



Sugarland Events Menu

8637 Linley Rd.
Arena, WI



Contact: Nancy Viste
608-795-4909
608-212-0616

www.sugarland-weddings.com
info@sugarland-weddings.com

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 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 **\$7.50**

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

DELUXE CONTINENTAL BREAKFAST **\$9.25**

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

COUNTRY BREAKFAST BUFFET **\$13.50**

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 **\$13.25/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, homemade soup or chili.
- Selection of bars and cookies (add \$2.50)

SANDWICH BUFFET **\$12.50 /person**

Selection of sandwiches served with choice of 2: Pasta Salad, Potato salad, Vegetable Tray. Also included are pickle spears and chips.

Selection of bars and cookies (add \$2.50)

BARNYARD BARBEQUE BUFFET **\$18.75**

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

WISCONSIN COOKOUT **\$18.50**

Grilled chicken breasts, beef patties, bratwurst, baked beans, country potato salad, creamy Cole slaw, lettuce, tomatoes, onions, pickles, sliced Wisconsin cheese, rolls. (selection of bars and cookies, add \$2.50)

PIG ROAST DINNER (Minimum of 100 guests) **\$20.50**

Slow roasted on site . Served with BBQ sauce, dinner rolls and 3 sides of your choice.

Sides: Potato Salad, Baked Beans, Pasta Salad, Vegetable Tray, Corn on the cob, Creamy Cole Slaw, garlic Mashed Potatoes, Cinnamon Apple Sauce (1.25 pp each additional side dish).

Add another entrée from Traditional dinner Buffet for \$3.00)

Traditional Dinner Buffet

Two Entrees.....24 Three Entrees.....27

Entrée Choïces

Fork Tender Pot Roast
Bourbon Smoked Pork Loin
Lemon Chicken Picatta
Lemon Rosemary Chicken
Chicken Marsala
Baked Cod

Baked Mac and Cheese
Cider Roast Chicken
**Honey glazed Pit Ham with
Pineapple Sauce**
Cuban BBQ Pork Shoulder
Three Cheese Lasagna
Vegetarian Lasagna

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

Two Entrees.....27 Three Entrees.....30

Entrée Choïces

***Roast Strip Loin**
**Wisconsin Stuffed
Chicken Breast**
**Quinoa and Walnut Stuffed
Acorn Squash**
**Bacon Wrapped Smoked Gouda
Stuffed Chicken Breast**

Mushroom Strudel
**Seared Fresh Atlantic Salmon with
Lemon Caper Beurre Blanc**
Pecan crusted Amaretto Salmon
Barbeque Ribs
Lasagna with Meat Sauce
Cashew Crusted Pork Loin

Included with the Chef's Choice Buffet:

*Vegetable Tray, a Salad accompaniment, a Starch accompaniment,
and a Vegetable accompaniment
Fresh Baked Bread and butter*

Chef's Specialty Dinner Buffet

Two Entrees.....\$32 Three Entrees.....\$35

Entrée Choices

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

***Prime Rib of Beef**

***Whole Roasted Beef Tenderloin**

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, oven roasted red potatoes, or boiled baby reds, Vegetable choice, coffee, tea and lemonade station and fresh baked bread.

Lemon Rosemary Chicken or BBQ Chicken can be substituted for the Chicken option.

Mushroom Strudel can be substituted for either entrée for an additional 2.00

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

\$23

Add \$1.50 per person for 101-150 guests

Add \$2.00 per person for 151-200 guests

Add \$2.50 per person for over 200 guests

Plated Dinners

Please limit your selections to two meat entrees, one vegetarian selection and one children's meal.

(There is an additional fee of \$2.50 per person to add additional entrees)

When choosing more than one entrée, please select the same salad, potato, and vegetable for all entrees.

When choosing more than one entrée you must have a place card for each guest including their meal choice.

Meal choices can be shown by using different colored paper, different colors of ink, ribbons, stickers, stamps, etc.

Hint: When designing your name cards do not use similar colors or gems as they are hard to see in dim lighting and will slow down table service.

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

Vegetarian entrees and childrens meals do not receive a potato or vegetable selection.

Beef Selections

Fork Tender Pot Roast 24

Prime Rib of Beef 30

Slow-roasted prime rib served with a beef demi glace

Steaks

Filet Mignon

6 oz.....34

8 oz.....36

New York Strip

10 oz....32

Sirloin

8 oz....28

Sauces

Mushroom Demi Glace, Béarnaise, Au Jus, Gorgonzola cheese sauce

Poultry Selections

Cider Roast Chicken 24

Half a chicken, brined in apple cider, crusted with spices and oven roasted until tender.

Airline Cut Cider Roast Chicken 24

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

Chicken Dijon 24

Dijon butter, and parmesan crusted chicken breast. Oven roasted, and topped with a delightful Dijon mustard sauce.

Chicken Marsala 24

Sautéed Chicken breast smothered in Marsala Sauce of portabella mushrooms and marsala wine.

Lemon Chicken Picatta 24

Chicken breast, lightly breaded, seasoned and sautéed. Served with a lemon caper beurre blanc sauce,.

Wisconsin Stuffed Chicken Breast 25

Stuffed with all the goodness Wisconsin offers: apples, wild rice, cranberries and smoked gouda cheese. Covered in a Cheese sauce.

Bacon Wrapped Stuffed Chicken Breast 25

Bacon wrapped chicken breast stuffed with gouda cheese, peppers and cream cheese.

Pork Selections

Cuban BBQ Pork Shoulder with Apple Cider BBQ Sauce 24

Smoked in house and served with an Apple Cider BBQ sauce.

Bourbon Smoked Loin with Onion Marmalade 24

Bourban smoked Pork Loin topped with an onion marmalade.

Barbeque Back Ribs with BBQ Sauce 27/half

Tennessee rubbed pork ribs, slow smoked to perfection, with a house made BBQ sauce.

Cashew Crusted Pork Loin with Apple Béchamel 26

Pork loin chops egg dipped and crusted with cashews, then sautéed and served with an apple béchamel sauce, garlic mashed potatoes and seasonal vegetables.

Seafood Selections

Stuffed Shrimp 32

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

Salmon with Lemon Caper Beurre Blanc 25

Salmon Filet topped with a lemon bueere blanc sauce.

Pecan Crusted Salmon 25

8 oz Atlantic Salmon crusted with pecans and served with Butternut Amaretto sauce.

Crab Stuffed Whitefish 26

With a lemon butter sauce.

Stuffed Filet of Sole 26

Sole filet stuffed with a spinach stuffing. Served with a tomato basil sauce

Specialty Combo Selections

Grilled Sirloin and Stuffed Shrimp. 35

Three large gulf shrimp stuffed with crabmeat, onions, peppers, garlic, herbs and parmesan cheese atop sauce buerre blanc accompanied by Strip Loin medallions

Prime Rib served with Au Jus and Seared Scallops 36

Grilled Filet of Sirloin with Fresh Atlantic Salmon 33

Marsala Chicken and Beef Filet 36

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

Stuffed Shrimp and Filet 38

Three large gulf 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 24

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) 24

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

Egg Plant Parmesan 23

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

Pastas

Chicken Alfredo 23

Roasted garlic parmesan cream sauce over penne pasta.

Three Cheese Lasagna 22

Vegetarian Lasagna 22

Traditional Lasagna with meat sauce 23

Baked Macaroni and Wisconsin Cheeses 21

Award winning swiss and extra sharp cheddar cheeses, melded with a garlic cream sauce, crusted and baked to perfection.

Gourmet Macaroni and Cheese 27

Add crabmeat or lobster to the traditional favorite.

Plated Dinner and Buffet Accompaniments

Salad Accompaniments

*Mixed Greens Salad, Caesar Salad, Fresh Fruit Salad, Fresh Fruit Tray,
Potato Salad, Creamy Style Cole Slaw,
Italian Pasta Salad*

Starch Accompaniments

*Garlic Mashed Potatoes, Rosemary Roasted Red Potatoes, Parsley buttered red potatoes, Baked Potato,
Wild rice pilaf, Twice Baked Potatoes and AuGratin potatoes for an extra \$.75*

Vegetable Accompaniments

*Seasonal Vegetables in a garlic infused olive oil, Carrots and apples in a butter and brown sugar,
Roasted Yellow Squash with Zucchini, Green Beans Almandine, Buttered Green beans,
Roasted Root Vegetables, Steamed Broccoli*

The Old Feed Mill

Appetizer Buffet

\$25 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
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
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

Stationary Hors d'oeuvres

Fresh Fruit Tray \$130

Sliced Seasonal Assortment

Taste of Wisconsin Cheese Tray \$110

**Taste of Wisconsin Cheese &
Sausage Tray \$125**

Fresh Vegetable Tray \$80

Smoked Salmon Display \$225

*Whole Smoked Salmon served with cocktail Rye, Shaved Red Onions,
Seasoned Cream Cheese and Capers*

Jumbo Gulf Shrimp Cocktail Display \$175

Served with Cocktail Sauce and fresh lemons. Price per 50 pieces.

Layered Taco Dip & Tortilla Chips \$75

Lettuce, Tomato, Black Olives, Cream Cheese, Cheddar cheese, Onions

Beer Cheese Dip \$50 serves 100

A Wisconsin classic: Amber beer, cream cheese, cheddar and ranch combine to make a tasty favorite. Served with pretzels and crackers.

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 Dempster's Baby Swiss Cheese and a variety of
Sausages from Prem Meats

Add Uplands Prairie Ridge Reserve \$6.50 per person

Chilled Hors d'oeuvres

Classic Bruschetta

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

\$2.50 each

Strawberry and Brie on Toast Points

\$2.50 each

Assorted Mini Sandwiches

\$2.75 each

You may choose two varieties Ham, Turkey, Chicken salad or Sliced Roast Beef

Comes with variety of different rolls

Deviled Eggs

\$1.50 each

Deli Pinwheels

\$2.00 each

*Choice of Rosemary roasted turkey with cheddar and red pepper aioli, honey glaze ham with
swiss and honey Dijon, assorted vegetables and herb cream cheese*

Smoked Salmon Crostini

\$3.00 each

Herbed cream cheese topped with smoked salmon, radish and cucumber.

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

\$2.75 each

Italian Sausage Stuffed Mushrooms

White button mushrooms, stuffed with delicious Italian sausage

\$2.75 each

Crab Cakes with Sweet Chili Sauce

Real crabmeat, crab cakes browned with a sweet chili sauce

\$3.50 each

Bacon Wrapped Scallops

Scallops wrapped with bacon, and roasted to perfection

\$3.50 each

Bacon Wrapped Water Chestnuts

\$2.50

BBQ Pulled Pork Sandwiches

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

\$2.75 each

Vegetable Spring Roll

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

\$2.25 each

Mini Baked Brie

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

\$2.75 each

Phyllo, asiago wrapped asparagus

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

\$2.75 each

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.

\$2.75 each

Grilled Chicken kabobs

Grilled chicken, bell peppers and pineapple with a teriyaki glaze.

\$3.50 each

Teriyaki Beef Brochette

Marinated beef and vegetables grilled on bamboo skewers

\$3.50 each

Mini Meatloaf Slider

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

\$2.75 each

Jumbo Coconut Shrimp

Served with sweet thai chili sauce.

\$3.75 each

Package Selections

HIGH TEA LUNCHEON BUFFET \$15

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

Snacks

Dry roasted Peanuts	\$12.00 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
Garden of Eatin'	\$12.00 pound

Late Night Snacks

Flatbread Pizza	\$14/ 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 pp
Corn chips, ground beef, cheddar cheese, onions, peppers, black olives, Refried beans.	
Mac and Cheese Bar	\$5 pp
Everyone's favorite served with an assortment of toppings.	
Choose one meat: ground taco beef, buffalo pulled chicken, BBQ pulled pork	
Choose five additional toppings: caramelized onions, sautéed mushrooms, crumbled bacon, steamed broccoli, salsa, jalapenos, blue cheese, shredded Parmesan, breadcrumbs	

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, berry, pecan, strawberry rhubarb, pumpkin, and seasonal	
Assorted Cream Pies	\$25 each
Assorted Dessert Station	\$4.50 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	\$30.00	Glass	\$5.00
Call Brands	Bottle	\$50.00	Glass	\$6.00
Smirnoff, Korbel, Bacardi, Captain Morgan, Malibu, Seagram's 7, Jose Cuervo				
Premium Brands	Bottle	\$70.00	Glass	\$7.00
Jack Daniels, Tanqueray, Ketel One, Crown Royal, Kahlua, Jonny Walker Red, Absolute. Titos				

Half Barrels of Beer

Premium	\$275.00 each
<i>(Miller Lite, Miller Genuine Draft Light, Budweiser, Bud Light)</i>	
Super Premium	\$325.00 each
<i>(Berghoff, Killians, Leinenkugels)</i>	
Micro and Imports	\$350-\$450 each
<i>(Capital, Becks, Heineken, Gray's, Sam Adams, Lake Louie, New Glarus)</i>	

Wine By The Bottle

House Wines:	\$23.00
<i>Chardonnay, Cabernet Sauvignon, White Zinfandel, Merlot, Pinot Grigio</i>	
Trinity Oaks:	\$25.00
<i>Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot</i>	
Prairie Fume	\$25.00

Champagne and Sparkling Wines By The Bottle

Asti	\$23.00	Proseco	\$23.00
Brut,	\$23.00	Moscato	\$23.00

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 20% 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 and cash bars are available. The Old Feed Mill is the exclusive provider of alcoholic beverages at Sugarland Barn.

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

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: 2020 \$4050

2021 \$4150 Saturday, \$3000 Friday or Sunday

Included in the Barn fee is Setup and clean up of event, On site wedding coordinator for the entire event including set up, three fire pits and fire wood, patio furniture and lights, three high top tables, 5 whiskey Barrels, chandeliers with dimming ability for romantic receptions, use of projector and screen, 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. Also included are close proximity lit parking and signage.

Ceremony Fee: \$800

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

House: \$450/night (sleeps 10)

Three bedroom, 2 baths, kitchen. 2 night minimum stay. 4 queen beds, 2 twin xl

Cottage : \$250/night (sleeps 8)

Two bedrooms, 1 bath, kitchen, 2 queen beds, 1 full, 2 twins

Exclusive Weekend Package

2020: \$7900

2021: \$7950

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, use of tables and chairs for rehearsal dinner on property.

PLACESTTING 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 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