

Type A Catering  
105 MacArthur Ct. Unit E  
Nicholasville, Kentucky 40356  
www.typeAcatering.com

### Sample Catering Details

Venue: Limestone Hall

Contracted Guest Count: 200

Guests over 21:

Guests under 21:

Guests between 5-12:

Small Children (under 5):

Vendors:

### Cocktail Hour

Passed Appetizers

Hot Brown Focaccia Squares - \$1.75 each

Mini Crab Cakes with Remoulade - \$2.00 each

Spinach & Artichoke in Puff Pastry Cups - \$1.75 each  
250 pieces of each

### Preset Salad

Spring Mix with Berries, Shaved Parmesan, Sliced Almonds, and a Champagne Vinaigrette  
Wedge of Ciabatta with Whipped Butter  
20 Tables – 2 Butters per Table, 40 Dressing Boats

### Buffet

Dry Brined Airline Chicken Breast with Roasted Garlic Jus  
Sliced Pork Loin with Bourbon Demi Glace and Bacon Crumbles  
Sea Salt Roasted Baby and Fingerling Potatoes  
Sautéed Green Beans with Baby Carrots and Tri-Color Peppers  
\$23.25 per person

### Non-Alcoholic Drink Station

Berry Citrus Water  
Sweet Tea  
Keurig Coffee Station

### Bar

5 Hour Open Bar  
House Brands -Buffalo Trace and Makers Mark. Titos and Svetka Vodka, Dewar's Scotch,  
Bacardi Light Rum, Captain Morgan Rum, Jose Cuervo Tequila, Beefeaters Gin, &  
Amaretto  
3 Varieties Domestic Beer – Miller Lite, Bud Light, and Michelob Ultra  
3 Varietals House Wine – Chardonnay, Pinot Grigio, Cabernet Sauvignon  
Bottle of Prosecco for the Bride & Groom to toast  
Soft Drinks, Mixers, & Disposable Barware

\$18.00 per person

Bar to be open from 5-5:45

Bar to be closed from 5:45-6:15

Bar to open at 6:15 and be open until 10:30

Band to end at 11

*Bartender Gratuity: Please indicate if you would like to tip out the bartenders 10% of the bar bill or allow them a tip jar.*

Staff

8 Servers - \$185 each

3 Bartenders - \$187.50 each

1 Dishwasher - \$75 each

Total: \$2117.50

Staff and Bartenders in at 3:30

Bar to Close for the Evening at 10:30

Bartenders out at 11

Reception to end at 11

Servers out at 11:30

### **Special Dietary Needs?**

Do we have any other dietary restrictions we should be aware of:

2 Vegetarian\*

Vegetarian Spring Pasta with Pesto, Spring Vegetables, and Shaved Parmesan

1 Salad without Nuts\*

\*Please provide names and table numbers

West Room

17 – 5' Tables each with Ivory 120" Linens and Chair per Seating Chart

6 – 8' Tables to be Setup as Head Table with Ivory Linens – 25 chairs

2 – 8' Tables with Navy Linens – Escort Cards

East Room

Stage – 12x16 Stage

6 High Tops – 132" Slate

2 – 6' Tables Behind the Bar, Navy

2 – 6' Tables Buffet, Navy

1 – 8' Table Coffee, Navy

1 – 8' Table Non-Alcoholic Drinks, Navy

Rotunda

1 – 3' Table with 108" Ivory Linen

2 – 6' Tables with Navy (Groom's Cake and Guest Book)

6 High Tops with 132" Slate

#### In Kitchen

2 – 8' Tables with No Linens

4 – 72x72 Navy

#### Disposable

Ivory Fluted 6" with Silver Fork. Clear Plastic Non-Alcoholic Drink Cup. Coffee Station.

#### Rentals

20 Sets Salt and Pepper

40 Gravy Boats

40 Bread and Butter Plates

40 Butter Knives

190 Castle White Dinner Plates

190 Castle White Salad Plates

190 Gold Dinner Fork, Dinner Knife, Spoon, Salad Fork

190 Water Goblets

Half – Size Convection Oven

Full Size Warming Oven

#### Table Setups

Slate Napkins to be Waterfalled

Bride and Groom to have Champagne Flutes at their place, champagne to be poured with Salad

#### Favors

Koozies at bar, Bride providing baskets

#### Cake: Not Keeping Top

- Bride & Groom want Cake to Go
- Mother of Bride taking extra cake
- Bride has cake cutting set
- Kitchen Cake & Grooms Cakes to be cut
- Cut Cake to be placed next to coffee and on cleared buffet table

Toasting: Toasting at Rehearsal

Exit 10:45

Sparklers – Front Steps