

# Events



## POLICIES, EQUIPMENT RENTAL AND FLOOR PLAN

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Nestled in the heart of the Park Cities neighborhood, Park City Club offers seven private dining rooms for business entertaining, social events, wedding receptions and rehearsal dinners. Each private dining room features original art with warm wood wainscoting and a panoramic view of the Dallas skyline. Recently voted **Best Private Club in Dallas** by the Dallas Business Journal, our professional catering staff will attend to each detail to assure your complete satisfaction.

Park City Club facilities can accommodate:

- Seated breakfasts, lunch and dinner for up to 350
- Seminars and corporate presentations
- Receptions up to 500
- Full service event planning
- Flowers, place cards, menu cards, entertainment and decor
- Wi-Fi
- Audio visual presentation equipment

### Room Fees

A \$1,500 (plus tax) charge is required to book the Main Dining Room. A \$750 (plus tax) charge is required to book the Grill, Highland I & II. Room fees are in addition to all other charges. Charges may also apply for smaller rooms and set-up preferences.

### Payment

Charges are billed to a Park City Club Member account, Reciprocal Club Member account or paid by personal or company check. For any event held without the benefit of a sponsoring Member, a 40% non-member charge is assessed on all food, beverage and miscellaneous charges, including room fees.

### Tax and Service Charge

State sales tax of 8.25% applies to all food, alcoholic and non-alcoholic beverages and miscellaneous charges. A service charge of 20% is applicable to all food and beverage charges.

### Texas Alcoholic Beverage Commission (T.A.B.C.) Fee

A small TABC fee (plus state sales tax) is applied to any non-member event in which alcoholic beverages are served. This fee secures your right to purchase alcoholic beverages at Park City Club, a private club, for one year.

### Parking

A per-person parking charge is assessed unless all charges are billed to a Park City Club Member account. Parking tickets are validated at the Club's reception desk. Ask your Event Coordinator for details.

### Valet

Third party valet services may be hired for an event at the hosts' expense. All valet arrangements must be made in advance. The event host is responsible for providing proof of liability coverage from the valet company for \$1,000,000.00 to the property management company for Sherry Lane Place no later than 14 days prior to the event. All valet companies must abide by rules for the parking garage as set forth by the property management company.

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### **Liability**

The host of an event assumes responsibility for the conduct of his/her guests, employees, contractors and vendors while on Park City Club premises. Damage to the premises or equipment is charged accordingly. Park City Club reserves the right to decline service of alcoholic beverages to any guest or Member at our sole discretion. The Club is not responsible for personal property or equipment brought to the Club including, but not limited to, cake and decorating accessories or musical equipment. Park City Club is not responsible for building operations provided by Sherry Lane Place Building Management Company or Acts of God.

### **Buffet Service Policy**

On all buffets, Park City Club's culinary team prepares an ample amount of food to ensure guests enjoy a bountiful buffet, elegantly and attractively presented throughout the event. It is in this tradition that we follow and support local codes of health, which prohibit the removal of food in carry-out containers during or after buffet service. Wedding, anniversary and birthday cakes are exempt.

### **Dress Code**

We ask that your guests and vendors dress in a manner that is appropriate for a distinguished private club. Please, no jeans or t-shirts at formal engagements. Shorts are not allowed in the Club.

### **Smoking Policy**

Park City Club and the Sherry Lane Place building are non-smoking facilities.

### **Consideration of Others**

All Members and guests have an expectation of entertaining at the Club free from unwanted noise or intrusion. Events held at the Club must maintain appropriate noise levels so as not to disturb attendees at other events or Member dining.

### **Decorations and Entertainment**

To add elegance to your event, a floral or appropriate centerpiece is recommended for all guest tables. The Catering staff is happy to assist you with decorating ideas if you desire. Please adhere to the following decorating policies:

- No nails, hooks, staples or heavy tape can be used on the walls, ceilings, floors or any areas of the Club.
- All decorations must be removed before the next business day, unless prior arrangements have been made with the Catering Director or General Manager.
- The Club Member sponsoring the event is liable for all damages incurred by his or her guests or any Club items missing.
- All elaborate decorating plans must be approved by the General Manager in advance of the event.
- No sparklers, birdseed, rice or bubbles may be used inside the Club or outside on Sherry Lane Place property.

# Events

## POLICIES, EQUIPMENT RENTAL AND FLOOR PLAN

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### **Guarantees and Cancellations**      *Events Requiring a Deposit*

A \$2500.00 deposit is required to secure your reservation in the Main Dining Room and is applicable to all charges. A \$1500.00 deposit is required to secure your reservation in the Grill, H I & II and is applicable to all charges. A deposit may be required for events booked in other rooms.

A 50% payment of the total estimated food, beverage and miscellaneous charges is due 60 days prior to the event date. The remaining balance of the estimated charges is due in full ten business days prior to the event date.

The total number of guests attending your event must be communicated to the Catering Department ten working days prior to the event. This number will be considered the final guarantee, not subject to reduction. If the Catering Department does not receive a final guarantee ten business days prior to the event, the estimated number of guests most recently communicated is considered the final guarantee. The bill is based on the number of guests actually served if the number served is greater than the final guarantee. Last minute set ups or changes may incur an additional charge.

Event cancellations more than 120 days from the start time of the event will receive a 50% refund of the deposit. Event cancellations within 120 days of the event are not eligible for a refund of the deposit, and will forfeit any other payments made toward the event. All cancellations must be received in writing/email prior to the dates as outlined above.

### **Guarantees and Cancellations**      *All Other Events*

For private events that do not require a deposit, the total number of guests attending your event must be communicated to the Catering Department by 12:00 noon, three business days prior to the event. This number is considered the final guarantee, not subject to reduction. If the Catering Department does not receive a final guarantee three business days prior to the event, the estimated number of guests most recently communicated is considered the final guarantee. The bill is based on the number of guests actually served if the number served is greater than the final guarantee. Last minute set ups or changes may incur an additional charge.

An event cancelling six or more days from the date of the event is not charged a cancellation fee. Event cancellations within five business days of the event incur a 25% cancellation fee based on the guaranteed number of attendees. Event cancellations within 48 hours of the start time of the event incur a 100% cancellation fee based on the guaranteed number of attendees.

### **Inclement Weather**

Park City Club does not close for inclement weather. Events cancelled by the host due to inclement weather are subject to a cancellation fee.

# Events

## POLICIES, EQUIPMENT RENTAL AND FLOOR PLAN

### MEETING ROOMS & AUDIO VISUAL EQUIPMENT

*Set Up Style Maximum People*

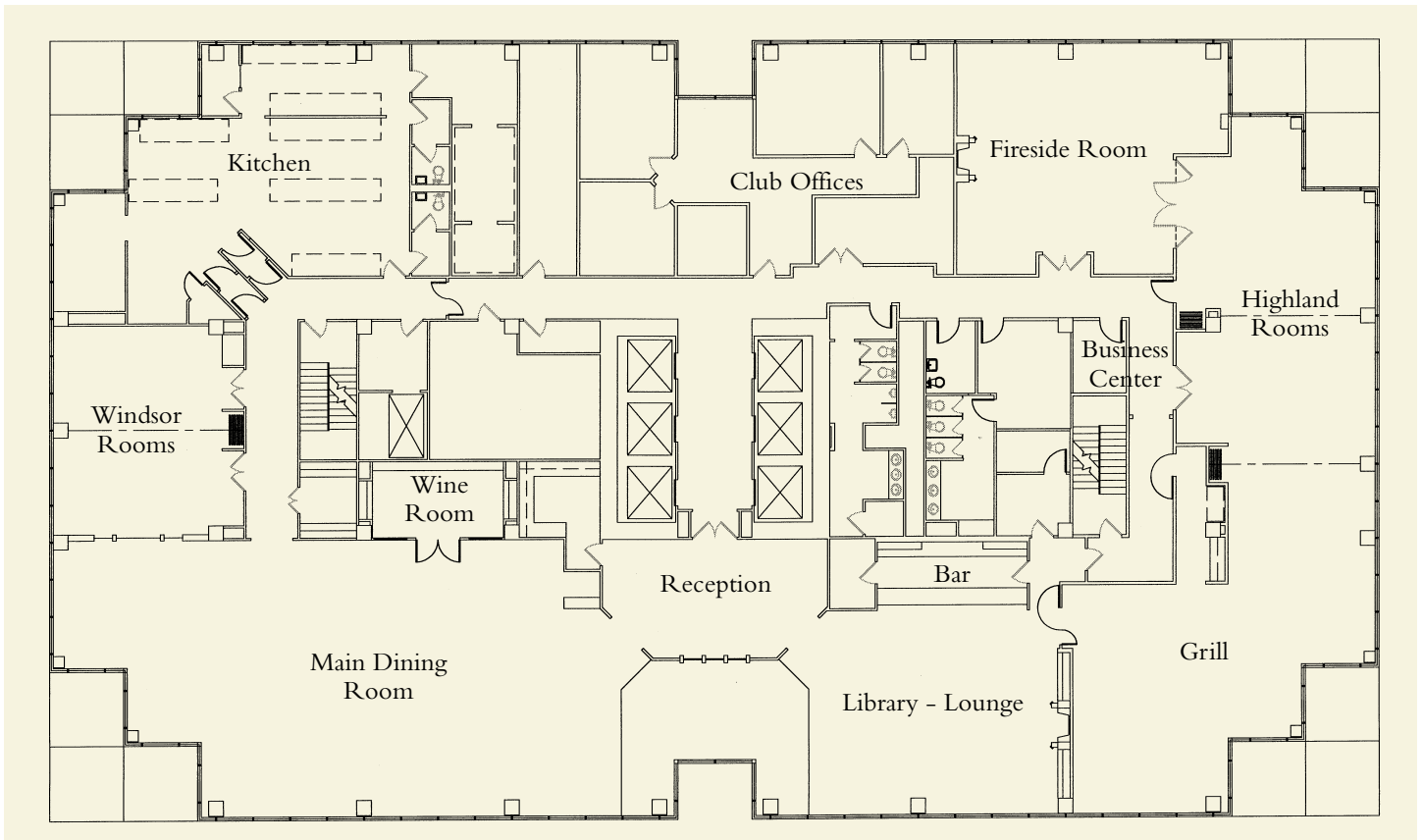
U-Shape	48
Classroom Style	100
Round Tables	350
Conference Style	200
Theater Style	225
Reception Style	500
Crescent Style	150

*Setups Dependent on Room Size and Availability*

### Equipment Rental Price

DVD Player	75
Easel	25
Flip Chart	25
Laptop	100
Lavaliere Microphone	60
LCD Projector	175
Cordless Microphone	40
Podium and Microphone	65
Podium Only	25
Projector Screen 60"x80"	40
Speakephone	60
Staging 8'x4'x15" - per piece	25
50" Flat Screen TV	150

Wi-Fi is available at no charge



# Receptions



\$40 MENU

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## **Butler Passed or Displayed**

*Select five*

Smoked Salmon on Crostini

Mini Deviled Eggs

Crabmeat Salad on Cucumber

Sweet Red Grape Lollipop with Crushed Pistachio and Goat Cheese

Fresh Mozzarella, Tomato and Basil Skewers

New England Crab Puffs

Poblano and Smoked Chicken Quesadillas

Mini Assorted Quiche

New Potato Cups with Applewood Smoked Bacon, Cheddar Cheese and Green Onions

Crispy Spring Rolls with Plum Chili Sauce

Chicken and Crushed Chili in Phyllo

Pecan Crusted Chicken Tenders

Bacon Wrapped Chicken Bites

## **Cold Displays**

*Select one*

### **Vegetable Bar**

Grilled or Raw Vegetable Medley with Assorted Breads and Crackers

Red Pepper Ranch Dipping Sauce

### **Artisanal Cheese Array**

Selections of Domestic and Imported Artisanal Cheeses with

Fresh Berries and Seasonal Fruits

Served with Crackers and Baguettes

### **Classic Caesar Salad Station**

Crispy Romaine with Club Made Croutons, Grated Parmesan Cheese and

Freshly Baked Garlic Bread

### **Garden Salad**

Build Your Own Salad with Crisp Field Greens and Toppings of Vine Ripe Tomatoes,

English Cucumbers, Julienned Jicama, Savory Croutons, Olives, Shredded Parmesan,

Garbanzo Beans and a Variety of Dressings

# Receptions

\$40 MENU

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## **Chef Stations**

*Select one*

### **Mac and Cheese**

Select Two: Smoked Gouda, American, or White Cheddar  
Toppings of: Tomatoes, Bacon Crumbles, Chopped Olives, English Peas, Roasted Peppers,  
Mushrooms, Artichokes, Green Onions and Truffle Oil

### **Pasta Bar**

Select Two: Fusilli, Bowtie or Tortellini Pasta  
Choice of Two Sauces: Parmesan Alfredo, Basil Pesto or Fresh Herb Marinara  
Toppings of: Mushrooms, Sautéed Spinach, Olives, Feta Cheese, Green and Yellow Bell Peppers,  
English Peas, Sun Dried Tomatoes, Capers, Broccoli and Fresh Parmesan Cheese

### **Mashed Potato Bar**

Select Two: Three Cheese Whipped Potatoes, Roasted Garlic or Mashed Sweet Potatoes  
Served in Martini Glasses  
Toppings of: Applewood Smoked Bacon, Butter, Sour Cream, Aged Cheddar Cheese and Green Onions

## **Carving Stations**

*Select one*

### **Roasted Sirloin Round of Beef**

Herb Rubbed and Slow Roasted Sirloin of Beef Served with Brioche Silver Dollar Rolls  
Condiments of Herb Mayonnaise, Horseradish and Whole Grain Mustard

### **Oven Roasted Pork Loin with Bourbon Glaze**

Center Cut Boneless Pork Loin Roasted to Perfection  
Served with Brioche Silver Dollar Rolls and Bourbon Sauce

### **Cajun or Herb Rubbed Turkey Breast**

Select one: Spice Rubbed Cajun or Savory Garlic Herb Breast of Turkey  
Served with Brioche Silver Dollar Rolls and  
Condiments of Herb Mayonnaise, Horseradish and Whole Grain Mustard

### **Beef Brisket with BBQ Sauce**

Slow Roasted, Molasses Rubbed Brisket of Beef  
Served with Brioche Silver Dollar Rolls and Savory Barbecue Sauce

### **Smoked Ham with Pineapple Chutney**

Juicy Natural Smokehouse Ham with Ginger Pineapple Chutney  
Served with Cheddar Buttermilk Biscuits

# Receptions



\$50 MENU

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## **Butler Passed or Displayed**

*Select five*

Mini Angus Beef Slider  
Ahi Tuna on Wonton with Light Wasabi  
Skewers of Grilled Sausage and Peppers  
Cheddar and Jalapeño Corn Fritters  
Artichoke Crisps with Goat Cheese  
Crab Bites Topped with Aioli  
Lobster Quiche  
Mini Chicken Wellingtons  
Crab and Mushroom Polenta Spoon  
Eggplant and Goat Cheese Tartlet  
Beef Carpaccio with Scallion Spoons  
Chicken and Crushed Chili in Phyllo  
Mushroom Pâté on Croustades  
Brie, Pear and Almond Purse  
Curried Chicken Skewers  
Mini Margherita Pizza  
Citrus Glazed Chicken or Beef Kabobs  
Seared Beef in Choux Pastry  
Shrimp Quesadillas  
Asparagus, Prosciutto and Parmesan in Phyllo

## **Cold Displays**

*Select one*

### **Vegetable Bar**

Grilled or Raw Vegetable Medley with Breads,  
Crackers and Red Pepper Ranch Dipping Sauce

### **Artisanal Cheese Array**

Selections of Domestic and Imported Artisanal Cheeses with  
Fresh Berries and Seasonal Fruits  
Served with Crackers and Baguettes

# Receptions

\$50 MENU

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## **Mediterranean Salad**

Romaine, Feta Cheese, Cherry Tomatoes, Kalamata Olives, Cucumbers,  
Bermuda Onions and Balsamic Vinaigrette

## **Antipasto Display**

Cured Meats of Salami, Prosciutto, Mortadella and Parma Ham  
Gherkin Pickles and Crackers

## **Chef Stations**

*Select one*

### **Mac and Cheese**

Select Two: Smoked Gouda, American, or White Cheddar  
Toppings of: Tomatoes, Bacon Crumbles, Chopped Olives, English Peas, Roasted Peppers,  
Mushrooms, Artichokes, Green Onions and Truffle Oil

### **Risotto Bar**

Select Two: Herb, Cheese or Saffron Risotto  
Toppings of: Scallions, Mushrooms, Tomatoes, Peppers and Applewood Smoked Bacon

### **Pasta Bar**

Select Two: Fusilli, Bowtie or Tortellini Pasta  
Choice of Two Sauces: Parmesan Alfredo, Basil Pesto or Fresh Herb Marinara  
Toppings of: Mushrooms, Sautéed Spinach, Olives, Feta Cheese, Green and Yellow Bell Peppers,  
English Peas, Sun Dried Tomatoes, Capers, Broccoli and Fresh Parmesan Cheese

### **Stir Fry Station**

Stir Fry Snap Peas, Bok Choy, Red and Green Peppers, Bean Sprouts, Bamboo Shoots  
White or Brown Rice, Sauces of Ginger, Soy or Teriyaki  
Select One: Chicken, Beef, Shrimp or Pork

### **Mini Taco Small Plates**

Chef Assembled Mini Soft Tacos  
Select Two: White Codfish, Pork Carnitas or Cilantro Shrimp  
Toppings of: Onions, Pico de Gallo, Lime,  
Shredded Lettuce, Salsa Verde, Cilantro and Sour Cream



# Receptions

\$50 MENU

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## Carving Stations

*Select one*

### **Roasted Petite Tenderloin of Beef**

Marinated and Served with Brioche Silver Dollar Rolls  
Condiments of Béarnaise Sauce, Herb Mayonnaise, Horseradish and Whole Grain Mustard

### **Slow Roasted Sirloin Round of Beef**

Herb Rubbed and Slow Roasted,  
Served with Brioche Silver Dollar Rolls  
Condiments of Herb Mayonnaise, Horseradish and Whole Grain Mustard

### **Oven Roasted Pork Loin with Bourbon Glaze**

Center Cut Boneless Pork Loin Roasted to Perfection  
Served with Brioche Silver Dollar Rolls and Bourbon Sauce

### **Cajun or Herb Rubbed Turkey Breast**

Select One: Spice Rubbed Cajun or Savory Garlic Herb Breast of Turkey  
Served with Brioche Silver Dollar Rolls  
Condiments of Herb Mayonnaise, Horseradish and Whole Grain Mustard

### **Leg of Lamb with Mint Jelly Sauce**

Rosemary, Cracked Black Pepper and Garlic Rubbed Boneless Leg of Lamb  
Served with Apple Mint Jelly and Rosemary Sauce

### **Smoked Ham with Pineapple Chutney**

Juicy Natural Smokehouse Ham with Ginger Pineapple Chutney  
Served with Cheddar Buttermilk Biscuits

### **Cedar Plank Salmon**

Filet of Atlantic Salmon Roasted with Shallots,  
Sea Salt and Dill on Cedar Plank with Yogurt Dill Sauce

### **Nova Scotia Smoked Salmon**

Naturally Cold Smoked Salmon Served with Mini Bagels  
Accompaniments of Capers, Sliced Red Onions and Cream Cheese, Diced Hard Boiled Eggs

# Receptions



\$60 MENU

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## Butler Passed or Displayed

*Select five*

Lobster Empanada	Brie, Duck and Cranberry Tartlet
Ahi Tuna Tartare in Cones	Seared Beef in Choux Pastry
Bacon Wrapped Quail	Coconut Fried Lobster Tail
Grilled Baby Lamb Chops	Lobster Bisque Shooters
Potato Cakes Topped with Tenderloin	Bacon Wrapped Diver Scallop
Crab Cakes with Red Pepper Remoulade	Cuban Pork Roll with Mustard Sauce
Beef Tenderloin Carpaccio Scallion Spoons	Shrimp Cocktail Shooters
Pâté on Croustade	Mini Beef Wellington

## Cold Displays

*Select one*

### Vegetable Bar

Grilled or Raw Vegetable Medley with Breads, Crackers and Red Pepper Ranch Dipping Sauce

### Artisanal Cheese Array

Selections of Domestic and Imported Artisanal Cheeses with Fresh Berries and Seasonal Fruits Served with Crackers and Baguettes

### Sushi Display

Assorted Sushi Selection Including California, Salmon and Spicy Tuna Rolls with Wasabi, Pickled Ginger and Soy Sauce

### Salmon Display

Cured and Smoked Salmon with Mini Crostini Bagels, Cream Cheese, Chives, Sliced Tomatoes, Hard Boiled Eggs and Bermuda Onions

### Antipasto Display

Cured Meats of Salami, Prosciutto, Mortadella and Parma Ham  
Gherkin Pickles and Crackers

### Mediterranean Display

Hummus, Eggplant Dip and Dolmas  
Served with Pita Bread Triangles and Tzatziki Sauce

# Receptions

\$60 MENU

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## **Chef Stations**

*Select one*

### **Mac and Cheese**

Select Two: Smoked Gouda, American, or White Cheddar  
Toppings of: Tomatoes, Bacon Crumbles, Chopped Olives, English Peas, Roasted Peppers,  
Mushrooms, Artichokes, Green Onions and Truffle Oil

### **Pasta Bar**

Select Two: Fusilli, Bowtie or Tortellini Pasta  
Choice of Two Sauces: Parmesan Alfredo, Basil Pesto or Fresh Herb Marinara  
Toppings of: Mushrooms, Sautéed Spinach, Olives, Feta Cheese, Green and Yellow Bell Peppers,  
English Peas, Sun Dried Tomatoes, Capers, Broccoli and Fresh Parmesan Cheese

### **Stir Fry Station**

Stir Fry Snap Peas, Bok Choy, Red and Green Peppers, Bean Sprouts, Bamboo Shoots,  
White or Brown Rice  
Sauces of Ginger, Soy or Teriyaki  
Select One: Chicken, Beef, Shrimp or Pork

### **Quesadillas Station**

Select One: Pork Carnitas, Shrimp, Beef Tenderloin or Chicken  
Prepared to Order with Spinach, Mushrooms, Cheddar Cheese, Monterey Jack Cheese,  
Red Bell Peppers, Tomatoes, Tomatillo Salsa and Sour Cream

### **Shrimp and Grits**

Succulent Gulf Coast Shrimp Sautéed Scampi Style  
Served over Parmesan Poblano Creamy Grits in Martini Glasses

### **Grilled Cheese Station**

Select Two: Swiss, American, Cheddar, Monterey Jack, Smoked Gouda or Provolone  
Select Two: Ham, Turkey, Roast Beef or Applewood Smoked Bacon  
Choice of Wheat, White, Rye or Sourdough Bread  
Served With Tomatoes, Caramelized Onions, Mushrooms, Pickles and Lettuce

### **Gourmet Burger Bar**

Select Two: Mini Angus Beef, Turkey or Vegetarian Burgers  
Toppings of Sautéed Onions, Bermuda Onions, Yellow and Red Tomatoes, Avocado  
Sautéed Mushrooms, Fresh Jalapeño, Swiss, Aged Cheddar, American, Bleu or Monterey Jack Cheese  
Condiments of Ketchup, Assorted Mustards and Mayonnaise

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# Receptions

\$60 MENU

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## Carving Stations

*Select one*

### **Tenderloin of Beef**

Marinated and Served with Brioche Silver Dollar Rolls

Condiments of: Béarnaise Sauce, Herb Mayonnaise, Horseradish and Whole Grain Mustard

### **Slow Roasted Sirloin Round of Beef**

Herb Rubbed and Slow Roasted

Served with Brioche Silver Dollar Rolls

Condiments of Herb Mayonnaise, Horseradish and Whole Grain Mustard

### **Oven Roasted Pork Loin with Bourbon Glaze**

Center Cut Boneless Pork Loin Roasted to Perfection

Served with Brioche Silver Dollar Rolls and Bourbon Sauce

### **Cajun or Herb Rubbed Turkey Breast**

Select One: Spice Rubbed Cajun or Savory Garlic Herb Breast of Turkey

Served with Brioche Silver Dollar Rolls

Condiments of Herb Mayonnaise, Horseradish and Whole Grain Mustard

### **Leg of Lamb with Mint Jelly Sauce**

Rosemary, Cracked Black Pepper and Garlic Rubbed Boneless Leg of Lamb

Served with Apple Mint Jelly and Rosemary Glaze

### **Cedar Plank Salmon**

Filet of Atlantic Salmon Roasted with Shallots,

Sea Salt and Dill on Cedar Plank with Yogurt Dill Sauce

# Bar



## Bar Packages By The Hour

2 Hour Package	Beer and Wine	23
	Call Bar	28
	Premium Bar	34
3 Hour Package	Beer and Wine	27
	Call Bar	33
	Premium Bar	37
4 Hour Package	Beer and Wine	30
	Call Bar	37
	Premium Bar	40
Consumption Bar	Call Brands	8
	Premium Brands	9
	House Wine Per Bottle	26
	Domestic Beer	4
	Imported Beer	5
	Champagne	29
	Sparkling Water	3
Soft Drinks	3	

### Call Bar Includes

Beer, Wine, Champagne  
Jack Daniels Black  
Wild Turkey  
J&B Scotch  
Dewar's Scotch  
Smirnoff Vodka  
Tito's Vodka  
Beefeater Gin  
Bombay Gin  
Bacardi Silver Rum  
Jose Cuervo Gold Tequila

### Premium Bar Includes

Beer, Wine, Champagne  
Crown Royal Bourbon  
Maker's Mark Bourbon  
Woodford Reserve  
Johnny Walker Red Scotch  
Chivas Scotch  
Absolut Vodka  
Stolichnaya Vodka  
Tanqueray Gin  
Bombay Sapphire Gin  
Myer's Dark Rum

### Beer, Wine & Champagne Includes

Budwiser  
Bud Light  
Miller Lite  
Coor's Light  
Heineken  
Amstel Light  
Shiner Bock  
Domaine St Vincent Brut Champagne  
Copper Ridge Chardonnay  
Copper Ridge Cabernet  
Grand Cru Pinot Noir

*Bar packages by the hour are priced 'per guest' and include assorted soft drinks,  
bar mixers including tonic, club soda, water and juices*

*Wine list available upon request*

# Preferred Vendors



## **Cakes**

Panini Bakery – (214) 363-1225  
Dallas Affaires- (214) 826-9409  
Frosted Art- (214) 760-8707  
Fancy Cakes By Lauren-(214) 828-9030  
The Cake Guys-(214) 219-2253  
Jackie Spratt Cakes (214) 205-3474

## **Florists**

Garden Gate-(214) 220-1272  
Steve Corcoran-(972) 248-3431  
The Wild Flower-(214) 821-1433  
Rusty Glen – (214) 219-2016  
A Stylish Soiree- (214) 862-2808

## **Photography**

Andrea Polito Photography-(214) 748-1888  
Randall Stewart Photography 972-517-2353  
Carpe Vita Photography- (817) 410-9975  
Thisbe Grace-(214) 749-4036  
Greg Blomberg Photography-(214) 549-0001  
Scott Hagar Photography-(214)749-4036

## **Videography**

Sonrise Video productions, Steve Allen-(817) 596-5683  
Hakim and Sons Films-(800) 713-8913

## **Disc Jockeys**

Party Time/Bill Cody-(214) 340-8000  
I-entertainment/Cameron Fox-(214) 808-4416  
Randall Stout-(817) 410-8399  
Monte Slaver-(214) 207-5956  
Ambiance Entertainment-Jaime Chavez-(214) 914-2306

## **Bands / Entertainment Companies**

Absolute Entertainment-(214) 871-9000  
Party Time Productions-(214) 340-8000  
Carol Marks Music-(972) 231-4091  
Emerald City Band-(972) 416-2019  
The Special Edition Band- (972) 480-0356  
My Dallas Gigs, Eddie Parker – (214) 954-7520  
Dallas Unlimited Molly Grogan-(214) 328-8914  
Inside Out Band-(214) 534-5800

# Preferred Vendors

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## **Musicians and Pianists**

Don Ambrose Pianist and Jazz trio-(972) 393-7620  
Larry Petty-(214) 328-2523  
Cindy Horstman Harpist-(214) 207-9494  
Nick DiGenerro Guitarist - (972) 392-8692  
Judy Moore-Pianist-(214) 363-9890

## **Hotels**

Hilton Dallas Park Cities-(214) 368-0400  
Hotel Crescent Court-(214) 871-3200  
Warwick Melrose Hotel-(214) 521-5151  
Rosewood Mansion on Turtle Creek-(214) 521-5151  
Hotel Palomar-(214) 520-7969

## **Event Rentals**

Ducky Bob's-(972) 381-8000  
BBJ Specialty Linens-(214) 651-9020  
Shag Carpet Dallas-(214)-742-5252  
Dallas Tent and Event Rental-(972) 602-3303

## **Event Lighting**

Absolute Entertainment-(214) 871-9900  
Beyond L.D.-(972) 458-7569

## **Calligraphy and Invitations**

Needle in a Haystack-(214) 528-2850  
Paperie and Co.-(972) 414-3700  
Paper Affair-(214) 654-9545

## **Transportation**

Park Cities Limousine-(214) 824-0011  
Blue Diamond Limousines of Texas-(972) 870-5413  
Exec Transportation Corp/Bennie Hudgins 214-691-1166 or  
888-691-1155