

Sugarland Events Menu

8637 Linley Rd.
Arena, WI


SUGARLAND
sweet beginnings

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Welcome

Thank you for considering Sugarland for your upcoming event!

Unforgettable weddings, unique corporate meetings, and festive celebrations—Sugarland is the perfect choice for your upcoming event.

A charming Country Estate, Sugarland has become a premier wedding destination recently nominated by Brides Magazine as one of the top Wedding Venues in the United States for 2015.

Weddings and Parties

Location is everything and that's certainly the case when it comes to your wedding. Sugarland, one of Southern Wisconsin's most enchanting garden wedding sites is a restored country farmhouse and barn on twelve beautifully landscaped acres with a cascading fountain and a meandering stream, nestled in a magnificent grove of tall oak and pine trees..

As the award winning exclusive caterer at Sugarland, The Old Feed Mill offers a wide variety of services to fit your needs. We offer beautiful authentic surroundings, friendly service and locally sustainable products from our gardens and the surrounding countryside.

As you look through our Menu, please do not hesitate to contact Nancy our on site Event Coordinator with any questions. Our goal is to create an exceptional experience for you and your guests.

Customize

The Following are suggested meal and beverage options. These are guidelines only - we will be happy to work with you to customize your event to meet your specific needs.

Please contact us at your convenience to schedule an appointment to review our facility and discuss your event.

Call me, Nancy, today at 608-795-4909 or 888-345-4909 to arrange your Wedding or group event.

Breakfast and Brunches

Perfect option for Saturday morning preparations or a Sunday Gift opening

Includes fresh brewed coffee, herbal tea, milk and assorted juices

CONTINENTAL BREAKFAST

\$6.99

Assorted chilled juices, fresh baked Danishes, muffins and bagels.

DELUXE CONTINENTAL BREAKFAST

\$8.99

Assorted chilled juices, fresh seasonal fruit and fresh baked Danishes, muffins and bagels.

COUNTRY BREAKFAST BUFFET

\$12.99

Assorted Chilled juices, Assorted breakfast pastries or , homemade breads, jams and jellies, fresh fruit platter, farm fresh scrambled eggs, French toast, bacon, ham or sausage (select 1 or 2), hash browns.

Luncheon Buffet

Great ideas for Friday or Saturday preparations.

DELI BUFFET

\$12.99/person.

Price includes:

- Sliced honey roast turkey, hickory smoked ham and lean roast beef
- Sliced Wisconsin cheeses
- Assorted bread
- Romaine lettuce, sliced tomatoes
- One bowl of pickle spears and red onion slices
- Choice of two: Potato salad, pasta salad, baked beans, or homemade soup.
- Selection of bars and cookies (add \$2.50)

SANDWICH BUFFET

\$11.99/person

Selection of sandwiches served with choice of 2: Pasta Salad, Potato salad, Seven Layer Salad, Vegetable Tray, or Broccoli Salad. Also included are pickle spears and chips.
Selection of bars and cookies (add \$2.50)

BARNYARD BARBEQUE BUFFET

\$17.99

Pulled barbeque pork and Smokey barbeque chicken served with buns, coleslaw, buttered corn on the cob, potato salad and baked beans.

CHILI LUNCH

\$12.99

Wisconsin cheese display, crackers, 7-layer salad, fresh baked bread bowls, your choice of either: meat, chicken or vegetarian chili.

WISCONSIN COOKOUT

\$16.99

Grilled chicken breasts, beef patties, bratwurst, baked beans, country potato salad, creamy Cole slaw, lettuce, tomatoes, onions, pickles, sliced Wisconsin cheese, rolls.

\$19.49

Traditional Dinner Buffet

Two Entrees.....\$23.99 Three Entrees.....\$26.99

Entrée Choices

Fork Tender Pot Roast	Baked Mac and Cheese
Cider Roast Chicken	Bourbon Smoked Pork Loin
Smokey BBQ Chicken	Honey glazed Pit Ham with Pineapple Sauce
Chicken Dijon	Cuban BBQ Pork Shoulder
Lemon Rosemary Chicken	Smokey BBQ Pork Loin
Roast Turkey	Chicken Alfredo
Chicken Marsala	Roasted Garlic Pasta

Included with the Traditional Buffet:

*Vegetable Tray, a Salad accompaniment, a Starch accompaniment, and a
Vegetable accompaniment
Fresh Baked Bread and butter
Coffee, Tea and Lemonade Station*

Chef's Choice Buffet

Minimum of 30 guests

Two Entrees.....\$26.99 Three Entrees.....\$29.99

Entrée Choices

*Roast Sirloin	Mushroom Strudel
Cherry Chicken	Seared Fresh Atlantic Salmon with Lemon Caper Beurre Blanc
Lemon Chicken Picata	Cola Chili Barbeque Ribs
Lemon Caper Baked Cod	Cider Pork Tenderloin
Three Cheese Lasagna	Cashew Crusted Pork Tenderloin
Quinoa and Walnut Stuffed Acorn Squash	

Included with the Chef's Choice Buffet:

*Vegetable Tray, two Salad accompaniments, a Starch accompaniment,
and a Vegetable accompaniment
Fresh Baked Bread and butter
Coffee, Tea, Lemonade Station*

Chef's Specialty Dinner Buffet

Two Entrees.....\$30.99 Three Entrees.....\$33.99

Entrée Choices

Pair Any of Chef's Choice options with the following:

***Prime Rib of Beef**

***Whole Roasted Beef Tenderloin**

Florentine Stuffed Chicken Breast

Pork Tenderloin Roulade w/Bread Stuffing and Cranberry demi Glace

**Chef carved option \$50/hr per attendant*

Included with the Chef's Specialty Buffet:

Vegetable Tray,

Two Salad accompaniments, a Starch accompaniment,

and a Vegetable accompaniment

Fresh Baked Bread and butter

Coffee, Tea and Lemonade Station

The Old Feed Mill Family-Style Dinner

*Includes a salad, garlic mashed potatoes or oven roasted red potatoes,
seasonal vegetables, coffee, tea and lemonade station and
fresh baked bread*

*The Old Feed Mill Fork Tender Pot Roast
And Cider Roast Chicken
Served Family Style*

\$21.99

Add \$1.00 per person for 101-150 guests

Add \$1.50 per person for 151-200 guests

Add \$2.00 per person for over 200 guests

Plated Dinners

*Dinners include Fresh Garden Salad, Your Choice of Vegetable, Your Choice of Potato. Pasta or Rice
The Mill's homemade bread, Coffee, Tea and Lemonade station.*

Beef Selections

Fork Tender Pot Roast 21.99

Prime Rib of Beef 28.99

12 oz. with au jus or horseradish sauce

Roast Tenderloin 30.99

Thinly sliced medallions of roasted tenderloin with sauce Robert.

Steaks

Filet Mignon

6 oz.....32.99

8 oz.....35.99

New York Strip

10 oz.....29.99

Sirloin

8 oz.....27.99

Styles

Pepper Crusted
Bacon Wrapped (Filet)
Blackened
Pittsburgh

Sauces

Bleu Cheese
Horseradish Demi Glace
Mushroom Demi Glace
Bernaise
Au Jus

Poultry Selections

Cider Roast Chicken 22.99

Half a chicken, brined in apple cider, crusted with spices and oven roasted until tender. Served with garlic mashed potatoes and seasonal vegetables.

Airline Cut Cider Roast Chicken 22.99

Semi-Boneless Chicken Breast brined in apple cider, crusted with spices and oven roasted.

Smokey Barbeque Chicken 21.99

Cherry Chicken 22.99

Grilled Chicken Breast with a cherry tarragon cream Sauce.
Served with our house pilaf and vegetables.

Chicken Dijon 21.99

Chicken Marsala 21.99

Lemon Rosemary Chicken 22.99

Choice of 1/2 Chicken or semi boneless airline Chicken Breast.

Lemon Chicken Picatta 22.99

Florentine Stuffed Chicken Breast 23.99

Pork Selections

Cuban BBQ Pork Shoulder with Apple Cider BBQ Sauce 22.99

Bourbon Smoked Loin with Onion Marmalade 22.99

Pork Roulade 24.99

Tender Pork Loin stuffed with a bread stuffing and cranberry demi glace

Barbeque Back Ribs with Cola Chili BBQ Sauce 25.99/ half

Cashew Crusted Pork Loin with Maple Bechamel 24.99

Seafood Selections

Shrimp Scampi 25.99

Stuffed Shrimp 30.99

Five large shrimp stuffed with Crabmeat, onions, peppers, garlic, herbs and Parmesan cheese atop lemon beurre blanc sauce. Served with Rice pilaf.

Honey Dijon Glazed Salmon 23.99

Salmon with Lemon Caper Beurre Blanc 23.99

Apple Cider Reduction Glazed Salmon 23.99

Specialty Combo Selections

New York Strip steak topped with a Shallot Brandy Reduction and Stuffed Shrimp. 35.99

Prime Rib served with Au Jus and Seared Scallops 34.99

Served over caramelized leeks and a red pepper cream sauce

Grilled Filet of Sirloin with Fresh Atlantic Salmon 31.99

Marsala Chicken and Beef Filet 34.99

Sautéed boneless breast of chicken in Marsala wine sauce accompanied by grilled tenderloin of beef with roasted garlic sauce.

Stuffed Shrimp and Filet 39.99

Three large shrimp stuffed with crabmeat, onions, peppers, garlic, herbs and parmesan cheese atop sauce beurre blanc accompanied by a petite grilled Beef tenderloin filet.

Vegetarian Selections

Mushroom Strudel 22.99

Portabella and button mushrooms, onions, goat cheese, roasted red pepper and Arborio rice wrapped in phyllo dough and served with porcini mushroom béchamel and seasonal vegetables.

Quinoa and Walnut Stuffed Acorn Squash (Vegan Option) 23.99

Acorn Squash stuffed with quinoa and walnuts with an apple cider reduction sauce.

Egg Plant Parmesan 21.99

Lightly seasoned and sautéed eggplant cutlets layered with Mozzarella cheese and Marinara sauce.

Pastas

Chicken Alfredo 21.99

Roasted garlic parmesan cream sauce over penne, linguini or fettucini.

Roasted Garlic Pasta 20.99

Sun-dried tomato, scallion, artichokes and roasted garlic cloves tossed with angel hair pasta.

Three Cheese Lasagna 20.99

With Meat Sauce 22.99

Smoked Salmon Pasta 24.99

With tomato in a roasted garlic cream sauce over linguini, topped with parmesan cheese.

Pesto Chicken Penne 21.99

Pesto cream sauce and chicken tossed with penne and topped with parmesan cheese.

Baked Macaroni and Wisconsin Cheeses 20.99

Shrimp Linguini 27.99

Black tiger shrimp sautéed with sun-dried tomato, red peppers scallion, artichokes and roasted garlic cloves, then tossed with linguini in a parmesan cream sauce.

Also served as a vegetarian option 20.99

Plated Dinner and Buffet Accompaniments

Salad Accompaniments

Mixed Greens Salad, Caesar Salad, Iceberg Wedge, Fresh Fruit Salad, Fresh Fruit Tray, Chilled Pasta Primavera Salad, Potato Salad, Creamy Style Cole Slaw, Italian Pasta Salad, Fresh Vegetable Tray

Starch Accompaniments

Redskin Garlic Potato Mash, Rosemary Roasted Potatoes, Baked potato, Garlic Mashed Potatoes, Roasted Red Potatoes, Parsley buttered potatoes, Wild rice pilaf Twice Baked Potatoes for an extra \$.75, Au Gratin potatoes,

Vegetable Accompaniments

Seasonal Vegetables in a garlic infused olive oil, Cubed Roasted Root Vegetables, Carrot Parsnip Puree, Rutabaga, Turnip puree, Carrots and apples in a butter and brown sugar, Roasted Yellow Squash with Zucchini, Green Beans Almandine, Buttered Green beans, Grilled Asparagus in season, Steamed Broccoli,

The Old Feed Mill

Appetizer Buffet

\$24.99 per person

Included with your choices:

*Assorted Wisconsin Artisan Cheese Selections Served with Crackers,
Chilled Vegetable Tray, Fresh Seasonal Fruit
Wisconsin Cheese Spread w/ The Mills house made bread
And Dessert Display*

Choice of 4

*Water chestnuts wrapped in Bacon
Frank in a blanket
Meatballs: BBQ, Sweet-Sour or Swedish
Phyllo, asiago wrapped asparagus
Grilled chicken satay
Vegetable spring roll
Strawberry and Brie on toast points
Lemon Artichoke Bruschetta
Basil- tomato bruschetta
Wisconsin Cheese Stuffed Mushrooms*

Choice of 2

*Bacon wrapped scallops
Hawaiian chicken brochette
Beef brochette
Grilled beef satay
Mini Beef Wellingtons
Crab cakes
Mini meatloaf sliders
BBQ Pulled Pork*

Dessert Display

*Assorted Dessert Miniatures
Fresh baked Cookies and Bars*

***This is a sample menu, we will be happy to help you customize a menu to meet your needs.
The appetizer buffet is based on 1-1/2 hours of service (30 person minimum is required.***

Please note:

It is State of Wisconsin Health Department policy that any leftovers after a banquet are not allowed to be taken by the guests.

Menu Prices Subject to Change Without Notice

Chilled Hors d'oeuvres

Serves 50 guests

Fresh Fruit Tray \$120.00

Sliced Seasonal Assortment

Taste of Wisconsin Cheese Tray

\$90.00

Taste of Wisconsin Cheese &

Sausage Tray

\$110.00

Fresh Vegetable Tray \$75.00

Smoked Salmon Display \$175.00

Whole Smoked Salmon served with cocktail

Rye, Shaved Red Onions, Seasoned Cream

Cheese and Capers

Jumbo Gulf Shrimp Cocktail

\$3.25 each

Bruschetta with Fresh Tomato & Basil

\$2.50 each

Grilled slices of French baguette topped with

a seasoned mixture of fresh tomato garlic,

basil, and olive oil.

Strawberry and Brie on Toast Points

\$2.50 each

Assorted Mini Sandwiches

\$2.50 each

You may chose two varieties Ham, Turkey,

Chicken salad or Sliced Roast Beef

Comes with variety of different rolls

Deviled Eggs

\$1.50 each

Layered Taco Dip & Tortilla Chips

\$60.00

Lettuce, Tomato, Black Olives, Cheese &

Onions

Local Artisan Cheese, Sausage and Fruit Display

\$5.50 per person

Featuring award winning Wisconsin cheeses, local sausages and Fresh fruit.

Local choices include: Hooks Blue Cheese, Hooks 5 year Cheddar cheese,
Mill Creek Smoked Muenster and Dempler's Baby Swiss Cheese and a variety of

Sausages from Prem Meats

Add Uplands Prairie Ridge Reserve \$6.50 per person

Snacks

Dry Roasted Peanuts

\$11.00 pound

Mixed Cocktail Nuts

\$16 pound

Potato Chips and Dip

\$10.00 pound

Tortilla Chips and Homemade Salsa

\$10.00 pound

Pretzels

\$10 pound

Hot Hors d'oeuvres

Cocktail Meatballs

BBQ, Sweet-Sour, or Swedish

\$2.25 each

Wisconsin Three Cheese

Stuffed Mushrooms

Swiss, cheddar, and blue cheese stuffed into white button mushrooms, and baked

\$2.25 each

Italian Sausage Stuffed Mushrooms

White button mushrooms, stuffed with delicious Italian sausage

\$2.25 each

Crab Cakes with Sweet Chili Sauce

Real crabmeat, crab cakes browned with a sweet chili sauce

\$3.25 each

Bacon Wrapped Scallops

Scallops wrapped with bacon, and roasted to perfection

\$3.25each

Mini Beef Wellingtons

Puff pastry wrapped around beef tenderloin, with mushroom duxells

\$3.75 each

BBQ Pulled Pork Sandwiches

Smoked, and slow roasted pork, BBQ sauce, on a roll.

\$2.50 each

Vegetable Spring Roll

Avocado, red onion, green cabbage and carrots, wrapped in a wonton

\$2.25 each

Chicken Quesadilla

\$2.50each

Cheese Quesadilla

\$2.25 each

Mini Baked Brie

Brie crusted with bread crumbs, and pecans, browned, and baked soft

\$2.50 each

Franks in a Blanket

Cocktail franks, in a delectable croissant

\$2.00 each

Phyllo, asiago wrapped asparagus

Gourmet cheese, and asparagus wrapped in a buttery flaky phyllo shell

\$2.50

Grilled Chicken Satay

Marinated chicken, on a bamboo skewer served with a peanut sauce

\$3.25 each

Lemon Bruschetta

Spinach, artichoke, and lemon parmesan pecan crust baked on our fresh crostini.

\$2.50 each

Hawaiian Chicken Brochette

Marinated chicken, peppers and pineapple grilled on bamboo skewers

\$3.25 each

Teriyaki Beef Brochette

Marinated beef and vegetables grilled on bamboo skewers

\$3.25 each

Grilled Beef Satay

Turmeric rubbed, and marinated beef grilled on bamboo skewers

\$3.25 each

Mini Meatloaf Slider

Our meatloaf sliced thin, served on a Hawaiian roll with honey Dijon aioli.

\$2.50 each

Classic Bruschetta

Tomato, basil, and fresh parmesan cheese atop delicious fresh baked crostini.

\$2.50 each

Package Selections

TASTE OF WISCONSIN \$14.99

Includes mini grilled sausage kabobs, artisan cheese assortment, hand crafted breads, European style sausages, Bavarian pretzels, and bbq pork ribs .

HIGH TEA LUNCHEON BUFFET I \$15.99

Hot water with a selection of flavored teas, coffee and fruit punch accompanied with assorted tea sandwiches, cheese tray, vegetable tray, fruit salad, pasta salad, and assorted bars.

HIGH TEA LUNCHEON BUFFET II \$13.99

Hot water with a selection of flavored teas, coffee and fruit punch accompanied with assorted tea sandwiches, chose two of vegetable tray, fruit salad, pasta salad or Broccoli salad, and assorted bars.

Snacks

Dry roasted Peanuts	\$11.00 pound
Mixed cocktail Nuts	\$16.00 pound
Gourmet Popcorn	\$12.00 pound
Potato Chips and dip	\$10.00 pound
Tortilla chips and salsa	\$10.00 pound
Pretzels	\$10.00 pound

Late Night Snacks

Flatbread Pizza	\$12.99/ pizza
Choice of pepperoni, sausage, cheese and deluxe	
Hot Pretzels	\$25/ dozen
Soft Baked pretzels with an assortment of mustards and cheese sauce.	
Walking Tacos	\$5.99 pp

From the Bakery

Assorted Danish Pastries	\$16.00/dz
Assorted Cookies	\$12.00/ dz
Fudge Brownies	\$15.00/dz
Croissants and jam	\$18.00/dz
Pecan sticky buns	\$18.00/dz
Assorted Muffins	\$15.00/dz
Bagels and cream cheese	\$12.00/dz
Cinnamon Rolls	\$15.00/dz
Assorted Pies	\$18 each
Apple, cherry, key lime, berry, pecan, strawberry rhubarb, pumpkin, and seasonal	
Assorted Dessert Station	\$4 per person

Beverage Service

Coffee, Decaf	\$20.00 per urn
Assorted Tea Bags	\$ 0.75 per bag
1/2 Pints Milk (2%, Skim, Chocolate)	\$ 1.00 each
Assorted Soda Cans (Coke Products)	\$ 1.25 each
Assorted Mineral Water Cans	\$ 1.25 each
Assorted Bottled Juices	\$ 1.50 each
Ice Tea	\$16.00 per gallon
Orange, Apple, Grape Juice	\$22.00 per gallon
Lemonade	\$16.00 per gallon
Fruit Punch	\$16.00 per gallon
Sherbet Punch	\$20.00 per gallon
Hot Cider	\$18.00 per gallon

Liquor Pricing

House Brands	Bottle	\$25.00	Glass	\$4.00
Call Brands	Bottle	\$40.00	Glass	\$5.00
Smirnoff, Korbel, Bacardi, Captain Morgan, Malibu, Seagram's 7, Jose Cuervo				
Premium Brands	Bottle	\$60.00	Glass	\$6.00
Jack Daniels, Tanqueray, Ketel One, Crown Royal, Kahlua, Jonny Walker Red, Absolute				

Half Barrels of Beer

Premium	\$250.00 each
<i>(Miller Lite, Miller Genuine Draft Light, Budweiser, Bud Light)</i>	
Super Premium	\$300.00 each
<i>(Berghoff, Killians, Leinenkugels)</i>	
Micro and Imports	\$325.00-\$375.00 each
<i>(Capital, Becks, Heineken, Gray's, Sam Adams, Lake Louie, New Glarus)</i>	

Wine By The Bottle

House Wines:	\$21.00
<i>Chardonnay, Cabernet Sauvignon, White Zinfandel, Merlot, Pinot Grigio</i>	
Trinity Oaks:	\$22.00
<i>Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot</i>	
Prairie Fume	\$24.00

Champagne and Sparkling Wines By The Bottle

Asti Spumante, Verdi	\$21.00	Proseco	\$21.00
Brut, Seigura Viudas	\$21.00	Moscato	\$21.00

Banquet And Catering Guidelines

ROOM RESERVATIONS

A deposit of 25% total Property charge is required to secure a reservation. Unsecured reservations will be held for one week.

MENU

Menu selections must be made a minimum of two weeks prior to your event. Menu prices are subject to change. Menu prices may be guaranteed no longer than 60 days in advance of your function.

TAXES AND SERVICE CHARGES

Food and beverage sales are subject to 5.5% sales tax and a 19% service charge. Tax exempt groups must provide a copy of their tax exemption certificate.

PAYMENT

A \$100 deposit for the food is made to secure the date. A 25% deposit is required with the return of the agreed menu selection. (30 days). The estimated total bill is due a week before the event.

All account balances are payable the day of the event unless other arrangements have been made. *The Old Feed Mill and Sugarland Events* accepts Master Card, Visa, Discover, American Express and personal or corporate checks as forms of payment.

GUARANTEES

A final guaranteed guest count is due one week prior to the event. For Catered events a minimum guarantee of guests must be submitted three working days prior to the event. The number of guests guaranteed may not be decreased after this point. Final billing will reflect a charge for the number of individuals served or the number guaranteed, whichever is greater.

BAR SERVICES

At Sugarland hosted bars are available. The Old Feed Mill is the exclusive provider of alcoholic beverages at Sugarland Barn– Hosted Bar packages are available.

There is a \$100.00 set up fee and \$20.00/ hr. Bartender fee.

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∩Please note:

It is State of Wisconsin Health Department policy that any leftovers after a banquet are not allowed to be taken by the guests.

Menu Prices Subject to Change Without Notice

Sugarland Cost Breakdown

PROPERTY CHARGE:

**Barn fee: 2017 \$3750
2018 \$3850**

Included in the Barn fee is Setup and clean up of event, On site wedding coordinator for the entire event, three fire pits and fire wood, patio furniture and lights, four high top tables, miscellaneous antique wooden tables: antique workbench, long counter, four wood plank tables (5' x 36", 6' x 36", 2-8' x 36"), tables for gift table, head table and linens, dj table, candy table etc. and miscellaneous antique boxes etc for display, licensed kitchen facility, and commercial bathrooms.

Ceremony Fee: \$800

Electrical outlets, chairs for the ceremony and dinner, set up and take down, Wedding Arbor

House: \$450/night

Three bedroom, 2 baths , laundry, kitchen.

Cottage : \$250/night

Two bedrooms, 1 bath, kitchen, foldout couch.

Exclusive Weekend Package 2017: \$7600

Secures the Barn, Farmhouse and Cottage for Friday and Saturday. Includes: Two night stay in house and cottage, grounds for rehearsal on Friday and ceremony on Saturday, barn available on Friday for set up and decorating.

PLACETIME PACKAGES:

Tier I: \$2.50/pp

Includes all guest tables and table linens, standard stainless silverware, heavy duty plastic plates and paper napkins.

Tier II: \$5.50/pp

Includes all guest tables, and all linens. Place setting package includes dinner plate, salad plate, appetizer or dessert plate, linen napkin (variety of colors to chose from), stainless silverware, water glass, wine and/or champagne glass. Choice of white or vintage dinnerware.

MISCELLANEOUS RENTALS:

Mason Jars: 2 qt. Blue and clear, 1 qt. Blue and clear, 1pint blue and clear are available
Portable Bar, 10' x 15' tent, 10' x 10' tent, gold chargers, \$3/chair if ceremony is off site.
Please ask for full list of items.

ADDITIONAL SERVICES:

Spray property for insects: \$200

Propane if heat is required: \$100 all day or \$10/ per hour

Labor: 4.5 hrs is included in the catering cost (1.5 hr set up, 1.5 hr. dinner service and 1.5 hr clean up). If staff is required beyond this time the charge is \$15/hr. per person.

Cake cutting: If an outside Bakery is used and you would like us to cut the cake there is a charge for this service.

Up to 100 guests-\$35, 100-199- \$50, 200 and greater-\$75