



An Uncommonly Beautiful Venue

WEDDINGS • SPECIAL EVENTS • CATERING

Catering Menu

Customization is our specialty.

Menu pricing reflects current market costs. We reserve the right to update prices due to market fluctuations or force majeure.

For details, contact our General Manager.

331 Red Hill Road | Pequea, PA 17565 | Phone: 717.284.5076

www.DrummoreEstate.com | sales@drummoreestate.com

JAN 2025, V10

BOOK A TOUR NOW



Catering Inclusions

Bronze, Silver, Gold and Platinum Packages all include the following and up to 6 hours of celebration after the ceremony.

— Includes —

Up to 6 Hours of Menu & Event Planning
Event-Day Facilitator
Event-Day Manager (Over 50 Guests)
White Padded Chairs for Ceremony & Reception
Chiavari Chairs Included in Carriage House
Reception Tables*
Setup & Teardown
Early Drop-Off/Next Day Pickup
Parking Attendant (Over 50 Guests)
China & Flatware / Poly Linens & Napkins (60+ colors) / Servers
Ice Water on Table
Corkage Service
Cake Cutting Service

Custom menus are available.

We are sensitive to lifestyle, diet, and food allergies.

Menus can be served buffet style or plated (less than 300 guests).

*Tables and linens included in rental: Guest tables (if average is less than 8 people per table, additional linens fee will apply) / Cake/Coffee / Gift/Sign-In
Up to 5 High-Top Cocktail Tables / Satellite Bar / Buffet / DJ / Dessert

To determine pricing, pick year, catering package, and length of party.
Party starts at end of ceremony/the beginning of cocktail hour till the music ends.

PAGE 2 / JAN 2025, V10

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Menu 2025

Buffet or Plated (Add \$7 per person for plated meal service)

EVENT TIME: 4 Hours / 5 Hours / 6 Hours

Bronze Package \$62/\$71/\$82

— Includes —

BUFFET STYLE ONLY Three Silver Appetizers
Fajita or Pasta or BBQ Meal or Asian Stir-Fry

Silver Package \$69/\$78/\$89

— Includes —

Four Silver Appetizers / Salad / One Entrée (Chicken or Pork) / One Starch / One Vegetable

Gold Package \$86/\$97/\$106

— Includes —

Five Silver and Gold Appetizers / Salad / Two Entrées / Two Starches / One Vegetable

Platinum Package \$99/\$109/\$118

— Includes —

Six Appetizers / Salad / Three Entrées / Two Starches / One Vegetable

Specialty meal options available for dietary restrictions including Gluten Free, Dairy Free, Nut Free and other food allergies. Please note prices may increase due to specialty ingredients.

Menu prices reflect current market cost expectations. We reserve the right to update prices due to market fluctuations or forced majeure.

20% service fee for all food items.

Bar and Drink Service

Does not include alcohol. Opens after ceremony, closes 15 minutes before music ends

\$19.50/\$20.50/\$22

— Includes —

Glassware / Champagne Toast Service (includes flutes and pour)
Ice / Coke / Diet Coke / Tonic / Seltzer / Sprite / Sour Mix / Ginger Ale
Grenadine / Simple Syrup / Cranberry Juice / Orange Juice / Pineapple Juice
Cherries / Lemons / Limes / Olives / Oranges / Lemon Juice / Lime Juice / Bitters
Coffee / Decaf Coffee / Tea Station

20% service fee for all bar items.

PAGE 3 / JAN 2025, V10

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BOOK A TOUR NOW



Menu 2026

Buffet or Plated (Add \$8 per person for plated meal service)

EVENT TIME: 4 Hours / 5 Hours / 6 Hours

Bronze Package \$64/\$73/\$84

— Includes —

BUFFET STYLE ONLY Three Silver Appetizers
Fajita or Pasta or BBQ Meal or Asian Stir-Fry

Silver Package \$71/\$81/\$91

— Includes —

Four Silver Appetizers / Salad / One Entrée (Chicken Breast or Pork)
One Starch / One Vegetable

Gold Package \$89/\$100/\$109

— Includes —

Five Silver and Gold Appetizers / Salad / Two Entrées / Two Starches / One Vegetable

Platinum Package \$102/\$113/\$122

— Includes —

Six Appetizers / Salad / Three Entrées / Two Starches / One Vegetable

Specialty meal options available for dietary restrictions including Gluten Free, Dairy Free, Nut Free and other food allergies. Please note prices may increase due to specialty ingredients.

Menu prices reflect current market cost expectations. We reserve the right to update prices due to market fluctuations or forced majeure.

20% service fee for all food items.

Bar and Drink Service

Does not include alcohol. Opens after ceremony, closes 15 minutes before music ends

\$20/\$21.50/\$22.50

— Includes —

Glassware / Champagne Toast Service (includes flutes and pour)
Ice / Coke / Diet Coke / Tonic / Seltzer / Sprite / Sour Mix / Ginger Ale
Grenadine / Simple Syrup / Cranberry Juice / Orange Juice / Pineapple Juice
Cherries / Lemons / Limes / Olives / Oranges / Lemon Juice / Lime Juice / Bitters
Coffee / Decaf Coffee / Tea Station

20% service fee for all bar items.

PAGE 4 / JAN 2025, V10

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BOOK A TOUR NOW



Menu 2027

Buffet or Plated (Add \$8 per person for plated meal service)

EVENT TIME: 4 Hours / 5 Hours / 6 Hours

Bronze Package \$66 / \$76 / \$87

— Includes —

BUFFET STYLE ONLY Three Silver Appetizers
Fajita or Pasta or BBQ Meal or Asian Stir-Fry

Silver Package \$73 / \$83 / \$94

— Includes —

Four Silver Appetizers / Salad / One Entrée (Chicken or Pork) / One Starch / One Vegetable

Gold Package \$92 / \$102 / \$112

— Includes —

Five Silver and Gold Appetizers / Salad / Two Entrées / Two Starches / One Vegetable

Platinum Package \$105 / \$116 / \$126

— Includes —

Six Appetizers / Salad / Three Entrées / Two Starches / One Vegetable

Specialty meal options available for dietary restrictions including Gluten Free, Dairy Free, Nut Free and other food allergies. Please note prices may increase due to specialty ingredients.

Menu prices reflect current market cost expectations. We reserve the right to update prices due to market fluctuations or forced majeure.

20% service fee for all food items.

Bar and Drink Service

Does not include alcohol. Opens after ceremony, closes 15 minutes before music ends

\$20.50 / \$22 / \$23

— Includes —

Glassware / Champagne Toast Service (includes flutes and pour)
Ice / Coke / Diet Coke / Tonic / Seltzer / Sprite / Sour Mix / Ginger Ale
Grenadine / Simple Syrup / Cranberry Juice / Orange Juice / Pineapple Juice
Cherries / Lemons / Limes / Olives / Oranges / Lemon Juice / Lime Juice / Bitters
Coffee / Decaf Coffee / Tea Station

20% service fee for all bar items.

PAGE 5 / JAN 2025, V10

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Appetizers

SILVER PACKAGE

Upgrade a Silver appetizer to Gold for \$0.75 per person.

Upgrade a Silver appetizer to Platinum for \$1.75 per person.

Spinach and Artichoke Dip on Crostini

Pimento Cheese and Kielbasa on Crostini

Caprese Crostini – *Fresh tomato, fresh mozzarella, and fresh basil drizzled with a balsamic glaze*

Sweet Potato and Green Onion Goat Cheese Bites – *With candied pecans and dried cranberry*

Teriyaki or Curried Cauliflower Bites

Chicken Quesadilla – *With roasted bell peppers and onions*

Goat Cheese with a Balsamic Berry Compote on Crostini

Honey Chicken Salad on Banana Bread

Grilled Cheese with Tomato Soup Shooters

Parmesan and Mushroom Bread Pudding Bites

Confit Garlic and Chive Goat Cheese on Crostini

Roasted Vegetable and Parmesan Flat Bread

Roasted Corn Salsa on Baked Flour Tortillas

Fresh Tomato and Ricotta Tart

Cheese and Crackers – *Assorted cheeses served with mustard and crackers*

GOLD PACKAGE

Gold package has choice of all Gold and Silver options.

Upgrade a Gold appetizer to Platinum for \$1.25 per person.

Philly Cheesesteak Egg Rolls with Steak Sauce

Sausage and Cream Cheese Stuffed Mushrooms

Herbed Cream Cheese with a Mushroom Duxelles on Crostini

Caramelized Onion Jam with Bleu Cheese Tartlet

Asparagus and Parmesan Wrapped in Phyllo

Brie En Croute with Fig Jam – *Creamy brie cheese wrapped in pastry dough and baked, topped with fig jam*

Salmon Cakes with Roasted Red Pepper and Caper Remoulade

Loaded Baked Potato Bites

Ham and Scalloped Potato Bites

Vegetable Crudit  – *Assorted fresh vegetables served with ranch and tzatziki dipping sauces*

Swedish Meatball Bite – *House-made meatball served with a creamy Swedish meatball dipping sauce*

Roasted Corn and Bacon Chowder Shooters – *House-made creamy chowder with bacon and roasted corn*

Watermelon Gazpacho Shooters – *Watermelon, tomato, and cucumber, blended with fresh herbs, red wine vinegar, and extra virgin olive oil. Served cold and topped with a balsamic whipped cream dollop*



Appetizers

PLATINUM PACKAGE

Platinum package gets choice of all appetizers except Platinum Plus.

Bacon-Wrapped Dates – *Stuffed with a chorizo cream cheese filling*

Crab Cakes with Old Bay Remoulade

Cheese and Fruit Assortment – *Assorted cheeses served with seasonal fruits, whole grain mustard, and crackers*

Parmesan and Chive Arancini – *Creamy house-made risotto, breaded and fried, and topped with roasted garlic aioli*

Louisiana Lollipop – *Cajun-seasoned shrimp and andouille sausage on a skewer served with sassafras aioli*

Greek Salad Skewers – *Cucumber, red onions, kalamata olives, and feta cheese*

Salmon and Cream Cheese Mousse – *Paprika and dill complement this house-made salmon mousse served on a cucumber round*

PLATINUM PLUS PACKAGE

Substitute for a

Silver / Gold / Platinum appetizer per person

Shrimp Platter

\$2.99 / \$2.07 / \$0.89

Bacon-Wrapped Scallops

\$2.99 / \$2.07 / \$0.89

Fruit and Cheese Platter

\$3.10 / \$2.19 / \$1.00

CHARCUTERIE BOARD

Imported Meats and Cheeses and Jams

\$17 / \$15 / \$13

DRUMMORE BOARD

Cheese, Crackers, Sliced Meats, Nuts, Mustard, Jams

\$12 / \$10 / \$8



Salads

CLASSIC GARDEN

Cherry Tomatoes, Cucumber, Carrots, Croutons and Choice of Dressing

— Choice of Dressing —

Balsamic

Citrus Vinaigrette

Ranch

Blue Cheese

Poppy Seed Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Croutons and Caesar Dressing

SEASONAL MIXED GREEN

Seasonal Fruit, Nuts, Feta Cheese and Vinaigrette

BABY SPINACH

Seasonal Fruit, Red Onions, and Poppy Seed Vinaigrette

CLASSIC ITALIAN

Romaine, Tomatoes, Red Onions, Olives, Banana Peppers, Feta and Italian Dressing

GREEN GODDESS

Mixed Greens, Cucumber, Green Onions, Cherry Tomatoes and Avocado Dressing

Vegetables

Roasted Seasonal Vegetables

Honey and Ginger Glazed Carrots

Green Beans with Garlic or Red Peppers

Seasonal Succotash

Roasted Asparagus (Best in Spring)

Roasted Brussels Sprouts (Best in Fall)

PAGE 8 / JAN 2025, V10

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Buffet Starches

Roasted Potato Medley
*Reds, golds and yams roasted
with olive oil, herbes de Provence
and garlic*

Garlic, Thyme and Rosemary
Roasted Red Potatoes

Mashed Potato
*Your choice of garlic, parmesan or
sour cream mashed potato*

Wild Rice Pilaf
*Wild rice prepared with carrots, peas,
onions and savory vegetable broth*

Penne Pasta
*Your choice of house-made alfredo
or vodka tomato sauce*

Scalloped Potatoes
*Sliced potatoes baked golden in
a creamy sauce and topped with
parmesan cheese*

Bowtie Pasta
*Tossed with sundried tomatoes,
spinach and mushrooms*

Plated Starches

Potato Dauphinoise
*Sliced potatoes in creamy garlic and
Dijon sauce, topped with parmesan
and baked golden brown*

Hasselback Potatoes
*Classic russet potato dish topped
with garlic butter and chives*

Roasted Potato Medley
*Reds, golds and yams roasted with
olive oil, herbes de provence and garlic*

Garlic, Thyme and Rosemary
Roasted Red Potatoes

Mashed Potato
*Your choice of garlic, parmesan or
sour cream mashed potato*

Mushroom Risotto Cake
*Parmesan and mushroom Risotto
cake baked golden*

Smashed Red Potato
*Red potato tossed in olive oil, salt and
pepper, smashed flat and topped with
asiago cheese and baked till bubbly*



Entrées

CHICKEN

CHICKEN BREAST OR THIGHS

Sliced Grilled Chicken

— Choice of Sauce —

Sundried Tomato and Spinach Parmesan Sauce

White Wine, Mushroom and Herb Sauce

Mushroom Ragout – *Mushrooms, onions, garlic
and parsley sauteed with white wine*

Mediterranean Sauce – *Tomatoes, onions, kalamata olives and feta cheese*

Peach Mango Salsa

CHICKEN CORDON BLEU

Ham and swiss cheese inside a breaded chicken breast

— Choice of Sauce —

Alfredo Sauce

Dijon Cream

AIRLINE CHICKEN BREAST

(Plated meal only. Add \$10 per person)

— Choice of Sauce or Accoutrement —

Caprese Style – *With fresh mozzarella, tomato and basil*

Piccata Sauce – *A lemon, caper and white wine sauce with butter*

Wild Mushroom Ragout – *Wild mushrooms sauteed with onions
and white wine, parsley and butter*

Roasted Red Pepper Chimichurri – *Roasted bell peppers blended
with parsley, garlic, lemon and extra virgin olive oil*



Entrées (continued)

BEEF

SHOULDER TENDER

All the tenderness of a filet with a beefiness that is unmatched

GRILLED FLANK STEAK

Classic cut of steak that pairs with almost any sauce and side

BRAISED BONELESS SHORT RIB

Flavorful and meaty, seared and slowly cooked for a tender bite

— Choice of Sauce —

Bordelaise Sauce

Caramelized Onion Demi-Glace

Chimichurri

Mushroom Demi-Glace

Au Poivre, a peppercorn and brandy sauce

GRILLED FLAT IRON STEAK

(Plated meal only. Add \$17 per person)

Well-marbled and flavorful, a secret favorite of butchers

6 OZ SIRLOIN FILET

(Plated meal only. Add \$26 per person)

Flavorful center-cut sirloin to give it the filet look

— Choice of Sauce —

Bordelaise Sauce

Caramelized Onion Demi-Glace

Chimichurri

Mushroom Demi-Glace

Au Poivre, a peppercorn and brandy sauce



Entrées (continued)

PORK

PORK TENDERLOIN

— Choice of Sauce —

Maple Bourbon Glaze

Blackberry Barbeque Sauce

Seasonal Fruit Chutney

Mushroom and Vermouth Gravy

Orange Plum Sauce

SEAFOOD

SALMON

— Choice of Sauce —

Peach Mango Salsa

Lemon Caper Sauce

Lemon and Rosemary Gremolata

CRAB CAKES (Add \$12 per person)

— Choice of Sauce —

Old Bay Remoulade

Roasted Red Pepper and Caper Aioli

MAHI MAHI (Add \$7 per person)

— Choice of Sauce —

Pineapple Chutney

Lime Buerre Blanc

HALIBUT (Add \$25 per person)

— Choice of Sauce —

Lemon and Thyme Buerre Blanc

Roasted Red Pepper Chimichurri

CRAB-STUFFED FLOUNDER (Add \$12 per person)

— Choice of Sauce —

Old Bay and Horseradish Cream

Lemon and Dill Cream

PAGE 12 / JAN 2025, V10

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Bronze Entrées

BUFFET SERVICE ONLY

— Choice of Options —

FAJITA MEAL

Chicken and/or Pork Fajita – *With Tortillas, Peppers and Onions, Refried Beans, Rice, Shredded Lettuce, Shredded Cheese, Sour Cream, Chips and Salsa*
(Add Guacamole for \$2 per person)

PASTA MEAL

Penne Pasta – *With Marinara Sauce, Alfredo Sauce, Chicken or Meatballs, Mixed Green Salad, Rolls*
(Add both Proteins for \$5 more per person /
Add Meat Sauce for \$3 per person)

BBQ MEAL

Pulled BBQ Chicken or Pulled Pork – *With Buns, Baked Beans, Potato or Pasta Salad, Cole Slaw, Chips*
(Upgrade to Beef BBQ for \$5 per person /
Add Baked Macaroni and Cheese for \$3 per person)

ASIAN STIR-FRY

Teriyaki Chicken Thighs or Stir-Fried Beef and Broccoli –
With Vegetable Fried Rice, Sesame Stir-Fried Vegetables, Chinese Crispy Noodles on the Side, Served with Saracha, Teriyaki, Hoison Sauces



Specialty Meals

VEGAN AND VEGETARIAN

2025/2026/2027

\$82/\$86/\$90

GRILLED PORTOBELLO MUSHROOM STACK (VEGAN)

Zucchini, Squash, Onions, Peppers, Tomatoes, Olive Oil and Balsamic Glaze

VEGETARIAN LASAGNA

Tomatoes, Seasonal Vegetables, Ricotta and Asiago Cheese Blend Layered in Pasta Noodles with Red Sauce

ROASTED STUFFED PEPPER (VEGAN)

With Quinoa and Lentils

KIDS MEALS

2025/2026/2027

Chicken Nugget Meal \$22/\$25/\$27 (or Half Price Full Meal)

VENDOR MEALS

Half Price



Late Night Snacks

2025/2026/2027

50 person minimum per item

Pulled Pork Sliders

\$4.00/\$5.00/\$5.50 per person

S'mores

\$4.75/\$5.75/\$6.00 per person

Grilled Cheese & Tomato Bisque Shooters

\$3.00/\$4.00/\$4.50 per person

Hot Dog Bar

Mustard, Ketchup, Relish, Onions & Chili or Sauerkraut

\$4.75/\$5.75/\$6.25 per person

Soft Pretzels

Cheese Sauce & Mustards or Cinnamon and Sugar

\$4.00/\$5.00/\$5.50 per person

Nacho Bar

Chips, Salsa, Cheese Sauce, Beans, Tomatoes, Jalapeños, Sour Cream

\$3.00/\$4.00/\$4.50 per person (Add Guacamole for \$1.75 per person)

Mini Milkshakes

\$3.75/\$4.75/\$5.25 per person

Popcorn

\$2.95/\$4.00/\$4.50 per person

Mashed Potato Bar

Sour Cream, Bacon, Chives, Cheese, Crispy Onions

\$4.20/\$5.25/\$5.75 per person

PAGE 15 / JAN 2025, V10

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Suite Snacks

2025/2026/2027

CONTINENTAL BREAKFAST

\$23/\$25/\$28 per person

*Yogurt, Mini Bagels and Cream Cheese, Pastries, Granola, Muffins,
Orange and Cranberry Juice*

LIGHT LUNCH

\$25/\$27/\$30 per person

*Deli Platter-Style Service with Slider Rolls, Assorted Breads, Lettuce, Tomatoes, Onions,
Assorted Cheeses, Mayo, Mustard, Yogurt, Pasta or Potato Salad, Chips and Brownies*

Cafe Bar

2025/2026/2027

\$8/\$9/\$11 per person

50 person minimum

Coffee in Urns

Condiments (Peppermint Sticks, Marshmallows, Whipped Cream,
Sprinkles, Caramel and Chocolate Sauces)

A Variety of Creamers

Syrups (Hazelnut, Caramel, Vanilla and Mocha)

Add Hot Chocolate for \$2 per person

PAGE 16 / JAN 2025, V10

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Dessert Bar

2025/2026/2027

\$15/\$18/\$20 per person (3 items per person)

Mini Cheesecakes (Plain or with Berries)

Cream Puffs Dipped in Chocolate

Tiramisu Shooters

Key Lime Shooters

Brownie Trifle Shooters

Strawberry Shortcake Shooters

Dirt Dessert Shooters

Berry Cheesecake Shooters

Black Forest Shooters

Mini Cannolis

Mini Pies (Apple, Peach or Cherry Crumb)

Pecan Tarts

Mini Cupcakes (Vanilla, Chocolate, Marble, or Red Velvet with
Vanilla or Chocolate Butter Cream, Peanut Butter, or Cream Cheese Frosting)

Triple Chocolate Brownies

Ice Cream Bar

\$9/\$11/\$12 per person

25 person minimum

— Choice of 2 —

Ice Cream Flavors (Vanilla, Chocolate, Strawberry)
(Whipped Cream and Cherries Included)

— Choice of up to 4 Additional Toppings —

Bananas

M&M's

Strawberry Puree

Sprinkles

Gummy Candy

Fruity Cereal

Chocolate & Caramel Sauce

Reese's Pieces

Oreo Cookie Crumbs

Add Cones for additional \$0.50

PAGE 17 / JAN 2025, V10

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Comparison Wedding Packages

150 guests, 4-hour event, 2026	Guests	Price	Total	Taxable
Venue 2026 prime Saturday			\$13,625.00	No
Silver Menu 4-hour event 2026	150	\$71.00	\$10,650.00	Yes
Service Fee 20%			\$2,130.00	Yes
Bar Fee 4-hour event 2026	150	\$20.00	\$3,000.00	Yes
Service Fee 20%			\$600.00	Yes
			\$982.80	Total tax
			\$30,987.80	Total event

100 guests, 4-hour event, 2026	Guests	Price	Total	Taxable
Venue 2026 prime Friday			\$8,994.00	No
Silver Menu 4-hour event 2026	100	\$71.00	\$7,100.00	Yes
Service Fee 20%			\$1,420.00	Yes
Bar Fee 4-hour event 2026	100	\$20.00	\$2,000.00	Yes
Service Fee 20%			\$400.00	Yes
			\$655.20	Total tax
			\$20,569.20	Total event

150 guests, 5-hour event, 2026	Guests	Price	Total	Taxable
Venue 2026 prime Saturday			\$13,625.00	No
Silver Menu 5-hour event 2026	150	\$81.00	\$12,150.00	Yes
Service Fee 20%			\$2,430.00	Yes
Bar Fee 5-hour event 2026	150	\$21.50	\$3,225.00	Yes
Service Fee 20%			\$645.00	Yes
			\$1,107.00	Total tax
			\$33,182.00	Total event

100 guests, 5-hour event, 2026	Guests	Price	Total	Taxable
Venue 2026 prime Friday			\$8,994.00	No
Silver Menu 5-hour event 2026	100	\$81.00	\$8,100.00	Yes
Service Fee 20%			\$1,620.00	Yes
Bar Fee 5-hour event 2026	100	\$21.50	\$2,150.00	Yes
Service Fee 20%			\$430.00	Yes
			\$738.00	Total tax
			\$22,032.00	Total event

150 guests, 6-hour event, 2026	Guests	Price	Total	Taxable
Venue 2026 prime Saturday			\$13,625.00	No
Silver Menu 6-hour event 2026	150	\$91.00	\$13,650.00	Yes
Service Fee 20%			\$2,730.00	Yes
Bar Fee 6-hour event 2026	150	\$22.50	\$3,375.00	Yes
Service Fee 20%			\$675.00	Yes
			\$1,225.80	Total tax
			\$35,280.80	Total event

100 guests, 6-hour event, 2026	Guests	Price	Total	Taxable
Venue 2026 prime Friday			\$8,994.00	No
Silver Menu 6-hour event 2026	100	\$91.00	\$9,100.00	Yes
Service Fee 20%			\$1,820.00	Yes
Bar Fee 6-hour event 2026	100	\$22.50	\$2,250.00	Yes
Service Fee 20%			\$450.00	Yes
			\$817.20	Total tax
			\$23,431.20	Total event