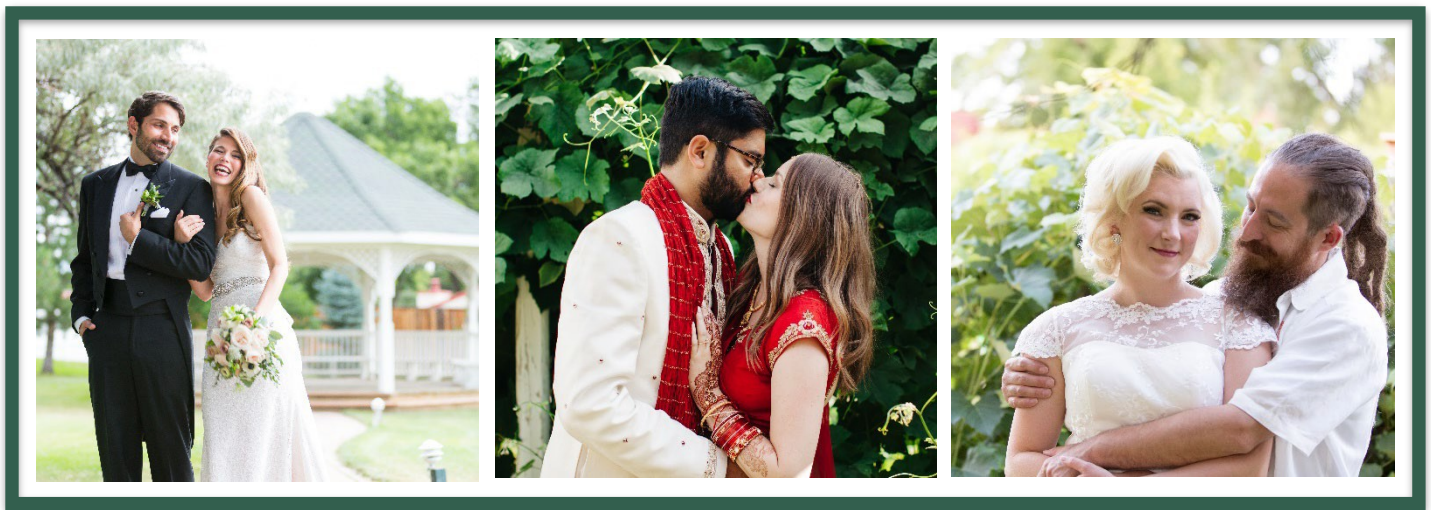




Come create memorable life stories with us!



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DIY Wedding Pricing Packet

This package was created for couples wanting to experience the joy of planning and executing most aspects of their wedding. This package includes just enough to get you started on your journey. If you want additional formal components to your event or want more time than what we are including, let us know and we would be happy to make those adjustments.

To calculate your total cost:

1. Using Season Chart below, determine season that your event is in
2. Using Venue Pricing Chart below, determine your venue cost
3. Multiply per person price on page 2 with number of guests to determine your variable cost
4. Add the above 2 numbers to get your final cost (taxes,

Season Chart			
	April 16-October 15, December 1-31, Holiday Weekends	October 16-November 30, January 2 – April 15	
Peak Season	X		
Off-Peak Season		X	

Venue Pricing (Evenings) *			
	Monday – Thursday	Friday or Sunday	Saturday or Holiday or Holiday Weekend
Peak Season	\$500	\$1500	\$2,500
Off-Peak Season	\$500	\$1000	\$2,000

Venue Price includes:

1. Sole use of Copper Leaf Event Center for 8 hours, 3 pm or later (2 hours of set up, ½ hour of ceremony, 4 hours of reception and 1.5 hour of break down)
2. One-hour of rehearsal time based on venue availability (outdoor access only unless it is an indoor ceremony)
3. Complementary dessert cart and wine barrel appetizer station
4. Use of reception tables, as listed in our inventory

Per Person Price and Inclusions

Per Person Price

1. **If Liquor will be served (whether cash or open or hosted)**
 - **First 100 Guests:** \$35* per person
 - **Subsequent Guests:** \$20* per person
2. **If Liquor will NOT be served:**
 - **First 100 Guests:** \$40* per person
 - **Subsequent Guests:** \$25* per person

Inclusions

1. Access to on-site Bride/Groom suites
2. Complementary in-house professional sound system for reception, including speakers, wired microphone, mixer and stationery projection screen
3. Serving Staff to setup, break down and cleanup including busing and event support
4. White Ceremony Chairs
5. White reception chairs
6. Choice of black, white, or ivory linens and select napkin colors
7. Standard dinner china, flatware, and glassware
8. Unlimited non-alcoholic beverages: spa water (infused with lemon, cucumber or mint), lemonade, and iced tea
9. Complementary cake cutting and service

*This cost is before taxes and gratuity. Prices are subject to change without notice.

† All Packages are Customizable

Bar Service

Time to pop some bubbly and celebrate! Our packages offer something for any group and every budget. Bar service is included for the length of 4 hours, which can be upgraded up to the number of reception hours in your package*. Our per person price for alcohol packages only includes your 21+ guests, so make sure to subtract your under-age attendees from this count.

Flat fee of \$200 per bartender staffed for whole evening

The number of bartenders needed will depend on your guest count. For Beer and Wine bar, we suggest 1 bartender per 75 guests and for full bar, we suggest 1 bartender per 50 guests.

House Unlimited Full Open Bar

\$15 per person plus taxes and gratuity (Beer and Wine Only Open Bar is just \$12.50 per person provided we can sell other liquor to your guests)

Red wines: Merlot, Cabernet Sauvignon, Pinot Noir

White wines: Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, Riesling

Beers: Coors light, Bud, Bud light, Blue moon (on tap), Fat Tire (on tap)

Well Liquor: Rum, Bourbon, Scotch, Gin, Vodka, Tequila

Premium Unlimited Full Open Bar

\$25 Per Person plus taxes and gratuity

Red wines: Merlot, Cabernet Sauvignon, Pinot Noir

White wines: Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, Riesling

Beers: Coors light, Bud, Bud light, Blue moon (on tap), Fat Tire (on tap), Corona Extra, Angry Orchard, Rotating IPAs

Liquor: Bacardi, Sailor Jerry's, Captain Morgan, Jim Beam, Jack Daniels, Jameson, Crown Royal, Dewar's White Label, The Glenlivet 12, Tito's, Absolut, Grey Goose, Bombay, Tanqueray, Hornito's Reposado, Fireball, Hennessy, Malibu, Champagne

Combine our Open and Hosted Bars with a Cash Bar to offer your guests more options.

Hosted Bar

Client decides the amount to spend and specifies whether it is beer/wine or full, whether it is well or premium drinks. Guests will need to buy anything not covered under hosted bar. Cost per drink is between \$4.00 and \$10.00.

You can have us stock any of the spirits listed above.

Cash Bar

Guests can expect to pay between \$4.00 and \$10.00 per drink.

You can have us stock any of the spirits listed above.

All bar packages include standard drink mixers and garnishes, as applicable. If you have a specific cocktail or brand of liquor you would like featured talk with an associate about our à la carte bar options.

* Per Hour Per Person Cost to extend an Unlimited Open Bar ranges from \$4 to \$7