



The Belo Mansion and Pavilion

2101 Ross Avenue

Dallas, TX 75201

www.belomansion.com

214 220 0239



GENERAL INFORMATION

The Belo Mansion and the Pavilion at the Belo Mansion offer unequalled versatility for special events. Whether it is within the charm of the historic 19th century Belo family residence or reveling within the glorious expanse of the Pavilion ballroom, groups of all sizes will find a perfect fit for their needs.

Minimums

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

Function Times

Events are planned for a maximum of four [4] hours; additional hours will require supplemental security and labor charges. Please inform your catering manager of your individual needs, as all events are unique. Your Catering Manager will assist you with the appropriate set up/load in time based on your event. Load out times are based on two (2) hours after your event ends. Additional labor and security charges will be required if this goes longer.

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 such as custom linens, floral arrangements, or lighting, can be arranged through your Catering Manager.

Payment

To secure a date for an event, all groups must execute their catering and rental contracts and 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 23% 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 \$395.00 ceremony set up fee in the Belo Mansion and a \$875.00 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.

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 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. Increases in your guarantee after the required time may result in additional charges.

Parking

Self parking is available in the covered garage at the preferred rate of \$10.00 per car. 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. Please speak with your Catering Manager for more information.

Labor & Security Charges

Additional labor fees may apply depending on the service for your event. Chef Attendants and Cashiers are \$95.00, Banquet Captains and Bartenders are \$150.00. One [1] bartender per each one hundred guests is required. The Belo Mansion also requires one [1] security guard per 100 guests at a charge of \$40.00 per hour with a four [4] hour minimum.

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 (First and Second Floor Historic Rooms)	\$ 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	\$1,300
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 GUIDELINES

Culinaire International may assist Belo Mansion guests with their audio-visual needs. Please provide your catering manager with at least a 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.

We are pleased to offer for your convenience our in-house Audio Visual equipment that you may reserve with your catering 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
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Miscellaneous

Flip Chart	\$ 50.00
Easel	\$ 10.00
Power Strip	\$ 15.00
Extension Cord	\$ 10.00
Upright Piano Rental	\$ 200.00
Additional Power	\$ 275.00 per 30 amp/120v [Pavilion only limited availability]



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 conflicts with lunch or dinner events / commitments with our Culinary and Banquet Team.

Only one (1) tasting is offered complimentary for up to four (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

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 ten (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 | 19 per person

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

Warm

Asian Shrimp Tempura | sesame seaweed salad • volcano cocktail sauce [+1]

Smoke & Fire Tots | mango-habanero cheddar • double smoked bacon • glazed with whiskey bbq sauce

Chicken Marsala Pot Pie | roast chicken Marsala wine • green onions • mushrooms • Smoked Candied bacon

Candied Bacon Jam Tart | applewood smoked bacon • balsamic vinegar • brown sugar • onions • blue cheese

Lobster & Sweet Corn Empanada | creamy lobster • shoeppeg corn • jalapeno & cheddar cheese [+1]

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

Mini Twice Baked Potato | sour cream • smoked cheddar • green onion • apple wood smoked bacon

Artichoke Crisp | goat cheese

Beef Negamaki | scallion • soy

Mini Angus Slider | caramelized onions • gherkins

Mini Fire Grilled Pizza | Choice of: caramelized onion & prosciutto • classic margherita • sweet & spicy duck

Cool

Hawaiian Poke Bowl | big eye tuna • spicy marinade • glass noodle • avocado • shallots • micro amaranth [+1]

Mediterranean Skewer | olive • basil • mozzarella • artichoke • peppadew

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

Seared Scallop Spoon | spicy pepper rouille • black garlic

Belo Blini | house smoked salmon • sweet corn cream • scallion cake

Bacon Wedge on a Stick | iceberg lettuce • apple smoked bacon • cherry tomato

All food prices are subject to 23% service charge & applicable sales tax.



ENHANCEMENTS

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

FARMERS MARKET | 12

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 | M/P

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 and Cheeses
Prosciutto di San Daniel • country pate • spicy coppa • bresaola • parmesan • aged provolone
whole grain mustard • cornichon • lavosh • French bread

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

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

DEVILED EGG | 12 per dozen

Choose Three | traditional • spicy hummus • bacon & chive • chipotle • TEXAS ranch

ANTIPASTI ASSORTI | 13

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

All food prices are subject to 23% service charge & applicable sales tax.



CULINARY STATIONS | 65

Choose three | based on two hours

DUTCH CURED & HOT SMOKED SALMON

Wild Caught North Atlantic Salmon | sea salt • brown sugar • orange • crushed coriander • juniper berries
doused in “oude genever” (gin aged in oak casks) • fresh anise butter
Fennel Slaw • kale & potato hash

TEXAS CARVING TABLE

Black Angus Tenderloin | rubbed with Chef’s five pepper seasoning • gently hot smoked medium rare
Horseradish Cream • herbed mayo • Belo bbq sauce
Truffle Parmesan Steak Fries
Sweet Yeast Rolls

STICKY DRUNKEN APRICOT

French Cut Chicken Breasts | orange-brandy apricots & walnuts tucked under the skin • bathed in brandy butter
Harvest Rice Blend
Petit Fine Herbs Mesclun Salad

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

GLOBAL WAFFLE FUSIONS

Southern USA | corn & cheddar waffles • smoked bbq chicken • bourbon-maple sauce • candied jalapenos
Central China | five spice-scallion waffles • Peking duck confit • cucumber confette • hoisin drizzle

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

All food prices are subject to 23% service charge & applicable sales tax.



PLATED DINNER SELECTIONS

Poultry | 55 Fish | 62 Meat | 68 Duet presentations | +10pp

*The highest price entrée will prevail if multiple entrees are selected served

First

Kale Caesar | pancetta bacon crumbles • chopped hard cooked egg

Butter Lettuce and Arugula | fresh mozzarella • grilled tomato • celery • red wine-basil vinaigrette

Spinach and Mixed Greens | Texas goat cheese • strawberries • walnuts • berry-chipotle vinaigrette

Shaved Pear and Candied Hazelnut Salad | radicchio • frisée • endive • goat cheese

pear champagne 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 “Provençal” | potato gratin

Grilled Honey-Dijon Chicken | harvest grain pilaf

Bourbon-Brown Sugar Glazed Salmon | caramelized shallot potato hash

Herbes de Provence Salmon | Duchess potatoes • haricot verts

Pan Roasted Striped 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

All plated dinner selections are served with chef’s selection of fresh seasonal vegetables, freshly baked rolls & butter and freshly brewed Starbucks coffee & Tazo teas.

All food prices are subject to 23% service charge & applicable sales tax.



PASSED LATE-NIGHT SELECTIONS

Pizza Delivery \$8

served in mini pizza boxes

Margherita

Sweet Shallots, Crisp Prosciutto, Balsamic Glaze

Jalapeno-Texan (Spicy BBQ Chicken)

“Salumi Artisan”

Mini Chinese “Takeout” \$10

served in mini Chinese takeout boxes and chop sticks

Spring Roll with Sweet and Spicy Mustard with Vegetable Fried Rice

South of the Border Street Tacos \$8

Slow Roasted Short Rib | chipotle mayo • “rooster beak” slaw

Crisp Fried White Fish Filets | jalapeno-carrot slaw • salsa “verde fuego”

Asian Soft Taco \$8

Korean Short Rib on Lotus Bun with Spicy Fermented Slaw

Other suggestions

Breakfast Burritos \$6

Eggs, cheese with sausage, bacon or chorizo

Muffuletta Sliders \$8

Salami, ham, mortadella, provolone and olive spread

Chicken and Biscuit \$6

Crispy chicken with honey butter

Belo Campfire S’mores Station \$10

Fluffy Marshmallows • Hershey’s chocolate bar • graham crackers

All prices are subject to 23% 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	\$42.00 per person

Premium Brand Bar:

One (1) Hour	\$22.00 per person
Two (2) Hours	\$30.00 per person
Three (3) Hours	\$38.00 per person
Four (4) Hours	\$46.00 per person

Included in Call Brand Bar:

- Hayes Ranch Chardonnay
- Butterfield Station Cabernet Sauvignon
- Ca' Donini Pinot Grigio
- Segura Viudas Brut Cava
- Dewar's Scotch
- Jim Beam Kentucky Bourbon
- Canadian Club Whiskey
- Svedka Vodka
- Bombay Gin
- Bacardi Superior Rum
- Sauza Tequila Silver

Included in Premium Brand Bar:

- Magnolia Grove Chardonnay
- Guenoc Cabernet Sauvignon
- Brancott Sauvignon Blanc
- Charles Lafite Brut Prestige
- Chivas Regal Scotch
- Buffalo Trace Kentucky Bourbon Whiskey
- Bulleit Rye
- Titos Vodka
- Tanqueray Dry Gin
- Myer's Platinum Rum
- Milagro Silver 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 alcohol 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
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 Jockeys/MC

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
Next Level Entertainment	678-570-7693	www.nxtlvlent.com
PTP Entertainment	855-478-5790	www.ptpent.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.itsyournight.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
Darrell Ward Designs	214-288-1679	www.darrellward.com
Lush Couture Floral	214-604-5422	www.lushcouturedesign.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



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/dalcdt
The Ritz Carlton Hotel	214-922-0200	www.ritzcarlton.com

Linens and Rentals

AFR Furniture Rentals	972-400-5402	www.afrevents.com
BBJ Linens	214-651-9020	www.bbjinens.com
Bella Acento Furniture & China	972-982-2821	www.bellacento.com
Chiavari Chairs of Dallas	972-437-3600	www.chiavarichairrentalsdallas.com
CORT Furniture Rental	214-638-6101	www.cort.com
DFW Dance Floors	972-217-1018	www.dfwdancefloors.com
Fauxcades	214-350-5082	www.fauxcades.com
La Tavola Fine Linen	972-392-3233	www.latavolalinen.com
M & M Special Events Company	214-350-5373	www.mmspecialevents.com
Quest Drape	817-545-4698	www.questdrape.com
TLC Event Rentals	214-634-1100	www.tlceventrentals.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
Callisto Sound & Lighting	214-438-4828	www.callistosound.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
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
Amy Karp	214-519-9687	www.amykarp.com
Kiss Me For Eternity	972-638-0499	www.kissmeforeternity.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
Caroline Events	972-863-3777	www.carolineevents.com
Christy Matthews Events	805-717-2454	www.christymatthewsevents.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
Fabulous Fete	972-679-7518	www.fabulous-fete.com
Hitched Events	469-729-9484	www.hitched-events.com
Inspired by Faith	972-922-6086	www.inspiredbyfaithevents.com
Kay Watson	214-240-4040	www.kaywatson.com
Park Cities Events	214-502-5241	www.parkcitiasevents.com
Plan It With Me	972-567-5898	www.planitwithme.com
Pop Parties	214-901-2220	www.popparties.com
Ricardo Tomas Weddings	214-908-3830	www.ricardotomas.com
Significant Events of Texas	214-783.7310	www.significanteventsoftexas.com
Stardust Celebrations	972-781-1619	www.stardustcelebrations.com