



2024 Private Functions



Innkeepers: Alison & George Tocci

Executive Chef: Stephen Barck

Director of Sales: Amanda Davidson ~ amandadavidson@bullrunrestaurant.com

Thank you for considering The Bull Run for your special occasion. It is our goal to make planning as easy as possible. Please review the following information and let us know if you have any questions. We are here to help!

- The Bull Run Team

Booking Your Function

- The first step is securing the room, date and time. We will work with you to determine the best room for your estimated guest count and date preference. If you have not inquired, please complete our inquiry form [here](#) and we will check availability. (Your menu and final headcount are not needed at time of booking.)
- Food and beverage purchase is required for all functions. Outside catering is prohibited.
- When you are ready to move forward, let us know and we will email you a contract. The contract may be signed electronically and your non-refundable deposit (the amount of the room fee) may be paid through our online portal. **A BOOKING IS NOT CONFIRMED UNTIL A SIGNED CONTRACT & DEPOSIT ARE RECEIVED.**
- Final details (as outlined on the last page) will be due **TWO WEEKS PRIOR** to your event.
- Once we receive your details, you will receive your Banquet Event Order to confirm all details are correct. We ask that you sign this to finalize your event.

Choosing Your Menu

- **BUFFETS**- do not require guests to pre-select choices. Seating assignments are not required for buffets.
- **PLATED MEALS** guests RSVP with their entree choice in advance. They will choose from the 2 entrees you select, plus vegan vegetable ravioli as an automatic 3rd choice. Place cards are required and should include the guests name, meal selection and table assignment. Assigned tables are required for plated meals for more than 20 guests. A breakdown by table (i.e. Table 1- 3 prime rib, 2 chicken, 1 ravioli) is required with final details.
- **FOOD ALLERGIES & DIETARY NEEDS**- In some cases your menu may already meet your guests needs as many items are gluten-free, nut-free and/or dairy-free. If accommodations are needed, your guests will be served a plated variation of your menu. Vegan and vegetarian guests will be served vegan vegetable ravioli.
- **KIDS**- guests under 12 may eat from any buffet (½ price) or you may order kids meals. (page 8)

Decorating & Personalizing

- All room rentals include your choice of tablecloth and napkin color for your linens.
- You may arrive UP TO 1 hour prior to the booked time to add personal touches. (Please no confetti!)
- Please provide Command Strips for anything that needs to be attached to the wall.
- We ask that you remove all personal decorations at the end of your event. We can discard trash for you.
- We will provide a gift/display table and cake/dessert table however if you would like additional tables for games, displays, etc. please let us know when you submit your final details and we will have them ready for you.

Costs

- Room Rental Fee (due at time of contract)
- Food & Beverage
- Add-ons (such as a custom cake, open bar, etc.)
- 7% tax, 20% service fee & 8% admin fee will be added to all food and beverage.
- Final balance may be paid in advance through our online portal or at time of service.
- We accept cash, checks and all major credit cards.

Contact: Amanda Davidson ~ amandadavidson@bullrunrestaurant.com

Function Rooms

Function room rentals include:

- 3 hours for your party plus 1 hour prior to decorate & add personal touches
- Private in-room bar with bartender
- Full service staff
- Choice of tablecloth & napkin color
- Guest tables and chairs, along with any additional tables needed for gifts, displays, cakes, etc.
- Access to sound system for your playlist (bluetooth or headphone jack required)
- Room set-up & trash removal



Garden Room \$200

Seats up to 30 guests.
Includes round table
Use REAR ENTRANCE

Patio & Garden Room \$300

Patio seats up to 50 guests,
Lawn seats an additional 50 guests
Includes round & rectangle tables
Use REAR ENTRANCE

Studio Room \$200

Seats up to 56 guests.
Includes rectangle tables
Use REAR ENTRANCE



Sawtelle Room \$300

Seats up to 250 guests.
Includes round tables
USE REAR ENTRANCE unless
handicap accessibility is needed

Ball Room* \$200

Seats up to 56 guests.
Includes rectangle tables
REQUIRES CLIMBING STAIRS
USE FRONT ENTRANCE
*Availability is limited, inquire

Tap Room & Dining Room*

Tap Room seats up to 50 guests
Dining Room seats up to 50 guests
Includes round tables
*Availability is limited, inquire.
\$200 each, \$350 combined

Rooms include tables & chair styles listed/pictured.

Microphone or projector and screen may be added for a fee of \$25.

Additional time may be added for a fee of \$50 per hour, plus an additional 5% service on food and beverage for each additional hour, if available.

For a private room for groups of 12 or less, please call 978-425-4311 for private dining.

Breakfast & Brunch Menus

Breakfast & Brunch menus are available until 1 pm.

All breakfast menus include coffee and juice

Plated Breakfast \$25 pp

Fresh Fruit Platter (for each table)

Assortment of Muffins & Scones (for each table)

Plated Meal of Scrambled Eggs, French Toast, Home Fries & Bacon



Brunch Buffet \$27 pp

Choose 1 (add an additional for \$3 pp)

Fresh Carved Fruit- fresh cut seasonal melon adorned with mixed berries

Muffins and Scones- baked fresh daily, seasonal flavors

Mixed Green Salad- Little Leaf Farms greens, cherry tomatoes, carrots, cucumbers, homemade balsamic vinaigrette

Classic Caesar Salad- romaine lettuce, EVOO croutons, shaved parmesan, homemade caesar dressing

Strawberry Goat Cheese Salad- mixed greens, fresh strawberries, goat cheese, candied pecans, citrus vinaigrette

Tomato Caprese Salad- homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO & aged balsamic

Choose 2 (add an additional for \$6 pp)

Tasty Bull Quiche- Choice of: bacon, cheese & onion /cheddar & broccoli / mixed vegetable & goat cheese

Brioche French Toast- brioche bread, cinnamon batter & pure maple syrup

Country Hash Scramble- farm fresh eggs scrambled with onions, potatoes, sun-dried tomatoes, feta

Simply Scrambled- farm fresh eggs scrambled with whole butter

Eggs Benedict- farm fresh poached eggs, toasted English muffins, hickory smoked ham, hollandaise sauce (+\$2pp)

Petite Finger Sandwiches- assortment of cranberry turkey, Albacore tuna, ham and cheese, chicken salad

Chicken Piccata- chicken, white wine, lemon, capers, shallots, butter, herbs (add pasta +\$1pp)

Ole' Fashion Lasagna- Chef's signature recipe with spinach, vegetables and local whole milk ricotta (add beef +\$2 pp)

Baked Macaroni & Cheese- extra creamy cheddar pasta with toasted crumb topping

Shaved Prime Rib- our famous prime rib shaved thin and served in au jus (+\$2 pp)

Choose 2 (add an additional for \$3 pp)

Double Smoked Bacon

Country Pork Sausage

Buttered Pasta

Home Fried Potatoes

Rosemary Potatoes

Seasonal Vegetable Medley

Lunch Menus

Lunch menus are available from 11 am-2 pm.

All lunch menus include coffee and a cookie & brownie tray for dessert.

Hot Lunch Buffet \$28 pp

Choose 1 (add an additional for \$3 pp)

Mixed Green Salad- Little Leaf Farms greens, cherry tomatoes, carrots, cucumbers, homemade balsamic vinaigrette

Classic Caesar Salad- romaine lettuce, EVOO croutons, shaved parmesan, homemade caesar dressing

Choose 2 (add an additional for \$6 pp)

Baked New England Haddock- local haddock, house seasoned breadcrumbs, lemon butter

Baked Atlantic Salmon- sustainable farm raised salmon, lemon beurre blanc, tomatoes & capers

Chicken Piccata- tender chunks of chicken, white wine, lemon, capers, shallots, butter, herbs (add pasta +\$1pp)

Chicken & Broccoli Alfredo- tender chunks of chicken, broccoli florets, creamy parmesan alfredo (add pasta +\$1pp)

Rustic Sausage & Pepper Pasta- sweet italian sausage, sauteed assortment of peppers & marinara over mini penne

Shaved Prime Rib- our famous prime rib shaved thin and served in au jus (add \$2 pp)

Ole' Fashion Lasagna- Chef's signature recipe with spinach, vegetables and local whole milk ricotta (add beef +\$2 pp)

Baked Macaroni & Cheese- extra creamy cheddar pasta with toasted crumb topping

Choose 2 (add an additional for \$3 pp)

Seasonal Vegetable Medley

Country-Style Mashed Potatoes

Herbed Rice Pilaf

Oven Roasted Potatoes

Glazed Carrots

Zucchini & Summer Squash Parmesan



Cold Deli Buffet \$25 pp

Assortment of Sliced Deli Meats & Cheeses (ham, turkey, roast beef, cheddar, provolone, etc.)

Grilled Vegetables

Lettuce, Tomatoes, Onions, Pickles & Condiments

Fresh Locally Baked Breads, Wraps & Rolls

Choose 2 (add an additional for \$3 pp)

Classic Caesar Salad- romaine lettuce, EVOO croutons, shaved parmesan, homemade caesar dressing

Mixed Green Salad- Little Leaf Farms greens, cherry tomatoes, carrots, cucumbers, homemade balsamic vinaigrette

Red Bliss Potato Salad- red potatoes, celery, onions, mustard & mayo

Mediterranean Pasta Salad- orecchiette pasta, feta, olives, vegetables, white balsamic



Pasta Buffet \$25 pp

Crusty Garlic Bread

Mixed Green Salad- Little Leaf Farms greens, cherry tomatoes, carrots, cucumbers, homemade balsamic vinaigrette

Tomato Braised Ground Beef Ragù- ground sirloin simmered with roasted garlic, onions and Roma tomatoes

Chicken & Broccoli Alfredo- tender chunks of chicken, broccoli florets, creamy parmesan alfredo

Linguini & Penne Pastas

Hors D'oeuvres

Stationery Hors d'oeuvres

Domestic Cheese & Fruit Display \$5 pp – display of classics such as gouda, cheddar, swiss, brie, blue & goat cheese, artfully arranged with mixed berries and accompanied by fancy crackers

Classic Vegetable Crudité \$3 pp – display of crudités vegetables with ranch dressing and hummus

Carved Fruit Tray \$4 pp – selection of melons & fruit elegantly displayed with fresh mixed berries

Antipasti Display \$7 pp – display including items such as: marinated artichoke, feta, pepperoni, mixed olives, grilled vegetables, basil tomatoes, homemade mozzarella, hummus & pitas

Cocktail Calzone \$5 pp – array of freshly baked calzones carved into bite size portions ~ flavors include: meat lovers, homemade mozzarella caprese & vegetable provolone

Shrimp Cocktail (75 piece minimum) medium \$2.50 each / jumbo \$3.50 each – fresh chilled shrimp cocktail served over crushed ice, accouterments' include: fresh lemon wedges, traditional cocktail sauce

Passed Hors D'oeuvres

\$2.50 per piece. 3 dozen minimum per item

Tomato Bruschetta

Mini Spring Rolls

Pork Dumplings

Seasonal Arancini

Wild Mushroom & Leek Toast

Stuffed Mushrooms

BLT Mini

Sweet Melon & Prosciutto

Asian Chicken Satay

Spanakopita

BBQ Pulled Pork Mini

Prime Rib Crostini

Stuffed Dried Apricots

Pizzetti

Crab Cakes

Fried Ravioli

Cocktail Party Packages

Casual Cocktail Party \$25 pp

May be combined with a dinner menu or served between 11 am–4 pm in place of a meal

Stationary Hors d'oeuvres: Artisan Cheese Tray with Crackers & BR Cheese Dip, Vegetable Crudite' with Dip & Mediterranean Antipasti

Passed Hors d'oeuvres (Choose 3)



Platinum Cocktail Party \$40 pp

May take the place of a meal

Stationary Hors d'oeuvres: Artisan Cheese Tray with Crackers & BR Cheese Dip, Vegetable Crudite with Dip, Mediterranean Antipasti, Cocktail Calzones

Passed Hors d'oeuvres (Choose 4)

Dessert Display– Specialty selection of desserts including truffles, petit fors, cookies, brownies and more!

Dinner Menus

Available all day

All dinner menus include warm dinner rolls with butter, dessert & coffee

Dinner Buffet \$35 pp

Starters (Choose 1) (add an additional for \$3 pp)

Mixed Green Salad- Little Leaf Farms greens, cherry tomatoes, carrots, cucumbers, homemade balsamic vinaigrette

Classic Caesar Salad- romaine lettuce, EVOO croutons, shaved parmesan, homemade caesar dressing

Baby Spinach Salad- crumbled bacon, red onion, dried cranberry, crumbled feta, red wine vinaigrette

New England Clam Chowder- fresh sea clams, onion, celery, thyme, potatoes, bacon & cream

Butternut Squash Bisque- squash, roasted apples, spiced crème fraîche, dried cranberries, pepitas

Tomato Caprese- homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO, aged balsamic

Strawberry Salad- mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette

Mains (Choose 2) (add an additional for \$8 pp)

Roasted Garlic Chicken- statler chicken, roasted garlic oil, herbs de Provence

Chicken Broccoli Alfredo- tender chunks of chicken, broccoli florets, creamy parmesan alfredo (add pasta +\$1 pp)

Chicken Piccata- tender chunks of chicken, white wine, lemon, capers, shallots, butter, herbs (add pasta +\$1 pp)

Italian Chicken Braciola- bacon wrapped chicken breast stuffed with spinach & goat cheese, Marsala wine jus

Baked New England Haddock- local haddock, house seasoned breadcrumbs, lemon butter

Baked Atlantic Salmon- sustainable farm raised salmon, lemon beurre blanc, tomatoes & capers

Bull Run Yankee Pot Roast-our timeless classic of slow roast beef round simmered in rich pan gravy

Beef Lasagna- simmered ground beef, herbed ricotta, tomato sauce, parmesan & mozzarella

Roasted NY Sirloin- rosemary roasted, sliced thin, cabernet wine reduction (add \$2 pp)

Braised Short Ribs- melt in your mouth tender, natural beef reduction, shallots, fresh thyme (+\$2 pp)

Vegan Vegetable Ravioli- egg-free vegetable ravioli, roasted tomato sauce, sautéed squash accent

Eggplant Lasagna- fried eggplant, herbed ricotta, tomato sauce, parmesan & mozzarella

Sides (Choose 2) (add an additional for \$3 pp)

Baked Macaroni and Cheese

Country-Style Mashed Potatoes

Rosemary Roasted Creamer Potatoes

Seasonal Vegetable Medley

Herbed Rice Pilaf

Zucchini & Summer Squash Parmesan

Glazed Carrots

Buttered Pasta

Roasted Asparagus

Dessert

See page 9

Plated Dinner \$42 pp (Guests pre-select on RSVP)

First Course (Choose 1) (add an additional for \$3 pp)

Mixed Green Salad- Little Leaf Farms greens, cherry tomatoes, carrots, cucumbers, homemade balsamic vinaigrette

Classic Caesar Salad- romaine lettuce, EVOO croutons, shaved parmesan, homemade caesar dressing

Tomato Caprese- homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO, aged balsamic

Strawberry Salad- mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette

Butternut Squash Bisque- squash, roasted apples, spiced crème fraîche, dried cranberries, pepitas

Lobster Bisque- our chef's signature recipe enhanced with chunks of fresh picked Maine lobster (add \$2 pp)

Entree Choices (Choose 2, plus Vegan Vegetable Ravioli) (add an additional for \$5 pp per additional choice)

Italian Chicken Braciolo- bacon wrapped non-GMO chicken breast stuffed with spinach & goat cheese, marsala wine jus

Stuffed Chicken Fontina- Murray's Farm chicken, fontina cheese, Fat Moon Farm mushrooms,

Cider Glazed Chicken- pan-roasted Niman Ranch chicken breast, brown sugar whiskey glaze

Braised Short Ribs- melt in your mouth tender, natural beef reduction, shallots, fresh thyme

Bull Run Yankee Pot Roast- slow roast beef round simmered in rich pan gravy

Grilled Flat Iron- charcoal grilled flat iron steak, chipotle bourbon glaze, grilled vidalia onions

Prime Rib of Beef - our infamous slow roasted prime rib of beef with au jus (add \$5 pp)

Filet Mignon (8 oz.) • grilled center cut filet, wild mushroom risotto, glazed carrots, red wine (add \$6 pp)

Baked Atlantic Salmon- sustainable farm raised salmon, lemon beurre blanc, tomatoes & capers

Baked New England Haddock- local haddock, house seasoned breadcrumbs, lemon butter

Swordfish Kebab- fresh Atlantic swordfish, variety of garden vegetables, lemon garlic butter

Bull Run Vegetable Lasagna- homemade spinach, basil & vegetable lasagna, marinara, broccolini, grated cheese

Side Dishes (choose 2 to pair with all entrees)

Baked Macaroni and Cheese

Duckfat Fingerling Potato

Zucchini & Squash Parmesan

Country Mashed Potatoes

Herbed Rice Pilaf

Garlic Spinach

Roasted Creamer Potatoes

Seasonal Vegetable Medley

Glazed Carrots

Dessert

See page 9



Kids Choices (ages 12 and under)- \$15 (or ½ price buffet), includes dessert

Available anytime

Chicken Fingers & Fries

Burger & Fries

Macaroni & Cheese

Pasta with Red Sauce or Butter

Vegetarian Plate

Dessert Choices

Dinner menus include 1 dessert choice. Add an additional option for \$5pp

Lunch menus include cookie & brownie tray. You may upgrade to your choice of dessert for an additional \$3pp

Add dessert to any other menu for \$7pp

May be served at tables or buffet-style

NY Style Cheesecake- homemade cheesecake, seasonal fruit topping

Fruit & Sorbet- seasonal fruit, berries & sorbet

Warm Apple Crisp- Macoun apples, brown sugar, cinnamon oat streusel, whipped cream

Homemade Tiramisu- espresso soaked lady finger cookies, mascarpone cheese, cocoa powder

Seasonal Fruit Cobbler- spiced seasonal fruits in natural syrup, crumble topping, whipped cream

Chocolate Trifle Celebration- dark chocolate mousse, brownie, chocolate sauce, chantilly cream, shaved chocolate

Strawberry Shortcake- homemade biscuits with fresh strawberries and whipped cream

Served Buffet-Style Only

Ice Cream Sundae Bar- pre-scooped vanilla bean ice cream with a buffet of toppings including: hot fudge, caramel, strawberries, sprinkles, whipped cream

Miniature Pastry Centerpiece- an elegant array of fine pastry confections such as petit fours, chocolate truffles, mousse cups, tea cakes, caramel bouche, cream puffs

Cupcake Display*- includes choice of 2 flavors freshly prepared by our pastry chef (see next page for flavors)

Gourmet Cookie & Brownie Tray- an array of freshly baked cookies & dutch cocoa brownies

Freshly Baked Pies*- choice of 2

Cream Pies: chocolate cream, coconut cream, banana cream, Boston cream,

Fruit Pies: apple, cherry, blueberry, strawberry rhubarb (summer only), dutch apple, pumpkin, pecan

*additional choices may be added for a fee.

Custom Cakes & Cupcakes on next page

Custom Cake & Cupcake Menu

Price includes choice of cake & icing flavor, decorative element, a message, cake slicing and plating. Cakes must be ordered a minimum of TWO weeks in advance. If you bring your own cake/dessert, a \$1.50 per person charge will be added.

Cake & Cupcake Menu

Cupcake (min. 1 dozen)		\$5	\$8 (with filling)
<u>Cake Size</u>	<u>Serves</u>	<u>Single Layer</u>	<u>Double Layer</u>
6" Round	6-8 guests	\$45	\$60
8" Round	8-12 guests	\$55	\$70
10" Round	12-14 guests	\$65	\$85
¼ sheet	15-20 guests	\$80	\$105
½ sheet	30-40 guests	\$135	\$175
Full Sheet	60-80 guests	\$195	\$245

Flavors & Decorations

<u>Cake Flavors</u>	<u>Icing Flavors</u>	<u>Fillings*</u>	<u>Decorative Elements</u>
Chocolate	Chocolate	Fruit Choice of: strawberry, lemon curd, lime curd, raspberry	Frosted Flowers
Vanilla Bean	Vanilla Bean		Frosted Balloons
Maple	Lemon		Rosettes
Lemon/ Lime	Cinnamon	Bavarian Pastry Cream	Polka Dots
Marble	Salted Caramel	Whipped Cream	Chocolate or Rainbow Sprinkles
Pumpkin Spice*	Mocha	Chocolate Mousse	White Chocolate or Chocolate Curls*
Carrot*	Cream Cheese*	White or Dark Chocolate Ganache	Nuts- Walnuts, Hazelnuts or Pecans
Coffee	German Chocolate	Icing or Buttercream	Mini Chocolate Chips

*Includes American Buttercream Icing- Sweet. Made with confectioner's sugar. *Extra Charge for items marked with an**

Specialty Buttercream Options (add .50 per person)

French Buttercream- Silky, smooth, not too sweet. Made with boiled sugar and egg yolks. Slight pale yellow color.

Swiss Buttercream- Creamy, not too sweet. Made with boiled egg whites and sugar. White.

**All cake orders must include cake size, number of layers, cake flavor & icing flavor/type.
Decorative elements, color preferences or messages must be submitted at time of order.**

Bar Information and Options

Room rentals include a private bar with a bartender. Non-alcoholic beverages are available at every bar.

ALL BAR OPTIONS ARE BASED ON CONSUMPTION. This means that drinks are rang in, at menu price, as they are ordered. We do not offer set price bar options.

Bar Options:

- No Bar (non-alcoholic beverages only)
- Beer & Wine Only (no liquor available)
- Cash Bar (guests purchase their own drinks)
- Limited Open Bar- this can be limited to a specific time limit, dollar amount, or specific drinks, for instance beer & wine only or non-alcoholic beverages only. (Guests would pay for anything not included or when the time/\$ limit is reached.)
- Drink Tickets - you specify how many drinks per person and we provide the drink tickets at each place setting. Drinks are rang in as tickets are redeemed. You may limit this to beer, wine and non-alcoholic beverages only.
- Unlimited Open Bar
- Drink Stations (see below)

Additions:

- Champagne Toast: \$3pp, \$4pp for prosecco
- Drink Stations: Mimosa, Cranmosa, Red or White Sangria, Bloody Mary (25 servings): \$150 per fill

You may choose to allocate a specific number of refills in advance. You may choose multiple drink stations and we will only refill the ones that need refilled. You will only be charged for the number of times we refill.

Standard Bar Stock: If you have specific preferences, please let us know in advance.

Studio, Garden Room & Ball Room Functions:

Bottled Beer: Blue Moon, Sam Adams Lager, Bud Light, IPA (changes seasonally), Truly Seltzers, Hard Cider

Wine: House Wines: Chardonnay, Pinot Grigio, Merlot, Cabernet, White Zinfandel

Full Liquor Cabinet with Mixers

Non-Alcoholic Beverages (Juices, Soda, etc.)

Sawtelle, Tap & Dining Room Functions

Full Bar Menu including all draught beer, bottled beer, wine, liquor, mixers and non-alcoholic beverages

Additional Details:

Contracts & Deposits

A signed contract, credit card authorization and deposit in the amount of the room fee is required to confirm your reservation. Our secure online portal will allow you to view correspondence and documents related to your event, store credit card information and make payments. Deposits are non-refundable.

Cancellations & Postponements

In the event of extenuating circumstances, we will work with you to reschedule your event and will apply your deposit to the new date. For events canceled or postponed less than 72 hours in advance, your deposit will be applied to the room fee and your card on file will be charged for any expenses already incurred (i.e. food product, custom cakes, etc.) In the event of catastrophic weather or closing on our end, you will have the option to reschedule or be refunded. If food has been made, we will extend the option to pick up. We will always work with you in any way we can.

Set-up & Clean-up

Your reserved room will be set up prior to your arrival. This includes tables and chairs being placed, as well as all tables being clothed with your selected linens. Napkins, silverware and water glasses will be placed at each setting. All room rentals include one hour prior to the party for adding personal touches. We kindly ask that you do not arrive more than one hour prior. If you have special requests for set-up, please let us know in advance.

Our staff will take care of clearing dishes, taking care of trash, etc. It is your responsibility to carry out all items that are brought in or to break down and place unwanted items in the trash for us to discard. If you set up a balloon arch or other large items, we kindly ask that you disassemble and discard the trash in a timely manner at the end of the rental period.

Additional charges will be added for excessive set-up or clean-up.

Final Details **(DUE 2 weeks BEFORE your function via email)**

- Tablecloth & Napkin Color Preferences (see swatch chart on last page)
- Confirmed Guest Count (If actual count is higher, you will be charged for additional guests.)
- Complete Menu (for plated meals, please include counts for entrees)
- Confirmed Timeline (Host Arrival, Guest Arrival, Food Serving Time, Etc. We can provide guidance on this.)
- Bar Selection- (see page 10)
- If you have entertainment, vendors, etc. please let us know in advance!

Linen Swatch Chart

