

WELCOME TO THE TERRACE GARDENS EVENT CENTERS, DOVE VALLEY AND KEN CARYL.

DOVE VALLEY HIGHLIGHTS:

- ALL-INCLUSIVE CATERING PRICING WITH MANY MENUS UNDER \$30 PER GUEST
- LOW, LOW PRICING FOR ALCOHOL AND SOFT DRINK PACKAGES, OR CASH BAR
- MOST ROOM USAGE INCLUDED IN CATERING AND BEVERAGE PACKAGES
- EVENT COORDINATION BY EXPERIENCED PROFESSIONALS
- ROOM RENTAL WITH BAR SERVICES QUOTED WITHOUT CATERING, UPON REQUEST
- ALL FACILITY/CATERING PROPOSALS INCLUDE:
 - LINENS IN AN ASSORTMENT OF COLORS
 - PANACHE CATERING'S GREAT FOOD AND SERVICE STAFF
 - CHINA, SILVERWARE AND GLASS AS PRESCRIBED BY MENU SELECTION
 - CENTERPIECE FOR EACH GUEST TABLE
 - CUTTING AND SERVING YOUR CAKE
 - FREE CHAMPAGNE TOAST WITH OUR 3.5 HOUR ALCOHOL PACKAGE
 - 5 HOURS OF EVENT TIME PLUS SET UP AND BREAKDOWN TIME
 - BEAUTIFUL INDOOR BALLROOMS WITH OUTDOOR PATIO AND WEDDING GARDENS
 - FIREPLACES IN EVERY ROOM
 - DISCOUNTS ON GREAT VENDORS
 - ATTRACTIVE WHITE WEDDING CHAIRS
 - DANCE FLOOR, ALL TABLES AND CHAIRS SET UP BY OUR CATERING STAFF
 - COMPLETE CLEAN UP BY OUR STAFF

KEN CARYL HIGHLIGHTS:

- BRING YOUR OWN ALCOHOL; OUR CATERING PACKAGE INCLUDES SOFT DRINKS, ICE, BARWARE AND BARTENDERS AT NO ADDITIONAL FEE.
- EVENT COORDINATION BY EXPERIENCED PROFESSIONALS
- ROOM RENTAL WITHOUT CATERING; NON-SATURDAY NIGHTS
- ALL FACILITY/CATERING PROPOSALS INCLUDE:
 - LINENS IN AN ASSORTMENT OF COLORS
 - PANACHE CATERING'S GREAT FOOD AND SERVICE STAFF
 - COMPLIMENTARY SOFT DRINKS, COFFEE AND TEA
 - CHINA, SILVERWARE AND GLASS AS PRESCRIBED BY MENU SELECTION
 - CUTTING AND SERVING YOUR CAKE
 - 4 HOURS OF EVENT TIME PLUS SET UP AND BREAKDOWN TIME
 - BEAUTIFUL INDOOR BALLROOMS WITH OUTDOOR PATIO AND WEDDING GARDENS
 - FIREPLACES IN EVERY ROOM
 - DISCOUNTS ON GREAT VENDORS
 - ATTRACTIVE WHITE WEDDING CHAIRS
 - DANCE FLOOR, ALL TABLES AND CHAIRS SET UP BY OUR CATERING STAFF
 - COMPLETE CLEAN UP BY OUR STAFF
 - BEAUTIFUL SOUTHWEST LOCATION ALONG THE GOLF COURSE AND FOOTHILLS

The Terrace Gardens Event Centers

Ken Caryl

11851 Shaffer Drive
Littleton, CO 80127

(owned & operated by Panache Catering, Inc.)

Mailing address:

13065 East Briarwood Ave.,

Centennial, CO 80112

303-790-2648

Messages: 303-768-9234

www.terracegardens.com

REVISED NOVEMBER 2011

Room Capacity and Guest Seating Guidelines

As a general guideline, we believe that in order to serve your guests in a manner that is comfortable for them and effective for us, that a dinner or luncheon event requires 20 square feet or more per guest. It would be our suggestion that you confirm that you have this amount of space no matter where you decide to entertain your guests. This is based on seating 8 guests at each 5' round table, and allowing plenty of room for service areas such as buffets or bars, as well as our strong preference not to set up tables on dance floor areas or other areas that would require that they be broken down midway through your event. Cocktail events and other events that require less space per guest obviously will allow you to entertain larger numbers in each of these rooms.

Ken Caryl

**Roxborough Room: 3200 Square feet
150 to 160 guests**

**Crestone Room: 5400 Square feet
200-270 guests**

**Fireside Room added to either of the above:
2200 square feet, 80 additional guests**

*Outdoor garden and patio area is additional space
and not included in any event space calculations...*

**KEN CARYL
FACILITY PRICING
EFFECTIVE SEPTEMBER 2011**

(NOTE THAT ALL BROCHURE PRICING IS SUBJECT TO CHANGE, BUT ALL PRICING FOR YOUR SPECIFIC
EVENT IS LOCKED IN ONCE EVENT IS CONTRACTED)

**JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER
& THE LAST WEEK IN DECEMBER**

ROXBOROUGH ROOM & TERRACE: NO CHARGE WITH CATERING: \$900 WITHOUT CATERING.
CRESTONE ROOM & TERRACE: NO CHARGE WITH CATERING, \$1 400 WITHOUT CATERING
FIRESIDE ROOM ADDED TO EITHER OF THE ABOVE: \$750 WITH OR WITHOUT CATERING
(ADDITIONAL GUARANTEE MINIMUM OF 50 GUESTS WITH THE FIRESIDE ROOM)

MAY & OCTOBER

ROXBOROUGH ROOM & TERRACE: \$1275
CRESTONE ROOM & TERRACE: \$1885
FIRESIDE ROOM ADDED TO EITHER OF THE ABOVE: \$750
(GUARANTEE MINIMUM ADDITIONAL # OF GUESTS WITH THE FIRESIDE IS 50)

JUNE, JULY, AUGUST, SEPTEMBER, DECEMBER

ROXBOROUGH ROOM & TERRACE: \$1575
CRESTONE ROOM & TERRACE: \$2185
FIRESIDE ROOM ADDED TO EITHER OF THE ABOVE: \$850
(GUARANTEE MINIMUM ADDITIONAL # OF GUESTS WITH THE FIRESIDE IS 50)

FIRESIDE ROOM RENTAL FOR A CEREMONY (ONE HOUR) AND ENDING
BY 4:00 PM: \$350 ASSUMING AVAILABILITY AT TIME OF BOOKING

PRICES SUBJECT TO ALL STATE AND LOCAL SALES TAXES

INCLUDED IN YOUR RENTAL PRICING

(PLEASE NOTE: NOT YET INCLUDED ARE YOUR STATE & LOCAL TAXES)

EVENTS ARE BASED ON 4 HOURS OF GUEST TIME, AS WELL AS TWO HOURS OF SET UP AND ONE HOUR OF BREAKDOWN TIME.

USE OF OUR BEAUTIFUL BALLROOMS AND OUTDOOR TERRACES AND GARDENS FEATURING; SILK TREES WITH MINIATURE LIGHTS, LARGE WEDDING ARBORS.

INDOOR OVERSIZED FIREPLACES
5' ROUND TABLES, WHITE PADDED PATIO CHAIRS
PRIVATE ENTRANCES TO YOUR EVENT SPACE
PRIVATE BRIDAL DRESSING ROOMS
DANCE FLOOR
FREE PARKING

INCLUDED IN CATERING PRICES

(PLEASE NOTE: NOT YET INCLUDED ON THE CATERING AND NON-RENTAL FEES BUT ARE SUBJECT TO 19% SERVICE/ADMINISTRATIVE FEE AND YOUR STATE & LOCAL TAXES

NOTE THAT THIS 19% IS OUR ONLY SERVICE FEE OR GRATUITY)

ALL CATERING IS BASED ON A FOUR HOUR EVENT TIME
TOTAL SET UP & BREAKDOWN OF ALL TABLES, CHAIRS
THE CUTTING, PLATING, AND SERVING OF YOUR WEDDING CAKE (OUR CHINA & SILVER)
CHAMPAGNE GLASSES FOR SERVING YOUR CHAMPAGNE TO YOUR GUESTS
ALL CHINA, SILVER, BUFFET EQUIPMENT FOR YOUR EVENT (UNLESS NOTED ON YOUR INDIVIDUAL MENUS)
LINENS IN AN ASSORTMENT OF COLORS FOR YOUR EVENT
ALL STAFFING AS DESIGNATED BY YOUR MENUS AND DETAILS
BARTENDING STAFF TO SERVE YOUR WINE, BEER & CHAMPAGNE
WE FURNISH ALL SOFT DRINKS AND DISPOSABLE BARWARE

A FEW SPECIAL NOTES

SERVICE/ADMINISTRATIVE FEES ON ALL CATERING AND NON-RENTAL FEES
STATE & LOCAL TAXES

PATRON TO FURNISH ALL ALCOHOL
PATRON TO FURNISH A WEDDING CAKE
NO CASH BARS WITHOUT THE PROPER COUNTY PERMITS (NON-PROFIT ORGANIZATIONS ONLY)
DESSERT MAY BE ADDED IN PLACE OF WEDDING CAKE. PRICES QUOTED PER EVENT

PRICING FOR ADDITIONAL AVAILABLE SERVICES OR PRODUCTS

(ALL SUBJECT TO 19% AND STATE & LOCAL TAXES)

SET UP OF WEDDING CEREMONY: \$1.25 PER PERSON
FULL BAR SERVICE, EQUIPMENT, & ADDITIONAL STAFFING: \$1.95 PER PERSON
GLASSWARE IN PLACE OF PLASTICWARE ON THE BAR: \$2.50 PER PERSON
ADDITIONAL TIME AFTER 4 HOURS: \$350 PER HOUR FOR UP TO 1/2 THE BUILDING
PRICING FOR HOLIDAY WEEKENDS ARE ALL PRICED AS SATURDAY EVENING EVENTS

KEN CARYL
ITALIAN BUFFET

PRIOR TO DINNER:
ASSORTED GOURMET CHEESE BOARD WITH WAFERS

BUFFET STYLE SERVICE:

TRADITIONAL MEAT AND CHEESE LASAGNA
WITH MARINARA SAUCE TO THE SIDE

PENNE PASTA TOSSED WITH HERB GLAZE, WITH YOUR GUESTS
CHOICE OF ALFREDO AND HOMESTYLE TOMATO SAUCE

TOSSED SALAD

(VINAIGRETTE AND RANCH DRESSINGS TO THE SIDE)

SEASONAL FRESH FRUIT SALAD

HOT GARLIC BREAD

DESSERT

(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

COFFEE BAR WITH ASSORTED FLAVORED SYRUPS

CATERING PRICING

ALL PRICES BASED ON 100 GUESTS OR MORE FOR THE ROXBOROUGH ROOM
AND 175 GUESTS OR MORE FOR THE CRESTONE ROOM

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER

ALL EVENT TIMES: \$26.25

MAY & OCTOBER

SATURDAY EVENING: \$26.25 ALL OTHER TIMES: \$24.50

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$29.85 ALL OTHER TIMES \$26.85

SEMI-FORMAL PRESET TABLES WITH NAPKIN FOLD, FLATWARE, STEMMED WATER GOBLETS AND
CARAFES OF ICED WATER ON EACH TABLE

KEN CARYL
MEXICAN BUFFET

PRIOR TO DINNER:
HANDMADE CRISP CORN TORTILLA CHIPS WITH SALSA

BUFFET STYLE SERVICE:

FAJITA BAR WITH BOTH GRILLED BONELESS CHICKEN AND STEAK TOSSED WITH PEPPERS AND ONIONS, SERVED WITH WARM FLOUR TORTILLAS, FRESH PICO DE GALLO, GUACAMOLE, SOUR CREAM

TERRY'S PORK GREEN CHILE SERVED WITH WARM FLOUR TORTILLAS

TOSSED SALAD
(VINAIGRETTE AND RANCH DRESSINGS TO THE SIDE)

SEASONAL FRESH FRUIT SALAD

DESSERT
(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

COFFEE BAR WITH ASSORTED FLAVORED SYRUPS

CATERING PRICING

ALL PRICES BASED ON 100 GUESTS OR MORE FOR THE ROXBOROUGH ROOM
AND 175 GUESTS OR MORE FOR THE CRESTONE ROOM

**JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER**

ALL EVENT TIMES: \$26.95

MAY & OCTOBER

SATURDAY EVENING: \$26.95 ALL OTHER TIMES: \$24.95

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$29.95 ALL OTHER TIMES \$27.50

SEMI-FORMAL PRESET TABLES WITH NAPKIN FOLD, FLATWARE, STEMMED WATER GOBLETS AND CARAFES OF ICED WATER ON EACH TABLE

KEN CARYL
HOT BUFFET MENU ONE

PRIOR TO DINNER:
ASSORTED GOURMET CHEESE BOARD WITH WAFERS

BUFFET STYLE SERVICE:

ROAST HERB CRUSTED TOP SIRLOIN OF BEEF
(SERVED IN NATURAL JUICES & WHIPPED HORSERADISH)
OVEN ROASTED LEMON HERB CHICKEN
TOSSED AMERICAN SALAD
(VINAIGRETTE AND RANCH DRESSINGS TO THE SIDE)
WHITE CHEDDAR CHEESE MASHED POTATOES
SEASONAL FRESH FRUIT SALAD
HOT GRILLED VEGETABLE MEDLEY
ASSORTED BAKERY FRESH ROLLS WITH BUTTER

DESSERT

(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

COFFEE BAR WITH ASSORTED FLAVORED SYRUPS

CATERING PRICING

ALL PRICES BASED ON 100 GUESTS OR MORE FOR THE ROXBOROUGH ROOM
AND 175 GUESTS OR MORE FOR THE CRESTONE ROOM

**JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER**

ALL EVENT TIMES: \$29.00

MAY & OCTOBER

SATURDAY EVENING: \$29.00 ALL OTHER TIMES: \$26.00

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$33.75 ALL OTHER TIMES \$27.00

SEMI-FORMAL PRESET TABLES WITH NAPKIN FOLD, FLATWARE, STEMMED WATER GOBLETS AND
CARAFES OF ICED WATER ON EACH TABLE

KEN CARYL
HOT BUFFET MENU TWO

PRIOR TO DINNER:
ASSORTED GOURMET CHEESE BOARD WITH WAFERS

ROAST LONDON BROIL
(WITH TRADITIONAL HUNTER SAUCE)
GRILLED CHICKEN PENNE PASTA
(HERB GLAZE)
TOSSED AMERICAN SALAD
(VINAIGRETTE AND RANCH DRESSINGS TO THE SIDE)
SEASONAL FRESH FRUIT SALAD
TRIPLE RICE (WILD RICE, WAHANI & BASMATI)
HOT GRILLED VEGETABLE MEDLEY
ASSORTED BAKERY FRESH ROLLS WITH BUTTER

DESSERT

(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

COFFEE BAR WITH ASSORTED FLAVORED SYRUPS

CATERING PRICING

ALL PRICES BASED ON 100 GUESTS OR MORE FOR THE ROXBOROUGH ROOM
AND 175 GUESTS OR MORE FOR THE CRESTONE ROOM

**JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER**

ALL EVENT TIMES: \$30.50

MAY & OCTOBER

SATURDAY EVENING: \$30.50 ALL OTHER TIMES: \$27.50

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$35.25 ALL OTHER TIMES: \$28.50

SEMI-FORMAL PRESET TABLES WITH NAPKIN FOLD, FLATWARE, STEMMED WATER GOBLET'S AND
CARAFES OF ICED WATER ON EACH TABLE

KEN CARYL

HOT BUFFET MENU THREE

PRIOR TO DINNER:
ASSORTED GOURMET CHEESE BOARD WITH WAFERS

PLEASE SELECT TWO ENTREES:

ROAST LONDON BROIL

(WITH TRADITIONAL HUNTER SAUCE)

GRILLED FILET OF NORWEGIAN SALMON (ADD \$1.95 PP)

(PREPARED TO YOUR PREFERENCE)

BREAST OF CHICKEN SCALOPPINI, MARSALA OR PICCATA

COMBINED WITH THE FOLLOWING

TOSSED FIELD GREEN OR CAESAR SALAD

FRESH FRUIT PLATTER

(ARTISTICALLY PRESENTED FRUIT SURROUNDING A HAND CARVED MELON)

TWICE BAKED NEW POTATOES OR BASMATI RICE

HOT GRILLED VEGETABLE MEDLEY

ASSORTED BAKERY FRESH ROLLS WITH BUTTER

DESSERT

(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

COFFEE BAR WITH ASSORTED FLAVORED SYRUPS

CATERING PRICING

ALL PRICES BASED ON 100 GUESTS OR MORE FOR THE ROXBOROUGH ROOM
AND 175 GUESTS OR MORE FOR THE CRESTONE ROOM

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER

ALL EVENT TIMES: \$33.50

MAY & OCTOBER

SATURDAY EVENING: \$33.50 ALL OTHER TIMES: \$29.50

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$38.00 ALL OTHER TIMES: \$30.50

SEMI-FORMAL PRESET TABLES WITH NAPKIN FOLD, FLATWARE, STEMMED WATER GOBLETS AND
CARAFES OF ICED WATER ON EACH TABLE

KEN CARYL

SEATED MENU ONE

PRIOR TO DINNER:
ASSORTED GOURMET CHEESE BOARD WITH WAFERS

FIRST COURSE:
YOUR CHOICE OF SALADS...
FIELD GREENS, AMERICAN OR CAESAR
ASSORTED BAKERY FRESH ROLLS WITH BUTTER

SELECT ONE ENTREE:
ROAST LONDON BROIL
WITH TRADITIONAL HUNTER SAUCE
BREAST OF CHICKEN SCALOPPINI, MARSALA OR PICCATA
GRILLED FILET OF NORWEGIAN SALMON (\$ 1.95PP ADDITIONAL)
(PREPARED TO YOUR PREFERENCE)

COMBINED WITH THE FOLLOWING
TWICE BAKED NEW POTATOES OR BASMATI RICE
HOT GRILLED VEGETABLE MEDLEY
ASSORTED BAKERY FRESH ROLLS WITH BUTTER
DESSERT
(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)
EUROPEAN STYLE DECAFFEINATED COFFEE SERVICE

CATERING PRICING

ALL PRICES BASED ON 100 GUESTS OR MORE FOR THE ROXBOROUGH ROOM
AND 175 GUESTS OR MORE FOR THE CRESTONE ROOM

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER

ALL EVENT TIMES: \$32.75

MAY & OCTOBER

SATURDAY EVENING: \$32.75 ALL OTHER TIMES: \$29.50

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$38.50 ALL OTHER TIMES: \$30.50

PRESET TABLES WITH CLOTH NAPKINS, FLATWARE, STEMMED WATER GOBLET & WINE GLASSES,
CHINA COFFEE CUPS AND SAUCERS.

KEN CARYL

SEATED MENU TWO

PRIOR TO DINNER: ASSORTED GOURMET CHEESE BOARD WITH WAFERS

FIRST COURSE:

YOUR CHOICE OF SALADS...

FIELD GREENS, AMERICAN OR CAESAR
ASSORTED BAKERY FRESH ROLLS WITH BUTTER

SELECT ONE ENTREE:

ROAST RIBEYE OF BEEF

WITH BUTTON MUSHROOM CABERNET WINE SAUCE

ROAST CHOICE FILET MIGNON (SURCHARGE BASED ON MARKET)

BAKED FRESH FILET OF SEASONAL FISH (SUCH AS HALIBUT,
GROUPEL OR ROCK COD)

SERVED WITH RED PEPPER CREAM SAUCE

VEAL SCALOPPINI

COMBINED WITH THE FOLLOWING

TWICE BAKED NEW POTATOES OR BASMATI RICE OR PENNE PASTA

FRESH ASPARAGUS OR HARICOTES VERTES

(SEASONAL AVAILABILITY)

DESSERT

(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

EUROPEAN STYLE DECAFFEINATED COFFEE SERVICE

CATERING PRICING

ALL PRICES BASED ON 100 GUESTS OR MORE FOR THE ROXBOROUGH ROOM
AND 175 GUESTS OR MORE FOR THE CRESTONE ROOM

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),

& THE LAST WEEK IN DECEMBER

ALL EVENT TIMES: \$36.50

MAY & OCTOBER

SATURDAY EVENING: \$36.50 ALL OTHER TIMES: \$32.00

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$42.25 ALL OTHER TIMES: \$34.00

PRESET TABLES WITH CLOTH NAPKINS, FLATWARE, STEMMED WATER GOBLET & WINE GLASSES,
CHINA COFFEE CUPS AND SAUCERS.

KEN CARYL

HORS D'OEUVRE BUFFET MENU ONE

(THIS MENU IS BASED ON PARTIAL SEATING FOR A CASUAL STYLE EVENT.
COCKTAIL STYLE SALAD PLATES, COCKTAIL NAPKINS, ARE PART OF THE BUFFET
AND ARE NOT PART OF THE GUESTS TABLE SET UP)

ASSORTED PETITE SANDWICHES ON SILVER DOLLAR ROLLS AND FOCACCIA BREAD,
WITH ROAST BEEF, DELI STACKS, NATURAL TURKEY BREAST, BAKED HAM, AND
UNIQUE AND DELICIOUS CONDIMENTS

INTERNATIONAL CHEESE BOARD WITH ASSORTED WAFERS
HOT SPINACH AND CRAB DIP WITH PITA TRIANGLES
CHINESE SPRING ROLLS WITH PLUM SAUCE AND HOT MUSTARD
FRESH VEGETABLE BASKET WITH TWO DIPS
SPICY CHILLED INDONESIAN STYLE SHRIMP AND MELON SKEWERS
GRILLED HONEY MUSTARD CHICKEN KEBOBS
BARBEQUE MEATBALLS
BASKETS OF THE SEASONS BEST FRESH STRAWBERRIES WITH HOT FUDGE DIP

DESSERT

(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

COFFEE BAR WITH ASSORTED FLAVORED SYRUPS

CATERING PRICING

ALL PRICES BASED ON 100 GUESTS OR MORE FOR THE ROXBOROUGH ROOM
AND 175 GUESTS OR MORE FOR THE CRESTONE ROOM

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER

ALL EVENT TIMES; \$27.50

MAY & OCTOBER

SATURDAY EVENING: \$27.50 ALL OTHER TIMES: \$24.50

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$31.50 ALL OTHER TIMES: \$25.50

SERVICE STYLE

OUR FINE CHINA COCKTAIL PLATES, & BUFFETWARE

KEN CARYL

WEDDING COCKTAIL SUPPER MENU ONE

STATION ONE:

HOT CARVED PETITE SANDWICHES FEATURING
TOP SIRLOIN OF BEEF, NATURAL BREAST OF TURKEY,
PETITE WARM SILVER DOLLAR ROLLS AND ASSORTED
CONDIMENTS
(MAY SUBSTITUTE: PETITE BUNS, BREADS AND
DELI STYLE CHILLED SLICED MEATS
HOMEMADE GAUFRETTE POTATOES

STATION THREE:

INTERNATIONAL CHEESE BOARD
WITH ASSORTED WAFERS
HOT SPINACH DIP PANACHE
WITH PITA CHIPS
CHINESE STYLE SPRING ROLLS
WITH HOT MUSTARD AND SWEET/SOUR DIP
FRESH VEGETABLE BASKET WITH 2 DIPS
PINEAPPLE TREE OF FRESH FRUIT SKEWERS

STATION TWO

PASTA BAR WITH
PENNE PASTA
HOMEMADE MARINARA SAUCE,
ALFREDO SAUCE,
ITALIAN SAUSAGE, PARMESAN CHEESE

TOSSED SALAD OF THE CAESARS
HOMEMADE BREADSTICKS

PASS TO GUESTS

YOUR CHOICE OF 5 HANDMADE HORS D'OEUVRES
FROM OUR CHEF'S SELECTION

ELEGANT PRESENTATION AND SERVICE
OF YOUR WEDDING CAKE FROM
OUR DECORATED CAKE TABLE

CATERING PRICING

ALL PRICES BASED ON 100 GUESTS OR MORE FOR THE ROXBOROUGH ROOM
AND 175 GUESTS OR MORE FOR THE CRESTONE ROOM

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER

ALL EVENT TIMES: \$35.00

MAY & OCTOBER

SATURDAY EVENING: \$35.00 ALL OTHER TIMES: \$29.50

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$39.25 ALL OTHER TIMES: \$31.75

SERVICE STYLE:

OUR FINE CHINA COCKTAIL PLATES, & BUFFETWARE

HORS D'OEUVRES SELECTIONS

BUTLER STYLE SERVICE, CHOOSE ANY FOUR VARIETIES.

(\$3.95 PP WHEN ADDING TO A DINNER OR LUNCHEON MENU, OR \$3.50 PER GUEST IF SUBSTITUTING FOR A CHEESE BOARD ON AN EXISTING DINNER MENU)

BRIE CRUNCHIES
FONTINA CHEESE ROLLS
SMOKED GOUDA PUFFS
CHEESEY ARTICHOKE WONTONS
STEAK DIANE
PEPPERONI CALZONES
SUNDRIED TOMATO AND SAUSAGE TARTES
CHICKEN DIJON EN BACON
DUCK WONTON BASKETS
PETITE CHICKEN ENCHILADA TARTS
HOT CHICKEN SATES
CRUNCHY SHRIMP WITH CURRANT MUSTARD SAUCE
SMOKED SALMON TOASTS
SMOKED SALMON SATES
SEAFOOD STRUDEL
PETITE QUESADILLAS
INDONESIAN SHRIMP KEOBS
THREE CHEESE STUFFED MUSHROOMS
PETITE STUFFED VEGETABLES
VEGETABLES TEMPURA WITH SWEET AND SOUR DIP

FRESH JUMBO SHRIMP WITH COCKTAIL SAUCE
(ADD \$4.25 PP WHEN PAIRING WITH ABOVE HORS D'OEUVRES)

The Terrace Gardens Event Centers
Dove Valley

13065 East Briarwood Ave.
Centennial, CO 80112

(owned & operated by Panache Catering, Inc.)

Mailing address:

**13065 East Briarwood Ave.,
Centennial, CO 80112
303-790-2648**

Messages: 303-768-9234

www.terracegardens.com

REVISED NOVEMBER 2011

Room Capacity and Guest Seating Guidelines

As a general guideline, we believe that in order to serve your guests in a manner that is comfortable for them and effective for us, that a dinner or luncheon event requires 20 square feet or more per guest. It would be our suggestion that you confirm that you have this amount of space no matter where you decide to entertain your guests. This is based on seating 8 guests at each 5' round table, and allowing plenty of room for service areas such as buffets or bars, as well as our strong preference not to set up tables on dance floor areas or other areas that would require that they be broken down midway through your event. Cocktail events and other events that require less space per guest obviously will allow you to entertain larger numbers in each of these rooms.

Dove Valley

**Baldwin Room: 2400 Square feet
100 to 110 guests**

**Pomeroy Room: 3800 Square feet
180 guests**

**Fireside Room added to either of the above:
2500 square feet, 100 additional guests**

*Outdoor garden and patio area in both locations are additional space
and not included in any event space calculations...*

DOVE VALLEY PRICING:

ROOM USAGE FEES WITH CATERING AND BEVERAGE PACKAGES OR CASH BAR WITH MINIMUMS:

BALDWIN ROOM: NO CHARGE WITH 100 GUESTS OR MORE

POMEROY ROOM: NO CHARGE AT 150 GUESTS OR MORE
(\$650 WITH 100- 149 GUESTS)

FIRESIDE ROOM MAY BE ADDED TO EITHER ROOM: \$650,
FIRESIDE ROOM RENTAL FOR A CEREMONY (ONE HOUR) AND ENDING
BY 4:00 PM: \$350 ASSUMING AVAILABILITY AT TIME OF BOOKING

OUR PRICING IS SIMPLE AND INCLUSIVE: YOUR TOTAL PRICE CONSISTS OF:

1. CATERING FEES PER YOUR SELECTIONS ATTACHED
2. YOUR CHOICE OF BEVERAGE PACKAGES AT PREVIOUSLY UNHEARD OF LOW COST AND VALUE.
3. 19% SERVICE/ADMINISTRATIVE FEE
4. SALES TAX

RENTAL PRICING WITHOUT CATERING MAY BE QUOTED UPON REQUEST, AND FEES FOR ROOM USAGE WHEN ENTERTAINING FEWER GUESTS MAY APPLY.

DOVE VALLEY FACILITY AND CATERING PACKAGES:

- ALL-INCLUSIVE CATERING PRICING WITH MANY MENUS UNDER \$30 PER GUEST
- LOW, FAIR PRICING FOR ALCOHOL AND SOFT DRINK PACKAGES, OR CASH BAR
- MOST ROOM USAGE INCLUDED IN CATERING AND BEVERAGE PACKAGES
- EVENT COORDINATION BY EXPERIENCED PROFESSIONALS
- ROOM RENTAL WITH BAR SERVICES QUOTED WITHOUT CATERING, UPON REQUEST
- ALL FACILITY/CATERING PROPOSALS INCLUDE:
 - LINENS IN AN ASSORTMENT OF COLORS
 - PANACHE CATERING'S GREAT FOOD AND SERVICE STAFF
 - CHINA, SILVERWARE AND GLASS TABLE SETTING AS PRESCRIBED BY MENU SELECTION
 - CENTERPIECE FOR EACH GUEST TABLE: MIRROR, 3 VOTIVE CANDLES TO USE OR ADD TO
 - CUTTING AND SERVING THE CAKE THAT YOU PROVIDE TO US
 - CAKE PRESENTED FROM OUR TULLE ACCENTED CAKE TABLE WITH TWINKLE LIGHTS
 - FREE CHAMPAGNE TOAST WITH HOSTED ALCOHOL PACKAGE
 - 5 HOURS OF EVENT TIME PLUS SET UP AND BREAKDOWN TIME
 - BEAUTIFUL INDOOR BALLROOMS WITH OUTDOOR PATIO AND WEDDING GARDENS
 - FIREPLACES IN EVERY ROOM
 - DISCOUNTS ON GREAT VENDORS
 - ATTRACTIVE WHITE WEDDING CHAIRS
 - COLORADO CONTEMPORARY BALLROOMS WITH SILK TREES AND TWINKLE LIGHTS
 - DANCE FLOOR, ALL TABLES AND CHAIRS SET UP BY OUR CATERING STAFF
 - GAZEBO OR POND WITH WATERFALL IN YOUR WEDDING GARDEN
 - COMPLETE CLEAN UP BY OUR STAFF
 - CONVENIENT SOUTHEAST LOCATION
 - FREE PARKING
 - PRIVATE BRIDAL DRESSING ROOM

(PLEASE NOTE: NOT YET INCLUDED ARE: 19% SERVICE ADMINISTRATIVE FEE WHICH IS ALL MONIES THAT ARE TO COVER SERVICE-GRATUITY, AND YOUR STATE & LOCAL TAXES)

PRICING FOR ADDITIONAL AVAILABLE SERVICES OR PRODUCTS

(ALL SUBJECT TO 19% AND STATE & LOCAL TAXES)

SET UP OF WEDDING CEREMONY: \$1.25 PER PERSON
ADDITIONAL GUEST TIME BEYOND 5 HOURS: \$350 PER HOUR PER UP TO 1/2 THE BUILDING,
PLUS SECURITY REQUIREMENTS, PLEASE SEE YOUR EVENT COORDINATOR.
PRICING FOR HOLIDAY WEEKENDS ARE ALL PRICED AS SATURDAY EVENING EVENTS

**DOVE VALLEY:
ITALIAN BUFFET MENU:**

**PRIOR TO DINNER:
ASSORTED GOURMET CHEESE BOARD WITH WAFERS**

BUFFET STYLE SERVICE:

**TRADITIONAL MEAT AND CHEESE LASAGNA
WITH MARINARA SAUCE TO THE SIDE**

**PENNE PASTA TOSSED WITH HERB GLAZE, WITH YOUR GUESTS
CHOICE OF ALFREDO AND HOMESTYLE TOMATO SAUCE**

TOSSED SALAD

(VINAIGRETTE AND RANCH DRESSINGS TO THE SIDE)

SEASONAL FRESH FRUIT SALAD

HOT GARLIC BREAD

DESSERT

**(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)**

COFFEE BAR WITH ASSORTED FLAVORED SYRUPS

**CATERING PRICING BASED ON 100 GUESTS OR MORE
FOR EITHER THE POMEROY OR THE BALDWIN ROOMS, 200 FOR BOTH:**

**JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER**

ALL EVENT TIMES: \$25.50

MAY & OCTOBER

SATURDAY EVENING: \$27.50 ALL OTHER TIMES: \$24.50

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$28.00 ALL OTHER TIMES \$25.00

**SEMI-FORMAL PRESET TABLES WITH NAPKIN FOLD, FLATWARE, STEMMED WATER GOBLETS AND
CARAFES OF ICED WATER ON EACH TABLE**

**DOVE VALLEY
MEXICAN BUFFET**

**PRIOR TO DINNER:
HANDMADE CRISP CORN TORTILLA CHIPS WITH SALSA**

BUFFET STYLE SERVICE:

**FAJITA BAR WITH BOTH GRILLED BONELESS CHICKEN AND
STEAK TOSSED WITH PEPPERS AND ONIONS, SERVED WITH
WARM FLOUR TORTILLAS, FRESH PICO DE GALLO, GUACAMOLE,
SOUR CREAM**

**TERRY'S PORK GREEN CHILE SERVED WITH WARM FLOUR
TORTILLAS**

TOSSED SALAD
(VINAIGRETTE AND RANCH DRESSINGS TO THE SIDE)

SEASONAL FRESH FRUIT SALAD

DESSERT
(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

COFFEE BAR WITH ASSORTED FLAVORED SYRUPS

**CATERING PRICING BASED ON 100 GUESTS OR MORE
FOR EITHER THE POMEROY OR THE BALDWIN ROOMS, 200 FOR BOTH:**

**JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER**
ALL EVENT TIMES: \$26.50

MAY & OCTOBER
SATURDAY EVENING: \$27.95 ALL OTHER TIMES: \$24.95

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER
SATURDAY EVENING: \$28.50 ALL OTHER TIMES \$25.50

**SEMI-FORMAL PRESET TABLES WITH NAPKIN FOLD, FLATWARE, STEMMED WATER GOBLETS AND
CARAFES OF ICED WATER ON EACH TABLE**

DOVE VALLEY
HOT BUFFET MENU ONE

PRIOR TO DINNER:
ASSORTED GOURMET CHEESE BOARD WITH WAFERS

ROAST HERB CRUSTED SLICED TOP SIRLOIN OF BEEF
(SERVED IN NATURAL JUICES & WHIPPED HORSERADISH)
OVEN ROASTED LEMON HERB CHICKEN
TOSSED AMERICAN SALAD
(VINAIGRETTE AND RANCH DRESSINGS TO THE SIDE)
WHITE CHEDDAR CHEESE MASHED POTATOES
SEASONAL FRESH FRUIT SALAD
HOT GRILLED VEGETABLE MEDLEY
ASSORTED BAKERY FRESH ROLLS WITH BUTTER

DESSERT

(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

COFFEE BAR WITH ASSORTED FLAVORED SYRUPS

CATERING PRICING BASED ON 100 GUESTS OR MORE
FOR EITHER THE POMEROY OR THE BALDWIN ROOMS, 200 FOR BOTH:

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER

ALL EVENT TIMES: \$27.00

MAY & OCTOBER

SATURDAY EVENING: \$29.00 ALL OTHER TIMES: \$26.00

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$29.50 ALL OTHER TIMES: \$26.50

SEMI-FORMAL PRESET TABLES WITH NAPKIN FOLD, FLATWARE, STEMMED WATER GOBLETS AND
CARAFES OF ICED WATER ON EACH TABLE

DOVE VALLEY
HOT BUFFET MENU TWO

PRIOR TO DINNER:
ASSORTED GOURMET CHEESE BOARD WITH WAFERS

ROAST LONDON BROIL
(WITH TRADITIONAL HUNTER SAUCE)
GRILLED CHICKEN PENNE PASTA
(HERB GLAZE)
TOSSED AMERICAN SALAD
(VINAIGRETTE AND RANCH DRESSINGS TO THE SIDE)
SEASONAL FRESH FRUIT SALAD
TRIPLE RICE (WILD RICE, WEHANI & BASMATI)
HOT GRILLED VEGETABLE MEDLEY
ASSORTED BAKERY FRESH ROLLS WITH BUTTER

DESSERT

(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

COFFEE BAR WITH ASSORTED FLAVORED SYRUPS

CATERING PRICING BASED ON 100 GUESTS OR MORE
FOR EITHER THE POMEROY OR THE BALDWIN ROOMS, 200 FOR BOTH:

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER

ALL EVENT TIMES: \$ 28.50

MAY & OCTOBER

SATURDAY EVENING: \$30.50 ALL OTHER TIMES: \$27.50

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$31.00 ALL OTHER TIMES: \$28.00

SEMI-FORMAL PRESET TABLES WITH NAPKIN FOLD, FLATWARE, STEMMED WATER GOBLETS AND
CARAFES OF ICED WATER ON EACH TABLE

DOVE VALLEY

HOT BUFFET MENU THREE

PRIOR TO DINNER:
ASSORTED GOURMET CHEESE BOARD WITH WAFERS

PLEASE SELECT TWO ENTREES:

ROAST LONDON BROIL

(WITH TRADITIONAL HUNTER SAUCE)

GRILLED FILET OF NORWEGIAN SALMON (ADD \$1.95PP)

(PREPARED TO YOUR PREFERENCE)

BREAST OF CHICKEN SCALOPPINI, MARSALA OR PICCATA

COMBINED WITH THE FOLLOWING

TOSSED FIELD GREEN OR CAESAR SALAD

FRESH FRUIT PLATTER

(ARTISTICALLY PRESENTED FRUIT SURROUNDING A HAND CARVED MELON)

TWICE BAKED NEW POTATOES OR BASMATI RICE

HOT GRILLED VEGETABLE MEDLEY

ASSORTED BAKERY FRESH ROLLS WITH BUTTER

DESSERT

(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

COFFEE BAR WITH ASSORTED FLAVORED SYRUPS

CATERING PRICING BASED ON 100 GUESTS OR MORE
FOR EITHER THE POMEROY OR THE BALDWIN ROOMS, 200 FOR BOTH:

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER

ALL EVENT TIMES: \$31.50

MAY & OCTOBER

SATURDAY EVENING: \$33.50 ALL OTHER TIMES: \$29.75

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$34.90 ALL OTHER TIMES: \$31.00

SEMI-FORMAL PRESET TABLES WITH NAPKIN FOLD, FLATWARE, STEMMED WATER GOBLETS AND
CARAFES OF ICED WATER ON EACH TABLE

DOVE VALLEY

SEATED MENU ONE

PRIOR TO DINNER:
ASSORTED GOURMET CHEESE BOARD WITH WAFERS

FIRST COURSE:
YOUR CHOICE OF SALADS...
FIELD GREENS, AMERICAN OR CAESAR
ASSORTED BAKERY FRESH ROLLS WITH BUTTER

SELECT ONE ENTREE:
ROAST LONDON BROIL
WITH TRADITIONAL HUNTER SAUCE
BREAST OF CHICKEN SCALOPPINI, MARSALA OR PICCATA
GRILLED FILET OF NORWEGIAN SALMON (ADD \$1.95PP)
(PREPARED TO YOUR PREFERENCE)

COMBINED WITH THE FOLLOWING
TWICE BAKED NEW POTATOES OR BASMATI RICE
HOT GRILLED VEGETABLE MEDLEY
ASSORTED BAKERY FRESH ROLLS WITH BUTTER
DESSERT
(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)
EUROPEAN STYLE DECAFFEINATED COFFEE SERVICE

CATERING PRICING BASED ON 100 GUESTS OR MORE
FOR EITHER THE POMEROY OR THE BALDWIN ROOMS, 200 FOR BOTH:

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER

ALL EVENT TIMES: \$29.75

MAY & OCTOBER

SATURDAY EVENING: \$31.75 ALL OTHER TIMES: \$29.25

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$34.75 ALL OTHER TIMES: \$29.25

PRESET TABLES WITH CLOTH NAPKINS, FLATWARE, STEMMED WATER GOBLETs, CHINA COFFEE CUPS
AND SAUCERS. WINE GLASSES MAY BE ADDED TO YOUR TABLE SETTING IF WINE POURED AT THE
TABLE IS ADDED TO YOUR BEVERAGE PACKAGE

DOVE VALLEY

SEATED MENU TWO

PRIOR TO DINNER:

ASSORTED GOURMET CHEESE BOARD WITH WAFERS

FIRST COURSE:

YOUR CHOICE OF SALADS... FIELD GREENS, AMERICAN OR CAESAR
ASSORTED BAKERY FRESH ROLLS WITH BUTTER

SELECT ONE ENTREE:

ROAST RIBEYE OF BEEF

WITH BUTTON MUSHROOM CABERNET WINE SAUCE

ROAST CHOICE FILET MIGNON (SURCHARGE BASED ON MARKET)

BAKED FRESH FILET OF SEASONAL FISH (SUCH AS HALIBUT,
GROUPER OR ROCK COD)

SERVED WITH RED PEPPER CREAM SAUCE)

VEAL SCALOPPINI

COMBINED WITH THE FOLLOWING

TWICE BAKED NEW POTATOES OR BASMATI RICE
OR PENNE PASTA

FRESH ASPARAGUS OR HARICOTES VERTES

(SEASONAL AVAILABILITY)

DESSERT

(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

EUROPEAN STYLE DECAFFEINATED COFFEE SERVICE

CATERING PRICING BASED ON 100 GUESTS OR MORE
FOR EITHER THE POMEROY OR THE BALDWIN ROOMS, 200 FOR BOTH:

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER

ALL EVENT TIMES: \$33.50

MAY & OCTOBER

SATURDAY EVENING: \$36.50 ALL OTHER TIMES: \$31.75

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$37.50 ALL OTHER TIMES: \$31.75

PRESET TABLES WITH CLOTH NAPKINS, FLATWARE, STEMMED WATER GOBLETs, CHINA COFFEE CUPS
AND SAUCERS. WINE GLASSES MAY BE ADDED TO YOUR TABLE SETTING IF WINE POURED AT THE
TABLE IS ADDED TO YOUR BEVERAGE PACKAGE

DOVE VALLEY

HORS D'OEUVRE BUFFET MENU ONE

(THIS MENU IS BASED ON PARTIAL SEATING FOR A CASUAL STYLE EVENT.
COCKTAIL STYLE SALAD PLATES, COCKTAIL NAPKINS, ARE PART OF THE BUFFET
AND ARE NOT PART OF THE GUESTS TABLE SET UP)

ASSORTED PETITE SANDWICHES ON SILVER DOLLAR ROLLS AND FOCACCIA BREAD,
WITH ROAST BEEF, DELI STACKS, NATURAL TURKEY BREAST, BAKED HAM, AND
UNIQUE AND DELICIOUS CONDIMENTS

INTERNATIONAL CHEESE BOARD WITH ASSORTED WAFERS
HOT SPINACH AND CRAB DIP WITH PITA TRIANGLES
CHINESE SPRING ROLLS WITH PLUM SAUCE AND HOT MUSTARD
FRESH VEGETABLE BASKET WITH TWO DIPS
SPICY CHILLED INDONESIAN STYLE SHRIMP AND MELON SKEWERS
GRILLED HONEY MUSTARD CHICKEN KEBOBS
BARBEQUE MEATBALLS
BASKETS OF THE SEASONS BEST FRESH STRAWBERRIES WITH HOT FUDGE DIP

DESSERT

(ELEGANT PRESENTATION AND SERVICE OF YOUR WEDDING CAKE FROM OUR SKIRTED
CAKE TABLE WITH TULLE & MINIATURE LIGHTS)

COFFEE BAR WITH ASSORTED FLAVORED SYRUPS

CATERING PRICING BASED ON 100 GUESTS OR MORE
FOR EITHER THE POMEROY OR THE BALDWIN ROOMS, 200 FOR BOTH:

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER
FRIDAY & SATURDAY EVENING: \$24.50

MAY & OCTOBER

SATURDAY EVENING: \$26.50 ALL OTHER TIMES: \$23.75

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$26.50 ALL OTHER TIMES: \$23.75

SERVICE STYLE

OUR FINE CHINA COCKTAIL PLATES, & BUFFETWARE

DOVE VALLEY

WEDDING COCKTAIL SUPPER MENU ONE

STATION ONE:

HOT CARVED PETITE SANDWICHES FEATURING
TOP SIRLOIN OF BEEF, NATURAL BREAST OF TURKEY,
PETITE WARM SILVER DOLLAR ROLLS AND ASSORTED
CONDIMENTS
(MAY SUBSTITUTE: PETITE BUNS, BREADS AND
DELI STYLE CHILLED SLICED MEATS)
HOMEMADE GAUFRETTE POTATOES

STATION THREE:

INTERNATIONAL CHEESE BOARD
WITH ASSORTED WAFERS
SPINACH DIP PANACHE
WITH PITA CHIPS
CHINESE STYLE SPRING ROLLS
WITH HOT MUSTARD AND SWEET/SOUR DIP
FRESH VEGETABLE BASKET WITH 2 DIPS
PINEAPPLE TREE OF FRESH FRUIT SKEWERS

STATION TWO

PASTA BAR WITH
PENNE PASTA
HOMEMADE MARINARE SAUCE,
ALFREDO SAUCE,
ITALIAN SAUSAGE, PARMESAN CHEESE

TOSSED SALAD OF THE CAESARS
BREADSTICKS

PASS TO GUESTS

YOUR CHOICE OF 5 HANDMADE HORS D'OEUVRES
FROM OUR CHEF'S SELECTION

ELEGANT PRESENTATION AND SERVICE
OF YOUR WEDDING CAKE FROM
OUR DECORATED CAKE TABLE HOMEMADE

CATERING PRICING BASED ON 100 GUESTS OR MORE
FOR EITHER THE POMEROY OR THE BALDWIN ROOMS, 200 FOR BOTH:

JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER (PRIOR TO THE LAST WEEK),
& THE LAST WEEK IN DECEMBER

ALL EVENT TIMES: \$32.00

MAY & OCTOBER

SATURDAY EVENING: \$34.00 ALL OTHER TIMES: \$30.50

JUNE, JULY, AUGUST, SEPTEMBER AND DECEMBER

SATURDAY EVENING: \$34.50 ALL OTHER TIMES: \$30.50

SERVICE STYLE

OUR FINE CHINA COCKTAIL PLATES, & BUFFETWARE

HORS D'OEUVRES SELECTIONS

BUTLER STYLE SERVICE, CHOOSE ANY FOUR VARIETIES.

(\$3.95 PP WHEN ADDING TO A DINNER OR LUNCHEON MENU, OR \$3.50 PER GUESTS IF SUBSTITUTING FOR A CHEESE BOARD ON AN EXISTING MENU)

BRIE CRUNCHIES
FONTINA CHEESE ROLLS
SMOKED GOUDA PUFFS
CHEESEY ARTICHOKE WONTONS
STEAK DIANE
PEPPERONI CALZONES
SUNDRIED TOMATO AND SAUSAGE TARTES
CHICKEN DIJON EN BACON
DUCK WONTON BASKETS
PETITE CHICKEN ENCHILADA TARTS
HOT CHICKEN SATES
CRUNCHY SHRIMP WITH CURRANT MUSTARD SAUCE
SMOKED SALMON TOASTS
SMOKED SALMON SATES
SEAFOOD STRUDEL
PETITE QUESADILLAS
INDONESIAN SHRIMP KEBOBS
THREE CHEESE STUFFED MUSHROOMS
PETITE STUFFED VEGETABLES
VEGETABLES TEMPURA WITH SWEET AND SOUR DIP

FRESH JUMBO SHRIMP WITH COCKTAIL SAUCE
(ADD \$4.25 PP WHEN PAIRING WITH ABOVE HORS D'OEUVRES)

BEVERAGE PACKAGES:

The Terrace Gardens at Dove Valley is proud to offer the following beverage options which include your bartender/beverage service staff, ice, bar garnishes, disposable barware, glass flute glasses for champagne service, and all bar service needs.

Available packages:

(Pricing is based on purchase of a minimum of 100 guests in the Baldwin or Pomeroy room, or 200 if using both rooms. At 101 to 150 guests in the Pomeroy room a room rental fee of \$650 will apply)

- **Beer, wine, simple full premium bar and soft drinks package: \$9.95 per adult guest for the first 3.5 hours of alcohol service as well as soft drink service for any remaining event time, guests walking up to the bar for beverages. (Add wine service poured at the tables for dinner: \$4.75 per adult guest).**
- **Each additional hour beyond the first 3.5 hours: beer, wine, simple full premium bar and soft drink package: \$3.75 per hour. (Note that security charges will be incurred for events serving alcohol for longer than 4.5 hours and must be pre-arranged for your event).**

House Chardonnay, Cabernet Sauvignon and White Zinfandel
Assorted domestic, microbrew and imported bottled beers
premium label Vodka, Gin, Bourbon, Scotch, Whiskey and Rum.
Simple bar mixers to include sodas, tonic, juices; *no blended*
or "umbrella" drinks, which can be quoted separately if desired.

SUPER PREMIUM WELL BAR PACKAGE: \$16.95pp

- **Soft drinks (only) package: \$5.95 per guest for up to 5 hours of service**
- **Glassware upgrade from the bar: \$2.95 per guest**

CASH BAR OPTION:

- **Same alcohol options as above: \$4.50 per regular cocktail, wine, or beer.**
- **Soft drinks at \$1.00 each or hosted at \$2.50 per guest for the entire event if you prefer.**

(Reasonable cash bar minimums will apply)

CHAMPAGNE TOAST:

**Included in full bar package, \$9.90 per guest with soft drink or cash bar package.
Served in glass champagne flutes.**

All services noted above, *other than cash bar*, are subject to 19% service/administrative fee and state/local sales tax, including hosted soft drinks for cash bar.

FREQUENTLY ASKED QUESTIONS

WHO IS PANACHE CATERING AND WHO IS THE TERRACE GARDENS?

PANACHE CATERING , INC. IS A WELL ESTABLISHED CATERING COMPANY THAT WAS STARTED BY IT'S CURRENT OWNERS, ERNIE OETTER AND STEVE LANGER, IN 1982. PANACHE IS LOCATED WITHIN THE SAME BUILDING AS THE TERRACE GARDENS DOVE VALLEY FACILITY, WHERE OUR KITCHEN AND OFFICES ARE. PANACHE OPERATES BOTH TERRACE GARDENS EVENT FACILITIES.

IS THERE ANY DISCOUNT OR INHERENT VALUE IN PURCHASING CATERING AND OUR FACILITY RENTAL FROM ONE COMPANY?

YES, ABSOLUTELY. SINCE PANACHE OPERATES OUT OF THESE TWO FACILITIES WE ARE FAR AND AWAY MORE EFFICIENT AT OUR TWO FACILITIES THAN ANYONE ELSE CAN BE AT THESE LOCATIONS, MEANING THAT IF YOU ARE COMPARING SIMILAR MENUS WITH SIMILAR EVENT STAFFING THAT OUR PRICE WILL INVARIABLY BE LOWER. SECONDLY, SINCE WE ARE OPERATING AS AN EVENT FACILITY AND AS A CATERER WE ARE ABLE TO WORK WITH YOU TO PROVIDE COMPETITIVE SEASONAL PRICING INCLUDING FREE ROOM RENTAL DURING CERTAIN MONTHS OF THE YEAR. WHEN WORKING WITH AN EVENT FACILITY AND A CATERER SEPARATELY YOU ARE FORCED TO PAY A FULL "PROFIT" MARGIN TO EACH COMPANY, WHICH FREQUENTLY WILL MAKE YOUR COST PER GUEST GO UP SIGNIFICANTLY.

HOW MANY SQUARE FEET DO I NEED?

THE RULE OF THUMB FOR SEATING ALL OF YOUR GUESTS COMFORTABLY IS 20 SQUARE FEET PER PERSON. WE RECOMMEND THAT WHEN VISITING EVENT FACILITIES YOU ASK HOW MANY SQUARE FEET AN EVENT SPACE IS, NOT "HOW MANY GUESTS WILL THIS SEAT?" THE FIGURE OF 20 SQUARE FEET PER PERSON ALLOWS YOU TO SEAT GUESTS AT 5' ROUND TABLES FOR 8 GUESTS WHICH IS COMFORTABLE, AS WELL AS AVOIDS HAVING TO BREAK DOWN ANY GUEST TABLES AFTER DINNER IS SERVED.

HOW IS ALCOHOL HANDLED AT THE TERRACE GARDENS?

*AT OUR **KEN CARYL** LOCATION ALCOHOL IS PROVIDED BY YOU, OUR PATRON, AND IS SERVED BY OUR PROFESSIONAL STAFF. OUR PRICING FOR YOUR CATERED EVENT INCLUDES THE BARTENDERS THAT WILL BE NEEDED AS WELL AS THE NON-ALCOHOLIC BEVERAGES, ICE AND BAR GARNISHES AS WELL AS BARWARE AS NOTED IN YOUR EVENT CONTRACT. IN REALITY, MOST OF OUR CLIENTS HAVE US ORDER THE ALCOHOL FOR THEM DIRECTLY FROM THE LOCAL SAM'S CLUB - NO MEMBERSHIP REQUIRED. SEE PAGE IN KEN CARYL SECTION). THIS IS AN EXCELLENT WAY FOR THE PATRON TO TAKE ADVANTAGE OF GREAT PRICING AND RETURN PRIVILEGE WITHOUT HAVING TO EVER PHYSICALLY HANDLE THE ALCOHOL.*

*AT OUR **DOVE VALLEY** LOCATION, WE HOLD A LIQUOR LICENSE. THIS GIVES THE PATRON THE CHOICE OF HAVING EITHER A CASH BAR OR A HOSTED BAR. WE BELIEVE THAT OUR HOSTED BAR PRICING IS UNRIVALED IN VALUE ANYWHERE IN THE REGION.*

DOVE VALLEY CASH BAR MINIMUMS: THE FOLLOWING MINIMUM APPLIES TO USE OF EITHER THE POMEROY ROOM OR THE BALDWIN ROOM. IF USING BOTH ALL COSTS ARE MULTIPLIED BY 2.

TOTAL SALES:	TOTAL COST TO PATRON:
\$1150	\$0
\$1000 OR MORE	\$165
\$850 OR MORE	\$270
\$725 OR MORE	\$360
\$600 OR MORE	\$450
\$450 OR MORE	\$560
\$300 OR MORE	\$690
\$150 OR MORE	\$780
LESS THAN \$150	\$890

WHAT IS THE 19% SERVICE CHARGE AND WHAT IS IT APPLIED TO?

THE SERVICE CHARGE IS APPLIED TO ALL SERVICES OR ITEMS OTHER THAN THE ORIGINAL ROOM RENTAL FEE. IT IS COLLECTED IN LIEU OF GRATUITY AND NO ADDITIONAL GRATUITY IS EXPECTED OR ASKED FOR. IT IS FROM THIS MONEY THAT WE ARE ABLE TO PAY OUR EVENT STAFF A FAIR WAGE FOR THEIR WORK, INSTEAD OF HAVING THEM RELY ON TIPS. NOTE THAT MANY OPERATORS IN OUR MARKET DO CHARGE A SERVICE CHARGE AS WELL AS A GRATUITY; WE DO NOT.

HOW DOES THE TERRACE GARDENS AND PANACHE CATERING STRUCTURE THEIR PRICING?

AT OUR KEN CARYL LOCATION THE ROOM RENTAL FEE COVERS THE SPACE THAT YOU ARE RENTING FOR A SPECIFIC AMOUNT OF TIME, AS WELL AS TABLES, CHAIRS AND DANCE FLOOR, INTERIOR DECOR AND OUTDOOR SPACE. AT OUR DOVE VALLEY LOCATION WE DO NOT CHARGE A RENTAL FEE WHEN WE CATER, BUT STILL INCLUDE ALL OF THE ITEMS AS NOTED ABOVE. THE CATERING PRICE, WHICH IS QUOTED PER PERSON, PROVIDES FOR THE FOOD, LINENS, CHINA AND SILVER, ALL CATERING EQUIPMENT, BARTENDERS AND BAR SUPPLIES OTHER THAN YOUR ALCOHOL, EVENT STAFF TO SET UP, SERVE AND CLEAN UP. CATERING FEES ARE INTENDED TO BE VERY COMPLETE, MEANING THAT THEY INCLUDE MOST EVERYTHING THAT WE KNOW ALL OF OUR POTENTIAL PATRONS WILL NEED; WE DO NOT CHARGE FOR ITEMS THAT EVERYONE NEEDS SUCH AS CAKE CUTTING, CORKAGE, BARTENDER FEES, OR CAPTAIN'S FEES.

WHAT ITEMS ARE NOT INCLUDED?

ITEMS THAT ARE NOT INCLUDED FALL INTO TWO DISTINCT CATEGORIES. THE FIRST IS THOSE ITEMS THAT A LIMITED NUMBER OF OUR PATRONS NEED, BUT THAT NOT ALL OF OUR PATRONS WILL NEED. RATHER THAN CHARGE EVERYONE FOR THESE ITEMS WE CHOOSE TO PROVIDE THEM AT AS REASONABLE A PRICE AS POSSIBLE SO THAT THOSE GUESTS WHO DO NEED THESE ITEMS ARE NOT PENALIZED IN ANY WAY. THESE ITEMS INCLUDE SETTING UP A WEDDING CEREMONY AND CERTAIN UPGRADES IN SERVICE SUCH AS GLASSWARE REPLACING PLASTICWARE ON THE BAR, "BUTLER STYLE" HORS D'OEUVRE SERVICE ADDED TO A MENU, OR SUBSTITUTING A LIMITED FULL BAR FOR A SIMPLE WINE AND BEER BAR AT OUR KEN CARYL LOCATION.

THE SECOND GROUP OF ITEMS THAT ARE NOT INCLUDED ARE THOSE ITEMS THAT WE HAVE LEARNED OUR PATRONS ALMOST INVARIABLY PREFER TO PURCHASE ON THEIR OWN SO THAT THEY MAY SELECT THE ITEMS THEMSELVES. THESE ITEMS WOULD BE: YOUR PERSONAL FLOWERS AND TABLE DECOR, YOUR DJ OR BAND, YOUR WEDDING CAKE, AND YOUR ALCOHOL.

WE TRULY BELIEVE THAT WE OFFER AS INCLUSIVE A PACKAGE AS IS AVAILABLE AND THAT WE PRACTICE GOOD BUSINESS ETHICS BY PROVIDING A FULL SERVICE WITHOUT A LOT OF "EXTRAS."

WHAT TIME DO EVENING EVENTS BEGIN?

THE TERRACE GARDENS DOES NOT STIPULATE A SPECIFIC TIME FRAME FOR YOUR EVENT TO BEGIN OR END. ONLY YOUR SPECIFIC CONTRACT, ONCE DEVELOPED ALONG WITH YOUR INPUT WILL SPECIFY YOUR TIMING.

DO YOU HAVE MINIMUMS?

NOT REALLY. WE SERVE ANY NUMBER OF GUESTS AT OUR EVENT FACILITIES. DO KEEP IN MIND HOWEVER THAT OUR PUBLISHED PRICING, IN ORDER TO BE AVAILABLE TO ANYONE AT ANY TIME, DOES ASSUME THAT WE WILL BE SERVING AT LEAST 100 GUESTS IN THE BOXBOROUGH, BALDWIN ROOMS, AND POMEROY ROOMS AND AT LEAST 175 CRESTONE ROOMS. PRICING FOR SMALLER NUMBERS IS QUOTED ON REQUEST AND IN YOUR CONTRACT.

WHO WILL RUN OUR EVENT AND SERVE OUR PARTY?

OUR STAFF IS DIVIDED UP INTO EVENT COORDINATORS, WHO ARE THE SAME PEOPLE WHO YOU WILL MEET AS OUR SALES STAFF. IT IS A DUAL JOB DESCRIPTION. EACH OF US WHO WORK IN THIS CAPACITY IS SOMEONE WHO DOES THIS FOR OUR CAREER. WE VARY IN EXPERIENCE FROM 7 TO 32 YEARS IN THE HOSPITALITY INDUSTRY. WE ALSO HAVE A CREW OF EVENT "CAPTAINS," AND BANQUET CHEFS WHO WILL WORK YOUR EVENT, ALSO PEOPLE OF SOME MATURITY WHO DO THIS EITHER FULL OR PART-TIME AND HAVE A WEALTH OF EXPERIENCE IN RUNNING EVENTS. OUR EVENT STAFF ARE PART-TIME EMPLOYEES WHO WE HIRE AND TRAIN TO OUR PROFESSIONAL STANDARDS. WE DO NOT MAKE A PRACTICE OF HIRING STAFF THROUGH "EVENT STAFFING AGENCIES," WHICH ALLOWS US TO KNOW EXACTLY WHO WE ARE SCHEDULING ON EACH EVENT, AND THAT THEY ARE PEOPLE WHO ARE TRAINED PROPERLY TO DO THE JOBS THEY WILL BE DOING.

DO YOU DO TASTINGS?

YES WE DO. WE SET ASIDE ONE EVENING A MONTH TO HOST YOUR INDIVIDUAL GROUP AT THE OWN TABLE AND SERVE YOU THE ITEMS THAT ARE ON THE MENU THAT YOU ARE INTERESTED IN. TASTINGS ARE BY PRIOR APPOINTMENT, MADE BY CALLING US AT OUR OFFICE.

DO YOU DO BUFFETS ONLY, OR DO YOU DO SEATED AND SERVED MEALS AS WELL?

THE CHOICE IS YOURS. WE OFFER BOTH OPTIONS AS WELL AS A HYBRID OPTION WHICH INCLUDES SERVING THE FIRST COURSE TO YOUR GUESTS AND THEN PROVIDING THE ENTREE PORTION OF THE MEAL BUFFET STYLE. WE ALSO HAVE COCKTAIL MENUS, "STATIONS," AND BRUNCH MENUS FOR YOU TO REVIEW.

HOW MANY BUFFETS WILL WE HAVE?

WE TEND TO EXERCISE A BIT OF "OVERKILL" IN THIS AREA. YOU WILL FIND THAT OUR GENERAL RULE OF THUMB IS NOT TO EXCEED 50 GUESTS PER BUFFET LINE IN ORDER TO ASSURE THAT YOUR GUESTS DO NOT SPEND TOO LONG IN LINE.

WHAT ABOUT REHEARSALS:

WE ARE HAPPY TO SCHEDULE A TIME FOR YOUR REHEARSAL AT NO CHARGE BASED AROUND THE EVENT SCHEDULE IN THE DAYS LEADING UP TO YOUR WEDDING. SHOULD YOU NEED ACCESS TO THE INTERIOR OF OUR DOVE VALLEY LOCATION FOR A REHEARSAL OUTSIDE OF REGULAR BUSINESS HOURS, OR SHOULD YOU NEED ACCESS TO THE INTERIOR OF OUR KEN CARYL LOCATION AT ANY TIME (AS WE DO NOT OFFICE THERE), THERE IS A FEE OF \$100 TO COVER HAVING A STAFF MEMBER MEET YOU AND OPEN /CLOSE THE BUILDING.

WHAT IS OUR DEPOSIT?

A NON-REFUNDABLE INITIAL DOWN PAYMENT OF \$1000 FOR NON-SATURDAY EVENINGS \$2000 FOR SATURDAY EVENINGS WILL HOLD YOUR DATE FOR BOTH CATERING AND FACILITY RENTAL. THOSE PATRONS BOOKING OUR FACILITY WITHOUT THE CATERING WILL PAY THE FULL RENTAL COST AS THE INITIAL DEPOSIT.

HOW DO WE RESERVE A DATE?

DATES ARE HELD BY EXECUTING A CONTRACT WITH US ALONG WITH PROVIDING THE INITIAL DOWN PAYMENT/DEPOSIT. AT THAT POINT THE DATE IS REMOVED FROM THE MARKET.

Ceremony sites near both Terrace Gardens Event Centers:

Dove Valley:

Our Lady of Loreto
18000 East Arapahoe Rd., Aurora, CO 80016
303-766-3800

Greenwood Community Church
5600 East Belleview Ave., Englewood, CO 80111
Contact: Lisa Melton 720-381-3766

Between Dove Valley and Ken Caryl:

Cherry Hills Community Church
3900 Grace Blvd., Highlands Ranch, CO 80126
Contact: Pamm Taylor 303-791-4100

Mountainview Community Church
40 East Highlands Ranch Parkway, Littleton, CO 80126
Contact: Lisa 303-471-9644

Ken Caryl:

Three Trees Chapel
13416 West Arbor Place, Littleton, CO 80127
Contact: Sherri 303-932-2278

The Crystal Ridge Chapel
7462 South Everett Street, Littleton, CO 80127
Contact: JoAnna 303-972-8585

St. Francis of Cabrini
6673 West Chatfield Ave., Littleton, CO 80128
303-979-7688

Red Rocks Chapel
905 Bear Creek Ave., Morrison, CO 80465
303-697-0270

OUR BUDGET AT THE TERRACE GARDENS

	PER GUEST:	NUMBER OF GUESTS:	TOTAL:
CATERING:	_____	_____	= _____
OTHER:	_____	_____	= _____
OTHER:	_____	_____	= _____
OTHER:	_____	_____	= _____
		19%	= _____
ROOM RENTAL:			_____
TAX:	DOVE VALLEY 6.85%	KEN CARYL 5.1%	= _____
TOTAL THIS ESTIMATE:			_____

INCLUSIONS COMPARISON:

	DOVE VALLEY	KEN CARYL	LOCATION NAME:	LOCATION NAME:	LOCATION NAME:
FOOD	___INCL___	___INCL___	_____	_____	_____
ALCOHOL IF DESIRED	INCL. ABOVE	CLIENT BRINGS	_____	_____	_____
HOT BEVERAGES	___INCL___	___INCL___	_____	_____	_____
LINENS	___INCL___	___INCL___	_____	_____	_____
TABLES	___INCL___	___INCL___	_____	_____	_____
CHAIRS	___INCL___	___INCL___	_____	_____	_____
DANCE FLOOR	___INCL___	___INCL___	_____	_____	_____
CENTERPIECE	___INCL___	___NO___	_____	_____	_____
CHINA	___INCL___	___INCL___	_____	_____	_____
SILVERWARE	___INCL___	___INCL___	_____	_____	_____
WATER GLASSES	___INCL___	___INCL___	_____	_____	_____
SOFT DRINKS	___INCL___	___INCL___	_____	_____	_____
FULL BAR MIXERS	___INCL___	\$1.95 /ADULT	_____	_____	_____
ICE	___INCL___	___INCL___	_____	_____	_____
BARTENDERS	___INCL___	___INCL___	_____	_____	_____
SERVICE STAFF	___INCL___	___INCL___	_____	_____	_____
CAKE CUTTING	___INCL___	___INCL___	_____	_____	_____
CORKAGE	___INCL___	___INCL___	_____	_____	_____
CAPTAINS FEES	___INCL___	___INCL___	_____	_____	_____
EVENT COORDINATOR	___INCL___	___INCL___	_____	_____	_____
SET UP	___INCL___	___INCL___	_____	_____	_____
CLEAN UP	___INCL___	___INCL___	_____	_____	_____
INDOOR AND OUTDOOR	___INCL___	___INCL___	_____	_____	_____
FREE PARKING	___INCL___	___INCL___	_____	_____	_____
FREE TASTING	___INCL___	___INCL___	_____	_____	_____
SERVICE CHARGE/GRATUITY	___INCL___	___INCL___	_____	_____	_____

