



Aldredge House
5500 Swiss Avenue
Dallas, Texas 75214
(214) 368-0087

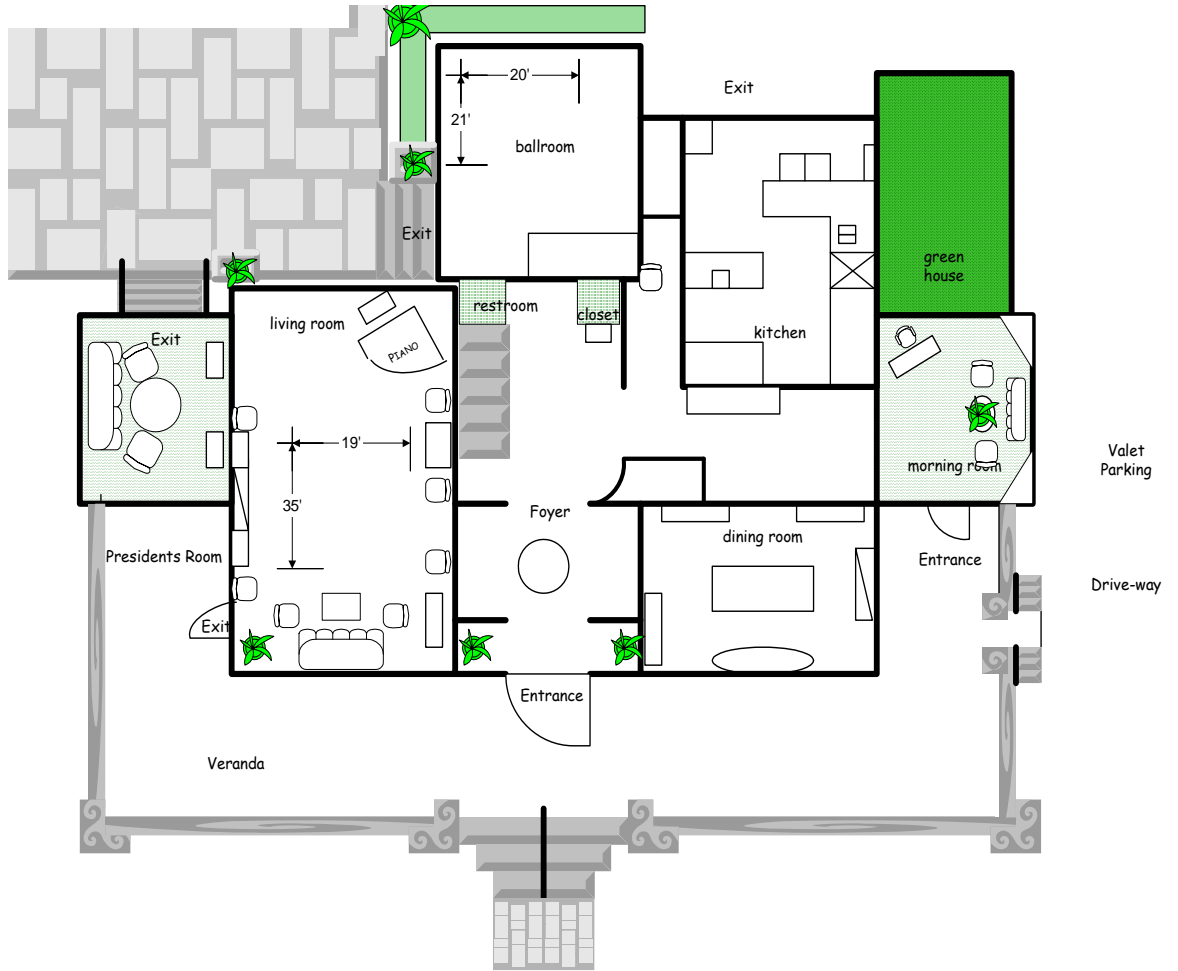
Steeped in the history of Dallas, Aldredge House located in the beautiful Swiss Avenue District offers a most elegant site to celebrate your most special occasion. This stately, seven thousand square foot, 17-room Italianated mansion exudes a traditional ambiance unrivaled in Dallas.

Beginning as a gift to a bride in the early 1900's, the history of Aldredge House has been that of a true love story. Construction of the house began in 1915 when prominent rancher/banker, William J. Lewis, secured architect Hal Thomas to build a Southern mansion for William's 20-year-old bride, Willie Newbury Lewis, one of Dallas' first debutantes.

Today, that tradition of romance continues as brides from all over the country make Aldredge House a part of their own personal history. From summer morning weddings on the terrace to spring and fall ceremonies in the garden to the sparkle of a holiday celebration, this Grand Dame of Swiss Avenue provides a lovely setting for weddings and receptions throughout the year.

Catering at Aldredge House is provided exclusively by Food Glorious Food, the premier caterer of Dallas. The Catering Director at Aldredge House will be personally involved in the coordination of your event and will work closely with you to create the wedding of your dreams.

The Aldredge House
Floor plan-Level 1
7,000 Sq Ft +
5500 Swiss Ave, Dallas-TX 75214
214-368-0087



Visitors Where to Park

- No Parking in front of the Aldredge House on Swiss Avenue
- On the Side of the Aldredge House on Parkmont
- In the Drive way on the Parkmont Side

For Your Information

- Capacity** The maximum capacity of the Aldredge House is 175 guests.
- Inclusions** The following items are included with your Wedding Package:
Linen: White 90” table linen and white linen napkins
Tableware: China, silverware, glassware for your dining pleasure
Room Set Up: For an intimate setting, we provide a limited number of 48” tables & chairs for dining (13).
Décor: Votive candles on all dining tables, bar, and buffets (\$50 charge)
- Our Gift for the New Mr. & Mrs.**
- A gift basket of late night nibbles & libations including wedding cake & groom’s cake for two, a bottle of champagne, bottled water, & our signature “initialed” chocolate dipped strawberries will be ready for you to take with you to share following your reception.
- Removing any food or beverage is **not** permissible. Food prepared prior to a reception and displayed on a buffet for two hours or more presents a health hazard if proper temperature for storage or consumption is not maintained.
- Rental Items** Our Catering Director will be happy to assist with arrangements for specialty linen and rentals for your event.
- Rental Rates** Please consult with your Catering Director regarding rental rates.
Rental rates are based on a four hour event. Extra hours may be purchased.
- Deposits** Once you have decided you will host your event at Aldredge House; the Catering Director will prepare a contract for you. A deposit of 30% of the estimated charges is required and due with the signed contract to secure and confirm the space for your event.
- Service Fee** 20% Service charge is additional to all food and beverage. Occasionally extra staffing charges may be necessary if the 20% service charge does not cover all labor needed for your event. Please consult the Catering Director should you have any questions regarding staffing.
- Tax** 8.25% Sales tax will be added to your food, beverage, service charge and rentals.
- Valet Parking** Valet parking is required, at an additional fee, for all events with more than 40 guests. One (1) valet parker is required for every fifteen (15) vehicles anticipated. Valet parkers are \$26.00 per hour for each valet. A four hour minimum required. Valet services will be arranged through Food Glorious Food.

Security	One (1) security guard is required per 100 guests. Security is \$40.00 per hour. A four hour minimum is required. Prices are higher during the holidays
Attendant Fee	Each Chef Attendant is \$125.00.
Bartender Fee	Each Bartender is \$125.00
Ceremony Fee	The Aldredge House and Gardens are available for wedding ceremonies. There is a \$400.00 ceremony fee for all ceremonies. The fee includes rehearsal time, assistance with your wedding ceremony planning, setting up and breaking down of the ceremony site. This fee is in addition to the rental cost of the house.
Rehearsals	Wedding rehearsals are scheduled for a one-hour period between the hours of 3:30pm and 6:00pm, and are scheduled at the convenience of the House. Please consult with your Director of Catering when scheduling your wedding rehearsal.
Floral Decor	All florals and décor must arrive at the house fully assembled. Floral assembly on site is strictly prohibited.
Bridal Portraits	House rental for bridal portraits are as follows... Three hours before 5:00pm - \$175.00 Three hours after 5:00pm- \$250.00 Staffing fee - \$100.00 ** The house rental fee for bridal portraits is waived for brides hosting their ceremony at Aldredge House. Aldredge House brides choosing to have their bridal portrait photo shoots at Aldredge House must schedule them Monday- Thursday between the hours of 9:30am-2:30pm and must pay the \$100 staffing fee. **

House rental rates & price quotes for Food, Beverage & Staffing are based on 4 hour events.

Preferred Vendors of Aldredge House

Thank You to Our Preferred Vendors for Their Support!

CAKES

Frosted Art * 214-760-8707 www.frostedart.com
*THE preferred cake vendor of the Aldredge House – call and make an appointment today!

FLORAL

Joy Cook Designs	Joy Cook	214-443-0075	www.joycookdesigns.com
Garden Gate	Junior Villanueva	214-220-1272	
Bella Flora	Lucy Rivas	972 445-1200	www.bellafloraofdallas.com
Lilac & Co.	Heidi Black	214.732.9292	www.lilacandco.com

WEDDING COORDINATORS

Rebecca Hackl	Event Studio	972-355-6556	www.event-studio.com
Shari Johns	As You Wish	972.385.1706	www.asyouwishevents.com
Jordan Payne	Brides Dream By Jordan	972.370.5511	www.abridesdreambyjordan.com

MAKEUP & HAIR

Katie Nolan		214.809.0010	
Deanna Boyd	Makeup By Dee	310.383.2647	www.makeupbydee.com

EVENT DESIGNER

Cocktails & Caviar	Cory Morrison	214.239.2086	www.cocktailsandcaviar.com
todd.event design	Todd Fiscus	214-749-0400	www.toddevents.com

ENTERTAINMENT

Dave Von Blohn	Absolute Entertainment	214-871-9900	www.absolutedfw.com
Richmond Punch	Violin	214.823.4269	www.richmondpunch.com
Juliette Rose Buchanan	Harp	214.324.2519	
Naoko Stromber		214.363.1208	www.harpedelights.com
Bella Voce Strings		972.517.7441	

PHOTOGRAPHERS

Winn Fuqua	Winn Fuqua Photography	469.232.0121	www.winnfuqua.net
Steve Karlisch	Karlisch Photography	214-224-9995	www.karlischphotography.com
Gary Donihoo	F8 Studio	972-669-2274	www.f8studio.com
Rachel Hardy	Trinity Photography	214.394.7422	www.trinityphotography.net

MINISTERS

Marty Youkin	Love Notes	972-647-9580	www.lovenotesweddings.com
Gordon Nelson		817.247.1706	
Craig Claybrook		214.342.3465	www.craigclaybrook.com

Dinner Buffets

Sunset Buffet

Butler Passed Hors d'oeuvres

Pepper Jack Stuffed Chicken Wrapped in Bacon
Shrimp, Roasted Red Pepper & Jack Cheese Quesadilla
Wild Mushroom Risotto Cakes with Tomato Fondue

Dinner Buffet

Baked Brie en Croûte with Orange Marmalade
Grape Clusters, Dried Fruit,
Spiced Walnuts & Seasonal Berries

Baby Herbs & Rocket Greens
Red & Yellow Grape Tomatoes, Asiago Crisp
Balsamic Vinaigrette and Herb Ranch

Shallot Whipped Potatoes
or
Roasted New Bliss Potatoes with Herbs

Sautéed Seasonal Vegetables

Chef Performance Carving Station

Rosemary Rubbed Pork Loin
Sweet Onion Marmalade and Bourbon Honey Mustard
Homemade Biscuits

or

Oven Roasted Turkey Breast
Cranberry Chutney and Pan Gravy
Homemade Biscuits

Freshly Brewed Regular, Decaffeinated Coffee and Iced Tea

\$38.00 Per Person

20% Service Charge & 8.25% Tax additional

Wedding Cake

Add a Frosted Art Designer Wedding Cake to any Package for \$4/serving!
An additional \$2.50 Per Serving for a Designer Groom's Cake
\$75 delivery fee additional

Additional Chef Performance Stations may be added for an additional fee

Mediterranean Buffet

Butler Passed Hors d'oeuvres

Gorgonzola & Fig Marmalade on Lahvosh Chip
Crostitini with Dill Mascarpone & Smoked Salmon
Mini Crab Cakes with Mango-Chili Relish

Dinner Buffet

Sculpted Antipasto Display

Elaborate Display of Chef Selected Artisanal Cured Meats
And Chiseled Imported and Domestic Cheeses
Roma Tomato and Mozzarella Salad with Basil Pesto
Grilled Seasonal Vegetables with Balsamic Reduction
Assorted International Olives
Parmesan & Artichoke Fondue
Creamy Roasted Red Pepper Spread
Crackers, Crostitini, Lahvosh & Breadsticks
Fresh Seasonal Fruits & Berries
Dried Fruits & Berries
Assorted Roasted Nuts

Traditional Greek Salad
Roasted Red Pepper, Tomato, Cucumber
Olives and Feta Cheese
Lemon-Oregano Vinaigrette

Pasta Station

Fusilli Pasta with Pancetta, Green Peas, Black Pepper and Cream
Bowtie Pasta with Rock Shrimp & Cherry Tomato-Pesto Sauce
Accompanied by Shaved Parmesan Cheese

Chef Performance Carving Station

Herb Crusted Chicken Breast
Lemon Aioli & Spicy Whole Grain Mustard Jus
Soft Rosemary Focaccia Bread

Freshly Brewed Regular, Decaffeinated Coffee and Iced Tea

\$44 Per Person

20% Service Charge & 8.25% Tax additional

Wedding Cake

Add a Frosted Art Designer Wedding Cake to any Package for \$4/serving!
An additional \$2.50 Per Serving for a Designer Groom's Cake
\$75 delivery fee additional

Additional Chef Performance Stations may be added for an additional fee

Bluebonnet Buffet

Butler Passed Hors d'oeuvres

Fried Green Tomatoes with Garlic Aioli, Applewood Smoked Bacon Crumbles, and Chives
Mini Sweet Potato Biscuits with Shaved Virginia Ham and Bourbon Honey-Mustard
Gulf Shrimp Risotto Cake with Lemon Basil Rémoulade

Dinner Buffet

Sculpted Antipasto Display

Pecan-crusted Goat Cheese, Chipotle Cheddar, Smoked Gouda and Pepper Jack Cheese
Crackers, Crisps, Lahvosh & Breadsticks

Grilled Mushroom Salad
Fire Roasted Vegetables
Spiced Spanish Olives, Balsamic Braised Pearl Onions

Fresh Seasonal Fruits & Berries
Dried Fruits & Berries
Assorted Roasted Nuts

Roasted Red Pepper and Cilantro Fondue
Black Bean and Roasted Corn Salsa
Cumin-spiked Pita Crisps

Texas Field Green Salad
Sliced Strawberries & Texas Grapefruit, Roasted Pine Nuts and Red Onion Rings
Jalapeño-Citrus Vinaigrette

Hill Country Hash Brown Casserole
Or
Buttermilk Smashed Potatoes

Chef Performance Station

Lightly Smoked Filet of Beef, hand-carved tableside
Cheddar Cheese and Scallion Grits
Garlic Spinach
Mini Cornbread Muffins and Buttermilk Biscuits

Freshly Brewed Regular, Decaffeinated Coffee and Iced Tea

\$48 Per Person

20% Service Charge & 8.25% Tax additional

Wedding Cake

Add a Frosted Art Designer Wedding Cake to any Package for \$4/serving!
An additional \$2.50 Per Serving for a Designer Groom's Cake
\$75 delivery fee additional

Additional Chef Performance Stations may be added for an additional fee

Seated Dinners

The Waltz

~ Salad ~

Baby Herbs & Rocket Greens
Red & Yellow Grape Tomatoes, Asiago Crisp & Shallot Vinaigrette

~ Entrée ~

Breast of Chicken Cordon Blue
Stuffed with Prosciutto and Brie, Lemon-Artichoke Butter Sauce
Roasted Fingerling Potatoes
Arugula and Tiny Green Beans

Baskets of Fresh Baked Dinner Rolls and Creamery Butter
Freshly Brewed Regular, Decaffeinated Coffee and Iced Tea

\$38 Per Person

20% Service Charge & 8.25% Tax additional

The Texas Two-Step

~ Amuse Bouche ~

Grilled Gulf Coast Shrimp
With Pickled Tomato and Cilantro Cream

~ Salad ~

Texas Field Greens
Roasted Corn, Grilled Red Pepper, Julienne Jicama
Garnished with Crisp Tortilla Strips
Chili-Cumin Vinaigrette

~ Entrée ~

Roasted Pork Tenderloin with Bourbon-Peach Glaze
Buttered Asparagus and Hill Country Honey-Glazed Carrots
Potato-Onion Tart

Baskets of Fresh Baked Dinner Rolls and Creamery Butter
Freshly Brewed Regular, Decaffeinated Coffee and Iced Tea

\$44 Per Person

20% Service Charge & 8.25% Tax additional

Have a cocktail hour!

Add passed hors d'oeuvres to any seated dinner menu – see “Menu Enhancements” for more.

Seated Dinners (Continued)

The Tango

~ Amuse Bouche ~

Crab and Avocado Ceviche
With Crispy Potato Threads and Chili Oil

~ Salad ~

Chipotle Caesar Salad
With Toasted Pine Nut, Marinated Sweet Peppers
Crisp Polenta Croutons, and Shaved Manchego Cheese

~Entrée~

Chimichurri-crusteD Tenderloin of Beef
Chilean Red Wine Reduction
Parmesan, Sarrano Ham, and Potato Frittata
Sauteed Patty Pan Squash

Baskets of Fresh Baked Dinner Rolls and Creamery Butter
Freshly Brewed Regular, Decaffeinated Coffee and Iced Tea

\$50 Per Person

20% Service Charge & 8.25% Tax additional

~Wedding Cake~

Add a Frosted Art Designer Wedding Cake to any Seated Dinner Menu for \$4/serving!
An additional \$2.50 Per Serving for a Designer Groom's Cake
\$75 delivery fee additional

Have a cocktail hour!

Add passed hors d'oeuvres to any seated dinner menu – see “Menu Enhancements” for more.

Luncheon Buffets

Silver Buffet

Classic Caesar Salad
Garlic Croutons & Fresh Grated Parmesan
Chicken Roulade
Stuffed with Spinach, Mushrooms & Asiago
Penne Pasta with choice of...
Basil Marinara, Creamy Garlic Alfredo or Olive Oil Pesto Sauce
Roasted New Bliss Potatoes
Steamed Seasonal Vegetables with Dill and Lemon Zest
Fresh Biscuits, Popovers & Luncheon Rolls with Creamery Butter
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Gourmet Teas & Water

\$32.00 Per Person

20% Service Charge & 8.25% Tax additional

Wedding Cake

Add a Frosted Art Designer Wedding Cake to any Package for \$4/serving!
An additional \$2.50 Per Serving for a Designer Groom's Cake
\$75 delivery fee additional

Crystal Buffet

Greek Couscous Salad
Vine-Ripe Tomatoes, Cucumber, Onion, Parsley and Feta Cheese
Mixed Field Greens
Sliced Roma Tomatoes, Marinated Mushrooms & Artichoke Hearts
Balsamic Vinaigrette
Grilled Flank Steak
Horseradish Demi
Salmon and Potato Croquettes
Dill Cream Sauce
Sautéed Seasonal Vegetables
Potatoes Au Gratin
Fresh Biscuits, Popovers & Luncheon Rolls with Creamery Butter
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Gourmet Teas & Water

\$36.00 Per Person

20% Service Charge & 8.25% Tax additional

Wedding Cake

Add a Frosted Art Designer Wedding Cake to any Package for \$4/serving!
An additional \$2.50 Per Serving for a Designer Groom's Cake
\$75 delivery fee additional

Brunch Buffets

Rena Aldredge Brunch Buffet

Baskets of Breakfast Pastries with Jam, Marmalade & Butter
Sliced Seasonal Fruit and Fresh Berries

Spinach Salad
With Chopped Egg, Blue Cheese and Toasted Pecans
Warm Bacon Vinaigrette

Orzo Pasta Salad
With Roasted Chicken, Grilled Asparagus and Radicchio

Chef Performance Station

Vanilla Bean Brioche French Toast
Accompanied by...
Orange Zest, Vermont Maple Syrup, Creamy Whipped Butter
Confectioners Sugar and Macerated Berries

Crisp Applewood Smoked Bacon

Spinach and Gruyere Egg Strata
Or
Scrambled Eggs with Chives and Salsa

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Gourmet Teas & Water

\$36.00 Per Person

20% Service Charge & 8.25% Tax additional

Wedding Cake

Add a Frosted Art Designer Wedding Cake to any Package for \$4/serving!
An additional \$2.50 Per Serving for a Designer Groom's Cake
\$75 delivery fee additional

Brunch beverages may be added to the menu for an additional fee...

Bloody Mary Bar
Bellini's
Mimosas
Freshly Squeezed Orange Juice

Brunch Buffets (Continued)

Willie Newberry Brunch Buffet

Baskets of Breakfast Pastries with Jam, Marmalade & Butter

Red and Green Grape Clusters, Assorted Seasonal Berries
Roasted Walnut Halves and Dried Apricots

Chef Performance Station

Smoked Virginia Ham
Honey Bourbon Mustard & Sweet Onion Marmalade
Miniature Buttermilk Biscuits

Or

Cedar Plank Smoked Salmon
Petite Herb Salad
Nuts, Grains, Dried Berries & Champagne Vinaigrette

Southwestern Scrambled Eggs
Roasted Tomatillo, Cilantro, Cheddar Jack Cheese & Sour Cream

Potato Onion Tart

Pancakes or Waffles with Warm Maple Syrup & Sweet Butter
or
Strawberry Blintzes with Vanilla Bean Cream & Chocolate Shavings

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Gourmet Teas & Water

\$42.00 Per Person

20% Service Charge & 8.25% Tax additional

Wedding Cake

Add a Frosted Art Designer Wedding Cake to any Package for \$4/serving!
An additional \$2.50 Per Serving for a Designer Groom's Cake
\$75 delivery fee additional

Brunch beverages may be added to the menu for an additional fee...

Bloody Mary Bar
Bellini's
Mimosas
Freshly Squeezed Orange Juice

Menu Enhancements

These items may be added to any of our menu packages for an additional fee...

Passed Hors d'oeuvres

Parmesan Crisp with Sautéed Arugula and Beef Carpaccio Rosette
Gulf Shrimp Risotto Cake with Lemon-Basil Rémoulade
Gorgonzola Mousse with Fig Marmalade on Lahvosh
Stilton, Granny Smith Apple and Adriatic Fig Spread on Seeded Flatbread
Mini Sweet Potato Biscuit with Smoked Virginia Ham & Bourbon-Honey Mustard
Smoked Duck Nacho with Goat Cheese & Mango Pico
Warm Brie en Croute with Port Poached Fig
Chicken Porcupines with Chili-Plum Dipping Sauce
(Batter Dipped Chicken Rolled in Sliced Almonds)
Crab & Avocado Salad with Sweet Corn in a Mini Tortilla Cup
Bruschetta with Roasted Red Pepper Spread and Kalamata-Tomato Relish
Pepper Jack stuffed Chicken Wrapped in Applewood Smoked Bacon
Wild Mushroom Risotto Cakes with Tomato Fondue
Shrimp, Roasted Red Pepper and Jack Cheese Quesadilla
Crostoni with Dill Mascarpone and Smoked Salmon
Mini Crab Cakes with Mango-Chili Chutney
Fried Green Tomatoes with Garlic Aioli and Bacon Crumbles

\$6.00 per person

(1.5 pieces per person)

Buffet Hors d'oeuvres

Chicken Porcupines with Sweet Chili-Plum Sauce
Chicken & Mushroom wrapped in Puff Pastry
Thai Marinated Chicken Satay
Ribbons of Asian Beef on Bamboo Skewers
Goat Cheese filled Artichoke Crisp
Pepper Jack Stuffed Chicken Wrapped in Bacon
Mini Biloxi Crab Cakes topped with Cajun Remoulade

\$7.50 per person

(1.5 pieces per person)

Chef Performance Stations

\$125 Chef Attendant/Station Required

(Priced per person)

Asian Sizzled Sea Bass

With Ginger Shitakes, Scallions, and Cilantro, Soy & Peanut Oil

Served atop Steamed Jasmine Rice

\$13.00

Rio Grande Grilled Lamb Chops

Double-cut Lamb Chops with Ancho Lime Butter

Served with Poblano-Cheddar Grits

\$15.00

Seared Sea Scallops

With Blood Orange Butter Sauce and Basil Essence

Served with Rich Potato "Risotto"

\$14.00

Penne and Radiatori Pastas

With your selection of two sauces:

Roasted Garlic Alfredo, Tuscan Pesto, Putanesca

Basil Marinara or Roasted Red Pepper with Oregano

Accompanied by Shaved Pamesan Cheese and Focaccia Bread

\$8.00

Mac n' Cheese

Elbow Pasta with Three French Cheeses and a Béchamel Sauce

Presented in a 10 oz Martini Glass

accompanied by...

Herb-infused Panko

Applewood Smoked Bacon Crumbles

Lemon-Garlic Rotisserie Chicken

Wild Mushroom and Braised Shallot Ragout

\$10.00

Martini Mashed Potato Station

Fluffy Mashed Potatoes scooped into Martini Glasses

With a choice of two of the following toppings...

Beef with Cabernet Demi

Mushroom Demi

Beef Tips

Chicken Fried Chicken with Cream Gravy

Accompanied by...

Chopped Scallions, Bacon Bits, Sour Cream,

Monterrey Jack and Cheddar Cheeses

\$8.00

Chef Performance Stations

(Continued)

Steak Diane

Tender Bites of thinly pounded Sirloin
Quickly cooked in butter and flamed with Cognac
Finished with Sherry, Sweet Butter and Chives
Served with Pan Juices and Sliced Baguettes
Asparagus Tip
\$10.00

Republic of Tex-Mex

Hand Formed Tortillas prepared tableside on a Flatbed Griddle
Surrounded with Mexican Tiles
Accompanied by Pico de Gallo
(choose three)

Flame Roasted Vegetables, Tomatillo Vinaigrette
Black Bean and Queso Fresco
\$8.00

Adobo Beef
Chipotle Chicken
\$10.00

Lobster with Creamy Poblano
\$15.00

The Grilling Maestro

Prepared tableside on Hibachi
Choose three of the following...

Pork Kabob with Jalapeno Jam Glaze
Bamboo Skewers of Chicken, Spicy Orange-Ginger Marinade
Vegetable and Portobello Skewers with Balsamic Vinaigrette
\$8.00

Tender Chunks of Lamb with Ancho-Chili Butter
Skewered Swordfish with Cilantro Lime Butter
Tender Cubes of Beef, Porcini – Chianti Marinade
Grilled Shrimp Seared with Honey-Soy Glaze
\$12.00

Grilled Cheese and Soup

Iron Kids, Harvest and Rye Breads
Provolone, Cheddar and Swiss Cheeses
Sliced Tomato, Bacon Slices and Roasted Peppers
Accompanied by Choice of...
Lightly Creamed Tomato Basil Soup or Potato Leek Soup
\$8.00