

A day to be remembered

*Sugar***CITY**  
CELEBRATIONS



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PHOTOGRAPHER

CIRCA MMXII

# SugarCITY

CELEBRATIONS

Your wedding day is a day like no other day you'll ever have again. A once in a lifetime event that begins the amazing journey between you and someone you love. Sugar City is committed to making sure your wedding day is nothing short of spectacular – filled with love, laughter, and magical memories seamlessly executed with grace.

That's our promise to you.

We can offer you a package that is perfect for you, as perfect as the one you chose to marry. We'll bring together the best of everything. Lush venues, exceptional cuisine, spectacular decor, and legendary service. It all comes together to ensure your wedding is truly sensational.

And the best part, *it's luxury you can afford!*





## Your Sugar City Team

Our family owned company has been making wedding days and events perfect for more than a decade. Lead by our President, Executive Planner & Wedding designer Carron Short, our team has the expertise and experience you need. Her friendly service and personal approach will put you at ease during this very special but often stressful time. Our Chef and Director of Food Service, Walter Bobien, has a desire to serve you and your family and is committed to creating the perfect meal for you to celebrate your Big Day. Tammy Smith, our General Manager, has a hospitality team of bartending and wait staff with over 30 years of event experience combined, you won't find a group that will work harder for you. We are all honored that you are considering us to be a part of something so important and we thank you.









# SugarCITY

CELEBRATIONS

Our legendary service and attention to detail will make this occasion a cherished memory. Our custom wedding package allows for you to hand pick your team of vendors to add to the onsite services you choose. Add this package to your space for a truly luxurious event created especially for you, by you. Carron and her team of professional wedding service staff awaits your arrival.

Each Custom wedding package includes the following:

- Personal and professional consultation
- Seasoned Event Manager onsite throughout event
- Courteous Wait and Bartending staff for 7 hours
- China Dinner, Salad and Cake Plates
- Stemmed Glassware, Stainless Flatware
- Beautiful Service and Buffet equipment
- Complimentary tasting for up to four people
- Bar rental and Bar equipment
- Cake cutting service by our professional staff
- Guest table with floor length linens and napkin
- Gift, Sign In, Escort Card Table with linens
- Floating candle or stock centerpiece for each table
- White garden chairs for 10 top guest tables
- Custom Reception Floorplan consultation and creation
- Complete Venue Setup and Strike

Base Price:

\$ 20 pp + price of menu choices  
100 person minimum

### ***Want a Discount?***

Keep all the Same Amenities  
and  
Choose An Elegant Affair  
(our most popular package)

Enhancements Available:

- Fresh Floral Centerpieces
- Personal Flowers
- MC/DJ Services, Audio
- Special Effect Lighting
- Chiavari Chairs
- Bridal and Groom's Cakes
- Day Of Wedding Coordination
- Lounge and Décor Items
- Bridal Suite Package

## Our Custom Weddings



# SugarCITY CELEBRATIONS



Enjoy All the great amenities offered with a custom wedding while simplifying the menu selection process. Sugar City wants your day to be your way and we offer many choices to make sure that happens. Our team are wedding experts, let us guide you to the perfect wedding package match, as perfect as your love!

## An Elegant Affair (our most popular package)

Choice of Chilled Passed Hors d'oeuvre

Choice of Warm Passed Hors d'oeuvre

Petite Plate Station of Appetizer Bites

Farm Fresh Salad selection

Single Entrée selection

Duo Entrée selection

Entrée Accoutrement selection

Choice of a Vegetable

Fresh Baked Rolls w/Herb Butter

Fruit Infused Fresca or Cucumber Mint Water

Fresh Brewed English Tea, Hibiscus or Raspberry Tea

Plus All of the Amenities of a Custom Wedding

100 Guests = \$ 6900

120 Guests = \$ 7900

140 Guests = \$ 8900

160 Guests = \$ 9900

180 Guests = \$10,900

200 Guests = \$11,900

Additional guests are \$500 per table of 10

## *Is This Too Fancy?*

Keep most of the same Amenities  
and  
Choose A Casual Event

All Menus and Prices are Subject to Change – 3% credit card surcharge applies

1515 Ranger Dr. | Dallas, Texas 75210 | Phone: 214.298.2308



# SugarCITY

## CELEBRATIONS

Enjoy most of the amenities offered with a custom wedding while maximizing your wedding budget. These great packages offer high quality acrylic substitutions for the china, glass and flatware, stock linens and minimize planning to help you save a little money. Many newlyweds appreciate this option because they would rather spend their \$\$\$ on the honeymoon!

### The Casual Event

Petite Plate Station of Appetizer Bites selection  
Classic Fresh Garden Salad  
Single Entrée selection  
Entrée Accoutrement selection  
Choice of a Vegetable  
Fresh Baked Rolls w/Herb Butter  
Fruit Infused Fresca or Cucumber Mint Water  
Fresh Brewed English Tea, Hibiscus or Raspberry Tea

100 Guests = \$ 4400  
120 Guests = \$ 5100  
140 Guests = \$ 5800  
160 Guests = \$ 6500  
180 Guests = \$ 7200  
200 Guests = \$ 7900

Additional guests are \$350.00 per table of 10

### The Sweet Soiree

Chef's Choice Petite Plate of Appetizer Bites selection  
Single Entrée selection  
Choice of a Vegetable  
Fruit Infused Fresca or Cucumber Mint Water  
Fresh English Tea, Hibiscus or Raspberry Tea  
Plus most Amenities

100 Guests = \$ 3500  
120 Guests = \$ 4000  
140 Guests = \$ 4500  
160 Guests = \$ 5000  
180 Guests = \$ 5500  
200 Guests = \$ 6000

Additional guests are \$250.00 per table of 10

All Menus and Prices are Subject to Change – 3% credit card surcharge applies

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featured at **Texas Discovery Gardens**

Want a “One Stop Shop” for your wedding? Our All-Inclusive Wedding package allows for you to have just that with only few vendors making things “Easy Breezy” yet simply elegant while getting an excellent value for your wedding dollar. ***These packages includes your space rental!***

With our compliments, your All Inclusive Wedding experience will include:

Use of Circular Lawn for Ceremony 1 Hour

Use of Grand Hall for Reception 3 Hours

Bridal Suite and Groom Room 2 Hours before

Complimentary parking for all guests

Floating Candle or Stock centerpiece for tables

Cake cutting service by our professional staff

60” Round Guest Tables w/Floor length linens

Auxiliary tables w/stock linen  
(gift table, sign in book and cocktail tables)

White Garden Chairs

Use of Garden for Bridal Portraits  
(appointment required 10am -4pm)

Complete Venue Setup in Standard Layout/Strike

Beautifully Displayed and Served Buffet Menu

Two packages to choose from to fit your style

Many menu options to fit your taste

Bar Rental, Beer and Wine Bar Service and Equipment  
(client supplied bottled beer and wine)

Seasoned Event Manager Onsite throughout event

Courteous Wait and Bartending Staff for 7 hours

*Outside vendor restrictions and security fees do apply  
Available Friday or Sunday excluding April/May/Sept/Oct*

Enhancements Available:

Fresh Floral Centerpieces

Personal Flowers

MC/DJ Services and Audio

Special Effect Lighting

Chiavari Chairs

Bridal and Grooms Cakes

Wedding Reception Coordination

Lounge and Décor Items

All Inclusive Weddings





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featured at **Texas Discovery Gardens**

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## An All Inclusive Friday Evening

Amenities on previous page plus:

Choice of Passed Chilled Hors d' oeuvre selection  
Petite Plate Station of Appetizer Bites selection  
Farm Fresh Salad (preset salad enhancement available)  
Single Entrée selection or Duo Entrée selection  
Entrée Accoutrement selection  
Choice of a Vegetable  
Fresh Baked Rolls w/Herb Butter  
Fruit Infused Fresca or Cucumber Mint Water  
Fresh Brewed English Tea, Hibiscus or Raspberry Tea  
China plates, stainless flatware and glassware  
Day of Ceremony Coordinator

120 Guests = \$ 8850

140 Guests = \$ 9000

160 Guests = \$ 9750

180 Guests = \$10,200

200 Guests = \$10,950

Guest Count Reductions prohibited

Additional guests are \$500 per table of 10

## All Inclusive Sunday Afternoon

Amenities on previous page plus:

Chef's Choice Petite Plate Station of Appetizer Bites  
Choice of 2 Chilled Hors d' oeuvres for station  
Single Entrée selection  
Fruit Infused Fresca or Cucumber Mint Water  
Fresh Brewed English Tea, Hibiscus or Raspberry Tea  
High quality acrylic plates, flatware and glassware

The All Inclusive Friday Evening Package can be  
done for fewer guests on select Sunday afternoons

60 Guests = \$ 4000

80 Guests = \$ 4400

100 Guests = \$ 5200

120 Guests = \$ 5600

140 Guests = \$ 6000

160 Guests = \$ 6400

180 Guests = \$ 6800

200 Guests = \$ 7200

Guest Count Reductions prohibited

Additional guests are \$300 per table of 10

No services charges apply however 8.25% Sales Tax will be added to the total  
All Menus and Prices are Subject to Change – 3% credit card surcharge applies

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## Warm Hors D 'oeuvres

Minimum order of 50 guests, 2 pieces per serving

Coconut Crusted Chicken Tender Bites, orange marmalade

Portobello and Spinach Mini Quiche, crème fraiche drizzle

Petit Smoked Sausage Puffed Pastry, classic mustard seed

Savory Brown Sugar Angus Beef Meatballs, maple drizzle

Spicy Pork Sausage Truffle, jalapeno honey mustard

Smoked Tomato Soup Shooter, cheddar mini baguette

Honey Gold Potato Round, herb cream cheese and chive topped

3 per guest

## Chilled Hors D 'oeuvres

Minimum order of 50 guests, 3 pieces per serving

Lime Avocado Corn Salsa, mini tostada

House made Pimento Cheese Pate, garlic crostini

Jumbo Shrimp Cocktail Shooter, lemon horseradish

Caprese Salad Antipasti Skewer, balsamic drizzle

Herb Goat Cream Cheese, English cucumber round

Chimichurri Ribeye Steak Topper, roasted garlic wheat

Crème Prosciutto Bacon Bite, butter baked crostini

3 per guest

# Chilled Petite Plate Station Displays

Minimum order of 50 guest



## International Charcuterie

A selection of Chef's best cured meats and artisan cheeses served on a slate slab like Coppa (pork), Jamon Serrano (Spanish ham) Prosciutto (Italian ham, Mocetta (beef), Boursin Herb spread, marinated Kalamata Olives, fresh mozzarella, cherry tomato, French bread and biscotti  
6 per guest

## Hummus & Crudités

Chef's best selection of baby carrots, yellow squash, radishes, snap peas, cauliflower, baby tomatoes, celery sticks, roasted bell peppers, marinated green Kalamata olives served with traditional and red pepper hummus, crispy pita bread  
6 per guest

## Creamy Domestic Cheese

A selection of Chef's choice fine domestic cheeses served on a granite or slate slab like Santé Fe Pepper Jack, Tilbrook Colby, Mild Wisconsin Cheddar, Monterey Jack, fresh and dried fruits, toasted nuts, artisan crackers and flatbreads garnished with fresh organic grapes and berries  
5 per guest

## Texas Charcuterie Board

Wood Board selection of Chef's best smoked red meats and cheese like New Braunfels pepperoni, smoked salami and sausage, creamy Herb Boursin, fresh fruit preserves, black walnuts, roasted almonds, banana nut breads, house made apple butter  
6 per guest

## Crudités and Dips

A selection of farm fresh organic broccoli, carrot tidbits, grape tomatoes, yellow and red peppers, purple onion, caramelized onion ranch and roasted garlic aioli dip  
3 per guest

## Hearty Texas Cheese

A selection of Chef's finest choices of Texas cheeses served on a wood slab like Southern Pecan Cheddar, Austin Boursin, White Havarti, Brazos Select Blue Cheese, organic local jelly and honeycomb, almonds, walnut cranberry baguette and artisan crackers garnished with grapes and blackberries  
5 per guest

## Fresh Fruit Waterfall

A selection of organic colorful fresh fruit cascading from white china bowls and platters like strawberries, red and green grapes, mandarin oranges, blackberries, red delicious apples and fresh cut pineapple  
4 per guest

## Fruit & Cheese Display

Perfect combination of Chef's choice of fresh seasonal fruit like strawberries, pineapple, apples paired with classic cubed cheese and butter baked crackers  
4 per guest







# Garden Fresh Salads

Minimum order of 50 guests

## Classic Caesar Toss

Romaine leaf mix, buttery garlic croutons, fresh parmesan cheese, served w/creamy Caesar

## Spinach Waldorf

Bay spinach, strawberries, candied walnuts, served w/walnut raspberry vinaigrette

## Green Apple Goddess

Green leaf Mix, granny smith apples, feta cheese, southern pecans, served w/Italian vinaigrette

## American BLT Chopped

Iceberg lettuce, apple wood smoked bacon, grape tomatoes, cheddar cheese, served w/peppercorn ranch

## Crème de la Bleu

Spinach, kale & arugula, dried cranberries, black walnuts, blue cheese crumbles, served w/raspberry vinaigrette

## Love you "Peary" Much

Romaine mix, pear slices, sweet pecans & walnuts, gorgonzola cheese, served w/poppy seed crème vinaigrette

5 per guest







## Single Entrée

(Minimum 50 guests – Guarantee must equal the entire number of guest setup)

Tequila Marinated Chicken

6oz Grilled Organic Chicken Breast, Avocado Butter Cream Sauce

Garlic Asian Chicken Stir-fry

Savory Chicken Tenderloins, Broccoli, Sugar Snap Peas, Water Chestnuts, Baby Corn & Mushrooms, Garlic Ginger Sesame Sauce

Creamy Chicken Tetrazzini

Bowtie pasta & chicken baked in a creamy béchamel, mushrooms, poblano & red onion

Four Cheese Zesty Baked Ziti

Penne pasta baked in creamy ricotta, mozzarella, cheddar & parmesan cheeses

Angus Beef Brisket Sliders

Texas grass fed beef brisket smoked to perfection piled on freshly baked slider roll, bourbon braised Sugar City sauce & garlic aioli

Roasted Pulled Chicken Sliders

Organic cage free chicken slow roasted, shredded & heaped on freshly baked slider bun, bourbon braised Sugar City sauce & chipotle aioli

Waldorf Chicken Salad

White chicken chunks, crème fraîche, cranberry, walnuts, croissants & breads

Fresh fruit waterfall of seasonal fruits & nuts



14 per guest

**Brunch & Custom Menus Available Upon Request**

## Duo Entrée

(Minimum 50 guests – Guarantee must equal the entire number of guest setup)

Chef Carving Station Duet choose two of the following (2 – 3oz serving per guest)

Honey Glazed Carving Ham

Roasted White Turkey Breast

Slow Smoked Angus Beef Brisket

Fire Roasted Smoked Sausage

Rosemary Dijon Pork Tenderloin

Pecan Crusted Pork Tenderloin

25 per guest

Grilled Atlantic Salmon Medallion, house made mushroom béchamel sauce  
and

Cream of Coconut Brown Rice

27 per guest\*

Grass fed Texas Beef Tenderloin grilled to perfect medium rare, garlic aioli  
and

Savory Pork Tenderloin roasted to perfection served on a Carving Station

28 per guest\*

Baked Eggplant Parmesan, fresh marinara sauce  
and

Marinated Olive Bar, sesame oil

24 per guest

Roasted Herb and Parmesan Tomato, market fresh  
and

Honey Goat Cheese Flatbread, to die for!

22 per guest

\*based on current market rate slight package upcharge may apply







## Accoutrements

Minimum order of 50 guests, 4 ounce serving

Buttered Smashed Idaho Potatoes, finely shredded cheddar, sour cream, smoked bacon bits for topping

Garlic and Herb Infused Whipped Potatoes, shaved parmesan, crème fraiche, bacon bits for topping

Southern Sweet Potatoes, brown sugar, maple butter, pecans for topping

Sweet and Spicy Corn Cazuela, creamy cornbread and cream corn dish with bits of mild jalapeno

Creamy Coconut Brown Rice, and slightly sweet spin on rice you are going to love

Grilled Market Fresh Asparagus, served room temperature drizzled with raspberry vinaigrette

Creamy Dijon Dill Potato Salad, Yukon gold chunks, celery, onion, dill mayo w/a spicy kick

Peppered Kettle Fried Chips, w/Relish Bar of, onion & pickle slices, pickled jalapeños

Classic Southern Potato Salad, Smoothed russet potatoes, eggs, onion, dill pickles & yellow mustard

Deviled Egg Macaroni Salad, Creamy pasta salad with egg & mustard

5 per guest

## Vegetables

Fresh Normandy style steamed vegetable blend of broccoli, cauliflower and carrots

Steamed broccoli florets, seasoned with black pepper, sea salt and butter

Northwest Style vegetables, yellow and orange carrots, wax beans, red peppers, broccoli

Fresh Steamed Green Beans, seasoned with black pepper, sea salt and butter

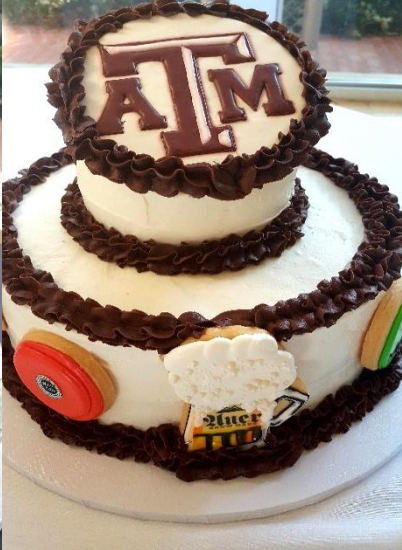
Buttermilk Blue Cheese Coleslaw, Classic coleslaw dressed w/Roquefort blue cheese

Cowboy Ranch Beans, Bold combination of 4 Texas favorites

Traditional Tangy Coleslaw, Classic beloved Texas coleslaw recipe

3 per guest





## flavor

champagne  
 tuxedo chocolate  
 coconut crème dream  
 butter pecan  
 limoncello  
 white chocolate  
 cinnamon roll  
 black forest chocolate  
 hummingbird  
 crème brulee  
 chocolate caramel turtle  
 peanut butter crème  
 smores  
 spicy cinnamon vanilla  
 carrot spice delight

## icing

almond buttercream  
 vanilla cream cheese  
 lime swiss meringue  
 maple bourbon buttercream  
 lemon chiffon swiss meringue  
 raspberry buttercream  
 brown sugar cream cheese  
 whipping cream swiss meringue  
 pineapple cream cheese  
 toasted toffee buttercream  
 chocolate fudge ganache  
 caramel drizzle swiss meringue  
 marshmallow buttercream  
 Mexican hot chocolate buttercream  
 toasted coconut caramel cream cheese

starts at \$3 per guest when added to a catering package  
 custom flavor creations available



## Let Them Eat Cake! Bar

Mini Cake Petit Display of 4 choices of any Sugar City Cake Flavor Combination



## Candy, Pie, Dessert, Trail Mix or Popcorn Displays & Favors

Custom Design & Display Included to match your décor

## Hot Chocolate & Coffee Bar

Swiss Mocha Chocolate & Robust Fresh Brewed Coffee served with sweet candy toppings & whipped cream and beautifully displayed to match your decor



## Vintage Soda Bar

Glass bottle soda adorable displayed in a wheel barrel and buckets with stripped straws in your colors

\$4 per person when added combined with a catering package



## Wedding Coordinator Services

### *Ceremony* Wedding Day Assistance

- Supervise Setup of Ceremony Musicians and Vocalist
- Supervise Setup of Ceremony Flowers
- Set-up Guestbook Table and Programs at the Ceremony
- Advise Guestbook and Program Attendants
- Answer Vendor Questions on the Wedding Day
- Line Up Bridal Party and Family for Processional
- One Hour Rehearsal Coordination at Texas Discovery Gardens

- Supervise Setup of Ceremony Rentals
- Coordinate & Advise Family & Bridal Party
- Set-up Unity Candle/Sand Ceremony/Memorial Candles
- Advise Ushers of Proper Seating of Guests and Family
- Welcome Wedding Party and Guests to the Ceremony
- Cue Musicians for Entrance of Processional
- Three Hours of Service on Wedding Day at Texas Discovery Gardens
- \$ 300 w/Sugar City Staff Coordinator
- \$ 600 w/Carron Short, Certified Wedding Coordinator & Assistant

### *Reception* Wedding Day Assistance

- Supervise Vendor and Facility for Reception Setup
- Supervise Setup of Reception Musicians or DJ
- Supervise Setup of Table Centerpieces
- Set up Bridal Portrait and Engagement Photos
- Set up Table Numbers, Escort Cards and Place Cards
- Attend Final Planning Meeting at Texas Discovery Gardens

- Supervise and Direct Photographer and Videographer Setup
- Supervise Setup of Reception Décor & Linen Rentals
- Set up Sign In-Table with Guest Book at Reception
- Set up Cake Table with Toasting Flutes and Cake Cutting Set
- Set out Favors, Candles and Menus on Guest Tables
- Seven Hours of Service on Wedding Day at Texas Discovery Gardens
- \$ 500 w/Sugar City Staff Coordinator
- \$ 700 w/Carron Short, Certified Wedding Coordinator & Assistant

### *Ceremony and Reception* Full Service Wedding Day Coordination & Planning

**Ceremony & Reception Wedding Day Assistance plus**

- Prepare Vendor Contact Information
- Confirm with Vendors Date, Time and Location of Events
- Email Wedding Day Timeline to Vendors
- One Hour Planning Meeting 60 Days Prior to your wedding

- Prepare Detailed Wedding Day Timeline
- Email each Vendor to Confirm Setup Time and Services
- Address Questions, Directions and Delivery with Each Vendor
- One Hour Design Consultation & Planning Meeting
- One Hour Two Week Final Planning Meeting
- \$ 900 w/Sugar City Staff Coordinator
- \$ 1200 w/Carron Short, Certified Wedding Coordinator & Assistant