

# 2024 Winter Wedding Catalog



RACE BROOK COUNTRY CLUB

246 DERBY AVENUE • ORANGE, CT 06477 • (203) 389-9521 • [WWW.RACEBROOK.ORG](http://WWW.RACEBROOK.ORG)



# Say "I Do" at Race Brook!

*Included in Winter Wedding Packages:*

Special Rates from November through April

Dedicated Event Coordinator

Five Hour Reception

Champagne Toast for Each Guest

Displayed & Hand-Passed Hors D'Oeuvres

Seated Dinner of Your Choosing

Bridal Suite

Menu Preview

Complimentary Golf Foursome Gift Card

Corporate Honorary Membership for  
Dining Prior to Your Special Day

Access to Golf Course with Photographer

Use of Wedding Golf Cart

Tiered Wedding Cake  
OR

Photo Booth from Preferred Vendor\*

*\*Select wedding packages only*

Glassware, Flatware, & China





# *Fieldstone Fireplace Ceremony*

Ceremony Site Fee - ~~\$700.00~~ **INCLUDED**

<b>ROOM</b>	Full Ballroom
<b>MAXIMUM CAPACITY</b>	200 Guests
<b>ROOM CHARGE</b>	\$1000.00

## **Room Charge Includes:**

Event space, set-up/breakdown, dance floor, table linens and napkins, classic white china, flatware, glassware, tables, and chairs.

The room rental period is five (5) hours in length and must end by 11:00 PM.

\$100 per hour for each additional hour.

Please contact our Event Coordinator at [events@racebrook.org](mailto:events@racebrook.org) for more information.



## *Package Includes:*

Hand-Passed Hors D'oeuvres for Cocktail Hour | Five Hour Open Standard Bar | Champagne Toast  
Four Course Formal Sit-Down Dinner | Complimentary Bridal Suite | Floor-Length Table Linens

~~\$120~~ **\$99** PER PERSON

### **COCKTAIL HOUR & RECEPTION**

*Imported & Domestic Cheeses  
with Fresh Fruit and Vegetable Crudité Display*

### **HAND-PASSED HORS D'OEUVRES - SELECT FIVE**

Spicy Sesame Chicken Bites & Chili Garlic  
Chicken Satay & Peanut Sauce  
Hoisin Glazed Chicken Wrapped in Bacon  
House-made Cheese Quesadilla  
Raspberry & Brie Phyllo Bites  
Vegetable Potstickers  
Wild Mushroom Risotto Croquette  
Tomato-Mozzarella Bruschetta  
Potato Pancake & Dill Sour Cream  
Vegetable Spring Rolls & Thai Chili Sauce  
Coconut Shrimp with Chili Garlic  
Ahi Tuna Wonton Chip & Wasabi Aioli w/ Seaweed Salad  
Maple Drizzled Bacon Wrapped Scallops  
Franks in a Blanket & Spicy Mustard  
Italian Sausage Stuffed Mushrooms  
Thai Beef Skewers

### **SALAD - SELECT ONE**

*Served with Rolls & Butter*

#### **RBCC Baby Greens Salad**

*Grape Tomatoes, English Cucumbers, Black Olives, Roasted Red Peppers, Shaved Carrots, House-made Balsamic Vinaigrette*

#### **Classic Caesar Salad**

*Romaine Hearts, Crunchy Croutons,  
House-made Dressing, Parmesan Crouton*

#### **Autumn Salad**

*Baby Field Greens, Julienne Medley of Apples,  
Michigan Dried Cherries, Bleu Cheese, Cider Vinaigrette*

### **ENTRÉE - SELECT UP TO FOUR**

#### **Faroe Island Salmon**

*Pan-Seared Salmon with a Tarragon Butter Sauce*

#### **Seafood Stuffed Sole**

*Two Filets Stuffed with Shrimp, Scallops, & Langostinos*

#### **Frenched Bone-In Roasted Chicken Breast**

*Thyme Scented Pan Gravy & Micro Greens*

#### **Sautéed Boneless Chicken Breast**

*Française - Florentine - Piccata - Marsala - Saltimbocca*

#### **Prime Bone-In Pork Chop**

*Cider Bourbon Glaze*

#### **Panko & Herb Crusted Boneless Center Cut Pork Chop**

*White Pepper Gravy*

#### **Certified Angus Beef Roast Prime Rib**

*Mushroom Demiglace & Horseradish Sauce*

#### **Eggplant Rollatini - Vegetarian**

*Fried Eggplant, Ricotta & Basil Filling, House-made Marinara, Linguini*

#### **Roasted Vegetable Risotto - Vegetarian**

*Squash, Zucchini, Red Bell Peppers & Sweet Corn Roasted, Creamy Basil Risotto*

### **DESSERT**

Cut and Service of Your Wedding Cake  
With Coffee, Decaffeinated and Herbal Tea

*Additional dessert options available as enhancements.*





## Package Includes:

Hand-Passed Hors D'oeuvres for Cocktail Hour | Five Hour Deluxe Open Bar | Champagne Toast | Four Course Sit-Down Dinner  
Floor-Length Table Linens | Complimentary Bridal Suite | Cake or Photo Booth from Preferred Vendor (+\$5 Per Guest for Both)

~~\$135++~~ **\$120++** PER PERSON

### COCKTAIL HOUR & RECEPTION

*Imported & Domestic Cheeses with Fresh Fruit and Vegetable Crudité Display*

#### HAND-PASSED HORS D'OEUVRES - SELECT FIVE

Spicy Sesame Chicken Bites & Chili Garlic  
Chicken Satay & Peanut Sauce  
Hoisin Glazed Chicken Wrapped in Bacon  
House-made Cheese Quesadilla  
Raspberry & Brie Phyllo Bites  
Vegetable Potstickers  
Wild Mushroom Risotto Croquette  
Vegetable Spring Rolls & Thai Chili Sauce  
Tomato-Mozzarella Bruschetta  
Potato Pancake & Dill Sour Cream  
Ahi Tuna Wonton Chip & Wasabi Aioli w/ Seaweed Salad  
Clams Casino  
Mini Maryland Crab Cakes  
Coconut Shrimp & Chili Garlic  
Tempura-Battered Shrimp  
Maple Drizzled Bacon Wrapped Scallops  
Beef Tenderloin Crostini & Horseradish  
Franks in a Blanket & Spicy Mustard  
Italian Sausage Stuffed Mushrooms  
Mini Beef Wellington & Horseradish Crème  
Thai Beef Skewers

#### SALAD - SELECT ONE

*Served with Rolls & Butter*

#### **RBCC Baby Greens Salad**

*Grape Tomatoes, English Cucumbers, Black Olives, Roasted Red Peppers,  
Shaved Carrots, House-made Balsamic Vinaigrette*

#### **Harvest Salad**

*Baby Field Greens, Dried Cranberries, Toasted Pecans, Goat Cheese, Spanish Sherry Vinaigrette*

#### **Classic Caesar Salad**

*Romaine Hearts, Crunchy Croutons, House-made Dressing, Baked Parmesan Crouton*

#### **Bruschetta Salad**

*Tomato, Fresh Mozzarella & Basil Salad on a Crispy French Bread Crostini  
over Baby Field Greens Drizzled with Aged Balsamic Syrup*

#### **Autumn Salad**

*Baby Field Greens, Julienne Medley of Apples,  
Michigan Dried Cherries, Bleu Cheese, Cider Vinaigrette*

### ENTRÉE - SELECT UP TO FOUR

#### **Alaskan Halibut**

*Pan-Seared with a House-Made Tomato Jam*

#### **Faroe Island Salmon**

*Pan-Seared with a Tarragon Butter Sauce*

#### **North Atlantic Swordfish**

*Pineapple Mango Salsa & Rainbow Microgreens*

#### **Seafood Stuffed Sole**

*Two Filets Stuffed with Shrimp, Scallops & Langoustinos*

#### **Frenched Bone-In Roasted Chicken Breast**

*Thyme Scented Pan Gravy & Micro Greens*

#### **Sautéed Boneless Chicken Breast**

*Française - Florentine - Piccata - Marsala - Saltimbocca*

#### **Prime Bone-In Pork Chop**

*Cider Bourbon Glaze*

#### **Panko & Herb Crusted Boneless Center Cut Pork Chop**

*White Pepper Gravy*

#### **Certified Angus Beef Roast Prime Rib**

*Mushroom Demiglace & Horseradish Sauce*

#### **Vegetable Ravioli - Vegetarian**

*Creamy Wild Mushroom & Sage Sauce, Crispy Red Quinoa & Gorgonzola*

#### **Eggplant Rollatini - Vegetarian**

*Fried Eggplant, Ricotta & Basil Filling, House-made Marinara, Linguini*

#### **Roasted Vegetable Risotto - Vegetarian**

*Squash, Zucchini, Red Bell Peppers, Sweet Corn, & Creamy Basil Risotto*

### DESSERT

*Cut and Service of Your Wedding Cake  
With Coffee, Decaffeinated and Herbal Tea*

*Additional dessert options available as enhancements.*



# Dinner Accompaniments

## *Included in Traditional & Gold Wedding Packages*

Please choose your dinner accompaniments. **Your choices will be served with each dish.**

The only exception is for the Vegetarian options, which come as a complete meal.

### **STARCH**

#### **Rice Pilaf**

*Onions & carrots*

#### **Roasted Potatoes**

*Oven-roasted with EVOO*

#### **Garlic Mashed Potatoes**

*Garlic, cream, butter*

#### **Risotto**

*Cream, butter, parmesan*

#### **Sweet Potatoes**

*Mashed - or - Roasted*

### **VEGETABLE**

#### **Roasted Brussel Sprouts**

*Onions & carrots, EVOO*

#### **Roasted Cauliflower Medley**

*Seasonal cauliflower, garlic, shallots, EVOO*

#### **Grilled Asparagus**

*EVOO*

#### **Steamed Haricot Verts**

*EVOO*

#### **Roasted Pepper & Zucchini Medley**

*Onions, EVOO*

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## *Package Includes:*

Hand-Passed Hors D'oeuvres for Cocktail Hour | Five Hour Standard Open Bar | Champagne Toast  
Complimentary Bridal Suite | Plated Salad & Four Stations for Dinner | Floor-Length Table Linens  
Wedding Cake or Photo Booth from Preferred Vendor Included (+\$5 Per Guest for Both)

**\$145++ \$135++ PER PERSON**

### **COCKTAIL HOUR & RECEPTION**

#### **ANTIPASTI DISPLAY**

Assortment of Imported and Domestic Meats and Cheeses,  
Marinated Olives, Roasted Red Peppers,  
Marinated Artichokes and Mushrooms,  
Eggplant Caponata, Mozzarella and Tomato Salad,  
Assorted Breads and Rolls

#### **HAND-PASSED HORS D'OEUVRES - SELECT SIX**

Spicy Sesame Chicken Bites & Chili Garlic  
Chicken Satay & Peanut Sauce  
Hoisin Glazed Chicken Wrapped in Bacon  
House-made Cheese Quesadilla  
Raspberry & Brie Phyllo Bites  
Vegetable Potstickers  
Wild Mushroom Risotto Croquette  
Vegetable Spring Rolls & Thai Chili Sauce  
Tomato-Mozzarella Bruschetta  
Potato Pancake & Dill Sour Cream  
Ahi Tuna Wonton Chip & Wasabi Aioli w/ Seaweed Salad  
Clams Casino  
Mini Maryland Crab Cakes  
Coconut Shrimp & Chili Garlic  
Tempura-Battered Shrimp  
Maple Drizzled Bacon Wrapped Scallops  
Beef Tenderloin Crostini & Horseradish  
Franks in a Blanket & Spicy Mustard  
Italian Sausage Stuffed Mushrooms  
Mini Beef Wellington & Horseradish Crème  
Thai Beef Skewers

#### **PLATED SALAD**

*Served with Rolls & Butter. Please Select One:*

#### **RBCC Baby Greens Salad**

*Grape Tomatoes, English Cucumbers, Black Olives, Roasted Red Peppers, Shaved Carrots, House-made Balsamic Vinaigrette*

#### **Harvest Salad**

*Baby Field Greens, Dried Cranberries, Toasted Pecans, Goat Cheese, Spanish Sherry Vinaigrette*

#### **Classic Caesar Salad**

*Cut Romaine Hearts, Crunchy Croutons, House-made Caesar Dressing, Baked Parmesan Crouton*

#### **Bruschetta Salad**

*Tomato, Fresh Mozzarella & Basil Salad Served on a Crispy French Bread Crostini over Baby Field Greens Drizzled with Aged Balsamic Syrup*

#### **Autumn Salad**

*Baby Field Greens, Julienne Medley of Apples, Michigan Dried Cherries, Bleu Cheese, Cider Vinaigrette*

**STATIONS CHOICES ON THE NEXT PAGE**





## STATION OPTIONS:

*Choose four stations.*

*Up to 2 manned stations can be chosen.*

### RISOTTO STATION - MANNED

*Arborio Rice Served Fresh & Mixed with Assorted Ingredients Including:*

*Spinach, Shrimp, Arugula, Parmesan Cheese, Sun-dried Tomatoes, Wild Mushrooms, Fresh Herbs, Asparagus, Green Peas*

### CARVING STATION - MANNED

*Please Choose One: Herb Roasted Turkey Breast w/ Cranberry Mayo, Bourbon Maple Glazed Virginia Ham w/ Mustard, Seared Boneless Pork Loin w/ BBQ Glaze, Roasted Whole Side of Salmon w/ Thai Chili Sauce, Certified Angus Roast Beef*

### ASIAN STIR FRY - MANNED

*Chicken, Beef, Shrimp, Water Chestnuts, Sugar Snap Peas, Bean Sprouts, Onion, Juilenne Red & Green Peppers, Carrot, Celery, Pork Pot Stickers, Vegetable Spring Rolls, Jasmine Rice, Ginger Soy Sauce, Red Chili Sauce, Spicy Mustard*

### SELF-SERVE PASTA - STATIONED

*Penne, Tortellini, Farfalle, Pesto, Alfredo, Marinara, Olive Oil, Grated Parmesan, Italian Sausage, Grilled Chicken, Seasonal Roasted Vegetables, Garlic Bread, Bread Sticks*

### SLIDER BAR - STATIONED

*Mini Hamburgers, Mini Cheeseburgers, BBQ Pulled Pork Sliders, Coleslaw, French Fries, Ketchup, Mustard, Pickles*

### NYC STATION - STATIONED

*Warm NY Salted Soft Jumbo Pretzels, Mini Reuben Sandwiches, Potato Knishes, Mini Hot Dogs, Cheese Sauce, Mustard, Ketchup, Sauerkraut, Relish, Thousand Island Sauce*

### TACO BAR - STATIONED

*Grilled Chopped Chicken, Sautéed Ground Beef, Flour Tortillas, Sour Cream, Pico de Gallo, Salsa, Guacamole, Shredded Cheese, Sautéed Peppers & Onions, Shredded Lettuce, Tortilla Corn Chips, Refried Beans & Rice (+\$4 Per Guest for Grilled Steak)*

### MASHED POTATO BAR - STATIONED

*Mashed White Potatoes, Sweet Potatoes, Bacon, Chives, Caramelized Onions, Sour Cream, Shredded Cheddar Cheese, Broccoli, Butter, Brown Sugar, Mini Marshmallows*





# Food Enhancements

## ENTRÉE UPGRADES - MARKET PRICE

*Upgrade entrée choices for your guests. Add on to any wedding package at market price.*

### **Jumbo Stuffed Shrimp**

*3 Seafood Stuffed Jumbo Shrimp & Lemon Wine Sauce*

### **8oz Center Cut Filet Mignon**

*Mushroom Demiglace*

### **12oz Prime Cut New York Sirloin**

*Mushroom Demiglace*

### **Roasted Angus Beef Tenderloin**

*Mushroom Demiglace*

## STATIONARY DISPLAYS

### **||PRE-CEREMONY WEDDING PARTY SNACKS**

House Champagne, Display of Bottled Waters and Sodas,  
Cheese & Crudité Display with Fresh Fruit, Dip and Crackers

*- \$15.00 Per Guest -*

### **RAW BAR**

Chilled Jumbo Shrimp, Clams and Oysters on the Half Shell  
House Made Cocktail Sauce, Lemon Wedges, Hot Sauce, Horseradish Sauce

*- Market Price -*

### **ICE CREAM SUNDAE BAR**

Chocolate and Vanilla Ice Cream, Hot Fudge, Caramel Sauce, Candy Bar,  
Crushed Oreos, M & M's, Gummie Bears, Mini Marshmallows, Chocolate and Rainbow  
Sprinkles, Chopped Nuts, Strawberries, Cherries, Whipped Cream

*- \$9.00 Per Guest -*

### **LATE NIGHT SNACKS**

*Choose Three from the Following:*

Beef Sliders, Wings (Teriyaki or Buffalo),  
Soft Baked Pretzels w/ Assorted Dipping Sauces, French Fry Station,  
Cheese Pizza & Pepperoni Pizza, Beef Pigs-in-a-Blanket with Assorted Mustards,  
Cheesecake Lollipops, Chocolate Chip Cookies, Brownies, Macarons

*- \$10.00 Per Guest -*





# Reception Upgrades

## **Votive Candles & Mirror Centerpiece**

*Request votive candles and mirrors to enhance your table. Free upgrade!*

## **Lantern Centerpiece**

*Request lanterns to elevate your table centerpieces. Free upgrade!*

## **Gold or Silver Chargers**

*A subtle enhancement to your table set up.*

\$2.00 Per Guest

## **Extra Hour**

*Add on extra time for set up or extra time for your reception.*

\$100 Per Extra Hour

## **Extra Bar**

*Add on an extra bar!*

*Ask the Event Coordinator for potential placements.*

\$500

## **Lemonade & Bottled Water Station**

*Extra refreshment station for your guests.*

\$3.00 Per Guest

## **Coat Room Attendant**

*Coat Room attendant for you and your guests during your wedding reception.*

\$200

## **Table Wine**

*Add a bottle of house red - OR - white wine to each table.*

\$25 Per Bottle Per Table

## **Photo Booth**

*Additional \$5 per guest. Can be included in the Gold & Stations Packages.*





# Beverage Selections

## STANDARD BAR\*

Bacardi Rum, Beefeater Gin, Bombay Gin, Canadian Club Whiskey, Cuervo Tequila, Domestic and Imported Beer, Malibu Rum, Seagram's 7 Whiskey, Smirnoff Vodka, Tito's Vodka, VO Whiskey, Red & White House Wines to include Cabernet, Merlot, Pinot Noir, Chardonnay & Pinot Grigio, Sparkling Water and Soft Drinks

## DELUXE BAR\*

**\$5 Per Person Upgrade for Traditional & Stations Packages\***

**Everything in Standard Bar plus:**

Captain Morgan Rum, Dewars Scotch, Jack Daniels Bourbon, Jim Beam Bourbon, Johnnie Walker Red Scotch, Ketel One Vodka, Smirnoff Flavored Vodkas, Tanqueray Gin, Broken Shed, Southern Comfort

## TOP SHELF BAR\*

**\$10 Upgrade Per Person\***

**Everything included in Deluxe Bar plus:**

Bombay Sapphire Gin, Crown Royal Whiskey, Grey Goose Vodka, Johnnie Walker Black Scotch, Maker's Mark Bourbon, Patron Tequila, Hendricks, Basil Hyden, Balvenie, Glenlivet 12, Jameson

*\*All Standard Bar items included in all bar packages.  
Deluxe Bar is included in the Gold Package*

## CORDIAL SERVICE - ONE HOUR

**\$11.00 Per Person**

Upgrade your open bar package with cordial selections for your guests.

*Selections include Bailey's Irish Cream, Frangelico, Sambuca Romana, B&B, Grand Marnier, Kahlúa, Chambord, Disaronno Amaretto, and Tia Maria*



Addie Eshelman, Braddock Wedding 2022

# Preferred Vendors

## **Bakeries:**

JCakes  
Creative Cakes by Donna

203-488-2800  
860-345-8847

J-Cakes.com  
www.cakesbydonna.com

## **DJs & Entertainment:**

Hughes Productions  
James Daniel

(203) 931-5225  
203-969-2400  
203-253-1677  
203-283-7892

hughesprod.com  
www.jamesdaniel.com  
seanbigdaddy@james.daniel.com  
lightscameradjs.com

## **Photographers:**

Addie Eshelman

Anna Shields  
Nick Rezendes

860-803-7070

hello@addieeshelman.com  
addieeshelman.com  
annashieldsphotography@gmail.com  
nickrezendesphotography@gmail.com

## **Florists:**

Cheshire Nursery  
Flowers by Danielle  
New Leaf Florals

203-272-3228  
203-445-0600

cheshirenursery.com  
flowersbydanielle.com  
newleafflorals@gmail.com  
newleafflorals.com

## **Limousines & Transportation:**

Dattco  
Gateway Limousine

860-229-4878  
203-753-5466

dattco.com  
gatewaylimos.com

## **Hotels:**

Courtyard by Marriott\*  
Hampton Inn Milford  
Hilton Garden Inn  
Homewood Suites Stratford\*  
Omni Hotel

203-929-1500  
203-874-4400  
203-447-1000  
203-377-3322  
203-974-6777

\*Offers shuttle transport for guests  
milford.hamptoninn.com

\*Offers shuttle transport for guests

## **Wedding Officiants:**

Louise Anna Mandell - Justice of the Peace  
Maria Marcoccia - Ordained & Licensed

203-671-0101  
203-257-6734

mariamar915@yahoo.com

## **Honeymoon Travel Agent:**

Type A Traveler - No fees!

203-461-0113

taylor@typeatraveler.com





All reservations and agreements are made upon and subject to the house rules, regulations and bylaws of Race Brook Country Club and the following conditions. A non-refundable advanced deposit may be required along with the signed contract to confirm the booking.

**GUARANTEES** - A final guarantee of attendance as well as half of the estimated payment must be submitted to the catering office no later than five (5) business days prior to the function. Once the guarantee is given, it is not subject to reduction. We will prepare and set-up for 5% over the guarantee. Should the number of attendees increase the day of the function, the actual number served will be charged. In the event a guarantee is not received within the allotted time, the catering office will charge for the number indicated on the original contract.

**SERVICE CHARGE AND TAX** - All food, beverage, rentals and services are subject to 7.35% state sales tax. A service charge of 20% will be added to all food and beverage charges. Qualifying tax-exempt organizations must submit a CERT 112, 119 or 123. The approved form must be provided to the Club prior to the event.

**FOOD AND BEVERAGE** - All food and beverage items must be provided by the Club. All food and beverage must also be consumed on the premises and may not be removed. All menu selections must be submitted to the Banquet Office at least (2) weeks prior to your event. On buffets, the Club will provide ample amounts of food for the guaranteed number of guests anticipated. With this policy we decline carry out containers during or after buffet service. Price increases and current menu price take precedence. To protect our members and their guests, Race Brook Country Club reserves the right to cancel beverage service for any of the following reasons: (1) possession of alcohol by attendees that has not been purchased through the Club; (2) noncompliance with either Race Brook Country Club liquor policy or the State of Connecticut Liquor Regulations; (3) any circumstances judged by management that would endanger members, guests or property. We reserve the right to refuse service to anyone, at the Club's discretion, that appears intoxicated.

**DISPLAYS AND PERSONAL PROPERTY** - **Each client will have a maximum of two (2) hours prior to the event to set up person displays and decorations.** The Club does not permit anything to be affixed to the floors, walls, doors or ceilings either permanently or temporarily. Any damage caused by, but not restricted to, nails, glue, tape or tacks will be the responsibility of the member/member's guest. The client agrees to pay for any repairs in order to return any damaged sites to its original state. The Club will not assume responsibility for damage or loss of any merchandise or articles left in the Club prior to, during or following the event.

**FUNCTION ROOM POLICY** - The Club reserves the right to reassign banquet space due to a change in schedule, anticipated attendance or changes in program. All changes will be communicated prior to the event. Also, each contract has a designated start and end time for the function. Should the event exceed the allotted time by more than 30 minutes, there will be a charge assessed.

**CANCELLATION POLICY** - Meeting room cancellations will be accepted up to [10] business days prior to the function. All events will submit a deposit or agree to a cancellation fee outlined in your contract. Functions that cancel with less than [10] business day's notice, or do not cancel at all, will be charged up to 100% of estimated revenue. All deposits are non refundable for cancelled events.

**DRESS CODE** - Dungarees, jeans, designer jeans, and denim are not permitted on the golf course at any time.

# Winter Wedding Request Form

Please note that this is a proposal form that must be submitted for further review, it is not meant to reflect a formal bill.  
Wedding packages, enhancements, bar options, and other items are subject to tax, gratuity, and final pricing confirmation.

## Contact Information:

Spouse A Full Name: \_\_\_\_\_ Phone #: \_\_\_\_\_

Spouse A Email Address: \_\_\_\_\_

Spouse B Full Name: \_\_\_\_\_ Phone #: \_\_\_\_\_

Spouse B Email Address: \_\_\_\_\_

**Primary Contact & Mailing Address:** ☐ Spouse A ☐ Spouse B ☐ Other (please specify below)

Mailing Address: \_\_\_\_\_

Other Contact Full Name: \_\_\_\_\_ Phone #: \_\_\_\_\_

Other Email Address: \_\_\_\_\_ Relation: \_\_\_\_\_

## Event & Package Information:

Proposed Date of Event: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ Ceremony Start Time: \_\_\_\_\_

Package Choice: \_\_\_\_\_ Ceremony Location: \_\_\_\_\_

Estimated Total Duration of Event: \_\_\_\_\_ Guaranteed # of Guests: \_\_\_\_\_

**Cocktail Hour Details:** Time: \_\_\_\_\_ Duration: \_\_\_\_\_ ☐ Consumption ☐ Open Bar

Color of Napkins: \_\_\_\_\_ Wedding Theme\*: \_\_\_\_\_

Centerpieces\* (please specify): \_\_\_\_\_ Charger Color\*: ☐ Gold ☐ Silver

Name/Type of Entertainment\*: \_\_\_\_\_

Dance Floor Placement\*: \_\_\_\_\_

\*Denotes an optional item. Select your option, or write "none" if it is not applicable.