



BEO #: 20__ - ____ - ____ Wedding
Created ____ / ____ / ____

2022 Event Catering Services

Buffet Style Catering \$65/person + tax (5.27%) + gratuity (15%)

Includes:

Venue Set Up – *including set up of table and chairs, linens, buffet area, lights, wine barrel decorations, tent, pre-event sanitation, etc.*

Linen Service – *wide range of tablecloth and napkin stock choices*

Dinnerware – *including glassware, silverware, and dinnerware*

4 Course Buffet Style Dinner – *prepared in house with locally sourced ingredients by our Executive Chef.*
Alternate menu selections available including vegetarian, vegan, and gluten free options

Plated Dinner Option – *for an additional \$10/person + tax + gratuity, we will plate the dinner and serve it to you and your guests at the comfort of the table*

Wedding Cake Service – *our staff will properly store and cut your wedding cake for self-service*

Venue Tear Down – *including tear down of tables, chairs, clean-up of food service, clean-up of barn, bridal suite, launder linens, sanitation of event venue and waste disposal, etc.*

ALCOHOL POLICY – Our winery provides wine and champagne only. You are welcome to bring a keg of beer or cider (one keg per 75 Guests) with your own cups; however, this is the guest responsibility and our staff is unable to assist in serving outside alcohol.

NO HARD LIQUOR

No other outside alcohol is permitted on our grounds. This rule is enforced to protect our alcohol licensing.

Customer Signature

Date

Customer Signature

Date



Amy's
COURTYARD
AT
MAISON LA BELLE VIE WINERY

Address:	Amy's Courtyard Holly Games 3575 G Rd Palisade, CO 81526	Contact:	_____
		Phone:	_____
		Email:	_____
Event Date:			
Deposit:		Bride and Groom Name	

EVENT DATE	GUEST COUNT	TIME		EVENT		Personnel Needed for Event			
				PLATED	BUFFET	SET-UP	EVENT	BREAK DOWN	AIR BNB
		Start:		LUNCH DINNER WEDDING SPECIAL EVENT					
		End:							

Menu Selections					CEREMONY					
Start:		End			START					
HORS D'OEUVRES (3) ___ Frittata (potato & Cheese) ___ Corn Fritter w/Paprika aioli ___ Sliced Cucumber, cream cheese and salmon ___ Brie, Seasonal Fruit Preserve Crostini			FIRST COURSE (2) ___ Rustic Caesar Salad ___ Spinach Salad w/ Warm Bacon Dressing ___ Local Mixed Greens w/ Buttermilk Dill Dressing ___ Spicy Roasted Corn		MAIN COURSE (NO MORE THAN 2) ___ Beef Tenderloin Brochette w/ horseradish Cream ___ Baked Salmon w/ Poppy seed crust ___ Roasted Chicken w/ Orange Honey Glaze			SIDE DISH (2) ___ Saffron Mashed Potatoes ___ Roasted Honey Mustard Broccoli ___ Sweet Peas w/ Lemon Butter ___ Cauliflower Gratin		
DIETARY RESTRICTIONS:			VEGETARIAN	GLUTEN FREE	DAIRY FREE	VEGAN				

Beverage Selections				

Setup Requirements

NAPKINS	TABLES	SILVERWARE	NUMBER OF TABLES	
		____ SMALL FORKS ____ LARGE FORKS ____ KNIVES	____ Rounds of ____ ____ Rectangles of ____	

NOTES:

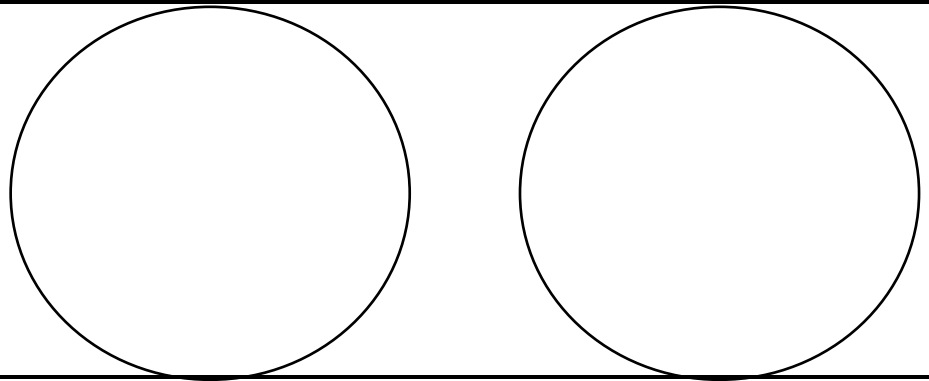
Authorized Representative of AMYS Date

Customer Signature

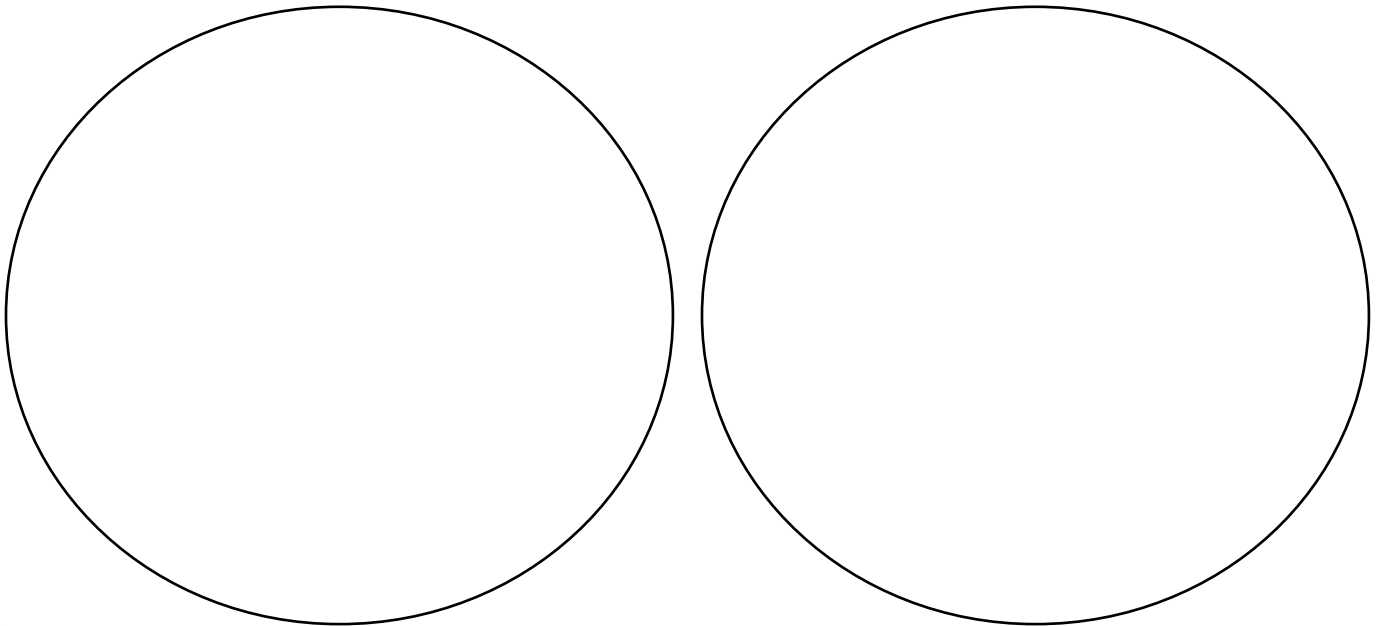
Date

PLATES FOR PLATED DINNER

1ST



2ND



3RD

