



SAMPLE COST ESTIMATE FOR A WEDDING CEREMONY, HORS D'OEUVRES AND A LUNCH

(Based Upon 150 Guests)

COCKTAIL HOUR – BUTLER PASSED HORS D'OEUVRES

Chicken Saltimbocca Roulade on Rice Fritter, Aioli Dip	
Oriental Potstickers, Soy Sauce with Chervil	
Cucumber with Crabmeat Calypso	
Tartare of Beef Tenderloin on Herbed Crouton	
12 Dozen of each Hors d'oeuvre at \$72.00 per dozen	\$3,456.00

DINNER – THREE COURSE GOURMET LUNCH

Chilled Strawberry Riesling Soup	
Duet of Petite Filet Mignon of Black Angus Beef and Atlantic Salmon	
Pink Peppercorn Sauce, Chateau Potato	
Bouquetiere of Seasonal Vegetables	
Sweet Endings, Trio of Sorbets with Crisp Michelettes	
150 Guests at \$58.00 per person	\$8,700.00
BROADMOOR Wedding Cake for 150 Guests at \$14.00 per person	\$2,100.00

TOTAL ESTIMATED FOOD **\$14,256.00**

HOSTED BAR

2 Cocktails per Guest at an average of \$7.25 per drink (BROADMOOR and Premium Selections)	\$2,175.00
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WINE WITH LUNCH

2 Glasses of Wine per Guest (60 Bottles at \$36.00 per bottle)	\$2,160.00
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CHAMPAGNE TOAST

1 Glass of Champagne per Guest (20 Bottles at \$40.00 per bottle)	\$800.00
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TOTAL ESTIMATED BEVERAGE **\$5,135.00**

CEREMONY CHARGE **\$3,500.00**

SUBTOTAL **\$22,891.00**

22% Service Charge, Sales Tax/PIF \$7,655.78

ESTIMATED TOTAL FOR WEDDING **\$30,546.78**



SAMPLE COST ESTIMATE FOR A WEDDING CEREMONY, HORS D'OEUVRES AND A DINNER

(Based Upon 150 Guests)

COCKTAIL HOUR – BUTLER PASSED HORS D'OEUVRES

Mushroom Cap with Crabmeat and Colby Cheddar Cheese	
Colorado Lamb and Goat Cheese on Fried Green Tomato	
Grilled Asparagus Wrapped in Prosciutto with Parmesan Cheese	
Gulf Shrimp with American Caviar on Sundried Tomato Boule	
12 Dozen of each Hors d'oeuvre at \$72.00 per dozen	\$3,456.00

DINNER – FOUR COURSE GOURMET DINNER

Jumbo Shrimp Cocktail served in Martini Glass (additional \$9.50)	
Boston Bibb Lettuce with Grapes, Pear Julienne, Maytag Bleu Cheese	
Orange and Sundried Cranberries with Raspberry Vinaigrette	
Intermezzo	
Duet of Petite Filet Mignon of Black Angus Beef and Atlantic Salmon	
Pink Peppercorn Sauce, Rissole Potatoes	
Bouquetiere of Seasonal Vegetables	
150 Guests at \$96.50 per person	
(\$87.00 per person for dinner and \$9.50 for Enhanced Appetizer)	\$14,475.00
<u>BROADMOOR Wedding Cake for 150 Guests at \$14.00 per person</u>	<u>\$2,100.00</u>

TOTAL ESTIMATED FOOD **\$20,031.00**

HOSTED BAR

4 Cocktails per Guest at an average of \$7.25 per drink (BROADMOOR and Premium Selections)	\$4,350.00
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WINE WITH DINNER

2.5 Glasses of Wine per Guest (75 Bottles at \$36.00 per bottle)	\$2,700.00
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CHAMPAGNE TOAST

<u>1 Glass of Champagne per Guest (20 Bottles at \$40.00 per bottle)</u>	<u>\$800.00</u>
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TOTAL ESTIMATED BEVERAGE **\$7,850.00**

CEREMONY CHARGE **\$3,500.00**

SUBTOTAL **\$31,381.00**

22% Service Charge, Sales Tax/PIF \$10,495.22

ESTIMATED TOTAL FOR WEDDING **\$41,876.22**