



Weddings

Packages and Rates

The Garden Ceremony Sites and stunning Ballrooms located at the world famous Los Angeles Equestrian Center in historic Griffith Park provides the ideal setting for a Southern California wedding.

Ancient Sycamore trees and fields carpeted with lush green grass surround you, transforming your wedding into an enchanted memory that will last forever...

The Calamigos staff, with over 60 years of experience in special event planning and catering, will help in making your event not only extraordinary, but unforgettable.

Calamigos at the Los Angeles Equestrian Center
Phone (818) 972-5940/ Fax (818) 972-5946
480 Riverside Drive, Burbank, California 91506
www.calamigosequestrian.com



Simply Elegant Reception Package

\$75 per person

Our *Simply Elegant* package includes:

- ★ Room Rental, including set-up and breakdown time
- ★ Cocktail and Dining Tables, Chiavari chairs with chair pads
- ★ House table linen underlays, and house overlay linens and napkins with select color choices
- ★ Pin-spot lighting on the table-tops
- ★ All glassware, dishware and flatware
- ★ A generously sized dance floor
- ★ Complimentary Guest Parking
- ★ Full service experienced banquet supervisor and staff
- ★ Complimentary regular & decaffeinated coffee, tea and water station offered for the duration of the reception
- ★ Complimentary Bottle of Sparkling Cider for Bride and Groom's table

The Wedding Package is based on a five-hour event time for the reception.

- For Ceremony and Reception events, a ½ hour to 1 hour ceremony time frame is available with a 5 hour reception to follow
- Evening events begin after 6 p.m. Winter Hours are available. Daytime events are between 10 a.m. to 4 p.m.
- Extended hours are available for an additional fee of \$600.00 per hour

Saturday evenings incur a \$10 per person surcharge
Child's Rate and menu selection is \$50 for ages 3-12. All other fees apply.
Cake Cutting: \$3.50 per person

A la Carte Bar packages available. Non-Hosted Bar Set-Up Fee: \$500.00 per bar

TO HOLD YOUR DATE: A \$1,500 non-refundable deposit is required

Food and Beverage Minimums apply for all events. Pricing subject to 20% service charge and sales tax.
Pricing subject to change without notice

Simply Elegant Sit-Down Reception Menu

When submitting your final guarantee, plate count is required

FIRST COURSE

Select one

THE CALAMIGOS GARDEN SALAD

Romaine lettuce & chiffonade of purple cabbage with orange slices with a citrus vinaigrette

FIELD GREEN SALAD

A variety of baby lettuce, toasted spiced walnuts and crumbled herbed goat cheese with a herb vinaigrette

CLASSIC CAESAR SALAD

Crisp romaine lettuce, freshly grated parmesan and homemade croutons with a creamy Caesar dressing

A selection of freshly baked breads and sweet creamery butter included

SECOND COURSE

Select one chicken entrée to offer your guests

PECAN CRUSTED CHICKEN BREAST

With a mushroom pan gravy

CHICKEN MILANESE

With lemon caper sauce

HERB ROASTED CHICKEN

Stuffed with artichoke hearts, fresh herbs and cheeses

Select a Second Adult Entrée for your Vegetarian/Vegan Guests

GOAT CHEESE RAVIOLI

With a sun-dried tomato shitake mushroom cream sauce

EGG-LESS PASTA PRIMAVERA

Tossed with assorted julienne vegetables in a tomato basil sauce

SIDE DISHES

Select two

Garlic & Herb Mashed Potatoes
Red Roasted Potatoes with fresh rosemary
French Green Beans with sliced almonds
Rice Pilaf with yellow onions & herbs

Additional entrée selection \$10.00 per guest

*Subject to 20% service charge and sales tax
Pricing subject to change without notice*

Simply Elegant Beverage Menu

À LA CARTE BAR PACKAGES

Hosted Beer & Wine Bar

Includes House Wines, Domestic Beer,
Soft Drinks & Juices

1st Hour\$12.00pp

2nd Hour..... \$10.00pp

Additional hours available at the rate of \$8.00per person, per hour

Hosted House Full Bar

Includes House Spirits, House Wines, Domestic Beers,
Soft Drinks, Juices, Mixers & Garnishes

1st Hour\$15.00pp

2nd Hour.....\$10.00pp

Additional hours available at the rate of \$8.00per person, per hour

Hosted Premium Full Bar

Includes Premium Spirits, Liqueurs, Cordials, House Wine,
Imported & Domestic Beers, Champagne,
Soft Drinks, Juices, Mixers & Garnishes

1st Hour\$22.00pp

2nd Hour..... \$12.00pp

Additional hours available at the rate of \$10.00per person, per hour

4 Hours of Unlimited Soda and Juices.....\$10.00pp

Champagne Toast \$4.50 per person

Sparkling Apple Cider or Sparkling Lemonade Toast \$3.00 per person

House Champagne available at \$240.00 a case

Premium champagne & wine available by the case

Inquire for pricing details

Bar Set-up Fee for cash bar service (No Host).....\$500.00 per bar

Bar set up fee is required with any a la carte alcohol purchase

Hosting a bar for a minimum of 2 hours waives the Bar Set-Up Fee

Subject to 20% service charge and sales tax,

Pricing subject to change without notice



Sweet Amore Reception Package

\$109 per person

Our *Sweet Amore* package includes:

- ★ Room Rental, including set-up and breakdown time
- ★ Cocktail and Dining Tables, Chiavari chairs with chair pads
- ★ House table linen underlays, and house overlay linens and napkins with select color choices
- ★ Pin-spot lighting on the table-tops
- ★ All glassware, dishware and flatware
- ★ A generously sized dance floor
- ★ Complimentary Guest Parking
- ★ Full service experienced banquet supervisor and staff
- ★ Complimentary regular & decaffeinated coffee, tea and water station offered for the duration of the reception
- ★ Complimentary Bottle of Champagne for Bride and Groom's table
- ★ *Three Hours of Unlimited Champagne, Wine & Beer Bar*, featuring our House Wines and Champagne, a variety of Domestic Beers, Soft Drinks & Juices and **Wine Service during dinner.**
- ★ *Wedding Cake*- Choose from a wide selection of flavors & designs from our exclusive baker- the renowned *Porto's Bakery*

The Wedding Package is based on a five-hour event time for the reception.

- For Ceremony and Reception events, a ½ hour to 1 hour ceremony time frame is available with a 5 hour reception to follow
- Evening events begin after 6 p.m. Winter Hours are available. Daytime events are between 10 a.m. to 4 p.m.
- Extended hours are available for an additional fee of \$600.00 per hour

Saturday evenings incur a \$10 per person surcharge

Child's Rate and menu selection is \$50 for ages 3-12. All other fees apply.

Buffet Option adds \$5.00 per person

TO HOLD YOUR DATE: A \$1,500 non-refundable deposit is required

Food and Beverage Minimums apply for all events. Pricing subject to 20% service charge and sales tax.

Pricing subject to change without notice

Sweet Amore Sit-Down Reception Menu

When submitting your final guarantee, plate count is required

FIRST COURSE

Select one

THE CALAMIGOS GARDEN SALAD

Romaine lettuce & chiffonade of purple cabbage with orange slices, pine nuts and a citrus vinaigrette

CLASSIC CAESAR SALAD

With crisp romaine lettuce, freshly grated parmesan, homemade croutons and a creamy Caesar dressing

FIELD GREEN SALAD

A variety of baby lettuce, toasted spiced walnuts, crumbled herbed goat cheese with a herb vinaigrette

HARVEST SALAD

A variety of baby lettuce tossed with feta, cherry tomatoes, cucumbers and a shallot vinaigrette

A selection of freshly baked breads and sweet creamery butter included

SECOND COURSE

Select TWO meat entrées to offer your guests to choose from

When submitting your final guarantee, plate count is required

GRILLED BEEF TENDERLOIN

Choice of Sauce: creamy peppercorn, Madeira reduction with mushrooms, gorgonzola cream, creamy chanterelle

PRIME RIB

With a creamy horseradish sauce & au jus

PACIFIC NORTHWEST GRILLED SALMON

Choice of Sauce: citrus ginger butter, lemon basil pesto, miso ginger glaze, or cilantro cream

PECAN CRUSTED CHICKEN BREAST

With a mushroom pan gravy

CHICKEN MILANESE

With lemon caper sauce

HERB ROASTED CHICKEN

Stuffed with artichoke hearts, fresh herbs and cheeses

Select an Entrée for your Vegetarian/Vegan Guests

GOAT CHEESE RAVIOLI

With a sun-dried tomato shitake mushroom cream sauce

EGG-LESS PASTA PRIMAVERA

Tossed with assorted julienne vegetables in a tomato basil sauce

SIDE DISHES

Select two

Garlic & Herb Mashed Potatoes
Red Roasted Potatoes w/ fresh rosemary
French Green Beans with sliced almonds
Mushroom Risotto

Rice Pilaf with yellow onions & herb
Honey Chipotle Glazed Carrots
Brussels Sprouts with caramelized onions
& crispy pancetta

Sweet Amore Buffet Reception Menu

Add \$5.00 per person

SALADS

Select Two

THE CALAMIGOS GARDEN SALAD

Romaine lettuce & chiffonade of purple cabbage with orange slices, pine nuts and a citrus vinaigrette

FIELD GREEN SALAD

A variety of baby lettuce, toasted spiced walnuts, crumbled herbed goat cheese with a herb vinaigrette

CLASSIC CAESAR SALAD

With crisp romaine lettuce, freshly grated parmesan, homemade croutons and a creamy Caesar dressing

HARVEST SALAD

A variety of baby lettuce tossed with feta, cherry tomatoes, cucumbers and shallot vinaigrette

A selection of freshly baked breads and sweet creamery butter included

MAIN ENTRÉE

Select Two

GRILLED BEEF TENDERLOIN

Choice of Sauce: creamy peppercorn, Madeira reduction with mushrooms, garlic butter, or gorgonzola cream

PRIME RIB

With a creamy horseradish sauce & au jus

PECAN CRUSTED CHICKEN BREAST

With a mushroom pan gravy

CHICKEN MILANESE

With lemon caper sauce

HERB ROASTED CHICKEN

Stuffed with artichoke hearts, fresh herbs and cheeses

PACIFIC NORTHWEST GRILLED SALMON

Choice of Sauce: citrus ginger butter, lemon basil pesto, miso ginger glaze, or cilantro cream

SIDE DISHES

Select Two

Garlic & Herb Mashed Potatoes

Rice Pilaf with yellow onions & herbs

Roasted Red Potatoes w/ fresh rosemary

Mushroom Risotto

Green Beans with sliced almonds

Honey Chipotle Glazed Carrots

Brussels Sprouts with caramelized onions & crispy pancetta

VEGETARIAN PASTA

Select One

PASTA PRIMAVERA

Tossed with assorted julienne vegetables in a tomato basil sauce

FETTUCINI ALFREDO

With a rich creamy alfredo sauce

Child's plate is not available - Children dine from buffet fare - Child's Rate still applies

Additional entrée selection \$15.00 per guest

Pricing subject to change without notice



Sweet Amore

Bar Menu

Includes:

3 Hours of Hosted Champagne, Wine & Beer

Featuring our House Wines and Champagne,
a variety of Domestic Beer,
Soft Drinks & Juices
with Wine Service During Dinner

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Available Sweet Amore Upgrades:

3 Hours of Hosted House Full Bar

Includes House Spirits, Mixers & Garnishes,
as well as our House Wines and Champagne,
Domestic Beer, Soft Drinks & Juices
with Wine Service During Dinner

\$8.00 per person

3 Hours of Hosted Premium Full Bar

Includes Premium Spirits, Liqueurs, Cordials, Mixers & Garnishes,
as well as our House Wines and Champagne,
Imported & Domestic Beer,
Soft Drinks & Juices

with Wine Service During Dinner

\$15.00 per person

4th Hour of Hosted Champagne, Wine & Beer...\$5.00 per person

4th Hour of Hosted House Full Bar...\$7.00 per person

4th Hour of Hosted Premium Full Bar...\$10.00 per person

*Additional Outdoor Bar Set-Up Fee (Equestrian Ballroom Cocktail Hour Only)...\$250.00

Champagne Toast \$4.50 per person

Premium champagne & wine available by the case

Inquire for pricing details

*Subject to 20% service charge and tax
Prices subject to change without notice*

À la Carte Cocktail Hour Offerings

STATIONARY HORS D'OEUVRES

\$325 per option

Each option serves 35 - 50 Guests

When submitting final guarantee, order must accommodate group size

GRILLED VEGETABLE DISPLAY

Grilled seasonal vegetables, herb-garlic roasted red bliss potatoes, roasted red & gold bell peppers, carrots & zucchini brushed with balsamic & herb glaze
Served with a roasted bell pepper cream sauce

HANDBREADED CALAMARI DISPLAY

Served with fresh lemon wedges, creamy spicy aioli and homemade marinara sauce

BRIE EN CROUTE

Imported brie topped with brown sugar, toasted walnuts, and sliced granny smith apples wrapped in a flaky puff pastry and baked until golden brown
Served with toasted baguette rounds & gourmet crackers

ARTICHOKE SPINACH DIP

A traditional favorite served warm with assorted crackers and crostini

ROMA TOMATO BRUSCHETTA DISPLAY

Diced roma tomatoes with fresh basil and garlic
Served with baked and ricotta-topped crostini

SMOKED SALMON TORTA

Layers of mascarpone & cream cheese, smoked salmon, capers, lemon zest, diced red onions & fresh dill
Offered with baguette slices

SUN – DRIED TOMATO TORTA

Layers of mascarpone & cream cheese, sun-dried tomato pesto, and French basil pesto
Offered with assorted gourmet crackers

IMPORTED & DOMESTIC CHEESE DISPLAY

An assortment of domestic & international cheeses displayed with baguette crisps and crackers

FRESH FRUIT DISPLAY

An array of beautifully displayed freshly cut seasonal fruit

Subject to 20% service charge and sales tax

Pricing subject to change without notice

À la Carte Cocktail Hour Offerings

TRAY PASSED HORS D'OEUVRES

\$4.25 per person per selection

Unlimited service for one hour

(Minimum of three selections)

Skewered Sensations....

GRILLED BASIL SHRIMP

Large pacific shrimp grilled, skewered & drizzled with an Asian-style vinaigrette, garnished with chiffonade of basil & chopped peanuts

CARIBBEAN BEEF SKEWERS

Grilled with a marinade of jerk sauce
Served with a fresh mango salsa

THAI CHICKEN SATAY

With a spicy peanut dipping sauce

SKEWERED FIRE SHRIMP

With spicy and savory tomatillo sauce

PECAN CRUSTED CHICKEN SKEWERS

Served with a peanut soy dipping sauce

BEEF LEMONGRASS COCKTAIL MEATBALLS

Sautéed in an Asian glaze

Asian Inspirations...

CHICKEN POTSTICKERS

Tossed in a light soy ginger sauce

AHI TUNA ON WONTON CRISPS

Garnished with wasabi cream

AHI TUNA TARTARE

Fresh ahi tuna with mango confection & avocado cream, served on a wonton crisp

VEGETABLE GYOZAS

Pan-fried served with a ponzu dipping sauce

ASIAN STYLE SHRIMP ROLLS

Stuffed with marinated shrimp, cabbage, and green onions served with a ponzu dipping sauce

ASIAN STYLE CHICKEN ROLLS

Stuffed with roasted red peppers, seasoned chicken and garlic served with a goat cheese crème fraiche

California ~ Continental Cuisine Collection...

CRISPY CRAB CAKES

Bite-size sweet Dungeness crab cakes offered with a lemon parsley caper aioli

BAKED BRIE TARTLET

Baked brie & pear in a flaky puff pastry, garnished with fresh basil and a balsamic cream truffle glaze

LEMON CHICKEN CROSTINI

A creamy zesty lemon chicken salad with parsley & sage on a fresh toasted crostini

ROCK SHRIMP JOHNNY CAKES

With Anaheim chilies & grilled corn served with chipotle chili tartar sauce

BAKED CALIFORNIA GOAT CHEESE

With fresh basil pesto on toasted olive rounds

ROMA TOMATO BRUSCHETTA

With roasted garlic, ricotta & chiffonade of basil

STUFFED MUSHROOM CAPS

Marinated and stuffed with vegetarian filling

HANDMADE BEEF EMPANADAS

Stuffed with seasoned beef, roasted red peppers, tomatoes and spices, served with a mango salsa

HANDMADE VEGETABLE EMPANADAS

Stuffed with corn, green onions, and cilantro served with a roasted red pepper salsa

PORK QUESADILLAS

With smoked mozzarella, avocado & caramelized apples

SPANAKOPITA

Light flaky phyllo dough stuffed with spinach & cheese

COCONUT SHRIMP

Served with a mango cream sauce

PEAR AND BRIE QUESADILLAS

Served with a fresh mango salsa

*Subject to 20% service charge and sales tax
Pricing subject to change without notice*

À la Carte Cocktail Dessert & Specialty Stations

SERVED DESSERT

(select one)

\$8.50 per person

FRESH FRUIT TARTLET

With French pastry cream

CHOCOLATE COVERED STRAWBERRIES

Fresh strawberries dipped in white & dark chocolate

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CHOCOLATE DECADENCE FOUNTAIN

Warm Belgium chocolate with skewered fruits, marshmallow & cream puffs

\$7.50 per person, minimum group size of 125+

CANDY BAR

Candy Bar features **nostalgic or color theme** selections

Let us know if you would like us to create a special theme for your wedding day

\$5.00 per person, minimum group size of 125+

VIENNESE DISPLAY

Tiered table with an assortment of delightful mini cakes and pastries, miniature éclairs, cream puffs, petit fours, and tartlets

\$10.00 per person, minimum group size of 125+

CAPPUCCINO BAR

Includes fresh brewed coffee, cappuccino, espresso, lattes, whipped cream, cinnamon, and shaved chocolate

Inquire for pricing

FRESH MINI-DONUT STATION

Mini-Donuts made to order

Inquire for pricing

ICED SEAFOOD DISPLAY

Tiger Shrimp & Crab Claws

Served with classic cocktail sauce and lemon wedges

Market Price, please inquire for group minimums

Please inquire for additional selections

***Subject to 20% service charge and tax
Pricing subject to change without notice***

Ceremony Sites

**Ceremony Rates & Coordination Information*

Little White House

\$1500 Rental Fee + \$5.00 per person Set-up Fee

(The Little White House Ceremony Site can be paired with our Polo Room)

Equestrian Terrace

\$1500 Rental Fee + \$5.00 per person Set-up Fee

(The Equestrian Terrace is our garden ceremony site adjoining our Equestrian Ballroom)

Grand Prix Terrace

\$1500 Rental Fee + \$5.00 per person Set-up Fee

(The Grand Prix Terrace is a lush green landscape paired with our Grand Prix Ballroom)

All Ceremony fees include:

Rental of site, 1 hour ceremony service time frame, private dressing room for the bride set with refreshments one and a half to two hours prior to the ceremony start time, garden chair rental & set-up, gift table & guest book table with white linen, easel & table with white linen for your ceremony service, self-serve water station for your guests, and a scheduled 1 hour wedding rehearsal with our in-house coordinator (see pricing below) OR a coordinator provided by you

*All ceremonies must be accompanied by a Reception to be hosted at Calamigos Equestrian. Daytime (AM) ceremonies begin after 10am and Evening (PM) ceremonies begin after 6pm. Winter hours may apply. A coordination package is offered with an additional fee; Adding our In-house Coordinator is optional.

Wedding Coordination

Brought to you by Sidney Events, Exclusive Wedding Coordination for Calamigos Equestrian...

- ❖ Detailed final meeting including design of a custom floor plan, timeline organization, linen selection, & menu confirmation
- ❖ Collaboration with all staff members and vendors on the day of the wedding, including Calamigos Banquet Captain and the vendors providing services for your wedding *(This includes up to 5 hours on the day-of with transition into the reception.)*
- ❖ Location set-up to include placement of items such as; place cards *(must be alphabetized)*, favors, table numbers/names, photographs, instant cameras, cake cutting utensils, toasting flutes, guestbook, etc.)
- ❖ Conducting the wedding rehearsal (1 hour) at the date and time scheduled on your Calamigos Equestrian Catering Agreement

Wedding Ceremony Coordination package begins 2 hours prior to your event start time and concludes immediately following your grand entrance. Our coordinators are here to guide you through your ceremony and into your reception room. After you enter for your reception, Calamigos provides a Banquet Captain to work with you and your DJ/MC throughout the evening.

Please contact Steven Rosenbaum at Sidney Events for Pricing

P.O. Box 16714

Beverly Hills, California 90209

Phone (323) 243-7020

GENERAL INFORMATION

Room Minimums & Guarantees

A Saturday night spending minimum of \$18,000.00 is required for our Equestrian Ballroom.

A Saturday night spending minimum of \$15,000.00 is required for our Polo Room & our Grand Prix Room.

All other events must meet a \$12,000.00 spending minimum.

All minimums exclude additional rentals, ceremony site fee & current sales tax. Service Charge on Food & Beverages is applied toward the spending minimum.

A Saturday night spending minimum of \$40,000.00 is required to reserve the Little White House & Equestrian Ballroom on the same date. Any other day or night spending minimum of \$30,000.00 is required to reserve the Little White House & Equestrian Ballroom on the same date.

Payment Schedule

An initial deposit of \$1,500.00 is due upon date of booking (along with a signed & dated contract) to secure the date.

An additional \$2,000.00 is due one (1) month from initial deposit.

Fifty percent (50%) of the estimated event total is due six (6) months prior to event.

Final payment must be given ten (10) days prior to event, & is required in the form of a cashier's check. Credit Card Authorization must be submitted with final payment to cover any additions and/or incidentals.

Final Guarantee & Final Payment

Fourteen (14) days prior to the event, a final count of attendance is due. Calamigos will charge for the final guaranteed number of guests or the actual number of guests in attendance, whichever is greater. If guest count increases within five (5) days prior to the event, Calamigos may impose an extra charge for each additional person. Calamigos shall not be required to prepare food for any more than the number of persons confirmed. No menu or linen changes will be accepted less than fourteen (14) days prior to the event.

Once final guarantee is submitted, neither counts nor food & beverage orders can be reduced.

Additions, however, can be made & are subject to availability.

Prices subject to twenty percent (20%) service charge & current sales tax. Holiday rates may apply. All deposits are non-refundable & non-transferable.

Event Hours & Set-up Time

Afternoon events are scheduled from 10:00 A.M.-4:00 P.M. Evening events are scheduled from 6:00 PM. During the winter season, times may vary. Evening events may extend reservation but must conclude at 2:00 A.M. with an additional charge of \$600.00 per hour, subject to service charge & current California sales tax. Set-up time is two (2) hours prior to standard function start time. There is a ½ hour grace period after the event ends provided for tear-down. Additional fees will apply for any additional hours requested for set-up (based on hours needed). Tear-down must occur the evening of event. Any rentals or items brought in must leave at the end of the event. Calamigos is not responsible for any items left in event spaces after reservation ends.

Ballroom Rental

Rental charges are contingent upon food & beverage minimums. The client will be charged for the minimum of the room assigned, or the final guest count, whichever is greater. All guests in attendance must have a meal. No one is allowed in for the entertainment portion only.

Food & Beverage

All the food catered for each event is prepared by Calamigos. No food or beverage may be brought onto or taken off of the premises except for the wedding cake. Wedding cake must be provided by a licensed & insured establishment.

Alcoholic Beverages

Alcoholic beverages must be dispensed by Calamigos Staff only. The Client agrees to abide by all existing Federal, State & Local statutes regarding alcohol consumption. Absolutely no outside liquor or spirits are permitted on the property.

Additional Bars

Additional Outdoor Bar for the duration of the Client's Cocktail Hour is \$250.00.

Service Charge & Sales Tax

A twenty percent (20%) service charge & current sales tax will be added to the cost of all food & beverage, as well as rental & labor fees.

The twenty percent (20%) service charge is subject to sales tax in accordance with California State Board of Equalization, regulation #1603.

Security

Calamigos reserves the right to require security for events where size, program or nature indicates such a need. Security officers will be obtained by Calamigos at the expense of the Client. A security deposit may apply.

Sound & Vendor Requirements

A DJ or Band is permitted for indoor receptions. A sound agreement provided by facility must be signed by the vendor prior to the event. Live bands are not permitted for outdoor events. All vendors must sign & return our vendor & client policy form prior to the event. All vendors must be licensed & provide a certificate of insurance endorsing Events, 2001, Inc. as additionally insured.

Decoration

Gazebo decorations, aisle decorations & centerpieces, etc. are the responsibility of the client. Nothing may be nailed, taped or stapled to the walls, ceilings, gazebos or windows. A fire permit must be presented for candles brought into this facility. Calamigos does not assume any responsibility for items left on the premises prior to or following the event. No smoke machines, fireworks (including sparklers), confetti or rice are permitted. All décor needs to be picked up the evening of the event. Rental items brought into the facility must be approved by facility (drop-off & tear-down must be pre-arranged with the facility). Any damage to facility due to negligence on part of Client or Client's vendors is the responsibility of the Client.

All terms & pricing are subject to change.