



MAX
ULTIMATE FOOD

MENU OPTIONS

KELLENE & ROY

the FIFTH of OCTOBER
two thousand nineteen

first

PICKLED AND MARINATED VEGETABLES
SERVED WITH CARAVES OF
LOCAL GINGER CARROT SOUP & PEA SOUP

entree

CHERRYWOOD GRILLED FILET MIGNON

BEVERAGES

BEVERAGE SERVICE:

All Beverage Pricing Is Based On Consumption

- MAX Can Provide Bar Including:
 - Specialty Cocktails
 - Top or Mid-Shelf Spirits
 - Red & White Wine, Champagne
 - Assorted Beer, Soft Drinks
 - Flat & Sparkling Water, Ice & Garnish

SPECIALTY COCKTAIL OPTIONS:

CLASSIC:

- **FRENCH GIMLET**
 - Gin or Vodka, St. Germain, Mint Simple, Lime Juice
 - Garnish: Fresh Mint
 - Top with Prosecco for a Strong Hugo Spritz!
- **SUMMER SANGRIA**
 - Red, White or Rosé Wine Combined with Fruit Liqueurs, Fresh Seasonal Fruit Purees and Juices, Fresh Citrus, a Splash of Brandy, and Club Soda
 - Garnish: Seasonal Fruit and Citrus
- **PALOMA'S NEGRONI**
 - Mezcal, Campari, Vermouth Blanc, Q Grapefruit Soda, Smoke & Salt
 - Garnish: Grapefruit Demilune



COCKTAILS CONT.

BUBBLY:

• **JUST PEACHY!**

- Prosecco, Combiar Peach, Ginger Canton, White Tea,
- Honey, White Peach Puree, Lemon Juice
- Garnish: Grilled Peach

• **MATCHA MOJITO**

- White Rum, Matcha Green Tea, Lemongrass-Mint, Simple Syrup, Lime Juice, Club Soda
- Garnish: Lime Wedge, Mint

• **SEASIDE SIPPER**

- Hendricks Neptunia Gin, Contratto Apertifo, Limoncello, Blood Orange Juice, Sea Salt, Prosecco, Club Soda
- Garnish: Rosemary Sprig, Dried Blood Orange Slice

STRONG:

• **MELLONAIRE**

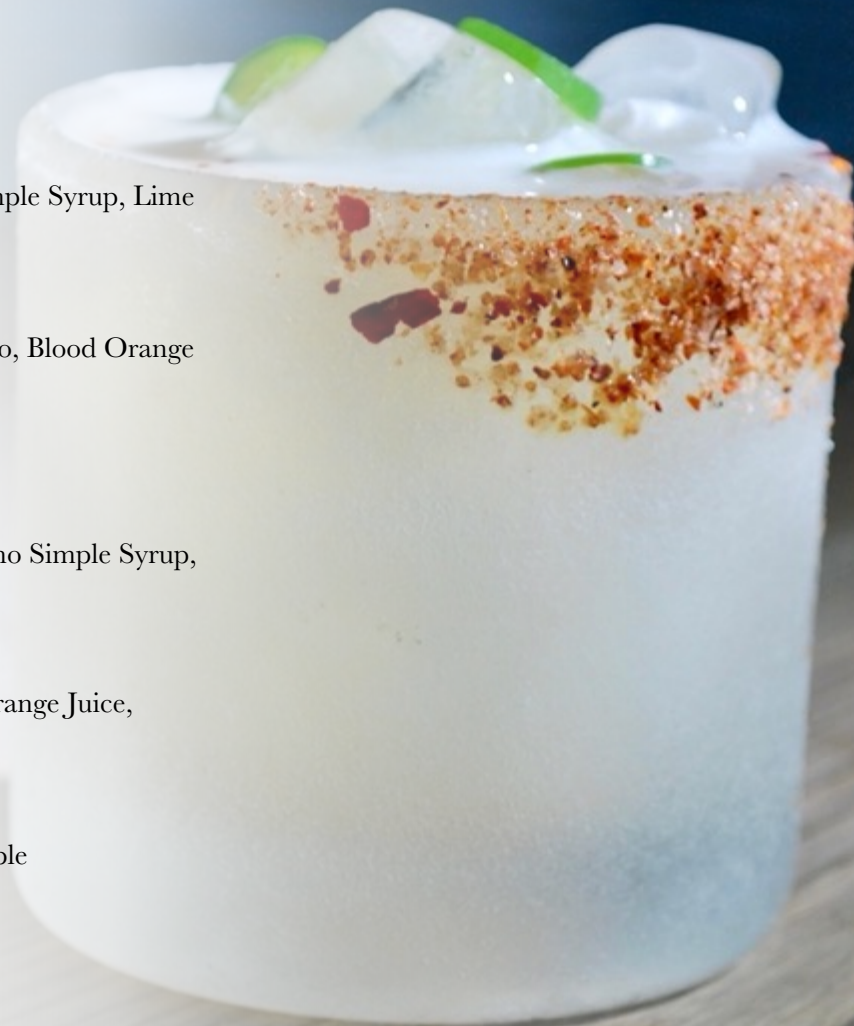
- Vodka or Tequila, Yuzu Juice, Watermelon Purée, Shisho Simple Syrup, Chili-Lime Rim
- Garnish: Melon Ball Skewer

• **BERRY PATCH SMASH**

- Bourbon, Crème de Cassis, Blackberry Simple, Fresh Orange Juice, Lemon, Orange Bitters, Splash Club Soda
- Garnish: Orange Slice, Fresh Blackberry

• **LIQUID SUNSHINE**

- White Rum, Pineapple, White Miso, Lime, Saffron Simple
- Garnish: Pineapple Wedge, Lime Wheel



COCKTAILS CONT.

FRUITY & FLORAL:

• SUNDRENCHED

- Vodka or Bourbon, Strawberry-Balsamic Shrub, Black Tea, Lemon Juice, Ouzo
- Garnish: Basil, Lime Wheel

• MERCURY RISING

- Añejo Tequila, Ancho Reyes Liqueur, Passionfruit Puree, Lime Juice, Firewater Bitters, Agave
- Garnish: Lime Wedge, Regular or Spicy Salt

• BENGAL TIGER TONIC

- Dark Rum, Apologue Spiced Liqueur, Combiar Rose, Mango Puree, Lime Juice, Tonic Water
- Garnish: Lime Wedge, Dried Rose Petals

MOCKTAIL OPTIONS:

• MATCHA MADE IN HEAVEN

- Matcha Green Tea, Lemongrass-Mint Simple Syrup, Lime Juice, Club Soda
- Garnish: Lime Wedge, Mint

• SUMMER BERRY TEA

- Strawberry-Balsamic Shrub, Black Tea, Basil, Lemon Juice
- Garnish: Basil, Lemon Wheel

• WALKIN' ON SUNSHINE

- Pineapple, White Miso, Lime, Saffron Simple
- Garnish: Pineapple Wedge, Lime Wheel

• BERRY PATCH FIZZ

- Blackberry Simple, Orange & Lemon Juices, Tonic Water
- Garnish: Orange Slice, Fresh Blackberry



HORS D'OEUVRES

MEAT & POULTRY

- Mini Cherry Tomato BLTs with Lemon Aioli
- Prosciutto, Grilled Zucchini, and Squash with Mint Dressing Skewer
- “Green Eggs and Ham” Crispy Pork Belly Fritter, Avocado Stuffed Quail Egg
- Mini Quail Taco, Pickled Gooseberry, Avocado Mousse, Cotija Cheese
- Ramen Noodle Cake, Spicy Duck, Pickled Vegetables and Peanut Sauce
- Foie Gras Spheres with Pickled Plum and Ginger on a Spoon
- Chicken on Crisp Potato Tube with Chipotle Aioli and Pea Greens
- Chicken Char Siu in Crisp Taro with Snap Pea and Tendril Salad
- Mooshi Chicken Lettuce Wraps
- Mini Beef Slider with Tomato Chutney Paired with Local Beer
- Crispy Beef Tenderloin Pizzette, Potato Puree, Truffle and Aged Balsamic
- “Steak Frites”-Tenderloin on Potato Chips with Béarnaise and Micro Greens



HORS D'OEUVRES CONT.

FISH

- Beet Cured Salmon on Pipette of Spicy Cucumber and Mint Juice
- Thai Grilled Shrimp, Shiso & Scallion Salad, Sesame Toast, Ginger, Soy Aioli
- Cape Fluke Ceviche in Crisp Taro with Chilies and Mint
- Mini Carrot Crepes with Smoked Salmon, Asparagus and Lemon Cream
- Mini Lobster Rolls
- Ossetra Caviar Oreo with Lemon Chive Mascarpone Filling
- Seared Spicy Tuna on Cucumber Avocado Tobbiko
- Tuna Tartar in a Cone with Sriracha- Lime Aioli
- Torched Salmon Rice Galette, Pickled Summer Vegetables
- Seared Scallops on Corn Cake with Bacon Aioli
- Bouillabaisse of Crab on Crisp Toast with Tomato Jam
- Shiso and Beet Cured Salmon, Pea Blini Citrus Aioli



HORS D'OEUVRES CONT.

VEGETARIAN

- Roasted Beet Tartare, Chives, Tarragon, Coconut Yogurt on Spoon
- Goat Cheese Truffles, Pistachios Praline, Fig Jam
- Floral Potpourri Goat Cheese Fondue on Parsnip Crisp
- Asparagus and Shitake Maki Rolls (all vegetarian...no rice)
- Cucumber and Summer Vegetable Rosettes with Vinaigrette
- Watermelon Cups with Feta, Mint, and Balsamic Reduction
- Olive Oil Ricotta Crostini, Glazed Shredded Brussel Sprouts
- Fig jam, Goat Cheese and Arugula Pizza
- Ratatouille Roulade with Tear Drop Pepper
- Cellophane Vegetable Dumplings and Smoked Pineapple on A Spoon
- Local Zucchini & Corn Fritters with Herb Aioli
- Greek Salad Cucumber Cups with Feta, Tomato and Black Olive
- Mini Grilled Cheese with Tomato Jam
- Carrot Boxes with Pea and Pecorino Mousse
- Fresh Summer Rolls with Cucumber Dipping Sauce



RECEPTION STATIONS



CRUNCHY LETTUCE WRAP STATION *(\$25 Per Person)*

- Citrus Marinated and Grilled Shrimp
- Sweet and Sour Chicken Thighs
- Thai Style Spicy Beef
- Wrapped with: Kimchi, Spicy Aioli, Pickled Fennel, Basil, Mint, Cilantro, Fried Shallots

MEZZE STATION *(\$22 Per Person)*

- Israeli Couscous Raw Squash Salad In a Cup
- Assorted Herb- Citrus Marinated Olives
- Grilled Halloumi with Lemon
- Mini Spinach Falafel Bites
- Assorted Dips: Basil Cannellini Hummus, Dukka Spiced Carrot Puree & Toasted Garlic Hummus
- Pita Chips with Za'atar, Sesame Crackers

GARDEN, CHEESE, & MEAT STATION *(\$28 Per Person)*

- Local Vegetable Crudit  Cups Served with a Choice of: Roasted Beet Tzatziki, Tumeric and Lemon Hummus, or Parsley Garlic Dip
- Imported and Domestic Cheese Plates with Honey, Fresh Figs, Crostini and Assorted Crackers
- Roasted Sausage and Smoked Meat with Sliced Baguettes and Whole Grain Mustard

RECEPTION STATIONS



A SPLASH OF FISH SMALL PLATE STATION *(\$30 Per Person)*

- Seafood and Vegetarian Sushi and Nori Rolls with Ginger, Soy and Wasabi
- Vegetable and Mango Rice Paper Rolls with Passion Fruit Pearls
- Asparagus and Shiitake Maki Rolls

SPANISH TAPAS SMALL PLATE STATION *(\$30 Per Person)*

- Small Plate 1:
 - Bacon-Wrapped Dates
 - Piquillo Hummus with Crispy Pita Chips
 - White Anchovy, Guindilla Pepper and Olive Skewers
- Small Plate 2:
 - Blistered Shishitos with Lime and Sea Salt
 - Moliterno Al Tartufo and Jamon Serano Grilled Cheese
 - Patatas Allioli with Garlic and Fresh Parsley

RAW BAR *(\$30 Per Person)*

- Jumbo Shrimp with Cocktail Sauce
- Wellfleet Oysters with Mignonette and Lemons
- Served on Crushed Ice

ADDITIONAL OPTION:

- Lobster Rolls Small Plate *(Additional \$20 Per Person)*

DINNER STATIONS

DIM SUM STATION (*\$35 Per Person*)

- Korean BBQ Pork Ribs with Rice Wine Asian Slaw
- Asian Flavored Chicken with Pea Pods, Roasted Mushrooms and Baby Corn
- Drunken Shrimp Noodles with Japanese Cauliflower, Bok Choy, and Tofu
- Chinese Dandelion Dumplings (Pork) and Vegetable Dumplings served on Bamboo Steamers
- Fresh Vegetable Summer Rolls with Cucumber Dipping Sauce

KEBOBS STATION (*\$35 Per Person*)

- Cuban Style Chicken and Onion Kebob
- Vegetable Kebobs with Curry Yogurt Marinade
- Beef and Pepper Kebob with Chipotle Lime Glaze
- Mustard Rubbed Salmon and Fennel Kebob

SLIDER STATION (*\$30 Per Person*)

- Hamburgers, Cheeseburgers, and Veggie Burgers
 - *Served with Traditional Toppings*
- Crispy Truffle French Fries or Tater Tots
 - *Served in Individual Fry Cones or Boxes*
- Spicy Red and Green Slaw with Buttermilk and Caraway
- Thai Basil Tuna Slider with Star Anise Aioli (*Additional \$10 Per Person*)



DINNER STATIONS CONT.

BBQ STATION *(\$35 Per Person)*

- Overnight Slow Cooked American Ale Brisket
- Smoked Chili Dry Rubbed Chicken Thighs
 - Dark Rum House Made BBQ Sauce
- Buttermilk Dressed Broccoli Slaw
- Cob with Chili and Lime Seasoning
- Chive and Cheddar Corn Muffins

CRISPY FLATBREAD AND SALAD STATION *(\$35 Per Person)*

- Potato, Crisp Bacon, Caramelized Onion and Blue Cheese Flatbread
- Assorted Mushrooms, Goat Cheese and Chives Flatbread
- Spicy Sausage, Ricotta, Roasted Peppers and Onions Flatbread
- “Cacio E Pepe” Mozzarella, Ricotta, Pecorino, Cracked Black Pepper Flatbread
- Wedge Salad with Crumbled Bacon, Tomato, Scallion, Crisp Shallots
- Tender Spring Greens and Sugar Snap Pea Salad with Minted Lemon Ricotta, Marcona Almonds and Champagne Vinaigrette

TUNA & SALMON LOMI LOMI POKE BOWL STATION *(\$35 Per Person)*

- Diced Asian Flavored Aha Tuna Served with:
- Brown Rice
- Diced English Cucumbers
- Roasted Red Onions
- Shredded Carrots
- Edamame
- Diced Avocados
- Sliced Radishes
- Spicy Mayo



SMALL PLATES

SMALL PLATES STATION

- **SELECT 3 PLATES - \$55 Per Person**
- **SELECT 4 PLATES - \$65 Per Person**

VEGETARIAN SMALL PLATES - SELECT 1

- Heirloom Baby Beet Salad, Horseradish Panna Cotta, Passion Fruit Vinaigrette and Arugula
- Baby Lettuce and Shaved Vegetable Salad with Crumbled Chevre and Champagne Vinaigrette
- Spring Pea Whipped Ricotta, Roasted Asparagus, Roasted Mushroom Salad
- Marinated Heirloom Cherry Tomatoes, Cigaline Mozzarella, Pesto, Balsamic, Parmesan Crisp

FISH SMALL PLATE - SELECT 1

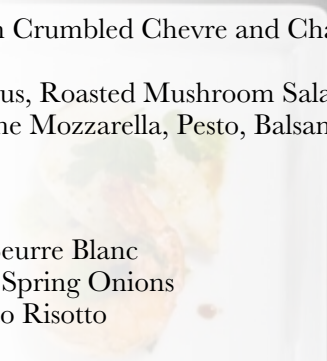
- Lobster and Sweet Corn Ravioli with Lemon Beurre Blanc
- Herb Roasted Cod with Artichokes, Favas and Spring Onions
- Seared Scallop with Chive and Roasted Tomato Risotto
- Classic Lobster Roll with Cole Slaw

POULTRY SMALL PLATE - SELECT 1

- Moroccan Chicken, Avocado and Mango Terrine
- Pernod Glazed Chicken with Arugula, Fresh Figs, Fennel and Pink Grapefruit
- Seared Semi Boneless Quail, Sugar Snap Peas & Roasted Carrots
- Rare Duck Breast with Corn and Quinoa Salad, Charred Tomato Vinaigrette

BEEF SMALL PLATE - SELECT 1

- Grilled Beef Tenderloin with Mushroom Risotto Cake, Garnished with Arugula Salad with Truffle Vinaigrette
- Boneless Short Ribs of Beef on Potato Pure
- Carved Baby Lamb Chops with Artichoke and Fingerling Salad
- Brined & Smoked Pork Tenderloin, Wilted Greens and White Polenta



BUFFET

A buffet table is shown with various dishes. In the foreground, there are plates of fresh vegetables like tomatoes, cucumbers, and bell peppers. In the background, there are baskets of bread, a salad bar with various dressings and toppings, and other buffet items. The table is set with white plates and silverware.

- **MAINS: SELECT 2**

- Herb Roasted Cod with Lemony Tomato, Fennel and Olive Relish
- Seared Salmon Brushed and Torched with Orange Aioli
- Persian Roast Chicken with Creamy Cucumber and Dill Dressing
- Chicken Marbella with Capers, Green Spanish Olives and Grilled Lemon
- Cherry Wood Smoked and Grilled Sirloin of Beef with Tangy dressed Cherry Tomatoes
- Carved Spring Rack of Lamb with Basil and Orange Scented Yogurt
- Slow Roasted Beef Tenderloin with Red Onion Jam

- **SIDES: SELECT 2**

- Orecchiette with Spring Peas, Asparagus, Butter Lettuce and Prosciutto with fresh Shaved Parmesan
- Roasted Fingerlings with Piquillo Peppers, Wilted Red Onions and Kale
- Carrot Polenta Cakes with Snap Peas, Pea Tendrils and Shaved Parmesan
- Farro Salad with Spicy Chorizo, Artichokes, Red Onion and Fresh Herbs
- Lemon Ricotta Tortellini with Oven Cured Tomatoes, Torn Basil, E.V.O.O. and Red Chili Flake
- Poached Jumbo Asparagus with Lemon Zest and Sea Salt
- Vibrant Spring Vegetables with Sumac Orange Honey Glaze
- Roasted Tomatoes filled with Spinach, Almonds, Currants and Pecorino Stuffing

- **SALAD: SELECT 1**

- Classic Caprese Salad: Heirloom Tomatoes, Marinated Ciliegine Mozzarella, Torn Basil,
- Balsamic Reduction
- Chopped Greek Salad: Pepperoncini, Cucumber, Heirloom Baby Tomatoes, Feta, Kalamata Olives, Red Wine Vinaigrette
- Baby Watercress and Frisee, 12 Year Balsamic, Ripest Fruit Paired with Cheese and Nuts
- Grilled Romaine Caesar: Shaved Parmesan, Garlic Croutons, Creamy Lemon Vinaigrette
- Butter Lettuce with Pickled Pearl Onions, New Potatoes, Hard Eggs, Parsley and Pancetta Vinaigrette
- Little Gem Lettuce with Champagne Mustard Seed Dressing, Spring Onion, Radish, Mint and Spiced Sunflower Seeds

PLATED DINNER

FIRST COURSE - SELECT 1

- Summer Salad of Local Shaved Vegetables, Fresh Peas, Radish, Feta, Tear Drop Peppers, and Yuzu Vinaigrette
- Caprese Salad, Cherry Tomatoes, Marinated Burrata and Balsamic Reduction
- Snap Pea Salad with Marinated Haricot Vert, Baby Heirloom Radish, Pickled Ramp Vinaigrette
- Pickled and Marinated Vegetables, Picked Herbs, Carafe of Local Ginger Carrot Soup & Pea Soup
- King Oyster Scallops (vegetarian), Spring Piccalilli with Tumeric Sunchoke Puree
- Seared Rare Tuna Loin with Togarashi Aioli, Sesame Sushi Rice Cake, Baby Bok Choy and Mirin Glaze
- Chilled Poach Lobster Timbale, Verjus Pickled Cucumber, Baby Greens, House Fried Chips with Celery Salt
- Scallop Crudo with Caramelized Corn Puree, Marinated Fingerlings and Haricot Vert

INCLUDED: Homemade Rolls, Homemade Breadsticks & Ficelle Crisps, Sweet Cream Butter



PLATED DINNER CONT.

MAIN COURSE - SELECT 1

- Brined and Grilled Local Swordfish, Classic Succotash, Seared Pee Wee Potatoes and Charred Scallion Puree
- Sustainable Maine Salmon, Warm Beluga Lentil Salad, Roasted Summer Vegetables, Saffron Vidalia Puree
- Herb Roasted Statler Chicken Statler with Roasted Red Skins, Marinated Peppers, Olives and Artichokes, Yellow Tomato Puree
- Duet of Duck, Rare Breast & Confit Leg, Tahini Dressed Chickpeas and Baby Spinach, Walnut and Tomato House made Yogurt
- Spiced BBQ Braised Short Rib, Lemon Carrot Puree, Broccolini and Toasted Garlic
- Pink Peppercorn Crusted Tenderloin, Caramelized Cippolinis, Zippy Warm Potato Salad, and Parsley Chimichurri
- Surf & Turf: Classic Cherry-wood Grilled Filet of Beef, Red Wine Demi-Glace, and Asparagus, Served on a Wooden Cutting Board. Seared Diver Scallops, Truffle Yukon Gold Potatoes & Roasted Mushrooms Served in Copper Pans

INCLUDED: Silent Vegetarian Option



PLATED DINNER CONT.

DESSERT COURSE - SELECT 1

- Lime Panna Cotta with Graham Tuile, Toasted Meringue, Macerated Berries
- Elderflower Pot de Crème with Vanilla-Thyme Poached Nectarines, Crushed Pistachios, Micro Flowers
- Chocolate Avocado Torte with Coconut Caramel, Raspberry-Hibiscus Coulis, Whipped Cream (Vegan)
- Hazelnut Crunch Bar with Strawberry Rhubarb Mousse, Candied Hazelnuts, Cocoa Crisp
- Pate a Choux with Crispy Craquelin, Lemon Cream, Lavender Crumble, Blueberry Compote
- Ricotta Pudding Cake with Rose Cherry Compote, Whipped Cream, Sugared Almonds
- Coconut Tart with Mango Cremeux, Lime Yogurt, Meringue Kisses, Pistachios
- Honey Semolina Cake with Elderflower Poached Plums, Caramel Popcorn, Sweet Corn Ganache
- Brown Sugar Pavlova with Vanilla Custard, Roasted Peaches, Raspberries, Caramel Cashew Streusel
- Layered Raspberry and White Chocolate Mousse Cake with Toasted Meringue, Roasted White Chocolate Sauce

INCLUDED: Coffee and Tea Service



PASSED SWEETS

Passed Dessert Spring 2022:

- Coconut Pound Cake with Lime Cream
- Pate a Choux with Craquelin, Strawberry Mousse, Whipped White Chocolate Ganache
- Mojito Key Lime Tartlet
- Banana Brown Sugar Madeline
- Chocolate Cherry Cremeux
- Raspberry Thyme Daquoise
- Lemon Lavender Diamant Cookie
- Vanilla Blackberry Cake Bite
- Ginger Coconut Shortbread
- Blood Orange Milk Chocolate Cremeux Tartlet

Passed Dessert Summer 2022:

- White Chocolate Matcha Tarte with Fresh Strawberries
- Peaches and Cream Trifle
- Candied Rhubarb Sandwich Cookies
- Pate A Choux with Craquelin, Blueberry Mousse, Whipped White Chocolate Ganache
- Salted Caramel Petit Four
- Raspberry Rose Pate de Fruit
- Strawberry Shortcake Bites
- Almond Cream Tartlet with Candied Cherries
- Honey Brandy Nectarine Tartlet
- Triple Berry Crisp Jars



PRICING

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PICKLED AND MARINATED VEGETABLES
SERVED WITH CARAVES OF
LOCAL GINGER CARROT SOUP & PEA SOUP

entree

CHERRYWOOD GRILLED FILET MIGNON

FOOD PRICING

- Passed Hors D'Oeuvres
 - (Select 6) - \$30 per person
 - (Select 8) - \$35 per person
- Stations – Varied (Refer to Menus)
- Buffet Dinner - \$70 per person
- Two Course Plated Dinner - \$70 per person
- Three Course Plated Dinner - \$85 per person
- Passed Sweets (Select 4) - \$15 per person
- Dessert Station - \$15 per person
- Late Night Bites - \$15 per person

STAFFING, RENTALS, TAX, & GRATUITY ADDITIONAL FEE



BEVERAGE PRICING

- All bar charges are based on consumption
- Inventory will be taken after your event to calculate final charges
- Below are estimates only

Soft Drinks & Juices Bar:

- Includes: Coke, Diet Coke, Sprite, Ginger Ale, Sparkling water, Still Water, Cranberry Juice, Orange Juice
 - \$5.00/hour (3 hours)
 - Any Additional Hour: \$2.50/hour

Wine & Beer Bar:

- Includes: One or Two Red Wines, One or Two White Wines, Rosé (in season) Light Beer, Mid Beer, IPA, Prosecco, Soft Drinks & Juices
 - \$9.00/hour (3 hours)
 - Any Additional Hour: \$4.50/hour

Mid-Shelf Bar

- Includes: Tito's Vodka, Citadelle Gin, Plantation Silver Rum, Johnnie Walker Black Scotch, Four Roses Bourbon, West Cork Irish Whiskey (on Request), Milagro Silver Tequila, Wine & Beer, Prosecco, Soft Drinks & Juices, Sweet & Dry Vermouth, Cointreau, Bitters, Tonic Water, Club Soda, Grapefruit Juice, Olives, Cherries, Lemons, Limes, Grenadine, Pineapple Juice
 - \$32 - \$48 (3 hours)

Top-Shelf Bar

- Includes: Grey Goose, Tito's Bombay Sapphire, Hendricks, Balvenie Doublewood, Plantation 5 Year Rum, Kasama Small Batch Rum, Elijah Craig, Basil Hayden, Casamigos Añejo, Ocho Añejo, Wine & Beer, Champagne, Soft Drinks & Juices, Sweet & Dry Vermouth, Cointreau, Bitters, Tonic Water, Club Soda, Grapefruit Juice, Olives, Cherries, Lemons, Limes, Grenadine, Pineapple Juice
 - \$36 - \$52 (3 hours)



FREQUENTLY ASKED QUESTIONS

WHAT ARE “RENTALS”?

- Rentals are all of your tables, chairs, linen, china, flatware, glassware, kitchen equipment, etc. Depending on your venue, you may not need to rent certain items. For example, your venue may include use of in-house tables and chairs with the rental. Additionally, if the venue does not provide sufficient kitchen facilities, field equipment rentals will be needed. MAX will guide you through the process and manage the rental orders for you.
- For budgeting purposes, assuming you have to bring in certain rentals, it is safe to estimate the following:
 - Tables, Chairs, & Linens = \$35 per guest
 - China, Glassware, Flatware = \$30 per guest
 - Field Equipment = \$15 per guest

DO YOU DO TASTINGS?

- A complimentary tasting is included with all contracted weddings. If you wish to do a tasting prior to contract, a tasting charge of \$500 will apply. If you move to contract, that will be applied as a credit on your estimated invoice.

HOW ARE YOUR BAR CHARGES CALCULATED?

- All of our bar charges are based on consumption. Inventory will be taken after your event to calculate final charges

ARE THERE ANY HIDDEN CHARGES?

- We understand that planning an event is stressful which is why we believe in full transparency. After our initial consultation, you will receive a full, detailed proposal and clear estimate of all charges. From that point, the only additional charges would be if you added or changed any products or services, the final actual bar consumption, and additional staffing charges were your event to go beyond the scheduled event end time.

