



Let us introduce you to one of the most unique, visually stunning and accommodating venues in Dallas, Vouv Meeting & Event Space. This one of a kind venue offers a convenient North Dallas location, plenty of free parking and all the amenities you have been looking for in a venue. The space provides both a modern feel and a warm, elegant backdrop for your event.

Planning a corporate event? The floorplan has been designed for optimal usage of the space. Our expansive lobby area can be utilized for pre-function gatherings, registration, silent auctions, and so much more. Our additional rooms offer options for speakers, break out sessions or VIP lounge areas.

Planning a wedding? We offer the convenience of staying in one location for ceremony and reception. Our separate chapel room allows a dedicated space for your ceremony for up to 220 guests. Our luxurious, extra spacious upstairs dressing suite treats you to a private space for getting ready. The suite offers a full dressing and make up area, complete with Hollywood lighting, seating area and private bathroom. Our downstairs suite offers the perfect "saloon" feel with custom oak bar, foosball table and television.

After the ceremony your guests adjourn to the lobby area for cocktail hour before the custom, iron doors are opened for the reception.

The ballroom, is warm and inviting with rich earth tones, painted brick and commissioned wall art. Our unique ballroom chairs add to the eclectic and chic, urban atmosphere.

The venue provides all food service from the award winning onsite caterer, Culinary Art Catering, with over twenty years of experience in the wedding and events market. Custom menus, highest quality and creative presentations are the hallmark of our artful food creations.

Are you ready to reserve your date yet?

**PHONE: (972) 598-0594**

**ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244    EMAIL: [INFO@VOUVDALLAS.COM](mailto:INFO@VOUVDALLAS.COM)**



### **VENUE RENTAL RATES**

**Monday to Thursday \$1,000 daytime/\$1,500 evening or all day\***

**Friday & Sunday \$2,500\***

**Saturday \$3,500\***

*\*December & Holiday Rates Vary*

Rental rates includes use of 3000 sq ft furnished lobby and the 5800 sq ft ballroom  
Based on a 4 hour event with 4 hours set up and 1 hours tear down *(9 hours total!!!)*  
*Additional setup time and / or event time may be purchased upon request.*

Rental rate is inclusive of all 60" round tables, chairs, full length ivory  
or black linens, (5) cocktail tables, (8) 6' or 8' tables, lobby bar station,  
cleaning fees, parking, WIFI

*Additional items and rentals can be arranged upon event requirements.*

### **Ceremony Package \$500 fee**

Fee includes 1 additional hour of rental, additional staff time, and use of the 1,700 sq. ft. chapel.  
4 hour use of luxurious, upstairs Dressing Suite, 4 hour use of the downstairs Dressing Suite.  
1 hour pre-event Rehearsal & Ceremony Coordination.

### **DEPOSITS AND PAYMENTS**

A refundable damage deposit may be required.  
An initial payment of \$1,500 is due at the time of contract signing  
to reserve your event date.  
Three additional payments of 25% are due - six months, three months  
and one month prior to your event date,  
Your final payment is due 7 business days prior to the event date.  
All deposits are non-refundable.

### **FOOD AND BEVERAGE GUIDELINES**

All food and beverage is required to be catered by the onsite,  
exclusive caterer, Culinary Art Catering.

### **FOOD AND BEVERAGE MINIMUMS**

Friday & Sunday \$3,000

Saturday \$4,000

Weekday minimums vary

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# *Passed Hors D' Oeuvres*

Tray passed nibbles for your pre-dinner cocktail hour  
Choose 3 for 9. per person

Antipasti Pastry Cup  
Mozzarella, Basil & Pear Tomato Bruschetta  
Texas Goat Cheese Toasts  
Kalamata Olive Tapenade Crostini  
Caprese Brochette  
Spanakopita  
Wild Mushroom Tartlets  
Warm Brie En Croute  
Risotto Fritters  
Fried Mac & Cheese Bites  
Stuffed Mushroom Caps  
Saga Bleu Cheese & Pear Tartlets  
Antipasto Skewers  
Apricot Turkey Meatball  
Crisp Bruschetta Caramelized Figs,  
Goat Cheese & Prosciutto  
Thai Chicken Satay

Chicken-Fig Pops  
Chicken Tikka Masala Skewers  
Chicken Quesadilla Trumpets  
Mini Chicken Gyro  
Chicken and Waffle Cones  
Bacon Wrapped Chicken Skewer  
Chicken "Saltimbocca" Skewers  
Mini Brisket Tacos  
Mini Beef Wellington  
Cranberry & Kobe Beef Lollipop  
Pacific Smoked Salmon Rosette  
Mini Salmon Strudel  
Honey Ginger Salmon Tartar  
Shrimp Gordita  
Coconut Fried Shrimp Skewers  
Mini Fish Taco

Portabella Puffs  
Mini Shrimp & Grit Cakes  
Filet Mignon Crostini  
Sesame Oil Seared, Lemongrass Infused Ahi Tuna  
Mini Alaskan Snow Crab Cakes  
Jumbo Cocktail Shrimp Shooter  
Ceviche Shooter  
Lobster Corn Dog Tempura  
Mini Lobster Grilled Cheese  
Lobster Custard On Asian Spoon  
Maple Bacon Wrapped Scallops  
Foie Gras on Brioche  
Sliced Duck Breast Bruschetta  
Bacon Wrapped Shrimp  
Spicy Lamb Skewer

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# *Appetizer Displays*

All appetizer portions, serving for a maximum of one hour  
Great add-on for cocktail reception time in the lobby prior to ballroom doors opening

## **BRUSCHETTA BAR**

Grilled Flatbread Wedges  
& Toasted Baguette Rounds  
Served With Assorted Spreads &  
Toppings Including :  
-Kalamata Olive Tapenade  
-Trio of Roasted Bell Pepper Strips with Olive Oil,  
Fresh Garlic & Freshly Squeezed Lemon  
-Oven-Dried Tomato Wedges with Capers & Sea Salt Olive Oil  
-Texas Goat Cheese Log Soaked in  
Roasted Garlic Infused Extra Virgin Olive Oil  
-Tapenade of Diced Roma Tomato, Diced Mozzarella, Fresh Basil & Pine Nuts  
7.50 per person

## **DELUXE DISPLAY OF INTERNATIONAL CHEESES**

Served With Water Crackers & Lavosh Crackers  
7.50 per person

## **BRIE EN CROUTE TRIO**

Wheels of Stuffed Brie in Buttery Flaky Puff Pastry  
Filled with Dry Preserved Apricots & Crushed Pistachios  
Filled with Jalapeno Pepper Jelly  
Filled with Sun-Dried Tomatoes & Thyme  
Served with Assorted Crackers  
6. per person

## **ANTIPASTO DISPLAY**

Marinated Mushrooms, Marinated Bell Pepper Strips, Assorted Spanish Olives,  
Marinated Artichokes, Marinated Hearts of Palm, Julienne Sun-Dried Tomatoes,  
Herb Marinated Mozzarella, Julienne Provolone and Julienne Meats  
Such As: Spicy Salami, Capicola Ham & Pepperoni  
Served with an Assortment of Crackers & Crisp Wafers  
7.50 per person

## **GOURMET GARDEN CRUDITÉS**

Crisp Market Fresh Vegetables  
Served in Individual Shot Glasses  
Varieties May Include: Asparagus Spears, Belgian Endive,  
Carrot Sticks, Jicama Sticks, Blanched Sugar Snap Peas,  
Radishes & Plum Tomatoes  
Served With Pepperoncini Aioli Dipping Sauce  
4. per person

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# *Appetizer Displays*

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## **AMUSE BOUCHE SPOON WALL**

Tasty Bites Served on Stainless Taster Spoons  
Displayed on a Vertical Table Top "Wall"  
Spoons are Placed into the Slots of the Display & Easily Removed by Their Curved Stem  
*Choose One of The Following Items:*  
Savory Lobster & Corn Crème Brulee  
Gingered Salmon Tartar with Radish & Green Apple  
7.50 per person

## **TAPAS DISPLAY**

Tiered Display of Miniature Items  
Presented in Assorted Shaped, Petite Acrylic Tasting Dishes {SELECT THREE}  
**Bloody Mary Shrimp Shooter**  
**Duck Confit** with Apricot Glaze  
**Roasted Beet & Orange with Micro Greens**  
**Tuna Tartar Spoons**  
**Tzimmes Salad** | Carrots, Sweet Potato & Apricot  
**Chicken Liver Pate** | Raspberry Marmalade & Caramelized Onion  
Served in Mini Mason Jar  
**Tuna Cube Poke** Over Cucumber Round  
**Asian Mango Chicken Salad**  
**Shrimp & Jicama Salad**  
**Dried Apricot Filled with Fresh Creme**  
**Tomato, Mozzarella Tower with Fig Balsamic**  
**Duck Salad with Roasted Pear & Port Wine Vinaigrette**  
12. per person

## **MEDITERRANEAN APPETIZER TABLE**

Bountiful Table Display of Rice Filled Grape Leaves with Fresh Squeezed Lemon,  
Traditional Hummus Dip, Red Pepper Hummus, Eggplant Babaghanoush Dip,  
Marinated Hearts of Palm & Artichokes,  
An Assortment of Pickled Vegetables, Crispy Fried Falafel,  
Basket of Sliced Pita Wedges.  
14. per person

## **CHARCUTERIE BOARD**

Slices, Cubes and Wedges of Cheeses.  
Varieties May Include Double Crème Brie, Dutch Gouda, Boursin,  
French Port Salut, Aged Swiss, Sage Derby, Port Wine Colby,  
Aged Cheddar, Dill Havarti, Gruyere, Camembert  
Assorted Cured Meats: Spicy Salami, Capicola Ham & Pepperoni.  
Sliced Almonds, Dried Fruits, Marinated Olives, Assorted Jams  
Served with Water Crackers, Lavosh Crackers, & Baguettes  
15. per person

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# *Pre-Function Chef Stations*

All appetizer portions, serving for a maximum of one hour  
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Choose 2 Stations for 15. per person

## **MARYLAND CRAB CAKE STATION**

Snow Crab & Lump Crab Meat with a Hint of Seasoning  
Hand Formed into Patties & Chef Seared  
Served with Tartar Sauce, Cocktail Sauce, Rémoulade Sauce  
Wasabi Infused Aioli

## **CEVICHE ACTION STATION**

Sliced, Diced & Chopped Lime & Cilantro Marinated Whitefish & Shrimp  
Mixed with Your Choice of Toppings Including: Diced Avocado,  
Diced Tomato, Roasted Corn,  
Cilantro Leaves, Quajillo Chile Salsa  
Served with Tortilla Chips

## **RAVIOLI STATION**

Cheese Ravioli with Walnut Pesto Cream Sauce

## **CHAMPIGNON MUSHROOM & PULLED BEEF PASTRY STRUDEL**

Sliced by Chef Attendant into 1" Flaky Strips

## **SATAY DISPLAY**

*(Based on 1 piece person of each of the following)*

Flat Iron Round Displays of Skewers

4" Skewers of Red Pepper Flake Marinated Beef Skewers with Tamarind Soy Glaze

4" Skewers of Malaysian Chicken Satay with Peanut Dipping Sauce

## **GROUND LAMB SLIDER STATION**

with Crumbled Feta Cheese & Rosemary Mint Aioli  
on Mini Slider Buns

## **SAVORY CREPE STATION**

Chef Manned Crepe Bar with Paper Thin Crepe Pancakes Filled "A La Minute"  
Crepes Filled with Creamy Mushroom Ragout & Melted Gruyere

## **GORDITA STATION**

4" Fried Masa Sopas

Filled with Choice of Pulled Chicken Mole Poblano,  
OR Pulled Pork

## **RAGOUT STATION**

Puff Pastry Shell filled with Savory Mushroom Ragout

## **PAELLA STATION**

Slow Simmered Mix of Saffron Rice,  
Shrimp, Chicken, & Chorizo Sausage  
Served in Mini Casserole Dish

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# *Plated Appetizer*

## **FILET OF BEEF & BEET CARPACCIO**

Over Baby Greens with Fig Balsamic  
9. per person

## **YELLOW FIN TUNA AND AVOCADO TARTAR**

Spicy Wasabi Vinaigrette  
10. per person

## **ROASTED YELLOW TOMATO WITH FRESH MOZZARELLA**

Pinenut Pesto Vinaigrette  
8. per person

## **CHEESE RAVIOLI WITH PEAR BALSAMIC REDUCTION**

Over Shoestring Nest of Apple and Pear  
8. per person

## **MOROCCAN SALMON MEDALLION TAGINE**

Over Slow Simmered Root Vegetables  
10. per person

## **BACON POLENTA CAKE**

Topped With Jamaican Jerk Pulled Pork  
9. per person

## **BEGGAR'S PURSE**

Crepe "Purse" Filled with Sautéed Roasted Garlic  
& Wild Mushroom Ragout  
8. per person

## **DUCK PATE**

With Walnut Apple Chutney & Brioche  
11. per person

## **JUMBO CRAB CAKE**

With Pickled Carrot Slaw  
10. per person

## **LOBSTER & MANGO CAKE**

With Lemongrass and Maple, Brown Sugar Glaze  
14. per person

## **RED FISH TACO**

Sweet Chile Vinaigrette in Wonton Crisp  
9. per person

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# Chicken Entrees

*\*\*Served Buffet or Plated\*\**

## **CAC SIGNATURE SUN-DRIED TOMATO CHICKEN**

Pan Seared Chicken Breast in a Sun-Dried Tomato Cream Sauce  
Asiago Risotto and Chef's Seasonal Vegetable  
30. per person

## **LEMON CHICKEN BREAST PICCATA**

Chicken Breast In White Wine, Caper Sauce  
Potato Lyonnaise and Chef's Seasonal Vegetable  
30. per person

## **SPINACH AND ARTICHOKE CHICKEN BREAST**

Sautéed Chicken Breast Topped with Spinach & Artichoke Hearts  
and Lightly Dusted with Grated Parmesan  
Rice Pilaf and Chef's Seasonal Vegetable  
30. per person

## **CAC SIGNATURE APRICOT GLAZED CHICKEN**

Chicken Breast Topped with Melted Brie Cheese  
Sweet Smashed Potatoes and Chef's Seasonal Vegetable  
30. per person

## **CHICKEN PROVENCAL**

Pan Sautéed Chicken Breast  
Topped with Sun-Dried Tomatoes, Artichoke Hearts,  
Roasted Peppers & Black Olives  
Cous Cous Pilaf and Chef's Seasonal Vegetable  
30. per person

## **CHICKEN CORDON BLEU STYLE**

Chicken Breast Topped with Julienne Ham,  
Whole Grain Mustard, & Melted Asiago Cheese  
Harvest Grain Pilaf and Chef's Seasonal Vegetable  
30. per person

## **CHICKEN SCALLOPINI**

Thin Sliced Chicken Breast Dredged in Flour and Seared Golden Brown  
Topped with Mushroom & Leek Sauce  
Parmesan Risotto and Chef's Seasonal Vegetable  
30. per person

*All Above Menu options include salad, assorted dinner rolls and butter  
Dual Entrée Plates Available*

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# *Plated Beef Entrees*

## **CABERNET BRAISED BEEF SHORT RIB**

In Classic Red Wine Demi Glace  
Mashed Garlic Potatoes and Chef's Seasonal Vegetable  
40. per person

## **CHATEAU FILET STRIP**

In Classic Red Wine Demi Glace  
Gnocchi with Horseradish Cream Sauce  
Sautéed Fioretto Cauliflower and Beet Puree  
40. per person

## **PRESSED BEEF STEAK**

Slow Cooked, Tender, Moist and Juicy Shredded Beef  
"Pressed" Steak  
Creamy Caramelized Shallot Potato Puree  
and Chef's Seasonal Vegetable  
40. per person

## **FILET MIGNON**

Morel Brandy Sauce  
Potato Soufflé and Chef's Seasonal Vegetable  
45. per person

## **APPLE-WOOD SMOKED BACON WRAPPED BEEF FILET MIGNON**

With Walnut Gorgonzola  
Creamy Polenta and Chef's Seasonal Vegetable  
45. per person

## **BEEF WELLINGTON**

Wild Mushroom Risotto  
and Chef's Seasonal Vegetable  
45. per person

*Lamb & Veal Options Available*

*All Above Menu options include salad, assorted dinner rolls and butter  
Dual Entrée Plates Available*

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# *Plated Fish Entrees*

## **SALMON IN WHITE WINE & CAPER SAUCE**

Shallot Potato Mash and Chef's Seasonal Vegetable  
35. per person

## **SALMON MEDALLION**

Topped With Spinach & Feta  
Cous Cous Pilaf and Chef's Seasonal Vegetable  
35. per person

## **MAHI MAHI AMANDINE**

Cranberry Quinoa Pilaf and Chef's Seasonal Vegetable  
42. per person

## **SALMON WITH SAUTÉED SCALLOPS**

In Lobster Sauce  
Coconut Lime Rice and Chef's Seasonal Vegetable  
43. per person

## **RED SNAPPER MEDALLIONS**

With Mango Salsa  
Walnut Infused Orzo and Chef's Seasonal Vegetable  
45. per person

## **PECAN CRUSTED HALIBUT**

Dijon Cream Sauce  
Leek & Roasted Garlic Mashed Potato and Chef's Seasonal Vegetable  
47. per person

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# *Salad Options*

## **CAC SIGNATURE SALAD**

Mixed Field Greens, Julienne Carrot, Mandarin Orange,  
Walnuts, Dried Cranberries & Feta Cheese  
Chef's Pomegranate Vinaigrette

## **SUMMER SALAD**

Mixed Field Greens, Pecans, Grapefruit Segments & Julienne Carrots  
Zesty Honey Citrus Dressing

## **AUTUMN-WINTER SALAD**

Assorted Greens, Grapes, Diced Pear, Walnuts, Dried Cranberries  
Balsamic Vinaigrette

## **GREEK SALAD**

Crispy Romaine Lettuce, Crumbled Feta Cheese, Kalamata Olive,  
Diced Tomato & Cucumber, Red Onion Ring Relish & Pepperoncini Peppers  
Oil & Balsamic Vinaigrette

## **SPINACH SALAD**

Fresh Spinach Leaves with Strawberries & Pecans  
Apple Dressing

## **BIBB LETTUCE SALAD**

With Oven Roasted Tomato,  
Shoestrings of Jicama & Cantaloupe  
Honey Chile Vinaigrette

## **KALE, CRANBERRY & PUMPKIN SEED SALAD**

Poppy Seed Dressing

## **HEARTS OF ROMAINE CAESAR SALAD**

Romaine and Radicchio with Toasted Herb Croutons,  
Shaved Asiago & Shaved Parmesan, Creamy Caesar Dressing

## **ICEBERG WEDGE SALAD\***

With Julienne Carrot & Roma Tomato Garnish  
Bleu Cheese Dressing  
\*served plated

## **WATERMELON, FETA & ARUGULA SALAD**

Balsamic Drizzle

## **BEET & GOAT CHEESE SALAD\***

Roasted Beets, Walnuts & Goat Cheese  
Honey Dijon Vinaigrette  
\*served plated

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# Carving Stations

Choose 2 Stations for 30. per person  
or Add 1 Station to Buffet for 15. and up

## **CARVING OF BONELESS HONEY DIJON BRINED TURKEY BREAST COCKTAIL SANDWICHES**

Carved by Chef Attendant & Served on Silver Dollar Rolls  
Accompaniments include Cranberry Relish & Herbed Aioli

## **CARVING OF BROWN SUGAR GLAZED TEXAS PITT HAM COCKTAIL SANDWICHES**

Carved by Chef Attendant & Served on Crusty Dinner Rolls  
Accompaniments include Apricot Mustard & Cranberry Relish

## **CARVING OF ROAST PORK LOIN**

Calvados Demi Glazed Pork Loin  
Carved by Chef Attendant and Served on Silver Dollar Rolls

## **SHAWARMA STATION**

Chicken Gyro Carving Carved to Order by Chef Attendant, Served with Fluffy Pita  
Accompanied with Tomato-Cucumber Salad and Sesame Tahini

## **CARVING OF BEEF TENDERLOIN COCKTAIL SANDWICHES (+5. pp)**

Carved by Chef Attendant & Served on Silver Dollar Roll  
with Whole Grain Dijon Mustard, Horseradish Cream & Lemon Aioli

## **CARVING OF BEEF SIRLOIN COCKTAIL SANDWICHES**

Carved by Chef Attendant & Served on Herb Ciabatta Roll  
with Blueberry Mustard, Chopped Horseradish & Classic Aioli

OR Choose 1 of the Following Deluxe Stations for 30. per person

## **CHURASCO CARVING STATION**

Brazilian Spiced Carving Station- Sizzling Cuts of Meat on a  
Gleaming-Spit Stainless Steel Rotisserie.

Choice of One Premium Meat {SELECT ONE}

Herb Marinated Lamb, Picanha, Filet Mignon, Choice Prime Rib

Two Additional Options {SELECT TWO}

Flank Steak, Sausage, Parmesan Pork, Spicy Pork Loin, Beef Sirloin, Parmesan Chicken

Served with Horseradish Sauce, Brazilian Tomato Vinaigrette and Chimichurri Sauce

## **TEXAS SIZED CARVING STATION**

12' Carving Table Featuring a Jaw Dropping Variety of Mouthwatering Meats

Lamb Roast with Cumin and Dill

Beef Ribs

Brazilian Picanha

Beef Sirloin

Brown Sugar & Chili Brisket

Simply Roasted Aged Prime Rib

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# *Dinner Stations*

Choose 2 Stations for 30. per person

## **AHI POKE STATION**

Selection of White or Brown Rice

Ahi Tuna and Salmon

Topped with Choice of Scallions, Mushroom, Cucumber,

Tomato, Sweet Corn, and Shredded Carrots

Sauces: Ginger Hoisin, Chili Glaze, and Sesame Oil

Served in Cosmo Glasses

## **SALMON CAKE STATION**

Flaked Atlantic Salmon Seasoned

with Fresh Dill and Green Onions, Hand Formed and Seared

Topped With Marinated Cucumber Relish

& Finely Chopped Thyme

## **CAJUN STATION**

Puff Pastry Cups filled with Crawfish and Andouille Sausage Étouffée

## **CHICKEN & WAFFLE STATION**

Crispy Buttermilk Fried Chicken & Fluffy Waffle with Maple Butter Gravy

## **SHRIMP & GRITS STATION**

Rich Creamy Cheesy Grits

Served In Martini Glasses

Topped with Sautéed Jumbo Shrimp

Topped To Order with Choice of

Chopped Hickory Smoked Bacon, Chives,

Assortment of Grated Cheeses & Sweet Butter

## **"TASTE OF NEW ORLEANS" MINI PO BOY STATION**

Cajun Spice Breaded & Fried Crawfish

Served in Sliced Baguette Roll

with Dill Pickle & Creole Remoulade

## **STREET TACO STATION**

Chef Prepared On Round Flat Iron Gill

Using Soft Corn Tortillas

With Chopped Asado Style Beef Roast

Slow Stewed Tomato & Poblano Pulled Chicken Breast

Topped with choice of Fresh Cilantro, Pico de Gallo,

Finely Chopped Onions, Fresh Lime Wedges

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# *Dinner Stations*

Choose 2 Stations for 30. per person

## **FAJITA SAUTEE STATION**

Chef Prepared On Round Flat Iron Gill

Hickory Grilled, Tequila Marinated Chicken Fajitas & Beef Fajitas  
With Caramelized Onions & Sautéed Bell Pepper  
Served with Jalapeno Slices, Shredded Cheddar Cheese,  
Fresh Pico, Lime Sour Cream, Warm Flour Tortillas

## **BAJA GRILLED FISH TACO STATION**

Flaked, Grilled Tilapia  
Fresh Avocado, Pineapple Salsa,  
Pico De Gallo, Cotija Cheese,  
Warm Corn Tortillas

## **MOROCCAN TAGINE STATION {SELECT THREE}**

+8. per person

Lamb, Potato, Carrots and Tomato Tagine  
Beef, Okra and Tomato Tagine with Exotic Spies  
Slow Simmered Chicken with Prunes and Carrots  
Tagine of Artichoke and Meatball with Fennel  
Oxtail and Garbanzo Beans with Red Chili Tagine  
Traditional Cous Cous with Chicken and Vegetable  
Basmati Rice

## **UDON NOODLE BAR {SELECT TWO}**

Seared & Sautéed in a Giant Wok by Chef Attendant  
Served in Mini Chinese "To Go" Boxes  
Udon Noodles with Choice of Chicken, Beef, Shrimp or Vegetable

## **KOREAN TACO STATION**

Warm Flour Tortillas Filled by Chef Attendant with  
Braised Korean Spiced Pulled BBQ Beef  
Topping with Shredded Sharp Cheddar Cheese,  
Diced Fresh Tomato Chutney,  
Chopped Cilantro, Green Chile Sour Cream, Lime Wedges,  
Napa Cabbage Slaw

## **BANANA LEAF WRAPPED HALIBUT TAMALES (+5. pp)**

With Maple Chile Glaze

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# *Dinner Stations*

Choose 2 Stations for 30. per person

## **TASTE OF TUSCANY PASTA BAR**

Variety of Pre-Cooked Pastas Served from Silver Chafing Dishes

{SELECT THREE}

### **Penne Pasta with Sliced Grilled Chicken**

Tossed in Creamy Sun-Dried Tomato Alfredo Sauce

### **Cheese Filled Tortellini in Vodka Cream Sauce**

### **Penne Pasta with Sliced Grilled Chicken**

### **Bowtie Pasta with Shrimp Scampi Sauce**

### **Fusilli Pasta Primavera**

With Broccoli Florets, Sliced Mushrooms, Sliced Red Bell Pepper, Squash and Zucchini

### **Coquielette Pasta**

With Sliced Black Olives, Sliced Italian Sausage and Marinara Sauce

### **Wild Mushroom Ravioli**

With Sage Brown Butter Sauce

## **GROUND BEEF (OR TURKEY) SLIDERS**

Served on Slider Bun with Sautéed Mushrooms,

Caramelized Onions, Bleu Cheese,

Sliced Aged Cheddar, Aioli, Grain Mustard

## **CHOPPED BRISKET SLIDER STATION**

Served with Sliced Onions, Pickles, Roasted Peach Barbecue Sauce,

Chipotle Aioli and Honey Mustard

## **FRIED CHICKEN BISCUIT STATION**

Chicken Fried Chicken Breast On Flaky, Buttermilk Biscuit

Served with Smoky Paprika Aioli and Sweet Honey Mustard

## **MINI PLATE STATION OF BRAISED BONELESS SHORT RIB**

On Truffle Mashed Potato with Wilted Swiss Chard & Smoked Bacon Confetti

Chef Plated on 5" Square White Plate

## **MINI PLATE STATION OF BEEF TENDERLOIN SKEWER**

Goat Cheese Potato Cabernet Demi Glaze

on 5" White Plate

## **MINI PLATE STATION OF TEMPURA SALMON**

Atlantic Salmon Deep Fried In Tempura Batter

Presented Atop Potato Frittata with Tarragon Aioli Drizzle

On 5" White Square Plate

*All Pricing Subject to Service Charge & State Sales Tax*

**PHONE: (972) 598-0594**

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# *Dinner Stations*

## **SALAD BUBBLE STATION {SELECT ONE}**

Chilled Asian Noodle Salad Served in Clear, Plastic Bubbles

Shrimp Vermicelli | *Thin Rice Noodles, Baby Shrimp, Lettuce & Spicy Lime Vinaigrette*

Wasabi Noodle | *Wheat Noodle, Tomato, Red Bell Pepper, Arugula, Wasabi Sauce,*

Sesame Peanut Noodle | *Egg Noodles, Cubed Chicken, Cucumbers, Chinese Eggplant & Peanuts*

Teriyaki Salmon Soba | *Thin Buckwheat Noodles & Flaked Salmon In Cool Ginger Dressing*

7. per person

## **HOUSE SEASONED, POACHED & PEELED SHRIMP DISPLAY**

Displayed on Ice with Vodka Spiked Cocktail Sauce & Fresh Lemon

(16/20 Count-Based on 3 pieces pp)

10. per person

\*Price Subject To Change Based On Market Price

(\*Upgrade to Raw Bar with Oysters, Mussels, Clams & Shrimp for additional fee)

## **DISPLAY OF SUSHI & SASHIMI**

Traditional California Rolls, Vegetarian California Rolls,

Salmon, Tuna & Shrimp Sashimi

Served with Pickled Ginger, Wasabi, & Soy Sauce

10. per person

## **LATIN DISPLAY DIPS**

Roma Tomato Salsa, Warm Queso Fresco Dip and Guacamole

Served with Tri-Color Tortilla Chips & Sweet Potato Chips

5.50 per person

## **ELOTE STATION**

Grilled Sweet Yellow Corn,

Carved From the Cob by Chef Attendant

Served in Mini White Casserole Dish

Accompanied with Chipotle Sour Cream, Pulled Pork

Grated Parmesan Cheese, Sriracha Sauce

6. per person

## **GOURMET GUAC STATION**

Fresh Mexican Avocado Halves

Mixed To Order by Chef Attendant

Offered with Your Choice Toppings

Cotija Cheese, Chopped Cilantro, Diced Garden Tomatoes,

Finely Chopped White Onions,

Diced Chicken, Crumbled Peppered Bacon,

Open Flame Roasted Corn, and Diced Jalapenos.

Topped with Chipotle Mayo - Served with Red & Blue Corn Tortilla Chips

8.50 per person

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# Dinner Stations

Choose 1 Station for 6. per person

## **POTATO MARTINI STATION**

Whipped Yukon Gold Potatoes  
Scooped Into Cosmo Glasses by Chef Attendant  
Shredded Sharp Vermont Cheddar,  
Creamy Butter, Sour Cream,  
Chives, Crumbled Bacon, Lobster Sauce,  
Home-style Brown Gravy & Onion Frizzles

## **CHEESY MAC BAR**

Warm, Cheesy and Creamy  
Macaroni Noodles  
Smothered In a Aged White Cheddar Cheese Sauce  
Served by Chef Attendants into Mini Casserole Dishes  
Choice of Toppings Include Diced Ham, Truffle Salt and Maple Bacon Crumbles  
*(add Crab Meat, Poached Lobster Meat or Shredded Braised Short Rib for an additional fee)*

## **GNOCCHI STATION**

Potato Gnocchi in Asiago Cheese Cream Sauce  
Served in Cosmo Glass by Chef Attendant  
Choice of Toppings Includes:  
Grated Romano Cheese, Shiitake Mushrooms,  
Sliced Artichoke Hearts &  
Diced Sun-Dried Tomatoes  
*(add Lobster Meat or Diced Chicken Breast for an additional fee)*

## **PEARL COUSCOUS STATION**

Pearl CousCous  
Served in Cosmo Glasses by Chef Attendant  
Dressed To Order with an Assortment of Toppings Including  
Asparagus Tips, Sun-Dried Tomatoes, Wild Mushrooms,  
Quartered Baby Artichoke Hearts,  
Crumbled Feta Cheese,  
Grated Asiago, Vodka Cream Sauce, Saffron Sauce

## **RISOTTO STATION**

Creamy Mushroom & Goat Cheese Risotto  
Served in Cosmo Glasses by Chef Attendant  
Presented with Choice of Toppings Including  
Walnut Pesto, Mélange of Sautéed Mushrooms,  
Roasted Baby Artichokes, Caramelized Onions  
& Grated Asiago Cheese  
*(add Shrimp Scampi or Shaved Prosciutto for an additional fee)*

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# *Dessert Stations*

Add a Dessert Station to any menu for 7. per person

## **CHEESECAKE BAR**

Sliced New York Cheesecake  
With Assortment of Toppings  
Including: Raspberry Coulis, Caramel Sauce, Chocolate Sauce,  
Crushed Pecans, Cherry Sauce

## **ICE CREAM SANDWICH STATION**

Assortment of Jumbo Cookies Filled with a Scoop of Vanilla Ice Cream.  
Choice of Rolled in Chocolate Chips or Crushed Oreo Cookie Crumbs

## **SIGNATURE SUNDAE BAR**

Vanilla Bean Ice Cream, Served With A Variety Of Toppings Including:  
Crushed Nuts, Chocolate Syrup, Caramel Sauce,  
Multi Colored Sprinkles, Crushed Oreo Cookies,  
M & M Candies, Gummy Bears, Maraschino Cherries

## **S' MORES STATION**

Open Flame Toasted Marshmallows Sandwiched  
In Honey Graham Crackers with Melting Milk Chocolate

## **BANANAS FOSTER FLAMBE ACTION STATION**

Chef Attendant Creates  
Sliced Bananas Caramelized with Brown Sugar, Butter, and Brandy  
Served With a Scoop of Vanilla Bean Ice Cream

## **CLASSIC FRENCH CREPES STATION (+ 2. pp)**

Assorted Fillings & Toppings Including:  
Fresh Strawberries, Ripe Bananas, Warm Chocolate Sauce,  
Whipped Cream & Powdered Sugar

## **TRIO OF TABLE TOP CHOCOLATE FOUNTAINS (+ 2. pp)**

White, Milk, and Dark Chocolate, Served With Assorted Edible Delights for Dipping  
Such as: Fresh Fruit Skewers & Sun Ripened Strawberries, Pound Cake Cubes, Pretzel Rods,  
Jumbo Marshmallows, Donut Holes, Vanilla Wafers  
Graham Crackers and Chef's Assortment Of Yummy Items

## **ICE CREAM CART (+ 2. pp)**

Mobile, Electric Ice Cream Cart with Umbrella  
Stocked with Your Choice of Individually Wrapped Ice Cream Bars  
Selections Include: Nestle Ice Cream Sandwiches, Dole Fruit Bars, Drumsticks,  
Nestle Crunch Bars, Toll House Sandwiches, Butterfinger Bars

*Additional Options & Customized Creations Available Upon Request*

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# *Plated Desserts*

Add a Dessert Course to any menu for 6. per person

## **NEW YORK STYLE CHEESECAKE**

With Strawberry Coulis

## **COCONUT CREAM CAKE**

Fluffy & Moist Vanilla Cake  
with Coconut Flake Frosting & Tart Cherry Garnish

## **LEMON CREAM CAKE**

Zesty, Buttery Lemon Cake with Piped Buttercream Frosting

## **CHOCOLATE HAZELNUT CAPPUCCINO CAKE**

Rich and Decadent Chocolate Cake with Notes of  
Hazelnut and Creamy Cappuccino

## **CHOCOLATE MOUSSE CAKE**

Creamy Chocolate Mousse Layered with Chocolate Sponge Cake  
Raspberry Coulis Garnish

## **CRÈME BRULEE**

Rich Custard Cream  
Topped with a Hardened Caramelized Sugar

## **TIRAMISU**

Espresso Soaked Sponge Cake Filled with Zabaglione Cream  
& Dusted with Cocoa Powder

## **WARM BREAD PUDDING**

Caramel Bourbon Sauce

## **FRESH FRUIT TART**

Seasonal, Fresh, Sweet Fruit with Apricot Glaze in a  
Fluted Tart Shell Filled with Vanilla Pastry Cream

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# Kids Menu

*Little ones don't always like the same menu as adults, so we are happy to provide these options to please their taste buds. All menus are customizable and adjustable. Minimums apply. Ask for more details.*

## **Kids Menu Price 20. Per Plate /18. Per Person for Kids Buffet**

*Available for kids 13 years old and under*

### **ENTREE**

{SELECT ONE}

Beef Sliders  
Cheese Quesadillas  
Chicken Tenders  
Fish Sticks  
Homemade Corny Dogs  
Pizza (By The Slice)  
Warm Bowtie Pasta  
with Marinara & Meatballs

### **SIDES**

{SELECT TWO}

Caesar Salad  
Mini Corn on the Cobb  
French Fries  
Tater Tots  
Mashed Potatoes  
Macaroni & Cheese  
Cooked Carrots  
Green Peas

### **DESSERT (+2.50 pp)**

{SELECT ONE}

Delectable Chocolate Brownies  
Fruit Salad  
Chocolate Chip Cookie

### **BEVERAGE (+2. pp)**

{SELECT ONE}

Lemonade  
Juice Box  
2 % Milk

## **KIDS STATION OPTIONS 15. PER STATION**

**PASTA STATION** | Penne Pasta | Macaroni Pasta | Rotelli Pasta  
Marinara | Parmesan Alfredo | Butter | Garlic Breadsticks

**FRIES & MORE STATION** | French Fries | Onion Rings | Chicken Fingers  
Mustard | Ketchup | Ranch | Honey Mustard

**SLIDER STATION** | Assembled To Order Ground Beef Patties  
American Cheese | Swiss Cheese | Ketchup | Mayo | Mustard | Lettuce | Pickles

**FLATBREAD PIZZA STATION** | Cheese Pizza | Pepperoni Pizza | Veggie Pizzas

**HOT DOG STATION** | Jumbo Beef Franks | Ketchup | Mustard | Relish

**NACHO STATION** | Tortilla Chips | Nacho Cheese | Jalapeno Slices | Sour Cream

**GRILLED CHEESE STATION** | Made To Order Grilled Cheese Sandwiches | White Bread |  
Wheat Bread | Sour Dough Bread | American Cheese | Cheddar Cheese | Muenster Cheese

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# *Beverage Pricing*

## **PREMIUM BAR**

Grey Goose Vodka, Bombay Sapphire Gin, Cazadoros Blanco Tequila  
Makers Mark Whisky Bourbon, Chivas Regal Scotch, Bacardi Silver Rum  
Two types of Beers: Coors, Coors Lite, Miller Lite, Budweiser, Bud Light, Michelob-Ultra, Samuel Adams,  
Amstel Lite, Heineken, Blue Moon, Corona, Dos Equis, Shiner Bock  
Two Selections of House Brand Wines  
Assorted Soft Drinks

1 Hour.....28 per person  
2 hours.....30 per person  
3 hours.....32 per person  
4 hours.....34 per person  
5 hours.....36 per person

## **NAME BRAND BAR**

Tito's Vodka, Amsterdam Gin, Bacardi Silver Rum,  
Jim Beam Bourbon Whiskey, Johnnie Walker Red Scotch, Camarena Tequila  
Two types of Beers: Coors, Coors Lite, Miller Lite, Budweiser, Bud Light, Michelob-Ultra, Samuel Adams,  
Amstel Lite, Heineken, Blue Moon, Corona, Dos Equis, Shiner Bock  
Two Selections of House Brand Wines

1 Hour.....21 per person  
2 hours.....22 per person  
3 hours.....24 per person  
4 hours.....26 per person  
5 hours.....28 per person

## **BEER & WINE BAR**

Two types of Beers: Coors, Coors Lite, Miller Lite, Budweiser, Bud Light, Michelob-Ultra, Samuel Adams,  
Amstel Lite, Heineken, Blue Moon, Corona, Dos Equis, Shiner Bock

1 Hour.....17 per person  
2 hours.....18 per person  
3 hours.....20 per person  
4 hours.....22 per person  
5 hours.....24 per person

## **HOUSE BRAND WINES**

Red: *CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon, Roblar Pinot Noir*  
White: *CK Mondavi Chardonnay, CK Mondavi Sauvignon Blanc, CK Mondavi Pinot Grigio;*

## **CHAMPAGNE**

Add to any bar package for \$7.50 per person  
Add a Toast to any bar package for \$5.50 per person

All bar packages include all standard mixers, bar fruits, glassware and bartender fees,  
ice, serving buckets, bar tools and cocktail napkins

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# *Beverage Pricing*

## **CASH BAR**

*\$500 minimum required*

*Cashier Fee of \$210 based on 4 hour event  
Each additional hour @ \$30 per hr/per cashier*

*Bartender Fee of \$245 based on 4 hour event  
Each additional hour @ \$35 per hr/per bartender*

**\*\*Drink Tickets Available\*\***

## **BRING YOUR OWN ALCOHOL**

*Bartender Fee of \$245 based on 4 hour event  
Each additional hour @ \$35 per hr/per bartender*

*Glassware Rental Fee \$3.00 per person for beer and wine/\$5.50 per person for full bar*

*Bar Set Up for Beer & Wine Bar \$1.75 per person (ice, serving buckets, ice chests)*

*Bar Set Up for Full Bar \$3.50 per person  
(includes standard mixers, bar fruits, ice, serving buckets, ice chests)*

## **NON ALCOHOLIC BEVERAGES**

Pre-Set Unsweetened Iced Tea  
1.50 per person

Table Coffee Service  
2.50 per person

Bottled Water  
3.00 each

Lemonade  
2.00 per person

Assorted Soft Drinks  
3.00 each

Cappuccino/Espresso Station  
350.

## **GLASSWARE RENTAL FOR NON ALCOHOLIC BEVERAGES**

Included in Menu Price

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# *Audio Visual*

**PACKAGE I – SLIDESHOW PACKAGE.....250**

Includes:

- 8 – 1000 watt K12 Speakers (8000 watts total)
- 1 – Ultra-High Intensity Projectors
- 1 – Motorized screens (10'x15')
- Add a second screen for \$150.00

**PACKAGE II – DJ FRIENDLY PARTY PACKAGE (LIGHTING ONLY).....300**

Includes:

- Ceiling mounted moving headlights
- 6 – Hybrid 140SR Moving Heads
- 4 – Chauvet 355Z Moving Heads

**PACKAGE III – DJ PLUG & PLAY SURROUND SOUND ONLY PARTY PKG.....450**

Includes:

- 8 – 1000 watt K12 Speakers (8000 watts total)
- 1 – 2000 watt J.B.L. Subwoofer

**PACKAGE IV – BASIC MEETING PLANNER PACKAGE.....500**

Includes:

- 1 – 8'w x 16'L x24"H Stage
- 8 – 1000 watt K12 Speakers (8000 watts total)
- 2 – Ultra-High Intensity Projectors
- 2 – Motorized screens (10'x15')
- 1 – Wireless Microphone (Handheld OR Lavalier)
- Additional Mic for \$75

**PACKAGE V –DELUXE PACKAGE.....1000**

Includes:

- Slideshow Package
- Lighting Package
- Surround Sound Package

**Lets Talk about other A/V needs, - such as TV monitors, sound monitors, spot lights, Uplights, gobos, and additional screens!**

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# *Additional Rentals*

- Lobby Projector System .....250/flat
- 6' x 11' Mobile Protector Screen.....225/flat
- Mobile Projector.....50/flat
- 40" Monitor with stand .....175/flat
- Custom GOBO (monogram light).....225/each
- Ballroom Stock GOBOs (4).....450/flat
- Additional Uplights.....30/each
- Stage (8'Wx16'Lx24"H).....250/flat
- Stage Spots (2).....115/flat
- Crystal Candelabra.....35/each
- Trio of Crystal Candleholders.....25/per set
- Trio of Floating Candles .....20/per set
- Floor Standing Candelabra.....50/each
- Gold Floral Cup Holders.....20/each
- Easel.....30/each
- Specialty Table Runners .....(starting at) 10/each
- Acrylic Charger Plates..... 2/each  
(silver or gold)
- Digital Photo Booth.....(starting at) 250

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# *Reception Coordinator*

Prepare and finalize reception timeline 7 to 10 days prior to the event

On-Site attendance of coordinator from 4 Hours prior to event-start and 1 hour after event completion (additional set up hours available @ \$100 per hour)

Coordinate and direct venue setup including personalized styling of décor set up such assign in table, favors, centerpieces, flowers, bathroom accessories, etc.

Verify requested seating arrangements the day of the event  
(assigned seating arrangements, special access needs, reserved seating)

Check supplied seating assignments, table décor, table linens and centerpieces, personalized beverage napkins/candies

Attend to any day-of emergencies and relieve stress from wedding party, friends and family!

Coordinate all announcements with DJ or Band Leader  
wedding party's arrival, toasts, first dance, cake cutting, etc.

Alert Bride and Groom and necessary vendors and family members of each event,  
maintaining flow of reception

Coordinate Special Event Times Such As: Event Start Time, Cocktail Hour Time, Guests Moving Into Ballroom, Bridal Party Intro, First Dance, Welcome Toast / Blessing, Food Service Time, Bride and Groom's "Tour of Tables", Additional Special Pictures, Cake-Cutting, Toasts, Daddy-Daughter Dance, Mother-Son Dance, Bouquet / Garter Toss, Money Dance, Anniversary Dance, Newlywed Game, Late-Nite Snacks, Private Last Dance, Grand Exit, Event Completion, and Venue Strike

Collect gifts and personal items at end of evening and giving to designated person

## **Ask for Pricing & Details**

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