

Banquet Event Order

Texas Wedding • 250 Guests • Saturday, 11/21/2015

General Information

Banquet Type: Wedding

Room Use: South Room 2:00 PM - 6:45 PM

> Bar Room 4:00 PM - 12:00 AM using 6 rooms

Patio - Bar 4:00 PM - 12:00 AM **Grand Banquet Hall** 5:00 PM - 12:00 AM West Room 5:00 PM - 12:00 AM 7:00 PM - 9:15 PM Tent

EVENT DETAILS

Event Time Line

8:00 AM : Decorations : Wedding party will take a couple hours CLUBHOUSE for room set. Comp coffee

12:30 PM: Cake: Cake dropped off by City Bakery....

Tom Freemont is the contact 231-1234

2:00 PM: DJ/Band: Soundz Entertainment will set up. They need one 6 ft table.

Ryan is the set up contact 321-4321 Pete is the DJ - 234-2345

2:30 PM: Florist: Jane and Dave have special instruction from bride.

Submit written set up instructions to them when they arrive

4:00 PM: Center Pieces: Crustal Creations will drop of the centerpieces and set them up. Ashley is the contact 789-7890

4:15 PM: Videographer: Fort Worth Photo has never been to our facility. Give them a quick tour.

5:00 PM: Pictures: Tommy G Photography will be coming from another gig last minute. Be sure to call him if he isn't there when they promised.

Contact - Jeremy c 123-4567

5:00 PM: Ceremony: Guest will start arriving at 5:00

Set Up Detail

A/V Needs: computer set up to big screen for slideshow during reception

Cake Table: 1 big round on east wall front, skirted

This is a big cake so make sure we have a table suited for it.

Candles/Centerpiece: flowers set up by Fort Worth Floral at 3.

Have table ready

Head Table: 12 quests. 4 6ft tables front of room, skirted bride and groom wanted to make sure to have extra space for them to get up and stand.

Place Card Table : 1 table near bar entry, skirted

Banquet Tables: 240 guests. 40 6ft tables set for vision of head table

Cocktail Tables: 6 extra along with normal bar room set.

Registration Table: add info

Chair Covers: moonlight orange, all dining room chairs. Reserved Tables: the 4 6 footers nearest head table for

immediate family

Gift Table: 2 6ft tables west wall front, skirted

Make sure these are set early as weeding party have many

extras for the table set.

Linen Color: moonlight orange. Look at instructions from bride

Menu Items

HORS D'OEUVRES

5:00 PM: Hors D'oeuvres: Butler passed from 5:30 to 6:15. sesame seared Vietnamese chicken, gourmet mini sirloin burgers, smoked salmon w/lemon on pumpernickel, tuscan roulades wrapped in grilled baby eggplant, classic bacon wrapped scallops.

10:00 PM: Late Night Hors: Tray passed warm chocolate chip cookies served with "shots" of milk and the sterling coffee package

Beverage Items

Beverage Service

Host Bar: Check with bride before we go to cash bar.

Cash Bar: 6:30 until end of event

Beer / Liquor / Wine

Wine Flight: details Beer Domestic Package

Beverage General

SALADS

6:00 PM : Caesar Salad : mixed greens w/dried cranberries, toasted pecans and a balsamic vinaigrette.

6:30 PM: Waldorf Salad: Pilaf of rice, corn and herbs, caramelized baby carrots with orange zest, pan roasted assorted vegetables, rustic mashed potatoes w/ roasted garlic and butternut squash with cinnamon butter.

7:30 PM: Dinner Salad: passion fruit berry duo mousse cake and expresso brownies

ENTREES

6:30 PM: Entree - first: sliced beef sirloin with a bourbon and gorgonzola sauce and pan roasted bass w/smoked tomato and herb cream.

Entree - second : Roasted Chicken with Chef Johnny's special saute and glaze.

Soda Package: Host soda all night for all wedding guests.

Champagne: Service 6:45 approximately. communicate with bride

Special Requests

Staffing

Setup: 0: Friday 4:00 to 9:00. Tables, chairs, cloths and skirts.

Waits: 2:3:00 setup all. 4:45 event meeting.6 available for butler passing 5:30 - 6:15, 4 other kitchen prep. 10 available for salad 6:30 and plated service 6:45. Manager will have section chart. All available for clearing. All available for dessert service.

Bar: 3: 1 shift 2:00 prep + until 10:00. 2 shift 5:00 until close, 3 shift 5:30 to close.

Manager: 0: TBD

Kitchen: 4: All prep and scheduling accordance to head chef

Kitchen Lead: 1: TBD