

Example of Birthday Dinner

25 Adults

Food - 25 adults	\$875
Catering for Cocktail hour appetizers and family style seated dinner (menu below)- \$35/guest Dessert provided by Client	
Beverage	\$0
BYOB has no cost	
Staff	\$216
Caterer - included in food pricing 2 Waiters/set-up and clean up - \$18/hour for 4 hours - \$216	
Linen and Place Settings	\$125
Lace Table Runners for guest tables and wooden place card stumps - included Place settings, glassware and linen napkins for all guests. - \$5/guest @ 25 guests - \$100	
Space and Décor Rental	\$340
Half Day Deck and Inside Rental - Indoor/Outdoor event space, Indoor bathroom included. Also includes 5 farmhouse tables and 30 chairs. - \$300 Partial event Flowers (small centerpieces only) - \$40	
Event Coordination	All included
Event coordination provided by Kate Hickey - including décor set-up and staff management	
Subtotal	\$1556.00
Tax	\$64.73
Service charge (18% of food and bev)	\$157.50
Total	\$1778.23

Event Menu

Buffet Style Appetizers and Family Style Dinner

Appetizers (served "buffet style" during cocktail hour)

- Cheese and crackers provided by client (plated and served by Sunshower)
- Bruschetta with tomatoes and herbs fresh from the farm

Salad Course (pre-plated at table)

- Fresh Garden Salad w/ Green Goddess & Balsamic Vinaigrette (on the side)

Main Course served Family Style

- Ribeye steaks served medium rare (some pieces can be cooked longer by request) - approx 6 oz /guest pre-sliced and plattered with mashed potatoes
- Mashed garlic mashed potatoes
- Oven roasted vegetables (mix of carrots, brussel sprouts, cauliflower and parsnips)
- Fresh Green Beans w/ Garlic Butter

Dessert individually plated

- Cheesecake provided by Client (cut, plated and served by Sunshower)