

2025

WEDDING package



2025 Wedding Package

Cost

HORS D'OEUVRES
FAMILY STYLE DINNER
5 HOURS NON-ALCHOLIC BEVERAGES
BAR MIXERS & BARTENDER (YOU
PROVIDE THE ALCOHOL)

\$95 ++

+24% SERVICE CHARGE (\$22.80)

+6% SALES TAX (\$7.07)

TOTAL COST: \$124.87

*MINIMUM EXPENDITURE PRIOR TO SERVICE CHARGE AND
SALES TAX IS \$7000. IF THE MINIMUM IS NOT MEANT, THE
DIFFERENCE WILL BE CHARGED AS A VENUE FEE.*

Included

5 PASSED HORS D'OEUVRES
2 ENTREES
ONE STARCH
ONE SIDE
RUSTIC BREAD BASKET
SODA AND BOTTLED WATER
COFFEE BAR
5 HOUR RECEPTION

2025 Wedding Package

Optional Wedding Ceremony Add On

Hilltop Gardens On Chestnut
Outdoor Ceremony
Guest Seating
Large Pergola
Bridal Cottage
Complementary Onsite Bridal Coordinator
Extra 30 Minutes on Package Time

\$10 per person ++

+24% Service Charge (\$2.40)

+6% Sales Tax (\$.75)

Total Cost Per Person: \$13.15

(Cannot be used towards the minimum expenditure)

Optional Indoor Ceremony Add On

Guests Seated at Dinner Tables in the Main Ballroom,
Bridal Cottage
Complementary Bridal Coordinator
Extra 30 Minutes on Package Time

\$5 per person ++

+24% Service Charge (\$1.20)

+6% Sales Tax (\$.37)

Total Cost Per Person: \$6.57

(Cannot be used towards the minimum expenditure)

2025 Wedding Package

Passed Hors d'oeuvres Menu

Tried & True

Franks in a Blanket
Spanakopita
Swedish Meatballs
Italian Meatball
Bourbon BBQ Meatball
Prosciutto Mozz Skewer
Mini Crabcakes
Florentine Mushrooms
Nutty Chicken Salad /Banana Bread
Jumbo Shrimp Cocktail
Bourbon BBQ Bacon Scallop

Crostini & Canape

Beef & Bleu Crostini
Heirloom Tomato Crostini
Philly Cheese Steak Crostini
Chicken Cordon Bleu Crostini
Mushroom Duxelle Flatbread
Mediterranean Flatbread
Sweet Heat Popper Flatbread
Chicken Bacon Ranch Flatbread
Smoked Salmon Crostini

Crowd Favorites

Southern Chicken Tenders
Hot & Honey Boneless Wings
Mini Grilled Cheese
BLT Deviled Eggs
Breaded Onion Ring/BBQ Ranch
Birria Taco Mini Quesadilla
Sauteed Pierogi/Onion Butter
Fried Pierogi/ Sour Cream
Loaded Tater Tots
Smoked Brisket Cheddar Poutine
Bacon Cheddar Potato Skin
Loaded Mini Twice Baked Potato
Grilled Bang Bang Jumbo Shrimp
Crispy Chicken Flauta/Crema

Cups & Shooters

Ring Bologna & Cheese "Charcuta-Cup"
Caramelized Onion Dip/Maui Chips
Pineapple Guacamole/Tortilla Chips
Beer Chz Buffalo Chicken Dip/Tortilla Chips
Elote Mexican Street Corn Cup
El Paso Taco Salad Cup
Crunchy Asian Slaw Cup
Polynesian Salmon Poke Cup
Cajun Jambalaya Cup
Carolina Pulled Pork Slaw Cup
Bacon Mac & Cheese Cup
Bavarian Soft Pretzel/Beer Cheese Dip
Southern Chicken Potato Corn Cheddar Cup
Butternut Squash Bisque Shooter
Pepperjack Tomato w/Grilled Chz Shooter
Loaded Bacon Cheddar Chowder Shooter

Choose 5

MIX & MATCH
FROM ANY
CATEGORIES



2025 Wedding Package

Family Style Salads

Harvest Salad

*Mixed Greens. Apples. Cranberries.
Cheddar. Candied Walnuts. Citrus Dressing.*

Strawberry Almond Salad

*Baby Spinach. Strawberries. Broccoli.
Goat Cheese. Toasted Almonds. Lemon Poppy Dressing.*

Bacon Sunflower Salad

*Baby Spinach. Butter Lettuce. Chopped Bacon. Red Onion. Gorgonzola.
Roasted Salted Sunflower Seeds. Dijon Honey Mustard*

Chopped Ranch Salad

*Spring Mix, Butter Lettuce. Chopped Bacon. Red Onion. Tomatoes.
Cheddar Cheese. Croutons. Homemade Ranch Dressing*

Caesar Salad

*Romaine Hearts. Grated Romano. Shaved Parmesan. Black Pepper.
Croutons. Creamy Caesar.*

Italian House Salad

*Romaine Hearts. Shaved Parmesan. Red Onion. Tomato.
Pepperoncini Peppers. Black Olives. Croutons. Italian Dressing*

Greek Salad

*Mixed Greens. Feta. Red Onion. Tomato. English Cucumbers
Kalamata Olives. Croutons. Greek Dressing*

Choose
One



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Family Style Entrees

Meyer Lemon Chicken

Grilled Chicken Breast. Meyer Lemon Chicken Pan Gravy

Country Chicken

Grilled Chicken Breast. Herb Pan Gravy

Chicken Marsala

Grilled Chicken Breast. Wild Mushroom Marsala Sauce

Chicken Parmesan

Panko Parmesan Breaded Chicken Breast. Fresh Marinara. Parmesan Cheese. Mozzarella Cheese.

Pineapple Teriyaki Chicken

Grilled Chicken Breast. Pineapple Teriyaki Sauce. Grilled Pineapple

Bourbon BBQ Chicken

Grilled Boneless Chicken Thighs. Bourbon BBQ Sauce.

Beef Tenderloin Medallions

*Grilled Beef Tenderloin Petite Filet Medallions. Caramelized Onion Demi Glace. Side Horsey Sauce.
\$5 ++ Extra Per Person*

Beef Tenderloin Tips

Grilled Beef Tenderloin Filet Tips. Caramelized Onion Demi Glace. Side Horsey Sauce.

Beef Diane

Grilled Beef Tenderloin Filet Tips. Caramelized Onion. Pan Seared Mushrooms. Red Wine Demi Reduction.

Beef Tenderloin Teriyaki

Grilled Beef Tenderloin Filet Tips. Sesame Seared Broccoli, Teriyaki Sauce.

Smoked Beef Brisket

Smoked Sliced Beef Brisket. Sides of Horsey Sauce and Bourbon BBQ Sauce.

Pork Tenderloin

Pan Seared Pork Tenderloin, Sliced. Garlic. Rosemary Infused Olive Oil. Balsamic Reduction Drizzle.

Country Carver Ham

Smoked Country Ham, Sliced. Maple Brown Sugar Glaze OR Grilled Pineapple Brown Sugar Topping.

Maple Black Pepper Salmon

Bay of Fundy Roasted Salmon Filet. Maple Black Pepper Glaze.

Lemon Herb Salmon

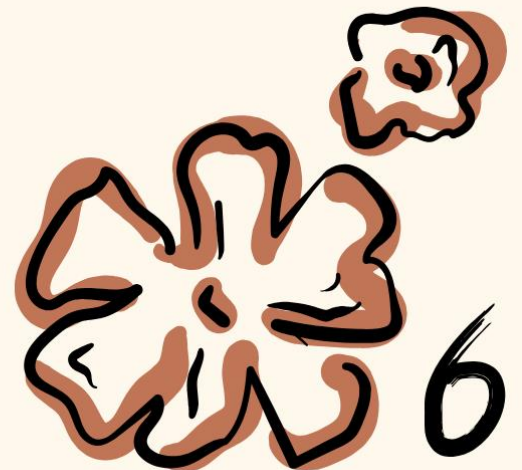
Bay of Fundy Roasted Salmon Filet. Fresh Herbs. Lemon Butter Glaze.

Chef's Choice

Vegetarian, Vegan and Special Dietary Restricted Guests will be handled as a plated meal at no extra cost. No need to pay extra to add a third entree to cover this.

Choose
Two

All **contracted** wedding have a private tasting. Our Chef's will suggest a great starch and vegetable combination based on your entree selection! If there is specific side dishes you would like to try, just let us know and we will consider all requests!



2025 Wedding Package

Details

BASIC SETUP INFO & GUIDELINES

Decorating:

All weddings are reserved for the day before the reception to allow you to come in and decorate.

Restricted Items:

Glitter, Confetti, Table Scatter, Dried Flowers that "shed" or any other loose items that are difficult to clean up. A \$250 janitorial fee will be charged to you in the event you or your decorator use any restricted items. Balloons are permitted but all balloons must be popped and discarded by the client. Any balloons filled with confetti or small pieces must be cleaned up completely and disposed of.

Candles:

Unscented candles are permitted, but must be in a solid base or votive cup. We do not allow tealight candles to be placed directly on any surfaces, they must be in a votive. We require you to show us what you are planning to use and reserve the right to request changes if it is deemed as a fire hazard.

Tear Down and Removal of Items from the Venue:

At the time of your final 30 day meeting, we will be able to confirm if we will allow you to return the day after your reception to remove your decor. If we are not able to allow this due to our business flow, you must remove all items the night of the wedding.

What Setup 29 Cooks/Gather Events Staff Provides:

All guest tables and appropriate chairs are setup with wood tables not being clothed, and round tables will have your choice of Black or White Floor Length Table Cloths. Linen Napkins in Black and White are also included.

All guest tables will be set with appropriate plates and silverware.

All necessary tables, including, but not limited to: Vendor Tables, Cake, Gift, Guest Name Card Tables, Dessert, and any other necessary tables will be set up according to the details set up during in person meetings.

Optional Items at No Charge:

We have a large variety of items, including but not limited to: candle holders, lanterns, easels, decor, cake knife and server, table numbers, wood slabs, and silk flowers.

Signage:

We create and provide a Large Bar sign with your signature bar menu. Any additional wedding signage is up to you to provide for us to set up.

The Bar:

You must supply all of the alcohol - Our Bartenders will serve.

We will create a curated menu for your bar and work with you to figure out quantities.

We provide all of the mixers, ice, and garnishes.

Non-alcoholic Beverages will be served during the entire reception.

Coffee and Tea along with flavor pumps, cream, and sweeteners will be available at the bar after dinner until 30 minutes prior to the end of the reception.

2025 Wedding Package Details

MISCELLANEOUS & FINANCIAL INFORMATION

Insurance Requirements:

All clients must purchase a Special Event Liability Policy.

We can give you a redacted sample policy for you to use, but we do not personally handle this for you.

We suggest you call your home owner insurance agent to start. This policy will cover your liability for any guests who have consumed the alcohol that you have provided for your reception. This is non-negotiable and must be emailed to us after payment to your agent, by your agent. We cannot accept any emails from the client directly and is due to us 14 days prior to your wedding date.

The Timeline:

This is an estimated traditional agenda. We will work with you to create a curated timeline.

Any extra requested time must be pre-communicated and will be charged at a cost of \$300++ per hour.

We do not, for any reason, extend your time the day of the reception due to pre-scheduled staffing times for tear down and clean up. A detailed itinerary for your day will be finalized with you at the final 30 day meeting.

20-30 Minute Ceremony (optional)

1 Hour Cocktail Hour

1 Hour Dinner Service

3 Hour Reception-Bar closes 20 minutes prior to the end time.

30 Minute Final Guest Departures

Vendors:

All Vendors are able to arrive between 9 am and up to 2 hours prior to the start of your agenda. You are required to purchase vendor meals for all vendors who are working during the wedding reception.

The reduced cost is \$50++ per vendor. They will eat the same dinner food as your guests.

All vendors must be professional licensed operators.

Outside Food:

With the exception of the Baker bringing the wedding cake and desserts, or cookies or pastries being provided by family members, no other food is permitted to be brought to our venue. 29 Cooks, LLC is the only caterer and owner of Gather Event Venue. Any cookie/dessert/pastry tables, must be setup, and cleaned up using your own containers, by the client or designated family member. Other than the cake or cupcakes from a licensed baker, we do not handle any other food or package any items brought by the client's group.

Cancellation Policy:

-Cancellation after each of the non-refundable retainer installments will result in the loss of all monies paid. -Cancellation from 89 Days to 45 Days prior to the event will result in the loss of the retainers paid as well as a \$2000 cancellation fee due no later than ten days prior to the wedding.

-Cancellation 44 Days to 14 Days prior will result in the loss of the retainers paid as well as an additional \$3000 cancellation fee.

-Cancellation 13 days prior up to and including the day of the wedding, will result in all money due based on either the guest count given by the client multiplied by the total finished price per person on the package, including any special order that has been added, or the final payment that has been made being forfeited. Final money is due no later than 10 days prior to the wedding date as contracted.

Deposit:

A non-refundable retainer of \$1000 is due with an email contract to secure the date.

A \$1500 Non-refundable Second Installment Retainer is due 90 Days Prior to the date.

This will be taken off the final balance. Final guest count is due 14 days prior and final payment is 10 days prior.

Any wedding dates booked in 2025 for 2026 will have a 10% increase on the base cost.