



Romantic Weddings

provided by **Gourmandissimo Catering**

at

The Best Western PLUS Orangeville Inn & Suites

7 Buena Vista Drive

Orangeville, ON L9W 0A2

info@gourmandissimo.com

Catering Manager: Adriana Roche Cell 647-233-8471

Let the magic begin...



2024 Wedding Packages

Our Commitment

At Gourmandissimo we know how important this day is for you. We are committed to providing you not only with great tasting food and outstanding service but ensuring that this day is as happy and memorable as possible. Along with the Best Western PLUS Orangeville Inn and Suites we take pride in the ability to make your celebration one that you and your guests will long remember.

Menus

We have done our best to suggest popular menus however this is your wedding day so if there is something in particular that you had in mind please discuss it with our catering representative, we would be happy to provide you with a quote. Once a deposit has been made and your menu finalized we would be happy to provide a tasting for 2 for weddings of 100 or more guests. Additional guests \$50.00. All food must be provided by Gourmandissimo Catering and Fine Food.

Bar

Choose from our Package bars, Host Bar, Cash Bar or a combination. No outside alcohol allowed.

Special Rates

Ask about our Friday, or Sunday Wedding specials, except on holiday weekends

Children's Meals

Youth 12-18 are \$20.00 less on package pricing
11 and under, occupying a chair requiring a meal are 1/2 price
Infants in high chairs are complimentary

Payment Procedure

Congratulations, you have decided on your location! Once you have chosen your date, please reserve and pay the room rental directly with the Best Western Orangeville Inn & Suites. Your catering payment plan is broken down into 4 remittances. Credit Card, Cheque, E-transfer or Cash accepted

First deposit of 25% is required once your catering quote is confirmed and to reserve the caterer.

Second deposit of 25% is due 6 months prior to your date.

Third deposit of 25% is due 3 months prior to your date.

Full payment is due 2 weeks prior to your wedding.

Final guest count to be confirmed 30 days prior to wedding date.

Any additional billing, including any increases in guests, meal and or bar charges will be processed on the credit card used for guarantee. Contract becomes valid when returned with signature and first instalment.

Up to 25% can be put onto credit cards, after which a 3% surcharge will be applied.

SOCAN & ReSound Charges will automatically be added to your room rental bill based on the following:

1-100 guests	no dancing - \$31.31	With Dancing - \$62.64
101-300 guests	no dancing - \$45.02	With Dancing - \$90.12

Room Rates

Host your wedding at The Best Western PLUS Orangeville Inn & Suites and your guests will receive special room rates based on availability at time of booking in our all suites hotel equipped with gym and salt water pool.

Complimentary deluxe continental breakfast included. Please speak with a Best Western sales representative.

Gourmandissimo Catering

At Best Western PLUS Orangeville Inn & Suites

7 Buena Vista Drive Orangeville ON L9W 0A2

Catering Direct: 647-233-8471 Sales: 519-941-9185 ext.803

info@gourmandissimo.com

www.gourmandissimo.com

www.bestwestern.com



The Sweetheart Platinum Package **\$135.00pp (Minimum 100 adult guests)**

1 hour champagne punch and non-alcoholic punch reception

Accompanied by **Chef's Selection of Hot and Cold Hors d'oeuvres** (4 pieces per person)

Upgrade to Antipasto Bar for \$10.00pp

3 Course Gourmet Sit Down Meal

Freshly baked buns and butter

Upgraded Appetizer Choose 1

Duo Seasonal Soup and Garden Salad Plated

Jumbo ricotta & spinach ravioli in a rosé sauce (other fillings & pastas available)

Mixed greens topped with goat cheese, candied pecans & strawberries in a champagne dressing

Caesar Salad with prosciutto crisps, parmesan & croutons

Antipasto Plate: Prosciutto melone, Tomato Caprese, Grilled vegetables, marinated olives (Add \$3.00)

Entrée Choose 1

Horseradish and mustard crusted beef strip loin au jus

Breast of capon, (chicken) with spinach, goat cheese, sundried tomato filling in a herb jus

Breast of capon with a mushroom & shallot duxelle filling in a thyme jus

Prosciutto wrapped chicken breast au jus

Chicken Cordon Bleu (Ham & Swiss cheese filling)

Tuscan rosemary, sea salt and lemon roasted chicken breast supreme with natural jus

Atlantic Salmon with a white wine dill citrus sauce

Herb crusted chicken breast and oven roasted beef tenderloin duo (Add \$10.00pp)

Beef tenderloin with a cognac peppercorn sauce (Add \$8.00pp)

Horseradish and mustard crusted slow roasted prime rib au jus (Add \$6.00pp)

Give your guests the option of 2 entrees add \$5.00pp

Layout with choices must be received with final guest count 30 days prior.

Vegetarian Option - Portobello mushroom steaks with quinoa, roasted peppers and broiled goat cheese
OR choice of Pasta Primavera

All entrées served with seasonal vegetables, and oven roasted potato

3 Tier Wedding Cake

With your choice of flavour-chocolate, vanilla, lemon, carrot, red velvet with Swiss meringue butter cream finish

OR Cupcake Tower

Served for dessert with Coffee and Tea

Late Night Table

Deli platters - assorted cold cuts, sliced havarti cheese, mustards, mayo, pickles, mini rolls, Coffee & Tea Station

Upgrade to pizza bar for \$2.00 per person

Includes:

Use of Reception area for receiving line and cocktails

Unlimited House Wine with Dinner and 4 Hour Open Bar after dinner

Including house red and white wines, domestic beers, premium rum, rye, vodka, gin and scotch

Additional hour after dinner add \$10.00 per person per hour

Full Bar Cocktail Hour add \$20.00

Includes tables, chairs, tableware, glassware, risers, white brocade linens

White brocade chair covers

Head table back drop with organza

Supervisor and event staff

Complimentary parking for your guests

Complimentary tea lights on tables

Discounted Room rates for your guests

Prices are subject to applicable taxes and 15% service charge. BW Room Rental Fee and Socan fees will apply.
No additional fees if buffet menu is preferred. Bring in your own cake and select a plated dessert at no additional charge.



The Sweetheart Deal
\$125.00

1 hour champagne and non-alcoholic punch reception

Accompanied by

Chef's Selection of Hot and Cold Hors d'oeuvres

(4 pieces per person)

3 Course Gourmet Sit Down Meal

Freshly baked buns and butter

Appetizer Choose 1

Choice of Seasonal Soup

Mixed organic greens topped with toasted almonds and strawberries tossed in a champagne dressing

Fresh Garden Salad in a tarragon dressing

Caesar Salad topped with croutons and sautéed bacon

Penne tossed in fresh tomato basil sauce

Entrée Choose 1

Horseradish and mustard crusted beef strip loin au jus

Breast of capon (chicken) with spinach, goat cheese, sundried tomato filling in a herb jus

Chicken Cordon Bleu (Ham & Swiss cheese filling)

Tuscan Rosemary, sea salt and lemon roasted chicken breast supreme with natural jus

Beef tenderloin with a cognac peppercorn sauce (Add \$6.00)

Horseradish and mustard crusted slow roasted prime rib au jus (Add \$5.00)

Herb crusted chicken breast and oven roasted beef tenderloin duo (Add \$10.00)

Give your guests the option of 2 entrees add \$5.00

Vegetarian Option - Portobello mushroom steaks with quinoa, roasted peppers and broiled goat cheese

OR choice of Pasta Primavera

All entrées served with seasonal vegetables, and potato

Dessert

Cupcake Tower

With your choice of flavour-chocolate, vanilla, lemon, carrot, red velvet with Swiss meringue butter cream finish

Upgrade to a wedding cake for \$4.00pp based on 100 ppl

Served for dessert with Coffee and Tea

Use of Reception area for receiving line and cocktails

2 bottles of House Wine with Dinner and 4 Hour Open Bar after dinner

Including house red and white wines, domestic beers, premium rum, rye, vodka, gin and scotch

Additional hour after dinner add \$10.00 per person per hour

Full Bar Cocktail Hour add \$20.00

Includes tables, chairs, tableware, glassware, risers, white brocade linens

White brocade chair covers add \$6.00

Head table back drop with organza \$500.00

Supervisor and event staff

Complimentary parking for your guests

Complimentary tea lights on tables

Discounted Room rates for your guests

Prices are subject to applicable taxes and service charge. BW Room Rental Fee will apply.

Select a buffet menu at no additional charge.



Wedding Buffet Menu

\$60.00 per person without pre-dinner hors d'oeuvres

\$70.00 per person with passed hors d'oeuvres

Buffet Dinner

Hot Entrées

Choice of 2 mains

Horseradish and mustard crusted strip loin au jus carved in front of your guests

Horseradish and mustard crusted slow roasted prime rib au jus (Add \$6.00)

Oven roasted chicken breast supreme with forest mushrooms, red peppers & chorizo au jus

Tuscan roasted chicken, lemon, garlic cloves, thyme, pan jus

BBQ chicken breast & thighs - peach pepper chutney on the side

Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus

Baked Atlantic salmon filet coated with fresh herbs served with citrus aioli or seasonal salsa

Sides

Choice of 5 sides and salads

Medley of steamed and grilled vegetables

Roasted root vegetables with grain mustard

Penne alla vodka (or your choice of sauce)

Roasted Yukon gold potatoes with herbs and sea salt

Creamy baked garlic scented scalloped potatoes

Creamy mashed potato

Roasted new potato & red pepper tossed in a pommery mustard dressing

Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing

Summer Salad: Mixed greens with toasted almonds and strawberries in a champagne dressing

Fall Salad: Organic greens with sun dried cranberries, roasted pumpkins seeds and cider dressing

Caesar Salad with a baked garlic dressing

Quinoa with fennel and light curry vinaigrette

Corn & Black Bean Salad with coriander in a lime dressing

Mediterranean Orzo Pasta Salad with chickpeas, olives, capers, feta, basil oil

Assorted bread and butter

Dessert

Individual sweet trays to be delivered to each guest table or set out at buffet
which may include...

Mini squares, tarts, cookies and pastry

Garnished with fresh fruit

OR

Select a plated dessert

Coffee and Tea Service

Price includes white linens, optional use of tea lights, event set up and staffing.

Price does not include soft drinks or alcoholic beverages. Prices are subject to room rental fees, applicable taxes and service charge.

(Minimum 50 guests or \$150.00 surcharge will apply)



Sit Down Menu

Price is determined by the Main Entrée Selection and includes a choice of 1 appetizer, assorted buns with butter and a choice of one of our homemade specialty desserts with coffee and tea service.

Appetizers

Choice of duo appetizer add \$5.00pp

Salads

Summer Salad: Mixed greens with toasted almonds and strawberries in a champagne dressing

Fall Salad: Mixed greens with dried cranberries, pumpkin seeds, goat cheese, cider dressing

Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing

Caesar Salad with a baked garlic dressing topped with bacon, croutons and shaved parmesan

Antipasto Plate: Prosciutto melone, Tomato Caprese, Grilled vegetables, marinated olives (Add \$3.)

Seasonal Soups

Tomato Basil Soup (any season)

Italian wedding soup (any season)

Wild mushroom soup with sherry & thyme (any season)

Sweet Pea and mint chilled soup (summer)

Cream of Asparagus soup (spring/summer)

Roasted squash & pepper soup (fall/winter)

(other soups available)

Pasta

Cheese tortellini tossed in choice of tomato, rose or cream sauce

Mediterranean Penne

(sun dried tomato, garlic, olives, zucchini, grilled onions and herb tomatoes)

Penne alla Vodka

Jumbo ricotta & spinach ravioli in a rosé sauce (Add \$2.00)



Main Course

Horseradish and mustard crusted strip loin au jus \$49.00

Horseradish and mustard crusted slow roasted prime rib au jus \$55.00

Beef tenderloin with cognac raisin black peppercorn sauce \$60.00

With the addition of jumbo tiger shrimp \$65.00

Pork loin with apple and prune stuffing au jus \$48.00

Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus \$49.00

Chicken Cordon Bleu \$49.00

Rosemary, sea salt and lemon roasted chicken breast supreme with natural jus \$49.00

Breast of capon with spinach, goat cheese, sundried tomato filling in a herb jus \$49.00

Sesame coated salmon in a light curry cream sauce (or your choice of sauce) \$49.00

Salmon baked in puff pastry with spinach and mushroom veloutée \$49.00

Filo wrapped halibut filet with citrus beurre blanc \$55.00

Herb crusted chicken breast and oven baked beef tenderloin duo \$63.00

Shrimp Niçoise capers, lemon, olives, baked garlic and sun dried tomato \$55.00

Provençale herb crusted rack of lamb with baked garlic jus \$68.00

Vegetarian: Portobello mushroom steaks with quinoa, roasted peppers and broiled goat cheese \$48.00

All entrees served with seasonal vegetables, potato or rice to best compliment the dish.

Dessert

Individual apple cranberry crumbles with vanilla ice cream

Profiteroles with Belgian chocolate ganache and toasted almonds

Belgium Chocolate truffle tranche with raspberry coulis

Cupcake Tower

Platters of assorted hand-made sweets delivered to each table

Choose a duo dessert for an additional \$4.00pp

Upgrade to a wedding cake for \$4.00pp (minimum 100 ppl)

Coffee & Tea service

Price includes white linens, optional use of tea lights, event set up and staffing.

Price does not include soft drinks or alcoholic beverages.

Prices are subject to room rental fees, applicable taxes and service fee



These menus are only a sampling of what we can offer you.
Please speak with our Gourmandissimo representative to discuss other available options.

Ask about Rehearsal Menus and Post Wedding Brunch Menus

Alternative menus due to dietary restrictions or for children may be arranged with prior notice.

Children's Meal Options

Select One meal for ALL Children

Children 4-12 years of age

Starter

Caesar salad

OR

House salad

OR

Fresh cut Veggies and ranch dip

Main

Penne in creamy alfredo OR rose OR tomato basil sauce

OR

Chicken tenders (3pcs) and seasonal vegetables and oven roasted potatoes

OR

Cheese or Pepperoni Pizza

Dessert

Dessert selection from wedding

OR

Vanilla ice cream and chocolate brownie



Pre-dinner Hors D'oeuvres a Cocktail Party or Late Night Snack please consider...

Chef's Selection of Hot and Cold Hors d'oeuvres

\$10.00 per person as pre-dinner offering (4pcs)

Starting at \$19.00 + per person as main reception offering

Or choose a selection from a la carte menu (prices vary on selection)

Cheese Board

A selection of hard and soft cheeses
garnished with crackers, crisps dried fruit and nuts

Small \$80.00 (10-20 guests)

Med \$110.00 (20-30 guests)

Large \$150.00 (30-45 guests)

Crudités

Market fresh vegetables
with hummus and roasted pepper dips

Small \$60.00 (10-20 guests)

Med \$80.00 (20-30 guests)

Large \$100.00 (30-45 guests)

Antipasto Station

prosciutto, tomato caprese
grilled zucchini, eggplant, sweet red pepper, onions
marinated mushrooms and marinated olives
brushcetta, Italian sausage, Provolone cheese, Crusty Italian Bread
\$15.00 per person

Deli Station

smoked turkey breast, Montreal smoked meat and black forest ham, sliced havarti cheese
mustards, mayonnaise, pickles and olives, mini rolls
\$12.00 per person

Smoked Salmon Board

Garnished with thinly sliced onion, capers, dill sour cream, lemon and honey grain bread
\$150.00 Serves 30 Guests

Shrimp Cocktail

Succulent chilled tiger shrimp served with cocktail sauce
\$150.00 50 Pieces

Sliders

Choice of chicken, pulled pork or beef sliders, served with sautéed onions and Dijon mustard
\$48.00/doz

Price does not include staff, soft drinks, alcoholic beverages or linens for seating
Prices are subject to room rental fees, applicable taxes and service charge
(Minimum 50 guests or \$150.00 surcharge will apply)



Hors D'oeuvres (minimum 2 dozen each)

Cold priced per dozen

- Smoked salmon, sweet potato rosti, dill sour cream \$36.00
- Herbed goat cheese, red pepper crêpe spirals \$27.00
- Crostini Stilton cheese, pecans, caramelized pear \$27.00
- Crostini herbed goat cheese, sundried tomato tapenade, black olive caviar \$27.00
- Crostini, avocado, pepper flakes, Himalayan salt \$27.00
- Endive spears, prosciutto, creamy blue cheese \$27.00
- Peppered Roast beef, horseradish mayo, baguette \$27.00
- Cajun chicken, mini home-made flatbread, pear ginger chutney \$27.00
- Pork tenderloin, mini home-made flatbread, caramelized onion \$27.00
- Seared scallop on mini pita caramelized onion \$38.00
- Spicy mango, chicken, Thai salad in wonton cup \$27.00
- Tiger shrimp cocktail, tangy horseradish "ketchup" \$36.00
- Mini redskin potato, herbed cream cheese, smoked trout \$27.00
- Parmesan crisp, smoked duck breast, cranberry compote \$38.00
- Soft shell vegetarian spring rolls, Hoisin sauce \$27.00
- Cherry tomato, bocconcini skewer, sweet basil oil \$27.00
- Antipasto skewer \$27.00
- California Rolls, dipping sauce \$27.00
- Seared tuna tataki knotted bamboo skewer, ponzu dipping sauce \$42.00
- Lobster fennel salad cucumber cup \$48.00

Hot priced per dozen

- Shaved corn jalapeno fritter, coriander lime mayo \$24.00
- Risotto provolone croquettes, tomato dipping sauce \$24.00
- Aged cheddar mac & cheese croquettes \$27.00
- Spicy Vegetarian Samosa, peach pepper chutney \$24.00
- Wild mushroom filo strudel, baked garlic, herbs \$24.00
- Mini quiche: Lorraine or Goat cheese spinach \$27.00
- Spanakopita (filo pastry with spinach and feta) \$27.00
- Mini Cajun crab cakes, sundried tomato aioli \$42.00
- Coconut shrimp lollipop Thai dipping sauce \$36.00
- Moroccan lamb skewers, cilantro chili paste \$44.00
- Filo bundles, brie and cranberry chutney \$27.00
- Swedish meatballs \$24.00
- House made Sausage Rolls \$24.00
- Spicy pork spring rolls or Vegetarian spring rolls \$27.00
- Grilled Italian bread, sundried tomato jam, prosciutto, provolone \$27.00
- Old cheddar bacon melts \$27.00
- Mushroom croustade in a savoury shell \$27.00
- Chicken quesadilla, jalapeno, coriander \$27.00
- Breaded Portobello strips with mustard mayo \$27.00
- Grilled lamb chops \$96.00
- Mini Yorkshire pudding with braised short-ribs \$60.00
- Lobster mac & cheese croquettes \$38.00
- Chicken peanut sate or Miso chicken skewers or Black pepper beef sate \$30.00

Price does not include soft drinks, alcoholic beverages or white linens for seating
Prices are subject to room rental fees, applicable taxes and service charge
(Minimum 50 guests or \$150.00 surcharge will apply)

Sweet Endings

Sweet Selection - Chefs' choice

Assorted hand-made cookies, tarts, squares and pastries

\$5.50 per person

Coffee & Tea Station \$5.50 per person

Pie Station

A variety of homemade pies which may include:

Lemon meringue, Apple pie, Peach berry crumble, butter tarts, pecan pies

\$7.50 per person

Fruit Display

Small \$80.00 (10-15 guests)

Medium \$100.00(15-20 guests)

Large \$125.00 (20-30 guests)



Wedding Cakes

All cakes are made from scratch by our in-house pastry chef who can put the finishing touches with your ribbons, flowers and cake topper. We can also quote on a photograph.

Lemon Curd with Swiss meringue butter cream frosting

Belgian Chocolate Truffle

Carrot Cake with cream cheese frosting*

Strawberry, Cappuccino, Vanilla or Chocolate cream

Red Velvet with Swiss meringue butter cream frosting*

Cupcake option available*

\$1.50pp cutting fee will apply if you choose to bring in your own cake



Beverage Service

Dinner Bar Package #1- \$44.00 per person Includes:

Unlimited fruit and champagne punch during reception
2 Bottles of imported house red and white wine with dinner per table of 8
Open Bar for 4 consecutive hours after dinner to include
Premium House brands of Liquor
Assorted Domestic Beers
Soft Drinks and Juices, Mix and Mineral Waters

Dinner Bar Package #2- \$49.00 per person Includes:

Unlimited fruit and champagne punch during reception
Unlimited imported house red and white wine with dinner
Open Bar for 4 consecutive hours after dinner to include
Premium House brands of Liquor
Assorted Domestic Beers
Soft Drinks and Juices, Mix and Mineral Waters

Open bar for 4 hours without dinner \$50.00pp

Extras

Extra hour after dinner add \$10.00 per person per hour
Full Bar Cocktail Hour add \$20.00
Late arrival bar package \$42.00, includes 4 hour open bar and late night
Add Premium liquor (i.e. Tequila, Bailey's Kahlua) to bar, \$5.00 per person
Champagne toast at table add \$6.00 per person
Cognac on the Bar add \$8.00 per person
Martinis add \$12.00 per person

Under 50 Persons a \$150.00 one time surcharge for bartender.

Non-alcoholic Package

\$8.00 flat rate for up to six-hour event per guest
Includes soft drinks, juices, ice tea, non-alcoholic punch and bottled spring water

Punch

Non-Alcoholic Punch (Serves 30 guests) - \$45.00
Alcoholic Punch (serves 30 guests) - \$90.00

All bar packages must be accompanied by a food order.
Prices are subject to room rental fees, linen fees, applicable taxes and service charge
(Minimum 50 guests or \$150.00 surcharge will apply)

Our bartenders are Smart Serve Certified and will require proof of ID for alcohol service.
Our staff have the right to discontinue service if patrons are unruly and over-intoxicated.
The AGCO does not allow any outside alcohol permitted on premises. Failure to adhere to these rules will result in the bar being closed down.



HOST BAR PRICING

Billing based on consumption.

Bar can be arranged as consumption or with tickets.

Mineral water, Soft Drinks, Juices \$2.50

Domestic Beer \$6.00

Imported Beer \$7.00

Liquor, Liqueurs - 1oz. \$7.00

HOUSE WINES

Wine by the glass 6 oz. \$7.50 Upgrade \$9.00 +

Wine by the bottle (750ml) \$30.00 Upgrade \$38.00 +

Sparkling wine by the glass 4oz. \$8.00

Sparkling wine by the bottle \$35.00

(Specialty wines available on request, surcharge will apply accordingly)

COCKTAILS 1 oz. \$9.50

Alabama Slammer, Black Russian, Classic Vodka Martinis, Gin Martinis, Manhattan, Rob Roy, Rusty Nail, Killer Koolaid, Long Island Ice Tea, Tequila Sunrise, Zombie etc...

*Other Specialty Cocktails available

MARTINIS 1.5oz. \$12.00+

Chocolate, Cosmopolitan, Crantini, Sour apple, Lychee, Citrus

PREMIUM LIQUOR 1oz \$12.00+

Belvedere Vodka, Ketel One Vodka, Knob Creek Bourbon, Grand Marnier, Glenlivet Single Malt Scotch, Glenfiddich Single Malt Scotch

DELUXE LIQUOR 1oz \$18.00+

VSOP Cognac, Lagavulin 16 year old

(Availability may vary with special orders or special requests)

Prices are subject to room rental fees, applicable taxes and service charge

Cash Bars

Mixed drinks 1oz. \$8.00

V.S. Cognac 1oz. \$9.50

Domestic Beer \$7.00 Imported Beer \$8.00

House Wine Bottle \$34.00 6oz. Glass \$8.00

Premium Wine \$42.00+ 6oz. Glass \$10.25+

Mineral water, Soft drinks, Juice \$2.75

Liqueurs Available Upon Request

A \$100.00 Cash bar set up fee and a \$200.00 bartender fee is applied to all cash bars.

Cash Bar taxes are included, gratuities are not.

Absolutely NO outside alcohol permitted on premises.

The AGCO does not allow any outside alcohol permitted on premises. Failure to adhere to these rules will result in the bar being closed down.



Extras

Some of these prices are based on non-packaged menus or packages with less than 100 guests

Ceremony set up on Location	\$300.00
Risers for Head table, 4'x8' section, seats 2 (included in packages)	\$75.00ea
Backdrop behind Head table: plain white with up-lighting	\$500.00
with coloured accents and uplighting	\$850.00
White Brocade Chair covers: with white sash	\$6.00ea
with coloured sash	Add \$2.00ea
Upgraded Chair covers	from \$6.50ea
Coloured Napkins	\$1.00ea
Speciality Napkins	\$1.75ea
Coloured overlays	\$12.00ea
Satin overlays	\$20.00ea
Pintuck overlays	\$22.00ea
Runners	\$10.00-\$15.00ea
Ceremony Aisle Runner	\$75.00
Square mirrors for table centerpiece:	\$1.50ea
Vases with black and white sand, with feathers on top	\$30.00ea
Gold tall vase with white rose ball & matching gold votives*	\$30.00ea
Empty short vase*	\$3.00ea
Empty Medium vase*	\$4.00ea
Empty Tall vase*	\$5.00ea
3 Vases with candles & greenery accents*	\$25.00ea
Accent Lighting	From \$40.00ea
72" round tables, seats 10-12 guests	\$45.00ea
Fresh cut flowers for guest tables	starting at \$30.00/ table

*Vases are not to leave premises or \$150.00 surcharge will apply