



W E D D I N G S



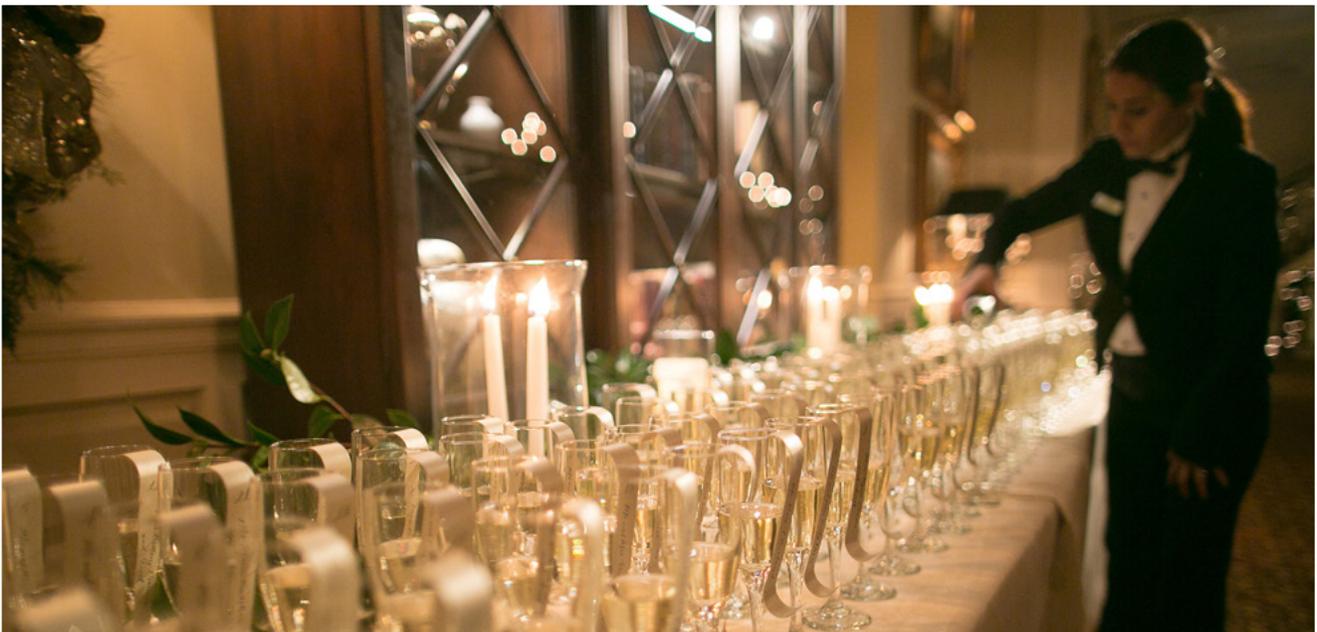
Est. 1936

AT YOUR SERVICE!

Thank you for considering Colonial Country Club for your wedding reception! Each member of our Colonial staff is dedicated to providing you with an exceptional dining and social experience, with the finest in food and service.

We would consider it an honor to serve you and your guests, and we look forward to working with you to ensure every detail is executed perfectly. We hope the enclosed information will be of assistance to you during the planning process. For custom packages and additional information regarding availability, please contact the Catering Office at 817.927.4204.

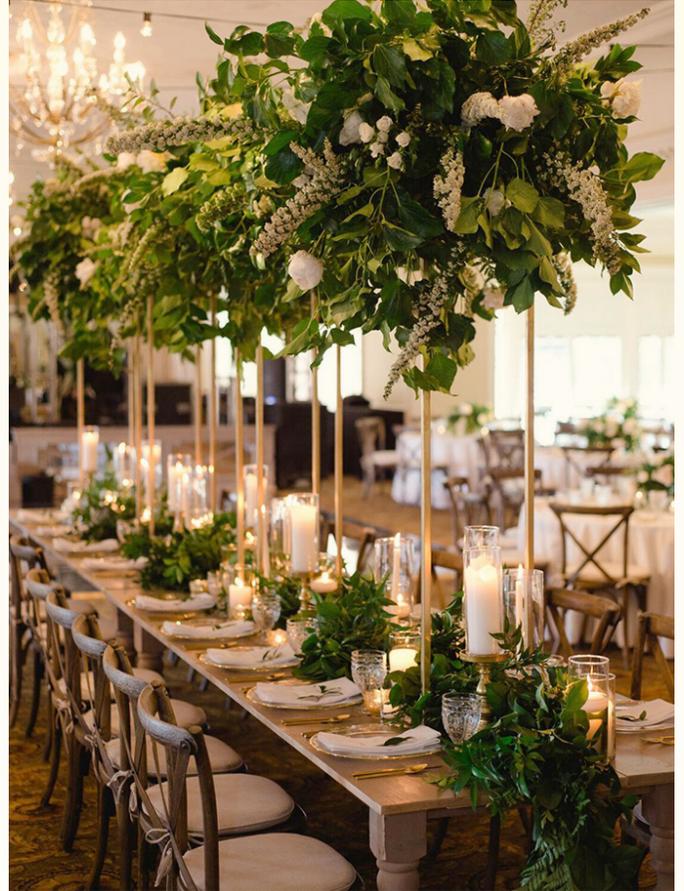
3735 Country Club Circle | Fort Worth, Texas 76109 | 817.927.4200 | www.colonialfw.com
Instagram: ColonialFWevents



Photos courtesy of: Crystal Williamson, Steve Wrubel, Sara Donaldson, Jennifer Wilson, Rachel Elaine, John Cain, Allen Tsai, Elisabeth Carol, Anna Smith and Geno Loro



CLASSIC | TRADITIONAL | MEMORABLE | PERFECTION





COLONIAL QUALITY | COLONIAL SERVICE | COLONIAL STYLE



COLONIAL COUNTRY CLUB CATERING

Colonial quality. Colonial service. Colonial style.

In Fort Worth, there's nothing quite like the Colonial experience. There are decades of history and tradition, and a mystique that puts Colonial in a class by itself.

The famous Colonial-style clubhouse boasts a variety of private dining rooms in varying sizes that are available to host all wedding-related events; engagement parties, showers, rehearsal dinners and wedding receptions.

An invitation to Colonial is coveted, and now you can treat your wedding guests to an unforgettable experience, Colonial style!

Wedding Packages Include:

- Four Hour Rental of the Southwing
- Tray Passed Wine and Champagne as Guests Arrive
- Cake Cutting Service
- Personal Attendant for Bride and Groom
- Colonial Tables and Chairs
- 120" Round Nova Linens in your choice of Champagne, Chocolate Brown or Black
- Black or Ivory Linen Napkins
- Colonial China, Glassware and Flatware
- Three Votive Candles per table (white tea lights)
- Gift Table, Cake Tables and Guest Book Table with Nova Linens
- Wood Dance Floor
- Black Staging for Band or 8' Table for DJ Draped in Black Linen
- Cake Knife and Server
- Toasting Flutes
- Table & Floor Easels for Engagement and Bridal Portraits
- Valet Parking



BUTLER PASSED HORS D'OEUVRES

Select three hors d'oeuvres to be passed during your cocktail hour

Chilled Selections

Watermelon Feta Bite

Tajin, Feta, Basil Chiffonade

Avocado Toast

Avocado Mousse, Queso Fresco,
Mango Pico de Gallo, Brioche

Mozzarella, Tomato & Basil Bruschetta

Balsamic Reduction, Lemon Olive Oil, Crostini

Mini Pimento Cheese Biscuit

Buttermilk Biscuit, TX Cheddar, Bacon

Antipasti Skewer

Marinated Artichoke, Olive, Tortellini, Cured
Meats and Tomatoes

Crispy Phyllo Cups

Whipped Goat Cheese, Honey and Pistachios

Roasted Chicken & TX Pecan 'Salad'

Celery, Onion & Red Grape on Raisin Toast

Steak Crostini

Bacon Jam, Whipped Blue Cheese

Upgraded Chilled Hors d'oeuvres

Add an additional \$2 for each hors d'oeuvre

Crab Cocktail

Snow Crab Claw, Lemon Horseradish Dijonaise

Sesame Ahi Tuna Tartare

Poke Sauce, Sriracha Mayo, Wonton Cone

Domestic Caviar on Blinis

Crème Fraiche, Chives

Blackened Shrimp Cucumber Wheel

Citrus Cream Cheese

Hot Selections

Boursin Mushroom Caps

Herbed French Cream Cheese,
Cremini Mushroom

Tortilla Soup Shooter

Monterrey Jack Quesadilla

Chicken Saltimbocca Bite

Sage, Proscuitto, Lemon Caper Sauce

Cocktail Beef Wellington

Roasted Garlic Tarragon Aioli

Fried Chicken & Waffle Skewer

Peppercorn Maple

Brisket Mini Taco

Cheddar, Pico, Chipotle BBQ Sauce

Vegetable Spring Roll

Sweet Chili Sauce

Bacon Wrapped Shrimp

Jalapeno Jelly

Upgraded Hot Hors d'oeuvres

Add an additional \$2 for each hors d'oeuvre

Lamb Lollipop New Zealand Lamb Medallions with Pesto Sauce

Bacon Wrapped Scallop with Maple Glaze

Crab Cake Bites with Remoulade Sauce



PLATED DINNER

Cocktail Hour

Tray passed wine and champagne
Your choice of three butler passed hors d'oeuvres

Choice of Salad

Little Gem Wedge

Sweet Gem Lettuce, Wild Wonder
Tomatoes, Shaved Red Onion,
Bacon Crumbles
Blue Cheese Dressing

Strawberry Bibb Salad

Texas Bibb Lettuce, Brie Cheese,
Strawberries, Candied Pecans,
Champagne Vinaigrette

Honey Spinach Salad

Baby Spinach, Radicchio, Frisee, Feta
Cheese, Toasted Almonds, Dried
Apricots, Dried Cherries, Lemon
Honey Vinaigrette

Choice of Entrée

Cranberry Almond Crusted Chicken Breast

Champagne Beurre Blanc \$105

Frenched Chicken Breast

Mushroom and Sherry Au Jus \$107

King Salmon Oscar

Lump Crabmeat, Béarnaise Sauce \$117

Pan-Seared Seabass

Blood Orange Butter Sauce \$129

6 oz Filet Mignon

Bordelaise Sauce \$123

Blackened Filet Mignon & Sautéed Shrimp

Lafayette Lobster Sauce \$132

Filet Mignon & Prosciutto Wrapped Chicken

Traditional Filet with Bordelaise Sauce, Chicken Breast
stuffed with Boursin Cheese & Sun-dried Tomatoes,
Arugula Pesto Cream Sauce \$132

Filet Mignon & Maple Glazed Scallops

TX Whiskey Cream Sauce \$130

Choice of Side

Select one of the following:

Boursin Whipped Potatoes

Three Cheese Potato Au Gratin

Roasted Garlic & Herb Marble Potatoes

Toasted Orzo & Herb Pilaf

Mushroom Risotto with Pecorino Cheese

Sweet Potato Souffle



Choice of Vegetable

Select one of the following:

Brussels Sprouts, Caramelized Onions & Bacon

Haricot Verts & Roasted Pearl Onions

Roasted Asparagus, Herb Butter

Sugar Snap Peas & Confetti Peppers

Broccoli Almondine

Brown Sugar Glazed Carrots

Baby Beets & Zucchini, Brown Butter Sauce

Seasonal Roasted Vegetables

Served with Dinner Rolls and Butter

Beverages

Four hours of unlimited drinks

House Liquor

House Wine and Champagne

Domestic and Premium Beer

Soft Drinks, Iced Tea and Water

Regular and Decaffeinated Lavazza Coffee

Enhance your Package with one of these Appetizers

Colonial Crab Cake

Saffron Aioli & Mustard Slaw

Add \$15 per person

Shrimp Cocktail

Three Jumbo Shrimp

Traditional Cocktail Sauce

Add \$12 per person

Upgrade Your Bar Package

Premium Brand Liquors

Ketel One Vodka, Absolut Elyx Vodka, Belvedere Organic Lemon Basil Vodka, Maker's Mark Bourbon, TX Whiskey, Blackland Rye Whiskey, Woodford Reserve Bourbon, Hendrick's Gin, Mount Gay Eclipse Rum, Socorro Blanco Tequila, Herradura Reposado Tequila, Highland 12 Scotch

Add \$10 per person



SAPPHIRE PACKAGE

Cocktail Hour

Tray passed wine and champagne
Your choice of three butler passed hors d'oeuvres

Grand Display Table

Local and Imported Cheeses

Texas Goat Cheese, Maytag Blue Cheese, Dill Havarti, Sharp Cheddar,
Spanish Manchego, Boursin and Brie
Crackers, House-made Lavash and Crostini

Charcuterie

Prosciutto di Parma, Soppressata, Spanish Chorizo,
Genoa Salami, Hot Coppa

Caprese Salad

Local Heirloom Tomatoes, Fresh Mozzarella, Basil,
Extra Virgin Olive Oil, Balsamic Reduction

Tossed TX Caesar Salad

Wichita Falls Baby Romaine, TX Aged Cheddar Cheese,
Grated Parmesan, Tortilla Strips, Classic Caesar Dressing

Honey Spinach Salad

Radicchio & Frisee, Feta Cheese, Toasted Almonds,
Dried Apricots, Dried Cherries, Lemon Honey Vinaigrette



Entrées

Select two of the following:

Sliced Prime Rib

Au Jus, Creamy Horseradish

Sliced Smoked Brisket

Sriracha BBQ Sauce

Sliced Herb Roasted Turkey Breast

Sage Demi-Glace

Sliced Roasted Pit Ham

Brown Sugar Glaze

Grilled Chicken

Artichoke & Balsamic Tomato Sauce

Pecan Crusted Salmon

Creamy Agave & Dijon Sauce

Cranberry Almond Crusted Chicken

Champagne Beurre Blanc

Roasted Pork Loin

Dijon Honey Sauce

Served with Dinner Rolls and Butter

Sides

Select three of the following:

Brussels Sprouts, Caramelized Onions & Bacon

Haricot Verts & Roasted Pearl Onions

Roasted Asparagus, Herb Butter

Sugar Snap Peas & Confetti Peppers

Boursin Whipped Potatoes

Roasted Garlic & Herb Marble Potatoes

Mushroom Risotto with Pecorino Cheese

Broccolini Almondine

Brown Sugar Glazed Carrots

Baby Beets & Zucchini, Brown Butter Sauce

Seasonal Roasted Vegetables

Three Cheese Potato Au Gratin

Toasted Orzo & Herb Pilaf

Sweet Potato Souffle

Beverages

Four hours of unlimited drinks

House Liquor

Domestic and Premium Beer

House Wine and Champagne

Soft Drinks, Iced Tea, Lazazza Coffee & Water

\$140.00 PER PERSON



RUBY PACKAGE

Cocktail Hour

Tray passed wine and champagne
Your choice of three butler passed hors d'oeuvres

Grand Display Table

Domestic and Imported Cheeses

Texas Goat Cheese, Maytag Blue Cheese, Dill Havarti, Sharp Cheddar,
Spanish Manchego, Boursin and Brie
Crackers, House-made Lavash and Crostini

Charcuterie

Prosciutto di Parma, Soppressata, Spanish Chorizo,
Genoa Salami, Hot Coppa, Bresaola

Fresh Fruit & Berries

Assorted Melons, Pineapple, Berries, Fruits of the Season, Grapes, Honey Poppy Seed Dressing

Field Green Salad

Baby Heirloom Tomatoes, Cucumbers, Shredded Carrots, Red Onions, Croutons
Ranch, Roasted Tomato Vinaigrette, Honey Balsamic Dressing

Tossed TX Caesar Salad

Wichita Falls Baby Romaine, TX Aged Cheddar Cheese, Grated Parmesan,
Tortilla Strips, Classic Caesar Dressing

Honey Spinach Salad

Radicchio & Frisee, Feta Cheese, Toasted Almonds, Dried Apricots,
Dried Cherries, Lemon Honey Vinaigrette



Entreés

Select three of the following:

Pecan Crusted Chicken Breast
Creamy Agave & Maple Dijon Sauce

Short Rib Beef Bourguignon
Mushrooms, Pearl Onions, Baby Carrots

Creole Shrimp Scampi and Grits

Blackened Salmon
Old Bay Butter

Chef Carved Prime Rib
Au Jus, Creamy Horseradish

Chef Carved Beef Tenderloin (Add'l \$5)
Bordelaise Sauce, Creamy Horseradish

Pan Seared Scallops (Add'l \$5)
Roasted Red Pepper Cream Sauce

Served with Dinner Rolls and Butter

Sides

Select three of the following:

Boursin Whipped Potatoes
Roasted Garlic & Herb Marble Potatoes
Mushroom Risotto with Pecorino Cheese
Brussels Sprouts, Caramelized Onions & Bacon
Haricot Verts & Roasted Pearl Onions
Roasted Asparagus, Herb Butter
Sugar Snap Peas & Confetti Peppers

Three Cheese Potato Au Gratin
Toasted Orzo & Herb Pilaf
Sweet Potato Souffle
Broccolini Almondine
Brown Sugar Glazed Carrots
Baby Beets & Zucchini, Brown Butter Sauce
Seasonal Roasted Vegetables

Beverages

Four hours of unlimited drinks

House Liquor
Domestic and Premium Beer

House Wine and Champagne
Soft Drinks, Iced Tea, Coffee & Water

\$160.00 PER PERSON



DIAMOND PACKAGE

Cocktail Hour

Tray passed wine and champagne
Your choice of three butler passed hors d'oeuvres

Grand Display Table

Domestic and Imported Cheeses

Texas Goat Cheese, Maytag Blue Cheese, Dill Havarti, Sharp Cheddar,
Spanish Manchego, Boursin and Brie
Crackers, House-made Lavash and Crostini

Antipasto

Prosciutto di Parma, Soppressata, Spanish Chorizo, Genoa Salami, Hot Coppa, Bresaola, Marinated Mushrooms,
Onions, Roasted Tomatoes, Stuffed Olives, Artichoke & Sweet Peppers, Roasted Asparagus, Goldbar Squash,
Zucchini, Balsamic Reduction and EVOO

Fresh Fruit & Berries

Assorted Melons, Pineapple, Berries, Fruits of the Season, Grapes, Honey Poppy Seed Dressing

Field Green Salad

Baby Heirloom Tomatoes, Cucumbers, Shredded Carrots, Red Onions, Croutons
Ranch, Roasted Tomato Vinaigrette, Honey Balsamic Dressing

Caprese Salad

Local Heirloom Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction

Tossed TX Caesar Salad

Wichita Falls Baby Romaine, TX Aged Cheddar Cheese, Grated Parmesan, Tortilla Strips, Classic Caesar Dressing

Seafood Display

Smoked Salmon, Hard Boiled Eggs, Red Onions, Capers, Toast Points
Shrimp Cocktail, Cocktail Sauce, Remoulade Sauce, Lemons

Action Station

Select one of the following:

Southern Mac & Cheese

Orecchiette Pasta with Cheese Sauce

Hot Toppings: Brisket, Smoked Sausage, Shrimp Scampi

Toppings: PepperJack, Chopped Jalapeños, Mushrooms, Broccoli,
Blue Cheese, Ham, Bacon, Red Pepper Flakes

Whipped Potato Bar

Creamy Yukon Gold Potatoes

Toppings: Cheddar Cheese, Pepper Jack Cheese, Sour Cream, Whipped Garlic Butter,
Chives, Crisp Pancetta Bacon, Jalapeños and Crispy Shallots

Action Stations are Chef Attended

Entreés

Select two of the following:

Chef Carved Beef Tenderloin
Creamy Horseradish, Diane Sauce

Chef Carved Prime Rib
Au Jus, Creamy Horseradish

Pan Seared Seabass
Blood Orange Sauce

Carved Garlic Rosemary Rack of Lamb
Zinfandel Demi

King Salmon Oscar
Lump Crab, Béarnaise

Prosciutto Wrapped Chicken Breast
Stuffed with Boursin Cheese & Sun-Dried Tomatoes,
Arugula Pesto Cream Sauce

Served with Dinner Rolls and Butter

Sides

Select two of the following:

Boursin Whipped Potatoes
Roasted Garlic & Herb Marble Potatoes
Mushroom Risotto with Pecorino Cheese
Brussels Sprouts, Caramelized Onions & Bacon
Haricot Verts & Roasted Pearl Onions
Roasted Asparagus, Herb Butter
Sugar Snap Peas & Confetti Peppers

Three Cheese Potato Au Gratin
Toasted Orzo & Herb Pilaf
Sweet Potato Souffle
Broccolini Almondine
Brown Sugar Glazed Carrots
Baby Beets & Zucchini, Brown Butter Sauce
Seasonal Roasted Vegetables

Beverages

Four hours of unlimited drinks

House Liquor
Domestic and Premium Beer

House Wine and Champagne
Soft Drinks, Iced Tea, Water and Lazazza Coffee

\$180.00 PER PERSON



LATE NIGHT SNACKS

Sweet

Mini Chocolate Chip Cookies

with Chilled Milk Sips

\$4.00 each

Cheesecake Pops

\$3.25 each

Cake Pops

\$3.75 each



Warm Donut Holes or Vanilla Beignets

\$5.00 per person

Mini Fried Fruit Pies

Cherry, Apple, Blueberry

\$5.00 each

Homemade Kit Kat Bars

\$3.00 each

Savory

Mini Chicken Biscuit

Honey Butter

\$4.00 each

Fire Roasted Tomato Soup

with Tillamook Grilled Cheese

\$4.00 each

Fried Chicken & Waffle Skewer

Peppercorn Maple

\$4.00 each

Hamburger or Cheeseburger Sliders

Caramelized Onions, Bistro Sauce

\$5.00 each



Colonial's House Potato Chips

Ranch Dip

\$3.00 each

Flatbreads Party Cut

Cheese, Sausage or Pepperoni

\$4.00 each

Pretzel Bites

Shiner Bock Beer Cheese Sauce

\$3.00 each

Parmesan Truffle Fries

\$5.00 each

Dessert Stations

Mini Dessert Station

Choose four of the following:

Petite Cheesecake Bombs, Creme Brulee Tartlets,

Mini Grand Marnier Cream Profiterole, Mini Chocolate

Mousse Cake, Lemon Meringue Tartlets, Petite Angel Food

Cake with Orange Confit,

Chocolate tuxedo Strawberries,

Petite Chocolate-Pecan Cake

\$9.00 per person

Premium Ice Cream Sundae Bar

French Vanilla, Dutch Chocolate and Strawberry Ice Cream

with Hot Fudge Sauce, Warm Caramel Sauce, Marinated

Strawberries, Oreo Cookie Crumbs, Assorted Candies,

Sprinkles, Chopped Peanuts, Cherries, Whipped Cream and

Mini Chocolate Chip Cookies

\$8.50 per person

Bananas Foster Station

Caramelized Bananas sautéed in Butter, Brown Sugar & Dark Rum

Served over Vanilla Bean Ice Cream

\$9.50 per person

BAR SELECTIONS

House Liquor

Tito's Vodka, Deep Eddy Grapefruit Vodka, Deep Eddy Lemon Vodka, Beefeater Gin, Jack Daniel's Whiskey, Bulleit Rye Whiskey, Bacardi Rum, Cuervo Silver Tequila, Seagram's VO, Dewars White Label Scotch

Premium Liquor

Ketel One Vodka, Absolut Elyx Vodka, Belvedere Organic Lemon Basil Vodka, Maker's Mark Bourbon, TX Whiskey, Blackland Rye Whiskey, Woodford Reserve Bourbon, Hendrick's Gin, Mount Gay Eclipse Rum, Socorro Blanco Tequila, Herradura Reposado Tequila, Highland 12 Scotch

Beer Selections

Domestic Beer - Shiner, Miller Lite, Coors Light and Michelob Ultra
Premium Beer - Hard Seltzers, Dos Equis, Rotating IPA & Seasonal Beers

House Wine

Noble Vines - Sauvignon Blanc, Chardonnay, Pinot Noir & Cabernet Sauvignon
Campo Viejo Cava or Brut Rosé

BAR UPGRADES

The following selections may be added to any of the wedding packages.

These allow for unlimited consumption up to 4 hours.

Upgraded Liquor Packages

Upgrade House Brand Liquor Package to Premium Brand Liquors for an additional \$10 per person

Champagne Toast or Champagne Tower

Have Champagne offered to your guest for an additional \$6 per person

Champagne Tower – Stunning Stack of Coupe Champagne Glasses with Your Choice of Cava or Cava Rosé \$8 per glass

Wine Service with Dinner

Our staff will pour wine at the dinner table for an additional \$6 per person

Upgraded Wine Packages

We have an extensive wine selection beyond our house brands. Choose up to 4 Wines from our list to create a custom wine bar.
(When selecting your wines, we suggest 1 Champagne, 1 White and 2 Reds)

From the Vine-Level One

Wines priced between \$36 to \$48 bottle add \$6 per person

Vintage Collection-Level Two

Wines priced between \$49 to \$60 bottle add \$12 per person

Please see coordinator for upgraded wine list



RECEPTION DETAILS

Room Capacities

We can accommodate up to 400 people for a cocktail style party, 260 for a seated dinner and 240 for a buffet dinner with seating for everyone. Keep in mind, the size of your entertainment and dance floor will limit the number of guests the room can accommodate. We would be happy to show you some sample room diagrams.

Food & Beverage

Our menus are designed to offer you a wide variety of quality items, however please do not let the printed menus limit your expectations. Custom menus are available on request. There are many options available to you; plated dinners, buffets and food stations. For a plated meal, we can either serve all your guests the same meal or you can give them a choice of 3 different entrees. For a choice entree, food counts are due one week prior to your event and place cards will be required for each of your guests. All entrees will be charged at the highest price of the three selections.

There is a \$12,000 food and beverage minimum on Saturday evenings. All minimums are based on food and beverages charges prior to tax & service charge. Fridays and Sundays are a great alternative.

All menus are subject to price changes and can be confirmed 90 days prior to your event.

All Food and Beverage must be provided by Colonial, with the exception of Wedding Cakes. No food or beverage may be brought into Colonial or taken off of property.

Décor & Rentals

No nails, heavy tape, staples or tacks may be used on walls, ceilings or furniture. Fog machines, sparklers, confetti, glitter and candles that drip are not permitted.

If requested, the Catering Department at Colonial will rent items on your behalf, as well as coordinate delivery and pick up. If Colonial rents items on your behalf, you are responsible for full payment and all necessary deposits to obtain these items. All orders must be confirmed (2) weeks prior to your event date. Host is responsible for any delivery charges or cancellation fees that may apply.

All vendor arrival times and deliveries must be scheduled through the Catering Department, and all décor must be removed at the conclusion of your event.

All vendors may have access to the room (4) hours prior to the start of the event, however, exceptions are made if rooms are available earlier. Vendors have one hour to remove equipment and décor at the end of your event.

Planning Timeline & Guarantees

6-18 months prior	Contract venue and have initial meeting with your coordinator
3-4 months prior	Menu Tasting & Full Planning Meeting
2-4 weeks prior	Finalize Details & Room Layout
3 business days prior	Final guest count is due. This number may not be reduced after this deadline.

Payment Schedule

A \$2,500 Non-Refundable Deposit Check and Signed Contract are due one week after verbal commitment. 50% of the total estimated charges will be due (4) months prior to event date. The remaining balance will be due (2) weeks prior to event date.

Parking

Complimentary Valet Parking is included in our Wedding Packages. Guest can also self park in any of the white marked parking spots. Blue parking spots are reserved solely for our club members. All vendors must park in the employee parking lot.

Tax & Service Charge

22% Service Charge will be added to all food and beverages items. 8.25% Sales Tax will apply to all items.

Cancellation Policy

All deposits are non-refundable. A cancellation more than (4) months prior will result in loss of initial deposit only. Cancellations within (4) months will result in loss of 50% of the estimated total of the event. Cancellations within (2) weeks will lose 100% of the estimated total of the event.

Tastings

Menu Tastings are available on request and complimentary for up to 4 people. Tasting must be scheduled with your event coordinator at least one month prior to your wedding. We offer tastings Tuesday-Friday between 2-5pm. Tastings will not be scheduled in May or December.

Vendors

Please refer to our preferred vendor list for suggestions on Cake, Bands, Florists and other vendors that can help with key pieces for your wedding. The contacts on the list are just helpful suggestions, you are more than welcome to use you own vendors.





PREFERRED VENDOR LIST

COORDINATORS

Plan Revelry (817) 528-2118
www.planrevelry.com

Sarah Angell (254) 366-9045
www.aliceallenevents.com

Sarabeth & Co. (214) 207-6081
www.sarabethevents.com

Tami Winn Events (817) 589-2393
www.tamiwinn.com

RENTALS

BBJ Linen (214) 651-9020
www.bbjinlinen.com

Bella Acento (972) 982-2821
www.bellaaccento.com

Center Stage Floors (469) 317-7694
www.centerstagefloors.com

Grand Events (817) 920-7667
www.grandeventstx.com

Marquee Event Rentals (972) 381-8000
www.marqueerents.com

Perch Décor (214) 663-8007
www.perchdecor.com

POSH Couture Rentals (972) 818-3200
www.poshcouturerentals.com

Shag Carpet (214) 742-5252
www.shag-carpet.com

Sugar Creek Rentals (817) 823-7002
www.sugarcreekeventrentals.com

Taylor's (817) 332-5258
www.trectx.com

INSTRUMENTS

Julie Bonk, Pianist (972) 221-7113

Laura Cummings, Pianist (817) 292-6013

Jenny Glass, Harpist (817) 469-6709

Cindy Horstman, Harpist (214) 207-9494

Maia Wright Jorde, Harpist (817) 207-0802

Karen Lim-Smith, Violinist, Soloist (214) 513-1381

Meridian String Quartet (817) 275-7252

Forte Strings (817) 988-2739

FLORISTS

Blushington Blooms (940) 531-2584
www.blushingtonblooms.com

Camellia Farm Flora (817) 386-2466
www.camelliafarmfloral.com

Justine's Flowers (817) 821-8589
www.justinesflowers.com

Sage Fine Flowers (972) 768-9673
www.sagefinedesign.com

Tami Winn Events (817) 589-2393
www.tamiwinn.com

SPECIALTY LIGHTING / DRAPE

Absolute Entertainment (214) 871-9900
www.absolutedfv.com

It's Your Night Entertainment (817) 756-7237
www.itsyournight.com

Randy Ro Entertainment (940) 300-4835
www.randyro.com

Quest Drape (817) 545-4698
www.questevents.com

SPECIALTY CAKES

Crème de la Crème (817) 492-8888
www.cremedelacremecatering.com

Delicious Cakes (972) 233-2133
www.deliciouscakes.com

Loft 22 Cakes (682) 841-1771
www.loft22cakes.com

Sugar Bee Sweets (817) 903-8661
www.sugarbeesweets.com

The Flour Shop (972) 355-3600
www.theflour.shop

CALLIGRAPHY

The Left-Handed Calligrapher (214) 202-7594
www.thelefthandedcalligrapher.com

Mavenette Calligraphy & Design (817) 907-3151

INVITATIONS

Hazelwood Paper Co. (682) 207-2701
www.hazelwoodpaperco.com

Paper Planet (817) 451-8898
www.paperplanetdesigns.com

P.S. The Letter (817) 731-2032
www.pstheletter.com

PHOTOGRAPHY

Hannah Way Photography
www.hannahwayphotography.com

John Cain Photography (214) 520-6771
www.johncainphotography.com

Lightly Photography (817) 810-9282
www.lightlyphoto.com

Peyronet Photography (817) 707-7487
www.peyronetphotography.com

Sara Donaldson
www.saradonaldsonphotographs.com

Tracy Autem Photography (817) 810-9282
www.tracyautem.com

PHOTOBOOTHS

DFW 360 Booth (214) 226-7235
www.dfw360booths.com

Randal Stout Entertainment (214) 272-5050
www.picstrips.com

Traveling PhotoBooth (214) 317-4574
www.thetravelingphotobooth.com

VIDEOGRAPHY

Beyond (817) 461-7569
www.beyondld.com

Chris Harmon Films (800) 674-9169
www.chrisharmonfilms.com

Nat Turner (Company Films) (817) 821-9726
www.companymfilms.com

Turquoise Video Productions (817) 235-9801
www.tvideoproductions.com

ENTERTAINMENT COMPANIES

Absolute Entertainment (214) 871-9900
www.absolutedfw.com

Dallas Gigs (214) 335-3510
www.dallasgigs.com

Eclipse Entertainment (817) 261-0038
www.eclipseentertainment.com

Emerald City Management (972) 416-2019
www.emeraldcitymanagement.com

Encore Productions (972) 675-0176
www.encoreproductions.ws

Jordan Kahn Music Company (844) 800-7278
www.jordankahnmusiccompany.com

BANDS

Emerald City (972) 417-2489
www.emeraldcityband.com

Intencity Band (972) 521-6771
www.in10cityband.com

Manhattan (844) 800-7278
www.jordankahnmusiccompany.com

Limelight (972) 332-4009
www.limelightband.com

The Special Edition Band (972) 480-0356
www.thespecialeditionband.com

Trey and the Tritones (817) 614-2628
www.tritones.com

Walton Stout Orchestra (214) 415-4452
www.jordankahnmusiccompany.com

TRANSPORTATION COMPANIES

AJL International (800) 546-6508
www.ajlinternational.com

DFW Vintage Cars (817) 880-4700
www.dfwvintagecars.com

Igport Limos (214) 907-6330
www.igportlimos.com

Metro Golf Cars (817) 921-5491
www.metrogolfcars.com

Premier (214) 351-7000
www.premierofdallas.com

Silver West Limousines (817) 870-1333
www.silverwestlimo.com

DISC JOCKEYS

Andy Austin (972) 742-3869
www.andyaustin.com

It's Your Night Entertainment (817) 756-7237
www.itsyournight.com

DJ Jason Esquire (214) 991-7730
www.djjasonesquire.com

LeForce Entertainment (214) 302-8564
www.leforceentertainment.com

Randal Stout Entertainment (214) 272-5050
www.randalstout.com

CIGAR ROLLER

Mario Almanza (214) 987-0023
mario.almanza@sbcglobal.net

Sabino Sotelo (214) 659-1399
www.cigarbutler.com

HOTELS

Embassy Suites (817) 200-2834

Fairfield Inn on University (817) 335-2000

Hawthorn Suites by Wyndham (817) 870-1011

Holiday Inn Express and Suites (817) 665-4212

Kimpton Harper (817) 332-7200

Marriott Courtyard on University (817) 335-1300

Omni Hotel (817) 535-6664

Residence Inn on University (817) 870-1011

Stockyards Hotel (817) 869-4003

The Sinclair (682) 231-8214

Worthington Renaissance (817) 870-1000

BRIDAL AND SPECIALTY DRESSES

Bliss Bridal Salon (817) 332-GOWN
www.blissfw.com

Bridal Boutique (682) 250-5448
www.wedbridalboutique.com

Elizabeth Lee Bridal (817) 701-5022
www.elizabethbridal.com

Lovely Bride (972) 863-8812
www.lovelybride.com

MAKEUP ARTISTS

Brittany Jones (214) 405-8336
www.brittanyjonesweddings.com

Jessica Stoughton
www.muahjessicastoughton.com

Lip Service (972) 345-0655
Jennifer Trotter: lipservicemakeup@gmail.com

The Styling Stewardess
www.thestylingstewardess.com



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