



**Gather Events 2022  
Family & Friends  
Wedding Ceremony & Reception Package**

**50 person minimum or/\$6000 minimum expenditure  
(If your total bill is under the minimum –  
Difference from final bill and the minimum will be charged as a venue rental fee)**

**Optional Onsite Outdoor Ceremony:**

Hilltop Garden Center Area with guest seating setup, and tear down, Large Pergola, Bridal Cottage and Onsite Bridal Coordinator  
\$10 per guest plus Service Charge and Sales Tax. This will cap at \$900++

Indoor Ceremony with Guests Seated at Dinner Tables in main ballroom, Bridal Cottage and Onsite Bridal Coordinator  
(If Weather is an issue and you choose not to rent a tent for the ceremony area outside)  
\$4 per guest plus Service Charge and Sales Tax

**Package Includes:**

~Complimentary use of rustic pillar candle holders and lanterns  
-Pole Kit for Backdrops or Photo Booths  
-Easels and Display Tables  
-Black or White Tablecloths to the Floor  
-Linen Napkins

~Hi Top Tables inside or on our 15x60 Foot Covered Patio for the cocktail hour

~A cozy conversational seating area, a cake table and gift table

~5 passed hors d'oeuvres and a specialty drink menu designed around spirits, beer and wine that you provide for our staff to mix and serve.

~Toast with Champagne Provided by you

~A served or Family Style three course dinner

~A small two-tier vanilla cake with fresh flower garnish(special requests for flowers must be supplied by the florist you are using)

~A Hot Beverage/Coffee Bar.

~All of this on private grounds featuring only your  
Personally invited list of Family & Friends

**Cost:**

Food and Non Alcoholic Beverage/Mixer Package Price: \$95 + 24% Service Charge (\$22.80)=\$117.80  
+ 6% Sales Tax (\$7.07) on all Purchases

**Total Estimated Cost with Package, Service Charge and Sales Tax (Does not include the ceremony)=\$124.87**

Approximately 6 Hours included in price

A non-refundable retainer of \$1000 is due with an email contract to secure the date.  
A \$1500 Non-refundable Second Installment Retainer is due 90 Days Prior to the date.  
This will be taken off the final balance.

Final guest count is due 14 days prior and final payment is 10 days prior.

- Cancellation after each of the non-refundable retainer installments will result in the loss of all monies paid.
- Cancellation from 89 Days to 45 Days prior to the event will result in the loss of the retainers paid as well as a \$2000 cancellation fee due no later than ten days prior to the wedding.
- Cancellation 44 Days to 14 Days prior will result in the loss of the retainers paid as well as an additional \$3000 cancellation fee.
- Cancellation 13 days prior up to and including the day of the wedding, will result in all money due based on either the guest count given by the client multiplied by the total finished price per person on the package, including any special order that have been added, or the final payment that has been made being forfeited. Final money is due no later than 10 days prior to the wedding date as contracted.

Any wedding dates booking in 2023 will have a 10% increase on the base cost.

# **The Reception Details**

## ***The Setup***

- We reserve the day before your wedding for you to be able to do any optional setup you would like to do
- A combination of 5' Square Wood Tables, unclothed, and 5' Round Clothed Tables – Seating for up to 8 people
- Use our candle holders & lanterns as centerpieces or bring your own. (You must provide the actual candles)
- Round White Clothed Cake Table -Round White Clothed Gift Table
- Mantle is decorated with our rustic candle holders with lit candles, or you can add to it or decorate to your taste.
- Name card table in lobby
- Three Black Easels available
- Party Speaker & Corded Microphone at no charge
- 55" Smart TV on Stand, Screen, and LCD Projector at no charge
- Pole Kit to hang your photo booth backdrop on at no charge

## ***The Ceremony and Bridal Cottage***

- Rehearsal the night before with our onsite Bridal Coordinator
- Bridal Cottage for Bridal Party to Get Ready
- Chairs Setup in the center for each guest
- Large Pergola for Ceremony in Center Garden Area

## ***The Bar***

- We will create a menu for your bar and work with you to figure out quantities. We provide all of the mixers, ice and garnishes.
- Non-alcoholic Beverages will be served during the entire reception.
- Coffee and Tea along with flavor pumps, cream and sweeteners will be available at the bar after dinner until 30 minutes prior to the end of the reception

## ***The Timeline***

### ***Estimated Agenda***

- 20-30 Minute Ceremony
- 1 Hour Cocktail Hour
- 1 Hour Dinner Service
- 3 Hour Reception
- 30 Minute Departure

## ***The Food***

### **Passed Hors d'oeuvres**

(choose 5)

-Franks in a blanket, Mini Crabcakes, Spanikopita, Beef & Blue Crostini, Heirloom Tomato Crostini, Southern Chicken Tenders, Italian Meatball, Bourbon BBQ Meatball, Swedish Meatball, Prosciutto Mozz Skewer, Florentine Cheddar Stuffed Mushrooms, Mediterranean Flatbread Canape, BLT Deviled Eggs, Jalapeno Popper Flatbread Canape, Bacon Cheddar Potato Skins, Nutty Chicken Salad on Banana Bread, Avocado Toast, Cucumber Tea Sandwich. Special requests will be considered.

### ***Toast***

(Alcohol provided by you)

### ***Create Your Own Meal -Served Plated or Family Style Dinner***

***(Choose ANY THREE courses)***

*Appetizer, Cheese Plate, Soup, Salad,*

*Intermezzo (sorbet to cleanse the palate), Dinner, Dessert*

#### ***Appetizer Choices:***

*Beer Cheese Buffalo Chicken Dip, Hot Spinach Artichoke Dip, Bruschetta, Roasted Corn Poblano Guacamole, Shrimp Cocktail, Prosciutto Wrapped Asparagus, Grilled Chicken Toasted Nachos, or any item from the Hors d'oeuvres Menu*

#### ***Cheese Plate Choices:***

*Caprese Plate, Domestic Cheese assortment, Imported Cheese Assortment, Assorted Cheese w/Berry Garnish*

#### ***Soup Choices:***

*Crab Bisque, Loaded Bacon Potato Chowder, Corn Chowder, Roasted Tomato Bisque, Broccoli Cheddar, Roasted Creamy Cauliflower, Creamy Chicken & Wild Rice, Butternut Squash Apple Bisque, Farmer's Veggie*

#### ***Salad Choices:***

*Harvest Salad, Caesar Salad, Tuscan Caesar Salad, Southwestern Salad, Power Up Salad, Strawberry Almond Goat Salad, Greek Feta Salad, Fall Bistro Salad*

#### ***Intermezzo Flavor Choices:***

*Raspberry, Mango, Lemon, Strawberry*

#### ***Entrée Choices:***

*(Choose 2 -Vegetarian and Vegan Entrees will be made upon request but are not one of the choices for all guests)*

*Grilled Meyer Lemon Chicken, Grilled Wild Mushroom Chicken Marsala, Bacon Cheddar Ranch House Chicken, Chicken Cordon Bleu, Pineapple Teriyaki Chicken, Beef Tenderloin Medallions w/French Onion Demi, Smoked Sliced Beef Brisket, Beef Roast Pot Pie with Savory Crust, Beef Tenderloin Tips Diane, Maple Black Pepper Salmon, Lump Crabcakes, Almond Crusted Halibut, Shrimp Scampi (Appropriate starches and vegetable sides will be suggested with your entrée choices)*

#### ***Dessert Choices:***

*Mini Chocolate Layer cake with ganache frosting, Mini Banana Layer Cake with Buttercream Frosting, Blueberry Cream Cheese Tart, Smore's Tart, Strawberry Topped Cheesecake, Lemon Mascarpone Crepe, Chocolate Peanut Butter Crepe, Orange Almond Flourless Cake*

Any dietary issues or restrictions will be taken care of on a one by one basis. Many of our items are Gluten Free and we do offer Vegetarian and Vegan choices.

Additional Courses are Available for an extra cost as well as other menu items.

Please Note: We do require all clients to purchase a Special Event Liquor Liability Policy. This is normally around \$250-\$300 dollars. We can give you a couple of companies that provide this, but we do not personally handle this for you. This will cover your liability for any guests who have consumed the alcohol that you have provided for your reception. This is non-negotiable and must be presented to us 14 days prior to your wedding date.