



ALL WEDDING PACKAGES INCLUDE THE FOLLOWING

Personal Event Producer throughout Planning Process
Professional Event Manager for your Event
Magnificently Landscaped Grounds
Endless Photo Opportunities
Private Wedding Suite
Parking Attendants
Bartenders Based on your Guest Count
Coat Room Attendant as Needed
Personal Attendant for Wedding Party
Floor Length House Linens with House Overlays
Complimentary Food Tasting for the Couple
Complimentary Bottle of Champagne in Wedding Suite
Mini Stationary Display from your Menu for Wedding Party
Elegantly Framed Table Numbers

FOR THE RECEPTION...

Four Passed Hors d'Oeuvres for Cocktail Hour
One Stationary Display for Cocktail Hour
Classic Wine Toast for All Guests
Signature Salad
An Assortment of Rolls and Butter
Entrée Selection
Your Wedding Cake Served with No Cutting Fee
Freshly Brewed Coffee and Herbal Tea

PASSED HORS D'OEUVRES SELECTIONS

◆ INDICATES UPGRADED SELECTION: PLUS \$1 OR ◆◆ PLUS \$2

♥ INDICATES SIGNATURE ITEM

MEAT

- Chicken Tempura Lollipop with Vanilla Dijon Dipping Sauce ♥
- Thai BBQ Chicken Tenderloin with Coconut Crème Fraiche
- Chorizo and Fire Roasted Poblano Risotto Bite with Smoked Gouda Fondue
- Marinated Sirloin Lolli with Teriyaki Sauce
- Crispy Peking Duck Roll, Fig Glaze
- Smoked Buffalo Chicken Purse with Creamy Bleu Cheese Dip
- Mini Chicken Quesadilla with Pepper Jack Cheese and Sour Cream
- Mini B.L.T. Bite
- Open Face BBQ Pulled Pork on Buttermilk Biscuit with Creamy Coleslaw
 - ◆ Shaved Beef Sirloin with Horseradish Cream on Crostini
 - ◆ Braised Beef Short Ribs over Creamy Polenta ♥
 - ◆ Caramelized Leek and Potato Croquette with Bacon Jam
- ◆ Grilled Naan Bread with Fig Jam, Prosciutto, Goat Cheese and Fresh Basil
- ◆◆ Medjool Dates Stuffed with Goat Cheese, wrapped in Smoked Bacon ♥
- ◆◆ Herb Crusted Lamb Lollipop, Rosemary Gastrique ♥

VEGETARIAN

- Fresh Tomato and Basil Concasse on Toasted Garlic French Baguette
- Truffle and Chive Risotto Bite with Basil Cream ♥
- Creamy Spinach and Cheese Spanikopita
- Vegetarian Spring Rolls with Sweet Soy Sauce
- Fresh Watermelon and Feta Skewer with White Balsamic Mint Reduction
- Herb Whipped Boursin Crostini with Julienne of Roasted Red Pepper
- Mini Baked Brie with Walnuts and Raspberry Jam
- Individual Four Cheese Macaroni
- Curried Vegetable Crostini with Cucumber Mint Raita
- Roasted Baby New Potato with Chive Crème Fraiche
- ◆ Mini Portobello Stuffed with Roasted Parmesan Vegetables
- ◆ Fresh Mozzarella and Grape Tomato Caprese on Crostini
- ◆ Spinach & Artichoke Tartlet with Roasted Tomato & Olive Tapenade

SEAFOOD

- Crispy Calamari Rings with Chipotle Aioli Dip ♥
- Shrimp and Cucumber Canape with Lemon Aioli
- Crab & Mango Salad with Avocado Vinaigrette
 - ◆ Fried Oyster with Spicy Tartar Sauce
 - ◆ Sea Scallop wrapped in Applewood Smoked Bacon
- ◆ Ginger Marinated Tiger Shrimp Lolli with Spicy Orange Glaze
 - ◆ Mini Crab Cake with Smoked Chile Infused Remoulade
 - ◆ Caribbean Coconut Shrimp, Exotic Marmalade
- ◆ Crispy Rangoon Filled with Maine Lobster Meat and Cream Cheese ♥
- ◆ Seared Sea Scallop on Asian Spoon with Basil Oil and Microgreens
 - ◆◆ Sesame Seared Tuna with Julienne Vegetable ♥

SOUP SIPS

- Roasted Tomato Soup
- Creamy New England Clam Chowder
- Spicy Butternut Squash Bisque
- Wild Mushroom Cappuccino ♥
- ◆ Traditional Lobster Bisque with Dry Sherry Drizzle

STATIONARY DISPLAYS

♥ INDICATES A SIGNATURE ITEM.

SIGNATURE CHEESEBOARD

A plentiful selection of Cheeses, Crackers, Breads and Crisps beautifully displayed with Fig Chutney, Grapes and Seasonal Fruit accompaniments

CALIFORNIA CRUDITÉS

A bountiful array of the season's best Vegetables, elegantly served with Red Pepper Aioli and Fresh Basil Dip

BRUSCHETTA BAR

Kalamata Olive Tapenade, Fig & Honey Jam, Tomato & Mozzarella Concasse, Artichoke Spread, Grilled Chicken & Feta Salad and Roasted Garlic Hummus. Served with an assortment of Toasted Breads and Crostinis

PAELLA STATION ♥

Sautéed Tiger Shrimp, Mussels, Chorizo, Smoked Ham and White Rice Infused with Saffron and Smoked Paprika

LATIN AMERICAN RICE BOWL

Spanish Rice, Santé Fe Black Beans, Cheddar Cheese, Sautéed Peppers, Caramelized Onions, Sour Cream, Guacamole, and an Assortment of Fresh Salsas

ARTISAN PIZZETTE TABLE (CHOICE OF THREE)

A Selection of Gourmet Flatbread Pizzettes made with Fresh Vegetables, Artisan Spreads, and the Finest Cheeses. Choices include: Margherita, Red Grape & Gorgonzola with Balsamic Drizzle, Shaved Sirloin & Arugula, Crispy Prosciutto, Chevre, & Fig

DIM SUM PAN – (CHOOSE ONE OF EACH)

Beef or Chicken Satay
Shrimp Dumplings or Vegetable Spring Rolls
Fried Rice or Vegetable Lo Mein
Served with Duck Sauce, Chinese Takeout Boxes and Chopsticks

MASHED POTATO BAR ♥

Cheddar Cheese, Bleu Cheese, Caramelized Onions, Truffle Oil, Bacon Bits, Sautéed Mushrooms, Chives and Sour Cream

ANTIPASTO TABLE

Prosciutto, Sopressata, Provolone, Asiago, Fontina, Fresh Tomato Caprese, Toasted Focaccia Bread, Signature Pita Chips and Extra Virgin Olive Oil

DISPLAYS CONTINUED

SHRIMP DISPLAY ON ILLUMINATED ICE

Jumbo Black Tiger Shrimp, House Cocktail Sauce and Lemon

RAW BAR ON ILLUMINATED ICE

Black Tiger Shrimp, Duxbury Oysters, Little Neck Clams, Maine Lobster
Served over Seaweed with House Cocktail Sauce and Lemon

SUSHI TABLE (FIVE PIECES PER PERSON)

California Maki, Boston Maki, Spicy Tuna Maki, Cucumber Maki,
Salmon, Tuna, Yellowtail and Shrimp Nigiri, Plum Sauce, Wasabi,
Soy Sauce, Pickled Ginger and Crispy Wontons

RAVIOLI STATION (CHOOSE TWO)

Lobster Ravioli with a Lobster Reduction
Mushroom Ravioli with Cognac Cream and Toasted Walnuts
Butternut Squash Ravioli with Sage Butter
Ricotta Cheese Ravioli with Parmesan and Spicy Roasted Tomato Sauce

DISPLAY ACCOMPANIMENTS

SEASONAL FRUITS, CARVED MELONS, BERRIES AND HONEY YOGURT DIP

BREADSTICKS WITH DIPPING OIL

BAKED BRIE EN CROUTE WITH BRANDIED FIG SPREAD

WARM SPINACH & ARTICHOKE FONDUE

APPETIZERS

INTERMEZZO

Choose from Raspberry or Lemon Sorbet
Served in a Cosmo glass with Fresh Mint Sprig
Or Served atop Champagne

SOUP COURSE

Spicy Butternut Squash Bisque
Traditional New England Clam Chowder
Portuguese Kale Soup
Maine Lobster Bisque with Sweet Sherry Drizzle

ALL WEDDING PACKAGES INCLUDE:

OUR SIGNATURE SALAD

*Mixed Greens Wrapped In A Cucumber Ribbon, Red Grape Tomato,
Parmesan Cheese With Balsamic Vinaigrette*

SALAD UPGRADES

Contemporary Caesar, Garlic Crostini and Shaved Parmesan
Caprese Salad: Fresh Heirloom Tomato, Buffalo Mozzarella,
Basil Chiffonade and Balsamic Reduction
Baby Mesclun Salad with Crumbled Goat Cheese, Spiced Walnuts,
Julienne Apple and Champagne Vinaigrette

ENTRÉE SELECTIONS

♥ INDICATES A SIGNATURE ITEM.

POULTRY- FEATURING BELL & EVANS CHICKEN

Pan Seared Chicken Scallopini, Lemon Caper Sauce ♥
Fresh Thyme Marinated Chicken with Lemon Herb Jus
Braised Jerk Chicken with Spicy Creole Sauce
Tuscan Crusted Chicken with Sundried Tomato & Basil Cream Sauce
Ginger Marinated Chicken Breast with Mango Salsa
Parmesan Crusted Chicken Breast with Cacciatore Sauce
Chicken Breast Stuffed with Spinach, Mascarpone & Goat Cheese with a Caramelized Shallot & Tomato Ragout
Chicken Breast Stuffed with Cornbread & Cranberries with a Wild Berry Sauce ♥
Spinach & Mozzarella Stuffed Chicken Breast with warm Tomato Bruschetta
Cornish Game Hen, Wild Berry Sauce, Brioche and Pear Stuffing

BEEF, LAMB AND PORK

Pork Tenderloin, Caramelized Julienne Apple
Ginger Braised Beef with Pan Roasted Vegetable
Braised Beef Short Ribs, slowly braised in Chianti Wine ♥
Tender Angus Steak with Au Poivre Demi Glaze
Angus Sirloin Steak with Portobello Mushroom Sauce
Ribeye Heart Steak with Sherry Demi Glaze
Slow Roasted Prime Rib, Au Jus
New York Sirloin Steak with Madeira Sauce
Barrel Cut Filet Mignon with Truffle Demi-Glaze ♥

SEAFOOD

Salmon with Grilled Lemon, Tarragon Butter ♥
Salmon with Mango Pineapple Salsa
Buttered Panko Crusted Cod with Garlic Herb Crème Fraiche
Filet of Sole, Maryland Crab with Lemon Beurre Blanc
Baked Stuffed Jumbo Shrimp with Maryland Crab Meat
Pan Seared Swordfish with a Citrus Butter
Pan Seared Scallops with Basil Cream Sauce ♥
Sesame Crusted Chilean Sea Bass, Ginger Honey Teriyaki Glaze ♥

DUETS

Grilled Petit Filet Mignon with Truffle Demi Glaze paired with:
Two Jumbo Baked Stuffed Shrimp with Lemon Beurre Blanc
Seared Sea Scallops with Basil Cream Sauce
Pan Seared Maryland Crab Cake with Red Pepper Aioli
Sesame Crusted Sea Bass with Honey Ginger Teriyaki Glaze
Maine Lobster Tail with Lobster Reduction

ENTRÉE SELECTIONS CONTINUED

VEGETARIAN AND GLUTEN FRIENDLY

Fresh Herb Infused Vegetable Julienne over Risotto
Grilled Portobello Cap Stuffed with Spinach, Roasted Tomato & Fresh Mozzarella
Roasted Summer Vegetable Napoleon (vegan)
Individual Vegetable Lasagna

ACCOMPANIMENTS

All entrées come with Chef's Choice of Starch and Seasonal Vegetable to best complement your entrée selection.

UPGRADED ACCOMPANIMENTS

Tuscan Vegetable Risotto
Braised Baby Bok Choy
Roasted Butternut Squash Risotto
Roasted Mini Carrots With Fresh Herbs
Roquefort Potato Gratin
Caramelized Shallot & Swiss Chard

CHOICE OF ENTRÉE OR ACCOMPANIMENT

\$3.00 Per Person For a Split Starch or Vegetable
\$3.00 Per Person For a Split Meal (Choice of Two Entrées)
\$5.00 Per Person For a Triple Split Meal (Choice of Three Entrées)

**Notice under state sanitary code, 105 cmr 590.000 (Oct. 00) Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.*

SWEETS

♥ INDICATES A SIGNATURE ITEM.

THE GRAND FINALE

An extravagance of Mini Chocolate Cakes, Fruit Tortes, Cheesecakes, Bavaois Cakes, White and Dark Chocolate Mousses, Cannoli, Vanilla Cream Puffs and Hand-Dipped Strawberries in Chocolate

MADE TO ORDER CRISPY WONTONS (CHOOSE YOUR FILLING) ♥

Sweet Dessert Filling in a Crispy Wonton with Caramel and Chocolate Sauces; 12 Filling Choices available including Ricotta & Chocolate Chip, Caramelized Apple Cheesecake, Strawberry Cheesecake and many more

MADE TO ORDER CHURROS STATION

Made to order in front of your guests and served with Chocolate and Caramel Sauces

ICE CREAM SUNDAE BAR

Choose your Two Favorite Flavors Served with a Variety of Toppings; Walnuts, Cherries, Sprinkles, Cookie Pieces, Crushed Candies, Chocolate and Caramel Sauces

CUPCAKE TOWER

The Fun Alternative to a Plated Wedding Cake
Assorted Colors and Toppings Available

MADE TO ORDER CANNOLI STATION ♥

Hand filled and made to order with Ricotta Cheese and Chocolate Chips. Served with your Favorite Toppings: Chocolate Shavings, Pistachios, Coconut, Sprinkles, Walnuts, Graham Cracker

CANDY BAR

A Beautiful Display of Jars Filled with Your Favorite Candies to Complement Your Color Theme (Scoops and Baggies Provided)

CHOCOLATE MOUSSE STATION

White and Dark Chocolate Mousse served in Cosmo Glasses
And Topped with Chocolate Shavings and Fresh Whipped Cream

MINI SWEETS AND CAKE ACCOMPANIMENTS

Scoop O' Ice Cream
add A Fresh Baked Cookie
Hand-Dipped Strawberry In Chocolate
Ice Cream Lollipops

LATE NIGHT STATIONS

♥ INDICATES A SIGNATURE ITEM.

POMME FRITS ♥

New England Yukon OR Sweet Potato Fries served with
Truffle Salt, Smoked Salt, Spicy Ketchup, Irish Honey Mustard,
And Roasted Garlic Parsley Aioli

ULTIMATE MAC & CHEESE EXPERIENCE

Our Traditional Homestyle Four Cheese Macaroni served with an
Assortment of Flavored Oils and Condiments

STREET CART ♥

Everyone's Favorite Hot Dogs and Steamed Buns
- OR -

Spicy Italian Sausage, Grilled Peppers & Onions, Grinder Rolls
Grain Mustard, Kirstein Relish, Smokey Ketchup and Kettle Chips

DIM SUM PAN (CHOOSE ONE OF EACH)

Beef or Chicken Satay
Dumplings or Vegetable Spring Rolls
Fried Rice or Vegetable Lo Mein
Served with Duck Sauce, Chinese Takeout Boxes and Chopsticks

SLIDERS AND FRIES ♥

Traditional Cheeseburgers with Sweet Potato or Yukon Gold Fries
Served with Mustard, Ketchup, Mayonnaise and Pickles
Add Mini Hot Dogs

NACHO BAR

Warm Tortilla Chips served with Melted Cheeses,
Guacamole, Salsa, Green Onion and Sour Cream

POPCORN CART (CHOOSE TWO FLAVORS)

Freshly Popped and Served in Old Fashioned Style Boxes
Traditional Butter, Ranch, Caramel, Chocolate or White Cheddar

TO-GO STATION ♥

Our Freshly Baked Signature Cookies with Regular & Decaf Coffee
- OR -
Hot Chocolate Served with; Whipped Cream, Mini Marshmallows, Chocolate Shavings

BEVERAGES

WELCOME BEVERAGE STANDS (CHOOSE ONE)

Classic Lemonade, Raspberry Lemonade, Iced Tea Or Peach Iced Tea
Hot Apple Cider With Cinnamon Stick Stirrers
Hot Chocolate With Mini-Marshmallows

BAR BY CONSUMPTION IS AVAILABLE

FULL OPEN BAR (4.5 HOURS)

Full Selection Of Top Shelf Vodka, Gin, Rum, Tequila, Rye, Bourbon,
Scotch, Brandy, Liqueurs, Cordials, Beer, Wine, Soda And Juices

BEER, WINE AND SODA OPEN BAR (4.5 HOURS)

ONE-HOUR FULL OPEN BAR

ONE-HOUR BEER, WINE AND SODA OPEN BAR

THE DELUXE BAR (4.5 HOURS)

The Full Open Bar Plus Your Signature Cocktail During Cocktail Hour

SIGNATURE COCKTAIL OPTIONS:

French Kiss | Vodka, Chambord, Champagne Float

Lemontini | Absolut Citron, Lemonade, Triple Sec, Sugar Rim

Sour Apple | Vodka, Sour Apple Pucker, Sugar Rim, Apple Slice

Peach Fizz | Vodka, Peach Nectar, Peach Schnapps, Champagne Float

Old Fashioned | Bourbon, Bitters, Simple Syrup Garnished with a Cherry and Orange Slice

Manhattan | Rye Whiskey, Sweet Vermouth, Bitters and a Cherry Garnish

Raspberry Lime Ricky | Stolli Raz, Lime Juice, Chambord, Sugar Rim, Fresh Raspberry

Blueberry Cosmo | Blueberry Vodka and Puree, Lime Juice, Sugar Rim, Fresh Blueberry

BAR STATIONS

♥ INDICATES A SIGNATURE ITEM.

MARTINI BAR

Fun And Fruity Cocktails Including Pomegranate, Chocolate, Very Berry,
And Watermelon Martinis Served By An Interactive Bartender And A Custom
Ice Display. (Choose One Flavor)

MOJITO BAR

A Refreshing Favorite With Crushed Mint Leaves.
Choose; Traditional Or Strawberry

OUR SIGNATURE ICED SANGRIA BAR ♥

A Delicious Concoction Of Red Wine, Brandy And Fruit Juice
Served In An Ice Bowl With Floating Fresh Fruit.

WINES

SPARKLING

Wycliff, California Champagne
La Marca, Prosecco, Veneto, Italy
Grandial Brut, France
Brut D'Argent Rose, Jura, France
Mumm Napa, Brut Prestige, California
Veuve Clicquot Brut, France

WHITE WINES

Spasso Pinot Grigio, Calco, Italy
Ecco Domani Pinot Grigio, Delle Venezie, Italy
Montinore Pinot Gris, Oregon

Canyon Road Sauvignon Blanc, California
Oyster Bay Sauvignon Blanc, Marlborough, New Zealand

Covey Run Reisling, Washington

Foxbrook Chardonnay, Sonoma Valley, California
William Hill Chardonnay, Central Coast, California
Chalone Chardonnay, California
Kendall Jackson Chardonnay, California

BLUSH & SWEETER

Canyon Road White Zinfandel, California

Canyon Road Moscato, California

RED WINES

Canyon Road Pinot Noir, California

Pepperwood Grove Pinot Noir, Chile

Mark West Pinot Noir, California

Copper Ridge Merlot, Modesto, California

Foxbrook Merlot, Sonoma Valley, California

Cono Sur Merlot, Central Valley, Chile

Malbec Tinto Negro , Argentina

Ruta 22 Malbec, Patagonia, Argentina

Apothic Red Blend, California

Foxbrook Cabernet, Sonoma Valley, California

William Hill Cabernet Sauvignon, Central Coast, California

Avalon Cabernet Sauvignon, California

Kendall Jackson Cabernet, California

KOSHER

Baron Herzog Chardonnay, Languedoc, France

Alfasi Chardonnay, Chile

Baron Herzog Cabernet Sauvignon, Languedoc, France

Alfasi Merlot, Chile

Wine Attendant(s) Required

1 per 75 guests

BEER

DOMESTIC

Bud Light, Coors Light

Sam Adams, Sam Adams Seasonal, Harpoon IPA

Redbridge (Gluten Free), O'Doul's (Non-Alcoholic)

IMPORTED

Corona



POLICY GUIDELINES

Sapphire Event Group prides itself in having all costs for services in writing.

VENUE CAPACITIES

Saphire Estate

275 Guests Seated for Dinner/Banquet

260 Guests Seated with Dancing

The Villa

Madera Ballroom

270 Guests Seated for Dinner/Banquet

220 Guests Seated with Dancing

The Grand Ballroom

340 Guests Seated for Dinner/Banquet

280 Guests Seated with Dancing

The Tent

Please inquire about Seated for Dinner/Banquet

270 Guests Seated with Dancing

Avenir

370 Guests Seated for Dinner/Banquet

350 Guests Seated with Dancing

(Capacities may vary depending on table arrangements)

EVENT MINIMUMS

All events have an established Food and Beverage minimum, which must be agreed on before reserving your event date. If you have a specific budget, we will gladly discuss alternate options or dates to accommodate it. Any remaining difference from the Food and Beverage minimum will be billed to you as a room charge if it was not reached.

PROPERTY RENTAL INFORMATION

- All packages include a Five (5) hour rental period. Additional time may be purchased.
Rental times do vary between properties
- On holiday weekends such as, Memorial Day, Labor Day & Columbus Day, Sunday is treated like a Saturday.
- There are surcharges for certain Holidays & Holiday Eves including
but not limited to July 4th, Christmas Eve & New Year's Eve.
- The fee for an on-site ceremony is \$1000
 - The Villa's tent rental fee varies
 - Saphire Estate's rental fee varies

MANNER OF PAYMENT AND GUARANTEE

\$2,500.00 is required to reserve a date

\$2,500.00 Fifteen months before

\$2,500.00 One year before

\$2,500.00 Ten (10) months before

50% of your estimated total bill is due six months prior to the event.

If you are booking closer than this timeline indicates, we may work out a new manner of payment with you.

All payments and deposits are non-refundable.

GUARANTEE AND DUE DATE

Final payment and final guaranteed count shall be provided not later than 14 days before the event and cannot be lowered after that time. We will then prepare a bill based on that number of people. Final balance is to be paid by certified or bank cashier's check. No credit can be used towards other item(s) offered by Saphire Event Group if the guaranteed number of dinners is not used or is lower than the number of guests paid for. This is a standard in the event reception industry.

CREDIT CARDS

Credit Cards are accepted only for the first \$2,500.00 deposit as well as for incidental charges for last minute changes i.e. consumption bar, extra hour added, wine service by consumption, actual guest count exceeding the guaranteed amount, etc. These charges will be paid post event with the credit card and cc authorization form that we must have on file. Personal checks are accepted for all payments except the final balance, which must be a bank or certified check.

ADMINISTRATIVE AND TAX FEES

21% administrative fee and a 6.25% Massachusetts tax is added to your sub-total where applicable and noted on your catering contract. (In our Sharon and Walpole locations there is an additional local tax of .75% added to food & beverage items only.)

ARRIVAL TIMES

- In order to ensure complete privacy and readiness for your event, our indoor/outdoor facilities will not be available for early arrivals. This is absolutely essential for us to provide the best service possible.
- The couple and wedding party can arrive up to 90 minutes before the event at Saphire Estate, Avenir, the Grand Ballroom, and the Madera Ballroom and up to 60 minutes before at The Tent to take pictures when having the ceremony on-site (if there is no event prior). For earlier arrivals, a charge will apply per hour. Consult your event producer for pricing. In all cases your planner must approve in advance all arrival times. We will work with you to create a timed sequence of events that will ensure a smooth-flowing affair. The property time begins when your ceremony begins (as listed on your invitation).

REHEARSALS

Rehearsal time is available depending on the events scheduled and must be coordinated in advance with your Event Producer.

This includes a Saphire Event Group event coordinator to guide you through the rehearsal and use of the facility for 30 minutes. For a water station and cheese display, please add \$125.

MENU SELECTION

Menu selection is four (4) months before your event. A food tasting is usually organized every quarter. A private tasting can be arranged. Food tasting is complimentary for the couple.

FOOD SERVICE

No food or beverage can be brought on or off the property. The only exception is the top of the wedding cake. All incoming cakes shall come from licensed bakeries. We do not charge a cake-cutting fee. Outside caterers must be licensed, properly insured and approved by SEG before the booking.

CHILDREN

Children must be supervised at all times. Children under the age of twelve (12) are \$34.00, Children under five (5) are \$20.00 for child meals.

SEATING ARRANGEMENTS

A guaranteed guest count and seating plan is due 14 (fourteen) days prior to your event.

MEALS FOR THE VENDORS

We would be happy to provide the main course for the vendors (Photographer, Band Members, DJ, Videographer, etc.) for \$40 per person. We only allow soft drinks to be served to vendors.

SECURITY AND LIABILITY

The Saphire Event Group requires either a security or police detail at all events at the client's expenditure. Please note the contracting party is fully responsible for any damages or actions done by any of their guests and will support any consequence.

FORCE MAJEURE:

The performance of this agreement is subject to acts of God, government authority, disaster, strikes or other emergencies, any of which make it illegal or impossible to provide the facilities and / or services for your event. In the event of any of these scenarios, if possible Saphire Event Group will do its best to perform the agreement or in extreme cases choose a different date or Saphire Event Group venue to provide the service. This can include power outages, and results of such power outages, which can cause a lack of air conditioning and non – optimum occurrences. Saphire Event Group does have a generator which can power the entire building which most places do not have but we do not guarantee its service and cannot be held liable if the power goes out and the generator does not come on.