

WEDDINGS | RECEPTIONS | PRIVATE EVENTS





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 Silverwware are also included with the purhcase of any Cuisine, Beverage and Bar Options.

MONDAY THRU THURSDAY | 1,250

INCLUDES: 2 HOURS Garden Terrace for Ceremony Only and Canal Side Terrace for Cocktail Hour. (NO ACCESS TO INDOOR BALLROM EXCEPT FOR USE OF RESTROOM FACILITIES)

FRIDAY | 2,490 | 2,600

INCLUDES: 5 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.

ADDITIONAL HOURS | 490/HR

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

MONDAY THRU THURSDAY | 1,900

INCLUDES: 4 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.

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.

*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
- VALET PARKING SERVICES

Maplewood Stained Wooden Chair | 4

Provided by Valeta.

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

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

■ 50 ppl | 575

- 100 ppl | 725



Dressing Coll Selection Served on silver trays. San Francisco Style Crab Cakes with Lemon Dill Sauce Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Stuffed Mushroom Caps with Crabmeat Topped with Tarragon Sauce Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Stuffed Mushroom Caps with Crabmeat Topped with Tarragon Sauce Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Chicken, Beef or Pork Kebabs Peppers and Onions on Skewers Chicken, Beef or Pork Redation With Crabmeat Chicken, Beef or Pork Redation with Pineapple on Skewers Chicken, Beef or Pork Redation with Onions and Pork Tenderloin with Pineapple on Skewers Chicken, Beef or Vegetables with Barbeque or Marinara Sauce Chicken, Beef or Vegetables with Barbeque or Marinara Sauce Spinach Cheese Tortellini in Basil Cream Sauce Chicken, Beef or Vegetarian Quesadillas Chicken, Beef or Chicken, Faitas Grilled with Onion, Peppers and Jelapenos Served with Homemade Pico De Gallo, Rice, Refried Bean, Guacamole, Sour Cream, Plour Tortillis, Chips and Jelapenos Served with Homemade Pico De Gallo, Rice, Refried Bean, Guacamole, Sour Cream, Plour Tortillis, Chips and Jelapenos Sauce Chicken, Faita Peper Seared Prime Pork Loin with Garlic and Rosemary Charbot Prime Pork Loin with Garlic and Rosemary Charbot Prime Pork Loin with Granberry Sauce Pepper Seared Prime Pork Loin with Granberry Sauce Pepper Seared Prime Pork Loin with Granberry Sauce Pepper Se	В	JFFET STATIONS	Н	OT SELECTIONS					
ONE COLD AND THREE HOT 26 TWO COLD AND FOUR HOT 30 TWO COLD AND FOUR HOT 35 Cold is entitions connect on allow range. Exotic Fresh Frid. Salad Deploy Beautifully Grainshed Domestic and Imported Choose Diep by with Fresh Fruit Gamish Deproved Transpor Source Classic Casear Salad with Garilet Classic Casear Salad with Ca						Chicken or Beef Wellington in Puff Pastry			
TWO COLD AND FOUR HOT 30						Boneless Spicy Buffalo Chicken Wings			
THREE COLD AND FIVE HOT] 35		• • • • • • • • • • • • • • • • • • •				Crisny Sesame Chicken Tenders			
COLD SELECTIONS Classelections served on silver trays. Exotic Fresh Fruit Salad Display Beautifully Garnished Domestic and Imported Cheese Display with Fresh Fruit Salad Display Beautifully Garnished Classic Caesar Salad with Garilla Classic Caesar Salad with Garilla Colassic Caesar Salad with Garilla Colassic Caesar Salad with Garilla Colassic Caesar Salad with Fera Cheese and Basil Viniagrette Colassic Caesar Salad with Fera Cheese and Basil Viniagrette Control of Salad	THREE COLD AND FIVE HOT 35			Vegetables and Herb Vinaigrette		Honey Pecan Chicken Tenders Honey			
Studied Mushroom Caps with Crabment Topped with Torragon Sauce Studied Mushroom Caps with Italian Sausage and Romano Cheese Studied with Garlic Croutons and Grated Parmean Cheese Studied With Garlic Sauce Homemade Meestballs with Barbeque or Muriners Sauce Homemade Meestballs with Barbeque or Muriners Sauce Studied with Garlic Sauce Studied Wegetables Served Cold or Hot Spirach Cheese Tortellini in Basil Cream Sauce Wegetables and Herb Vinsignette Dreasing Sour Croam and Pico do Gallo Sour Croam Sauce With Wild Mushroom Croam Sauce With Croam Croam Sau						Chicken, Beef or Pork Kebabs Peppers			
with Frosh Fruit Garnish Classic Caesar Salad with Garlic Croutons and Graced Parmesan Cheese Tomato and Spring Mix Salud with Futa Choses and Bosi Ninsignette Venetium Style Marinated Gribed Vegetables Served Cold or Hot Sauce Bow The Pasta Salad with Garden Vegetables Served Cold or Hot Choses and Herb Vinaignette Dressing ADD CARVING STATION +9 (select one) Herb Crusted Prine Rosst Beef with Light Au Jus Dip Sauce Rossted Black Angus Prime Rib of Beef with Horseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Horseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Horseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Horseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Horseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Morseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Morseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Morseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Morseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Morseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Morseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Morseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Morseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Morseradish Creem Sauce Rossted Black Angus Prime Rib of Beef with Morseradish Creem Sauce Chicken Beet Sauce Penne with Sauces Chicken Beet Sauce Penne Rigate with Cream Tomato Sauce Linguint Mare with Clarms, Scullops and Shrimp in Gurlic Dill Sauce Penne Rigate with Cream Tomato Sauce Linguint Mare with Clarms, Scullops and Shrimp in Gurlic Dill Sauce Penne Rigate with Cream Tomato Sauce Linguint Mare with Clarms, Scullops and Shrimp in Gurlic Dill Sauce Rosser Stuffed with Chicken Quesadillas with Sour Cream and Guacamole Phomemade Hallan Meatball Marinara Sauce Chicken Quesadillas with Sour Cream and Guacamole Min Egg Rolls with Honey Mustard Sauce Herb Crusted				·		Marinated Hawaiian Pork Tenderloin with			
and Poppers Tonato and Spring Mix Salad with Feta Cheese and Basil Vinalgrette Venetian Style Marinated Grilled Vegetables Served Cold or Hot Sauce Bow Tie Pasts Salad with Garden Vegetables and Herb Vinalgrette Dressing ADD CARVING STATION +9 (select one) Herb Crusted Pork Tenderloin Served with Wild Mushroom Cream Sauce Rosated Black Angus Prime Rib of Beef with Wild Mushroom Cream Sauce Rosated Black Angus Prime Rib of Beef with Horseradible Cramberry Sauce ADD PASTA STATION +5 (select one) Herb Crusted Pork Tenderloin Served with Marinara or Beef Ragu Sauce ADD PASTA STATION +5 (select one) Homemade Vegetariun or Buef Lusugrus with Marinara or Beef Ragu Sauce Fonated Black Angus Prime Rib of Beef with Affredo Sauce ADD PASTA STATION +5 (select one) Homemade Vegetariun or Buef Lusugrus with Marinara or Beef Ragu Sauce Fonated Black Angus Prime Rib of Beef with Affredo Sauce HORS D'OEUVRE SELECTIONS +7.5 (select four, served butler style on silver trays) Baked Mushroom Caps Stuffed with Ragus and Prosociution with Affredo Sauce Mini Spanakopitu Spinach and Feta Cheese Mini Spanakopitu Spinach and Feta Cheese Mini Egg Rolls with Honey Mustard Sauce Herwalian Sping Medical Sauce Salad with Tomato Herb Crusted Pork Tenderloin Medialions in Garlic Sauce AUTH ENTIC FAJITA BUFFET RECEPTION 28 Muntata Beef Cricken Figitas Grilled With Croam Jalapanos Served with Honey Mustard Sauce Horse Crusted Rosate Beef or Chicken Figitas Grilled Pork Tenderloin and Port Chicken Prosated Sauce Herb Crusted Rosated Beef or Chicken Prosated Sauce Mini Egg Rolls with Honey Mustard Sauce Herb Crusted Reaf Ragu Sauce Herb Crusted Rosated Beef Cricken Prosated Sauce Herb Crusted Rosated Beef Cricken Prosated Sauce Herb Crusted Rosated Beef Cricken Tenderloin and Feta Chicken Prosate Scaloppini over Fettucini With Affredo Sauce Mini Egg Rolls with Honey Mustard Sauce Herb Crusted Rosated Beef Cricken Prosated Ragus Sauce Herb Crusted Rosated Beef Cricken Prosated Ragus Sauce Herb Crusted R		•		• • • • • • • • • • • • • • • • • • •		•			
Choese and Basil Vinaignotte Venetian Style Marinated Grilled Vegetables Served Cold or Hot Sour Cream and Pico de Gallo Vegetables and Herb Vinaignotte Drussing ADD CARVING STATION +9 (select one) Herb Crusted Prime Roast Beef with Light Au Jus Dip Sauce Roasted Black Angus Prime Rib of Beef with Mild Mushroom Cream Sauce Roasted Black Angus Prime Rib of Beef with Horseradish Cram Sauce Roasted Black Angus Prime Rib of Beef with Horseradish Cram Sauce Roasted Black Angus Prime Rib of Beef with Mild Mushroom Cream Sauce Roasted Black Angus Prime Rib of Beef with Mild Mushroom Cream Sauce Roasted Black Angus Prime Rib of Beef with Mild Mushroom Cream Sauce Roasted Black Angus Prime Rib of Beef with Mild Mushroom Cream Sauce Roasted Black Angus Prime Rib of Beef with Mild Mushroom Cream Sauce ADD FASTA STATION +5 (select one) Homemade Vegetarian or Beef Lassagna with Morinara or Beef Ragu Sauce Spaghetti and Meat Balls with Homemade Ragus Sauce Chicken Breast Scaloppini over Fettuccini with Alfredo 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 Lialian Saussage Baked Mushroom Caps Stuffed with Lialian Saussage Bruschotta Rustica Fresh Mozzarella, Tomatoes and Peets Sauce Mini Spanakopits Spinach and Feta Cheese Classic Shrimp Cocktail with Tomato Mini Egg Rolls with Honey Mustard Sauce Hawaiian Grilled Chicken or Beef Kobabs with Colicits and Peppers on Skewers Hawaiian Grilled Pork Tenderloin and									
Spinach Cheese Tortellini in Basil Cream Suce Spinach Cheese Tortellini in Basil Cream Suce Sour Cream and Pico de Gallo Sour Cream and Pico de Gallo Marinated Beef or Chicken Fojius Grilled with Orino, Poppers and Jalapenos Served Cold or Hot Sour Cream and Pico de Gallo Chicken, Baef or Vagetarian Quesadillas Sour Cream, Bristopers and Jalapenos Served Cold of Refried Beans, Guacande, Sour Cream, Pico de Gallo Chicken, Baef or Vagetarian Quesadillas Sour Cream, Pico de Gallo Chicken, Baef or Vagetarian Quesadillas Sour Cream, Pico de Gallo Chicken, Baef or Vagetarian Quesadillas Sour Cream, Pico de Gallo Chicken Sour Cream, Sauce Chicken Sour Cream, Sour Cream, Pico de Gallo Chicken Breast With Gravy and Cranberry Sauce Chicken Breast Sour Cream, Pico de Gallo Chicken Breast Sour Cream, Pico de Gallo Chicken Breast Sour Chicken Sour Cream, Pico de Gallo Chicken Breast Sour Chicken With Alfredo Sauce Chicken Sour Cream, Pico de Gallo Chicken Sour Cre					AUTHENTIC FAJITA				
Bow Tie Pasts Salad with Garden Vegetables and Herb Vinaigrette Dressing Chicken, Beef or Vegetarian Quesadillas Sour Cream and Pico de Gallo Rice, Refride Beass, Quacamene, Sour Cream, Flour Tortillas, Chips and Salsa. (Add Griled Shrinp, + \$spp)						Marinated Beef or Chicken Fajitas Grilled			
Herb Crusted Prime Roast Beef with Light Au Jus Dip Sauce Herb Crusted Beef Tenderloin Served with Wild Mushroom Cream Sauce Beautifully Garnished Pepper Seared Prime Pork Loin with Garlic and Rosemary Herb Crusted Roasted Black Angus Prime Rib of Beef with Horseradish Cream Sauce Roasted Turkey Breast with Gravy and Garlic and Rosemary Herb Crusted Roasted Boneless Leg of Garlic and Rosemary Herb Crusted Roasted Boneless Leg of Lamb Homemade Vegetarian or Beef Lasagna with Marinara or Beef Ragu Sauce Penne with Sweet Italian Sausage Cherry Tomato Parmesan Cheese Marinara Sauce Linguini Mare with Cream Tomato Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Linguini Mare with Cl	Vegetables and Herb Vinaigrette					with Homemade Pico De Gallo, Rice, Refried Beans, Guacamole, Sour Cream, Flour Tortillas, Chips and Salsa. (Add			
with Horseradish Cream Sauce Cranberry Sauce Garlic and Rosemary Herb Crusted Roasted Boneless Leg of Lamb Penne with Sweet Italian Sausage Cherry Tomato Parmesan Cheese Marinara Sauce Spaghetti and Meat Balls with Homemade Garlic Marinara Sauce Chicken Breast Scaloppini over Fettuccini with Alfredo Sauce HORS D'OEUVRE SELECTIONS +7.5 (select four, served butler style on silver trays) Baked Mushroom Caps Stuffed with Crab Meat in Prosciutto Baked Mushroom Caps Stuffed with Baked Mini Quiche Lorraine Cheese, Broccoli, Bacon Bruschetta Rustica Fresh Mozzarella, Tomatoes and Pesto Sauce Mini Spanakopita Spinach and Feta Cheese Mini Egg Rolls with Honey Mustard Sauce Mini Egg Rolls with Honey Mustard Sauce Garlic and Rosemary Herb Crusted Roasted Boneless Leg of Lamb Penne Rigate with Cream Tomato Sauce Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Hinguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce Honemade Italian Meatball Marinara Sauce Sesame Chicken with Soy Glaze on Skewers Chicken Quesadillas with Sour Cream and Guacamole Mini Spanakopita Spinach and Feta Cheese Mini Egg Rolls with Honey Mustard Sauce Hawaiian Grilled Pork Tenderloin and		Herb Crusted Prime Roast Beef with		Herb Crusted Beef Tenderloin Served					
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Spaghetti and Meat Balls with Homemade Garlic Marinara 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 Baked Mini Quiche Lorraine Cheese, Broccoli, Bacon Bruschetta Rustica Fresh Mozzarella, Tomatoes and Pesto Sauce Atlantic Smoked Salmon on Mini Bagel with Crème Cheese Classic Shrimp Cocktail with Tomato Chicken Breast Scaloppini over Fettuccini with Alfredo Sauce Chicken Breast Scaloppini over Fettuccini with Alfredo Sauce Shrimp in Garlic Dill Sauce Homemade Italian Meatball Marinara Sauce Homemade Italian Meatball Marinara Sauce Chicken with Soy Glaze on Skewers Chicken Quesadillas with Sour Cream and Guacamole Grilled Chicken or Beef Kebabs with Onions and Peppers on Skewers Mini Egg Rolls with Honey Mustard Sauce Hawaiian Grilled Pork Tenderloin and						Penne Rigate with Cream Tomato Sauce			
□ Baked Mushroom Caps Stuffed with Crab Meat □ Asparagus Tips Pepper Cream Wrapped in Prosciutto □ Homemade Italian Meatball Marinara Sauce □ Baked Mushroom Caps Stuffed with Italian Sausage □ Baked Mini Quiche Lorraine Cheese, Broccoli, Bacon □ Sesame Chicken with Soy Glaze on Skewers □ Bruschetta Rustica Fresh Mozzarella, Tomatoes and Pesto Sauce □ Baked San Francisco Style Crab Cakes □ Chicken Quesadillas with Sour Cream and Guacamole □ Atlantic Smoked Salmon on Mini Bagel with Crème Cheese □ Mini Spanakopita Spinach and Feta Cheese □ Grilled Chicken or Beef Kebabs with Onions and Peppers on Skewers □ Classic Shrimp Cocktail with Tomato □ Hawaiian Grilled Pork Tenderloin and Prince Cheese	Spaghetti and Meat Balls with			• •					
Baked Mushroom Caps Stuffed with in Prosciutto Baked Mushroom Caps Stuffed with Italian Sausage Bruschetta Rustica Fresh Mozzarella, Tomatoes and Pesto Sauce Bruschetta Rustica Sauce Baked San Francisco Style Crab Cakes Chicken Quesadillas with Sour Cream and Guacamole Mini Spanakopita Spinach and Feta Cheese Mini Spanakopita Spinach and Feta Cheese Classic Shrimp Cocktail with Tomato Classic Shrimp Cocktail with Tomato	H (ORS D'OEUVRE SELECTIONS	+	7.5 (select four, served but	ler	style on silver trays)			
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Tomatoes and Pesto Sauce Mini Spanakopita Spinach and Feta Cheese Atlantic Smoked Salmon on Mini Bagel with Crème Cheese Mini Egg Rolls with Honey Mustard Sauce Guacamole Grilled Chicken or Beef Kebabs with Onions and Peppers on Skewers Hawaiian Grilled Pork Tenderloin and									
 □ Atlantic Smoked Salmon on Mini Bagel with Crème Cheese □ Cheese □ Mini Egg Rolls with Honey Mustard Sauce □ Classic Shrimp Cocktail with Tomato □ Grilled Chicken or Beef Kebabs with Onions and Peppers on Skewers □ Hawaiian Grilled Pork Tenderloin and 				Baked San Francisco Style Crab Cakes					
☐ Mini Egg Rolls with Honey Mustard Sauce☐ Classic Shrimp Cocktail with Tomato☐ Hawaiian Grilled Pork Tenderloin and ☐ Bissessels as Classes									
		Classic Shrimp Cocktail with Tomato							

Sauce



PEARL GALA RECEPTION M All Served with warm dinner rolls or fresh baked ga		
SALADS	ENTREES	VEGETABLES
Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese	Grilled Breast of Chicken with Wild Mushroom Sauce	Potato Puree
Tomato Salad with Feta Cheese and Basil Vinaigrette	Pork Scaloppini Filled with Fresh Mozzarella and Basil Thyme Sauce	Sautéed Seasonal Vegetables
	Potato Crusted Salmon Filet with Lemon Dill Sauce	
EMERALD GALA RECEPTION All Served with warm dinner rolls or fresh baked ga		
SALADS	ENTREES	VEGETABLES
Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese	Chicken Cordon Bleu with Basil Pesto Sauce	Potato Puree
Organic Spring Mix, Cherry Tomato and Herb Vinaigrette	Oven Roasted Beef Tenderloin with Mushroom Sauce	Sautéed Fresh Asparagus
	Potato Crusted Salmon Filet with Lemon Dill Sauce	
SAPPHIRE GALA RECEPTION All Served with warm dinner rolls or fresh baked ga SALADS Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese	ENTREES Roasted Long Island Duck with Amaretto Orange Sauce	VEGETABLES Potato Puree Sautéed Fresh Asparagus
Mixed Greens with Brie Cheese, Cherry Tomatoes and Lemon Orgegano Vinaigrette	Grilled Black Angus Rib Eye Steak with Wild Mushroom Cabernet Sauce Herb Crusted Snapper Filet with Shrimp and Scallops in Lemon Dill Sauce	
DIAMOND GALA RECEPTION All Served with warm dinner rolls or fresh baked ga		
SALADS	ENTREES	VEGETABLES
Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese	Grilled Beef Tenderloin with Herb Butter Sauce	Wild Mushroom Risotto
Tower of Tomato with Fresh Mozzarella and Basil Herb Vinaigrette	Marinated Double Lamb Chops with Rosemary Au Jus	Sautéed Fresh Asparagus
	Sauteed Fresh Halibut with Basil Sauce	
HOUSE BAKED DESSERTS		
*Specially Designed Wedding Cake. Starting at 5.75/pp	Chocoloate Covered Strawberries 1.5 Cake Cutting Fee for Outside Vendor 1	Coffee Service 2

Pepper, Ginger Ale, Sparkling Water



ALCOHOLIC BAR OPTIONS

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Provided by	/ Venetian	lerrace lu	auor Licen	se permits	alcoholic	heverage	service	until /am
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ELITE PREPAID BAR SERVICE Recommended: Minimum of two (2) hours to be purchased with any Alocholic Bar Packag	age or Service.	
■ FIRST 2 HOURS - \$19/pp [INCLUDES SPIRITS, WINE BY THE GLASS, & BOTTLED BEER]	■ CHAMPAGNE - \$26/bottle (8-9 servings per bottle poured in champagne flutes	s)
■ ADDITIONAL HOURS - \$14/pp [INCLUDES SPIRITS, WINE BY THE GLASS, & BOTTLED BEER]		
PREMIUM CASH BAR SERVICE		
Minimum of two (3) hours must be purchased with any Alocholic 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	PREMIUM MIXED DRINKS 8 p See Menu Below for additional information INDIVIDUAL SHOTS 9pp	, p
■ HOUSE WINES 5 pp Per 5 ounce glass	SODA BAR 2 p p Fountain Drinks: Coke, Diet Coke, Pepsi, Sprite, Dr.	, •

LIST OF SPIRITS

Per 5 ounce glass

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.



PERKS TO USING EXCLUSIVE VENDORS

The Venetian Terrace can provide a near All-Inclusive Wedding and Private Event Experience. Below is a list of our Preferred Vendors and their associated packages and pricing which are exclusive to our Venue. When you add thier packages to your order; you will not be required to put down a traditional reservation deposit. Their package or service will be added to your Invoice total and grafted into your payament arrangements with Venetian Terrace. Because of our long lasting relationship with these Vendors; they will reserve their services for your wedding date under the terms and conditions outlined in the Event Agreement. Their packages and pricing are also typically discounted becuaser of their trust and familiarity with our Venue and Operations. Please feel free to browse their services and create your own Stress-Free, All-Inclusive Wedding Experience.

PROFESSIONAL WEDDING PHOTOGRAPHY

Provided by Mark Arnold FOTO

BELLINO | 1,949

- 5 hours of coverage
- 1 Associate Photographer
- Online Personal Gallery
- USB of Images with Print Release

BELLA VITA | 2,799

- 6 hours of coverage
- 1 Lead Photographer
- 1 hr. Engagement or Bridal Session
- Online Personal Gallery
- USB of Images with Print Release

BELLA VITA | 3,979

- 8 hours of coverage
- 2 Photographers
- 1 hr. Engagement and Bridal Session
- Traditional Flush Mount 10x14 Album
- Online Personal Gallery
- USB of Images with Print Release

ADDON - PROFESSIONAL VIDEO HIGHLIGHT REEL | + 1,479

- Addon Only, must purchase a photography package to add this service.

DJ/MC & BALLROOM UPLIGHTING

Provided by Riz Entertainment.

GOLD | 1,149

- 1-Hour Private Consultation Ceremony
- Wireless Microphone
- Ceremony Music & PA System
- Recessional Playlist
- Reception DJ & Sound
- Reception Wireless Microphone
- Reception Professional DJ Equipment
- Basic Dance Floor Lighting
- Custom Music List Creation

PLATINUM | 1,897

- GOLD PACKAGE PLUS
- Reception Ballroom Uplighting

PACKAGE ADDONS

- Custom Monogram | \$279
 - Projector Screen | \$779
- First Dance on a Cloud I \$729
- Ceremony Only, Sound & Mic I \$679
- Reception Ballroom Uplighting | \$979

WEDDING COORDINATION PACKAGES

MONTH OF COORDINATION (6 HRS) | 679

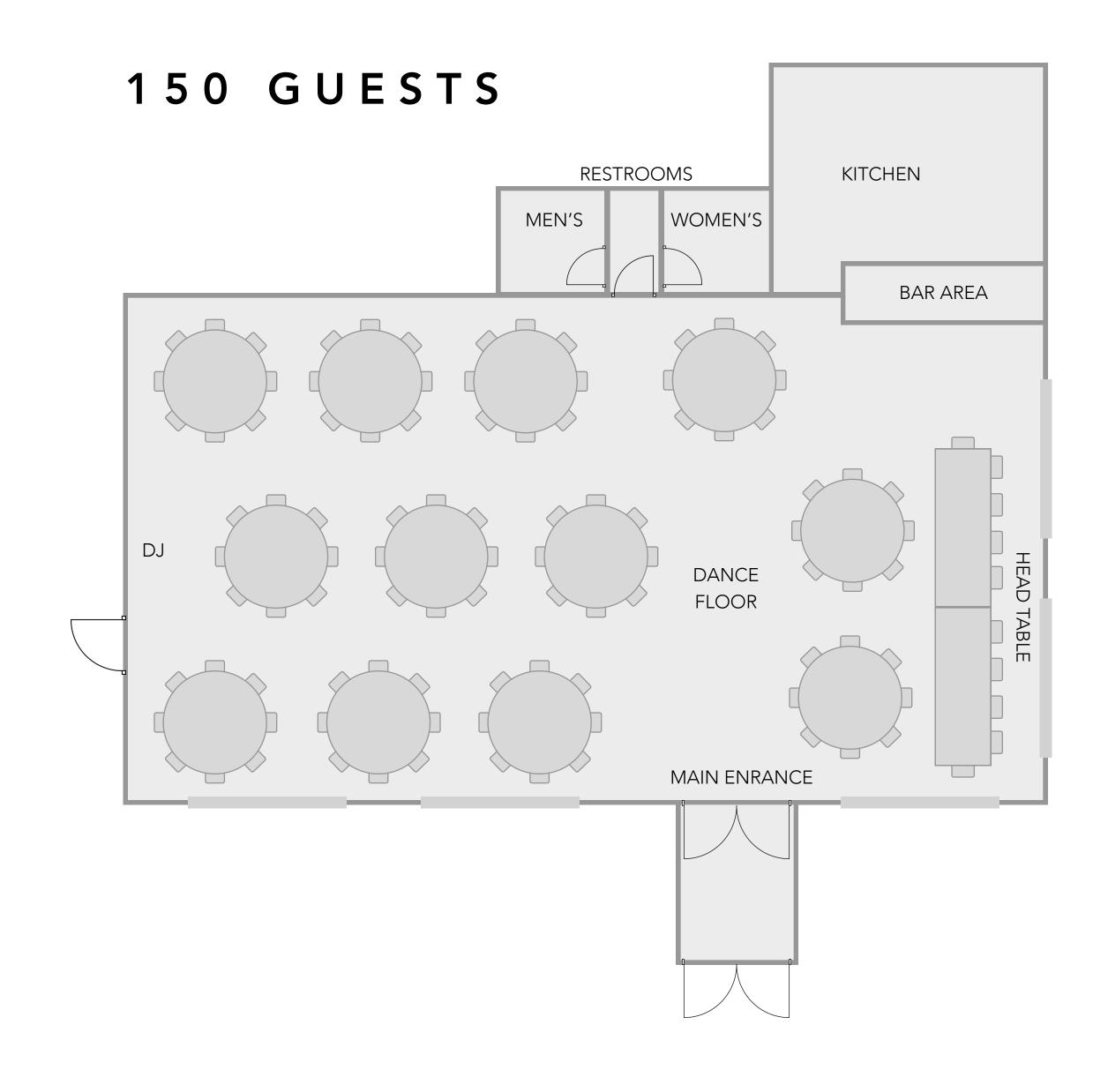
- Initial consultation
- Consultation appointment as wedding day approaches (typically scheduled within one month of wedding day).
- Create wedding and reception itineraries + timelines
- Attendance at rehearsal
- Floor planning and setup management
- Direct wedding ceremony and reception
- Provide all vendors with a wedding day timeline
- Line up and cue wedding party for processional
- Coordinate and cue photographers and musicians
- Financial planning assistance
- Mid-planning meeting

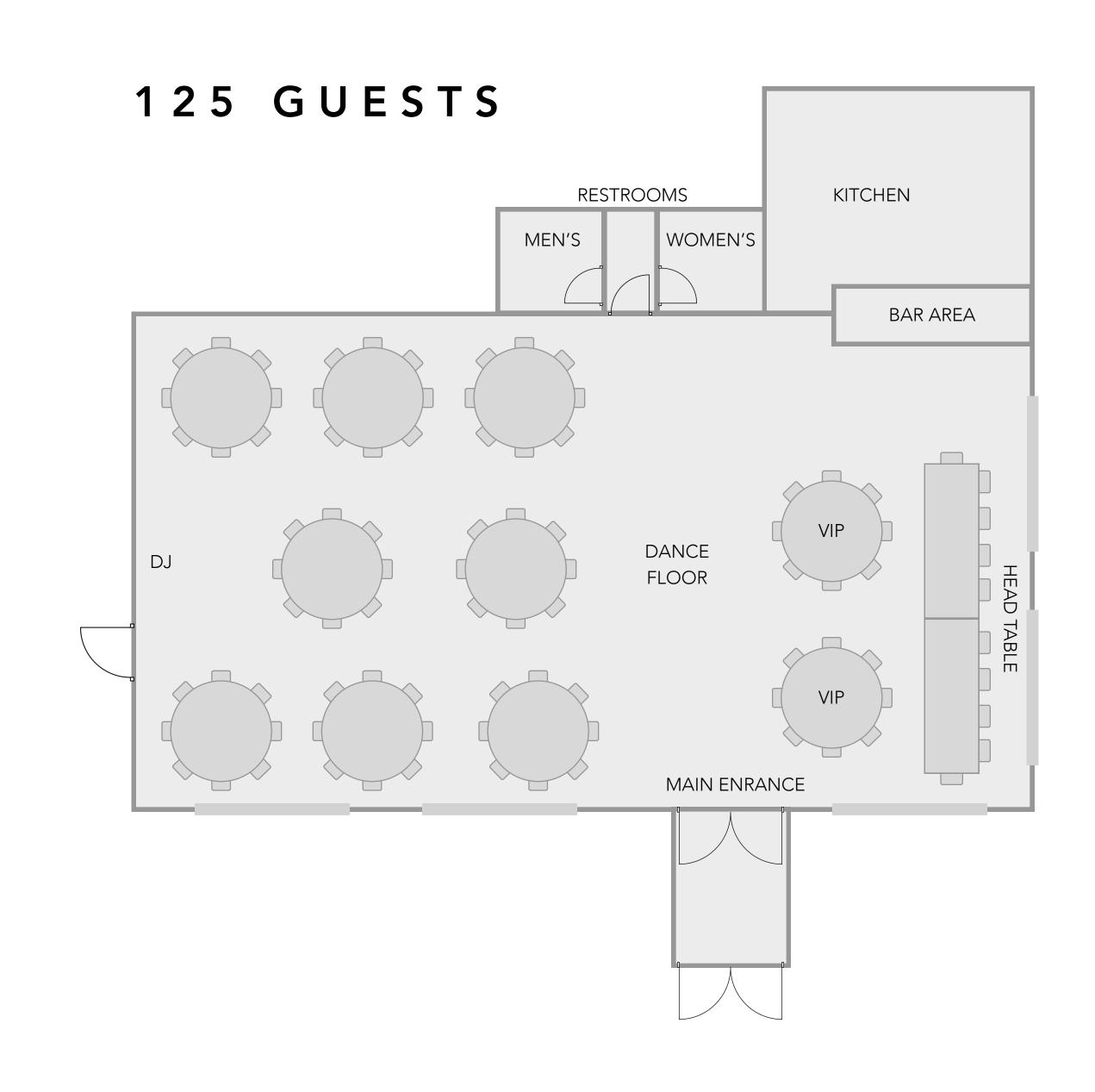
- Greet your guests and direct them to ceremony and receptions areas
- Work with Reception Event Captain and venue personnel
- Ensure you and your bridal party are prepared for postceremony photos
- Ensure your music entertainment is prepared for your entrance and has correct pronunciation of the members of your bridal part
- Provide assistance in managing of all Vendor Contracts & Services
- Supervise and guide all vendors for on-site installation
- Ensure you and your partner have a fabulous time at your wedding!

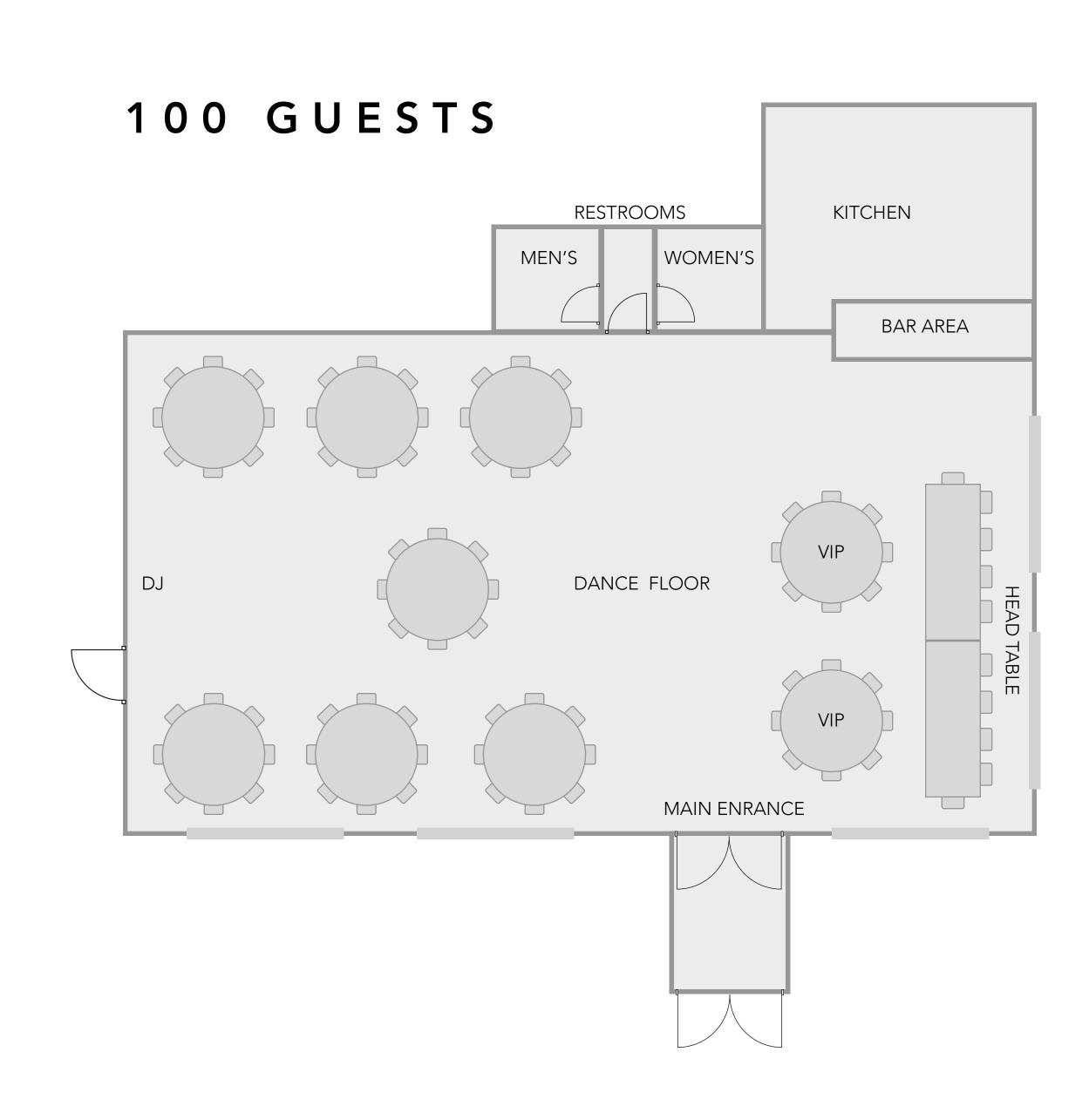
215 MANDALAY CANAL, IRVING TX 75039

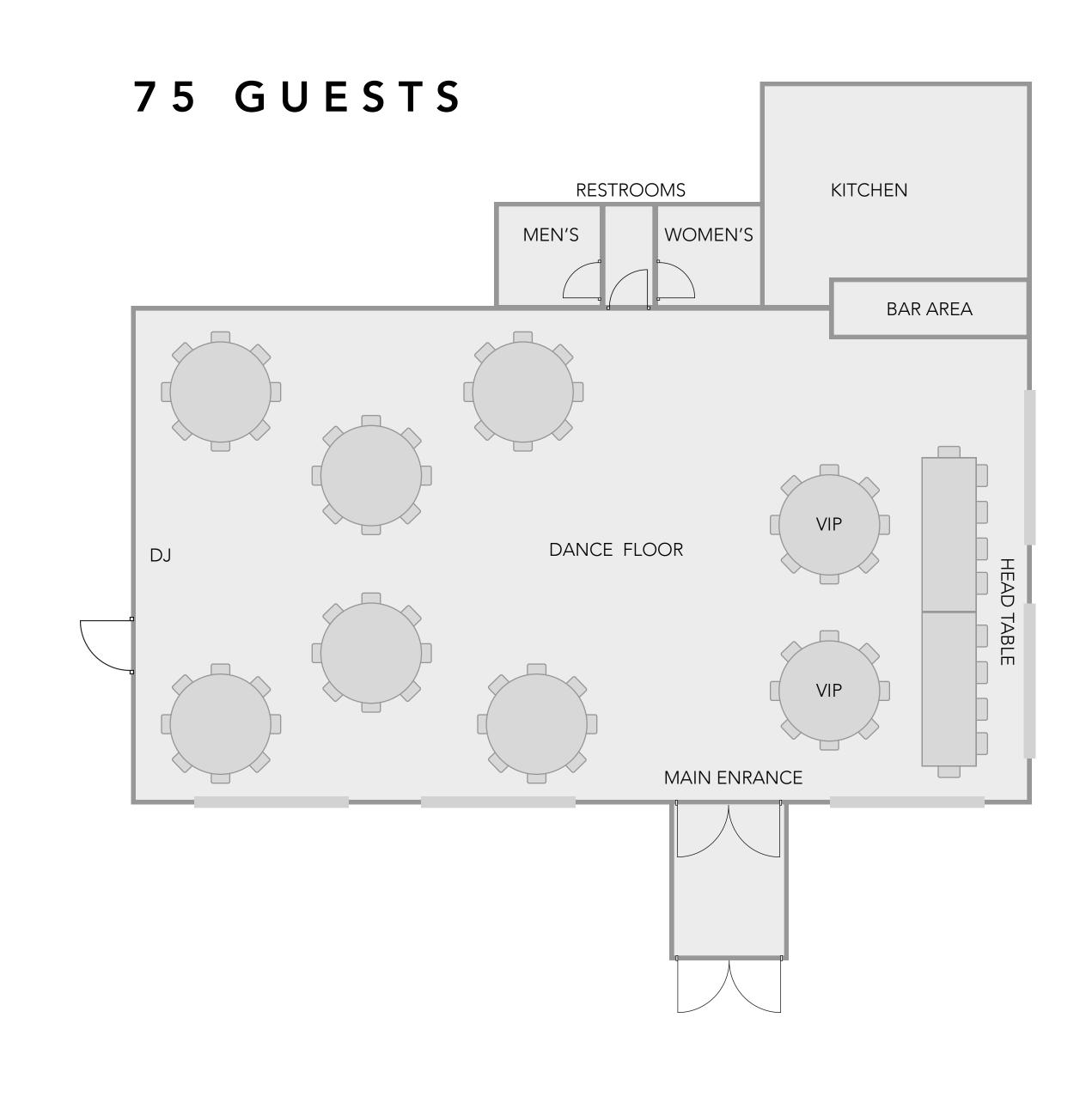


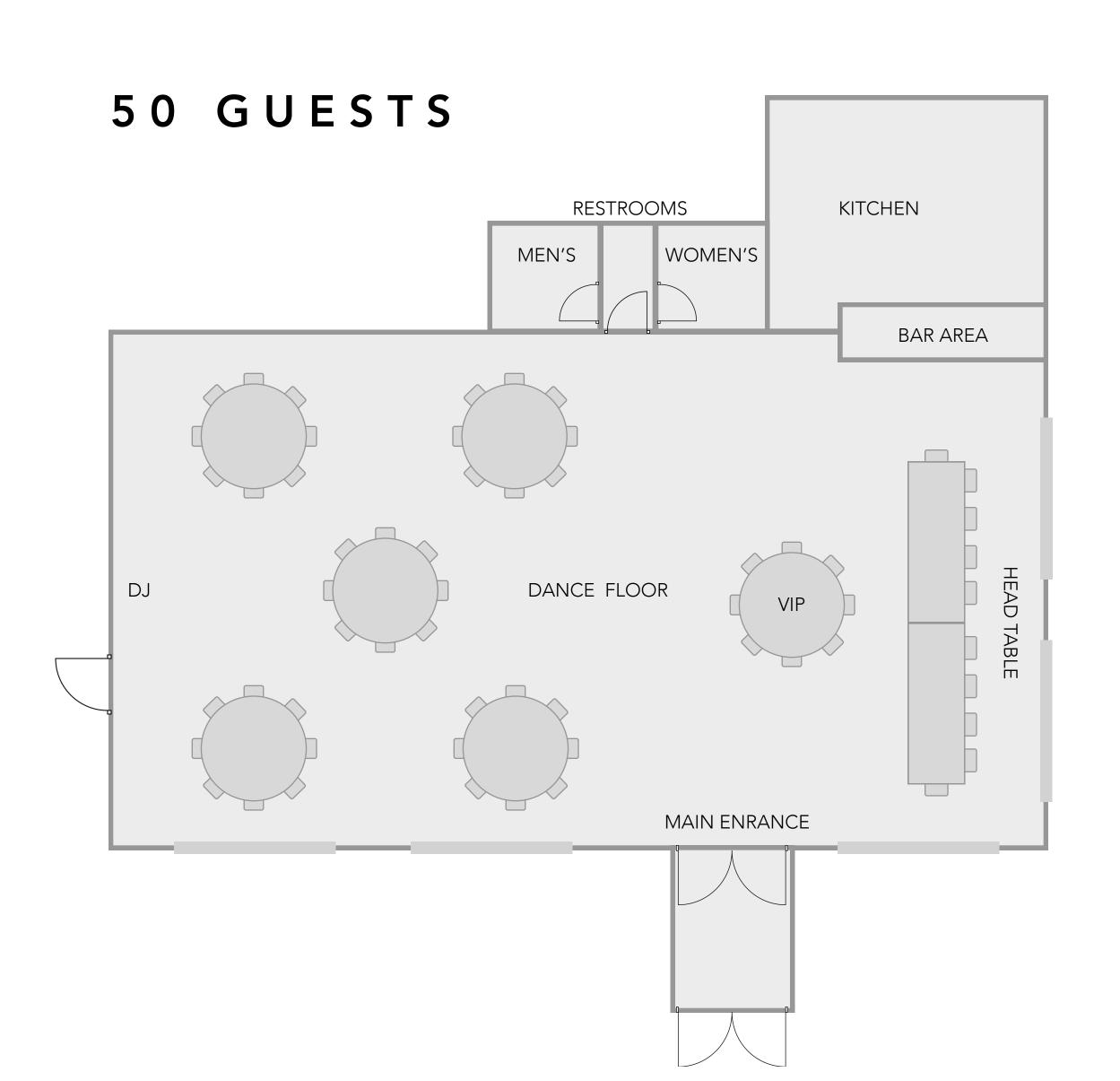
RECEPTION TABLE DIAGRAM EXAMPLES



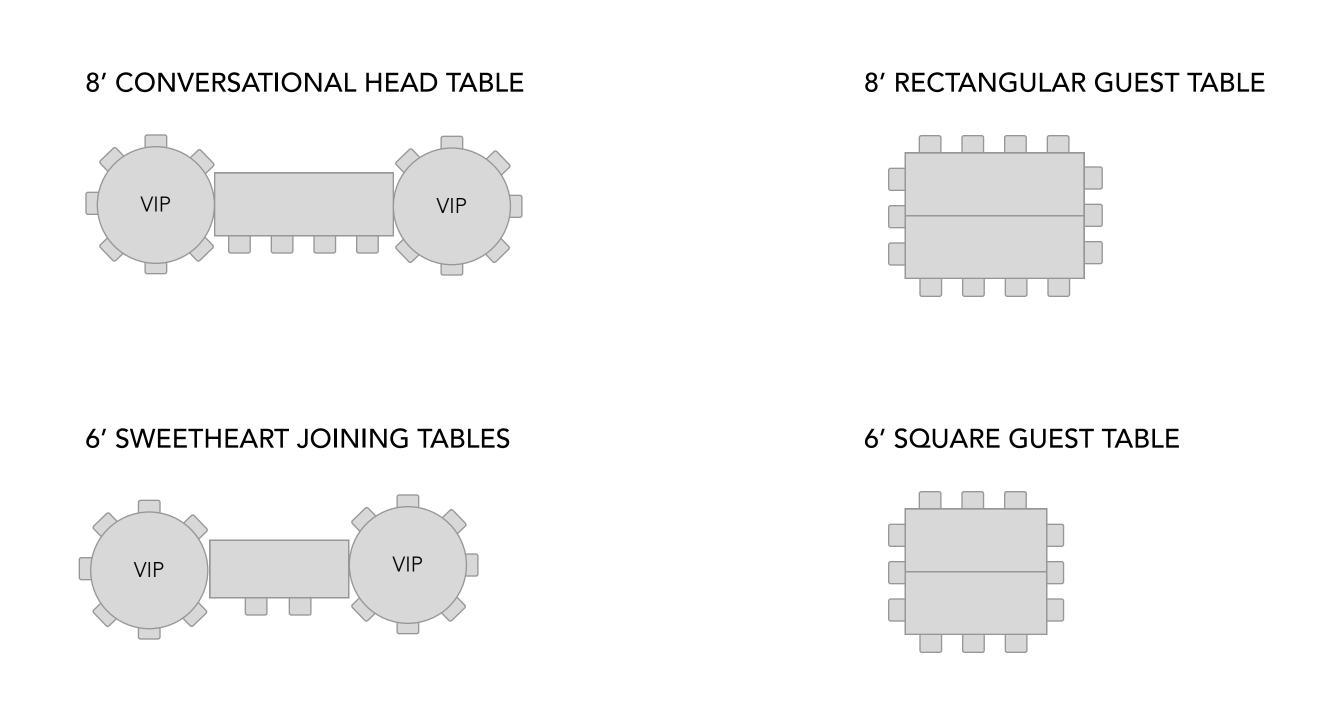








ALTERNATE TABLE ARRANGEMENTS





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. A 20% service charge and 8.25% Sales Tax will be applied to all rental fees, cuisine, beverage and bar services.

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 rebook 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 it's 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



PAYMENT AUTHORIZATION

YMENT AUTHORIZATION FO	PRM								
TERMS & CONDITIONS				PAYMENT	ΓMILES	TONE REF	ERENCE	E (INTERNA	L USE ONLY)
CLIENT									
FULL NAME OF CLIENT			EVEN	T DATE					
This is a Credit Card Pre-Authorization form. It's the Rental Fee Section of the Agreement; VEN your event. You may also use this form to tende following information for credit card transaction security code from the back of your card. Pleas to a Venue Representative as soon as possible. form will be destroyed.	ETIAN TERRACE ("The er the Damage Deposit ns. The Venue needs th e complete and sign th	Venue") requires a \$500 C by checking the box below e name and address associ e authorization form below	Cleaning/ w. For you iated with v and eit	Damage Dour protect the card her scan of	Deposion, the accourtake	it to be one venue and to be one of the leading to	due 30 e requi the 3 o of it a	days be res the or 4 digit nd send	fore back
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I authorize VENETIAN TERRACE to charge my accept a \$25 fee if my credit card is declined for applied for stated damages or additional clean damages, extra charges for cleaning, or any otle	or insufficient funds. You ing. Your deposit will b	u will first be notified via en e returned within 30 days a	nail of ar after the	ny damage ceremony,	es prio	r to this	depos	sit being	
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