

Catering & Events

2016



The Golf Club at Wescott Plantation

5000 Wescott Club Drive

Summerville, SC 29485

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We would like to thank you for your interest in The Golf Wescott Plantation for your event. Our Special Events Planning Staff invites you to examine this guide in order to become acquainted with a variety of our menu options. The following pages should serve as a guideline from which we can help you plan an event that is specifically tailored to your wishes. If you have any questions, or you would like to make an appointment to tour our facility or plan your menu, please contact:

Susan Nave

Event Manager

843.376.0487

Susannave@wescottgolfclub.com

ACCOMMODATIONS

The Golf Club at Wescott Plantation has the following rooms available for your function. Rental rates include set-up, clean up, linens, and candle centerpieces.

Conference Room:

\$75 for up to 2 hours

\$150 for up to 4 hours

\$250 for up to 8 hours/full day

- Conference room fees include a selection of:
 - Beverage Station: Fruit Punch, Iced Tea, Lemonade, or Coffee (choice of 2)
 - Snacks Station: Pretzels, Chips, Popcorn (Choice of 2)

Wescott Dining Room:

\$300 for up to 2 hours

\$500 for up to 4 hours

\$700 for up to 8 hours/full day

Tented Patio

\$650 for up to 4 hours

- Additional fees for furniture include \$2 per chair and \$25 per table

Clubhouse:

\$1,000 for up to 4 hours

- \$250 per additional hour

Clubhouse & Tented Patio Ceremony:

\$1,650 for up to 4 hours in clubhouse

& 1 hour patio ceremony

- Fee includes up to 150 white wooden ceremony chairs

Clubhouse and Tented Patio Combination:

\$2,000 for up to 5 hours

- \$250 per additional hour

All full clubhouse rentals will require a \$3000 food and beverage minimum before tax and gratuity. The Golf Club at Wescott Plantation reserves the right to adjust the price of the food and beverage minimum for semi-private and tent rentals. The Golf Club at Wescott Plantation will only accept full clubhouse rentals or outdoor events under the tent on Saturdays during the peak months of March to June, unless booked after 6:00pm.

Hors D'oeuvres

Choose any number of items from this menu.
These items can be added to any dinner buffet
or a selection of items can be used to create a heavy hors d'oeuvres buffet
Hors D'oeuvres are priced for a 50 person platter with appetizer portion size
*Passed Hors D'oeuvres are \$25 per hour per server
1 server per 50 guests*

Cold Hor D'oeuvres

Seasonal Fruit Skewers **\$125**

Seared Tuna **\$250**

Sesame / Soy Glaze / Wonton / Cucumber Slaw

Duck Confit Crostini **\$250**

Fig Jam / Mascarpone / Chives

BLT Bites **\$125**

Smoked Bacon / Cherry Tomato / Arugula / Pimento Cheese

Prosciutto Wrapped Shrimp **\$200**

Tomato Jam / EVOO

Caprese Skewers **\$150**

Cherry Tomato / Basil Marinated Mozzarella

Heirloom Tomato Bruschetta **\$175**

Basil / EVOO

Smoked Salmon Crostini **\$250**

Dill Cream Cheese / Fried Capers

House Made Mozzarella Bites **\$150**

Marinara Dipping Sauce

Mini Wraps **\$150**

Ham / Turkey / Lettuce / Tomato / Green Goddess

Chicken Salad Croissants **\$150**

Grilled Chicken / Red Grapes / Pecans / Tarragon

Shrimp Salad Croissants **\$225**

Poached Shrimp / Celery / Onion / Paprika

Hot Hors D'oeuvres

Mini Crab Cakes **\$250**

Red Pepper Aioli / Arugula

Assorted Petite Quiche **\$150**

Seasonal Vegetables / Herbs

Stuffed Mushrooms **\$175**

Crab / Tasso Ham / Roasted Peppers

Pulled Pork **\$175**

On Mini Buns

Chicken Satays **\$150**

Teriyaki / Ginger / Sesame

Coconut Fried Shrimp **\$250**

Spicy Pineapple Dipping Sauce

Chicken Wings **\$150**

Choice of 2: Teriyaki / Buffalo / Honey Mustard / Lemon Pepper / Jamaican Jerk

Bacon Wrapped Scallops **\$300**

Pork Wontons **\$200**

Cabbage / Carrots / Soy Glaze

Fried Green Tomato **\$150**

Melted Pimento Cheese / Chives

Flatbread Pizza Bites **\$175**

Pepperoni / Mozzarella

Cherry Tomato / Mozzarella / Basil

Fried House Mozzarella Bites **\$125**

Marinara Dipping Sauce

Meatballs **\$125**

Choose from: Marinara / House Made BBQ / Teriyaki

Crispy Chicken Bites **\$125**

Honey Mustard or Buffalo

Vegetable Spring Rolls **\$150**

Spicy Plum Sauce

Chef's Displays

25 Person Minimum
Priced at 50 person platter

Seasonal Fruit and Crisp Vegetable Platter **\$200**

Seafood Display **Market Price**

Peel and Eat Shrimp Cocktail, Mini Charleston Crab Cakes, Chilled Oysters
Cocktail Sauce / Lemon Wedges / Hot Sauce / Green Tomato Salsa

Cheese Platter **\$200**

Local Cheeses / Candied Pecans / Onion Marmalade / Seasonal Fruit Jams / Crostini

Antipasto Display **\$250**

Roasted Artichokes / Grilled Seasonal Vegetables / Salami / Pepperoni / Prosciutto
Olives / Mozzarella / EVOO Crostini



Chef Attendant Carving Stations

25 Person Minimum

Priced per person
Add chef's fee of \$75 for each carved or action station ordered.

Pineapple and Brown Sugar Blackforest Ham **\$4**
Dijon Mustard / Assorted Mini Rolls

Herb and Pepper Rubbed Prime Rib **\$7**
Horseradish Sauce / Au Jus / Assorted Mini Rolls

Roasted Leg of Lamb **\$6**
Mint Pesto / Mini Croissants

Tasso and Garlic Seared Pork Loin **\$5**
Apple Chutney / Cornbread Muffins

Herb Marinated Turkey Breast **\$6**
Herb Pesto / Assorted Mini Rolls

Action Stations

Yogurt Parfait or Pancake Station **\$5**
Vanilla Yogurt or Mini Buttermilk Pancakes
Blueberries / Blackberries / Raspberries / Strawberries / Granola

Pasta Station **\$8**
Basil / Tomatoes / Red Pepper Flakes / Parmesan
Choice of 2: Penne / Cheese Ravioli / Linguini / Macaroni
Choice of 2: Tomato Basil / Alfredo / Bolognese / Pesto Cream / Garlic Butter

Chocolate Fondue **\$9**
Choice of 5: Strawberries / Marshmallows / Pineapple / Pretzel Sticks
Pound cake / Bananas / Rice Krispy Treats / Graham Crackers

Mixed Green Salad Station **\$5**
Tomatoes / Cucumber / Bacon / Cheddar / Croutons / Assorted Dressings

Taco and Fajita Bar **\$8**
Choice of 2: Shredded Chicken / Ground Beef / Strip Steak / Shredded Pork
Guacamole / Pico De Gallo / Roasted Salsa / Corn Tostadas
Refried Beans / Tomato / Cilantro / Red Onion / Scallions / Cheddar / Sour Cream

Buffet Menus

All buffets are priced and served per plate. They are not an all-you-can-eat option.

If additional plates are needed or requested, you will be billed accordingly.

If all guests have eaten, more plates will be provided as food quantities allow.

25 person minimum for all buffets

Breakfast Buffet Selections

All breakfast menu prices include water, regular and decaf coffee, orange and cranberry juice.

\$11

Seasonal Fresh Fruit

Assorted Muffins

Yogurt with Granola

Assorted Danishes

\$15

Scrambled Eggs

Choice of Biscuits, Croissants, or Corn Bread Muffins

Cheddar and Cream Stone Ground Grits

Potato Hash with Ham, Peppers, and Onions

Choice of Pancakes or French Toast

add Blueberries or Raspberries

Choice of 2: Applewood Smoked Bacon / Pork Sausage Links / Ham

Ham and Cheese or Seasonal Vegetable Quiche

Sweet grass Shrimp and Grits (Additional **\$2** per person)

Buffet Soup and Salad Selections

Priced Per Person

Soups

Smoked Tomato Basil \$3

Roasted Butternut Squash \$3

French Onion \$4

Potato Bacon and Cheddar \$3

Charleston She Crab Soup \$5

Salads

Comes with Choice of 2: Ranch / Honey Balsamic / 1000 Island / Italian / Honey Mustard / Citrus

House \$3

Tomato / Cucumber / Cheddar / Bacon / Croutons

Caesar \$3

Croutons / Parmesan

Caprese \$3

Heirloom Tomatoes / Mozzarella / EVOO / Balsamic / Basil

Dinner Buffet Selections

All buffets are served with rolls and butter and a basic beverage station

Choice of 3 Sides

Additional Entrée \$5

Entrees

\$23

Herb Marinated Chicken Breast

Low Country Fried Chicken

BBQ Baked Chicken

BBQ Pulled Pork

Lasagna with Roasted Tomato Marinara

\$27

Roasted Pork Loin with Apple Chutney and Pan

Gravy

Grilled Chicken Alfredo

Chicken Marsala

Brown Sugar Glazed Ham with Grilled Pineapple

Chicken Parmesan with Roasted Tomato Marinara

\$29

Fried Flounder

Marinated Beef Roast with Au Jus

Grilled Salmon

Lemon Dill Butter / Fried Capers

Lowcountry Shrimp Boil

Sausage / Red Potatoes / Corn on the Cob

Angus Beef Tips with Red Wine Mushroom

Hot Sides

Roasted Garlic Yukon Gold Whipped Potatoes

Roasted Red Potatoes

Sweet Potatoes with Brown Sugar and Pecans

BBQ Baked Beans

Southern Style Red Rice and Beans

Black Beans with Roasted Corn and Tomatoes

Corn on the Cob

Roasted Mushrooms with Parmesan

Macaroni and Cheese with Parmesan Bread Crumbs

Steamed Seasonal Vegetables

Choose From: Grilled / Steamed / Roasted

Fried Potato Wedges

(Additional \$1 per person)

Lowcountry Collard Greens with Tasso Ham and Bacon

Roasted Asparagus with Garlic Butter

Cold Sides

Coleslaw

Cabbage / Carrots / Bell Peppers

House Made Slaw Dressing

Red Potato Salad

Whole Grain Mustard / Mayo

Dijon Mustard / Pickle Relish

Tri Colored Pasta Salad **(Additional \$1 per person)**

Seasonal Vegetables / Italian Dressing

Seasonal Fruit Salad **(Additional \$1 per person)**

Buffet Dessert Selections

Priced Per Person

Key Lime Pie with Raspberries **\$4**

Chocolate Fudge Brownies with Caramel Sauce **\$3**

Strawberry Shortcake **\$4**

Seasonal Cobbler or Crisp **\$4**

Chocolate Mousse with Whipped Cream and Strawberries **\$4**

Cheesecake **\$4**

Choose: NY Style / Chocolate Chip / Strawberry / Caramel

Assorted Cookie Platter **\$4**

Chocolate Chip / Peanut Butter / Oatmeal Raisin / White Chocolate Chip Macadamia

Plated Lunch

All plated lunches are served with rolls and butter and a basic beverage station
Different meal options can be chosen. It will be the host's responsibility to have
Place cards the day of the event for guests' food selections

Entrees

Salad Trio **\$12**

Choose Three: Chicken / Shrimp / Potato / Pasta / Coleslaw / Mixed Green
Served with Grilled Flatbread

Herb Marinated Grilled Chicken Breast **\$12**

Roasted Garlic and Caramelized Onion Yukon Whipped Potatoes / Steamed or Roasted Broccoli

Shrimp Salad Croissant **\$13**

Signature Shrimp Salad / Lettuce / Tomato / Tri Color Pasta Salad

Ham and Cheese or Vegetable Quiche **\$11**

House Side Salad / Seasonal Fresh Fruit with Honey and Lime

Low Country Crispy Buttermilk Fried Chicken **\$11**

Collard Greens with Bacon and Tasso Ham / Creamy Cheddar Mac and Cheese

BBQ Baked Chicken **\$12**

Roasted Corn on the Cob / Steamed or Roasted Green Beans

Flatbread Pizza **\$11**

Choose from:

Pepperoni / Mozzarella

Cherry Tomato / Mozzarella / Basil

Fried Flounder **\$14**

Succotash with Ham, Lima Beans, Peppers, Onions, Garlic, and Corn

BBQ Pulled Pork **\$12**

Coleslaw / Red Potato Salad

Grilled Chicken Caesar Salad Wrap **\$12**

Seasonal Fresh Fruit / Tri Colored Pasta Salad

Plated Dinner

All dinners are served with rolls and butter, coffee, iced tea, and water

Soup or Salad, Entrée, and Dessert

4 Course Dinner (Add \$5)

Soups

Smoked Tomato Basil

Roasted Butternut Squash

French Onion

Potato Bacon and Cheddar

Charleston She Crab Soup (Add \$2 per person)

Lobster Bisque (Add \$2 per person)

Salads

Comes with Choice of 2: Ranch / Honey Balsamic / 1000 Island / Italian / Honey Mustard / Citrus

House

Tomato / Cucumber / Cheddar / Bacon / Croutons

Caesar

Croutons / Parmesan

Caprese

Heirloom Tomatoes / Mozzarella / EVOO / Balsamic / Basil

Entrees

12 oz Grilled New York Strip **\$35**

Roasted Garlic Caramelized Onion Whipped Potatoes / Steamed or Roasted Asparagus

Grilled Shrimp and Seared Scallops **\$34**

Saffron Long Grain Rice / Steamed or Roasted Broccoli

Braised Pork Belly with Orange Honey Glaze **\$29**

Roasted Sweet Potatoes with Brown Sugar and Pecans / Roasted Sweet Yellow Corn

Roasted Cornish Hen with Cornbread and Tasso Ham Stuffing **\$28**

Roasted Red Potatoes / Lowcountry Collard Greens with Bacon

Parmesan Crusted Lamb Chops **\$35**

Mint Gnocchi / Roasted or Steamed Baby Carrots

Grilled Filet Mignon with Red Wine Mushroom Reduction **\$39**

Parmesan Garlic Risotto / Roasted Tomatoes

Grilled Salmon with Lemon Dill Sauce **\$29**

Long Grain Rice / Steamed or Roasted Broccoli

Maple Glazed Pork Tenderloin with Apple Chutney **\$27**

Roasted Sweet Potatoes with Brown Sugar and Pecans / Braised Collard Greens

Fried Flounder **\$29**

Charleston Succotash / Roasted Garlic Whipped Yukon Gold Potatoes

Herb Marinated Grilled Chicken Breast **\$27**

Long Grain Rice / Steamed or Roasted Baby Carrots

Twin Crabcakes with Green Tomato Marmalade **\$34**

Southern Style Red Beans and Rice / Roasted Sweet Yellow Corn

Slow Roasted Short Ribs with Red Wine Sauce **\$32**

Roasted Marble Potatoes / Steamed or Roasted Green Beans

Plated Dinner Dessert Selection

Key Lime Pie with Raspberries

Chocolate Fudge Brownies with Caramel Sauce

Chocolate Covered Strawberries

Seasonal Cobbler or Crisp with Vanilla Ice cream

Grilled Pound cake with Roasted Peaches

Bananas Foster with Vanilla Ice cream

Strawberry Shortcake

Red Velvet Cupcake Cake with Cream Cheese Icing

Chocolate Mousse with Whipped Cream and Strawberries

Cheesecake

Choose: NY Style / Chocolate Chip / Strawberry / Caramel

Hot Sides

Sides are individually priced to add to any choice of menu.

Roasted Garlic and Caramelized Onion Yukon Whipped Potatoes **\$3**

Roasted Red Potatoes **\$3**

Sweet Potato Gratin with Brown Sugar and Pecans **\$4**

BBQ Baked Beans **\$3**

Southern Style Red Rice and Beans **\$3**

Black Beans with Roasted Corn and Tomatoes **\$3**

Corn on the Cob **\$3**

Roasted Mushrooms with Parmesan **\$4**

Roasted Asparagus with Garlic Butter **\$4**

Macaroni and Cheese with Parmesan Bread Crumbs **\$3**

Steamed Seasonal Vegetables **\$3**

Choose From: Grilled / Steamed / Roasted

Fried Potato Wedges **\$3**

Low country Collard Greens with Tasso Ham and Bacon **\$4**

Cold Sides

Tossed Mixed Green Salad with **\$3**

Choice of 2 Dressings: Ranch, Balsamic, Honey Sherry, Bleu Cheese,
1000 Island, Honey Mustard, Raspberry

Coleslaw **\$3**

Seasonal Fruit Salad **\$4**

Red Potato Salad **\$3**

Whole Grain Mustard / Mayo

Dijon Mustard / Pickle Relish

Tri Colored Pasta Salad **\$4**

Seasonal Vegetables / Italian Dressing

Watermelon Salad **\$4**

Feta / Cucumber / Lime / Basil

Kid's Menu

Kids Menu items are individually priced and can be set as a buffet or plated option
All entrees come with choice of side, additional side \$2

Entrees

Chicken Tenders \$5

Grilled Cheese \$3

Cheese or Pepperoni Flatbread Pizza \$4

Junior Burger \$6

Junior Hotdog \$4

Chicken Sandwich \$5

Hot Sides

Macaroni and Cheese

Baked Beans

Fried Potato Wedges

Waffle Fries

Sweet Potato Fries

Cold Sides

Coleslaw

Fruit Salad

BAR OPTIONS

You will be billed for all guests in your party, regardless of age
All cups, beverage napkins, mixers, soda, juices, straws, garnishes will be provided.
20% gratuity will be added to all bar options except option VI-cash and carry.
++ = plus tax and gratuity

BAR TENDER FEES

\$25 per hour per bartender.
We will staff 1 bartender per 50 guests, 2 bartenders per 100 guests, etc.

OPEN BAR – BEER AND WINE

House wine-Merlot, Cabernet, Pinot Grigio, Chardonnay, Malbec, and White Zinfandel
All Domestic and Import Beer Selections
\$14 per person for 1st two hours (2 hour minimum)
\$5 per person for 3rd hour
\$3 per person for any additional hours

OPEN BAR – BEER, WINE, AND LIQUOR

House wine-Merlot, Cabernet, Pinot Grigio, Chardonnay, Malbec and White Zinfandel
All Domestic and Import Beer Selections
House Brand Liquor- Vodka, Scotch, Bourbon, Rum, Blend, Tequila, and Gin
\$20 per person for 1st two hours (2 hour minimum)
\$8 per person for 3rd hour
\$6 per person for any additional hours
call brands \$28, \$12, \$10
premium brands \$36, \$16, \$14

MASTER TAB

Event host can set a pre-determined limit to be billed during event.
The tab can be customized to include or exclude specific items.
The Master Tab will include a 9% tax and 20% gratuity

CASH AND CARRY

Guests will be responsible for their individual tabs.

ADDITIONAL BARS

\$150 set up fee for each bar

BEVERAGE OPTIONS

South Carolina State laws pertaining to legal drinking age will be enforced. Proper identification is required. The Golf Club at Wescott Plantation reserves the right to cut off any guest who is in an over consumed state. Last call will be given 15 minutes before the end of your event, and no alcoholic drinks will be aloud out of the clubhouse.

A LA CARTE

Iced Tea, Coffee, Soft Drinks.....	\$2
Juice.....	\$2
Bottled Water.....	\$2
House Wine.....	\$4/glass...\$20/bottle
Premium Wine.....	\$Market
Sparkling.....	\$20/bottle OR Toast.... \$3/person
Non-Alcoholic Sparkling.....	\$12/bottle
Domestic Beers.....	\$3
Import Beers.....	\$4
House Liquor.....	\$5
Call.....	\$Market
Premium.....	\$Market

UNLIMITED BEVERAGE SERVICES

All pricing is per guest	
Soft drinks.....	\$2
Juice.....	\$2
Bottled Water.....	\$2
Basic Beverage Station: Fruit Punch, Iced Tea, Lemonade, or Coffee (choice of 2).....	\$2
Deluxe Beverage Station: Fruit Punch, Iced Tea, Lemonade, Coffee, Bottled Water....	\$4

SPECIALTY BARS (PER HOUR)

All pricing is per hour	
Mimosa Bar.....	\$5 per person
Bloody Mary Bar.....	\$6 per person
Martini Bar.....	\$8 per person
Margarita Bar.....	\$8 per person

SERVICES AND GUIDELINES

TAXES AND GRATUITY

All events are subject to 6% sales tax, 1% Dorchester County Transportation Tax, 2% Hospitality Tax, and 20% Gratuity.

FOOD AND BEVERAGE POLICY

All food and beverage items consumed on the golf course property must be purchased from Wescott Catering, with the exception of "theme" desserts, such as wedding cakes. We request that any such items be delivered to the club no earlier than 2 hours prior to your event's start time. The Golf Club at Wescott Plantation does not allow any outside caterers. Food and beverage options must be provided by Wescott for your event. In accordance with South Carolina DHEC regulations ***the club cannot allow the removal of food and beverage items from the function by the client, guest or invitees. Food can only stay out on the buffet for 2 hours from the time it is served.***

CONTRACTS/DEPOSITS/PAYMENTS

To book an event on a specific date, an initial ***non-refundable deposit*** will be due at the time of the individual contract date; this amount will be applied to the cost of the event. The deposit for a full rental will be \$500. The deposit for a private or tent rental will be \$300. A date is considered booked ***ONLY*** upon receipt of the deposit and a signed copy of the contract. ***Final payment is by credit card or cash and is due 14 days prior to the date of your event.*** No exceptions can be made to this policy.

EVENT GUARANTEES

We require a confirmation of guaranteed attendance 14 days prior to each event. The minimum number will be the least for which you will be charged. We will prepare for 5% over the minimum guarantee. Should a guarantee not be received, the club will prepare and charge for the original tentative number indicated at the time of booking. If additional items must be added the day of the event, a credit card will be taken before more services are rendered, and will be charged at the end of the event

CANCELLATIONS

All event deposits are non-refundable. Any outdoor events that are cancelled due to inclement weather will be rescheduled. Any exceptions to this policy may be considered by the Food and Beverage Director.

SERVING TIME

- All event set-ups will be completed at least 30 minutes prior to their start time.
- To prepare for private events the clubhouse will be closed 1 hour prior to the events start time. This hour will be used for cleaning and final preparation of your event. Guests arriving early will not be permitted to enter the facility.
- We pride ourselves on meeting the serving time outlined in your contract. If you need to delay the serving time, please advise our event coordinator immediately to insure the quality, taste, and presentation of your food.
- All **per plate buffets** will be refreshed and served until all guests have eaten. All hors d'oeuvres buffets will be refreshed until the buffet is depleted or for up to 2 hours. Additional charges will apply if replenishment after this time is requested.
- It is your responsibility to inform any contracted outside services (bands, DJs, decorators, etc.) and guests that they must clean up and vacate the property within 1-hour of your function's completion. Failure to comply will result in a \$100 surcharge to your account.

SMOKING POLICY

The Golf Course at Wescott Plantation is a non-smoking environment. We request that you and your guests abide by our policy. Smoking is permitted outside the building only. Ash receptacles are located on the porch.

DECORATIONS/SET UP/ CLEAN UP

- All events catered by **Wescott Catering and Events**, include plate ware, flatware, and candle centerpieces.
- The club has seating for 150 guests. Additional seating is available for a fee of \$2 per chair and \$25 per table. Seating capacity varies according to the table set up, presentation of food, and additional space for dance floor, bands, etc. The Golf Club at Wescott Plantation reserves the right to amend room configurations.
- All decorations other than those provided by Wescott Plantation are the responsibility of the host. To preserve the beauty of the clubhouse we request no nailing, tacking, or taping to the walls, ceiling, or any other part of the building without approval from management.

- The host is financially responsible for any damages to the facility in misuse of decorations. All decorations must be removed from the building within one hour of the event's completion. Please appoint someone to handle your items, cake stands, floral arrangements, etc. Any remaining items will be removed and discarded and a surcharge of \$100.00 will be applied to your account.
- Rice, confetti, silly string, glitter, and fireworks of any kind are not permitted at the club. Failure to adhere to this policy will result in an additional surcharge of \$200 to your account.
- Any room changes made on the day of your event that deviates from the approved diagrams will result in a \$100 additional charge.
- All decorating plans must be coordinated through the event coordinator 2 weeks prior to the event. ***Guests may decorate NO earlier than 2 hours prior to the event start time. Final setup of your event will not be guaranteed to be completed until 30 minutes prior to your event start time***

ADDITIONAL RENTALS

Our staff will contract and reserve any additional rentals you may need for your event for a surcharge of 10% of the rental total: chairs, tables, arches, heaters, dance floor, etc. If guests choose to coordinate rental equipment they must provide a copy of the rental agreement to the event coordinator 2 weeks prior to the event. All rental equipment must be delivered the day before the event and picked up no later than the following day.

CAKE CUTTING AND SERVICE

The fee for cutting and serving your specialty cake is \$1 per person. The fee includes napkins, cake plates, and forks. This service is available to you upon request.

WESCOTT OFFERS OUTSIDE CATERING SERVICE FOR OTHER VENUES

All paper products included. 9% tax not included in prices. Carry out, Delivery, or Full Service available. 18 % Full Service Fee includes set up, maintenance of service line for up to 2 hours, and break down of service line. 5 % Delivery Service Fee includes drop off of all food and beverages at contracted time. No charge for carryout or pick up services.

ALL PRICES ARE SUBJECT TO CHANGE
