

Jessica Ritter

Event Coordinator
Operations Manager
908.496.8215



Paul Ritter

Owner/Vintner
908.496.8200

Personal Catering

(Facility Rental Only)

\$15.00/Person

3 Hour Use of the Event Space with Table and Chair Setup/breakdown
(staff not included, outside caterers required to do a site visit
at least 2 weeks prior and handle all setup of food items)

Additional Add-ons

Sodas assorted iced teas and water - add \$2.50pp

Fresh brewed coffee hot teas and all the fixings - add \$2.00pp

Sternos/Full Stainless Steel Chafing Trays (for additional food) -\$10/setup

High grade clear disposable plates/cups/bowls, silver plastic utensils - add \$2pp

Real flatware, glasses, and utensils - add \$5pp

Slushie Machine (one flavor) - \$250/bucket approximately 45 glasses (\$315 retail value)

Linens - Quotes to be provided upon request (Brook Hollow Winery will setup)

Bar Options

Wine

Open Bar option to be billed to client at the end of event based on a selection of no more than 4 different wines. (10% discount on 6 bottles and 20% discount on 12 bottles, can be mixed bottles)

OR

Cash bar option charges each guest by the glass or bottle throughout the event

Additional Alcohol

Beer and hard alcohol is permitted once a Liquor Liability Insurance Policy listing Brook Hollow Winery as Additional Insured (www.theeventhelper.com) and licensed bartender is provided (staffed at \$75/three hour event).

Beer, hard alcohol, mixers, and cups must be provided by client.

'Save the Date' Deposit

In order to save the date a \$200 deposit must be placed, which will come off your final bill. Refundable up to 60 days out from your event.

All prices based on a minimum of 25 paid guests

6.625% NJ State Sales Tax and 10% gratuity not included in listed price