



Welcome to the Stables Event Center Catering and Bar Service!

Whether you are marking a personal milestone or celebrating a family graduation, we will do all that we can to make sure the event goes smoothly, festively, and without a hitch. We will take care of the big details and the little ones, leaving you free to get really caught up in the fun!

We strive to provide the finest meal and service that consistently exceeds your expectations and will impress your guests. Included in this packet are a variety of menus and services that we provide to make your event a success. Although there are a lot of different options, this is not all we can do! We can customize any menu to meet any budget and any style of food that you are looking to serve.

If you dream it, we can do it. From the simplest event to the most extravagant gala, our team has the experience and knowledge to make it happen. Contact us today to start the process and get your event off to a great start. Thank you for the opportunity to make your event successful!

Minimum of 25 People

**RUSTLER'S  
BREAKFAST  
BUFFET**

*Scrambled Eggs*

*Choice of:  
Bacon or  
Sausage*

*Potatoes O'Brien*

*Fresh Sliced Fruit*

*Blueberry  
Muffin Tops*

**\$14 Per Person**

**BREAKFAST  
BUFFET**

*Scrambled Eggs*

*Bacon and Sausage*

*Biscuits & Gravy*

*Fresh Sliced Fruit*

*Fried Potatoes O'Brien*

*Choice of:  
Waffles with Syrup &  
Whipped Cream  
or French Toast  
with Syrup*

**\$16 Per Person**

**FRITTATA  
BREAKFAST  
BUFFET**

*Choice of:  
Vegetable  
Frittata*

*or  
Meat Frittata  
with*

*Sundried Tomato  
Cream Sauce*

*Bacon*

*Potatoes O'Brien*

*Fresh Sliced Fruit*

*Blueberry  
Muffin Tops*

**\$18 Per Person**

All food charges are subject to twenty percent service charge and seven percent sales tax

# CONTINENTAL BREAKS

Minimum of 15 People

## BREAKFAST

### BREAK

*Coffee Cake*

*Assorted  
Muffin Tops*

*Breakfast Breads*

*Doughnut Holes*

*Fresh Sliced Fruit*

**\$10 Per Person**

## SWEET BREAK

*Assorted Cookies  
and Brownie Bites*

*Fresh Sliced Fruit*

*Ultimate Sweet  
Trail Mix*

*Assorted Mini  
Candy Bars  
(Hersheys, Hersheys  
Special Dark,  
Krackel,  
Mr. Goodbar)*

**\$12 Per Person**

## ENERGY

### BREAK

*Assorted Chewy  
Granola Bars*

*Assorted Flavored  
Fruit Yogurt with  
Granola*

*Fresh Sliced Fruit*

*Ultimate Savory  
Trail Mix*

*Celery & Carrots  
with Ranch*

**\$14 Per Person**

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

## **DELI SANDWICH BUFFET**

*House Salad with Ranch and French Dressings,  
Shredded Parmesan Cheese on the Side*

*Fresh Sliced Fruit*

*Choice of:  
Mustard Potato Salad or Coleslaw*

*Choice of:  
Potato Chips or Southwest Pasta Salad*

*Silver Dollar Sandwiches  
(Ham, Turkey, & Roast Beef)*

*Sliced American and Swiss Cheeses*

*Lettuce, Tomato, Onion, Pickle*

*Ketchup, Mayonnaise, Mustard*

**\$16 Per Person**

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

**HOT LUNCH BUFFET**

*House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side*

*Rolls and Butter*

*Choice of:  
Fresh Sliced Fruit  
or Southwest Pasta Salad*

*Roasted Pork Loin with  
Pan Gravy*

*Grilled Chicken with  
Smoked Gouda Cream Sauce*

*Roasted Red Potatoes*

*Fresh Seasonal Vegetables*

**\$16 Per Person**

**HOT SLIDER BUFFET**

*House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side*

*Coleslaw*

*Southwest Pasta Salad*

*Potato Chips*

*Macaroni and Cheese*

*Your Choice of Sliders*

*Lettuce, Tomato, Onion, Pickle*

*Ketchup, Mayonnaise, Mustard*

**Pick 2 Sliders \$18 Per Person**

**Pick 3 Sliders \$20 Per Person**

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

## **BBQ MENU**

*House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side*

*Rolls and Biscuits  
Butter and Apple Butter*

*Shredded Pork with Sweet Honey BBQ on the Side*

*Grilled Chicken with Smoked Tomato Cream Sauce*

*Macaroni and Cheese*

*Green Beans*

**\$18 Per Person**

## **BRISKET MENU**

*House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side*

*Rolls and Biscuits  
Butter and Apple Butter*

*Beef Brisket with Sweet Honey BBQ on the Side*

*Grilled Chicken with Creamy Marsala*

*1/2 Corn on the Cobb*

*Mashed Potatoes and Gravy*

**\$22 Per Person**

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

**TACO BAR MENU**

*Shredded Grilled Chicken*

*Seasoned Ground Beef*

*Lettuce, Cheese, Sour Cream,  
Pico de Gallo*

*Salsa and Queso*

*Spanish Rice*

*Tortilla Chips*

*Cholula Hot Sauce*

*Choice of:  
Flour or Corn Tortillas  
(2 Per Person)*

**\$16 Per Person**

**Substitute Steak for Ground  
Beef + \$3 per person  
Add Guacamole + \$2 per person**

**FRIED CHICKEN AND**

**PORK MENU**

*House Salad with Ranch and  
French Dressings, Shredded  
Parmesan Cheese on the Side*

*Rolls and Butter*

*Fried Chicken Thighs*

*Sliced Pork Loin with  
Pan Gravy*

*Roasted Potatoes*

*Country Green Beans*

**\$18 Per Person**

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

## ITALIAN MENU

*House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side*

*Rolls and Butter*

*Choice of:  
Chicken Parmesan,  
Lemon Chicken Parmesan,  
Chicken Marsala,  
or Chicken Piccata*

*Choice of:  
Penne Pasta with  
Vodka Tomato Cream Sauce  
or Alfredo Sauce*

*Broccoli*

*Choice Of:  
Sausage, Peppers & Onions  
or Meatballs*

**\$20 Per Person**

## COOKOUT MENU

*Loaded Potato Salad*

*Choice of:  
Coleslaw, Broccoli Salad, or  
Southwest Pasta Salad*

*Fresh Sliced Fruit*

*Choice of:  
Grilled Chicken or  
Chicken Fingers with Dip*

*Black Angus Burgers*

*Ketchup, Mayonnaise, Mustard*

*Sliced American and  
Swiss Cheeses*

*Lettuce, Tomato, Onion, Pickle*

*Corn Dogs*

**\$18 Per Person**

All food charges are subject to twenty percent service charge and seven percent sales tax



# SLIDERS A LA CARTE

Prices Based on 25 Pieces

**Angus Beef Burger \$115**

*with Cheddar Cheese, Bistro Sauce, and Arugula*

**BBQ Pulled Pork \$110**

*with Crunchy Coleslaw on a Pretzel Slider Bun*

**Chicken Pesto and Mozzarella \$90**

*with Oven Roasted Herb Tomato Spread and Arugula*

**Chicken Parmesan \$90**

*with Tomato Basil Aioli and Melted Mozzarella Cheese*

**Buffalo Chicken \$100**

*with Blue Cheese Slaw*

**Battered Cod \$115**

*with Homemade Tartar Sauce and Slaw*

**Caprese ♡ \$100**

*Fresh Mozzarella, Basil Pesto, and Tomato Slices Drizzled with Balsamic Glaze*

**Portobello Mushroom ♡ \$115**

*Grilled Portobello Mushrooms Marinated in Balsamic Vinegar  
Topped with Roasted Red Peppers and Spinach*

**Silver Dollar Sandwiches \$65**

*Shaved Ham, Turkey, and Roast Beef Garnished with Lettuce and Tomato  
Ketchup, Mayonnaise, Mustard on the Side*

**Mini Chicken Salad Croissant Sandwiches \$75**

*LCC Chicken Salad on a Mini Croissant*

All food charges are subject to twenty percent service charge and seven percent sales tax

# HORS D'OEUVRES

Prices Based on 50 Pieces

**Tomato Basil Bruschetta** ❶ \$75

*Tomatoes, onions, black olives, capers, parmesan, olive oil and fresh basil*

**Antipasto Skewer** ❶ \$95

*Italian-flavored marinated artichoke, sun-dried tomato, mozzarella cheese, and olive*

**Caprese Skewer** ❶ \$150

*Cherry tomatoes, mozzarella cheese, and basil leaves drizzled with balsamic glaze*

**Smoked Salmon Canapes** \$175

*Cream cheese and dill spread on a crostini topped with smoked salmon and capers*

**Shrimp Cocktail** \$150

*Chilled shrimp, lemons and house made cocktail sauce*

**Stuffed Mini Peppers** ❶ \$90

*Colorful mini peppers filled with a creamy cheese mixture and herbs*

**Hummus with Pita Triangles** ❶ \$75

*Chickpeas, garlic and extra virgin olive oil*

**Salsa and Guacamole** ❶ \$45

*Fresh salsa and guacamole served with tortilla chips*

All food charges are subject to twenty percent service charge and seven percent sales tax

# HORS D'OEUVRES

Prices Based on 50 Pieces

<b>Mini Beef Wellington</b>	<b>\$135</b>
<b>Pretzel Bites with Beer Cheese</b>	<b>\$85</b>
<b>Cheddar &amp; Bacon Loaded Potato Tots</b>	<b>\$100</b>
<b>Bacon Wrapped Scallops</b>	<b>\$125</b>
<b>Bacon Wrapped Date Stuffed with Goat's Cheese</b>	<b>\$125</b>
<b>Crab Rangoon</b>	<b>\$120</b>
<b>Crab Cakes with Red Pepper Aioli</b>	<b>\$125</b>
<b>Crispy Coconut Shrimp</b>	<b>\$150</b>
<b>Bing Bang Shrimp</b>	<b>\$150</b>
<b>Teriyaki Glazed Chicken or Beef Skewers</b>	<b>\$115</b>
<b>Smoked Chicken Quesadillas</b>	<b>\$100</b>
<b>Empanadas with Salsa and Sour Cream</b> <i>Choice of: Beef, Chicken, or Vegetable</i>	<b>\$125</b>
<b>Boursin Stuffed Mushroom Caps</b> ♣	<b>\$110</b>
<b>Sausage Stuffed Mushroom Caps</b>	<b>\$110</b>
<b>Asparagus and Asiago Cheese in Puff Pastry</b> ♣	<b>\$110</b>
<b>Vegetable Spring Rolls</b> ♣	<b>\$75</b>
<b>Cheese Stuffed Jalapeno Poppers</b> ♣	<b>\$90</b>
<b>Pot Stickers Simmered in Sweet Mango Sauce</b> ♣	<b>\$100</b>
<b>Spanakopita Bites</b> ♣	<b>\$95</b>
<b>Mushroom Arancini Bites</b> ♣	<b>\$85</b>
<b>Pimento Cheese Poppers</b>	<b>\$95</b>
<b>"VGS" Dip with Ritz Crackers</b> <i>Cream Cheese, Sour Cream, Ranch Seasoning, Bacon, Cheddar Cheese, Green Onions, Baked to Perfection</i>	<b>\$75</b>
<b>Spinach and Artichoke Dip with Pita Triangles</b>	<b>\$95</b>
<b>Chicken Fingers with Dip</b> <i>Ketchup, Ranch, BBQ, Honey Mustard</i>	<b>\$75</b>
<b>Boneless Wings</b> <i>Choice of Sauce: BBQ, Hot Honey Glaze, Mild Buffalo or Hot Buffalo</i>	<b>\$125</b>
<b>Meatballs</b> <i>Choice of Sauce: Smoked Tomato, Cherry BBQ, Swedish, Asian BBQ or BBQ</i>	<b>\$75</b>

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# RECEPTION DISPLAYS

## Smoked Salmon Fillet

*Smoked Salmon fillet with minced shallots, capers, hard-boiled eggs, red peppers, and dill cream sauce*

**\$150 Per Side**

## Fresh Sliced Seasonal Fruit Display

**\$4 Per Person**

## Vegetable Tray with Ranch Dip

**\$3 Per Person**

## Domestic Cheese Display with Crackers

**\$6 Per Person**

## Gourmet & Domestic Cheese Display with Crackers

**\$10 Per Person**

## Add Meat to Cheese Display

*Salami, Pepperoni, Capicola, and a Variety of Other Meats*

**\$4 Per Person**

## Charcuterie Board

*Fresh Sliced Fruit, Olives, Mixed Nuts, Pickles, Gourmet & Domestic Cheese with Crackers, Variety of Meats*

**\$16 Per Person**

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

## **HOUSE BUFFET**

*House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side*

*Rolls and Butter*

*Fresh Sliced Fruit*

*Tenderloin Beef Tips with Tri-Color Peppers, Onions and Wild Rice*

*Lightly Breaded Chicken Thigh with Smoked Tomato Cream Sauce*

*Fresh Seasonal Vegetable Blend*

*Parmesan Roasted Potatoes*

**\$25 Per Person**

## **BACK NINE BUFFET**

*House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side*

*Rolls and Butter*

*Broccoli Salad*

*Fresh Sliced Fruit*

*Carved Glazed Ham with Pineapple and Cherry Sauce*

*Lightly Breaded Chicken with Champagne Cream Sauce*

*Baked Cod with Lemon, Capers, White Wine*

*Roasted Baby Red New Potatoes with Sweet Onions and Bacon*

*Fresh Seasonal Vegetable Blend*

**\$30 Per Person**

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

## **GRAND BUFFET**

*House Salad with Ranch and French Dressings,  
Shredded Parmesan Cheese on the Side*

*Rolls and Butter*

*Fresh Sliced Fruit*

*Blue Cheese and Bacon Potato Salad*

*Chicken Marsala*

*Oven Roasted Salmon with Dill Cream*

*Carved Herb Crusted Prime Rib  
with Au Jus and Horseradish Sauce*

*Garlic Mashed Potatoes*

*Fresh Seasonal Vegetable Blend*

**\$38 Per Person**

All food charges are subject to twenty percent service charge and seven percent sales tax

# **DESSERT**

**Assorted Cookies**

**\$2.25 Per Person**

**Ghirardelli Chocolate Brownies**

**\$1.75 Per Person**

**Assorted Cookies and Brownies**

**\$4.25 Per Person**

**Lemon Bars and Raspberry Bars**

**\$5.50 Per Person**

**Assorted Dessert Buffet**

*Chef's Selection of Assorted Bite Sized Desserts*

**\$6 Per Person**

**Assorted Dessert Buffet**

*Chef's Selection of Assorted Full Sized Desserts*

**\$10 Per Person**

All food charges are subject to twenty percent service charge and seven percent sales tax

**Plated entree and dessert selections are available upon request.**

**Pricing will be discussed during consultations.**

**We can customize any menu to fit your needs and budget.**

**We are able to accommodate dietary restrictions as needed.**

**Due to market fluctuation, prices are subject to an increase up to thirty (30) days prior to your event.**

**Twenty percent service charge and seven percent sales tax will be added to all food and beverage charges.**

**No food or beverage items provided by the Stables Catering Company are permitted to leave the premises or be taken to go due to Board of Health Regulations.**



# NON-ALCOHOLIC BEVERAGES

**\*\*\*Only Available On Premise at the Stables Event Center\*\*\***

**Unlimited Soft Drinks, Tea, Lemonade, and Water**

**\$3 Per Person**

**Carafe of Coffee (10-15 cups) - Regular or Decaf**

**\$30 Per Carafe**

## **SELF SERVE BEVERAGE STATIONS**

***Cups, Ice, Sugar, Stir Sticks, Creamer, Etc. Provided with  
Each Beverage Station as Needed***

***Water, Tea, Lemonade***

**\$2.50 Per Person**

***Coffee - Regular and Decaf***

**\$2.00 Per Person**

***Water, Tea, Lemonade***

***Coffee - Regular and Decaf***

**\$3.50 Per Person**

***Water, Tea, Lemonade***

***Can Sodas - Coke, Diet Coke, Sprite***

**\$4.50 Per Person**

***Water, Tea, Lemonade***

***Coffee - Regular and Decaf***

***Can Sodas - Coke, Diet Coke, Sprite***

**\$5.50 Per Person**

All bar/beverage charges are subject to twenty percent service charge and seven percent sales tax

# BAR PACKAGES

Prices Apply Towards All Guests Aged 21+

These Packages Include Unlimited Liquor, Domestic\* Draft Beer (2 selections), House Wines, and Soft Drinks

	Call Liquors Only	Call & Premium Liquors
1 Hour Open Bar	\$14	\$22
2 Hour Open Bar	\$16	\$24
3 Hour Open Bar	\$18	\$26
4 Hour Open Bar	\$20	\$28
5 Hour Open Bar	\$22	\$30
6 Hour Open Bar	\$24	\$32

5 Hour Unlimited Domestic\* Draft Beer (2 Selections), House Wines and Soft Drinks  
\$16 Per Person

3 Hour Unlimited Domestic\* Draft Beer (2 Selections), House Wines and Soft Drinks  
\$12 Per Person

5 Hour Unlimited Domestic\* Draft Beer (2 Selections) and Soft Drinks  
\$14 Per Person

3 Hour Unlimited Domestic\* Draft Beer (2 Selections) and Soft Drinks  
\$10 Per Person

**Cash Bar - Guests Pay For Their Own Beverages**

**On Consumption Bar - Host Pays For All Beverages Served**

**\*\*A Bartender is required for all events offering bar services\*\***

(1 bartender recommended for every 100 people, \$25 per hour per bartender)

**\*\*Bar Set Up Fee Applies To All Off Premise Events With Bar Services\*\***

All bar/beverage charges are subject to twenty percent service charge and seven percent sales tax

# ADDITIONAL BAR PRICING

<b>Domestic* Draft Beer</b>	<b>\$325 Per Keg</b>
<b>Craft or Import Draft Beer</b>	<b>\$425 Per Keg</b>
<b>House Wine</b>	<b>\$20 Per Bottle</b>
<b>House Champagne</b>	<b>\$18 Per Bottle</b>
<b>Mimosas</b> <i>Champagne and Orange Juice - Premixed</i>	<b>\$85 Per Gallon</b>
<b>Champagne Toast - Plastic Stemless Flutes</b>	<b>\$3 Per Person</b>
<b>Champagne Toast - Glass Champagne Flutes</b>	<b>\$4 Per Person</b>

**\*Domestic Draft Beer Choices: Bud Light, Budweiser, Miller Lite, Coors Light, Michelob Ultra and Busch Light**

**\*Substitute a craft/import draft beer selection for an additional \$2 per person**

**Call Liquors: Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Rum, Beefeater Gin, Jose Cuervo Silver, Evan Williams Bourbon, Canadian Club, Jim Beam, Jim Beam Apple, and Amaretto**

**Premium Liquors: Kettle One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Makers Mark, Jack Daniels, Crown Royal, Crown Royal Apple, Bulleit Bourbon, Bulleit Rye Bourbon, Woodford**

**White Wines: Chardonnay, Moscato, Pinot Grigio**

**Red Wines: Merlot, Cabernet, Oliver Sweet Red**

**\*\*A Bartender is required for all events offering bar services\*\***

(1 bartender recommended for every 100 people, \$25 per hour per bartender)

All bar/beverage charges are subject to twenty percent service charge and seven percent sales tax

# GROOM AND BRIDAL SUITES

*Arrangements for alcohol service in the bridal and groom suites must be made in advance. Absolutely NO ALCOHOL can be brought onto the grounds or into the building. We reserve the right to enter and inspect the bridal and groom suites to ensure compliance. In the event that unauthorized alcohol has been brought into the facility, it will be removed and disposed. There will be a \$500 fine if any unauthorized alcohol is brought in and found. Failure to comply could result in the cancellation of your event and loss of all payments made.*

*Coolers with ice, cups and garnishes are provided with the purchase of alcohol and set up in the suite.*

<b>Domestic* Can Beer (24 Beers)</b> <i>Bud Light, Budweiser, Miller Lite, Coors Light, Michelob Ultra and Busch Light</i>	<b>\$72 Per Case</b>
<b>Craft or Import Can Beer (24 Beers)</b>	<b>\$96 Per Case</b>
<b>House Wine -by the Bottle (750 ML)</b> <i>White: Chardonnay, Moscato, Pinot Grigio</i> <i>Red: Merlot, Cabernet, Oliver Sweet Red</i>	<b>\$20 Per Bottle</b>
<b>Premium Wine - by the Bottle (750 ML)</b>	<b>Market Price</b>
<b>House Champagne - by the Bottle</b>	<b>\$18 Per Bottle</b>
<b>Premium Champagne - by the Bottle</b>	<b>Market Price</b>
<b>Bottle of Liquor (750 ML)</b>	<b>Market Price</b>
<b>Mimosas</b> <i>Champagne and Orange Juice - Premixed</i>	<b>\$85 Per Gallon</b>

All bar/beverage charges are subject to twenty percent service charge and seven percent sales tax

## **DISPOSABLE SERVICE**

*Black Plates  
Trio Silverware Packet  
\$1 Per Person*

*Choice of:  
White with Silver Rim  
or Ivory with Gold Rim  
Disposable Rolled Silverware  
\$2 Per Person*

*Disposable Buffet Serving Utensils  
\$10*

## **OFF-SITE CHINA SERVICE**

*Includes a Salad Plate, Dinner Plate,  
either a Bread & Butter Plate or  
Dessert Plate, Salad Fork, Dinner  
Fork, Knife, Spoon and Water Goblet*

**\$10 Per Person**  
**\*\*\*Pricing for Additional China  
is Based on Need\*\*\***

## **STAFF FEES**

All events are required to have a minimum of 2 Servers. Additional staff needs will be addressed during the consultation.

### **Server**

*Minimum 2 Required Per Event, Additional Needs Based on Event  
\$25 Per Hour, Per Server*

### **Bartender**

*1 Bartender Per 100 People Recommended  
\$25 Per Hour, Per Bartender*

**Drop Off Only \$50**

*No Staff Needed - Off Premise Drop Off Only*

**Off Premise Event Fee \$250**

**Off Premise Bar Set Up Fee (Up to 150 Guests) \$250**

**Off Premise Bar Set Up Fee (150 + Guests) \$500**

All equipment charges are subject to seven percent sales tax

# **GENERAL POLICIES**

**Menu selection must be confirmed at least 15 days prior to a scheduled event.**

**We require a guaranteed count 72 hours prior to your event. This count may be increased up to 48 hours prior to the event, but not decreased.**

**The bill is to be paid 48 hours prior to the event unless other arrangements have been made in advance.**

**Cash, Card or Check are accepted methods of payment.  
*(A 3.5% credit card processing fee will apply to all credit card payments)***

**Off premise catering fee of \$250 will be applied to all off premise events and a travel fee may apply.**

**All events catered by the Stables Catering Company are required to have a minimum of 2 servers at \$25 per hour, per server. Additional staff needs will be addressed during the event consultation.**

**No food, beverage, or alcohol may be brought onto the premises.  
*There will be a \$500 fine if any unauthorized alcohol is brought in and found. Failure to comply could result in the cancellation of your event and loss of all payments made.***

**No food or beverage items provided by the Stables Catering Company are permitted to leave the premises or be taken to go due to Board of Health regulations.**

**Twenty percent service charge and seven percent sales tax will be added to all food and beverage charges.**

**All other policies stated in the event contract apply as well.**

# EVENT INFORMATION CHECKLIST

## Contact Information

*Host Name*

*Phone Number*

*Email Address*

*Company Information*

*Event Name*

## Event Information

*Guest Count*

*Set Up Arrival Time*

*Start Time/Guest Arrival Time*

*End Time*

*Bar Service/Non-Alcoholic Needs*

*Alcohol Disclaimer*

*Hors D'Oeuvres*

*Dinner*

*Dessert*

*Disposable or China Service*

*Food Disclaimer*

*Staff Needs - Servers & Bartenders*

*Other Vendors*

## Due Dates

*All Event Details Finalized - 15 Days Prior to the Event Final Count - 72 Hours Before the Event Final Meeting & Final Payment - 48 Hours Before the Event*

# WEDDING CHECKLIST

## Getting Ready - Bridal and Groom Suites

*Bridal Suite Arrival*

*Bridal Suite Alcohol Needs*

*Groom Suite Arrival*

*Groom Suite Alcohol Needs*

*Boxed Lunches*

*Alcohol Disclaimer*

## Ceremony Information

*Ceremony Start Time*

*Location*

*Inside or Outside*

## Reception Information

*Guest Count*

*Reception Start Time*

*Reception End Time*

*Bar Service/Non-Alcoholic Needs*

*Hors D'Oeuvres*

*Dinner*

*Dessert - Wedding Cake Details*

*Disposable or China Service*

*Food Disclaimer*

*Staff Needs - Servers & Bartenders*

*Other Vendors*

## Due Dates

*All Event Details Finalized - 15 Days Prior to the Event*

*Final Count - 72 Hours Before the Event*

*Final Meeting & Final Payment - 48 Hours Before the Event*