



EVENT SPACES

The Mitten Building was built in 1890 as the Haigh Citrus Packing House. Then became Mitten Letter Factory from 1940-1980 and was empty for many years until it was restored by the current owners who appreciated its historical significance, sturdy brick walls, exposed rafters, beams and endless wood. Since 2000, our family has been hosting unique events in its Main Room multilevel interior, basement Speakeasy Bar and Summerbell Room with Garden Patio. It is the perfect fit for any type of event, we can accommodate any Wedding, Ceremony, Reception, Corporate Event, School Dances, Private Dinner Party, Fundraisers, Cocktail Parties, Live Music, Pop Up Events, Art Exhibits, Filming and Full Venue Rental options accommodating up to 700+ guests.

RENTAL INCLUSIONS

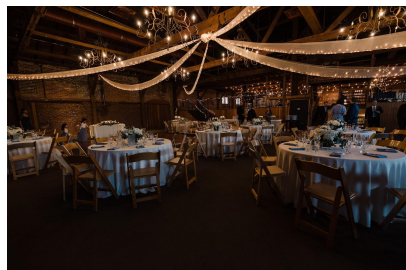
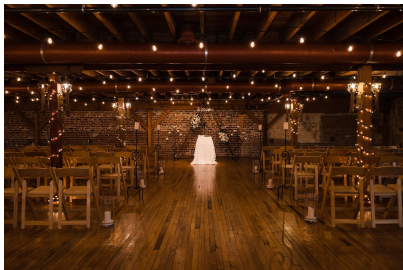
5 hours of exclusive rental time for evening events (Fri, Sat, Sun)
4 hours of exclusive rental for weeknight (M-Th) and daytime events
2 hours of set up time for vendors and decorating directly before guest time
Seating (natural wood chairs) and 60 inch round tables for 8, 9 or 10 guests each
Linen tablecloths and napkins (choice of color in our collection)
6 ft tables for welcome and gifts and 6 ft or 48 inch round dessert table
2-4 Tall cocktail tables

MULTILEVEL MAIN ROOM, UPPER MEZZANINE AND LOWER SPEAKEASY BAR

500 guests for a buffet or sit down dinner, dancing and entertainment
300 guests seated maximum for a wedding ceremony on the mezzanine level
Maximum 20 tables downstairs without a dance floor
Maximum 18 tables downstairs with a dance floor
Additional seating will be on mezzanine level

SUMMERBELL ROOM AND GARDEN PATIO

230 guests for a buffet or sit down dinner, dancing and entertainment
Maximum 23 tables without dance floor
Maximum 19 tables with dance floor
Maximum 100 guests on garden patio
Garden Patio Area





ADDITIONAL COSTS AND SERVICES

If available, extra event hours may be added for \$850.00 per hour up until 1 am.

If available, extra setup hours may be added for \$250 per hour.

Dance floors may be added thru the Mitten Building ONLY - \$250 12x12, \$350 16x16, \$450 20x20.

Additional Liability Insurance is required for every event (available from wedsafe.com), approx \$175+

PA System Rental - includes one Speaker, Microphone with stand and Podium \$150.00.

Catering and Bar Service must be provided by The Mitten Building.

For an additional cost we have floral studio access and rentals to supply you with any centerpieces or decorations you may need.

DEPOSIT & PAYMENT INFORMATION

A non-refundable deposit of \$1,000 is due upon booking our facility which will be applied to the total cost of your event. A second \$2,000 deposit is due at the halfway date to your event. Remaining balance is due 21 days prior to your event. A cleaning deposit of \$500.00 is applied to every event. Payments made by check, cash or Zelle. Please make checks payable to The Mitten Building. Credit and debit cards NOT accepted.

CEILING DECOR \$300

1. Patio style large string lights (four 100' strands total)
2. Three large white fabric runs on ceiling
3. White tulle with lights on ceiling hung from center of ceiling to corners
4. Black tulle with lights on ceiling hung from center of ceiling to corners
5. Included during the month of December both rooms are decorated for the holidays and decor is NOT removable.

Clients may bring in real candles. Candles must be in a vase or jar taller than a candle with water. No candles on the floor, no glitter, no confetti, no flower cannons, no cold sparklers, no bounce houses, no mechanical bull etc. are allowed at the venue. If you have any questions please ask! Additional cleanup fee will apply if wax is spilled on linens or any carpet. Any custom décor requested by a client requiring a ladder for installation must be installed by The Mitten Building at \$100 per hour labor and arranged in advance.





WEDDING CEREMONIES

CEREMONY INCLUSIONS:

One hour for wedding rehearsal
One extra hour of guest time for your ceremony
Use of the bridal room 2 hours directly prior to ceremony
Black wrought iron candle stands with ivory pillar candles
Glass hurricane vases with ivory candles
Arbor for altar area either white fabric, natural wood or wrought iron
Candelabras for altar area
Chairs for each of your guests

CEREMONY PRICING:

Ceremony with Reception starts at \$800 - \$1500.

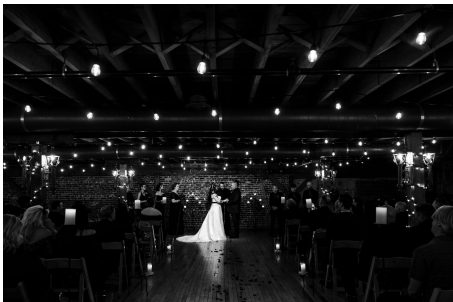
CEREMONY ONLY:

Ceremonies only without a reception start at \$2500
Fridays, Saturdays and Sundays AM ceremony ONLY timeline:
8 AM-10 AM setup, 10 AM to 11 AM ceremony, 11 AM to 11:30 AM clean up

1 HOUR CEREMONY REHEARSAL:

Ceremony rehearsal reservations may be placed at 8 weeks prior to the event or later. Rehearsals usually take place on Thursday's based on availability and are **1 hour long**. This is your time to rehearse practicing walking in and walking out, and making sure everyone knows where to stand in your wedding party. Anyone participating in the ceremony should be present. Your wedding rehearsal should be a quick, easy, and straightforward process. The Mitten Building does not provide a coordinator, so plan accordingly! Rehearsals must be scheduled with the office or at your final planning.

Day of Coordinator and Officiant not provided. Day of Coordination available for additional cost.





BUILDING GUIDELINES

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LIABILITY INSURANCE - The Mitten Building requires each of our clients to carry comprehensive liability insurance of at least \$1,000,000. To obtain this insurance you may either name us on an existing home owners or business policy listing alcohol coverage, or you may contact WedSafe insurance company at 877-723-3933 or www.wedsafe.com, for a one day policy (average costs \$175.00 with alcohol coverage). Due 21 days prior to the event.

CATERING - Any catering service must be contracted through The Mitten Building.

BAR- Clients and guests are NOT allowed to bring in their own alcohol at ANY time. If you would like alcohol served you must hire The Mitten Building to serve your drinks. Any time we find state laws are being broken such as underage drinking, violence, destruction of property, or disorderly and disrespectful conduct your event will be ended without a refund. Remember you are liable for all of your guests.

OTHER VENDORS - Any vendor that you choose to hire will be given two hours of set up time directly before your event and must be out of the Mitten Building by your contracted end time. If they need to come any sooner you will be charged for the extra staffing time at \$250.00 per hour and time is limited to availability.

TIME - You have the Mitten Building for the times listed on your contract. Two hours of set up time are given directly before your event and is for vendors and set up only. Guests are allowed at noted event time. **Clean up must be finished by the noted end time listed on your contract.** **Any overtime will be charged \$850.00 per hour.** This means that all guests, vendors, DJs, supplies, rentals and guest clean up must be finished by your contracted time.

Tours available by appointment only. For reservations or questions please call or email.



2023-2024 RENTAL PRICING AT THE MITTEN BUILDING						
Main Room						
GUEST COUNT	Saturday 11AM – 3PM	Sat PM and *Holidays	Fridays and Sundays	December Weeknights	Weeknights	Weekday Lunch 11am – 3pm
		Start time 6pm or later	Any start time	Monday – Thursday	Monday – Thursday	Monday – Friday
50 – 500	\$5,000-\$8600	\$8,000 - \$11,600	\$7,000 - \$10,600	\$5,000 - \$8,600	\$4,000 - \$7,600	\$4,000 - \$7,600
		Holiday falls on Sat. add \$2000				
	4 hour rental	5 hour rental	5 hour rental	4 hour rental	4 hour rental	4 hour rental
Summerbell Room						
GUEST COUNT	Saturday 11AM – 3PM	Sat PM and *Holidays	Fridays and Sundays	December Weeknights	Weeknights	Weekday Lunch 11am-3pm
		Start time 6pm or later	Anytime	Monday – Thursday	Monday – Thursday	Monday – Friday
50 – 200	\$3,000 - \$4,200	\$6,000 - \$7,200	\$5,000 - \$6,200	\$4,000 - \$5,200	\$3,000 - \$4,200	\$3,000 - \$4,200
		Holiday falls on Sat. add \$1000				
	4 hour rental	5 hour rental	5 hour rental	4 hour rental	4 hour rental	4 hour rental
To add Summerbell rental to Main Room rental add price for 50 guests on same day and time. Saturday evening events in either room start time 6 PM or later.						
HOLIDAYS: Valentine's, St. Patricks, Easter, Memorial, 4 th of July, Labor Day, Halloween, Thanksgiving, Christmas Eve, Christmas, New year's eve and New Year's day. 12/22						

ESTIMATES AVAILABLE UPON REQUEST AND AT SCHEDULED TOUR.

(all pricing subject to change)



OUR STORY

Redlands is a city that has always had its own, unique character, which derives in part from its distinctive buildings: one of the best-preserved collections of late 19th and early 20th-century architecture in all of Southern California.

So, a building has to be pretty special to stand out here. And stand out is exactly what The Mitten Building does!

Built in 1890, the brick structure not only has a fine looking exterior, it impresses on the inside as well. With its exposed rafters, beams and joists, and its stairs and banisters flying up and down each floor, the interior is a tumult of wood, an almost giddy exposition of the carpenter's art. It's the kind of place people love, because they're endlessly fascinated by all its nooks, angles, and wondrous lines.

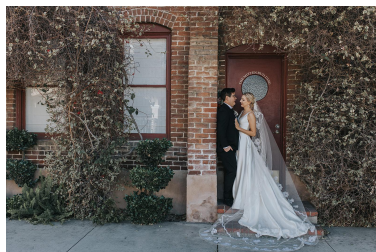
And it's perfect for couples who prefer a venue with character and history. The current owners have lovingly restored the Mitten, wisely retaining the things that give the building its wonderful patina of age: the weathered beams, the heavy freight door that opens along an overhead metal track, and the original swaths of paint on some surfaces. They cleaned but did not alter the Mitten's sturdy brick walls, knowing how crucial they are to the building's feel. The bricks vary in color from gray, dusty pink, and fiery red to nearly maroon, while their textures range from baby smooth to worn and rough. If a building can have the equivalent of a beautifully aged human face, these walls are that.

The multilevel interior invites people to move around, explore, and mingle. Typically, the downstairs is set up as a reception area. Wrought-iron chandeliers descend from the Mitten's 50-foot ceiling, and garlands entwined with twinkle lights run along every rail and banister, creating a festive ambiance. Big windows set into the thick north brick wall admit a mellow northern light—the kind artists adore because of the way it complements everything it falls on. The mezzanine above has a beautiful narrow-slat maple floor, and its slender iron support beams are each flanked by two shiny brass lamps. Couples often wed on the upper level, head downstairs for their reception and to dance away the evening.

The basement level is now a Speakeasy Bar featuring turn-of-the-century dark wood cabinetry with inlaid detailing. It fits right in with the 1890s period when the building was constructed. On request, this space also serves as a groom's pre-ceremony getaway.

The Mitten Building's Summerbell Room, which has a decidedly modern feel. Colored LED uplights transform the walls, and pinpoint lights overhead showcase each table's centerpiece. There's also a granite-topped bar, a dance floor, and a lounge section with bar tables. An adjoining garden patio, overlooking a lushly landscaped garden, lends itself well to outdoor ceremonies.

The building is a favorite among locals (and out-of-towners in the know!). Everyone who celebrates here owes a debt of gratitude to the visionaries who looked at this building with affectionate eyes, saw its magnificent possibilities, and brought it to life as a splendid event site.





MITTEN CATERING INFORMATION

All catering must be provided and served by The Mitten Building. All menus are served buffets unless noted. Includes service staff, white china dinner and dessert plates, fork, knife, water goblet and champagne flute. Ice water in 2 wine carafes on each guest table. Drink station with iced tea or lemonade, beverage goblets and coffee/decaf with white china cups, cream and sugar.

BEVERAGES

Any drinks containing alcohol must be purchased and served through The Mitten Building staff. Champagne Toast \$20 per bottle and Martinelli's sparkling non-alcoholic cider \$10 per bottle. Toast service includes flute and pour service staff.

CAKE CUTTING : Service staff will cut and plate cake. Clients may provide cake or other desserts prepared by licensed bakeries.

CHILDREN : Children 2-10 years receive a -\$5.00 discount on catering. Kids menu available by request.

ADDITIONS: To add a side to any menu add \$6.95-\$10.95 per guest. Additional entrees available.

TASTINGS: Tastings are complementary following booking. Tastings for each menu are held on-site at The Mitten Building or as noted. Please visit www.mittenbuilding.com/catering tastings and fill out the catering form and date click to schedule your specific menu tasting.

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EVENT CATERING MENUS

ITALIAN PASTA BUFFET

All pasta menu options come with grated parmesan cheese, homemade soft dinner rolls, butter and a garden salad. Pasta is penne style. Includes self serve drink station with Iced Tea or Lemonade and Coffee/Decaf.

\$32 for 2 sauces \$35 for 3 sauces \$38 for 4 sauces

Choose the sauces:

1. Marinara
2. Four cheese
3. Sunflower and basil pesto
4. Meat Sauce

ADD ON ITEMS

Garlic Bread \$2.25 per guest

Meatball in marinara sauce \$2.25 per guest

Italian Sausage \$2.25 per guest

GOURMET TACO BUFFET \$32

Warm tortillas with your choice of:

Chicken, Carne Asada and Potato (Vegetarian option), Beans, Rice, Chips

Toppings: salsa, pico de gallo, cilantro, onions, lime and sour cream

Includes self serve drink station with Iced Tea or Lemonade and Coffee/Decaf

ADD ON SIDE ITEM

Guacamole \$3.95 per guest (subject to seasonal availability)

Warm Elote Street Dip \$3.95 per guest

SIMPLY LEMON BUFFET \$39

Station Appetizer: Charcuterie Board with mixed cheeses and crackers

Garden Salad, Assorted rolls and butter

Entree: Marinated chicken breast in a lemon thyme sauce

Sides: Roasted garlic mashed potatoes and herbed baby carrots

Includes self serve drink station with Iced Tea or Lemonade and Coffee/Decaf



CELEBRATION BUFFET \$48

INCLUDES

Two Appetizers

Two Entrees

Three Sides

Assorted fresh rolls and butter

Mixed greens garden salad with balsamic vinaigrette

Includes self serve drink station with Iced Tea or Lemonade and Coffee/Decaf

CHOICE OF TWO APPETIZERS

Tray of assorted Fresh Fruit (strawberry, assorted melons assortment)

Tray of assorted Fresh Tropical Fruit (pineapple, kiwi, papaya, strawberry assortment)

Tray of assorted Crudite Platter (raw veggies; celery, carrots, tomatoes, cucumbers with dip)

Charcuterie Board with Assortment of Crackers and Cheeses

Salami roses and mozzarella cheese skewers

Apricot Pecan Honey Goat Cheese Balls (Vegetarian)

CHOICE OF TWO ENTREES

Braised Short Ribs

Oven Roasted Chicken breast in a lemon thyme sauce

Orange Miso Glazed Salmon

Roasted pork loin dry rubbed in coriander, fennel seed, cracked black pepper

Roasted salmon with basil and coconut sauce

Tuscan Chicken with sundried tomato and basil

Prime rib or tri tip with mushroom cabernet sauvignon sauce. \$5 surcharge

Grilled tempeh with soy ginger sauce (Vegan)

Grilled vegetables with tarragon goat cheese (Vegetarian)

Tuscan Penne with creamy sundried tomato and basil sauce (Vegetarian)

Sautéed tofu in tomato zinfandel sauce with polenta (Vegan)

Enchilada Lasagna with green creme sauce (Vegetarian)

CHOICE OF THREE SIDES

Mashed Potatoes

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Herbed Polenta

Asparagus in mustard vinaigrette

Scalloped Sweet Potatoes

Penne Pasta with marinara sauce

French Beluga lentils

Herbed Baby Carrots

Baby Peas in herbed butter

Roasted Cauliflower

Green Beans in herbed garlic butter

Sautéed Sherry Mushrooms

Farfalle Pasta Salad in garlic aioli



MEXICAN BUFFET MENU

Choose one Entrée for \$37, two for \$39.50, three for \$44.50
All options include salad, chips & salsa and corn tortillas.
Includes self serve Drink Station with Iced Tea, and Coffee/Decaf.

SALAD

Green salad with assorted greens, red onions, black olives, tomatoes and queso fresco topped with herbed vinaigrette dressing.

CHOICE OF ENTREES (Choose One, Two or all Three)

- Al Mojo de Ajo : Chef's Special recipe garlic roasted sauce, marinated boneless chicken breast
- Chili verde : Pork marinated in traditional tomatillo green sauce served with corn tortillas
- Enchiladas : stuffed with your choice of Cheese or Chicken, topped with a choice of creme, tomatillo, or red sauce.

CHOICE OF 2 SIDES

RICE:

White rice with corn OR
Traditional Mexican rice with garlic, onion, and tomato (V-option available upon request)

BEANS:

Yucatan black beans topped with queso fresco OR
Refried pinto beans topped with pepper jack cheese

ADD ON ITEMS

Sour Cream \$1.00 per guest
Guacamole \$3.95 per guest (subject to seasonal availability)
Warm Elote Street Dip \$3.95 per guest
Stuffed jalapeños - Bite size stuffed with cream cheese and wrapped in bacon \$3.95

TUSCAN CHICKEN BUFFET \$39

Station Appetizer: Charcuterie Board with mixed cheeses and crackers
Garden Salad, Assorted rolls and butter
Entree: Tuscan Chicken with creamy sundried tomato and basil sauce
Sides: Roasted garlic mashed potatoes and herbed green beans
Includes self serve drink station with Iced Tea or Lemonade and Coffee/Decaf



BBQ BUFFET

Our carefully slow smoked meats are seasoned to perfection with our award winning rub, served with our secret recipe BBQ sauce on the side. Includes self serve Drink Station with Iced Tea and Coffee/Decaf.

CHOICE OF ENTREES (Choose one for \$42, two for \$44, or three for \$46)

Hand Carved Tri Tip
Hand Carved Brisket of Beef
Slow Roasted Pulled Pork in Citrus Marinade
St. Louis Pork Spare Ribs
Mill Creek Savory Chicken
Chicken Marsala chicken with Sautéed Mushrooms and Marsala Wine Sauce

CHOICE OF ONE POTATO SIDE

1. Three Cheese Potato - topped w/ sour cream and crisp bacon
2. Garlic Mashed Potatoes - whipped with sour cream and butter, served with a gravy OR topped with sour cream and fresh crisp bacon
3. Ultimate Mac & Cheese - creamy cheese sauce over elbow pasta, topped with crispy bacon
4. For a more country flare - always made from scratch, potato salad, creamy cole slaw or MC beans

CHOICE OF ONE VEGETABLE SIDE

1. Medley of fresh seasonal vegetables tossed with butter caper sauce
2. Crisp and flavorful green beans

CHOICE OF ONE SALAD SIDE

1. Garden Fresh Tossed Greens, served with Hand Crafted Creamy Ranch and Balsamic Vinaigrette
2. Baby Mixed Green Salad, served with a Light Cranberry Dressing



ELEGANT PLATED TABLE MENU SERVICE (not a buffet)

Two Entree choices per event with pre-ordered counts or Duo plate option for all guests. Includes ANY THREE appetizers before dinner (see appetizers page). Assorted rolls and butter with garden salad with balsamic vinaigrette served table side. Includes 2 cafes of water on each table and self-serve drink station with iced tea or lemonade, beverage goblets and coffee/decaf with white china cups, cream and sugar.

CHOICE OF ENTREES

DUO PLATE \$65

Choice of Two Entrees and Choice of Two Sides

PRIME RIB or TRI TIP \$ 65

Beef roasted Prime rib or Tri Tip with Mushroom and cabernet beef sauce
Roasted garlic mashed potatoes, baby carrots and haricot verts

SHORT RIB \$ 64

Braised short rib in a demi-glace
Garlic mashed potatoes, leek brown butter almond haricot verts and heirloom carrots

PORK LOIN \$ 60

Roasted pork loin dry rubbed in coriander, fennel seed, cracked black pepper with a caramelized onion sauce, herbed scalloped potatoes, baby carrots, roasted fennel

ROASTED SALMON OPTIONS \$ 60

Orange miso salmon OR Creamy tuscan salmon OR
Roasted salmon with basil coconut sauce with jasmine rice cakes OR
Haricot verts and sweet peas in herbed butter sauce

SIMPLY LEMON CHICKEN \$ 60

Chicken breast with lemon thyme sauce
Garlic mashed potatoes, herbed butter baby carrots and haricot verts

GRILLED TEMPEH \$ 54 (Vegetarian)

Sauteed tempeh and mushrooms in soy ginger sauce
Herbed scalloped potatoes, Roasted baby carrots and Roasted fennel

ROASTED VEGETABLES \$ 54 (Vegetarian)

Grilled vegetable bundles of carrots, asparagus, and tomato
Ratatouille sauce, Beluga black lentils with herbs de Provence, haricot verts and sweet peas

ROASTED TOFU \$ 54 (Vegetarian)

Roasted tofu, Mashed potatoes, roasted corn with red peppers, cherry tomatoes and basil

KIDS MENU PLATED \$ 30

Choice of Two:

Breaded Chicken Nuggets with ketchup and ranch

Macaroni N' Cheese

Penne Pasta Bake with marinara sauce and topped with cheese

Buttered Penne Pasta with parmesan cheese (Gluten free pasta available on request)



APPETIZERS

TO ADD TO ANOTHER MENU:

Station Appetizer Options at \$3.95 per guest per item: (These options served at station)

Tray of assorted Fresh Fruit (strawberry, assorted melons assortment)
Tray of assorted Fresh Tropical Fruit (pineapple, kiwi, papaya, strawberry seasonal assortment)
Tray of assorted Crudite Platter (raw veggies; celery, carrots, tomatoes, cucumbers with dip)
Salami roses and mozzarella cheese skewers
Apricot Pecan Honey Goat Cheese Balls (Vegetarian)

Cocktail Appetizer Options at \$4.95 per guest per item: (These options may be stationary or passed)

Charcuterie Board with Assortment of Crackers and Cheeses
Bacon wrapped and blue cheese stuffed dates
Coconut jasmine rice cake topped with guacamole and spiced tofu (veggie)
Italian seasoned stuffed mushrooms with parmesan cheese and bread crumbs (veggie)
Mini Cheese Balls on a pretzel stick with cream cheese, bacon and pecans
Stuffed Jalapeños, bite size stuffed with cream cheese and wrapped in bacon
Italian Stuffed Mushrooms with seasoned pork and parm cheese
Stuffed Zucchini and Feta Roll Up, roasted with a melted bright feta stuffing
Tiny Topless Burgers on sourdough topped with cheese
Assorted Deviled Eggs

BRUNCH MENU \$30

Banana and chocolate french toast
Quiche with mushrooms and spinach
Tropical assorted fresh fruit cup or tray (pineapple, kiwi, papaya, strawberry assortment)
Gourmet sausages
Oven-roasted breakfast potatoes
Self Serve Drink Station with Iced Tea, orange juice and coffee/decaf

CONTINENTAL BREAKFAST \$20-\$28

Assorted variety of morning pastries, croissants, warm quiche, cinnamon rolls, muffins and fresh fruit
(Custom items available upon request)
Self serve drink station of orange juice, iced tea and freshly brewed coffee/decaf

LUNCHEON MENU \$28

CHOICE OF ONE SALAD:

Mixed green garden salad OR Farfalle Pasta Salad with red peppers, capers, basil in garlic aioli (Vegetarian)

CHOICE OF TWO SANDWICHES:

1. Cucumber, cream cheese and dill on white bread
2. Egg salad on multigrain bread
3. Roasted turkey breast, tomato and lettuce slider
4. Chicken Salad Sandwich on white bread

(CUSTOM OPTIONS AVAILABLE UPON REQUEST)

DESSERT: Fresh baked chocolate chip cookies

DRINKS: Self Serve Drink Station with Iced Tea or Lemonade and Coffee/Decaf.



PRE EVENT SNACKS \$22.95 PER PERSON

ALL ITEMS TO BE SETUP IN DESIGNATED AREA

Includes: Bottle a of Martinelli's Cider with flutes and Bottled Water

SELECT ANY 4 ITEMS BELOW:

Roasted turkey breast sliders (vegetarian options available)

Assorted selection of cheese and crackers

Bacon wrapped and blue cheese stuffed dates

Salami roses and mozzarella cheese skewers

Apricot Pecan Honey Goat Cheese Balls (Vegetarian)

Fresh fruit cups

Chocolate Chip Cookies

Other beverages available for purchase from the bar separately

KIDS MENU \$22

Choice of Two:

Breaded Chicken Nuggets with your choice of ketchup and ranch sauce

Macaroni N' Cheese

Penne Pasta Bake with marinara sauce and topped with cheese

Buttered Penne Pasta with parmesan cheese

(Gluten free pasta available on request)

DESSERT MENU

All desserts will be served buffet style even if part of a full table service menu.
White china plates, forks, spoons and napkins included.

Choose One Dessert for \$5.95 per guest

Two Desserts for \$7.95 per guest

Three Desserts for \$9.95 per guest

Fresh Baked Chocolate Chip Cookies

Cheesecake with raspberry drizzle

Chocolate Cake with chocolate frosting

Vanilla Cake with white frosting

Cream Puffs

(Custom desserts upon request)

LATE NIGHT SNACKS

Bacon wrapped and blue cheese stuffed dates

Salami roses and mozzarella cheese skewers

Apricot Pecan Honey Goat Cheese Balls (Vegetarian)

Breaded Chicken Nuggets with your choice of ketchup and ranch sauce

Chocolate Chip Cookies

(Custom options available)



BAR SERVICE

All bar service requires a setup fee of \$450, including: Bartender, glassware, full bar setup, busing and all cleanup. All alcoholic beverages must be provided by The Mitten Building.
NO OUTSIDE ALCOHOL PERMITTED ON THE PROPERTY.

- BAR OPTIONS -

Additional bartenders are available for \$250.00 per bartender.

Please make any special orders no later than 21 days prior to the event.

Bar opens after the ceremony or at the start time of the event for events without ceremony.

All beverages and bar service will have tax added. Proof of age required for service.

ATM on property and no bar tabs.

- CASH BAR DRINK PRICING -

Wine \$8, Red or White, Draft Beer or Domestic Beer \$7, Import Beer or Microbrewed Beer \$8, Hard Seltzer \$8, Well Liquor \$10, Call Liquor \$12, Premium Liquor \$14, Soft Drinks \$2, Red Bull \$4

Want to host your guests' drinks? Here are the options:

Any hosting must be paid for 3 weeks prior to the event. No tab-running available.

- HOSTED BAR PER GUEST PER HOUR -

\$10 includes: wine, draft, domestic, imported and microbrew beer, soft drinks, bottled water, juice

\$12 per guest adds all wine and well liquor to above (house vodka, gin, tequila, whiskey)

\$14 per guest adds call liquor to above (Tito's, Jameson, Herradura, Jameson)

\$16 per guest per hour adds premium liquors to above (Grey Goose, Patron, Hendricks, Bombay)

bar setup fee waived with 3 hours of hosted hourly service

- PREPAID HOSTED BAR -

All prepaid bar amounts must be confirmed and paid by final planning. Premium, Call and Well Liquors, All Wines and Champagne, Draft, Imported, Bottled or Microbrewed Beer, Hard Seltzer, Soft Drinks and Juices.

- CHAMPAGNE TOAST -

Toast service includes, chilled bottles, flutes and tableside pour service.

Opera Prima Brut: \$20 per bottle, special orders available upon request.

Non-Alcoholic; Martinelli's Sparkling non-alcoholic cider \$10 per bottle.

- PREPAID HOSTED DRAFT BEER - *Sorry you can't take any leftover prepaid product home with you.

HOSTED DOMESTIC KEGS \$500 124 pints in a 15.5 gallon keg

HOSTED DOMESTIC KEGS \$375 60 pints in 7.5 gallon keg

HOSTED IMPORT and MICROBREW KEGS \$550 124 pints in a 15.5 gallon keg

HOSTED IMPORT and MICROBREW KEGS \$350 40 pints 5.2 gallon 'sixtel' craft beer keg

AVAILABLE KEG LIST Coors Light, Blue Moon, 805, Modelo, Corona, Corona Premier, Pacifica, Heineken, Lagunita IPA, Hangar 24 Orange Wheat, Dos Equis, Truly - Berry (5.2 gallon only)

SOFT BAR DRINK SERVICES

Non Alcoholic drinks, soft drinks, juices etc. To be serviced by a bartender \$250

Assorted Sodas at bar \$5.75 Includes; Sodas (Coke, Diet Coke, 7-UP, Squirt, Ginger Ale, Club Soda)

Mocktail Menu add \$2.25 per guest



AVAILABLE KEG LIST

805

Blue Moon

Coors Light

Corona

Corona Premier

Dos Equis

Hangar 24 Orange Wheat

Heineken

Lagunita IPA

Modelo

Pacifico

Truly - Berry (5.2 gallon only)

(any special request must be made 21 days before event)



LET'S GET MARRIED!

2023 PACKAGE OPTIONS: CEREMONY* & RECEPTION

Package Includes:

Selected Menu Tasting

1 hr Ceremony Rehearsal

2 hrs Setup Day of Event

1 hr Ceremony

5 hrs Reception (includes 30 mins tear down)

Includes; tables, chair, linens, service staff, setup and teardown

Catering (includes 3 selected menus; upgrades available)

Includes; dishware, glassware, cutlery, service staff and drink station

Ceiling Decor

Bar Setup Fee (\$450 value Includes; Bartender, glassware, full bar setup, busing and cleanup for the first 100 guests.)

Champagne Toast or Martinelli's Cider with flutes and table side pour

16 x 16 Dance Floor

100 guests (you can always add guests)

\$13,500++

*if you would like reception only without ceremony -\$800





VEGETARIAN CELEBRATION BUFFET \$44

INCLUDES

Two Passed Appetizers

Two Entrees

Three Sides

Assorted fresh rolls and butter

Mixed greens garden salad with balsamic vinaigrette

Includes self serve drink station with Iced Tea or Lemonade and Coffee/Decaf

CHOICE OF TWO APPETIZERS

Tray of assorted Fresh Fruit (strawberry, pineapple, oranges, grapes, seasonal fruits)

Tray of assorted Crudite Platter (raw veggies; celery, carrots, tomatoes, cucumbers with dip)

Charcuterie Board with Assortment of Crackers and Cheeses

Caprese Skewers with mozzarella

Apricot Pecan Honey Goat Cheese Balls

Coconut jasmine rice cake topped with guacamole and spiced tofu

Italian seasoned stuffed mushrooms with parmesan cheese and bread crumbs (veggie)

Mini Cheese Balls on a pretzel stick with cream cheese and pecans

Stuffed Zucchini and Feta Roll Up, roasted with a melted bright feta stuffing

Assorted Deviled Eggs (veggie toppings only)

CHOICE OF TWO ENTREES

Grilled tempeh with soy ginger sauce (Vegan)

Grilled vegetables with tarragon goat cheese (Vegetarian)

Tuscan Penne with creamy sundried tomato and basil sauce (Vegetarian)

Sautéed tofu in tomato zinfandel sauce with polenta (Vegan)

Enchilada Lasagna with green creme sauce (Vegetarian)

CHOICE OF THREE SIDES

Mashed Potatoes

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Herbed Polenta

Asparagus in mustard vinaigrette

Sautéed Sherry Mushrooms

Penne Pasta with marinara sauce

Herb Butter Roasted Cauliflower

French Beluga lentils

Herbed Baby Carrots

Baby Peas in herbed butter

Roasted Turmeric Cauliflower

Green Beans in herbed garlic butter

Farfalle Pasta Salad in garlic aioli

Leek brown butter almond haricot verts

Maple glaze yam & heirloom carrots topped with walnuts

*Plated options come with two sides, bread and salad served tableside.

(custom options available upon request)