



S I M P A T I C O

J A M E S T O W N

THE HOSTS Event Estimate - FRIDAY, High Season, 2018 Arrival: 4:00 - 4:30 p

Contact: **THE HOSTS**

Estimated Adults **36**
Estimate Children: **0**

APPETIZERS as a sample selection	# of Orders	Amount	Total
>Stationary			
Hunt Block (Event Size w/baguettes) * GF Option	2	25.00	50.00
Jumbo Shrimp Cocktail *GF Option	75	4.00	300.00
>Passed			
Chilled Sesame Tuna Wontons	50	4.50	225.00
Caprese Bruschetta **Vegetarian	50	4.00	200.00
Total Appetizers	175		\$ 775.00
Appetizers per person + Hunt Blocks	4.9		

ENTREES as a sample menu selection: pre-order	# of Orders	Amount	Total
> Glazed Atlantic Salmon *GF option	36	24.00	864.00
> The Classic Bolognese			
> Charbroiled Rubbed Pork Tenderloin *GF Option			
> Summer Pesto Pasta *Vegetarian option			
Total Entrees served at either 5:00 or 5:30 pm			\$ 864.00

Truffles + Petals 40 4.25 **\$ 170.00**

Open Wine + Beer: 2 Hour Option 36 25.00 **\$ 900.00**
Non Alcohol: Soda, Lemonade, Tea, Coffee Included

TOTAL FOOD + BEVERAGE \$ 2,709.00

Equipment Rental: See Rental Package \$ -
Ceremony Setup + Site \$ -
Event Space: **GREEN Room** \$ 2,000.00
Minimum 36 guests for a Maximum 4 hours; start time at 4:00 to 4:30 pm.

Service Charge for 2.5 Staff at 20 % \$ 541.80

TOTAL \$ 5,250.80
7% Rhode Island Sales Tax \$ 367.56
1% Local Meals Tax \$ 52.51

GRAND TOTAL \$ 5,670.86

Notes: High Season is Friday, May 25 through Sunday, September 30, 2018. There is a \$65 per person minimum Food + Beverage. All menus/food items are scratch-made. This sample menu/budget is provided at approximately \$75/adult + room rental, service charge + applicable taxes. For the safety of guests, alcohol service is stopped 1/2 hour before the event end time. Do any of the guests have life-threatening allergies (They carry an epi-pen.)? Or, do any guests have specialty dietary needs? Do any guests have mobility issues? Are there children in attendance? What items are being served at the wedding (to reduce crossover menus)?