

# Weddings At The Green Ridge Club

## THE VENUE

COMPLETELY RENOVATED HISTORIC BUILDING
BALLROOM CAPACITY UP TO 200 GUESTS
ELEVATED STAGE FOR YOUR DJ OR BAND
ON PREMISE CATERING WITH EXECUTIVE CHEF AND STAFF
EVENT SPACE, TABLES, CHAIRS, & LINENS INCLUDED IN PRICING

## **BRIDAL SUITE**

FULLY FURNISHED & NEWLY RENOVATED SPACE IN 2024
THREE VANITY AREAS FOR BRIDAL PARTY HAIR & MAKEUP
WET BAR WITH MINI FRIDGE & WINE FRIDGE
VARIETY OF COCKTAILS & APPETIZERS AVAILABLE DURING PRE-WEDDING ACTIVITIES

## **YOUR TEAM**

DEDICATED EVENT DIRECTOR TO HELP WITH ALL THE PLANNING DETAILS
ACCESS TO OUR EXECUTIVE CHEF FOR PERSONALIZED MENU PLANNING
EXPERT STAFF TO ENSURE FLAWLESS EXECUTION ON YOUR BIG DAY
PERSONALIZED & EXPERIENCED SUPPORT THROUGHOUT THE PLANNING PROCESS

## **WEDDING PACKAGES**

CUSTOMIZABLE WEDDING PACKAGES STARTING FROM \$75/PER PERSON FULL BAR INCLUDED IN PRICING, PREMIUM BAR OPTIONS AVAILABLE ENTRÉE TASTING FOR THE BRIDE & GROOM, & UP TO FOUR GUESTS WEDDING CAKE & TASTING SESSION FROM MINOOKA PASTRY SHOP



# Signature Wedding Bar

BEER

WINE

MILLER LITE | YUENGLING BUDWEISER RED WINE | WHITE WINE

# **SPIRITS**

**VODKA**NEW AMSTERDAM

CIN

GIN

**NEW AMSTERDAM** 

TEQUILA

JOSE CUERVO BLANCO

WHISKEY & BOURBON

CANADIAN CLUB SEAGRAM'S 7 SEAGRAM'S VO JACK DANIELS

JIM BEAM

SCOTCH

J&B SCOTCH

RUM

BACARDI LIGHT CAPTAIN MORGAN COCONUT RUM **BRANDY**BLACKBERRY BRANDY

**CORDIALS** 



# Signature Wedding Cocktail Hour

(INCLUDED IN SIGNATURE WEDDING PACKAGE)

## **FOOD DISPLAY**

### THE GRAZING TABLE

A STUNNINGLY PRESENTED SPREAD, THE GRAZING TABLE FEATURES AN ASSORTMENT OF IMPORTED AND LOCALLY SOURCED CHEESES, A MEDLEY OF FRESHLY ROASTED SEASONAL VEGETABLES, SERVED WITH OUR RENOWNED DIP. THE GRAZING TABLE ALSO COMES WITH OUR CHEF'S DELECTABLE SEASONAL BRUSCHETTA, CREAMY HUMMUS, FRESHLY TOASTED SLICED BAGUETTE, FRESH MOZZARELLA, AND BABY TOMATO SALAD WITH AGED BALSAMIC DRESSING.

## PASSED HORS D'OEURVES

SIGNATURE STARTERS
(CHOOSE FOUR)

SHAVED FILET CROSTINI
PARSLEY AIOLI

SAUSAGE STUFFED MUSHROOM
BALSAMIC REDUCTION

MINIATURE BEEF WELLINGTON

**COCKTAIL FRANKS IN A BLANKET** 

SPANAKOPITA

GRILLED CHEESE
TOMATO SOUP SHOOTERS

MINIATURE SPINACH & ARTICHOKE TARTS

STEAK & CHEESE EGGROLL
TOMATO COULIS

PHILLY CRAB FRIES
CHEESE BÉCHAMEL

BLUE CHEESE

VEGETABLE SPRING ROLL
THAI CHILI BROTH

**BRUSCHETTA CROSTINI** 

CHICKEN LEMONGRASS
POTSTICKERS

### DELUXE STARTERS

(ADD \$3 PER SELECTION/PER PERSON)

COCONUT BREADED SHRIMP

MARGARITA SAUCE

MINIATURE LOBSTER ROLLS

MINIATURE CRAB CAKES
REMOULADE

TRUFFLE MAC & CHEESE TARTS

FRENCH ONION SOUP BOULE

PEAR & ROQUEFORT PHYLLO STARS

**MANCHEGO & QUINCE TARTS** 

AHI TUNA & WAKAME WASABI AIOLI

**BACON WRAPPED SCALLOPS** 



# Signature Wedding Dinner

## SALAD

## CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN CHEESE,
ZESTY CAESAR DRESSING,
TOASTED CROUTONS

#### **GARDEN SALAD**

RIPE TOMATOES, RED ONION CUCUMBERS, SHREDDED CARROTS, HONEY BALSAMIC

## **ENTRÉES**

(SELECT TWO)

### CHICKEN SAUTÉ

CHOICE OF:

MARSALA | PICCATA | SCAMPI

## 70Z ATLANTIC COD

LEMON BEURRE BLANC

#### **80Z PORK MIGNON**

DIJON CREAM SAUCE

## WEDDING CAKE

(INCLUDED IN PRICE)

### PROVIDED BY MINOOKA PASTRY SHOP

DRIZZLE OF CRÈME ANGLAISE, SEASONAL GARNISH

## \$75/PER PERSON



# Classic Wedding Bar

BEER

WINE

## **SPIRITS**

## VODKA

SMIRNOFF **NEW AMSTERDAM** 

## GIN

**NEW AMSTERDAM** 

## TEQUILA

JOSE CUERVO BLANCO

## WHISKEY & BOURBON

CANADIAN CLUB SEAGRAM'S 7 SEAGRAM'S VO JACK DANIELS SOUTHERN COMFORT JIM BEAM

## SCOTCH

J&B SCOTCH JOHNNIE WALKER RED

#### RUM

BACARDI LIGHT CAPTAIN MORGAN COCONUT RUM

## BRANDY

**BLACKBERRY BRANDY** 

#### **CORDIALS**



# Classic Wedding Cocktail Hour

(INCLUDED IN CLASSIC WEDDING PACKAGE)

## FOOD DISPLAY

### THE GRAZING TABLE

A STUNNINGLY PRESENTED SPREAD, THE GRAZING TABLE FEATURES AN ASSORTMENT OF IMPORTED AND LOCALLY SOURCED CHEESES, SLICED SALUMI, A MEDLEY OF FRESHLY ROASTED SEASONAL VEGETABLES, SERVED WITH OUR RENOWNED DIP. THE GRAZING TABLE ALSO COMES WITH OUR CHEF'S DELECTABLE SEASONAL BRUSCHETTA, CREAMY HUMMUS, FRESHLY TOASTED SLICED BAGUETTE, FRESH MOZZARELLA, AND BABY TOMATO SALAD WITH AGED BALSAMIC DRESSING.

## PASSED HORS D'OEURVES

SIGNATURE STARTERS
(CHOOSE FOUR)

SHAVED FILET CROSTINI

PARSLEY AIOLI

SAUSAGE STUFFED MUSHROOM
BALSAMIC REDUCTION

MINIATURE BEEF WELLINGTON

**COCKTAIL FRANKS IN A BLANKET** 

SPANAKOPITA

GRILLED CHEESE

TOMATO SOUP SHOOTERS

MINIATURE SPINACH & ARTICHOKE TARTS

STEAK & CHEESE EGGROLL
TOMATO COULIS

PHILLY CRAB FRIES
CHEESE BÉCHAMEL

**BUFFALO CHICKEN EGGROLL** 

**BLUE CHEESE** 

VEGETABLE SPRING ROLL
THAI CHILI BROTH

**BRUSCHETTA CROSTINI** 

CHICKEN LEMONGRASS
POTSTICKERS

DELUXE STARTERS

(ADD \$3 PER SELECTION/PER PERSON)

COCONUT BREADED SHRIMP

MARGARITA SAUCE

MINIATURE LOBSTER ROLLS

MINIATURE CRAB CAKES
REMOULADE

TRUFFLE MAC & CHEESE TARTS

FRENCH ONION SOUP BOULE

PEAR & ROQUEFORT PHYLLO STARS

MANCHEGO & QUINCE TARTS

AHI TUNA & WAKAME
WASABI AIOLI

**BACON WRAPPED SCALLOPS** 



# Classic Wedding Dinner

# SALAD

## CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN CHEESE,
ZESTY CAESAR DRESSING,
TOASTED CROUTONS

#### GARDEN SALAD

RIPE TOMATOES, RED ONION CUCUMBERS, SHREDDED CARROTS, HONEY BALSAMIC

## **ENTRÉES**

(SELECT TWO)

### SEARED 60Z JAIL ISLAND SALMON

CRISPY CAPERS, LEMON BEURRE BLANC

## CHICKEN SAUTÉ

CHOICE OF:
MARSALA | PICCATA | SCAMPI

## SLICED PETITE LOIN OF BEEF

BALSAMIC DEMI-GLACE

## WEDDING CAKE

(INCLUDED IN PRICE)

## PROVIDED BY MINOOKA PASTRY SHOP

DRIZZLE OF CRÈME ANGLAISE, SEASONAL GARNISH

## \$100/PER PERSON



# Premier Wedding Bar

## BEER

WINE

# **SPIRITS**

## VODKA

SMIRNOFF **NEW AMSTERDAM** 

### GIN

**NEW AMSTERDAM** 

## TEQUILA

JOSE CUERVO BLANCO

## WHISKEY & BOURBON

CANADIAN CLUB SEAGRAM'S 7 SEAGRAM'S VO JACK DANIELS SOUTHERN COMFORT JIM BEAM

## SCOTCH

J&B SCOTCH JOHNNIE WALKER RED

#### RUM

BACARDI LIGHT CAPTAIN MORGAN COCONUT RUM

## BRANDY

**BLACKBERRY BRANDY** 

#### **CORDIALS**



# Premier Wedding Cocktail Hour

(INCLUDED IN PREMIER WEDDING PACKAGE)

## **FOOD DISPLAY**

### THE GRAZING TABLE

A STUNNINGLY PRESENTED SPREAD, THE GRAZING TABLE FEATURES AN ASSORTMENT OF IMPORTED AND LOCALLY SOURCED CHEESES, SLICED SALUMI, A MEDLEY OF FRESHLY ROASTED SEASONAL VEGETABLES, SERVED WITH OUR RENOWNED DIP. THE GRAZING TABLE ALSO COMES WITH OUR CHEF'S DELECTABLE SEASONAL BRUSCHETTA, CREAMY HUMMUS, FRESHLY TOASTED SLICED BAGUETTE, FRESH MOZZARELLA, AND BABY TOMATO SALAD WITH AGED BALSAMIC DRESSING.

## PASSED HORS D'OEURVES

SIGNATURE STARTERS
(CHOOSE FOUR)

SHAVED FILET CROSTINI
PARSLEY AIOLI

SAUSAGE STUFFED MUSHROOM
BALSAMIC REDUCTION

MINIATURE BEEF WELLINGTON

COCKTAIL FRANKS IN A BLANKET

SPANAKOPITA

GRILLED CHEESE

TOMATO SOUP SHOOTERS

MINIATURE SPINACH & ARTICHOKE TARTS

STEAK & CHEESE EGGROLL
TOMATO COULIS

PHILLY CRAB FRIES CHEESE BÉCHAMEL BUFFALO CHICKEN EGGROLL
BLUE CHEESE

VEGETABLE SPRING ROLL
THAI CHILI BROTH

**BRUSCHETTA CROSTINI** 

CHICKEN LEMONGRASS
POTSTICKERS

DELUXE STARTERS

(ADD \$3 PER SELECTION/PER PERSON)

COCONUT BREADED SHRIMP

MARGARITA SAUCE

MINIATURE LOBSTER ROLLS

MINIATURE CRAB CAKES
REMOULADE

TRUFFLE MAC & CHEESE TARTS

FRENCH ONION SOUP BOULE

PEAR & ROQUEFORT PHYLLO STARS

**MANCHEGO & QUINCE TARTS** 

AHI TUNA & WAKAME WASABI AIOLI

**BACON WRAPPED SCALLOPS** 



# Premier Wedding Dinner

## **SALAD**

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN CHEESE,
ZESTY CAESAR DRESSING,
TOASTED CROUTONS

**GARDEN SALAD** 

RIPE TOMATOES, RED ONION CUCUMBERS, SHREDDED CARROTS, HONEY BALSAMIC

# **ENTRÉES**

(SELECT TWO)

CRAB & SCALLOP IMPERIAL STUFFED SOLE

LEMON-CHABLIS BUTTER

SEARED 70Z JAIL ISLAND SALMON

CRISPY CAPERS, LEMON BEURRE BLANC

SEARED FRENCHED CHICKEN BREAST

PORT REDUCTION

**50Z SEARED FILET MIGNON** 

CABERNET DEMI-GLACE

A THIRD ENTRÉE SELECTION MAY BE ADDED FOR AN ADDITIONAL \$15/PER PERSON ASK YOUR EVENT DIRECTOR FOR MORE DETAILS

## WEDDING CAKE

(INCLUDED IN PRICE)

PROVIDED BY MINOOKA PASTRY SHOP

DRIZZLE OF CRÈME ANGLAISE, SEASONAL GARNISH

## \$120/PER PERSON



# Prestige Wedding Bar

# **SPIRITS**

## VODKA

SMIRNOFF **NEW AMSTERDAM** 

## GIN

**NEW AMSTERDAM** 

## TEQUILA

JOSE CUERVO BLANCO

## WHISKEY & BOURBON

CANADIAN CLUB SEAGRAM'S 7 SEAGRAM'S VO JACK DANIELS SOUTHERN COMFORT JIM BEAM

## SCOTCH

J&B SCOTCH JOHNNIE WALKER RED

#### RUM

BACARDI LIGHT CAPTAIN MORGAN COCONUT RUM

## BRANDY

**BLACKBERRY BRANDY** 

#### **CORDIALS**



# Prestige Wedding Cocktail Hour

## **FOOD DISPLAY**

### THE GRAZING TABLE

A STUNNINGLY PRESENTED SPREAD, THE GRAZING TABLE FEATURES AN ASSORTMENT OF IMPORTED AND LOCALLY SOURCED CHEESES, SLICED SALUMI, A MEDLEY OF FRESHLY ROASTED SEASONAL VEGETABLES, SERVED WITH OUR RENOWNED DIP. THE GRAZING TABLE ALSO COMES WITH OUR CHEF'S DELECTABLE SEASONAL BRUSCHETTA, CREAMY HUMMUS, FRESHLY TOASTED SLICED BAGUETTE, FRESH MOZZARELLA, AND BABY TOMATO SALAD WITH AGED BALSAMIC DRESSING.

## PASSED HORS D'OEURVES

SIGNATURE STARTERS
(CHOOSE FOUR)

SHAVED FILET CROSTINI
PARSLEY AIOLI

SAUSAGE STUFFED MUSHROOM
BALSAMIC REDUCTION

MINIATURE BEEF WELLINGTON

**COCKTAIL FRANKS IN A BLANKET** 

SPANAKOPITA

GRILLED CHEESE
TOMATO SOUP SHOOTERS

MINIATURE SPINACH & ARTICHOKE TARTS

STEAK & CHEESE EGGROLL
TOMATO COULIS

PHILLY CRAB FRIES
CHEESE BÉCHAMEL

BUFFALO CHICKEN EGGROLL
BLUE CHEESE

VEGETABLE SPRING ROLL
THAI CHILI BROTH

**BRUSCHETTA CROSTINI** 

CHICKEN LEMONGRASS
POTSTICKERS

DELUXE STARTERS

(ADD \$3 PER SELECTION/PER PERSON)

COCONUT BREADED SHRIMP

MARGARITA SAUCE

MINIATURE LOBSTER ROLLS

MINIATURE CRAB CAKES
REMOULADE

TRUFFLE MAC & CHEESE TARTS

FRENCH ONION SOUP BOULE

PEAR & ROQUEFORT PHYLLO STARS

**MANCHEGO & QUINCE TARTS** 

AHI TUNA & WAKAME WASABI AIOLI

**BACON WRAPPED SCALLOPS** 



# Prestige Wedding Dinner

## SALAD

(SELECT ONE)

#### CLASSIC CAESAR SALAD

CRISP ROMAINE,
PARMESAN CHEESE,
ZESTY CAESAR DRESSING,
TOASTED CROUTONS

#### **BOSTON BIBB SALAD**

CANDIED WALNUT,
MANDARIN ORANGE,
RADISH, PICKLED RED ONION,
LEMON-BASIL VINAIGRETTE

#### **GARDEN SALAD**

RIPE TOMATOES, RED ONION, CUCUMBERS, SHREDDED CARROTS, HONEY BALSAMIC

## **ENTRÉES**

(SELECT THREE

## STUFFED FRENCHED CHICKEN BREAST

CHORIZO, SPINACH, LEEKS, ROASTED GARLIC-TOMATO CREAM

## SEARED 80Z JAIL ISLAND SALMON

CRISPY CAPERS, LEMON BEURRE BLANC

## CRAB & SCALLOP IMPERIAL STUFFED SOLE

LEMON-CHABLIS BUTTER

### **70Z SEARED FILET MIGNON**

CABERNET DEMI-GLACE

## SEARED PRIME PORK MIGNON

PINEAPPLE SALSA, SPICED RUM-PINEAPPLE GLAZE

## WEDDING CAKE

(INCLUDED IN PRICE)

### PROVIDED BY MINOOKA PASTRY SHOP

DRIZZLE OF CRÈME ANGLAISE, SEASONAL GARNISH

\$135/PER PERSON



# Ultimate Wedding Bar

## BEER

WINE

## **SPIRITS**

## VODKA

SMIRNOFF **NEW AMSTERDAM** 

## GIN

**NEW AMSTERDAM** 

## TEQUILA

JOSE CUERVO BLANCO

## WHISKEY & BOURBON

CANADIAN CLUB SEAGRAM'S 7 SEAGRAM'S VO JACK DANIELS SOUTHERN COMFORT JIM BEAM

## SCOTCH

J&B SCOTCH JOHNNIE WALKER RED

#### RUM

BACARDI LIGHT CAPTAIN MORGAN COCONUT RUM

## BRANDY

**BLACKBERRY BRANDY** 

#### **CORDIALS**



# Ultimate Wedding Cocktail Hour

(INCLUDED IN ULTIMATE WEDDING PACKAGE)

## **FOOD DISPLAY**

### THE GRAZING TABLE

A STUNNINGLY PRESENTED SPREAD, THE GRAZING TABLE FEATURES AN ASSORTMENT OF IMPORTED AND LOCALLY SOURCED CHEESES, SLICED SALUMI, A MEDLEY OF FRESHLY ROASTED SEASONAL VEGETABLES, SERVED WITH OUR RENOWNED DIP. THE GRAZING TABLE ALSO COMES WITH OUR CHEF'S DELECTABLE SEASONAL BRUSCHETTA, CREAMY HUMMUS, FRESHLY TOASTED SLICED BAGUETTE, FRESH MOZZARELLA, AND BABY TOMATO SALAD WITH AGED BALSAMIC DRESSING.

## PASSED HORS D'OEURVES

SIGNATURE STARTERS
(CHOOSE FOUR)

SHAVED FILET CROSTINI
PARSLEY AIOLI

SAUSAGE STUFFED MUSHROOM
BALSAMIC REDUCTION

MINIATURE BEEF WELLINGTON

**COCKTAIL FRANKS IN A BLANKET** 

SPANAKOPITA

GRILLED CHEESE

TOMATO SOUP SHOOTERS

MINIATURE SPINACH & ARTICHOKE TARTS

STEAK & CHEESE EGGROLL
TOMATO COULIS

PHILLY CRAB FRIES CHEESE BÉCHAMEL **BUFFALO CHICKEN EGGROLL** 

BLUE CHEESE

VEGETABLE SPRING ROLL
THAI CHILI BROTH

**BRUSCHETTA CROSTINI** 

CHICKEN LEMONGRASS
POTSTICKERS

DELUXE STARTERS

(ADD \$3 PER SELECTION/PER PERSON)

COCONUT BREADED SHRIMP

MARGARITA SAUCE

MINIATURE LOBSTER ROLLS

MINIATURE CRAB CAKES
REMOULADE

TRUFFLE MAC & CHEESE TARTS

FRENCH ONION SOUP BOULE

PEAR & ROQUEFORT PHYLLO STARS

**MANCHEGO & QUINCE TARTS** 

AHI TUNA & WAKAME WASABI AIOLI

**BACON WRAPPED SCALLOPS** 



# Ultimate Wedding Dinner

## **APPETIZER**

(SELECT ONE)

CHILLED POACHED SHRIMP COCKTAIL

COCKTAIL SAUCE, CITRUS

JUMBO LUMP CRAB CAKE TOMATO GINGER JAM

CORIANDER DUSTED YELLOWFIN TUNA

WAKAME SEAWEED SALAD, SESAME CITRUS-SOY GLAZE

**ORECCHIETTE** 

LEMON, BROCCOLINI, BASIL, RED CHILIES PARMESAN ROASTED TOMATO BUTTER

SALAD

(SELECT ONE)

CLASSIC CAESAR SALAD

CRISP ROMAINE. PARMESAN CHEESE. ZESTY CAESAR DRESSING, TOASTED CROUTONS

**BOSTON BIBB SALAD** 

CANDIED WALNUT, RIPE TOMATOES, MANDARIN ORANGE. RADISH, PICKLED RED ONION, SHREDDED CARROTS,

GARDEN SALAD

RED ONION. CUCUMBERS, LEMON-BASIL VINAIGRETTE HONEY BALSAMIC BABY SPINACH SALAD

STRAWBERRIES, FETA CHEESE, PECANS. STRAWBERRY CHAMPAGNE VINAIGRETTE

## **ENTRÉES**

STUFFED FRENCHED CHICKEN BREAST SEARED 80Z JAIL ISLAND SALMON

CHORIZO, SPINACH, LEEKS, ROASTED GARLIC-TOMATO CREAM

JUMBO LUMP CRAB CAKE

TOMATO GINGER JAM

CABERNET DEMI-GLACE

CRISPY CAPERS, LEMON BEURRE BLANC

**80Z LOBSTER TAIL** 

YUZU BEURRE FONDUE

80Z SEARED FILET MIGNON A T E SURF & TURF + \$12/per person

**80Z SEARED FILET MIGNON** 80Z LOBSTER TAIL

## WEDDING CAKE

(INCLUDED IN PRICE)

PROVIDED BY MINOOKA PASTRY SHOP

DRIZZLE OF CRÈME ANGLAISE, SEASONAL GARNISH

\$175/PER PERSON



# Wedding Ceremony

THE WHEELMAN BALLROOM, WITH ITS MODERN TOUCHES AND CLASSIC CHARM, IS THE PERFECT LOCATION FOR YOUR CEREMONY. OUR EXPERT TEAM WILL COORDINATE WITH YOUR FLORIST TO CREATE THE DAY YOU'VE ALWAYS IMAGINED, COMPLETE WITH A MID-WEEK 30-MINUTE REHEARSAL EACH DETAIL IS PERFECTLY EXECUTED.

FOR THOSE DESIRING AN OUTDOOR CEREMONY, WE ARE HAPPY TO ASSIST IN COORDINATING AT ONE OF OUR BEAUTIFUL LOCAL PARKS, SUBJECT TO AVAILABILITY. THIS PROVIDES A SCENIC OPTION WHILE KEEPING THE COMFORT OF AN INDOOR BACK-UP PLAN IN CASE OF INCLEMENT WEATHER.

CEREMONY FEE: \$1000

SHOULD YOU BE INTERESTED, WE WOULD BE DELIGHTED TO ASSIST IN HOSTING YOUR REHEARSAL DINNER AS WELL!

CONTACT YOUR EVENT DIRECTOR FOR MORE DETAILS.



# Weddings At The Green Ridge Club

## **ADDITIONAL INFORMATION & POLICIES**

#### **DECORATIONS & VENDORS**

VENDORS ARE ALLOWED ACCESS TO THE PROPERTY NINETY (90) MINUTES BEFORE THE RECEPTION UNLESS SPECIFIED BY YOUR EVENT DIRECTOR. THE BOOKING CLIENT IS RESPONSIBLE FOR INFORMING ALL VENDORS OF THIS POLICY.

ALL VENDORS MUST SUBMIT LIABILITY INSURANCE (\$1M) WITHIN THIRTY (30) DAYS OF THE EVENT.

DECORATIONS ARE ALLOWED BUT CANNOT BE AFFIXED TO WALLS, PILLARS, OR LIGHTING. NO OPEN FLAMES, CONFETTI, OR GLITTER. ALL DECORATIONS WILL BE BILLED TO THE CLIENT.

#### PRICING CONSIDERATIONS

PRICING IS GUARANTEED ONCE A DEPOSIT HAS BEEN SECURED. ALL PRICING QUOTED BEFORE A DEPOSIT IS SECURED MAY BE SUBJECT TO A PRICE INCREASE.

FINAL GUEST COUNT, INCLUDING AN ENTRÉE PRE-ORDER, IS DUE FOURTEEN (14) DAYS BEFORE THE EVENT. IF THE FINAL GUEST COUNT IS NOT SUBMITTED FOURTEEN (14) DAYS BEFORE THE EVENT, YOUR CONTRACTED ESTIMATED NUMBER OF GUESTS WILL BE CONSIDERED FINAL.

THE GUARANTEED FINAL COUNT IS NOT SUBJECT TO REDUCTION. ADDITIONAL GUESTS MAY BE ADDED UP TO FIVE (5) DAYS PRIOR TO YOUR EVENT.

A 20% SERVICE CHARGE AND 6% SALE TAX WILL BE APPLIED TO ALL PRICES.

## PAYMENT SCHEDULE

TO RESERVE THE DATE AND LOCATION: \$3000 NON-REFUNDABLE DEPOSIT

SIX (6) MONTHS PRIOR TO YOUR RECEPTION: 50% DEPOSIT

TEN (IO) DAYS PRIOR TO YOUR RECEPTION: FINAL PAYMENT

CREDIT CARD PAYMENTS WILL INCUR A 3% PROCESSING FEE



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