



VENETIAN TERRACE

CATERING. WEDDINGS. RECEPTIONS.
CORPORATE. PRIVATE.



972 - 637 - 9100
Info@venetianterrace.com



VENUE RATES AND SERVICES

NOTE: Please refer to the Rental Agreement for full details pertaining to the rental rate options below. In general, each rental rate will include gold chivari chairs with ivory padded cushions and tables of 10 for up to 150 guests. You may procure through Venetian Terrace, other chair and table options at an additional expense. Polyester Linens and Napkins in your choice of 36 colors are included in the rental rate.

A venue coordinator is included as your primary point of contact leading up to your special day and will 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 | 1,990

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

 FRIDAY | 2,390

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

 SATURDAY | 3,290 | *3,490

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

 SUNDAY | 2,490

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

 REHEARSAL DINNER |

Get a Quote: Call for Details

 ADDITIONAL HOURS | 550/HR

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

*** RATES ARE PRIME DATES**

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



HORS D'OEUVRES 9

Select four, served butler style on silver trays.
Prices are per person

- 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



State of the Art DJ Sound/Lighting System 650

Includes:

- Premium Surround Sound Speakers
- Built-In Haze/Smoke Machine
- Built In Laser Dancefloor Lighting
- Magical First Dance Spotlight
- Wireless Microphone Package
- Additional Bluetooth Speaker/s for Outdoor Areas

Upgrade Options

- Projector/Microphone Package | 350
- Outdoor Portable Bar | 750
- Clear, Gold Bead Charger, Napking Ring & Gold Flatware Premium Set-Up | 8
- Gold Versace Chairs | 22
- Gold Chivari Ceremony Chairs | 6
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BUFFET STATIONS Priced per person

All Served with hot seasonal vegetables & warm dinner rolls or fresh baked garlic bread.

- ONE COLD AND THREE HOT | 39
- TWO COLD AND FOUR HOT | 45
- THREE COLD AND FIVE HOT | 51

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

- Grilled Breast of Chicken with Wild Mushroom Sauce
- Stuffed Mushroom Caps with Crabmeat Topped with Tarragon Sauce
- Pork Scaloppini with Fresh Mozzarella & Thyme Sauce
- Sweet Italian Sausage Grilled with Onions and Peppers
- Spaghetti & Meatballs with 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
- Chicken Cordon Bleu
- Crispy Sesame Chicken Tenders

- Salmon Filet with Lemon Dill 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 | 49

- 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, + \$6pp)

ADD A PASTA OR CARVING STATION

- Homemade Vegetarian or Beef Lasagna with Marinara or Beef Ragu Sauce 7
- Spaghetti and Meat Balls with Homemade Garlic Marinara Sauce 7
- Penne with Sweet Italian Sausage Cherry Tomato Parmesan Cheese Marinara Sauce 7
- Chicken Breast Scaloppini over Fettuccini with Alfredo Pesto Sauce 7
- Penne Rigate with Cream Tomato Sauce 7
- Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce 9
- Herb Crusted Prime Roast Beef with Light Au Jus Dip Sauce 12
- Roasted Black Angus Prime Rib of Beef with Horseradish Cream Sauce 13
- Herb Crusted Beef Tenderloin Served with Wild Mushroom Cream Sauce 12
- Roasted Turkey Breast with Gravy and Cranberry Sauce 9
- Bourbon Honey Pecan Glazed Ham Beautifully Garnished 9
- Pepper Seared Prime Pork Loin with Garlic and Rosemary 11
- Herb Crusted Roasted Boneless Leg of Lamb 13



PEARL GALA 49

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 59

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 69

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 79

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
- Sautéed Fresh Halibut with Basil Sauce

VEGETABLES

- Wild Mushroom Risotto
- Sautéed Fresh Asparagus

HOUSE BAKED DESSERTS

- Specially Designed Wedding Cakes & Dessert Displays (prices vary)



OPEN BAR SERVICE

Complimentary Bartender/Cashier service included with any open alcoholic bar package.

BEER/WINE PACKAGE

Domestic & Imported Beers, House Wines & Soft drinks

2Hrs: \$18pp 3Hrs: \$23pp

4Hrs: \$28pp 5Hrs: \$35pp

PREMIUM LIQOR PACKAGE

Includes Basic Liquor Package +Ketel One, Jack Daniels, J&B Scotch, Malibu, Jose Cuervo Tequila, Beefeater Gin

2Hrs: \$27pp 3Hrs: \$33pp

4Hrs: \$38pp 5Hrs: \$44pp

SUPERIOR LIQOR PACKAGE

Includes Premium Liqor Package + Bombay sapphire Gin, Titos, Maker's Mark, Crown Royal, Dewers Scotch, Bacardi

2Hrs: \$33pp 3Hrs: \$37pp

4Hrs: \$42pp 5Hrs: \$49pp

ULTIMATE BAR PACKAGE

Includes Superior Liqor Package + Grey Goose, Crown Royale Reserve, Chivas, Patron Silver, Hennessy, Johnny Walker Black Label

2Hrs: \$36pp 3Hrs: \$42pp

4Hrs: \$47pp 5Hrs: \$53pp

CASH BAR

All drinks paid for individually as ordered by guests.

Bartender & Cashier - \$495

CONSUMPTION BASED BAR

All drinks charged to master bill.

Bartender & Cashier - \$495

CHAMPAGNE TOAST - \$49/bottle

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

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

Special drink requests may be submitted up to 30 days prior to your event by contacting your venue coordinator.



Photography/Videography Packages



Platinum Photography & Videography Package \$5700

10 Hours of Photo & Video Coverage
1 Video USB, complete ceremony & reception coverage, highlight video & social media highlight video intro
1 Photo USB with complimentary giftbox
Engagement OR Bridal Session
16x20 Framed Bridal Photo
All Edited Images
Web Gallery Proofing

Gold Photography & Videography Package \$4800

Photography & Video 8 Hour Coverage
1 Video USB with complete ceremony & reception coverage, highlight video & social media highlight video intro
1 Photo USB with complimentary giftbox
Engagement OR Bridal Session
All Edited Images
Web Gallery Proofing

Silver Photography & Videography Package \$3800

Photography & Video 6 Hour Coverage
1 Video USB with ceremony & reception coverage, highlight video
1 Photo USB with complimentary giftbox

Bronze Photography & Videography Package \$2900

Photography & Videography 4Hr Coverage
1 Photo USB with complimentary giftbox
All edited images
Web Gallery Proofing

Platinum Photography Package \$3600

Photography 10 Hr Coverage
Engagement OR Bridal Session
1 Photo USB with complimentary giftbox
All Edited Images
Web Gallery Proofing

Gold Photography Package \$2700

Photography 8 Hr Coverage
1 Photo USB with complimentary giftbox
All edited images
Web Gallery Proofing

Silver Photography Package \$2200

Photography 6 Hr Coverage
1 Photo USB with complimentary giftbox
All Edited Images
Web Gallery Printing

Micro Photography Package \$1340

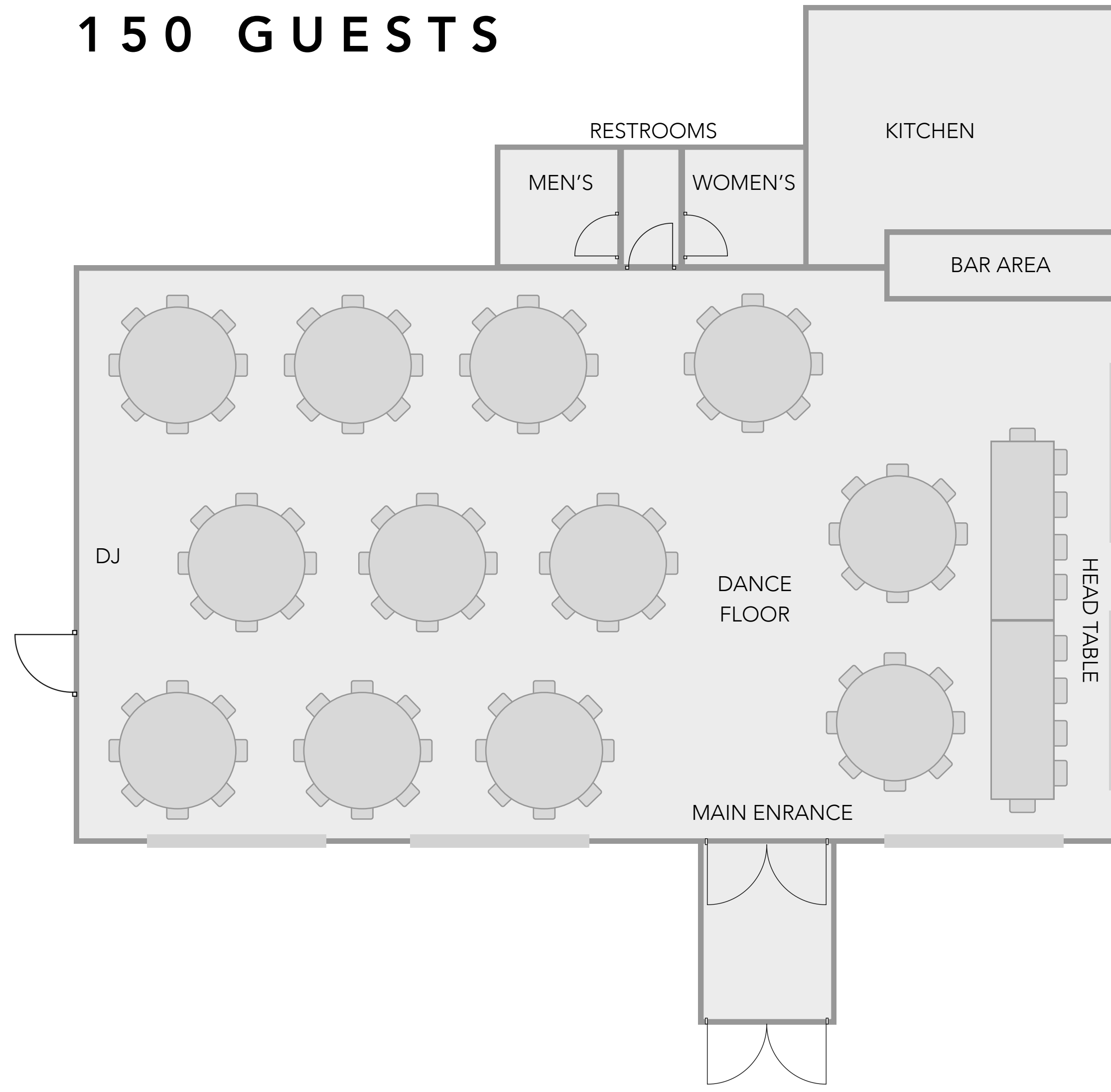
Photography 4 Hour Coverage
Web Gallery Proofing with online downloads

*All Print Ordering Separate

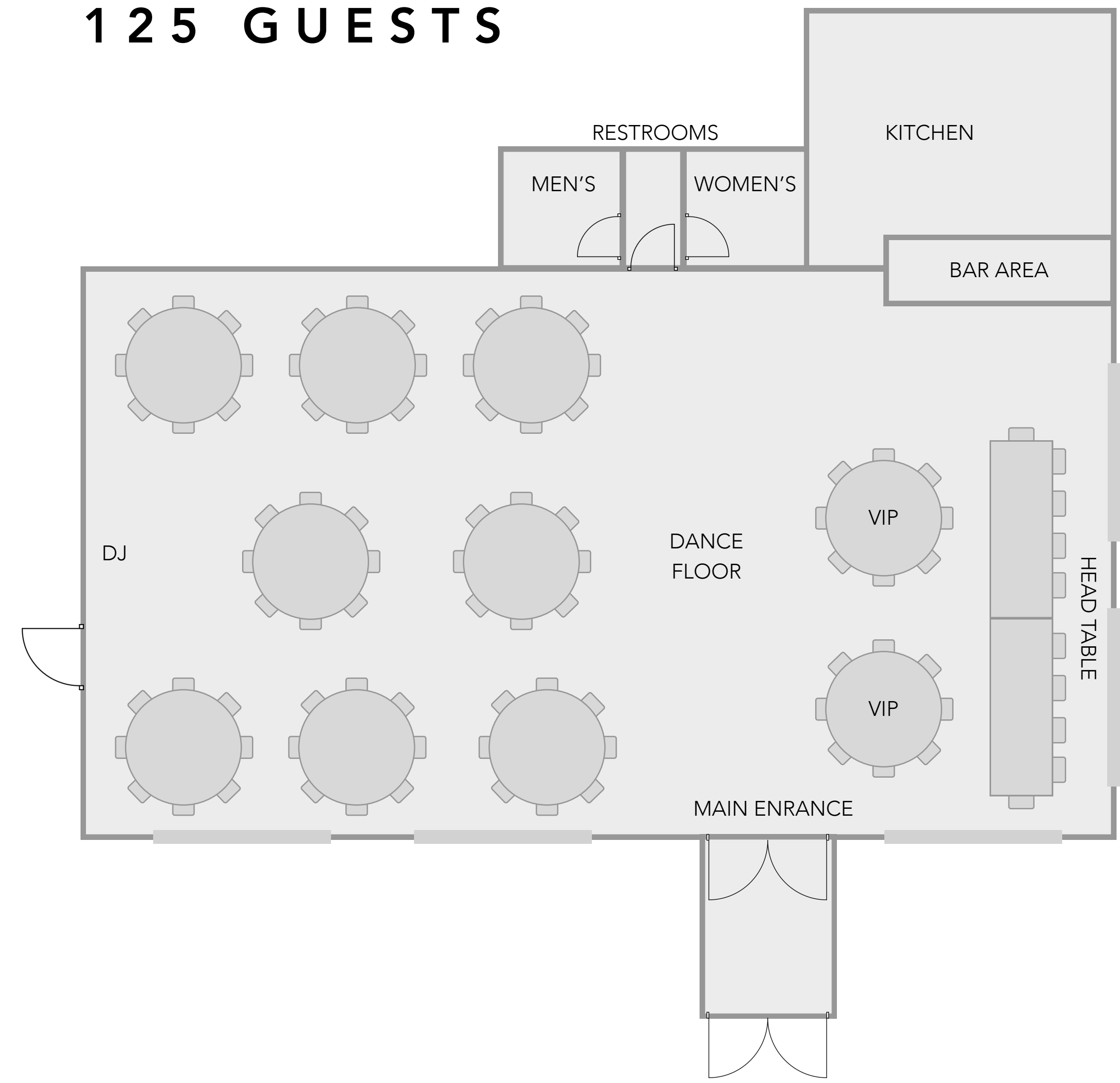


RECEPTION TABLE DIAGRAM EXAMPLES

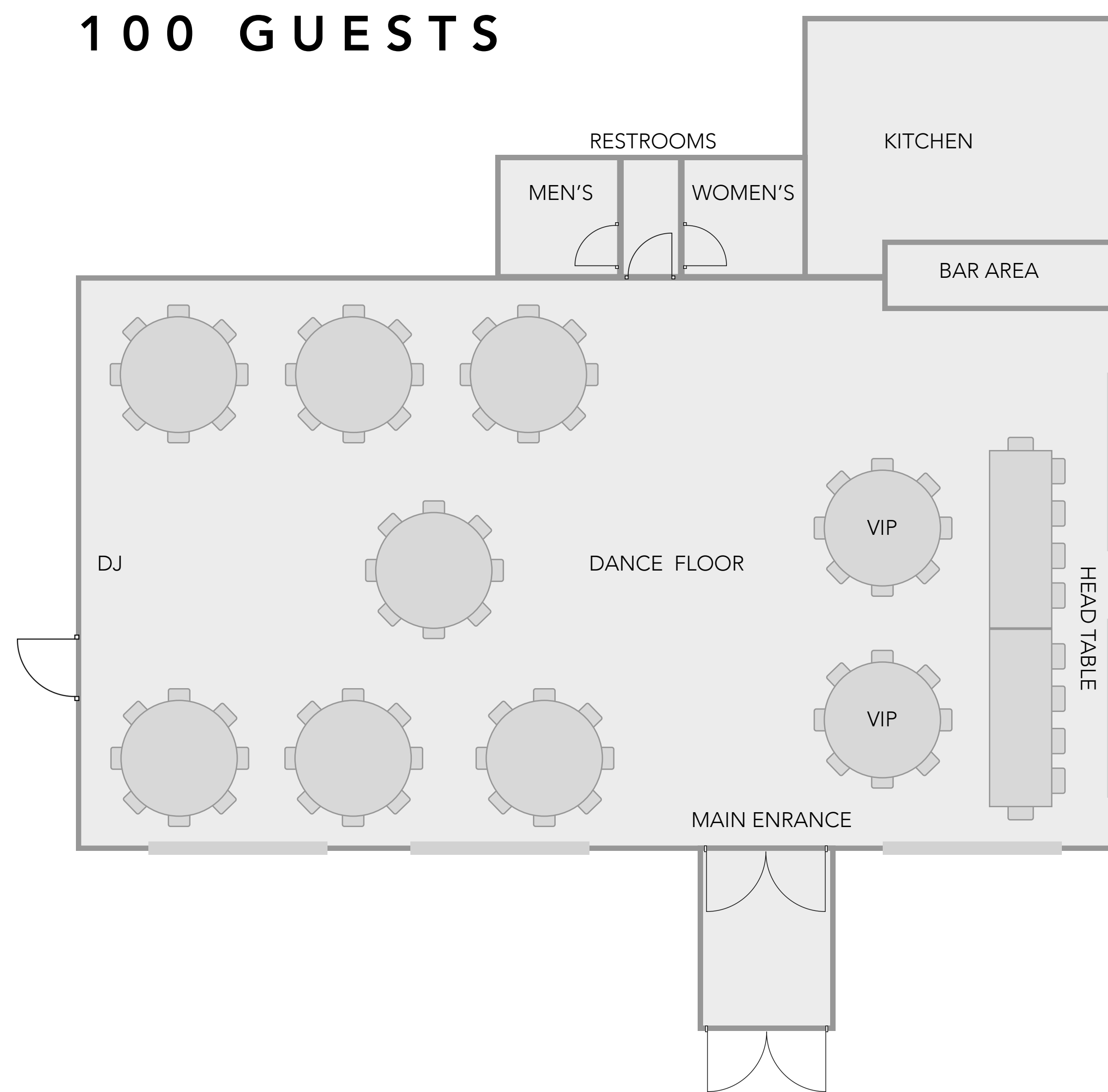
150 GUESTS



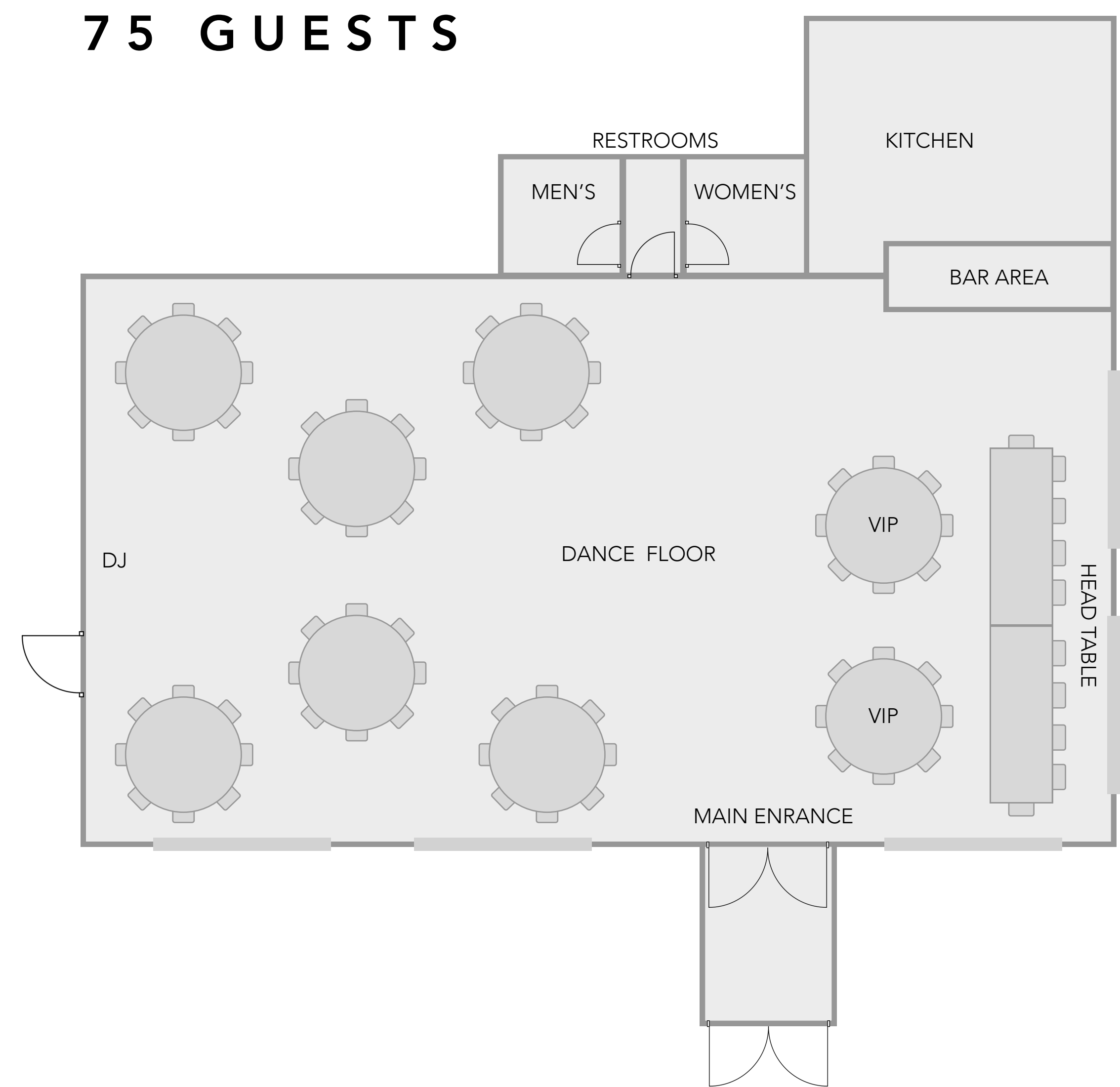
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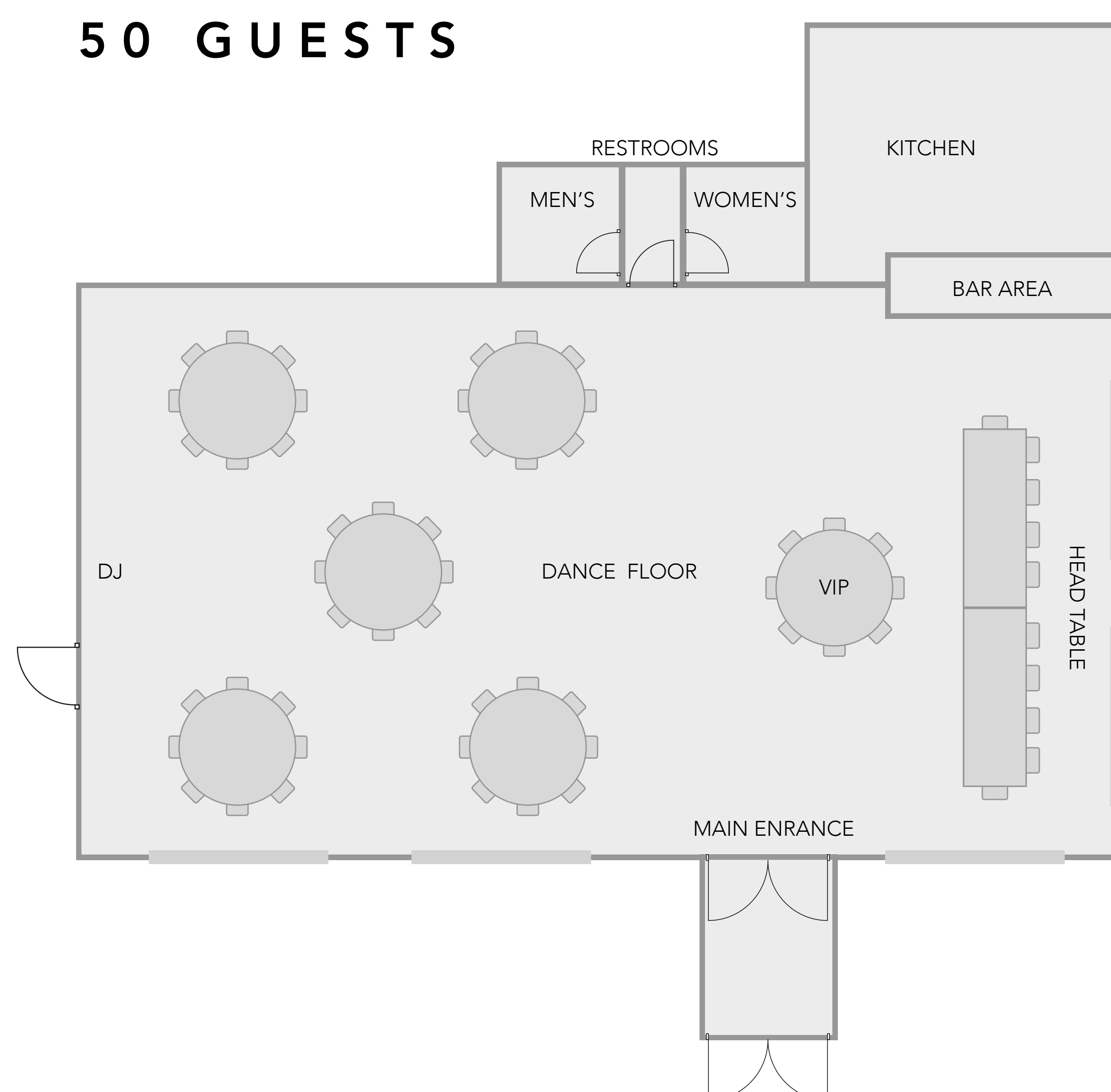
100 GUESTS



75 GUESTS

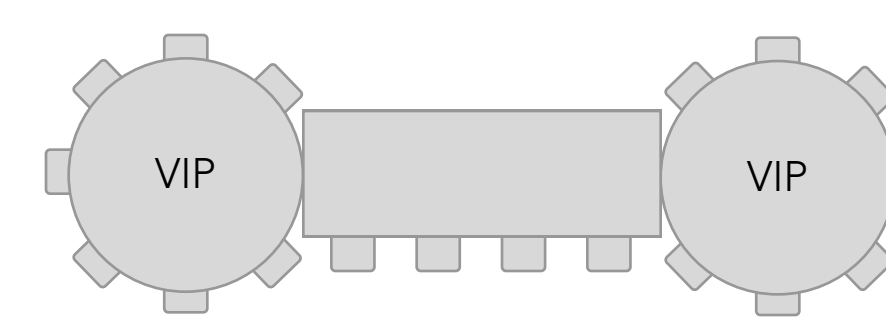


50 GUESTS

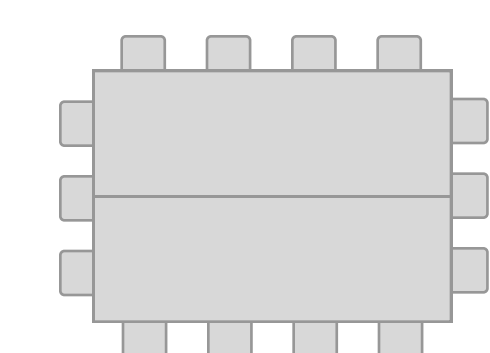


ALTERNATE TABLE ARRANGEMENTS

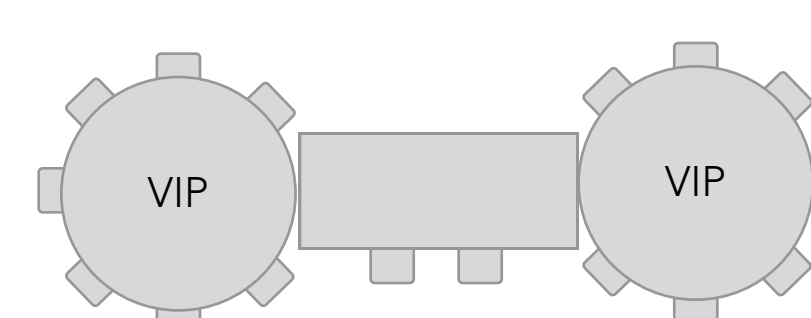
8' CONVERSATIONAL HEAD TABLE



8' RECTANGULAR GUEST TABLE



6' SWEETHEART JOINING TABLES



6' SQUARE GUEST TABLE

