

Your Wedding Destination

Arlington Hall at Turtle Creek



ARLINGTON HALL
AT TURTLE CREEK



Jenna Routh Photography

Congratulations on your Engagement

Thank you for considering Arlington Hall at Turtle Creek Park for your wedding. Our historic building sits on a beautiful twenty-two acre park, allowing us to accommodate events as small as ten and as large as 1,000. Beyond our extraordinary building, we offer a Formal Garden, two Terraces, a stately Portico, and The Allman Pavilion. Our in-house caterer, Food Glorious Food, offers endless menu options with world-class service.

Our experienced events and catering team has hosted countless weddings, rehearsal dinners, bridal showers and more. Please review our information and let us know how we can help plan your dream wedding!



General Information

FOOD & BEVERAGE MINIMUMS

There will be a set Food & Beverage Minimum for all events. A taxable 25% service charge and 8.25% sales tax is applied to all food and beverage minimums.

RENTAL RATES

The fee for renting Arlington Hall at Turtle Creek Park will vary according to time of day, week and year. Rates on page 8.

CAPACITY

Arlington Hall's maximum capacity is 450 guests and the grounds of Turtle Creek Park's can accommodate up to 5,000 guests.

PAYMENT

The rental fee, security deposit and 30% of estimated charges are due when signing the contract to secure your date. The final catering payment is due forty-five (45) business days prior to the event date.

CANCELLATION POLICY

Cancellation of a signed contract event will result in forfeiture of the catering deposit. Cancellation of an event less than 45 days will be subject to the 100% of the total estimated charges due.

ATTENDANT

Chef Attendants are \$175.00 and Bartenders are \$200.00 each for a four hour event.

GUARANTEES

Guarantee of the attendance will be required seven (7) business days prior to the function. Attendance guarantee number is not subject to reduction and is the guest count you will be charged, or the number attending, whichever is greater.

PARKING

Events with fifty (50) guests or more are required to have valet parking unless otherwise approved by Arlington Hall. Valet attendants are \$30.00 per hour for each valet with a four hour minimum. Prices may be higher during the holidays.

SECURITY

One (1) security guard is required per 100 guests. Security is \$50.00 per hour per officer with a four hour minimum. Prices may be higher during the holidays.

RENTAL ITEMS

Two hundred and twenty (220) gold chiavari chairs, assorted tables, china, glassware, and flatware are available. Linen napkins, table linens, chairs or any additional rental items can be rented on your behalf by our staff. House chairs only permitted on paved terraces.

LABOR FEES

Additional labor fees may be needed based on set-up requirements. Details will be provided by your catering manager.

TENTED EVENTS

Arlington Hall offers multiple, custom tenting options around the building and on the park lawns. Tents are contracted and custom-built specifically for the event by Sandone Productions. Pricing varies depending on the size and specific needs and will be determined by the Sandone Productions.

PROFESSIONAL WEDDING PLANNER/COORDINATOR

Arlington Hall requires all clients to hire a professional and insured wedding planner or coordinator for their event. A minimum of a month-of coordinator is required for any wedding held at the venue and must be approved by Arlington Hall.





Caroline Jurgensen Photography



Jessica Quadra Photography



Carter Rose Photography

Food Glorious Food

Food Glorious Food (FGF Catering) is our exclusive in-house caterer. To get a quick taste of what we offer, explore the sample menus on the following page. Please remember these are simply suggestions; we can create almost anything! We work with you to create a menu fitting for your event. Our award winning chef and his team are sure to wow you and your guests with amazing flavor and breathtaking presentation.

AVERAGE RECEPTION PRICING | 200 GUESTS

Price ranges include food, alcohol, servers, chef attendants, bartender, set-up fees, linens, chairs, valet, security, tax & service charge.

| | |
|----------------------------|------------------------|
| EVENING 4 HOUR RECEPTION | \$195 - \$250 / PERSON |
| DAYTIME 3 HOUR RECEPTION | \$75 - \$125 / PERSON |



FGF Catering Sample Menus

SOUTHERN-INSPIRED MENU

HORS D'OEUVRES

Southern Grits Cake, Barbecued Brisket and Micro Herbs

Pepper Jack Stuffed Chicken wrapped in Applewood

Smoked Bacon

Classic Deviled Eggs Mini Crab Cakes, Cajun Remoulade

DISPLAY

Southern Antipasto Station

CULINARY STATIONS

Pecan Crusted Chicken with Buttermilk Mashed Potatoes, Sautéed Snap Peas, Carrots and Mini Buttermilk Biscuits

Red Wine Braised Short Ribs with Mascarpone Polenta, Root Vegetable Brunoise and Garlic Spinach

Bourbon-Mustard Glazed Pork Tenderloin with Saffron-Butternut Squash Risotto Balls and Olive Oil Roasted Brussels Sprouts

Mac & Cheese Martinis with Three French Cheese and Béchamel Sauce Served with: Herb Infused Panko, Tomato Confit, Applewood Smoked Bacon, Lemon Garlic Rotisserie Chicken, Wild Mushroom and Braised Shallot Ragout

FIRST COURSE

Wild Mushroom Strudel, Red Pepper Coulis and Basil Oil

Butternut Squash Puree with Toasted Pine Nuts

Port Poached Pears with Pecan Crusted Texas Goat Cheese and Mission Fig Vinaigrette

SECOND COURSE

Pecan-Crusted Chicken with Stone-Ground Mustard Cream Sauce, Haricots Verts and Southern Grits Cake

Mustard Glazed Pork Tenderloin, Savory Rosemary Goat Cheese Bread Pudding, Butternut Squash and Mustard Pork Demi

Grilled Cowboy Steak, Truffle Creamed Spinach, Scalloped Potatoes and Béarnaise Butter

DESSERT

Warm Panettone Bread Pudding with Amaretto Crème Anglaise

Passion Fruit Cream in Phyllo Flower filled with Raspberries and White Chocolate Sauce

BLACK-TIE INSPIRED MENU

HORS D'OEUVRES

Stilton, Granny Smith Apple and Adriatic Fig, Spread On Seeded Lahvosh

Warm Mini Potatoes with Chipotle Smoked Chicken Salad and Aged White Cheddar

Mini Smoked Duck Nacho, Goat Cheese and Mango Pico

Garlic Crostini with Filet of Beef Horseradish Cream and Toasted Shallots

DISPLAY

Traditional Antipasto Station

CULINARY STATIONS

Chicken Marbella, Olives, Artichokes, Capers, Sun-Dried Tomatoes, Fresh Herbs with Texas Goat Cheese Polenta

Herb-Crusted Filet, Celery Root and Leek Ragout and Sautéed Seasonal Vegetables

Seared Sea Scallop, Over Potato-Crab "Risotto," Blood Orange Butter Sauce and Basil Essence

Butternut Squash Ravioli, Micro Herb Salad with Slow-Roasted Ricotta, Brown Butter Cream and Toasted Pine Nuts

FIRST COURSE

Maple Smoked Duck Breast with Shaved Brussels Sprouts and Golden Quinoa Salad

Chilled Avocado Vichyssoise, Sweet Crab and Herb Oil

Baby Spinach with Assorted Citrus Segments, Quail Egg, Crispy Pancetta, Red Wine Vinaigrette

SECOND COURSE

Coq au Vin with Wild Mushrooms and Pearl Onions and Horseradish Mashed Potatoes

Mignon of Bistro Style Steak au Poivre with Cognac Peppercorn Cream, Gruyere Gratin Potatoes and Citrus-Steamed Asparagus

Herb Crusted Salmon, Chardonnay and Lemon-Thyme Braised Fennel Steamed Dill Potatoes

DESSERT

Rose Water Crème Brulee with Fresh Apple Compote

Squash Blossom Beignets filled with Orange Blossom, Cinnamon Spiced Ricotta, topped with Lavender Honey and Powdered Sugar





Arlington Hall Policies

FACILITY RENTAL PRIVILEGES

- ☼ Only the President of Turtle Creek Park and Turtle Creek Conservancy (TCC) Board or a consensus of such Board may waive or discount facility rentals for Arlington Hall at Turtle Creek Park.
- ☼ The use of Arlington Hall at Turtle Creek Park is open to all the public within the guidelines of the House Rules.
- ☼ Arlington Hall at Turtle Creek Park is not available for use on Easter and other times as specified by TCC during the year.

EVENT ARRANGEMENTS

- ☼ Food Glorious Food (FGF), a division of Culinaire International, may assist with rental of furniture and other items. All rentals must adhere to all Arlington Hall at Turtle Creek Park rules.
- ☼ Furniture or items rented for event use must be approved and scheduled for delivery and installation by FGF. The renter is responsible for all costs and liability for rented items.
- ☼ FGF has absolute discretion in determining the time of delivery, placement, set-up, removal and breakdown of tents, chairs, tables, and/or any object to be used on the premises/grounds of Arlington Hall at Turtle Creek Park for all events.
- ☼ FGF will sign and receive all previously arranged deliveries contracted by FGF. FGF will not be responsible for any deliveries not previously arranged through FGF.





CARE OF CLUB PREMISES AND PROPERTY

- ❁ All floors and carpets must be protected from any movable equipment.
- ❁ Furnishings of Arlington Hall at Turtle Creek Park shall not be moved, taken outside, or removed from the Hall.
- ❁ Flowers are to be arranged before delivery to Arlington Hall at Turtle Creek Park. It is the responsibility of the renter to see that decorations are removed immediately after the event.
- ❁ No sparklers, rice, confetti, flower petals, bird seed or any other material shall be thrown at any time, either inside or outside Arlington Hall at Turtle Creek Park. Plants with berries and glitter shall not be permitted inside the Hall.
- ❁ No tacks, staples, or tape of any kind may be used on walls, floors, furniture, or carpets in the interior or exterior of Arlington Hall at Turtle Creek Park.
- ❁ Only votive candles are permitted for use. Absolutely NO open flame candles are permitted anywhere in Arlington Hall at Turtle Creek Park.
- ❁ Smoking is prohibited at all times inside Arlington Hall at Turtle Creek Park.
- ❁ Animals are prohibited at all times inside Arlington Hall at Turtle Creek Park.

RENTER'S LIABILITY

- ❁ The renter holds sole responsibility for any person injured on the premises during or pertaining to their event and the TCC is held harmless. The word "Persons" is being defined as the renters, their guests, or employees. The word "premises" is defined as the house, buildings, structures, and contents thereof, all grounds, landscape, statuary, and facades of Arlington Hall at Turtle Creek Park, Dallas, TX.
- ❁ The renter holds sole responsibility for damage, theft, or loss of personal property during the use of the premises or the use of any property on said premises.
- ❁ The renter is held liable for any damage to Arlington Hall at Turtle Creek Park, its furnishings and/or grounds caused by themselves, their guests, non-FGF caterers, employees or independent contractors and their employees during or pertaining to the use of the event on the premises. The renter will be notified as soon as the damage is noted. Repair cost estimates will be furnished to the renter and the renter will assume all cost responsibility for the required repairs. The renter will be charged for any costs in excess of the security deposit.
- ❁ The TCC is held harmless for any law suits in regards to your event at Arlington Hall at Turtle Creek Park. This includes, but is not limited to, alcoholic beverages served to guests, liability due to injuries, and any other accidents. Alcohol may only be served to guests 21 years of age and older. All federal and state laws regarding the distribution of alcoholic beverages must be followed at all times.
- ❁ Any vendors hired for this event are required to have \$1,000,000 (one million dollars) of liability insurance.





PARKING & SECURITY

- ⊗ Renter pays valet parking and additional security fees.
- ⊗ Events with 50 guests or more are required to have valet parking unless otherwise approved by Arlington Hall. Renter must use authorized Arlington Hall at Turtle Creek Park valet parking company and security company of record.
- ⊗ For events not using valet parking guests must use the designated parking areas ONLY. Parking is strictly enforced and vehicles may be ticketed or towed at the vehicle owner's expense.

PUBLICITY

- ⊗ The names of Arlington Hall at Turtle Creek Park and FGF may be used in wedding and special event invitations.

ADDITIONAL RULES

- ⊗ Dallas fire and zoning codes set the maximum occupancy for Arlington Hall at Turtle Creek Park at 450. Exits must remain clear at all times as ordered by the Dallas Fire Marshal.
- ⊗ All events must conclude by 1:30AM.
- ⊗ Use of music must adhere to the following guidelines:
 - ◆ Outside Arlington Hall at Turtle Creek Park--Any use of music must be approved by FGF and adhere to the City of Dallas Zoning Regulations.
 - ◆ Inside Arlington Hall at Turtle Creek Park--The piano in the reception hall may be used for events. Amplifiers are only permitted in the Great Hall.



Building Rental Rates

Arlington Hall's Friday and Saturday evenings are only available as a complete building rental. The Allman Pavilion & Goff Formal Garden are available for ceremonies, receptions and dinners for an additional \$350.00 rental fee each.

Additional Park Rental will be assessed when tenting a portion of Turtle Creek Park. That fee will be determined by the extent of the tenting.

EVENING BUILDING RENTAL | PEAK SEASON

March - June, September - December

| | MONDAY - THURSDAY | FRIDAY | SATURDAY | SUNDAY |
|--------------------------------|-------------------|----------|----------|---------|
| ARLINGTON HALL & TERRACES | \$1,500 | \$2,500 | \$5,000 | \$2,000 |
| GREAT HALL & PORTICO | \$500 | \$1,500* | --- | \$500 |
| DALLAS ROOM & TERRACE | \$300 | --- | --- | \$300 |
| LIVING ROOM & MAGNOLIA TERRACE | \$300 | --- | --- | \$300 |

* Rate for groups with less than 100 guests

EVENING BUILDING RENTAL | OFF-PEAK SEASON

January - February, July - August

| | MONDAY - THURSDAY | FRIDAY | SATURDAY | SUNDAY |
|--------------------------------|-------------------|---------|----------|---------|
| ARLINGTON HALL & TERRACES | \$750 | \$1,500 | \$2,000 | \$1,250 |
| GREAT HALL & PORTICO | \$500 | --- | --- | \$500 |
| DALLAS ROOM & TERRACE | \$300 | --- | --- | \$300 |
| LIVING ROOM & MAGNOLIA TERRACE | \$300 | --- | --- | \$300 |

DAY TIME BUILDING RENTAL

Year-Round Rate

| | | |
|-----------------------|------------|----------------------|
| EVENTS FROM 7AM - 4PM | \$5/PERSON | \$100/HOUR AFTER 4PM |
|-----------------------|------------|----------------------|



Sami Kathryn Photography





Dyan Elizabeth Photography

Happily Ever Afters

John Cain Photography



"Arlington Hall provided us with an absolutely perfect vision of a classic wedding!! Your staff could not have been more perfect!Thank you to the entire staff!"

Missie, Mother of the Bride

Karlisch Photography



"Thank you and your staff for a wonderful and memorable evening. Kudos to all involved!"

Bill, Father of the Groom,

Allen Tsai Photography



"Arlington Hall staff did exceed our expectations... From the staff, the beauty of it's gardens, the food...all of it was flawless. Thanks for taking the pressure off the family in creating a fairytale night for all to enjoy!"

Gilda, Mother of the Bride

Marissa Manzanares Photography



"My guests raved about how good the food was. You have to get the antipasto display, it's beautiful and it's top notch. I just can't say enough."

Ashley, Bride

