter

ROASTED FINGERLING POTATOES | garlic • thyme • cracked pepper

CONFETTI SALAD | baby greens • jicama • sweet pepper • apple • carrot • honey citrus vinaigrette

TEXAS STEAKHOUSE

CHOOSE ONE | espresso porcini rubbed beef tenderloin • chipotle rubbed pork loin

horseradish cream sauce • TEXAS bbq sauce • herbed mayo • mini sweet yeast rolls • corn bread muffins

POTATO AU GRATIN | creamy white cheddar

SEASONAL GRILLED VEGETABLES

ARABIAN NIGHTS

GRILLED LAMB AND CHICKEN SKEWERS | tomato • sweet pepper • garlic • sumac

FRAGRANT BASMATI RICE | cinnamon • cardamom • clove

SALAD SHIRAZI | cucumber • tomato • red onion • mint • green onion • lemon & virgin olive oil

GRILLED FLAT BREAD

PAZZESCO POLLO ARRABBIATA

STUFFED CHICKEN BREAST | fresh mozzarella • prosciutto • fresh basil

GNOCCHI | roasted red peppers • oven roasted tomatoes • fresh herbs • chile olive oil

CLASSIC CAESAR SALAD | crisp romaine • parmigiano reggiano • fresh cut croutons

GARLIC BREAD STICKS | sweet cream butter • fresh & roasted garlic • fresh herbs

MEXICO CITY

CHOOSE ONE | garlic & lemon roasted red fish • grilled poblano chicken

SPANISH RICE | tomato • chicken stock • comino • oregano • epazote

CALABASITAS | zucchini • yellow squash • red sweet pepper • roasted corn • cilantro • chile spice

WARM FLOUR TORTILLAS

All prices are subject to 21% service charge & applicable sales tax.



TASTE OF ASIA

MONGOLIAN BEEF | white cap mushroom • snow pea • orange peel • green onion

PAD THAI NOODLE | glass noodle • egg • bean sprout • dried shrimp • peanut • lime

DIM SUM | chicken pot sticker • pork siu mai • vegetable spring roll • crisp shrimp toast

FIRE GRILLED GOURMET PIZZA

MARGHERITA | tomato • fresh mozzarella • fresh basil • virgin olive oil • cracked pepper

QUATTRO STAGIONI | ricotta • frizzled artichoke • prosciutto • tomato • mushroom • arugula

TEXAN | bbq grilled chicken • smoked jalapeño • cheddar • mozzarella • asadero

ITALIAN MIXED GREEN SALAD | romaine • radicchio • chicory • endive • pear tomato • balsamic vinaigrette

SOUTHERN COMFORT

CHICKEN FRIED CHICKEN

CHEF-PREPARED MINI BELGIUM WAFFLE | country pepper gravy • chipotle maple syrup

FRIED GREEN TOMATOES | buttermilk dressing • chopped bacon • green onion

CRISP FRIED DILL PICKLES | classic ranch dressing

GARLIC CHEDDAR BISCUITS

HIGH ON THE HOG

CRISPY PORK BELLY ON RICE GRITS

APPLE CABBAGE SLAW

SWEET RED CHILI GLAZE

CORN BREAD MUFFINS

TOKYO NIGHTS

ROASTED KASUZUKE BLACK COD

PAN SEARED UDON NOODLES

WILTED SPINACH & RADISH SALAD



PLATED DINNER SELECTIONS

POULTRY | 49 FISH | 55 MEAT | 58 DUET PRESENTATIONS | +10PP

THE HIGHEST PRICE ENTRÉE WILL PREVAIL IF MULTIPLE ENTREES ARE SELECTED SERVED

First

SHAVED PEAR & CANDIED HAZELNUT SALAD | radicchio • frisée • endive • goat cheese
pear champagne vinaigrette

HEIRLOOM TOMATO SALAD | frizzled fennel • baby greens • candied shallots • smoky bleu cheese
white balsamic vinaigrette

ROASTED GOLDEN BEET SALAD | arugula • butter lettuce • apples • kumquats • roquefort
roasted poblano vinaigrette

ICEBERG BABY WEDGE SALAD | pancetta • grape tomatoes • sweet pickled onions
buttermilk bleu vinaigrette

MICHOACÁN | grilled "teenie" Romaine spears • pear tomatoes • corn-drop croutons • cotija cheese
chipotle caesar

Second

ROAST CHICKEN "PROVENCAL" | potato gratin

GRILLED HONEY-DIJON CHICKEN | harvest grain pilaf

BOURBON-BROWN SUGAR GLAZED SALMON | caramelized shallot potato hash

GRILLED SWORDFISH | pineapple cilantro relish • crisp chile polenta

PAN SEARED YELLOWFIN TUNA | potato samfaina • warm thyme-cracked pepper vinaigrette

OVEN ROASTED SEA BASS | herb pine nut quinoa [+5]

HOUSE SMOKED BEEF TENDERLOIN | yukon smashed potatoes • merlot reduction

GRILLED NEW YORK STRIP STEAK | roasted fingerling potatoes • maitre d' butter

SLOW ROASTED BONELESS SHORT RIBS | white cheddar grits • cabernet sauce

ROASTED LAMB OSSO BUCCO | couscous pilaf • vegetables tagine

All plated dinner selections are served with chef's selection of fresh seasonal vegetables.

Freshly baked rolls & butter.

Freshly brewed starbucks coffee & tazo teas

Pre-wedding cake suggestions | 5

PETITE SELECTION DESIGNED BY OUR CHEF JUST FOR YOU!

Please speak with your Catering Manager for options.

All prices are subject to 21% service charge & applicable sales tax.



DINNER BUFFET SELECTIONS

CLASSIC | 72

ROASTED TOMATO BASIL SOUP

BUTTER LETTUCE | almonds • strawberries • goat cheese • spiced croutons • white balsamic vinaigrette

MESCLUN | pear tomatoes • fresh herbs • red wine-shallot vinaigrette

assorted breads • rolls • butter

CARVED PEPPER CRUSTED BEEF TENDERLOIN | whole grain mustard • herb mayonnaise • horseradish sauce

ROASTED CHICKEN BREAST | tarragon mustard demi glace

PAN SEARED RED FISH | lemon herb butter

SCALLOPED POTATOES | creamy parmesan • scallions

BROWN SUGAR CARROTS | butter • parsley

GARDEN VEGETABLE SAUTÉ

RASPBERRY WHITE CHOCOLATE MOUSSE

CHOCOLATE TRUFFLE POPS

MINI APPLE PIE-TINIS

LEMON TARTLETES

FRESHLY BREWED STARBUCKS COFFEE & TAZO TEAS

NEAPOLITAN | 74

CAESAR SALAD | parmigiano reggiano • herb croutons

INSALATA CAPRESE | fresh buffalo mozzarella • tomatoes • basil • olive oil

ciabatta bread • olive oil

PIZZA RUSTICA | arugula • roasted pepper • asiago

PIZZA MARGHERITA | tomato • fresh mozzarella • fresh basil

ANTIPASTI ASSORTI | grilled asparagus • roasted crimini mushrooms • pepperoncini • marinated olives •

cured meats • grilled artichokes • fontina • taleggio • provolone

ORECCHIETTE | shrimp • broccoli rabe • parmesan cream

BISTECCA ALLA GRIGLIA | carved grilled strip steak • lemon • rosemary • garlic • red pepper flakes

ROAST PORK TENDERLOIN | crispy prosciutto • sage • wilted arugula • porcini sauce

MINI CANNOLI

TIRAMISU

RICOTTA MOUSSE | fresh seasonal berries

APRICOT CREAM CAKE | chocolate mascarpone frosting

FRESHLY BREWED STARBUCKS COFFEE & TAZO TEAS

All prices are subject to 21% service charge & applicable sales tax.



TEXAS RIO GRANDE | 70

TRADITIONAL TEXAS FIVE-ALARM CHILI

TEXAS CHOPPED COBB SALAD | egg • black bean • avocado • bacon • yellow pepper relish • herb ranch

JICAMA AND WHITE CORN SALAD | sweet red pepper • red onion • pecans • cilantro • chile vinaigrette

sweet yeast rolls • corn bread muffins • honey butter

HOUSE SMOKED BBQ BRISKET | bbq sauce • lavender dijon • smoked jalapeño relish

BBQ GRILLED CHICKEN BREAST | stuffed with jalapeño sausage • caramelized onion jus

SPICY SEARED STRIP BASS | roasted poblano butter

CHEDDAR JALAPEÑO MACARONI

CALABASITAS | zucchini • yellow squash • red sweet pepper • roasted corn • cilantro • chile spice

GRILLED ASPARAGUS | caramelized peppers • chipotle aioli

COUNTRY PEACH COBBLER | cinnamon ice cream

OLD FASHIONED BANANA PUDDING

MINI CHOCOLATE FUDGE PIE

SMOKED JALAPENO CARAMEL POP CORN

FRESHLY BREWED STARBUCKS COFFEE & TAZO TEAS

All prices are subject to 21% service charge & applicable sales tax.



HOST BAR - BEVERAGES BY THE HOUR:

Unlimited service of appropriate selections of liquor, beer, wine, champagne, bottled water and soft drinks for a stated continuous period. (Does not include wine service poured at tables during dinner.)

Call Brand Bar:

One (1) Hour	\$18.00 per person
Two (2) Hours	\$26.00 per person
Three (3) Hours	\$34.00 per person
Four (4) Hours	\$40.00 per person

Premium Brand Bar:

One (1) Hour	\$20.00 per person
Two (2) Hours	\$28.00 per person
Three (3) Hours	\$36.00 per person
Four (4) Hours	\$44.00 per person

Included in Call Brand Bar:

Dark Horse Chardonnay
Chalone Cabernet Sauvignon
Fetzer Pinot Grigio
Segura Viudas Brut
Dewar's Scotch
Jim Beam Kentucky Bourbon
Canadian Club Whiskey
Sveda Vodka
Bombay Gin
Bacardi Superior Rum
Sauza Tequila Silver

Included in Premium Brand Bar:

Kenwood Chardonnay
Guenoc Cabernet Sauvignon
Fetzer Pinot Grigio
Charles Lafite Brut
Chivas Regal Scotch
Buffalo Trace Kentucky Bourbon Whiskey
Crown Royal Blended Canadian Whiskey
Absolut Vodka
Tanqueray Dry Gin
Mt. Gay Barbados Silver Rum
Sauza Blue Reposado Tequila

Beer, Wine, and Champagne Bar:

Unlimited service of appropriate selections of beer, wine, champagne, bottled water and soft drinks for a stated continuous period

One (1) Hour	\$18.00 per person
Two (2) Hours	\$23.00 per person
Three (3) Hours	\$28.00 per person
Four (4) Hours	\$33.00 per person

Bartender Fee:

\$150.00 per Bartender | One (1) Bartender Required for Every 100 Guests

Our professional Bartenders are trained to serve responsibly; this includes a "No Shot" Policy.

Note: Management reserves the right to verify the identification of any guest attending an event at the Belo Mansion and the Pavilion at the Belo Mansion to determine if the guest is of legal drinking age in the state of Texas.

All prices are subject to a 20% service charge and applicable sales tax.



Preferred Vendor List

Audio Visual

PSAV Presentation Services	214-210-8287	www.psav.com
BEYOND	972-458-7569	www.beyondld.com
Strong Productions	972-242-3328	www.strongavp.com
Integrity Audio Visual	214-329-8001	www.integrityavp.com

Bands and Entertainment

Absolute Entertainment	214-871-9900	www.absolutedfw.com
Bravo Entertainment	972-960-2525	www.bravo4u.com
Carol Marks Music	972-231-4091	www.carolmarksmusic.com
Center Stage Band	972-317-2336	www.centerstageband.com
Dallas Gigs, LLC	214-954-7520	www.mydallasgigs.com
Encore Productions Entertainment	972-317-2336	www.encoreproductions.ws

Cakes

Frosted Art Bakery	214-760-8707	www.frostedart.com
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Disc Jockey's

Andy Austin – Distinctive DJ Ent.	972-458-7569	www.andyaustin.com
Bill Cody's Party Time Productions	214-340-8000	www.partytimetexas.com
Colby Logan – Astounding Sounds Ent.	214-418-9242	www.astoundingsounds.com
David Allen Events	972-475-5754	www.davidallenevents.com
DJ Connection	972-408-6580	www.djconnectiondallas.com
Jaime H. Chavez – Ambiance Ent.	214-914-2306	www.ambianceentertainmentdj.com
Radu Cernak -The Violin Guy	214-543-6138	www.theviolinguy.net
Randal Stout Events	817-410-8399	www.randalstout.com
Simply Music	214-696-3456	www.simplymusicevents.com
William Ryan – It's Your Night	214-390-9701	www.ityournight.com



Floral Design and Décor

The Garden Gate	214-220-1272	
Absolutely Blooming	214-426-6360	www.absolutelyblooming.com
Bella Flora	972-445-1200	www.bellafloraofdallas.com
Branching Out	214-477-4505	www.branchingoutevents.com
Dallas Event Floral by Metka	214-450-0613	www.dallaseventfloral.com
Earth Bloom	214-823-6222	www.earthbloomsfloristtx.com
Freesia	214-658-9757	www.freesiadallas.com
Stems of Dallas	214-564-8542	www.stemsofdallas.com
todd.eventdesign.creative services	214-749-0400	www.toddevents.com
The Wildflower	214-357-5364	www.thewildflower.com
21 Parc	972-982-2311	steve@21parc.com

Hotel Accommodations

The Adolphus Hotel	214-651-3502	www.hoteladolphus.com
The Fairmont Hotel	214-720-5310	www.fairmontdallas.com
Hotel Crescent Court	214-871-3200	www.crescentcourt.com
The Joule	214-748-1300	www.thejouledallas.com
Le Meridien Dallas, The Stoneleigh	214-871-7111	www.lemeridien.com/Dallas
Marriott Dallas City Center	214-437-0463	www.marriott.com/dalddt
The Ritz Carlton Hotel	214-922-0200	www.ritzcarlton.com
Melrose Warrick Hotel	214-521-5151	www.warwickhotels.com/dallas

Linens and Rentals

BBJ Linens	214-651-9020	www.bbjlinen.com
Celebration Event Rental	817-310-1033	www.celebrationeventrental.com
Chiavari Chairs of Dallas	972-437-3600	www.chiavarichairrentalsdallas.com
Ducky Bob's Event Specialists	972-381-8000	www.duckybobs.com
M & M Special Events Company	214-350-5373	www.mmspecialevents.com
Bella Acento Furniture & China	972-982-2821	www.bellacento.com



Specialty Lighting

Absolute Ent. & Specialty Lighting	214-871-9900	www.absolutelightingdfw.com
Astounding Sounds & Specialty Lighting	214-418-9242	www.astoundingsounds.com
BEYOND Dallas	972-458-7569	www.beyondld.com
Dallas Drape & Lighting	972-499-4075	www.dallasdrapeandlighting.com

Photographers

Sil Azevedo Photography	972-754-3258	www.silazevedo.com
Absolute Photography	214-455-6159	www.absolutephoto.biz
Andrea Polito Photography	214-748-1888	www.politoweddings.com
Blu Door Studios	817-488-4887	www.bludoorstudios.com
Gary Donihoo Photography – F8 Studio	972-669-2274	www.f8studio.com
Graham Hobart	972-633-0536	www.ghweddingphotography.com
Greg Blomberg, Inc.	214-549-0001	www.gregblomberg.com
Luke Edmonson	972-208-0215	www.lukeedmonson.com
The Mamones	469-375-9146	www.themamones.com
Perez Photography	469-877-4725	www.perezweddings.com
Relive Photography	469-506-6211	www.relivephotography.com
Thisbe Grace Photography	214-749-4036	www.thisbegrace.com

Transportation

Blue Diamond Limos	972-870-5413	www.bluediamondlimos.net
Carey Limousines	214-638-4828	www.ecarey.com
ECS Executive Car Service	800-743-3151	www.ecsnationwide.com
MUV	800-360-5466	www.muvpeople.com
Premier Transportation	214-351-7000	www.premierofdallas.com



Wedding Consultants

Amazing Events	972-931-1955	www.amazingeventsdallas.com
As You Wish Events	972- 385-1706	www.asyouwishevents.com
Bella Flora	972-445-1200	www.bellafloraofdallas.com
Caroline Events	972-863-3777	www.carolineevents.com
Colleen Harkins & Associates	972-567-6613	www.colleenharkins.com
Crystal Frasier	972-342-7960	www.crystalfrasier.com
DFW Events	214-505-9142	www.dfwevents.com
Diamond Affairs	214-223-8000	www.diamondaffairs.com
Divine Wedding Details	972-849-2265	www.divineweddingdetails.com
Donnie Brown Weddings and Events	214-522-2271	www.donniebrownweddings.com
Fabulous Fete	972-679-7518	www.fabulous-fete.com
Hitched Events	469-729-9484	www.hitched-events.com
Kay Watson	214-240-4040	www.kaywatson.com
Park Cities Events		www.parkcitiasevents.com
Plan It With Me	972-567-5898	www.planitwithme.com
Ricardo Tomas Weddings	214-908-3830	www.ricardotomas.com
Significant Events of Texas	214-783.7310	www.significanteventsoftexas.com
Simply Mox	214-347-4090	www.simply-luxe.com
Stardust Celebrations	972-781-1619	www.stardustcelebrations.com