

THE SOUTHERN CROSS

1800 Dowdy Ferry Road * Dallas, TX 75217 * (214)398-3400

WEDDING CEREMONIES



Ceremonies at The Southern Cross are generally held at 7:00 p.m. unless other arrangements are made. The ceremony occupies a one hour time frame, with a one hour rehearsal during the week prior to the wedding.

Traditional - Ballroom can be divided by pipe and drape, with ceremony on one side and reception on the other. Set-up includes stage flanked by two enormous faux stone columns decorated with live plants and silk greenery. Chairs facing stage are arranged with center aisle, with every other row marked by white tulle bow. Cost for ceremony is \$800.00 when a reception is booked. Ceremonies/Receptions are not available during May, June, September, October and December for groups under 500.

Wedding receptions begin immediately following the ceremony (if both are booked), and the duration is for three to four hours. Several wedding reception packages are available.

STANDARD RECEPTION

Décor – Our most economical package features round tables covered in white linens with an overlay in one of six popular colors (pink, lilac, black, gold, silver or baby blue). Centerpieces will be provided by the Client. Gift, Cake, and Head Tables are also covered in white linen and skirted. Buffet-style meal is served on disposable plates with plastic cutlery. Prices do not include decorations or wedding cake—both can be provided at an additional charge.

STANDARD MENU

Smoked Beef, Chicken Breast and Sausage

Creamy Coleslaw

Southern Potato Salad

BBQ Beans

Sliced Onions, Dill Pickles and Jalapeno Peppers

Cheddar Cheese Biscuits

Coffee and Iced Tea

The Cost of our Standard Reception is as follows (Prices are per person, plus tax, and inclusive of gratuity):

200-250 guests	19.95 per person = \$3990.00 TO \$4987.50, plus tax
251-299 guests	18.95 per person = \$4756.45 to \$5666.05, plus tax
300-400 guests	16.95 per person = \$5085.00 to \$6780.00, plus tax
401 & up	15.95 per person = \$6395.95, plus tax and up

NOTE: The Southern Cross will allow the Client to bring his/her own decorator or decorations during our normal business hours. (Additional charges will apply after hours or prior to 3:00 p.m. on the day of the Event) Due to insurance restrictions, we cannot allow anyone to utilize a ladder or other such equipment. Décor items must be cleared with management of The Southern Cross prior to the Event. Any outside vendors brought in by the Client (Bakeries, Bands, DJ's, etc.) are required to furnish all necessary equipment in conjunction with their particular service or product; that is, the person bringing the Cake should provide plates, forks, servers and napkins. Bands and DJ's should bring extension cords and any other extra equipment required to provide their service.

DINNER BUFFETS

Tables are covered in white linen, and service is on china. All buffets and reception style menu packages include skirted buffet, cake, gift and head tables.

TEX-MEX

Grilled Chicken Fajitas
Spicy Beef Fajitas
Grilled Onions, Bell Peppers
Served with Flour Tortillas and Grated Cheese
Sour Cream, Pico de Gallo
Guacamole

Crisp Tortilla Chips
Salsa

Spanish Rice
Refried Beans

Iced Tea

Freshly Brewed Coffee

TRADITIONAL

Dinner Salad with Cherry Tomatoes
Assorted Salad Dressings

Chicken Fried Steak
Chicken Fried Chicken

Southern Cross Ranch Potatoes
Seasoned Green Beans
Whole Kernel Corn

Cheddar Cheese Biscuits

Iced Tea

Freshly Brewed Coffee

CLASSIC MENU

Green Garden Salad
Assorted Dressings

Smoked Tenderloin of Pork
Grilled Chicken Breast

Scalloped Potatoes
Green Beans Almondine

Cheddar Cheese Biscuits

Iced Tea and Coffee

SOUTH SEAS

Tossed Green Salad
Raspberry Vinaigrette and Assorted Dressings

Kahlua Beef Brisket
Grilled Teriyaki Chicken

Grilled Seasonal Vegetable Medley
Confetti Rice

Cheddar Cheese Biscuits

Iced Tea and Coffee

DINNER BUFFET PRICING

200-250 guests - \$22.95 per person - \$4590.00 to \$5737.50, plus tax
251-299 guests - \$20.95 per person - \$5258.45 to \$6264.05, plus tax
300-400 guests - \$19.95 per person - \$5985.00 to \$7980.00, plus tax
401 guests & up - \$17.95 per person - \$7197.95, plus tax and up

STANDARD, DELUXE, ULTRA and PREMIERE HORS D'OEUVRES RECEPTION

All Reception Hors d'Oeuvres packages consist of silver serviceware, china, white linen covered tables for guests, and Head, Cake, Gift and Banquet Tables skirted with white linen. Centerpieces consisting of white taper candles under hurricane globes on a mirror tile cast a soft glow throughout the Ballroom.

STANDARD HORS D'OEUVRES RECEPTION MENU

*Classic presentation of Seasonal Fruit,
Domestic Cheeses, consisting of Swiss, Cheddar, Pepper Jack
Vegetable Crudite
including Broccoli, Baby Carrots, Celery, Cauliflower, Green Olives, etc.
Bleu Cheese and Ranch Herb Dips
Baguettes, Specialty Wafers and Crackers*

*Salad
(Choose One)*

*Garden Green Salad of Iceberg Lettuce
Spring Mix of Field Greens
Assorted Dressings
Classic Caesar Salad
Potato Salad
Pasta Salad*

*Pasta Bar
Beef, Cheese or Spinach Ravioli, Tortellini, Penne or Farfalle (Choose One)
Alfredo, Basil Pesto or Marinara Sauces (Choose Two)*

Or

*Mashed Potato Bar
Hand Mashed Potatoes, Sour Cream, Grated Cheddar Cheese, Broccoli Florettes, Chives, Bacon Bits, Ranch Dressing*

Iced Tea, Coffee

The Cost of our Standard Hors D'oeuvre Reception is as follows (Prices are per person, plus tax, and inclusive of gratuity):

<i>200-250 guests</i>	<i>19.95 per person</i>
<i>251-299 guests</i>	<i>18.95 per person</i>
<i>300-400 guests</i>	<i>16.95 per person</i>
<i>401 & up</i>	<i>15.95 per person</i>



DELUXE HORS D'OEUVRES RECEPTION MENU

*Classic presentation of Seasonal Fruit,
Domestic Cheeses, consisting of Swiss, Cheddar, Pepper Jack
Vegetable Crudite
including Broccoli, Baby Carrots, Celery, Cauliflower, Green Olives, etc.
Bleu Cheese and Ranch Herb Dips
Baguettes, Specialty Wafers and Crackers*

*Salad
(Choose One)*

*Garden Green Salad of Iceberg Lettuce
Spring Mix of Field Greens
Assorted Dressings
Classic Caesar Salad
Potato Salad
Pasta Salad*

***COLD HORS D'OEUVRES or HOT HORS D'OEUVRES
(Choose Two)***

*Pasta Bar
Beef, Cheese or Spinach Ravioli, Tortellini, Penne or Farfalle (Choose One)
Alfredo, Basil Pesto or Marinara Sauces (Choose Two)*

Or

*Mashed Potato Bar
Hand Mashed Potatoes, Sour Cream, Grated Cheddar Cheese, Broccoli Florettes, Chives, Bacon Bits, Ranch Dressing*

Coffee and Iced Tea

The Cost of our Deluxe Reception is as follows (Prices are per person, plus tax, and inclusive of gratuity):

<i>200-250 guests</i>	<i>\$ 24.95 per person</i>
<i>251-299 guests</i>	<i>23.95 per person</i>
<i>300-400 guests</i>	<i>20.95 per person</i>
<i>401 & up</i>	<i>19.95 per person</i>



ULTRA HORS D'OEUVRES RECEPTION MENU

*Classic presentation of Seasonal Fruit,
Domestic Cheeses, consisting of Swiss, Cheddar, Pepper Jack
Vegetable Crudite
including Broccoli, Baby Carrots, Celery, Cauliflower, Green Olives, etc.
Bleu Cheese and Ranch Herb Dips
Baguettes, Specialty Wafers and Crackers*

*Salad
(Choose One)*

*Garden Green Salad of Iceberg Lettuce
Spring Mix of Field Greens
Assorted Dressings
Classic Caesar Salad
Potato Salad
Pasta Salad*

***COLD HORS D'OEUVRES or HOT HORS D'OEUVRES
(Choose Three)***

*Pasta Bar
Beef, Cheese or Spinach Ravioli, Tortellini, Penne or Farfalle(Choose One)
Alfredo, Basil Pesto or Marinara Sauces (Choose Two)*

Or

*Mashed Potato Bar
Hand Mashed Potatoes, Sour Cream, Grated Cheddar Cheese, Broccoli Florettes, Chives, Bacon Bits, Ranch Dressing*

Coffee and Iced Tea

The Cost of our Ultra Reception is as follows (Prices are per person, plus tax, and inclusive of gratuity):

<i>200-250 guests</i>	<i>\$ 26.95 per person</i>
<i>251-299 guests</i>	<i>24.95 per person</i>
<i>300-400 guests</i>	<i>22.95 per person</i>
<i>401 & up</i>	<i>20.95 per person</i>



PREMIER MENU

*Classic presentation of Seasonal Fruit,
Domestic Cheeses, consisting of Swiss, Cheddar, Pepper Jack*

*Vegetable Crudite
including Broccoli, Baby Carrots, Celery, Cauliflower, Green Olives, etc.
Bleu Cheese and Ranch Herb Dips
Baguettes, Specialty Wafers and Crackers*

*Salad(Choose One)
Garden Green Salad of Iceberg Lettuce
Spring Mix of Field Greens
Assorted Dressings
Classic Caesar Salad
Potato Salad
Pasta Salad*

*COLD HORS D'OEUVRES or HOT HORS D'OEUVRES
(Choose Three)*

*PASTA STATION
Bow Tie and Penne Pasta
Marinara and Creamy Alfredo Sauces
Grated Romano and Parmesan Cheeses*

*CARVING STATION (Choose One)
Pork Tenderloin
Smoked Turkey Breast
Glazed Honey Ham
Miniature Deli Rolls
Served with Tangy Hot Mustard, Cranberry or Mango Chutney
Horseradish Cream Sauce*

Coffee and Iced Tea

The Cost of our Premier Reception is as follows (Prices are per person, plus tax, and inclusive of gratuity):

<i>200-250 guests</i>	<i>\$ 32.95 per person</i>
<i>251-299 guests</i>	<i>28.95 per person</i>
<i>300-400 guests</i>	<i>24.95 per person</i>
<i>401 & up</i>	<i>22.95 per person</i>



HORS D'OEUVRES SELECTIONS

COLD HORS D'OEUVRES

Spiral Roll-Ups (Ham and Swiss, Genoa Salami and Jack, and White Turkey and Monterrey Jack)
Chile Con Queso with Yellow Corn Tortilla Chips
Guacamole, Pico de Gallo and Picante Salsa with Yellow Corn Tortilla Chips
Assorted Finger Sandwich Quarters(Pimento Cheese, Ham, Turkey, Pastrami, Roast Beef, Corned Beef)
Tomato, Mozzarella with Olive Oil
Assorted Brouchetta
Pasta Salad
Potato Salad
Creamy Cole Slaw

HOT HORS D'OEUVRES

Miniature Quiches (French and Florentine)
Miniature Meatballs (Burgundy, BBQ or Marinara Sauce)
Chicken Strips with Dipping Sauces
Fillos (Puff Pastry with Vegetables, Meat or Cheeses)
Miniature Egg Rolls

Beef or Chicken Quesadillas
Hawaiian or Teriyaki Chicken Skewers
Buffalo Style Chicken Wings
Jalapeno Poppers
Crab Stuffed Mushroom Caps



OPTIONS

(Subject to Availability)

DÉCOR

CAROUSEL

Our round stage can be set up to resemble a magical Carousel framed by four large faux stone columns adorned with greenery. From the ceiling, swatches of white tulle accented with twinkle lights will cascade downward encircling each of the four columns.

\$675.00



LOVE BIRDS

A lovely white wrought iron bird cage will be adorned with greenery and florals in the bride's chosen colors and will hold two live white doves.

\$ 100.00

FLORALS

We can arrange for corsages, bouquets, and fresh florals for your event. Prices vary depending upon selection.

ENTERTAINMENT



DISC JOCKEY(4 Hours) – Our DJ will play tunes to get your guests on their feet, as well as make announcements as needed.

\$500.00

BANDS –\$500 - \$5000 (Ask for specific quote)

HARPIST (2 Hours) – The romantic strains of the Harp will truly make yours an occasion to remember!

\$375.00

GUITARIST (2 Hours)- From classical selections during your ceremony, to background dinner music, our guitarist is sure to entertain. (Ask about our guitarist who can double as your DJ.)



\$250.00

STRING QUARTET (2 Hour Minimum) – The melodious beauty of violin, viola, cello and bass is sure to mesmerize your guests.

\$400/hr

PIANIST OR KEYBOARD PLAYER (2 Hours) – This talented artist can take you from ceremony to reception, as his fingers dance across the keys.

\$375.00



BAR SERVICE

<u>*Cash Bar:</u>	
<i>Call Brands</i>	<i>\$4.00/each</i>
<i>Premium Brands</i>	<i>\$4.75/each</i>
<i>Super Premium Brands</i>	<i>\$5.75/each</i>
<i>Imported Beer</i>	<i>\$3.75/each</i>
<i>House Wine</i>	<i>\$4.00/each</i>
<i>Domestic Beer</i>	<i>\$3.00/each</i>
<i>Fine Cordials</i>	<i>\$5.00/each</i>
<i>Non-Alcohol Beer</i>	<i>\$3.00/each</i>
<i>Soft Drinks/Juice</i>	<i>\$2.00/each</i>

<u>Host Bar:</u>	
<i>Call Brands</i>	<i>\$3.75+/each</i>
<i>Premium Brands</i>	<i>\$4.50+/each</i>
<i>Super Premium Brands</i>	<i>\$5.50+/each</i>
<i>Imported Beer</i>	<i>\$3.50+/each</i>
<i>House Wine</i>	<i>\$3.25+/each</i>
<i>Domestic Beer</i>	<i>\$2.75+/each</i>
<i>Fine Cordials</i>	<i>\$4.75+/each</i>
<i>Non-Alcohol Beer</i>	<i>\$3.25++/each</i>
<i>Soft Drinks/Juice</i>	<i>\$1.50++/each</i>

Specialty Beverages:

<i>House Wine</i>	<i>\$22.00/bottle</i>
<i>House Champagne</i>	<i>\$22.00/bottle</i>
<i>Keg of Imported Beer</i>	<i>\$190.00/keg</i>
<i>Keg of Domestic Beer</i>	<i>\$175.00/keg</i>
<i>Frozen Margaritas (approx. 80 servings)</i>	<i>\$200.00/batch</i>

BEVERAGE PACKAGES **Minimum of 40 Guests**

Package #1

Call Brand Liquors, House Wine
Imported Beer, Domestic Beer
Assorted Soft Drinks and Juices

Two Hours @\$15.00+/per person
Three Hours @\$19.00+/per person
Four Hours @ \$23.00+/per person

Package #2

Imported Beer, Domestic Beer
House Wine, House Champagne
Assorted Soft Drinks and Juices

Two Hours @\$12.00+/per person
Three Hours @\$15.00+/per person
Four Hours @ 17.00+/per person

*The above packages offer unlimited quantities of the listed items for the number of hours specified.
The amount charged is based on the guarantee or the number of guests in attendance,
whichever is greater.*

*+ Host Bar and Beverage Package prices are subject to a 15% Service Fee.
Cash Bar Prices are inclusive of Service Fees.*

NOTE: Additional fees apply for Bartenders (one per 100 guests) at \$80.00 each for a five-hour Event and Security Officers (one per 150 guests) at \$30.00 per hour.

**Cash Bars are subject to a \$75.00 set-up fee to cover the cost of a cashier. Because The Southern Cross is a Private Club in a "dry" area, anyone wishing to consume alcohol must purchase a temporary membership card at a cost of \$3.00, which also allows him/her to purchase alcohol for up to three additional guests (family or friends). NO ALCOHOL MAY BE BROUGHT ONTO OR LEAVE THE PROPERTY.*

