

Every great celebration begins with good food...

GOOD FOOD
CATERING



From the creators of the acclaimed restaurants, 39 Rue de Jean, Coast and Virginia's on King comes Good Food Catering. We offer fine catered cuisine, with restaurant quality style and service in a variety of settings. Good Food Catering launched in the Fall of 2004 and was quickly recognized as one of the top local caterers.

The exclusive venue of Good Food Catering is **The Cottages on Charleston Harbor**. The breathtaking views of the Charleston Harbor make The Cottages the perfect site for a wedding, cocktail ceremony or casual event.

Restaurant quality food is the hallmark of our success. Good Food Catering menus include favorites from our sister restaurants as well as our chef's inspired creations. If you like the pomme frites from Rue, the fish tacos from Coast and the shrimp and grits from Virginia's, then you'll love Good Food Catering.

Our staff is committed to excellence. From the first phone call to the post-event follow up, our dedicated sales team is here to navigate and help you plan an event that meets your needs, tastes and budgetary guidelines. Our service staff is a core group of individuals driven for perfection. Most have cross-training experience in our other concepts and an understanding of our company wide philosophy of excellence in all aspects of service.

Whether planning an elegant wedding reception or low key event. Good Food Catering has the perfect food and beverage options to enhance your event experience. Good Food Catering believes you should be a guest at your own event. Put our team to work, relax and enjoy the party!

Good Food Catering is brought to you by the creators of...



Widely known simply as “Rue”, this Downtown eatery has been a buzz since it opened its doors. Inspired by the style of classic French Brasseries, the impeccable flavor and European design lend an air of sophisticated comfort. Rue’s menu incorporates classic French staples with contemporary fare. Lunch begins at 11:30, served through to dinner service beginning at 5:30. Late-night menu served most evenings. Rue’s Sunday Brunch served from 10am-3pm.

www.39ruedejean.com



Serving Charleston’s freshest seafood nightly, Coast is housed in what was originally an indigo warehouse. Rustic tin roofs, 40-ft ceilings and worldly décor create an atmosphere reminiscent of an eclectic beach bar. Coast’s chefs meet personally with local farmers and fishermen to procure the freshest seafood and produce in the Lowcountry. The menu incorporates Charleston Classics with our chefs’ unique creations to take full advantage of the bounty of local ingredients. The relaxed atmosphere, extraordinarily fresh preparations and gracious service have made Coast a staple Lowcountry dining spot for both locals and visitors alike. Dinner served nightly beginning at 5:30 pm.

www.coastbarandgrill.com



Virginia’s on King is a collection of family recipes and Southern cooking traditions. This Lowcountry dining spot, located in Historic Downtown Charleston, specializes in upscale Southern cuisine prepared with the freshest, local ingredients. The classic Charleston influenced interior and the aromas of home cooking inspire all of the comforts of a traditional Southern kitchen. At the heart of Virginia’s you will find gracious hospitality along with all of the flavors of the Lowcountry. Serving Breakfast from 7am -11am, Dinner from 11am-3pm, and Supper, beginning at 3pm, Monday-Friday. Saturday breakfast from 8am-11am, Brunch from 10am-3pm and Supper beginning at 3pm. Virginia’s Sunday Brunch is served from 10am-3pm.

www.virginiasonking.com



Offering steaks, fresh seafood, prime rib, tableside salad preparations, and enticing desserts. We specialize in serving the highest quality cuts from Meats by Linz, featuring USDA Prime, Angus and Choice steaks wet-aged or dry-aged to your specifications. Our flavour means business, whether from land or sea we provide an authentic, classic dining experience. Opening Hours: Sunday-Thursday, 5:00pm-10:00pm. Friday-Saturday, 5:00pm-11:00pm

Reservations recommended
www.michaelsonthealley.com.



Good old-fashioned Italian American fare, celebrating domestic ingredients, handmade pastas, rich homemade sauces and a full-service bar. Vincent Chicco's boasts sophisticated comfortable surroundings offering dinner nightly with a private banquet room to host up to 100 guests. Step back in time and enjoy classic flavors that were founded in our country. Opening Hours: Sunday-Thursday, 5:00pm-10:00pm. Friday-Saturday, 5:00pm-11:00pm.

Reservations recommended

www.vincentchiccos.com



The Victor Social Club pays homage to the 18th- century social club, serving classic cocktails, icy cold beers and an extensive wine list boasting varietals from around the world. Like most club life established during the Colonial period, Victor Social Club is based strongly on Charleston's foundations of leisure and community- values we uphold with pride. Opening Hours: Sunday-Thursday, 4:30pm- until. Friday-Saturday, 4:30pm- until.

www.victorsocialclub.com

Bar and Beverage Selections

Good Food Catering offers four bar pricing options to best meet your needs.
Allow our sales staff to customize a package based on Consumption or Hosted Bars.

Hosted Bar

Based on a flat fee per person for the time frame of your event and subject to service charge & tax.

*Assorted Sodas, Juices, Garnish, Ice and Mixers Included with full bar packages.

Good Brands

\$23 per person for 4 hours, \$5 each additional hour

Svedka Vodka, Seagram's Gin, Cruzan Rum,
Jim Beam Bourbon, Seagram's 7 Whisky, Scoresby Scotch
Bud, Bud Light
Copper Ridge Cabernet Sauvignon and Chardonnay

Better Brands

\$28 per person for 4 hours, \$6 each additional hour

Tito's Vodka, Beefeater Gin, Bacardi Rum, Buffalo Trace
Bourbon, VO Blended Whiskey, Dewars Scotch
Bud, Bud Light, Heineken
Canyon Road Pinot Noir and Sauvignon Blanc

Best Brands

\$35 per person for 4 hours, \$7 each additional hour

Ketel One Vodka, Bombay Sapphire Gin, Mt. Gay Rum,
Maker's Mark Bourbon, Crown Royal Whiskey, Glenlivet Scotch
Bud, Bud Light, Heineken, Palmetto
Edna Valley Vineyard (choice of one red and one white varietal)

Beer and House Wine Bar

\$15 per person for 4 hours, \$3 each additional hour

Bud, Bud Light, Heineken
Copper Ridge Cabernet Sauvignon and Chardonnay

Sparkling Wine

\$35 per bottle for a passed toast

\$2.50 per person added to any bar package

*Fees apply to add additional wine varietals to bar package

(Bar Package Substitutions available for an additional fee)

*** consumption bar packages are available***

Bartender fee for four hour bar- \$160 and \$30 each additional hour

Down Home Southern

-Cocktail Reception-

One Hour of Beer and Wine Bar
Three Passed Hors D'oeuvres

-Dinner Reception-

-Bar-

Three Additional Hours of Beer and Wine Bar

-Down Home Southern Buffet-

Blue Cheese Bacon Cole Slaw
Southern Fried Chicken with Skillet Gravy -or- Traditional BBQ Chicken
Pulled BBQ Pork -or- Honey Marinated Pork Loin
Lowcountry Red Rice
Seasonal Grilled and Roasted Vegetables
Down Home Macaroni and Cheese
Green Bean Casserole
Country Biscuits with Honey Butter

Complimentary Cake Cutting

\$65.00 Per Person
Including Bar Package Listed
(prior to service charge and tax)

Best of the Lowcountry

-Cocktail Reception-

One Hour of Good Brands Bar
Three Passed Hors D'oeuvres

-Dinner Reception-

-Bar-

Three Additional Hours of Good Brands Bar

-Lowcountry Buffet-

Wadmalaw Island Mixed Green Salad with Vidalia Onion Vinaigrette
Deep Fried Turkey with Giblet Gravy
Sweet Potato Puree with Candied Pecans
Lowcountry Shrimp & Grits with Tasso Ham Gravy
Brown Sugar and Dijon Glazed Ham Studded with Mustard Greens
Succotash with Fresh Lima Beans, Corn, Tomatoes & Herbs
Assorted Seasonal Roasted Vegetables
Corn Bread and Country Biscuits with Whipped Butter

-Passed Late Night Snack-

Please choose one

Fried Chicken in Waffle Cone Drizzled with Maple Syrup
Mini Brasserie Burger with Cheddar Cheese
French Fries Served in Cone

Complimentary Cake Cutting

\$80.00 Per Person
Including Bar Package Listed
(prior to service charge and tax)

Charleston Harbor

-Cocktail Reception-

Three Passed Hors D'oeuvres
One Hour of Good Brands Bar

-Dinner Reception-

-Bar-

Three Additional Hours of Good Brands Bar

-First Course-

(Choose One)

Fresh Spinach Salad with Toasted Walnuts, Dried Cranberries, and georgia peach poppy seed vinaigrette
Wadmalaw Island Mixed Green Salad with Candied Pecans, Blueberries, Julienned Vegetables and vidalia onion vinaigrette
Traditional Wedge Salad with Chopped Tomatoes, Crumbled Bacon and housemade bleu cheese dressing

-Main Course-

Entrée selections will be paired with the starch and vegetable of your choice.

You may choose up to three options for your guests to pre select.

Vegetarian options available upon request

Seafood

Salmon Béarnaise: Grilled Salmon served with potato puree, garlic and spinach with béarnaise sauce
Traditional Paella with shellfish, chicken, chorizo sausage, peppers, onions and saffron rice
Lowcountry Shrimp and Grits with peppers, onions and tasso gravy
Grilled Swordfish with a warm salad of grilled tomatoes, mesclun greens, roasted potatoes and sweet basil aioli

Beef and Pork

Roasted Pork Loin with Grilled Pineapple Bourbon Sauce, smoked gouda mashed potatoes and grilled asparagus
Pan Seared NY Strip Steak au Poivre with potato gratin and seasonal fresh vegetables
Roasted Pork Loin Saltimbocca with garlic parmesan polenta and sautéed squash

Poultry

Pecan Encrusted Chicken Breast with Whole Grain Mustard Beurre Blanc served with fresh succotash and carolina gold rice
Duck Confit with Sun Dried Cherry au Jus, whipped celery root and roasted brussel sprouts
Apple Braised Chicken with Calvados Sauce with herb roasted fingerling potatoes and roasted baby carrots

-Late Night Snack-

Your Choice of One Late Night Snacks to be Passed

Complimentary Cake Cutting

\$70.00 Per Person

Including Bar Package Listed
(prior to service charge and tax)

South of Broad

-Cocktail Reception-

Four Passed Hors D'oeuvres
One Hour of Good Brands Bar

-Dinner Reception-

-Bar-

Three Additional Hours of Good Brands Bar

-First Course-

(Choose One)

Mesclun Salad with Mixed Greens, Julienned Vegetables, Fresh Berries, Candied Pecans and Goat Cheese in a red wine vinaigrette

Carolina She Crab Soup with crème fraiche

Fried Green Tomato with Goat Cheese and Sweet Pepper Relish over Mesclun Greens with Julienne Vegetables and lemon basil vinaigrette

-Main Course-

Entrée selections will be paired with the starch and vegetable of your choice.

You may choose up to three options for your guests to pre select.

Vegetarian options available upon request

Seafood

Pan Seared Grouper over a Warm Potato and Corn Salad, accented with truffle oil served with haricot verts

Red Snapper Almondine: Skillet fried in Lemon White Wine Sauce with toasted almonds, bacon cheese grits and sautéed seasonal vegetables

Carolina Crab Cakes with Remoulade Sauce over a tangerine jicama slaw with a lowcountry red rice cake

Beef and Lamb

Grilled Filet Mignon topped with Clemson Blue Cheese Compound Butter, lowcountry steak fries and sautéed patty pan squash

Braised Short Ribs in an Espagnole Sauce over whipped potatoes and garlic sautéed spinach

Herb and Mustard Rack of Lamb with a Mint Demi Glaze served with roasted fingerling potatoes and grilled asparagus

Chicken

Chicken Scaloppine with Lemon, Crab Meat, Capers and Sweet Butter with roasted garlic and tomato orzo and fresh broccolini

Coq au Vin: Braised in Red Wine with Bacon Lardons, Pearl Onions and Mushrooms over mashed potatoes

Stuffed Chicken Florentine with Wild Mushroom Veloute served with wild rice pilaf and fresh seasonal vegetables

-Dessert-

Miniature Dessert Display for Each Guest Table

-Late Night Snack-

Your Choice of Two Late Night Snacks to be Passed

Complimentary Cake Cutting

\$105.00 Per Person

Including Bar Package Listed

(prior to service charge and tax)

Charleston Favorites

-Cocktail Reception-

Three Passed Hors D' oeuvres
One Hour of Good Brands Bar

-Dinner Reception-

-Bar-

Three Additional Hours of Good Brands Bar

-Dinner-

Farmers Market Display

assortment of blanched, pickled, and roasted vegetables, seasonal fresh fruit and berries,
and an assortment of domestic and imported cheeses with crostini
served with house made dipping sauces

Pan Fried Green Tomatoes

with goat cheese and sweet pepper relish

Buttermilk Biscuits with Ham

horseradish mayo & apple chutney

Pecan Encrusted Chicken Breast Strips

marinated in bourbon & brown sugar and served with honey mustard sauce

-Chef Attended Tasting Plates-

(Prepared mini meals for guests' enjoyment)

BBQ Pulled Pork

on a sweet potato biscuit with bleu cheese and bacon slaw served with macaroni and cheese

Petite Lowcountry Boil

shrimp, sausage, potatoes and corn served over carolina gold rice

Complimentary Cake Cutting

\$66.00 Per Person

Including Bar Package Listed

(prior to service charge and tax)

\$100 Chef Attendant Fee when Applicable

Rice Mill Delights

-Cocktail Reception-

Three Passed Hors D' oeuvres
One Hour of Good Brands Bar

-Dinner Reception-

-Bar-

Three Additional Hours of Good Brands Bar

-Dinner-

Fruit and Cheese Display

assortment of blanched, pickled, and roasted vegetables, seasonal fresh fruit and berries,
and an assortment of domestic and imported cheeses with crostini
served with house made dipping sauces

Coast Taco Station

chicken, fish and shrimp tacos (choose two) with assorted accompaniments served with mexican corn salad

Gourmet Macaroni and Cheese Station

smoked gouda, parmesan and cheddar macaroni and cheese with additions to include:
chunked lobster, lump crab, sautéed mushrooms, bacon, asparagus, fried onions, chives, cracked pepper and truffle oil

-OR-

Build Your Own Pasta Station

penne pasta, cheese filled tortellini or raviolini with choice of two sauces: sage brown butter, creamy alfredo, marinara,
roasted garlic cream, basil pesto, fresh evo, tomato and basil, ancho chile cream with roasted corn and bacon, vodka tomato
cream or carbonara

served with julienned vegetables and parmesan cheese

Beef Tenderloin with demi glaze

served with crispy brussel sprouts

-Dessert-

Build Your Own Ice Cream Sandwich Station

Complimentary Cake Cutting

\$80.00 Per Person

Including Bar Package Listed
(prior to service charge and tax)

\$100 Chef Attendant Fee when Applicable

A Taste of the Holy City

-Cocktail Reception-

One Hour of Good Brands Bar

Three Passed Hors D'oeuvres

upon guests' arrival to the cocktail reception servers will have offerings of Arnold Palmer's with a twist (made with local *Firefly* sweet tea vodka) garnished with fresh lemon

-Dinner Reception-

Three Additional Hours of Good Brands

Food Stations of your choice

Complimentary Cake Cutting

<p><i>Braised Short Ribs</i></p> <p><i>in espanol sauce served over gouda grits with grilled asparagus</i></p>	<p><i>Pork Loin</i></p> <p><i>honey marinated served over butternut squash ravioli with crispy pancetta in sage brown butter</i></p>	<p><i>Crab Cake</i></p> <p><i>with whole grain mustard sauce over tangerine & jicama slaw with cilantro and citrus dressing</i></p>
<p><i>Shrimp & Grits</i></p> <p><i>sautéed shrimp with tasso gravy, peppers and onions served over creamy stone ground grits</i></p> <p><i>pimento cheese spread served with broken lavosh</i></p>	<p><i>Coq Au Vin</i></p> <p><i>mini mesclun salads served in martini glasses with julienne vegetables, pecan and red wine vinaigrette</i></p> <p><i>chef's tasting plate of coq au vin with natural juices served with gratin potatoes</i></p>	<p><i>Chicken Scaloppini</i></p> <p><i>in a lemon butter sauce with capers and crab meat over a roasted tomato and garlic orzo served with fresh broccolini</i></p>

\$75.00 Per Person with Three Stations

\$85.00 Per Person with Four Stations

Including Bar Package Listed

(prior to service charge and tax)

\$100 Chef Attendant Fee when Applicable

Passed Hors D'oeuvres

Seafood

Mini Crab Cakes with remoulade & cocktail sauce on a toast round

Seared Shrimp on a Red Rice Sausage Cake with parsley butter

Mini Shrimp & Grit Cake with sweet pepper relish

Lobster Macaroni and Cheese served in a chinese spoon

Pomegranate BBQ Applewood Smoked Bacon Wrapped Scallops or Shrimp

Grilled Shrimp and Avocado Mousse Bite on blue corn tortilla round

Crab Tartlet: Coast Crab Dip in mini tart shell

Rare Seared Tuna on Wonton Crisps with fresh cilantro and citrus salsa

She Crab Soup Shot in a demitasse cup with crème fraiche

Traditional Shrimp Cocktail with Bloody Mary Sauce served in a shot glass

Smoked Salmon Cornet with capers, onions and crème fraiche

Fried Deviled Eggs stuffed with avocado and lump crab meat

Mini Lobster Rolls served on a buttered split bun

Fresh Coast Ceviche served in a scallop shell

Stuffed Mushroom Clams Casino

Poultry and Foie Gras

Tropical Chicken Salad with mango and papaya in phyllo cup

Seared Tarragon Chicken Salad Stuffed Artichoke Bottom

Peanut Encrusted Chicken Lollipops with peanut-chili dipping sauce

Sweet Potato Biscuit with Deep Fried Turkey and chipotle marmalade

Blackened Chicken with manchego and black olive tapenade in tart shell

Shiitake Mushrooms stuffed with foie gras and port wine demi-glace reduction

Pulled Duck Tartlet with house made boursin cheese, roasted pistachio and orange compote

Traditional Petite Chicken Pot Pie with peas and carrots

Mini Toasted Naan topped with Chicken Tikka Masala

Duck Confit Empanadas served with chef's choice of dipping sauce

Passed Hors D'oeuvres

Beef, Pork and Lamb

Petite Grilled Lamb Chops

Oven Roasted Beef Tenderloin on a biscuit round with orange-currant chutney

Grilled Beef Tenderloin Skewer with asian peanut sauce

Sliced Pork Loin with fresh rosemary pesto on a parmesan-garlic risotto cake topped with cumberland sauce

BBQ Pulled Pork served on a johnny cake

Miniature Beef Wellington with port wine reduction

Twice Baked Fingerling Potato with smoked gouda, bacon and scallion OR roquefort, caramelized shallots, and chive

Crispy Prosciutto, Clemson Blue Cheese and Caramelized Shallot in endive

Lime Marinated Pulled Pork on chorizo risotto cake with fresh cilantro

BLT: fresh arugula, grape tomato, on a bacon chip with cracked pepper aioli on a crostini

Brown Sugar Glazed Bacon Wrapped Sweet Potato or Dates stuffed with goat cheese

Vegetarian

Tomato Basil Bruschetta with balsamic marinated cherry tomato

Lowcountry Pimento Cheese served in a phyllo cup

Crouté with Beet Brunoise, orange, goat cheese and mint chiffonade

Mini Caprese Salad on a cocktail fork with balsamic reduction

Fried Green Tomato Bite with lowcountry pimento cheese and sweet pepper relish

Fried Green Tomato Bite with sweet pepper relish on goat cheese toast

Cobb Salad Bite in endive leaf (can be prepared with bacon)

Red Seedless Grapes rolled in blue cheese and toasted pecans or pistachios

Three Cheese Stuffed Mushroom Caps (can be prepared with pancetta)

Thai Basil Rolls with chef's choice of dipping sauce

Bite Sized Classic Tomato Pies

White Truffle Arancini with vodka tomato cream sauce

Chef's Seasonal Vegetable Soup Shot in demitasse cup

Macerated Strawberry and Brie Crostini with honey drizzle

Southern Hoppin' John Fritters

Package Enhancements

-Cocktail Hour Displays-

Farmers Market Display

assortment of fresh seasonal vegetables
and fruits served with house made dipping sauces

Farmers Market Display with Cheeses

fresh seasonal fruits and berries and
imported and domestic cheeses served with toast points

Fruit and Cheese Display

fresh seasonal fruits and berries
with imported and domestic cheeses and crostini

French Market Display

assorted gourmet house made sausages, wholegrain mustard, assortment of classic & country pates and terrine,
cornichons, cumberland sauce, hickory smoked salmon with fresh herbs, chopped onion, crème fraiche, capers, domestic
and imported cheeses, fresh seasonal fruits and berries, marinated, pickled and grilled vegetables, dried fruits & nuts,
deviled eggs and toast points

Antipasto Display

seasonal marinated and roasted vegetables, Italian meats and cheeses,
layered herb and sundried tomato cheese terrine, roasted peppers, roasted garlic,
house pickled vegetables, italian breads and crostini

Best of the Lowcountry Display

traditional pimento cheese spread, mini buttermilk ham biscuits with apple-horseradish chutney,
collard green and smoked sausage spring rolls with a spicy mustard dipping sauce,
lowcountry pickled shrimp, quartered southern deviled eggs with pickled relish and paprika,
farmer's market fresh assorted seasonal vegetables, fruits and berries

Tapas Display

deviled eggs with avocado, garlic and Tabasco, chorizo sausage, Sobrassada, imported cheeses, marinated vegetables,
roasted peppers and garlic, marcona almonds, lemon and herb marinated feta and olives with fresh mint, asparagus wrapped
in Serrano ham with lemon aioli, orange and fennel salad grilled tiger shrimp with cumin aioli and spicy marinara, toast points

Traditional Cocktail Favorites

classic cocktail shrimp with cocktail sauce and fresh lemon, baked brie en croute with raspberry jam and toasted
almonds with toast rounds, roasted asparagus with lemon aioli, chilled spinach dip served with pita points, mini
tarragon roasted chicken salad croissants, fresh seasonal melon and berries with minted honey drizzle

\$5-20 Per Person

Passed Late Night Snacks

-Passed Late Night Snacks-

Mini Brasserie Burger: with ketchup, mustard and dill pickle (add cheddar, roquefort or gruyere cheese)

French Fries passed in paper cups with ketchup

Mini Fried Chicken Served in a Waffle Cone with maple drizzle

Mini Fried Chicken Biscuit with cheddar cheese and honey butter

Fried Cream Cheese Wonton served in mini chinese to-go box

Classic Tomato Soup Shot with cheddar popcorn brochette

Mini Corn Dogs with ketchup and/or spicy mustard

Pulled BBQ Pork Sliders with dill pickle

Chocolate Cups filled with Bailey's Irish Cream, White Chocolate Mousse and Raspberry

Fresh Baked Mini Cookie with cold milk shot

Variety of Flavored Popcorn

\$3-4 Per Person

Dessert Selections

-Dessert Selections-

Southern Petite Dessert Assortment

benne seed cookies, lemon bars, key lime tartlets, pecan tartlets and other chef's selections

Petite Dessert Assortment

cookies, petit fours, tartlets and truffles

White Chocolate and Banana Bread Pudding

Seasonal Fruit Cobbler with chantilly cream

Homemade Chocolate Mousse Bar with toppings

Bourbon Infused Cheesecake with praline crust, caramel sauce

Flourless Chocolate Torte with fresh berries and coulis

Build Your Own S'mores Bar

Key Lime Chiffon Pie

Carrot Cake with citrus crème anglaise

Triple Chocolate Cake with berry coulis (chocolate or cream cheese frosting)

Warm Chocolate Fondue with fresh fruit, berries, marshmallows, angel food cake, and pretzels

Chocolate Pate with berry coulis and crème anglaise

Virginia's Banana Pudding with caramel drizzle and whipped cream

Mini Parfait Display with assorted filling options

Crepes Station with choice of toppings: Bananas Foster, Fresh Berries with peach coulis, Apples with caramel sauce

Authentic Italian Gelato Station: by Paolo's (several flavors available)

Make Your Own Ice Cream Sandwiches

\$6-7 Per Person

* Coffee and Tea service at \$2.50 per person

Rental Packages:

Good Tier Rental Packages

standard tent with lighting, natural wood slatted chairs, tables, standard linens and standard serveware (china, flatware and glassware)

Buffet Setup - 50 Guests	\$1,850
Buffet Setup - 100 Guests	\$2,750
Buffet Setup- 150 Guests	\$3,650
Stations Setup - 50 Guests	\$1,650
Stations Setup - 100 Guests	\$2,500
Stations Setup- 150 Guests	\$3,400
Seated Setup - 50 Guests	\$1,550
Seated Setup - 100 Guest	\$2,400
Seated Setup- 150 Guests	\$3,400

Better Tier Rental Packages

clear top tent with lighting, oakwood padded chairs, tables, upgraded linens and upscale serveware (china, flatware and glassware)

Buffet Setup - 50 Guests	\$3,300
Buffet Setup - 100 Guests	\$5,000
Buffet Setup- 150 Guests	\$6,650
Stations Setup - 50 Guests	\$2,500
Stations Setup - 100 Guests	\$4,150
Stations Setup- 150 Guests	\$5,900
Seated Setup - 50 Guests	\$2,400
Seated Setup - 100 Guest	\$4,050
Seated Setup- 150 Guests	\$5,900

Best Tier Rental Packages

Fully draped tent with a chandelier, ballroom chairs, tables, luxury linens and upscale serveware (china, flatware and glassware-Riedel wine glasses)

Buffet Setup - 50 Guests	\$4,050
Buffet Setup - 100 Guests	\$6,300
Buffet Setup- 150 Guests	\$8,650
Stations Setup - 50 Guests	\$3,400
Stations Setup - 100 Guests	\$5,000
Stations Setup- 150 Guests	\$7,000
Seated Setup - 50 Guests	\$3,900
Seated Setup - 100 Guest	\$5,700
Seated Setup- 150 Guests	\$8,250