



Goshen House Bed & Breakfast

SAMPLE WEDDING CONTRACT

(BASED ON 100 PERSONS)

2 DAY PROPERTY RENTAL \$2500

Includes use of all facilities for the duration of the event, 4 guest rooms for 2 nights (a \$1200 value), breakfast on Saturday & Sunday for up to 8 persons, utilities, water, electric, sewer, for the duration of the event. Buffet breakfast for more than 8 persons may be arranged at an additional cost of \$14 per person.

LABOR \$1700+

Includes all preparation, serving, cleaning, maintenance, and coordination for the duration of the event. 1 Bartender, 3 Servers, Chef, Dishwasher. If event is more than 100 persons, or if it is a plated dinner vs. buffet, additional servers may be required at a cost of \$150 each.

FOOD/SUPPLIES \$1400+

(As food cost can vary greatly depending upon items selected; this figure represents the minimum cost for a formal buffet dinner of 100 persons. See 'Food Items—Buffet' page for dinner choices.)

ALCOHOL \$1650+

As with food, the cost of alcohol can vary greatly depending upon items selected; this figure represents the minimum cost and materials needed for beer, wine, and Liquor for an event of 100 persons. For item specifics, see 'Alcohol Items' page. ***The Virginia Alcohol Control Board prohibits the use of any alcoholic beverage on the premises that is not purchased by and through the Establishment's liquor license. All wine and champagne pricing and availability is subject to the distributor.

RENTALS \$2700+

Again, as with food and alcohol, the cost of rentals can vary greatly depending on what you may wish to have at your event. This figure represents the minimum items needed for an event for 100 persons. For a detailed list of said items, see 'Rentals' page.

ESTIMATED GRAND TOTAL \$9950

Does not include 5% State and 3% local Occupancy tax, 4% local Meals tax for the Reception dinner and 18% gratuity for food & alcohol contract totals.

The confirmed number of guests expected at your affair should be called into our office no later than 1 week before the event. A deposit equal to the rentals total is required for this contract. This deposit is not refundable, but will be deducted from the total bill.

Need a D.J. for your wedding? We can help! We have references of licensed, local, industry professionals, who have worked with us before and can help turn your day into a great event!

RENTAL ITEMS CHECKLIST

Quantity		@each	Total
1	30 X 60 Frame Tent	\$1170	\$1170
13	60 inch Table Rounds	\$8.00	\$104
13	90 inch White tablecloths	\$9.00	\$117
13	120 inch table skirts	\$13.00	\$169
13	72 oz Water Pitchers	\$1.00	\$13.00
2	Table Cloths (Head Table)	\$25.00	\$50
115	Napkins	\$0.80	\$92
100	White Folding Chairs	\$1.70	\$170
100	Water Goblets	\$0.40	\$40
100	Wine Glasses	\$0.40	\$40
100	Dinner Plates	\$0.40	\$40
100	Dessert Plates	\$0.35	\$35
100	Sets Silverware	\$1.00	\$100
100	Champagne Flutes	\$0.50	\$50
	Set up & delivery fee		\$375.00
	Sub Total		\$2575.00
	Tax		\$125.00
	Total		\$2700.00

This estimate assumes that the ceremony is to be held off site and that the above items are required for the dinner reception only. Should you choose to have the ceremony on site, an additional tent, chairs, and other items may be required. Additional decorations and Table Centerpieces for the reception tent are the responsibility of the Wedding Party. For parties of less than 100, smaller tents are available, the size and cost of which will depend upon the size and needs of the wedding party.

FOOD ITEMS—BUFFET STYLE

1) Grilled Salmon Filet marinated w/Ginger/White Wine & Teriyaki with choice of:

Dijon Alfredo Sauce
Sundried Tomato & Green Olive Tapenade
Pesto Crème
Honey-Mustard Glaze
Blackened w/Tomato-Cajun Sauce

2) Grilled Cajun Catfish Filet marinated w/White Wine/EVOO/Cajun spices w/choice of:

Paprika Béchamel Sauce
Creamy Curry Sauce
White Wine & Garlic Cream Sauce
Lemon-Mustard Sauce

3) Grilled Chicken Breast marinated w/Soy/White Wine/Ginger/EVOO with choice of:

Dijon Alfredo Sauce
Sun dried Tomato & Green Olive Tapenade
Pesto Crème
Honey-Mustard Glaze

4) Pork Tenderloin marinated w/Garlic/Pepper/Port Wine with choice of:

Raspberry-Mustard demi-glace
Sauce Espanola (brown-sherry sauce w/bacon & mirapoix vegetables)
Apricot-Raisin demi-glas
Roasted Pine Nut & Port Wine demi-glas

5) London Broil marinated w/Red wine/Soy/Garlic/Teriyaki with choice of:

Sauce Espanola (brown-sherry sauce w/bacon & mirapoix vegetables)
Brandy Pepper cream sauce
Dijon-Mushroom cream sauce

6) Bell Pepper stuffed w/Andouille Sausage and Mozzarella & Fontina Cheese with choice of:

Zesty Tomato Marinara
Caribbean Creole Sauce
Sundried Tomato & Green Olive Tapenade
Pesto Crème

7) Broiled Bacon wrapped Sweet Italian Sausage served with choice of:

Zesty Tomato Marinara
Sauce Espagnole (brown-sherry sauce w/bacon & mirapoix vegetables)
Caribbean Creole Sauce

8) Italian Sausage Lasagna made with choice of:

Zesty Tomato Marinara
Pesto Cream Sauce
Sun dried Tomato & Green Olive Tapenade

Starches & Vegetables:

Potatoes:

Mashed Gold Potatoes w/garlic/rosemary/parsley-butter
Roasted Red Bliss w/garlic-rosemary butter
Baked Russet Potato
Potatoes Anna (au gratin)

Rice:

Saffron-Basmati
Curry-Basmati
Long Grain & Wild Rice
White Rice
Dirty Rice
Rice Pilaf

Pasta:

Fettuccini
Linguini
Penne

Vegetables:

French Baby Green Beans w/garlic-tarragon butter
Asparagus w/garlic-dill-tarragon glaze
Mixed Sweet Bell Peppers w/White Wine/Soy & Teriyaki
Sautéed Vegetable Medley of Carrots/Onions/Sweet Peppers/Broccoli w/garlic
Oven Roasted Beets in sweet cream butter

(The above Entrees and side dishes are offered for 100 persons for the minimum price of \$1400. This price may vary slightly at the time of purchase due to fluctuations within the marketplace. This price is for the reception dinner only and does not include appetizers. For appetizer choices and prices, see 'Appetizer' section below. Also, we do have in addition to this menu food items that may be requested at an additional cost, also below.)

ADDITIONAL DINNER CHOICES

1) Filet Mignon (\$16 per person extra) dry-aged 8oz Filets served with choice of:

Sauce Espanola (brown-sherry sauce w/bacon & mirapoix vegetables)
Brandy Pepper cream sauce
Dijon-Mushroom cream sauce

2) Jumbo Shrimp (\$12-14 per person extra.) sautéed w/Garlic/White Wine/Butter with choice of:

White Wine & Garlic Cream Sauce
Madeira Newburg Sauce
Lemon-Mustard Sauce

3) New Zealand Rack of Lamb (\$15 per person extra) marinated, and grilled with choice of:

Roasted Pine Nut & Port Wine demi-glace
Sauce Espanola (brown-sherry sauce w/bacon & mirapoix vegetables)
Brandy Pepper cream sauce
Dijon-Mushroom cream sauce

Appetizer Selections

Cold & Hot Appetizers (Buffet-Style):

Cold Items:

Fruit Platter	\$100 (Full), (Half) \$55
Vegetable Cruudités w/Vidalia Onion Dip	\$100 (Full), (Half) \$55
Mixed Aged Cheese Platter	\$100 (Full), (Half) \$55
Assorted Meat Platter (Turkey, Ham, Beef)	\$100 (Full), (Half) \$55

Mix & Match:

Meat & Cheese Mixed Platter	\$100 (Full) (Half) \$55
Fruit & Cheese Mixed Platter	\$100 (Full), (Half) \$55
Fruit & Vegetable Mixed Platter	\$100 (Full), (Half) \$55
Vegetable & Cheese Mixed Platter	\$100 (Full), (Half) \$55

Hot Items:

Meatballs w/Marinara or Beef Gravy	\$100 (Full), (Half) \$55
Miniature mixed Quiche (Spinach/Cheese)	\$100 (Full), (Half) \$55
Cocktail Wieners	\$100 (Full), (Half) \$55
Mixed Hot Hors D'oeuvres	\$100 (Full), (Half) \$55
Beef or Chicken Toquitos w/Salsa	\$100 (Full), (Half) \$55
Steamed Dumplings w/Teriyaki	\$100 (Full), (Half) \$55

Alcoholic Beverages

2 CS Grand Cru (House) Merlot (\$17.00 per bottle)	\$408
3 CS Grand Cru (House) Chardonnay (\$17.00 per bottle)	\$612
1 CS Buvet Brut Champagne (House) (\$17.00 per bottle)	\$204
1 Keg Heineken/Yeungling Lager/Sam Adams	\$176
Rail Vodka, Gin, Rum, Scotch, Bourbon	\$250
Total	\$1650

(The above Beer, Wine, & Liquor estimate totals for 100 persons are available for the minimum price of \$1650. This price may vary slightly at the time of purchase due to fluctuations within the marketplace. Higher Premium Beer, Wine, and/or Liquor with specific brand names may be purchased for the event but with additional costs and only through the ABC Licensee, Goshen House Bed & Breakfast Inc.)