



WEDDING CATERING MENU

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Farewell Breakfast Buffets

8:30am - 10:30am

Includes coffee, selection of hot teas, juices, and complimentary mimosa bar

Priced per person, minimum of 50 adults

LIGHT

14

FRESH WHOLE AND SLICED FRUIT
(VN | GF)

ASSORTED MUFFINS
(V)

CONTINENTAL

18

FRESH FRUIT
(VN | GF)

ASSORTED PASTRIES
muffins, croissants, danishes, bagels (V)

ASSORTED CEREALS & GRANOLA
(V)

PLAIN & FRUIT YOGURTS
(V)

FRESH START

24

GREEK YOGURT PARFAIT STATION
house made granola, seasonal fruit, honey (V)

HARD-BOILED EGGS
(V)

HEARTY GRAIN BOWL
farro, quinoa, spinach, blueberries,
maple drizzle (VN)

AVOCADO TOAST
toasted sourdough, avocado spread, ricotta,
cherry tomato, arugula (V)
*can be made vegan

SUNRISE

26

ASSORTED PASTRIES
muffins, croissants, danishes, bagels (V)

SCRAMBLED EGGS

HOUSE MADE BISCUITS
peppercorn sage gravy

CRISPY APPLEWOOD SMOKED BACON
(GF)

CHICKEN APPLE SAUSAGE
(GF)

COUNTRY POTATOES
(V)

FRESH FRUIT
(VN | GF)

SIERRA

28

ASSORTED PASTRIES
muffins, croissants, danishes, bagels (V)

FRENCH TOAST
maple syrup, butter (V)

SCRAMBLED EGGS
fresh herbs, cheddar cheese, peppers, onions,
scallions (V)

CRISPY APPLEWOOD SMOKED BACON
(GF)

CHICKEN APPLE SAUSAGE
(GF)

COUNTRY POTATOES
(V)

FRESH FRUIT
(VN | GF)

ASSORTED CEREALS & GRANOLA
(V)

Farewell Breakfast Additions

8:30am - 10:30am

Includes coffee, selection of hot teas, and juices

Small Serves 20 | Large Serves 50

MANGO BERRY SALAD

140 | 350

seasonal berries, fresh mint,
passion fruit lime dressing (VN | GF)

OMELET ACTION STATION

320 | 800

bacon, ham, cheddar cheese, mushrooms,
tomatoes, peppers, onions, spinach (GF)

AVOCADO TOAST PLATTER

180 | 450

toasted sourdough, avocado spread, ricotta,
cherry tomato, arugula (V)

**can be made vegan*

SEASONAL QUICHE

120 | 300

**vegetarian quiche available upon request*

GRAVLAX PLATTER

200 | 500

smoked salmon, capers, shallots,
herbed cream cheese, mini bagels
**can be gluten free*

GRAIN BOWL WITH SHAKSHUA

140 | 350

quinoa, oat groats, spiced tomato sauce,
eggs, feta, scallions (V | GF)

HOUSE MADE CINNAMON ROLLS

120 | 300 (V)

CRISP BACON & SCRAMBLED EGGS

160 | 400

MIMOSA BAR

50

orange, cranberry, pineapple,
grapefruit juice
serves 6 people

BLOODY MARY STATION

250

celery, horseradish, pickled
vegetables, olives, hot sauce, limes
serves 20 people

IRISH COFFEE

160

baileys, whiskey,
whipped cream
serves 10 people

Prices do not reflect a 22% service charge and current sales tax

V vegetarian | VN vegan | GF gluten free

No-Host Wedding Breakfast

8:30am - 10:30am

Includes coffee, selection of hot teas, and juices

Adults 18 | Children 9

Guests Pay Individually

SCRAMBLED EGGS

(V)

CHICKEN APPLE SAUSAGE

(GF)

APPLEWOOD SMOKED BACON

(GF)

COUNTRY POTATOES

(VN)

YOGURT

(V|GF)

ASSORTED CEREALS & GRANOLA

(V)

FRESH FRUIT

(VN|GF)

Group Bridal Platter Options

Delivered No Earlier Than 10am

Choose 3 options for the whole group, a minimum of 10 people.

27 | Person

FRESH BERRY PARFAIT

house-made granola, fruit, greek yogurt,
honey drizzle (V)

FOCACCIA BREAKFAST SLIDERS

fried egg, applewood smoked bacon, arugula,
roasted garlic aioli, gouda, tomato chutney

BREAKFAST BURRITOS

bacon, scrambled eggs, roasted corn,
pico de gallo, roja, cotija cheese, green onion,
parsley

GRAVLAX PLATTER

smoked salmon, capers, shallots,
herbed cream cheese, mini bagels

KOREAN CHICKEN SLIDERS

grilled chicken thigh, kimchi,
honey gochujang aioli, hawaiian sweet roll

AVOCADO TOAST

toasted sourdough, avocado spread,
herbed ricotta, cherry tomato, arugula (V)
*can be made vegan

MIMOSA BAR

50

orange, cranberry, pineapple, grapefruit juice
serves 6 people

CHAIR MASSAGE STATION

210/HOUR

must be booked 30 days in advance
set up in your bridal party ready space
max 2 hours | plus additional 18% service fee

Platters & Boards

Small Serves 10 | Large Serves 25

SEASONAL VEGETABLE PLATTER

60 | 125

vegetables, beet hummus, chipotle ranch (V)

FRESH FRUIT TRAY

60 | 125

(VN|GF)

MEDITERRANEAN PLATTER

100 | 250

grilled asparagus, charred artichoke hearts, cauliflower, bell peppers, roasted red pepper hummus, whipped feta, toasted pita points (V)

CALIFORNIA CHEESE BOARD

160 | 350

selection of cheeses, berries, red onion marmalade, honey, artisan crackers (V)

CHARCUTERIE BOARD

140 | 325

chef's selection of sliced cured meats, gerkin, crostinis, pickled golden raisin mostarda

Grazing Tables

For a Sophisticated and Abundant Appetizer Display

Select three options from the list above for \$1,500 per 4-foot section, with a maximum length of 16 feet.



Prices do not reflect a 22% service charge and current sales tax
V vegetarian | VN vegan | GF gluten free

Passed Hors D'Oeuvres

choose up to three

1 Hour | 22 Per Person

1.5 Hour | 24 Per Person

6 | per additional appetizer per person - max 2 additional

COLD

GOAT CHEESE STUFFED STRAWBERRY

blueberry-lavender goat cheese, toasted pistachio,
dried mint, strawberry gastrique (V|GF)

TEQUILA INFUSED SCALLOP CEVICHE

chili oil, micro cilantro, brined radish (GF)
**wild mushroom ceviche substitution available*

SMOKED FILET OF BEEF PHYLLO CUPS

shaved smoked beef, horseradish chive
cream, arugula, shallots, fried capers

SHOYU AHI TUNA SPOON

wakame, macadamia nuts, sesame oil,
scallion, red onion (GF)

WILD MUSHROOM BRUSHCETTA

prosciutto, goat cheese, chives, fig jam,
french baguette
**available without prosciutto*

FRENCH ONION TART

cognac caramelized onions,
gruyere cheese, chives (V)
**can be made GF*

MEDITERRANEAN TART

red pepper hummus, olive tapenade,
cucumber cup (VN|GF)

SPINACH PUFF

creamed spinach, fried artichoke, feta,
puff pastry cup (V)

HOT

STUFFED MUSHROOMS

arborio kale stuffing, pistachio panko bread crumb
(VN)

TUSCAN ROLL

prosciutto, herb pesto, whipped feta,
puff pastry
**available without prosciutto*

ELK MEATBALLS

bourbon barbeque sauce

VEGAN SAMOSAS

agave cashew sauce (VN|GF)

MINI CRAB CAKES

poblano aioli, pickled peppers, cilantro

ARANCINI WITH TRUFFLE AIOLI

risotto, pecorino romano, fresh herbs (V)

CHIPOTLE BBQ PULLED PORK CROSTINI

poppy seed dressing, micro slaw,
pretzel crostini
**pulled jackfruit substitution available*

COCONUT ALMOND PRAWNS

ginger passion fruit dipping sauce (GF)

Welcome BBQ Buffet

Includes soda, lemonade, water, assorted hot tea and coffee station

Not available for wedding receptions

Priced per person, minimum of 50 adults

SOUTHERN STYLE

38

GRILLED-TO-ORDER

BLACK ANGUS HAMBURGERS

choice of brioche or pretzel bun

**portobello burgers available upon request*

GRILLED CHICKEN

carolina BBQ sauce (GF)

PULLED PORK

poppy seed slaw

SMOKED GOUDA MAC 'N CHEESE

ritz crumble (V)

APPLE & WALNUT SALAD

romaine lettuce, shaved red onion, green apple, walnut, blue cheese, champagne vinaigrette (V|GF)

GRILLED SWEET CORN

garlic chive butter (V)

CORNBREAD

charred corn bits, whipped honey butter (V)

TOPPINGS

cheese, caramelized onion, sautéed mushroom

MEXI-CALI BBQ

40

GRILLED FLANK STEAK

honey chipotle sauce (GF)

GRILLED LIME CHICKEN

(GF)

GUAJILLO CALIFLOWER

(VN | GF)

SPANISH KALE SALAD

crispy tortilla strips, black beans, pickled red onion, cherry tomato, cotija, avocado vinaigrette (V|GF)

SPANISH RICE

(VN|GF)

REFRIED BORACHA BEANS

(GF)

CORN & FLOUR TORTILLAS

(V)

CHIPS

(VN)

CONDIMENTS

salsa roja, guacamole, pico de gallo, sautéed onion, sautéed pepper, sour cream, shredded cheese (V)

Dinner & Bar Packages

Priced per person, minimum of 50 adults

DOGWOOD BUFFET

155

UNLIMITED PREMIUM LEVEL I BAR

1 PLATTER/BOARD

2 PASSED HORS D'OEUVRES

CHOICE OF BUFFET

S'MORES BAR

PLATED CAKE SERVICE

LUPINE

165

UNLIMITED PREMIUM LEVEL I BAR

1 PLATTER/BOARD

2 PASSED HORS D'OEUVRES

CHOICE OF SALAD AND 3 PLATED ENTRÉES

2 OPTION SWEET TREAT BAR

PLATED CAKE SERVICE

LATE NIGHT CHIPS, DIP, AVOCADO CREMA

KOLANA FAMILY-STYLE

175

UNLIMITED PREMIUM LEVEL II BAR

CHAMPAGNE TOAST

3 PASSED HORS D'OEUVRES

CHOICE OF FAMILY STYLE SIDES & ENTRÉES

3 OPTION SWEET TREAT BAR

PLATED CAKE SERVICE

1 TATOR TOT BAR

YOSEMITE

195

UNLIMITED PREMIUM LEVEL II BAR

CHAMPAGNE TOAST

4 PASSED HORS D'OEUVRES

CHOICE OF SALAD & 4 PLATED ENTRÉES

4 OPTION SWEET TREAT BAR

PLATED CAKE SERVICE

1 TATOR TOT BAR

LATE NIGHT CHIPS, DIP, AVOCADO CREMA

Reception Buffets

Includes soda, lemonade, water, assorted hot tea and coffee station.

Priced per person, minimum of 50 adults

CALIFORNIA BBQ

46

SMOKED TRI-TIP

chimichurri (GF)

GRILLED SEASONAL MARKET FISH

pico de gallo (GF)

LEMON HERB ROASTED CHICKEN

(GF)

KALE SALAD

cherry tomato, shaved parmesan,
toasted pine nut, red wine vinaigrette (GF)

ORECCHIETTE PASTA SALAD

charred grape tomato, grilled broccoli, feta,
olive oil, white balsamic vinegar (V)

GRILLED SEASONAL VEGETABLES

(GF)

ROASTED RED POTATOES

(VN)

SOURDOUGH BAGUETTE

herb butter (V)

BISTRO BUFFET

58

NEW YORK STRIP

cabernet demi-glace (GF)

ROASTED FREE RANGE CHICKEN

lemon thyme demi-glace (GF)

KING SALMON

valencia orange beurre blanc (GF)

HERBED MASHED YUKON GOLD POTATO

(V | GF)

GREEN BEANS

mushrooms, garlic (VN | GF)

SCARLET KALE SALAD

tarragon, fennel, herbs, parmesan,
meyer lemon dressing (V | GF)

DINNER ROLLS

herb butter (V)

KOREAN BBQ

54

BEEF SHORT RIB

smoked paprika maple tamari soy sauce (GF)

PORK BULGOGI

(GF)

SPICY SHRIMP

spicy garlic honey sauce (GF)

VEGETARIAN STIR FRY

soy-ginger marinated tofu, celery, carrot,
red onion, bell pepper (VN)

**can be made GF*

CUCUMBER SALAD

green onion, sesame seed,
spicy soy vinaigrette (VN)

BASMATI GINGER RICE

(VN | GF)

Build Your Own Buffet Dinners

Includes soda, lemonade, assorted hot teas and coffee.

54 | Person

BREAD

choose one

SOURDOUGH BAGUETTE

herb butter (V)

CORNBREAD

charred corn bits (V)

DINNER ROLLS

herb butter (V)

SALADS

served buffet style | choose one

SEASONAL BERRY SALAD

mixed greens, berries, feta, toasted almonds,
roasted garlic vinaigrette (V | GF)

APPLE & WALNUT SALAD

romaine lettuce, shaved red onion, green apple,
walnut, blue cheese, champagne vinaigrette (V | GF)

BABY KALE SALAD

cherry tomatoes, shaved parmesan,
toasted pine nuts, red wine vinaigrette (V | GF)

ENTRÉES

choose three

GRILLED FLANK STEAK

honey-chipotle sauce (GF)

LEMON HERBED ROASTED CHICKEN

(GF)

GRILLED SEASONAL MARKET FISH

ginger lime sauce (GF)

RATATOUILLE

creamy goat cheese polenta, zucchini,
yellow squash, eggplant, red pepper
(GF) (V)

*Can be made vegan

VEGETABLE CURRY

vegetable korma, basmati rice, cauliflower,
zucchini, squash, chickpea, bell pepper
(VN | GF)

TRI-TIP

chimmichurri
(GF)

ACCOMPANIMENTS

choose two

*each additional accompaniment is
8 per person*

BASMATI RICE

(VN | GF)

ROASTED RED POTATOES

(VN | GF)

ROASTED GARLIC MASHED POTATO

(V)

FRESH GRILLED SEASONAL VEGETABLES

(VN | GF)

GRILLED SWEET CORN

garlic chive butter (V | GF)

SMOKED GOUDA MAC 'N' CHEESE

ritz crumble (V)

Family-Style Dinners

Items will be served on large platters to be passed at the table.
Includes sodas, lemonade, assorted hot teas and coffee. Served with bread. Max 100 People

60 | Person

SALADS

choose one | served individually

BABY KALE

maple glazed pecans, granny smith apples,
blue cheese, honey mustard vinaigrette (V|GF)

ARUGULA

orange supremes, beets, goat cheese,
toasted pepita seeds, citrus vinaigrette (V|GF)

CAPRESE SALAD

mozzarella, heirloom tomato, basil pesto,
balsamic reduction (V|GF)

SEASONAL BERRY

mixed greens, berries, feta, toasted almonds,
roasted garlic vinaigrette (V|GF)

ENTRÉES

choose three

SUN-DRIED TOMATO & ASPARAGUS ARANCINI

sofrito (V)

PAN-SEARED SALMON

coriander fennel beurre blanc (GF)

HERBED CHICKEN BREAST

garlic herb butter (GF)

BEEF SHORT RIBS

merlot demi glace (GF)

NEW YORK STRIP

cabernet demi glace (GF)

ACCOMPANIMENTS

choose two

SAUTEED GREEN BEANS (VN|GF)

GRILLED ASPARAGUS (VN|GF)

CHARRED BROCCOLINI (VN|GF)

ROASTED FINGERLING POTATOES (VN|GF)

WILD RICE PILAF (VN|GF)

GARLIC MASHED POTATOES (V|GF)

Plated Dinners

Includes sodas, lemonade, assorted hot tea and coffee station, herbed butter and bread.

Priced per Person, Max 100 People

SALADS

CAPRESE SALAD

mozzarella, heirloom tomato, basil pesto, balsamic reduction (V | GF)

SEASONAL BERRY

mixed greens, berries, feta, toasted almonds, roasted garlic vinaigrette (V | GF)

SPINACH

maple glazed pecans, granny smith apples, goat cheese, honey mustard vinaigrette (V | GF)

LITTLE GEM

shoestring carrot, cucumber, cherry tomato, goat cheese, champagne vinaigrette (V | GF)

VEGETARIAN

VEGETABLE CURRY

40

vegetable korma, basmati rice, cauliflower, zucchini, squash, chickpea, bell pepper (VN | GF)

BUTTERNUT SQUASH RISOTTO

42

butternut squash purée, mascarpone, parmesan

SUN-DRIED TOMATO & ASPARAGUS ARANCINI

44

sautéed spinach, wild mushroom, toasted pine nut, sofrito sauce, shaved manchego (V)

RATATOUILLE

42

creamy goat cheese polenta, zucchini, yellow squash, eggplant, red pepper (V | GF)
*can be made vegan

FISH

MARKET FISH

market price

cilantro wild rice, bok choy, chilis, charred scallions, ginger lime sauce (GF)

GRILLED ATLANTIC SALMON

46

roasted fingerling potatoes, grilled asparagus, garlic-chive beurre blanc

PAN-SEARED SEA BASS

58

pearled couscous, sautéed shiitakes, green beans, chermoula (GF)

BEEF

NEW YORK STRIP

56

horseradish mashed potatoes, grilled asparagus, herb infused demi glace (GF)

TRI-TIP

52

roasted fingerlings, sautéed mushrooms, haricot vert, chimichurri (GF)

RIBEYE

65

pomme purée, broccolini, au poivre sauce (GF)

*Additional beef selections available at market price.
Please ask coordinator for details.*

CHILDREN

CHICKEN TENDERS

22

mac & cheese, sautéed vegetables

Age 3-12 can order children's portion of an adult entrée at a 50% discount.

POULTRY

CORNISH GAME HEN

52

cauliflower purée, sautéed kale, herbed white wine demi-glace (GF)

ROASTED SWEET TEA CHICKEN

50

black eyed pea cassoulet, hardy greens, apple cider glaze (GF)

HERBED CHICKEN BREAST

48

mashed potatoes, broccolini, garlic herbed butter (GF)

Sweet Treat Platter Add-Ons

Available for Welcome BBQs and Receptions

Serves 20 | Serves 50

FRESH BAKED CHOCOLATE CHIP COOKIES

60 | 150

(V)

CHOCOLATE COVERED STRAWBERRIES

170 | 425

(VN|GF)

FRESH BAKED TRIPLE CHOCOLATE BROWNIES

60 | 150

(V)

ASSORTED MACAROONS

180 | 450

(V)

BAVARIAN CREAM STUFFED CHURROS

95 | 235

(V)

S'MORES

80 | 200

(VN|GF)

not available for poolside events

Late Night Snacks

Served at 10pm in the Tavern

each item is designed to serve 20 people

MACARONI & CHEESE (V)	180
SPINACH DIP & CHIPS (V)	200
TATOR TOT & TOPPINGS BAR bacon bits, cheese, sour cream jalapenos, green onion, ketchup, ranch	240
CHICKEN TENDERS dipping sauces	280
QUESADILLAS salsa roja (V)	160
WALKING NACHO BAR pico de gallo, guacamole, nacho cheese, sour cream, red onion (V)	240
RAMEN CUPS instant satisfaction	240

Wine List

Price is shown per bottle. Pricing is subject to current wine list selections.

For those wishing to provide their own wine, there is a 20 dollar per bottle corkage fee.

Wine may also be selected from the Tavern menu, a 20 percent discount will be applied.

SPARKLING

ZARDETTO PROSECCO | 32

Brut, Conegliano, Italy

MAS FI CAVA | 28

Brut, Cava, Spain

FRANCOIS MONTAND SPARKLING ROSÉ | 40

Brut Rosé, France

WHITE

SEAN MINOR 4BEARS

CHARDONNAY | 30

Central Coast, California

PALI CHARDONNAY | 43

California

SEAN MINOR 4BEARS

SAUVIGNON BLANC | 30

Paso Robles, California

ANCIENT PEAKS

SAUVIGNON BLANC | 44

Paso Robles, California

ONE STONE ROSE | 32

Paso Robles, California

RED

SEAN MINOR 4BEARS

PINOT NOIR | 30

Central Coast, California

CLAIBORNE & CHURCHILL

PINOT NOIR | 38

Edna Valley, California

ANCIENT PEAKS

CABERNET SAUVIGNON | 44

Paso Robles, California

SEAN MINOR 4BEARS

CABERNET SAUVIGNON | 30

Paso Robles, California

ONE STONE

CABERNET SAUVIGNON | 34

Paso Robles, California

Beer List

All alcohol selections are due 6 weeks before the event date.

Priced per keg or case; one case includes 24 bottles.

<i>KEG</i>	<i>CASE</i>	<i>BOTTLE</i>
450 Coors Light Budweiser Bud Light	84 Coors Light Budweiser Bud Light	5 Coors Light Budweiser Bud Light Non-Alcoholic Beer*
650 Blue Moon Wheat Lost Coast Great White Wheat Modelo Especial Anderson Valley Boont Amber Sierra Nevada Pale Ale Dust Bowl Peace Love Hazy IPA Stone IPA Racer 5 IPA Lagunitas IPA Firestone Walker 805 Blonde Ale	120 Blue Moon Wheat Lost Coast Great White Wheat Lagunitas IPA Stone IPA Racer 5 IPA Dust Bowl Peace Love Hazy IPA Sierra Nevada Pale Ale Anderson Valley Boont Amber Firestone Walker 805 Blonde Ale Modelo Especial	6 Stella Artois Indigeny Hard Apple Cider Indigeny Blackberry Cider White Claw Seltzer

Prices do not reflect a 22% service charge and current sales tax

Does not include \$150 bar set-up fee and \$50 per hour bartender fee, waived for Unlimited Bar Packages.

Beer Selections Based on Availability | *Ask Coordinator for Current Selection

Bar Packages

All alcohol selections are due 6 weeks before the event date.

Spirit List

	<i>HOUSE</i>	<i>PREMIUM</i>	<i>SUPER PREMIUM</i>
<i>WHISKEY</i>	Jim Beam	Crown Royal Maker's Mark Jameson	Knob Creek Bulleit
<i>SCOTCH</i>	Dewar's	Johnny Walker Black	Balvenie 12 yr Glenfiddich 12 yr
<i>GIN</i>	Gordon's	Tanqueray	Bombay Sapphire Bombay Dry
<i>VODKA</i>	Smirnoff	Ketel One Absolut	Belvedere Grey Goose
<i>RUM</i>	Bacardi Silver	Captain Morgan Malibu	Captain Morgan Private Stock
<i>BRANDY</i>	Paul Masson VS	Courvoisier	Hennessey
<i>TEQUILA</i>	Cimarron	Sauza Hornitos Cazadores	Patron Silver Herradura
<i>LIQUEURS</i>	Kahlua Peach Schnapps	Baileys	Grand Marnier Amaretto Disaronno

Consumption Based Bar

price does not include 150 bar setup fee or 50 per hour bartender fee
priced per drink

HOUSE | 13

PREMIUM | 15

SUPER PREMIUM | 18

Prices do not reflect a 22% service charge and current sales tax

Exact Liquor Subject to Change.

Beer and Wine Package

priced per person for up to 4 Hours | additional Hour \$15 per person | max 6 hours
bar set up fee and bartender hourly fee waived

LEVEL I | 45

select (2) wine options for the bar
and table
select (2) kegs options

LEVEL II | 50

includes level I tier
champagne toast

Full Bar Packages

Specialty Cocktails Priced Separately - please ask coordinator for details

priced per person for up to 6 hours
bar set up fee and bartender hourly fee waived
corkage fee waived for outside wine and champagne

LEVEL I | 75

select (4) wine options for the bar
select (2) wine options for the table
select (2) kegs options
unlimited premium bar
(No Shots)

LEVEL II | 80

includes level I tier
champagne toast

Specialty Cocktails

Specialty cocktails are designed specifically for speed, consistency, ideal for high-volume service
Each is 2 ingredients (plus garnish), and easy to explain to guests to expedite service

Batch Cocktails

Priced based on 40 drinks | Priced Per Batch | Preorder Required
price does not include 50 per hour bartender fee

MARGARITA | 480

tequila, lime,
orange liqueur

ROSÉ SANGRIA | 440

rosé, brandy, citrus

MOJITO | 560

rum, simple syrup,
garnished with mint
*available with seasonal fruit

SPIKED LEMONADE | 400

vodka, house-made lemonade,
garnished with edible flowers

OLD FASHIONED | 600

bourbon, bitters, cherry,
garnished with orange

Prices do not reflect a 22% service charge and current sales tax
Does not include \$150 bar set-up fee and \$50 per hour bartender fee, waived for Unlimited Bar Packages.

Beer Selections Based on Availability | *Ask Coordinator for Current Selection

On-Site Event Coordinator Roles

Your facility fee will come with an event coordinator to help keep track of your food/beverage, timeline and details.

Before Wedding

- Create an estimated invoice based on your food and beverage selections
- Keep you on track during deposit and timeline schedules
- Answering questions on ceremony, decorations, food, lodging, etc
- Setting up mock layout and assisting with layout suggestions
- Scheduling time to finalize the timeline before arrival
- Connect with outside vendors for load in/load out coordination

Day Before Wedding

- Meet and pick up all decor
- Coordinate the distribution of welcome bags or itineraries
- Setup the tables and room layout according to the mock layout
- Rehearsal run-through with the entire bridal party
- Rehearsal dinner coordination

Day Of Wedding

- Assist with the final placements of decor that were pre-discussed before arrival
- Pick up the bridal party for the ceremony, line up, and send everyone down the aisle
- Make sure reception is ready for the event by being the liaison with all vendors
- Food and beverages are prepared & served according to the timeline
- Gather all decor items

Outside planners, photographers, and stylists should keep you on schedule for most of the day prior to the ceremony. Your DJ/MC should be in charge of Toasts, Speeches, Announcements, etc.

Day After

- Meet with you to finalize the invoice

Common Requests our Team Does Not Manage

- Excessive decor installations. Please discuss décor ideas with your coordinator to understand what is considered excessive.
- Movement of decorations/florals from ceremony to reception. We do not move ceremony decorations due to the distance, timing, and logistics involved.
- Packaging of your décor. Your décor will be organized and waiting for you the day after your wedding but will not be boxed up.
- Floral arrangements and displays
- Organization of escort/meal cards. Our team will place your escort/meal cards but they will need to be organized alphabetically or by table, depending on how you choose to have them displayed.