

# Full Day Wedding with Hybrid Catering

## 25 Adults

<b>Food - 25 adults</b>	<b>\$650</b>
Hybrid style catering provided both by Sunshower Farms and outside Caterer. *Note outside catering for this menu was approx. \$400 from Big Island Grill Cocktail hour appetizers and family style seated dinner (menu below)- \$15/guest Two Tiered Wedding Cake - \$100 Woodfired Oven Use - \$100 S'more Station - \$3/guest - \$75	
<b>Beverage</b>	<b>\$115</b>
BYOB has no cost 2 gallons homemade lilikoi, pineapple, guava juice - \$40 Coffee/Tea for dessert - \$3/guest - \$75	
<b>Staff</b>	<b>\$540</b>
Caterer - included in food pricing 3 Waiters/set-up and clean up - \$18/hour for 10 hours - \$216 *Note extra service charge of \$10/hr added as staff gratuity when outside catering is used	
<b>Linen and Place Settings</b>	<b>\$125</b>
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 - \$125	
<b>Space and Décor Rental</b>	<b>\$1700</b>
Full Day Full Farm Rental - \$1500 Bonfire - 1 hour of bonfire time (with S'more station) - \$100 Decorated wedding arbor with vines - \$100	
<b>Flowers</b>	<b>\$230</b>
Flower Crown - \$50 Bridal Bouquet - \$25 Boutonniere x4 - \$40 Bridesmaids Bouquet - \$15 Event Flowers - \$100	
<b>Event Coordination</b>	<b>All included</b>
Event coordination provided by Kate Hickey - including décor set-up and staff management	
<b>Subtotal</b>	<b>\$3,360</b>
<b>Tax</b>	<b>\$139.78</b>
<b>Service charge (18% of food and bev)</b>	<b>\$137.7 + \$100 (extra gratuity)= 237.70</b>
<b>Total</b>	<b>\$3,737.48</b>

## Event Menu

### **Buffet Style Appetizers and Family Style Dinner** (Outside Catering marked as "Provided by Client")

#### **Appetizers (served "buffet style" during cocktail hour) - provided by Sunshower Farms**

- woodfired oven flat bread pizzas:
  - o kalua pork with grueyere, chili garlic cream sauce, mushrooms and topped with arugula
  - o garlic olive oil, local cherry tomatoes and basil and goat cheese

#### **Salad Course (pre-plated at table) - Provided by Clients**

#### **Main Course served Family Style**

- Prime Rib (provided by client)
- Mashed garlic mashed potatoes (provided by client)
- Woodfired roasted vegetables (mix of beets, squash, carrots, brussel sprouts, cauliflower and onions) - provided by Sunshower Farms

#### **Dessert**

- Wedding cake
- S'more Bar (served during bonfire)