



WEDDINGS | RECEPTIONS | PRIVATE EVENTS



215 MANDALAY CANAL, IRVING TX 75039

(972) 637-9100

VENUE RATES AND SERVICES

NOTE: Please refer to the Wedding and Event Agreement for full details pertaining to the rental rate options below. In general, each rental rate will include 60" round tables with 8-10 gold chivarri chairs with ivory padded cushions for up to 150 guests. You may procure through Venetian Terrace, other chair and table options at an additional expense. Linens or Napkins for your guest tables are not included in the rental rate.

A venue coordinator is included as your primary point of contact leading up to your special day. Whose responsibility is to 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 | 1,500

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 | 1,900

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

 FRIDAY | 2,490 | 2,600

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

 SATURDAY | 2,900 | 3,190

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

 SUNDAY | 2,600 | 2,900

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

 REHEARSAL DINNER | 350

NOTE: 2 HOURS - Typically held Monday thru Thursday and purchased with a minimum of 30 orders of Cuisine and Beverage or Bar Service.

 ADDITIONAL HOURS | 890/HR

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

*** RATES IN RED ARE PRIME DATES**

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

ADDITIONAL RENTALS

We require at minimum a 30 day notice on all additional rentals you wish to add to your Order

CHAIRS

- White Garden Resin Folding Chairs | 3
- Black Garden Resin Folding Chairs | 3
- Clear Resin Chivarri Chairs | 6
- Maplewood Stained Wooden Chair | 4

TABLES

- Square Guest Table | 16
- Cocktail Tables | 7
- Outdoor Portable Bar | 550
- Rectangular Table | 5

LINENS

- White - Floor length | 8
- Colored - Floor Length | 14
- Specialty (like sequin) | 35
- White or Colored Napkins | 1.25

VALET PARKING SERVICES

Provided by Valeta.

INCLUDES: Minimum of 4 Hours and up to 6 Hours. Includes a Valet Captain.

 50 ppl | 575

 75 ppl | 600

 100 ppl | 725

 125 ppl | 875

 150 ppl | 1,050

BUFFET STATIONS

All Served with warm dinner rolls or fresh baked garlic bread.

- ONE COLD AND THREE HOT | 31**
- TWO COLD AND FOUR HOT | 33**
- THREE COLD AND FIVE HOT | 36**

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

- Venetian Style Marinated Grilled Vegetables Served Cold or Hot
- Bow Tie Pasta Salad with Garden Vegetables and Herb Vinaigrette Dressing
- San Francisco Style Crab Cakes with Lemon Dill Sauce
- Stuffed Mushroom Caps with Crabmeat Topped with Tarragon Sauce
- Stuffed Mushroom Caps with Italian Sausage and Romano Cheese
- Sweet Italian Sausage Grilled with Onions and Peppers
- Homemade Meatballs with Barbeque or 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
- Boneless Spicy Buffalo Chicken Wings
- Crispy Sesame Chicken Tenders
- Honey Pecan Chicken Tenders Honey Mustard 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 | 29**

- 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, + \$5pp)

ADD CARVING STATION | +8.5 (select one)

- Herb Crusted Prime Roast Beef with Light Au Jus Dip Sauce
- Roasted Black Angus Prime Rib of Beef with Horseradish Cream Sauce
- Herb Crusted Beef Tenderloin Served with Wild Mushroom Cream Sauce
- Roasted Turkey Breast with Gravy and Cranberry Sauce
- Bourbon Honey Pecan Glazed Ham Beautifully Garnished
- Pepper Seared Prime Pork Loin with Garlic and Rosemary
- Herb Crusted Roasted Boneless Leg of Lamb

ADD PASTA STATION | +6 (select one)

- Homemade Vegetarian or Beef Lasagna with Marinara or Beef Ragu Sauce
- Spaghetti and Meat Balls with Homemade Garlic Marinara Sauce
- Penne with Sweet Italian Sausage Cherry Tomato Parmesan Cheese Marinara Sauce
- Chicken Breast Scaloppini over Fettuccini with Alfredo Sauce
- Penne Rigate with Cream Tomato Sauce
- Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce

HORS D'OEUVRE SELECTIONS | +7.5 (select four, served butler style on silver trays)

- 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

PEARL GALA RECEPTION MENU | 37

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 RECEPTION MENU | 40

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 RECEPTION MENU | 45

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 RECEPTION MENU | 49

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 Cake. Starting at 5.75/pp
- Chocolate Covered Strawberries | 1.5
- Cake Cutting Fee for Outside Vendor | 1
- Coffee Service included with Cake Purchase. (1.5/pp)

ALCOHOLIC BAR OPTIONS

Provided by Venetian Terrace. Liquor License permits alcoholic beverage service until 2am.

ELITE PREPAID BAR SERVICE

Recommended: Minimum of two (2) hours to be purchased with any Alcoholic Bar Package or Service.

FIRST HOUR - \$21/pp

[INCLUDES SPIRITS, WINE BY THE GLASS, & BOTTLED BEER]

SECOND HOUR + ADD'L HOURS - \$17/pp

[INCLUDES SPIRITS, WINE BY THE GLASS, & BOTTLED BEER]

CHAMPAGNE - \$26/bottle

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

PREMIUM CASH BAR SERVICE

Minimum of two (3) hours must be purchased with any Alcoholic Bar Package or Service.

IMPORTED OR DOMESTIC BEERS | 5 pp

[Select 4] Bud Light, Budweiser, Miller, Miller Lite, Coors, Coors Light, Dos XX, Shiner Bock, Michelob Ultra, Corona, Busch, Heineken

HOUSE WINES | 5 pp

Per 5 ounce glass

PREMIUM MIXED DRINKS | 8 pp

See Menu Below for additional information

SODA BAR | 2 pp

Fountain Drinks: Coke, Diet Coke, Pepsi, Sprite, Dr. Pepper, Ginger Ale, Sparkling Water

LIST OF SPIRITS

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

CUSTOM DESIGNED WEDDING CAKE

BUTTERCREAM | 5.5 pp(starting)

FONDANT | 6.5 pp(starting)

*In order to hire our services, we require that you have the appropriate security staff at your event. Remember that you are ultimately responsible for your guest's well-being. Our TABC certified bartenders must be hired to service all bars and nobody is allowed to serve themselves while our staff is under contract. All bars require a setup deposit that begins with the Beer and Wine option. Deposits must be paid in full 30 days prior to event. A guaranteed number of guests is due before deposit is paid. Bars include ice, mixers, garnishes, and disposables. We are not responsible for anything not stated in your estimate. Alcohol and Soda amounts are not unlimited.

WEDDING & PRIVATE EVENT AGREEMENT

This agreement is made as of the date stated below between Venetian Terrace (Mandalay Canal Events, LLC) and Client.

RENTAL ~ The parties agree that Client shall lease the facilities of Venetian Terrace as stated herein or as stated online for the event date designated and outlined in their WeddingSpree Booking Itinerary or as stated in this agreement if executed in person. A Non-Refundable and Non-Redeemable payment of \$1,500.00 will be required as a reservation deposit.

PURPOSE ~ The rental shall be for the client's wedding, reception, or private event.

RENTAL FEE ~ The rental fee is for the use of the Ballroom and Outdoor Terrace, Setup, Cleanup, typical access to the premises begins at 12pm; however special arrangements may be made.

HOURS OF USE ~ Client shall generally have up to 6 hours to occupy the premises unless otherwise stated in their estimate. Maximum occupancy for the Ballroom is 150. The event must conclude no later than 2:00 AM. Overtime will be billed at the rate of \$500 per hour, payable on the day of the wedding for the facility and additional costs for staffing will be billed as required.

CATERING ~ All packages for the reception must include at least 2 Hors d'oeuvres or displays with any bar service. All menu items shall be chosen at the Friends of Venetian Terrace meeting and private tasting to be arranged. Prices for these items will be contracted for at that time. The Venetian Terrace provides a complimentary Private Tasting for up to 4 guests. The Tasting will be scheduled by our Coordination Team. The Tasting will take place at the Venetian Terrace. All food and beverages must be consumed on premises. Any remaining food (including pre-cut or sliced wedding cake) or beverages will not be available for delivery or pickup by Client. Any uncut wedding cake may be boxed and taken home.

FURNITURE ~ Venetian Terrace will provide any additional furniture, tables, chairs, and tents if required. Dishes, utensils and glassware, including bar glassware will be provided with any purchase of Cuisine or Bar service through Venetian Terrace. Any special requirements shall be determined by Sr. Management.

REHEARSALS ~ A complimentary Wedding Rehearsal may be scheduled Tuesday-Thursday, for a one-hour time slot from 10:00 am to 7:00 pm. Overtime will be charged at \$250 per hour. Please contact the Venetian Terrace for rehearsal reservations. Rehearsal times are subject to change based on reservations of other events.

BEVERAGES ~ All beverages, both alcoholic and non-alcoholic including soft drinks and mineral water, are to be served by the Venetian Terrace and its assigned staff. All alcohol must be served by a licensed Texas State bartender provided by the Venetian Terrace. **Bartending Services must only be provided by Venetian Terrace.** Venetian Terrace reserves the right to request identification for age verification and may refuse service to anyone. No one under the age of 21 may consume alcohol on the premises.

MUSIC ~ All music for the reception is to be within the Venetian Terrace 's guidelines and performed in approved areas of the premises. All disk jockeys and live entertainment must be provided or approved by Venetian Terrace. The volume of the music will be at a reasonable level at the sole discretion of Venetian Terrace. Failure to reduce the volume of the music upon the request of Venetian Terrace will result cancelling of all music of the event.

ADDITIONAL INFORMATION ~ Birdseed, rice and confetti are not allowed. Flower petals, sparklers or bubbles are suggested as an alternative. Pets are not allowed. Decorating "getaway" cars with tin cans is prohibited. Please refrain from any excessive decorations that may litter local streets. Smoking is permitted outside and only in designated areas of the premises.

PARKING ~ A \$250 Garage Parking Fee will be applied to each Estimate and accepted Invoice. Valet parking is available for all events. Limousines and large diesel buses are permitted with notice to your Venetian Terrace Venue Coordinator.

ADA ACCESSIBILITY ~ The Venetian Terrace is ADA accessible.

VENDORS & ESTIMATES ~ Our pre-approved vendors' can provide most of the additional services that you will need for your special event. If you decide to bring in your own vendors to fulfill services on Venetian Terrace property; each vendor will be required to sign our Vendor Agreement Form and provide proof of liability insurance. If your Vendor does not have liability insurance; you may include coverage for them inside the Wedsafe.com policy outlined below in the Insurance clause of this Agreement. The estimate provided prior to making your reservation or the vendor pricing that was offered or presented at the time of booking will be used for quoting out any services or products being purchased for your event. If a Venetian Terrace vendor provides updated pricing during the time period leading up to your event; Client will have the option to accept the new vendor rates or use the rates that were presented at the time of booking. Client understands that they are not locked into the total price annotated in this agreement and may be able to make adjustments up until 30 days before their event.

CANCELLATION ~ If the event is canceled prior to 6 months of the scheduled date of the event, up to 50% of the payments made to the Venetian Terrace may be redeemed as credit for a future event by Client except for the reservation deposit which is non-refundable or redeemable. Client must select a new event date within 6 months of their original date or all paid monies will be forfeited. If your event is canceled less than 6 months or within 30 days of your event date; please refer to the Vendor Cancellation Fee Exhibit included in this agreement. Client agrees to the terms of the vendor cancellation fee exhibit.

WEDDING & PRIVATE EVENT AGREEMENT CONTINUED

If the event is canceled due to bad weather or for any other reason beyond the control of Venetian Terrace, Venetian Terrace will re-book the event for a future date; all payments will be applied to the new event date. No refund will be given if the event is canceled due to these circumstances. A new signed event agreement will be required and Venetian Terrace will forward all monies paid by client to be applied to the new event date.

LIABILITY ~ The Client assumes full responsibility for any injury, theft, loss or damages to its guests, to a guest's property, to the Venetian Terrace property or furniture, or to any third person. Venetian Terrace assumes no responsibility for any injury, loss or damage resulting from the event. Client agrees to indemnify and hold the Venetian Terrace harmless from any claims arising out of the Client's event. Such hold harmless shall include reasonable attorney's fees and costs.

INSURANCE ~ Client is required to purchase a wedding insurance and a liability insurance policy from WedSafe, a Markel American Insurance company, in the amount and form satisfactory to Venetian Terrace and will name Venetian Terrace as an additional insured. Any insurance proceeds from your WedSafe wedding insurance and liability insurance policy are senior to any policy of insurance that might be available to the Venetian Terrace. Because your policy is the senior policy, the benefits under that policy must be exhausted before any claim can be made against the Venetian Terrace policy.

PAYMENT ARRANGEMENT ~ Client agrees to abide by the Payment arrangement as posted on WeddingSpree.com. Clients may also fill out a credit card pre-authorization form to schedule monthly payments on their account in order to keep their account current on a monthly basis. Venetian Terrace does not charge a transaction fee for credit card payments made by these pre-authorization forms or payments made over the phone with a Venetian Terrace Representative.

OUTSIDE CONTRACTORS ~ Outside Contractors are required to complete the "Vendor Agreement Form" and provide Venetian Terrace with an "Additionally Insured" certificate at least 60 days prior to the event date. Venetian Terrace reserves the right to refuse access for any Outside Contractor who has not provided such documents. It is the responsibility of the Client to ensure the timely issuance of these documents to Venetian Terrace. All companies providing products or services at Venetian Terrace must be legitimate businesses holding valid business licenses and must carry liability insurance. Outside vendors hired by the Client to provide products and/or services at Venetian Terrace must provide Venetian Terrace an "Additionally Insured" insurance certificate naming Venetian Terrace, 215 Mandalay Canal Dr, Irving Texas 75039 as the "Additionally Insured" party before these products and/or services can be delivered or provided. Outside pastry chef services must also provide a valid Texas State Health Permit.

IMAGE/VIDEO RIGHTS & FORMAL RELEASE ~ Client releases to Venetian Terrace all rights to any footage or photographs taken for their event. If Client wishes that any photographs or video footage remain private and is unwilling to grant said permissions to Venetian Terrace and their related vendor team, such agreements must be made in writing at the time of booking. If such claims or agreements were not made between Client and Venetian Terrace at the time of booking, all photographs or video footage may be used for company marketing purposes and client or host forfeits any claim upon such property. Client will have all rights to photographs or video footage and related property given to them by Venetian Terrace vendors for personal and private use only.

INDEMNIFICATION & HOLD HARMLESS ~ Client agrees to indemnify, defend, and hold Venetian Terrace harmless from any and all claims of every kind, which may be assessed against Venetian Terrace arising from or incident to the use of the premises or any of its facilities, or arising during the use of the facility, including failure of the plumbing, lighting, heating and air-conditioning systems. Unless caused by a negligent or improper act of Venetian Terrace, Client accepts full responsibility for the conduct of and insuring the safety of their guests. Venetian Terrace assumes no responsibility or liability for personal injuries, or loss of or damage to host's possessions or personal property due to negligence of Client and/or their guests.

GUEST COUNT & ATTENDANCE GUARANTEE ~ A guest count representing the estimated number of guests is required to reserve any Venetian Terrace spaces. A confirmation of or change in the guests count is required at the 30 day final payment meeting. A guarantee of the guest count is due at that time and the Client may only add to this guest count up to 21 days prior to the event date. The guaranteed guest count may not be reduced. Charges will be based on the actual number of guests served or the guaranteed guest count, whichever is greater. If Venetian Terrace does not receive the guaranteed guest count on or before the 30 day final payment meeting, the guest count designated on the agreement will be used as the guaranteed guest count.

GOVERNING LAW ~ This agreement is made under the laws of the State of Texas and in the event any party to this contract employs an attorney to enforce any of the terms of the contract it shall first be submitted to binding and conclusive arbitration. I have read and understand the guidelines and the rental agreement. Any additions, deletions, or revisions must be made in writing and approved by both parties. This agreement constitutes the extent of obligation to Venetian Terrace and I agree to abide by its terms and conditions.

CLIENT SIGNATURE

DATE

AUTHORIZED REPRESENTATIVE OF VENETIAN TERRACE

DATE

PAYMENT AUTHORIZATION FORM

PAYMENT MILESTONE REFERENCE (INTERNAL USE ONLY)

TERMS & CONDITIONS**CLIENT**

FULL NAME OF CLIENT

EVENT DATE

This is a Credit Card Pre-Authorization form. Its purpose is to authorize the Venue to tender payments per the Event Rental Agreement. As outlined in the Rental Fee Section of the Agreement; VENETIAN TERRACE ("The Venue") requires a \$500 Cleaning/Damage Deposit to be due 30 days before your event. You may also use this form to tender the Damage Deposit by checking the box below. For your protection, the Venue requires the following information for credit card transactions. The Venue needs the name and address associated with the card account and the 3 or 4 digit security code from the back of your card. Please complete and sign the authorization form below and either scan or take a photo of it and send back to a Venue Representative as soon as possible. The Venue is required to keep a copy of this form until the completion of your event; at which time this form will be destroyed.

I (print name) _____ authorize VENETIAN TERRACE to charge the following credit card without the necessity of my signature for all future orders, purchases, and sums owed by myself as the Client or on behalf of the Client stated above, effective as of the date below.

I authorize VENETIAN TERRACE to charge my card on the specified dates below pursuant of the terms and conditions in this pre-authorization form. I accept a \$25 fee if my credit card is declined for insufficient funds. You will first be notified via email of any damages prior to this deposit being applied for stated damages or additional cleaning. Your deposit will be returned within 30 days after the ceremony, less any deductions made for damages, extra charges for cleaning, or any other reason stated in the Wedding & Reception Agreement.

CARDHOLDER INFORMATION

VISA | MASTERCARD | DISCOVER | AMERICAN EXPRESS

DEBIT OR CREDIT

CARD NUMBER

FIRST NAME

LAST NAME

EXPIRATION DATE

SECURITY CODE

BILLING INFORMATION

BILLING ADDRESS

CITY

STATE

BILLING ZIPCODE

AUTHORIZED AMOUNT TO CHARGE YES, I authorize this card to be used for the Damage Deposit in addition to this payment.**AUTHORIZATION****CARDHOLDER SIGNATURE****DATE**

IF PAID BY CHECK, COPY HERE