### **Twin2Me Services Price List**

## **Pricing**

GUEST	BASED ON 8 1 HOUR SET UP, 6 H BREAKDO	SERVICE FEE			
UP TO 150	SUNDAY – THURSDAY FRIDAY SATURDAY				\$2,016 \$2,226 \$2,436
151 TO 250	SUNDAY – THURSDAY FRIDAY SATURDAY				\$2,520 \$2,730 \$2,940
251 AND UP	F	Y – THURSDAY FRIDAY ATURDAY			\$3,024 \$3,549 \$4,074
New Year's Eve, Sunday before Memorial Day, Memorial Day, 4 <sup>th</sup> of July, Thanksgiving, Sunday before Labor Day, Labor Day, Christmas Eve, Christmas Day				SATURDAY PRICI	NG APPLIES

#### **Above Includes:**

Service Professionals

Complimentary coffee and lemonade

Room Setup

Room Flip

Preparation for cocktail hour (passed serve appetizers or serve table placed appetizers)

Provide desired dining style, (plated and family style additional charge), or buffet

Cake cutting

Water service

Serve client supplied beverages,

Break down, perform clean up duties, and assist with disposal of remaining food Additional \$100.00 added if dishwashing services required

It is your responsibility to assign a designated person to load items for transport

# **Additional Offerings:**

### **Bar Package \$1,000.00**

Bartenders, Cranberry, Orange, & Pineapple Juices, Grenadine. 9 oz. clear cups, straws, and beverage napkins, bar garnishments (orange, lemon, lime slices, and cherries)

<u>Day of Event Coordination, (DOC)</u>: Beginning Price: \$1,100.00 Onsite from beginning to end. Focal point, main contact person on your wedding day. Will perform initial brainstorming, answer planning questions, discuss guests count and assist with final vendor agreements.

One (1) month prior to event will perform in-person visit to discuss arrangements with chosen vendors, review contracts and contact details, perform detailed discussion of days event, and create initial timeline.

One (1) week prior to event will perform a walkthrough of event space, confirm arrival/departure of all vendors, confirm all contact information for both vendors to DOC, and DOC to vendors, reconfirm client expectations and finalize the day of event timeline.

## **Rental Items**

Dinner plate Dessert plate	
Fork, knife, and spoon	\$5.00
Wine/water glasses	\$1.50
Dinner Napkins (Ivory, Black, Royal Blue)	\$1.50
Table Linens	\$15.00
Chaffing Dish/w Pan, & Chafing Fuel	\$25.00
Warming Box	\$45.00

(ALL PRICES ARE SUBJECT TO CHANGE)