



Step One

Contact us by phone or email. Provide as many details as possible. Date of event, location, start time and end time, number of guests, rentals needed and any other details that you can think of.

Step Two

The consultation can take place over the phone or we can schedule a meeting for a walk through. We will discuss the timeline of your event, menu options, staffing needs, rentals and any other questions or concerns you may have.

Step Three

We will send you a proposal that outlines everything as discussed. A fifty percent deposit is needed to reserve the date. The balance will be due one week prior to the event.

Pricing

Pricing will vary based upon menu selections and additional cost items.

- \$19-\$40 per guest Cocktail Hour- Includes choice of five hors d' oeuvres.
- \$55-\$85 per guest Three Course Plated Dinner- Includes salad, protein, vegetable and a grain or starch and dessert.
- \$35-\$65 per guest Buffet Style- Includes salad, dinner rolls, choice of two sides and four entrees
- \$20 per guest Beverage Service- Includes choice of two Domestic beers, one Import or craft, one red wine and two white wines. Non alcoholic beverages include seltzer, cola, diet cola, sprite, ginger ale, and bottled water.