

GOURMET TEA



BUFFET

assorted tea sandwiches

choose 3 of the following miniature sandwiches

(served on a assortment of breads)

grilled shrimp with mango mayonnaise

blackened prime rib with red pepper butter

grilled salmon with ginger chutney

jerk turkey with curry sauce

cherry tomato & watercress with brie

herb veggie sauté (tomato, zucchini, eggplant) on buttered french bread toast

spicy cucumber with dill yogurt cream

assorted sweet tea breads & scones

served with apple butter, marmalade & fresh whipped butter

assorted gourmet international teas

assorted tropical juices

mint flavored rose water

DESSERT

service of provided wedding cake

Menu	\$19.50
TEA EQUIPMENT PACKAGE	\$ 9.50
TEA SETUP & BREAKDOWN	\$ 7.50
TEA GUEST SERVICE	\$ 7.50

TOTAL MENU COST **\$44.00/guest**

Tea Service Style

Equipment and other Amenities

All menus include the following amenities:

1. EQUIPMENT PACKAGE

- floor length linen table cloths (our elegant standard ivory) for guest tables
- linen napkins (our elegant standard ivory)
- place setting (china breakfast, bread & dessert plates; silver flatware; water goblet and champagne glass
- plate warming equipment

2. TEA SETUP & BREAKDOWN

- entire banquet hall set up according to coordinator's floor plan and set up instructions (2 hours)
- clean up to reception site specifications (1 hour)

3. TEA GUEST SERVICE

- 1 server for every 20 guests, including wedding party
- 2 chefs & 1 pantry
- banquet hall manager
- based on 3 hours of guest service

4. CAKE CUTTING SERVICE IS COMPLIMENTARY





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Planning your Reception

Follow these 3 easy steps:

1. Select your reception style

2. Choose your menu.

You may select a package in the appropriate reception style category or design a custom menu using the A LA CARTE selections available in our menu packet or during your consultation.

3. Call your consultant to schedule a consultation.

During your consultation we take the time to get to know more about you and your wedding to tailor your desired menu for your specific reception needs and guest. Afterwards we are able to produce a more accurate price for the number of guest you will have, your menu selections, and any upgrades that will complete the experience you are hoping to achieve.

- The prices quoted are subject to an 18% gratuity and applicable sales tax..
- Prices based on party of 100 guests, price adjustments may be necessary for smaller parties.
- All parties subject to a site visit fee.
- Additional costs may be incurred based on amenities not provided by your site of choice.
- Prices subject to change without notification.