



SPRING CREEK RANCH

2014
BANQUET & CATERING MENUS

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SPRING CREEK RANCH



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SPRING CREEK RANCH

Beverages

Coffee Service

Freshly Brewed Olympic Regular and Decaffeinated Coffee

Half and Half, 2% Milk, Sugar and substitutes.

22.00 per airpot (serves 12 cups)

45.00 per urn (serves 30 cups)

Tazo Hot Tea

An assortment of Tazo hot tea

Half & Half, sugar, and honey

22.00 per airpot (serves 12 cups)

45.00 per urn (serves 30 cups)

Hot Chocolate and Hot Apple Cider

22.00 per airpot (serves 12 cups)

45.00 per urn (serves 30 cups)

Chilled Juices

Orange, Cranberry, Apple

15.00 per liter carafe

60.00 per 5 liter dispenser

Cold Beverages

Regular and diet sodas - 2.50 per can

Fresh brewed iced tea and lemonade - 14.00 per liter carafe

Whole, skim or 2% milk - 16.00 per liter carafe

Bottled water - 2.50 per bottle

Banquet Accompaniments

Fresh Baked Chocolate Chip Cookies 24.00/dozen

Assorted Breakfast Pastries 24.00/dozen

Selection of Coffee Cakes 26.00/dozen

Brownies 26.00/dozen

Lemon Bars 26.00/dozen

Whole Fresh Fruit 28.00/dozen

Fresh Fruit Kebabs 6.00/person

Selection of Granola Bars 3.00/bar

Selection of Energy Bars 3.00/bar

Assorted Deluxe Candy Bars 3.00/bar

Individual Trail Mix 4.00/bag

Corn Tortilla Chips, Salsa, Guacamole 6.00/person

Fresh Fruit display 8.00/person

Breaks

Chocolate Break

Fudge Brownies and Chocolate Chip Cookies

Assorted candy bars

White and Milk Chocolate covered Strawberries

Chocolate Chip Muffins

Fresh brewed iced tea and lemonade

Regular and Decaffeinated coffee

An assortment of Tazo hot tea

16.00 per person

Fiesta Break

Homemade tortilla chips

Mild salsa and guacamole

Seven layer dip

Homemade Cinnamon Sugar Sopapillas

Fresh brewed iced tea and lemonade

Regular and Decaffeinated coffee

An assortment of Tazo hot tea

18.00 per person

Energy Break

Fresh Cut Crudités with Ranch Dressing

Assorted granola bars

Individual yogurts

Red Bull Energy drinks (one per person)

Regular and Decaffeinated coffee

An assortment of Tazo hot tea

20.00 per person

Fruit & Cheese

Assorted domestic and imported cheeses,

Seasonal fruit platter and dry mixed nuts

Fresh brewed iced tea and lemonade

Regular and Decaffeinated coffee

An assortment of Tazo hot tea

22.00 per person

BREAKFAST BUFFETS

SPRING CREEK RANCH



Continental Breakfast Buffets

All continental breakfasts are served with Freshly Brewed Olympic Coffee, Selection of assorted Tazo Hot Teas and Orange Juice.

All continental breakfasts are a minimum of 12 people, there will be a 3.00 per person increase in price if below minimum.

Continental

Display of fresh fruit & Seasonal berries
Freshly baked breakfast pastries
Assorted Cereal & Granola with 2% and skim milk
Cranberry and Orange juices
Regular and Decaffeinated coffee
An assortment of Tazo hot tea
18.00 per person

Grand Continental

Display of fresh fruit & seasonal berries
Freshly baked breakfast muffins
Jumbo cinnamon rolls
Oatmeal with condiments
Smoked Idaho Trout with mini bagels, capers, tomatoes
And Boursin Cheese Spread
Assorted Cereal & Granola with 2% and skim milk
Cranberry and Orange juices
Regular and Decaffeinated coffee
An assortment of Tazo hot tea
24.00 per person

Hot Breakfast Buffets

All breakfast buffets are served with Freshly Brewed Olympic Coffee, Selection of assorted Tazo Hot Teas and Orange Juice.

All breakfast buffets are a minimum of 12 people, there will be a 3.00 per person increase in price if below minimum.

Lodge Breakfast

Display of fresh fruit & seasonal berries
Freshly baked breakfast muffins
Scrambled eggs
Pancakes or French toast
Apple wood smoked Bacon & sausage links
Roasted red potatoes
Cranberry and Orange juices
Regular and Decaffeinated coffee
An assortment of Tazo hot tea
28.00 per person

Ranch Breakfast

Display of fresh fruit & seasonal berries
Jumbo cinnamon rolls
Cheddar Cheese Grits and Breakfast Potatoes
Buttermilk biscuits with Sausage Gravy
Scrambled eggs with cheddar cheese and chives
Apple wood smoked Bacon & Turkey sausage links
Cranberry and Orange juices
Regular and Decaffeinated coffee
An assortment of Tazo hot tea
32.00 per person

PLATED BREAKFASTS

SPRING CREEK RANCH



All plated breakfasts are served with Freshly Brewed Olympic Coffee, Selection of assorted Tazo hot Teas and orange juice.

All plated breakfasts are a minimum of 12 people. There will be a 3.00 per person increase in price if below minimum.

Plated Breakfasts

Western

Scrambled Eggs with Cheddar Cheese and Chives
Sausage links or Apple Wood Smoked Bacon
Hash Browns
Fruit
23.00 per person

Buttermilk Biscuits & Gravy

Fresh Buttermilk biscuits with elk sausage gravy,
roasted red potatoes
23.00 per person

Eggs Benedict

Poached eggs, Canadian bacon, spinach, English
muffin
Hollandaise Sauce
Roasted Red Potatoes
24.00 per person

Breakfast Add-Ons

French toast with Fruit Topping

and Syrup
6.00 per person

Pancakes with Fruit Topping and Syrup

6.00 per person

Breakfast Burritos

Scrambled eggs, sausage, potatoes,
Monetary jack cheese,
8.00 per person

Fresh Baked Quiche

Ham and cheese, Florentine or Vegetarian
26.00 per Quiche

Butter or Cheddar Cheese Grits

6.00 per person

Bagels and Cream Cheese

Plain, cheese and cinnamon raisin bagels, cream
cheese. Butter and Jam
6.00 per person

Toaster Station

White, whole wheat and English muffins, butter and
Jam
6.00 per person

SPRING CREEK RANCH



All boxed meals are a minimum of 15 people, there will be a 3.00 per person increase in price if below minimum.

Boxed Breakfasts

Cold Boxed Breakfast

Bagel with regular Cream Cheese
Fresh Baked Breakfast Pastry
Whole Fresh Fruit
Individual Yogurt
Orange juice and Bottled Water
16.00 per person

Hot Boxed Breakfast

Bacon, Egg and Cheddar on a Croissant
Or
Ham, Egg and Swiss on a Croissant
Fresh Baked Breakfast Pastry
Whole Fresh Fruit
Orange Juice and Bottled Water
18.00 per person

Boxed Lunches

22.00 per person

All Boxed Lunches are served with assorted chips, whole fruit, granola bar, chocolate chip cookie and bottled water

Spring Creek Ranch Dagwood

Roast Beef, Ham, Turkey, Apple wood Bacon, Cheddar, Swiss, Lettuce, Tomato and Onion on Whole Wheat Bread
(Served with mayonnaise on the side)

Roast Turkey

Turkey, Cheddar, Lettuce, Tomato on Whole Wheat or White Bread
(Served with mayonnaise on the side)

Ham

Ham, Lettuce, Tomato, Red Onion on Sourdough Bread
(Served with mayonnaise on the side)

Vegetarian

Roasted Eggplant and Portabella, Tomato, Lettuce and hummus wrapped in a Spinach Wrap

LUNCH BUFFETS

SPRING CREEK RANCH



All Lunch Buffets are served with Iced Tea, Lemonade, and Freshly Brewed Olympic Coffee
All Lunch Buffets are a minimum of 15 people. There will be a 3.00 per person increase in price if below minimum.

Soup and Salad

Caesar Salad Bar with Grilled Chicken
Or
Spring Mix Salad Bar with Cucumbers,
Tomatoes, Olives, croutons, Cheeses, Red Peppers
and Assorted Dressings
Chef's Soup de Jour
Assorted Breads and rolls
Chef's Choice assorted desserts
22.00 per person

Soup and Sandwich

Chef's Soup de Jour
Sliced Deli Meats: Roast Turkey Breast,
Black Forest Ham, Roast Beef
Sliced Cheddar, Provolone and Swiss Cheeses
Tomatoes, Lettuce, Onions and Pickles
Mayonnaise and Dijon Mustard
Tomato, Basil and Mozzarella Pasta Salad
Red Potato Salad
House Made Potato Chips
Assorted Breads and Rolls
Chef's Choice assorted desserts
26.00 per person

Taste of Italy

Minestrone Soup
Spinach Salad with Reggiano and Mandarins
Poppyseed Dressing
Chicken Breast Marsala
Penne with Red Sauce and Fresh Mozzarella
Sweet Italian Sausage with Grilled Vegetables
Toasted Garlic Bread
Cannolis with Sweet Mascarpone
34.00 per person

South of the Border

Southwest Tortilla Soup with Cumin Sour Cream
House Made Tortilla Chips with Fresh Salsa and
Guacamole
Mexican Chop Salad
Marinated Beef Flank Steak and Chicken Breast Fajitas
Sautéed Onions, Bell Peppers, Jalapenos and Cilantro
Vegetable Tamales
Home Made Cinnamon-Sugar Sopapillas
34.00 per person

Taste of the West

Spring Mix Salad Bar with Cucumbers, Tomatoes,
Olives, croutons, Cheeses,
Red Peppers and Assorted Dressings
Sliced Barbecued Beef Brisket
Honey Grilled Chicken Breast
Ranch Style Baked Beans
Watermelon Salad with fresh Mint
Fresh Buns, Butter pickles and BBQ Sauce
Apple Pie
37.00 per person

Off the Grill

Western Cole Slaw with Cumin Dressing
Fresh Fruit Salad with Banana Dressing
Buffalo Chili with Cheddar, onions, and Sour Cream
Corn Muffins
White Cheddar Baked Macaroni
All Beef Kosher Hot Dogs
Marinated Chicken Breasts
Hot Dog Buns
Assorted Rolls and Butter
Mountain Berry Shortcake with Sweet Whipped Cream
39.00 per person

PLATED LUNCHESES

SPRING CREEK RANCH



All Plated Lunches are served with Iced Tea, Lemonade, and Freshly Brewed Olympic Coffee

Two Course 30.00 per person
Three Course 40.00 per person

Soups

Corn and Crab Chowder
Fresh Tomato Basil
Southwestern Tortilla
Hearty Cream of Mushroom
Minestrone

Salads

Spring Mix Salad - With Cucumbers, Tomatoes, Olives,
croutons, Cheeses, Red Peppers, Balsamic Vinaigrette

Spinach Salad - With Shaved Red Onion, Oranges,
Sliced Almonds, Citrus Vinaigrette

Classic Caesar - With Romaine Hearts, Parmesan,
croutons and House Made Dressing

Entrées

Herd Grilled Chicken Breast
Idaho Trout with Citrus Butter
Spring Creek Ranch Burger
Penne Pasta

Desserts

NY Style Cheesecake
Lemon Bars
Double Chocolate Cake
Strawberry Shortcakes

Prices subject to change. Prices do not include 20% service fee or 6% sales tax.

SPRING CREEK RANCH



Cold Hors D' Oeuvres

- Tomato Mozzarella Skewers with Basil Olive Oil – 168.00/50 pieces
- Goat Cheese and Roma Tomato Crostinis – 176.00/50 pieces
- Canapés with Roasted Pepper Hummus, Artichokes and Pine nuts
-176.00/50 pieces
- Antipasto Skewer - 192.00/50 pieces
- Prosciutto wrapped Melon – 192.00/50 pieces
- Ham and Pineapple Kabobs – 48.00/50 pieces
- Toasted Crostinis with Chicken Salad and Grapes – 200.00/50 pieces
- Roast Turkey and Dried Cranberry Pinwheels – 200.00/50 pieces
- Chilled Shrimp with Avocado skewers with Chile-Lemon Dipping Sauce
-208.00/50 pieces
- Smoked Trout, Jicama and Cilantro Rollups – 208.00/50 pieces

Hot Hors D' Oeuvres

- Buffalo Sausage with Dijon Mustard – 180.00/50 pieces
- Chicken Satay with Peanut Sauce – 180.00/50 pieces
- Mushroom Caps with Hummus and Grilled Vegetables – 192.00/50 pieces
- Parmesan Artichokes – 192.00/50 pieces
- Tempura Cheddar Bites – 192.00/50 pieces
- Baked Zucchini cups with Sweet Potato Filling – 192.00/50 pieces
- Mini Crab Cakes topped with Remoulade Sauce – 200.00/50 pieces
- Quesadillas with Elk and Caramelized Onions – 200.00/50 pieces
- Blue Cheese, Apple and Walnut Turnovers – 200.00/50 pieces
- Yakatori Beef Skewers with Mango BBQ Sauce – 200.00/50 pieces
- Gorgonzola and Sirloin Bacon Wraps – 208.00 per/pieces
- Mini Chicken Wellingtons – 208.00/50 pieces
- Sun Dried Tomato and Fontina Spread in Pastry – 216.00/50 pieces
- Lobster and Brie Cheese Quesadillas with Avocado Relish
-216.00/50 pieces

SPRING CREEK RANCH



Hors D' Oeuvres Display Stations

Vegetable Display

Fresh cut Vegetable Crudités with spinach ranch dip 10.00/person

Cheese and Fruit Display

Baked Brie and Berries En Crouete with Assorted crackers

Assorted Domestic and Imported Cheeses with Fruit 14.00/person

Shrimp Display

Chilled Black Tiger Shrimp with Basil Cocktail Sauce 15.00/person

Caesar Salad Bowl

Romaine, Grilled Shrimp, Grilled Chicken, Anchovies, Grape Tomatoes Croutons, Parmesan, Romano, Caesar Dressing 15.00/person

Mashed or Baked Potato Bar

Bacon, Blue Cheese, Cheddar, Scallions, Fresh Salsa, Sour Cream 14.00/person

Buffalo Chili Bar

Cheddar, scallions, Tortilla Chips, Sour Cream, Corn Bread 14.00/person

Antipasto Display

Spiced Copa, Prosciutto, Genoa Salami, Roasted Vegetables Buffalo Mozzarella, Capers, Assorted Olives and Roasted Garlic Grilled Focaccia drizzled with Olive Oil and Balsamic 16.00/person

Pasta Station

Tortellini and Penne Pasta with Marinara and Alfredo Sauces Chopped Garlic, Diced Tomato, Sliced Mushrooms, Scallions, Artichoke Hearts, Roasted Peppers, Bacon, Grilled Chicken, Baby Shrimp, Buffalo Meatballs, Pesto, Pine Nuts and Fresh Grated Parmesan

24.00/person

150.00 per Chef Attendant (One Chef per 50 people)

Carving Stations

Carvings will require a chef attendant at 150.00 per chef

One chef per 50 people

Natural Pork Rack with Dijon Cream

18.00/person

Baked Pit Ham with Honey Mustard and Pineapple Aioli

18.00/person

Natural Turkey Breast with Pan Gravy

18.00/person

Prime Rib of Beef with Au Jus

23.00/person

Tenderloin of Beef with Porcini Sauce

26.00/person

Roasted Rib Eye of Buffalo with Au Jus

30.00/person

SPRING CREEK RANCH



Battered Cone Fries

17.00/2 dozen tray

Cheesy Tater Tots

17.00/2 dozen tray

Gourmet Grilled Cheese Bites

3 cheeses on Toasted Multi Grain Bread

21.00/dozen

Breaded Raviolis in Cones

23.00/2 dozen tray

Mini Chicken and Biscuits

Dijon Mustard

23.00/dozen

Cheeseburger Sliders

24.00/dozen

Mini Philly Cheese Steaks with American Cheese and Grilled Onions

26.00/dozen

Pulled Pork Sliders with Zesty BBQ

26.00/dozen

Popcorn Shrimp

26.00/2 dozen tray

SPRING CREEK RANCH



Mashed Potato

Idaho Potatoes – Bacon – Cheddar – Scallions
14.00 per person

Chicken and Dumplings

Breaded Chicken Bites - Savory Biscuit – Creamy Peas and Carrots
18.00 per person

Italiano

Tortellini – Meatballs – Red Sauce – Parmesan
18.00 per person

Korean Beef

Soy Infused Tenderloin – KimChee – Lychee Fruit
19.00 per person
Shrimp and Grits
Blackened Prawns – Cheddar Grits – Bayou Butter
21.00 per person

Lobster Mac

Poached Maine Lobster – Creamy Macaroni – Smoked Tomato Drizzle
22.00 per person

Stroganoff

Tenderloin – Mushrooms – Orzo – Sour Cream
23.00 per person

Ceviche

Red Snapper-Tuna-Citrus
24.00 per person

DINNER BUFFETS

SPRING CREEK RANCH



All Dinner Buffets are served with Freshly Brewed Olympic Coffee,
Selection of assorted Tazo Hot Teas, Lemonade and Iced Tea

All Dinner Buffets are a minimum of 15 people, there will be a 5.00 per person increase in price if below

Slow Roasted BBQ

Traditional Caesar Salad
Home style Potato Salad
Ranch Style Baked Beans
Corn on the Cob with Spicy Chili Butter
Choose two
Slow Roasted BBQ Beef Brisket
Herb Roasted Farm House Chicken
Jack Daniels Baby Back Ribs
Buttermilk Biscuits
Warm Berry Cobbler with Vanilla Ice Cream
50.00/person

Ranch House BBQ

Field Green Salad with Tomatoes and Cucumbers,
Julienne Squashes and peppers
Ranch and Maple Balsamic Dressings
Idaho Baked Potato Bar
Ranch Style Baked Beans
Seasonal Vegetables
Wild Alaskan Salmon
New York Steaks
Buttermilk Biscuits
Chocolate Cake
54.00/person

Teton Buffet

Fresh Fruit salad with Banana Dressing
Spinach Salad Bar with Strawberries, Mandarins,
Toasted Pine Nuts, Shaved Parmesan, Balsamic
Onions and Maple Balsamic Dressing
Assorted Dinner Rolls and Butter
Poached Idaho Trout fillets with Apricot Butter Sauce
Roast Pork Loin with Dried Fruit Chutney
Carved Roast Prime Rib with Wild Mushrooms
Roasted Potatoes with Shallots
Grilled Squashes and Red Onions
Lemon Sheet Cake with Raspberry Sauce
65.00/person

Grand Buffet

Field Green Salad, Assorted Dressings, Blue Cheese,
Tomatoes and Cucumbers
Barley Soup
Biscuits and Honey Butter
Elk Chops
Grilled Petit Buffalo Rib Eye Steaks
Horseradish Mashed Potatoes
Grilled Asparagus
Broccoli sautéed in Garlic
NY Style Cheesecake
Fruit Display
70.00/person

Fireside Grill (Summer Only)

Spring Mix Salad with Cucumbers, Tomatoes, Olives,
croutons, Cheeses, Red Peppers, Balsamic Vinaigrette
Buffalo Chili Bar Cheddar, scallions, Tortilla Chips,
Sour Cream, buttermilk biscuits
Assorted Grilled Wild Game Sausages with Mustards
Chips and Salsa
Ranch Style Pasta Salad
Idaho Baked Potato Bar
Grilled to Order New York Strip Steaks
Wild Alaskan Salmon with Lime Chipotle Glaze
Whiskey Onions
Biscuits and Garlic Bread
Warm Apple Cobbler with Vanilla Ice Cream
S'mores for the Fire Pit
80.00/person

Prices subject to change. Prices do not include 20% service fee or 6% sales tax.

PLATED DINNERS

SPRING CREEK RANCH



All Plated Dinners are served with Fresh Baked Rolls and Butter Freshly Brewed Olympic Coffee,
Selection of assorted Tazo Hot Teas, Lemonade and Iced Tea
All Plated Dinners are a minimum of 15 people, there will be a 5.00 per person increase in price if below

Two Course 50.00 per person

Three Course 65.00 per person

Soups

Fresh Tomato Basil

Southwestern Tortilla

Hearty Cream of Mushroom

Minestrone

Salads

Spring Mix Salad - With Cucumbers, Tomatoes, Olives, croutons, Cheeses,
Red Peppers, Balsamic Vinaigrette

Spinach Salad - With Shaved Red Onion, Oranges, Sliced Almonds, Citrus Vinaigrette

Classic Caesar - With Romaine Hearts, Parmesan, croutons and House Made Dressing

Entrées

Juniper Infused Tenderloin of Venison with Wild Mushroom Demi Glaze

Organic Red Bird Chicken Breast Layered with Prosciutto and Fontina Cheese

Pan Seared Colorado Bass Fillet with Toasted Almond Butter

Vegetarian Napoleon

Squashes, eggplant, roasted peppers, Braised Beans and Pine Nuts

Duo Entrées

(Add additional 5.00 per person)

Salmon and Airline Chicken with Roasted Pepper and Peppercorn Sauces

Seared Lamb Chops with Duck Confit

Basque White Bean Stew

Beef Filet and Main Lobster Claws

Topped with Bernaise and Roasted Tomatoes

Desserts

NY Style Cheesecake

Double Chocolate Cake

Tiramisu

Prices subject to change. Prices do not include 20% service fee or 6% sales tax.

SPRING CREEK RANCH



Group Liquor Pricing

Bar set up fee: 150.00 per bartender
Cocktail service: 20.00 per hour per 25 people

Hosted Bar - Hosted Bars will be charged to your Master Account on consumption. A 150.00 bartender fee, tax and 20% gratuity will be added to the beverage prices listed below.

Cash Bar - Cash Bars require Individual Payment of drinks by function attendees at the time of service. There is a 150.00 Bartender fee as well as a 50.00 Cash bar set-up fee, which will be charged to your master account.

Choose from the following liquors:

South Teton - Svedka, Tanqueray, Bacardi Light, Jack Daniels, Jim Beam, Dewar's White Label, Jose Cuervo 7.00 each

Middle Teton - Absolut, Bombay Sapphire, Captain Morgan, Jameson, Maker's Mark, Johnnie Walker Red, Sauza 100 Anos 8.00 each

Grand Teton - Grey Goose, Hendricks, Appleton Estate, Crown Royal, Basil Hayden's, Glenlivet, Patron Silver 9.00 each

Specialty Bars

Bloody Mary Bar - Includes Bloody Mary Mix, Tabasco, Cholula, Worcestershire Sauce, Pepper, Olives and Celery 12.00 each

Margarita Bar - Choose from traditional strawberry and Spicy Margaritas with salt and a selection of tequilas 12.00 each

Beer

Bar set up fee: 150.00 per bartender

Domestic Beer

Budweiser, Bud Light, Coors, Coors Light, Miller Light, O'Doul's 5.00 each

Imports and Microbrews

Amstel Light, Heineken, Corona, Fat Tire, Stella Artois, Snake River Lager, Snake River Pale Ale, Snake River Zonker 6.00 each

W I N E

SPRING CREEK RANCH



Sparkling and Champagne

J, Cuvee 20, Russian River Valley (California) 52
Lamarca, Prosecco (Italy) 38
Veuve Clicquot Yellow Label Brut (France) 110

Chardonnay

Sonoma Cutrer Russian River (California) 45
Pine Ridge Dijon Clones (California) 68
Grgich Hills (California, Organic) 89
Clos du Bois (California) 33

Sauvignon Blanc

Cakebread Cellars (California) 59
Kim Crawford (New Zealand) 41
Honig, Napa Valley (California) 32

Pinot Grigio

Elk Cove Pinot Gris (Oregon) 35
Santa Margherita (Italy) 55

Cabernet Sauvignon

The Dreaming Tree (California) 35
Frog's Leap (California) 89
Dry Creek (California) 51
Columbia Crest Grand Estates (Washington) 30

Zinfandel

Ravenswood (California) 33
Rosenblum Vintner Cuvee (California) 27

Merlot

Chateau Ste. Michelle (Washington) 35
Firestone, Santa Ynez Valley (California) 38

Pinot Noir

La Crema (California) 57
Fleur, Carneros (California) 34

Syrah/Shiraz

Francis Coppola Diamond Collection (California) 39

A V E Q U I P M E N T

SPRING CREEK RANCH



Flip Chart Stand, Standard Pad, Markers - 50.00 Each, Per Day
Flip Chart Standard Pads - 25.00 Each
Flip Chart 3M Post-It Pad - 60.00 Each
Projection Screen - 25.00 Each, Per Day
Speakerphone - 75.00 Each, Per Day
LCD Projector - 250.00 Each, Per Day
Pedestal Speakers (Amped) - 100.00 Each, Per Day
Wired Microphone/Stand - 35.00 Each, Per Day
Ipod/Adapter - 50.00 Each, Per Day
Printer/Fax/Scanner - 75.00 Each, Per Day
High Amperage Electricity Service - 25.00 Each, Per Day
Mini-CD/Ipod Stereo - 50.00 Each, Per Day
Power Strip - 10.00 Each
Extension Cord - 10.00 Each
Easels - 15.00 Each, Per Day
Podium - 150.00 Each, Per Day
Pushpin Board - 15.00 Each, Per Day
White Board - 15.00 Each, Per Day
Color Copies - .80 Per Page
B&W Copies - .40 Per Page
Faxes - .50 Per Page
Box Handling Fee - 5.00 Each
Trunk Handling Fee - 8.00 Each
Executive Chair Setup - 20.00 Each, Per Day
Clear Walls for Sage Deck - 650.00 Per Day
Off-Site Setup Fee - Inquire Per Event
Ice Chest Rental - 15.00 Each, Per Day
Propane "Mushroom" Heaters - 100.00 Each, Per Day
Fire Pit Lighting/Wood Stocking - 125.00 Per Event
Horseshoe Pit (Vista only) - 75.00 Per Event
Grill Rental (for Villa) - 75.00 Per Day
Teepee Private Use - 250.00 Per Day
Bartender Fee - 150.00 Each
Carving Station Chef's Fee - 150.00 Per Chef
Corkage Fee - 20.00 Per Bottle

W E D D I N G S E R V I C E S

Complete Wedding Planning - 2,000.00 Per Event
Dedicated "Day-Of" Wedding Support - 500.00 Per Event
Wedding Décor/Gift/AmenityAsst./Coordination - 100.00 Per Hour
Cake Cutting - 3.00 Per Person
Bartender Fee - 150.00 Each
Carving Station Chef's Fee - 150.00 Per Chef
Corkage Fee - 20.00 Per Bottle
Wedding Witness - 50.00 Each

Prices subject to change. Prices do not include 20% service fee or 6% sales tax.