

2026 EDITION

# EVENING CELEBRATIONS



CIRCA

1744

ELKRIDGE  
FURNACE INN

# WELCOME

At The Elkridge Furnace Inn and Garden House, we celebrate the circle of life with all the joy and attention to detail it deserves. Whether an intimate gathering or large gala, our chef-inspired cuisine and unique spaces will set a tone you and your guests will remember. Let our skilled event planners partner with you through every detail.

This guide will help you get started...

## FACILITY RENTAL

Base rentals are 3 Hours for most events and 1-2 hours for a cocktail event. Your event specialist will be happy to provide you with a formal proposal once we know your estimated guest count, catering and bar packages.

## TUESDAY-WEDNESDAY-THURSDAY RATES

Manor House Private Rooms  
\$100 per room  
\$300 First Floor Buy Out  
Manor House Tent \$1200  
Garden House Complex \$650

## FRIDAY/SATURDAY & SUNDAY RATES

Manor House Private Rooms  
\$200 per room  
\$650 First Floor Buy Out  
Manor House Tent \$2400  
Garden House Complex \$1200

## EVENT SPACE CAPACITY

### Manor First Floor

Ellicott or Dorsey each have an 18 guest maximum  
*-first floor buy out includes Old Kitchen & Porch*

### Manor House – 2nd Floor

Carroll Room 18 or Patapsco Room 18  
Manor Tent 160 with buffet or 180 for a plated meal

### Tavern Second Floor

Tavern Calvert Room maximum 18  
Tavern Philip's maximum 8

### Garden House Complex 25-80

\*a cocktail only event may hold more guests

## STAFFING FEE

22% surcharge on Food + Beverage provides the staffing for your party including manager, servers and bartenders where applicable.



## WHAT'S INCLUDED

- Tables & chairs along with a customized floor plan
- Climate Controlled Spaces
- White linen & Cloth Napkins
- Flatware, China, Glassware
- 

### Free Onsite Parking

*-handicapped parking spaces, ramps and first floor restrooms make our facility first floor fully accessible.*

- Limited Decor includes basic table/mantel decor
- Depending on your rented space, cordless microphones, podium and 80" smart tv available for an additional fee
- We welcome all licensed & insured vendors, excluding caterer

*\*Our Manor House Celebration Tent can accommodate up to 240 with additional tent extension rentals.*

# YOUR MENU

## **Chef-owned and Inspired**

Our Chef-Inspired menus offer both classic and creative fare. Varied sauces and seasonal specialties add unique choices to the menu. Our on-site gardens and local sourcing bring a freshness your guests will notice.

## **Choose a Service Style**

The catering serving style you choose will help determine what types of food make it onto the menu. If you want your guests to have several choices along with seconds, a buffet is quite social. Conversely, a plated dinner is more formal and time efficient. Of course, cocktails parties and fun-themes might be in the mix. There are many options to choose, so let our skilled event planners help get the party started!

## **Dietary Flexibility**

There's a good chance that several of your guests will have specific dietary restrictions. Our Kitchen Team can accommodate allergies, gluten free, vegetarian and vegan guests with advance notice. Do ask your guests about important allergies/dietary restrictions and relay these in writing to your event planner along with your final guest count. We want to ensure everyone has a safe as well as tasty experience during your time with us.

*"We make the food that will make you and your guests happy."*

- CHEF DAN WECKER



# BUFFET

Double Entrée Buffet: \$50/guest

Triple Entrée Buffet: \$58/guest

**Buffet pricing includes choice of main courses, two sides, warm rolls with whipped butter and salad (Garden Greens or Caesar Salad) along with your basic beverage package including soda, iced tea, and a hot tea & coffee station**

*\*minimum guest count of 20 for buffet service*

*\*\*tax and service will be added*

## Sides

Rosemary Roasted Potatoes / Fingerlings  
Roasted Garlic or Classic Mashed Potatoes  
Potatoes Dauphinoise  
Savory Herb Rice Blend  
Pasta Romano  
Seasonal Risotto  
Seasonal Vegetable Medley  
Blanched Asparagus with lemon  
Heirloom Carrots with cumin & honey  
Sautéed Broccolini  
Braised Brussel Sprouts w/ Pancetta  
Classic Green Beans Bercy



## MAIN COURSE OPTIONS

Herbes de Provence Roasted Chicken with Bordelaise  
*Add Maryland Crab Sauce (+\$2/guest)*

Fontina & Prosciutto or Spinach, Tomato & Shallot  
Stuffed Chicken Breasts with choice of Marsala,  
Marinara or Garlic Cream Sauce

Eggplant Pesto Roulade served over Angel Hair Pasta  
with Provolone & house made Marinara

Honey Glazed Pork Tenderloin  
Choice of Sage Riesling Mustard Sauce, Bourbon  
Pecan Sauce or Tarragon Mustard Sauce

Red Wine Braised Short Ribs  
~ a Classic Crowd-Pleaser!

Wild Mushroom & Spinach Risotto Cakes  
Roasted Pepper Sauce

Filet Tips (+\$4/guest)  
Choice of Dijonaise Sauce or Marsala Wine Sauce

Seared Salmon  
Lemon Butter Caper Sauce or Berry Balsamic

Maryland Crab Cakes (+\$4/guest)  
choose a pan mustard sauce or citrus aioli

Gnocchi or Pasta Primavera  
Seasonal Garden-Fresh Vegetables topped with aged  
Parmesan cheese

Stuffed Acorn Squash with Vegetables & Quinoa is a  
seasonal specialty

*~ask for additional seasonal vegetarian or vegan options*



# GRILL MENU

## AT THE GARDEN HOUSE



### MAINS

CHOOSE 2

- Grilled Pork Tenderloin
- Grilled Salmon
- Harissa & Yogurt Marinated Grilled Chicken with a Yogurt Sauce
- Grilled Shrimp Chimichurri
- Jerk Chicken
- Marinated Tuna Steaks
- Chicken DeMarco with lemon & mint
- Marinated Flank Steak
- House Sausages (Lamb, Pork, Chicken)
- Portabella Mushroom & Vegetable Skewers with sweet chili glaze



### SIDES

CHOOSE 3

- Grilled Caesar Salad
- Couscous, Tabbouleh, Potato or Pasta Salad
- Sweet and Sour or Traditional Slaw
- Chef's Mac and Cheese
- Grilled Portabella & Pepper Salad
- Grilled Vegetables with Balsamic Drizzle
- Greens of the Moment Salad with Champagne Vinaigrette
- Grilled Fruit Salad with Feta
- Roasted Corn and Juliet Tomato Salad

\*includes grilled artisan bread & whipped butter

\$54 per person plus tax and service  
with a 20 guest minimum guarantee

# PLATED DINNERS



ONE UNIFORM MAIN COURSE \$52

\*CHOICE OF MAIN COURSE \$56

*~Host chooses 3 for your guest to pre-select*

DUET PLATE \$62

## SALAD COURSE

*Served with warm bread and butter*

Classic Caesar Salad - shaved parmesan & croutons

Wedge Salad - diced tomatoes, bleu cheese crumbles, bacon bits, and diced red onion

Garden Garden Greens - vegetable garniture & house vinaigrette

Tomato, Cucumber & Basil Salad - over Field Greens & herb vinaigrette

Spinach Salad - Mandarin oranges, red onion, sliced almonds & sesame ginger dressing

Caprese Salad - tomato, mozzarella & basil over mixed greens & balsamic vinaigrette

Spinach & Mixed Greens - berry salsa & balsamic vinaigrette

Waldorf - apples, raisins, sultanas, walnuts, celery, romaine & tarragon mayonnaise (Add \$2)

Field Greens - mushrooms, asparagus, roasted peppers & feta over with balsamic vinaigrette (Add \$2)

Arugula & Frisee - goat cheese, candied almonds & crispy bacon & a dijon dressing (Add \$2)

Winter Spinach - poached pears, dried cranberries, goat cheese, champagne vinaigrette (Add \$2)

## MAIN COURSE OPTIONS

Red Wine Braised Short Rib

Chicken Stuffed with Fontina and Prosciutto  
OR Spinach, Roasted Tomatoes and Shallots

Herbs de Provence Roasted Chicken

Pesto Crusted Orange Roughy with  
Tomato & Olive Relish

Salmon with Lemon Caper Butter Sauce OR  
Orange Glazed with Berry Salsa

Smoked Turkey Breast Roulade

Herb Crusted Pork Tenderloin with Tarragon Mustard

Marinated Flank Steak

Roasted Vegetable & Quinoa-Stuffed Acorn Squash

Eggplant Pesto Roulade with Mozzarella

Chicken with Maryland Crab Sauce OR Crab Imperial  
(Add \$2.00/\$3.00\*)

Seared Duck Breast with a Dried Fruit Sauce  
(Add \$3.00/\$2.00\*)

Braised Brisket with Red Wine, BBQ or Jus  
(Add \$1.50/\$1.00\*)

Roasted Filet - prepared medium (Add \$3.00/\$2.00\*)

Citrus Grilled Rockfish with Tropical Fruit Salsa  
(Add \$3/\$2\*)

Sesame Crusted Sashimi Tuna (\$2.00/\$1.00\*)

Jumbo Lump Crab Cake with Old Bay  
(Add \$3/\$2\*)

Pan Seared Rockfish topped with Crab Imperial  
(Add \$4.5/\$2\*)

\*Pre-Ordered Main Course Upcharge vs. Duet Plate  
Upcharge

*\*host must provide guest place cards denoting  
guest meal choice along with any pertinent  
allergy information*





Package includes one from each category

Sides

Vegetable (choose one)

Seasonal Vegetable Medley  
Lemon Sautéed Asparagus  
Green Beans Bercy  
Carrots with Honey and Cumin  
Caramelized Brussels Sprouts  
Braised Kale with Bacon and Onions  
Heirloom Carrot and Green Beans  
Medley Summer Squash Medley  
Winter Root Vegetables

Starch (choose one)

Rosemary Roasted Potatoes  
Roasted Garlic Mashed Potatoes  
Brown Sugar Sweet Potatoes  
Potatoes Dauphinoise  
Savory Herb Rice Pilaf  
Seasonal Risotto Cakes  
Chef's Mac 'n Cheese  
Penne a La Vodka

Sauces

Classic Bordelaise  
*Red Wine, Shallots*  
Béchamel Sauce  
Garlic Cream Sauce  
Mushroom Marsala  
Whole Grain Mustard Pan Sauce  
Lemon Supreme Sauce  
Chicken Supreme Sauce  
Béarnaise  
Romesco Sauce  
*contains almonds*  
Mornay Sauce  
*béchamel with gruyere*  
Roasted Tomato Sauce  
Lemon Caper Butter Sauce

Breads

Assorted House Made Rolls  
Focaccia  
French Baguette  
Artisan Breads  
Olive & Rosemary Breads  
Corn Bread Madeleines  
House Biscuits  
Cheddar Cheese Biscuits  
  
Gluten Free Rolls (add \$2 each)  
  
Choice of Sweet or Herbed  
Whipped Butter available  
  
Extra Virgin Olive Oil with herbs  
(add 0.50/guest)

# THE ELKRIDGE FURNACE INN

## *Seasonal Limited Dinner*

This option is perfect for corporate groups as well as other private celebrations like rehearsal dinners.

- Our 3-Course Prix Fixe menu is updated seasonally from our full restaurant menu
- This restaurant choice is best for groups from 10-36 and is available between 4:00-8:00 pm Tuesday - Sunday at our Manor House with bookings in advance
- \$64 per guest with final guaranteed guest count due 48 hours before your event date
- Room fees, tax and gratuity are additional
- A non-refundable room fee is what secures your reservation and particular space
- Host Consumption Bar Service available with varied options
- Ask about our smart tv cart for presentations in one of our first floor dining rooms
- Consider pre-ordering our “Build a Board” Signature Cheese and Charcuterie as the perfect welcome to your guest arrivals

### Starter

- Greens of the Moment Salad with champagne vinaigrette or
- Chef's Signature Cream of Baltimore Soup

### Main Course

- 5 seasonal selections include vegetarian and gluten free options
- Ask your event planner to provide our latest seasonal iteration

### House Made Chef's Choice Mini Trio

*\*Customization of your menu may be discussed with your planner.*





# COCKTAIL PARTY

## What Is a Cocktail Event?

Cocktail parties are classy social gatherings aimed at entertaining business associates and friends. This is a great option for the holidays as well as mingling events for networking.

A conventional cocktail party lasts 1 to 3 hours, during which guests are served bits and bites along with alcoholic beverages while socializing.

As host, you have the honor of enjoying your friends or business associates while we make sure the food & drinks don't stop flowing.

## What to Serve

Options during cocktail event can be more daring and geared towards eclectic tastes. We recommend a combination of passed and stationary hors d'oeuvres for variety. Go the extra step and add a chef-manned action station that will entice your guests while keep them entertained --- cocktail events should have a little of everything so dare to be adventurous...

This is a great fit for intimate gatherings or grand galas. Our historic backdrop adds to the conversation!

## PACKAGES

*~Minimum 25 guests*

### 1 HOUR COCKTAIL EVENT \$35/GUEST

Includes Two Displayed Hors D'oeuvres  
Three Passed Hors D'oeuvres (1 pc per person of each)  
Add a Beer & Wine Open Bar for \$18/guest

### 2 HOUR COCKTAIL EVENT \$52/GUEST

Includes Two Displayed Hors D'oeuvres  
Three Passed Hors D'oeuvres (2.5 pc per person of each)  
One Action Station (Pasta or Traditional Carving for 45 minutes of service)  
Add Beer & Wine Open Bar for \$22/guest  
Add House Full Bar for \$28/guest

### 3 HOUR COCKTAIL EVENT \$72/GUEST

Includes Three Hors D'oeuvres Displays  
Four Passed Hors D'oeuvres (2.5 pc per person of each)  
One Action Station (Pasta or Traditional Carving for 1 hour of service)  
Dessert Bar with Chef-Selected Miniature Desserts  
*\*See Appropriate Bar Packages Pricing*



## DISPLAYED HORS D'OEUVRES

Fresh Roasted Red Pepper Hummus  
Served with house-fried and seasoned Pita Chips,  
Crudité & Spiced Olives

Seasonal Fresh Fruit Display - Seasonal Berry Garnish

Southwest Dip Display - Choice of Two: Salsa Roja,  
Roasted Corn & Black Bean Salsa, Hot Queso Dip,  
Spicy White Bean Salsa, Pineapple & Mango Salsa;  
Served with House Fried Corn Chips (Add Third Dip  
\$2.00)

Domestic & Imported Cheese - Ask about our  
Signature Cheeses! Served with baguette crisps or  
assorted crackers

Mediterranean Display - Olives, Mozzarella, Marinated  
Artichoke Hearts, Roasted Red Peppers and Croutons

Vegetable Tempura Display - Seasonal selection such  
as Broccoli, Carrots, Asparagus, Cauliflower & Sweet  
Chili Sauce

Prima Antipasto Display  
Italian Meats and Cheeses, Sweet Spiced Olives & Pepperoncini

House-Made Salami & Charcuterie Display  
with Cornichons, House Made Mustard & Crostini (Add \$1.50)

House Cured Salmon Gravlax Display  
with Cucumber, Capers, Red Onion, Dill Cream and Crostini (Add  
\$1.50)

Bacon Bar  
Chocolate Covered, Applewood Smoked, Maple & Brown Sugar,  
Sweet Chili

Maryland Pride Display  
with Hot Crab Dip, Hushpuppies & Remoulade, House Made Old  
Bay Waffle Chips, & Mac-n-Cheese Balls dusted with Old Bay (Add  
\$4.00/guest)

Flatbread Display  
Choose three from the following or make your own!  
Margarita - Fresh Mozzarella, Heirloom Tomatoes, Basil  
Arugula - Balsamic Reduction, Pesto, Asiago, & Pancetta  
Creamy Crab - House Crab Dip with Old Bay & Gruyere  
Mediterranean - Artichoke Hearts, Sun-dried Tomatoes, Olives,  
& Parmesan Cheese

Raw Bar-Shrimp, Ceviche, Crab Claws & Local Oysters served with  
house-made cocktail sauce, horseradish, and lemon slices. \$500  
flat fee plus \$8/guest upcharge

...and more!



@reganconroyphotography



## PASSED HORS D'OEUVRES

### Mini Avocado Toast

topped with choice of Marinated Tomato, Bacon, Siracha Aioli, Shrimp, or Crab

### Bruschetta

Choice of Tomato, Mushroom, or Seasonal

Baked Brie in Tartelette Shell with Raspberry Sauce

Mac-N-Cheese Balls with aged cheddar cheeses

Mini Chicken or Beef Wellingtons

Spanakopita

Pigs-in-a-Blanket— Kosher Dogs with House Dijon

Filet on Crouton - with Horseradish and Red Onion

Caprese Skewer

Tomato, Basil, Mozzarella & Balsamic

Mediterranean Skewer - Olive, Mozzarella, Marinated

Artichoke Heart and Roasted Red Pepper

Stuffed Mushrooms - Pesto, Sausage, or Crab Dip

Crab and Cheese Dip Tartelettes

Pissaladiere - Caramelized Onion and Olive Flatbread

Roasted Pork, Caramelized Onion, BBQ on Crostini

Deviled Egg—with Paprika, Bacon or Crab

Vegetarian Spring Rolls—with sweet chili sauce

Perogies— Potato & Cheese

Lettuce Wraps

Choice of Thai Chicken, Sweet & Sour Pork or Herb & Gravlax (Add \$0.50)

Bourbon & Mint Glazed Fruit Skewers

Mini Vegetable Samosas

Mini Crab Cakes on Old Bay Crouton (Add \$2.00)

Bacon Wrapped Scallops or Shrimp (Add \$2.00)

Shrimp Cocktail with Spicy Remoulade (Add \$2.00)

Cured Salmon on Cucumber with Dill

Mini Chicken and Waffle Skewers

Tuna Tartar on House Made Wonton

Mini Tacos - Served in a Tortilla with choice of Chicken, Steak, Pork, or Sautéed Veggies

Mini Sliders

Choice of : Pulled Pork & Slaw | Cheeseburger | Grilled Chicken | Crab Cake (Add \$2.00)

Rockfish Bites— Blackened or Fried, served with Aioli

Shrimp & Grits Shooters



@georgestreetphoto





THE ELKRIDGE FURNACE INN

# DESSERTS

## OUR MINI COLLECTION



For a mini dessert buffet, choose 3 from this list. Package pricing \$10 (chef's choice \$8) includes 3 minis per guest

- Tartlets with curd or cream and fresh fruit
  - Mousse Cups in Chocolate or Pastry Shell
  - Mini Fruit or Nut Tarts
  - Chocolate Bourbon or Carrot Cake
  - Cinnamon Donut Holes
  - Miniature NY Style Cheesecakes
  - Fruit Kabobs with Chocolate Drizzle
  - Varied Dessert Shooters
  - Cannoli, Mini Eclairs or Cream Puffs
- add \$1/piece*

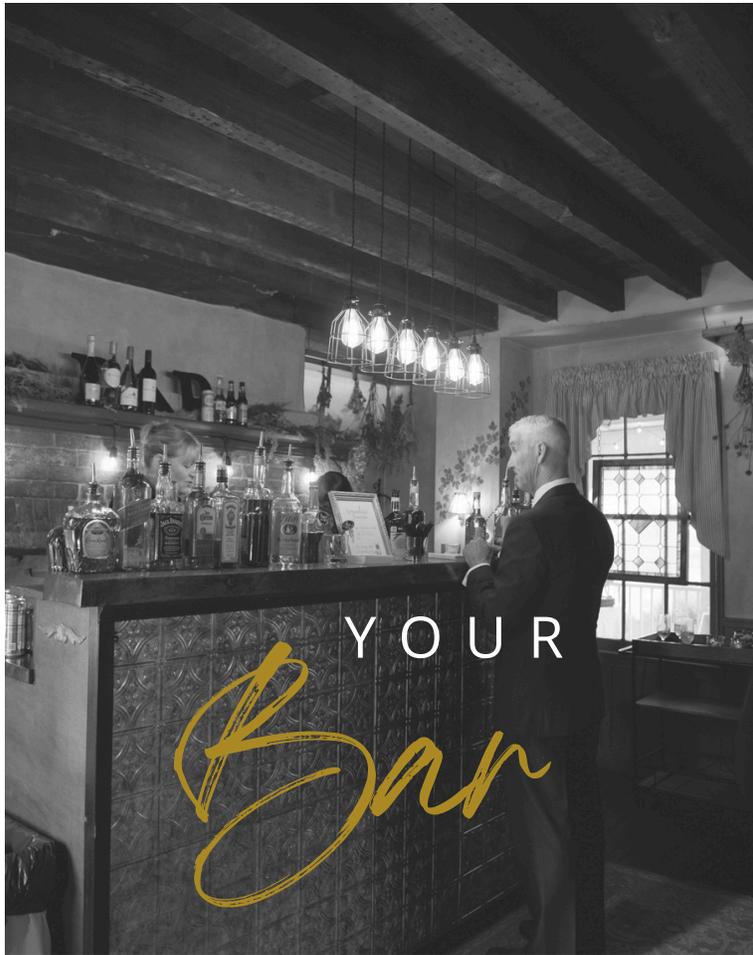


## DESSERT BAR IDEAS

- Displayed Cupcakes
- Full Size Cake or Pie Bar
- Cookies | Brownies + Blondies
- Cake-Style Donut Bar with 5 toppings
- Deluxe S'mores Bar
- Ice Cream Sundae Bar with 5 toppings



*Speak with your event manager for questions , pricing or additional ideas! Themed cakes from our talented pastry team can add to your celebration!*



## OPEN BAR PACKAGES

### HOUSE BEER & WINE ONLY

Choice of 4 Beers & 4 Wines from our House Selection \$28 / guest

### HOUSE FULL BAR PACKAGE

Choice of 4 Beers and 4 Wines from our list plus Old Line Vodka, Beefeater, Flor de Cana Rum, Cimarron Tequila, Old Forester Bourbon, Catocin Creek Rye, Monkey Shoulder Scotch. \$38 / guest

### SELECT FULL BAR PACKAGE

Choice of 4 Beers and 4 Wines from our list plus Tito's Vodka, Ford's Gin, Mount Gay Rum, Espolon Tequila, Bulleit Bourbon and Rye, Glenmorangie Triple Cask Scotch \$43 / guest

### PREMIUM FULL BAR PACKAGE

Choice of 4 Beers and 4 Wines from our list plus Belvedere Vodka, Hendrick's Gin, Appleton Estate Rum, Don Julio Tequila, Woodford Reserve Bourbon, Sagamore Rye, Highlandpark 12yr Scotch \$47/guest

\*Bar package pricing is for 3 Hours of Service. Maryland sales tax and service fee will be added.

\*\*There is a minimum 35 guests for all full bars needing a bartender. Packages by consumption might be available. Talk to your event planner with other questions about our liquor service. We can add a bartender for \$100

\*\*\*Price is for ALL GUESTS OVER 21  
*Our bartenders practice safe service.*

## CHEF'S WINE LOCKER

For our guests with a refined wine palate, we have an extensive wine cellar along with our Executive Chef, Dan Wecker who can expertly hand pair wines to your menu.

## NON-ALCOHOLIC

Iced Tea, Soft Drinks, Hot Tea & Coffee are included with your bar package  
*Without Bar Package \$8 / guest*

*enjoy responsibly!*

## BEER

Guinness Draught  
Assorted White Claws  
High Noon  
Heineken  
Budweiser or Bud Light  
Coors Light  
Miller Light  
Blue Moon  
Stella Artois  
Yuengling  
Corona  
Dogfish Head 60 Min IPA  
Heavy Seas Loose Cannon IPA

## WINE VARIETIES

Sauvignon Blanc	Pinot Noir
Pinot Grigio	Merlot
Chardonnay	Malbec
Moscato	Cabernet Sauvignon
Riesling	Prosecco
Rosé	Brut Champagne

# signature

# cocktails



## SUGGESTED OPTIONS

### BLUSHING BRIDE

your choice of sparkling wine or champagne paired with peach schnapps and a splash of grenadine. Dress the cocktail up with a berry or mint leaf!

### MOSCOW MULE

An absolute classic! Vodka, spicy ginger beer, lime juice, and a wedge of fresh lime all served in a copper mug, which takes on the cold temperature of the liquid. Ask about our Kentucky Mule if you're looking for something with some added spice!

### SEASONAL SANGRIA

Your choice of red or white sangria -- made in house

### ORANGE CRUSH

This cocktail is a crowd pleaser with orange juice, triple sec, sprite, and orange vodka.

### PALOMA

A drink that tastes like dancing to your favorite song! Tequila, grapefruit, club soda, and lime make this drink feel like a party!

### DARK AND STORMY

Dark rum and gingerbeer will feel like a warm hug for all your guests!

### MOJITO

Keep it bright and zesty with mint picked fresh from our garden, sweet syrup, and smooth vodka.

### WHISKEY SOUR

This old favorite keeps it real! Ask about substituting the whiskey with amaretto or gin to make it your own

*Other ideas? Let your event manager know and we will work with you to customize your bar options. Creative n/a choices can also add to a great environment for your varied guests. Some items may require additional charge.*

## ADDITIONAL OPTIONS

Welcome Cocktail for your guests before the Ceremony for \$8 / guest

Table Wine Service during dinner - additional to package pricing \$6 / guest

Champagne Toast preset on your guests tables just in time for a Welcome Speech or Toast! - \$8 / guest

# Cheers!

# THE OWNERS

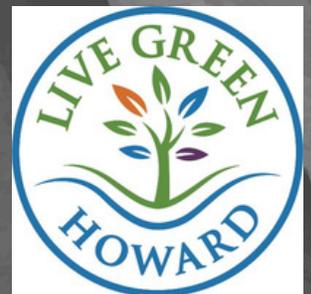
In 1989, Dan and Donna Wecker sold their house and moved onto this historic complex which had been slated for demolition until it was secured by the Maryland Department of Natural Resources. This young couple had put in a bid to do a restaurant/catering business on the site which was accepted--the labor of love continues... With stunning views of the Patapsco River, the grounds and gardens offer both a gorgeous retreat and tasty inspiration with menus which boast an upscale farm to table theme. Our many green practices include on-site farm, composting and networking with several local farmers.

Chef Dan and Donna offer lively hospitality along with their dedicated team. Chef Dan is French-trained, has extensive wine knowledge and enjoys preparing local-seasonal and world cuisines. He is in his element pairing wines and spirits for themed dinners. Donna enjoys planning events while adding her decorative touch. Her monthly teas are enormously popular.

With additional passion for geography, history, wine and terroir, it all comes together for sharing the most memorable Celebrations!

*We Make Memories!*

*Chef Dan & Donna*



# #wemakememories



## Let's Chat!

Have questions?

If you don't see exactly what you want, our talented chefs and event planners can customize an event for you!

Contact us anytime [info@elkridgefurnaceinn.com](mailto:info@elkridgefurnaceinn.com)  
5745 Furnace Avenue  
Elkridge, MD 21075  
410.379.9336

Visit our website & subscribe to our mailing list  
[www.elkridgefurnaceinn.com](http://www.elkridgefurnaceinn.com)

Follow Us

IG: [@elkridgefurnaceinn](https://www.instagram.com/elkridgefurnaceinn)

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## Ready to book?

So you got this far... Here are the next steps to book us as your event venue!

Steps to book:

1. During your initial consultation, your EFI Hospitality Assistant will gather the basic information needed for your first proposal. We value being transparent with pricing and want to make sure the quote is as close as possible from the start.
2. Proposal has been reviewed and contract has been requested - please note, until contract and deposit is completed your date is not secure.
3. Return your signed contract and deposit forms via our online portal.
4. With contract and deposit in place you are fully booked and can start your planning!