

Example of Elegant Family Style Farm-to-Table Wedding
 25 Adults, 2 Children with Ceremony at the farm
 Brought some of their own décor

Food – 25 adults (children no cost) \$2225
 Catering 5 course menu (see attached)- \$85/person (served family style)
 Wedding cake - \$100

Beverage \$95
 BYOB package has no cost
 1 gallon Pineapple, lilikoi, ginger punch - \$20/gallon
 Coffee (anuenue blend) / Tea Service (tea bags offered) - \$3/person
 Client will provide rum and gin for mixers
 Client will provide one white and one red – to be offered tableside throughout the meal
 Champagne glasses at the table and pre-poured right before seating

Staff \$540
 Caterer - included in food pricing
 3 Waiters/set-up and clean up - \$18/hour for 8 hours - \$432
 2 staff for décor set-up 3 hours (paper lanterns over table and extra flower arranging)- \$18/3 hours
 - \$108
 Bartender for cocktail hour (one of three waiters will act as cocktail hour bartender)

Linen and Place Settings \$209
 Vine runners for guest tables, staging linen for stations and napkins, place settings and glassware
 for all guests. - \$5/guest @ 25 guests - \$125
 Tablecloths - \$14/table (5 tables and 1 bar) - \$84

Space and Décor Rental \$1150
 Half Day Full Farm Rental - Outdoor event space, use of all cooking space, propane, power and
 water. Indoor bathroom included. Also includes 5 farmhouse tables and 30 chairs. - \$750
 2 extra hours full farm rental - \$300
 Flowers (for centerpieces and other décor) - \$100

Event Coordination All included
 Event coordination provided by Kate Hickey – including décor set-up and staff management

Subtotal \$3,344
Tax \$139.31
Service charge (18% of food and bev) \$417.60
Total \$3,810.91

Event Menu

Woodfired Flatbread

*Fresh Hawaiian Tomato & Basil, Handmade Ricotta
Smoked Chicken & Mushrooms, Chile-Roasted Garlic Cream*

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Sunshower Salad and Woodfired Pain Rustique

*Mixed Greens, Lettuces, Herbs & Blossoms
Tender Mac Nuts, Arabian Eggplant, Tamarind Vinaigrette*

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Handmade Black Pepper Pasta

*Hualalai Mountain Boar Bolognese
Hibiscus Tree Spinach, Waimea Tomato*

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Whole Roasted Opakapaka and Roasted Vegetables

*Ulu, Purple Sweet Potato, Caramelized Onion "Flowers,"
Braised Local Carrots, Kale, Roasted Cauliflower
Siracusan Dipping Sauce*

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Fruit and Cake

*Tropical Fruit Salad, Tangy Lilikoi Glaze
Choice of Wedding Cake
White Cake with Lilikoi Mousse or Triple Chocolate*

Coffee and Tea Service