



*Come create memories with us!*



# Social Gathering Pricing Packet

This package was created for events that are not as formal as a wedding or a Holiday Party. If you want to add some formal components to your event or want less 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

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

  

<b>Venue Pricing (Evenings) *</b>			
	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:

- Sole use of Copper Leaf Event Center for your event for 7 hours (2 hour of set up, 4 hours of event and 1 hour of break down & clean up)
- Round Banquet Tables
- Complementary in-house professional sound system for reception, including speakers, Wired and wireless microphones, mixer
- Complementary Wi-Fi Access
- Complementary miscellaneous Tables and Linens
- Complementary Projector and Portable Projector screen
- Complementary access to Bride and Groom Suites
- Complementary dessert cart and wine barrel appetizer station

# Per Person Price and Inclusions

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## If Liquor will be served (whether cash or open or hosted)

\$35\* per person plus taxes and gratuity.

- White Folding Chairs
- Choice of house linens
- Compostable Plates, Silverware and Cups
- Unlimited non-alcoholic beverages: spa water (infused with lemon, cucumber or mint), lemonade, iced tea
- Our basic menu offering, served buffet style (1 appetizer, 1 salad, 1 chicken entrée, 1 starch, 1 veggie, rolls and butter)
- Serving Staff to setup, break down and cleanup including busing and event support
- Food catered by award-winning catering company The Gourmet Kitchen
- Free Parking

## If Liquor will not be served

\$40\* per person plus taxes and gratuity.

- White Folding Chairs
- Choice of house linens
- Compostable Plates, Silverware and Cups
- Use of our dessert cart and wine barrel appetizer station
- Unlimited non-alcoholic beverages: spa water (infused with lemon, cucumber or mint), lemonade, iced tea
- Our basic menu offering, served buffet style (1 appetizer, 1 salad, 1 chicken entrée, 1 starch, 1 veggie, rolls and butter)
- Serving Staff to setup, break down and cleanup including busing and event support
- Food catered by award-winning catering company The Gourmet Kitchen
- Free Parking

## Additional Details

- Minimum 100 guests for Saturdays and 75 for Fridays and Sundays (we can make exceptions if revenues are higher due to upgrades or your event is within next 2 months)
- We always customize our menus and services to meet your individual needs
- We take care of your dietary preferences and restrictions for no extra charge e.g. Vegan, Vegetarian, GF, Lactose Free
- You may be eligible for additional discounts for a day time event

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

† All Packages are Customizable

## Bar Service

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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.

### House Unlimited Full Open Bar (includes Bartending Service)

\$15 per person plus taxes and gratuity (Beer and Wine Only Open Bar may be discounted on a case by case basis)

Red wines: Merlot, Cabernet Sauvignon, Pinot Noir

White wines: Chardonnay, Pinot Grigio, Sauvignon Blanc

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 (includes Bartending Service)

\$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

Flat fee of \$250 per bartender staffed

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.

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

### Cash Bar

Flat fee of \$250 per bartender staffed

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

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. 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