

## **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 &amp; 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 &amp; 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 &amp; 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 &amp; 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**

<b><u>*Cash Bar:</u></b>		<b><u>Host Bar:</u></b>	
Call Brands	\$4.00/each	Call Brands	\$3.75+/each
Premium Brands	\$4.75/each	Premium Brands	\$4.50+/each
Super Premium Brands	\$5.75/each	Super Premium Brands	\$5.50+/each
Imported Beer	\$3.75/each	Imported Beer	\$3.50+/each
House Wine	\$4.00/each	House Wine	\$3.25+/each
Domestic Beer	\$3.00/each	Domestic Beer	\$2.75+/each
Fine Cordials	\$5.00/each	Fine Cordials	\$4.75+/each
Non-Alcohol Beer	\$3.00/each	Non-Alcohol Beer	\$3.25++/each
Soft Drinks/Juice	\$2.00/each	Soft Drinks/Juice	\$1.50++/each

**Specialty Beverages:**

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

**BEVERAGE PACKAGES**

*Minimum of 40 Guests*

<b>Package #1</b>	<b>Package #2</b>
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	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.*

