



ALL WEDDING PACKAGES INCLUDE THE FOLLOWING

Personal Event Producer Throughout Planning Process
Professional Event Manager for Your Event
Magnificently Landscaped Grounds
Endless Photo Opportunities
Private Wedding Suite
Parking Attendants
Bartenders Based on Your Guest Count
Coat Room Attendant as Needed
Personal Attendant for Wedding Party
Floor Length House Linens with House Overlays
Complimentary Food Tasting for the Couple
Complimentary Bottle of Champagne in Wedding Suite
Mini Stationary Display from Your Menu for Wedding Party
Elegantly Framed Table Numbers

FOR THE RECEPTION...

Four Passed Hors d'Oeuvres for Cocktail Hour
One Stationary Display for Cocktail Hour
Classic Wine Toast for All Guests
Signature Salad
An Assortment of Rolls and Butter
Entrée Selection
Your Wedding Cake Served with No Cutting Fee
Freshly Brewed Coffee and Herbal Tea

PASSED HORS D'OEUVRES SELECTIONS

◆ INDICATES UPGRADED SELECTION: PLUS \$1 OR ◆◆ PLUS \$2

♥ INDICATES SIGNATURE ITEM

MEAT

- Chicken Tempura Lollipop with Vanilla Dijon Drizzle ♥
- Thai BBQ Chicken Tenderloin with Coconut Crème Fraiche
- Chorizo and Fire Roasted Poblano Risotto Bite with Smoked Gouda Fondue
- Marinated Sirloin Lolli with Teriyaki Sauce
- Mini Meatloaf Cupcake with Spicy Tomato Glaze
- Smoked Buffalo Chicken Purse with Creamy Bleu Cheese Drizzle
- Mini Chicken Quesadilla with Pepper Jack Cheese and Sour Cream
- BBQ Pulled Pork Bao with Creamy Cole Slaw
 - ◆ Steak & Cheese Roulade
 - ◆ Braised Beef Short Ribs over Creamy Polenta ♥
- ◆ Grilled Naan Bread with Fig Jam, Prosciutto, Goat Cheese and Fresh Basil
- ◆◆ Medjool Date Stuffed with Goat Cheese, Wrapped in Smoked Bacon ♥
- ◆◆ Herb Crusted Lamb Lollipop, Rosemary Gastrique ♥

VEGETARIAN

- Fresh Tomato and Basil Concasse on Toasted Garlic French Baguette
- Summer Vegetable Risotto Bite with Basil Cream ♥
- Creamy Spinach and Cheese Spanakopita
- Vegetarian Spring Roll with Sweet Soy Sauce
- Fresh Watermelon and Feta Skewer with White Balsamic Mint Reduction
- Herb Whipped Boursin Crostini with Julienne of Roasted Red Pepper
- Mini Baked Brie with Walnuts and Raspberry Jam
- Individual Four Cheese Macaroni
- Roasted Baby New Potato with Chive Crème Fraiche
- ◆ Mini Portobello Stuffed with Roasted Parmesan Vegetables
 - ◆ Pan Seared Edamame Dumpling

Prices do not include a 21% administrative fee, 6.25% state tax and a .75% local tax in Sharon & Walpole

SEAFOOD

- Crispy Calamari Rings with Chipotle Aioli Dip ♥
- Shrimp and Cucumber Canape with Lemon Aioli
- ◆ Sea Scallop Wrapped in Applewood Smoked Bacon
- ◆ Mini Crab Cake with Smoked Chile Infused Remoulade
 - ◆ Caribbean Coconut Shrimp, Exotic Marmalade
- ◆ Crispy Rangoon Filled with Maine Lobster Meat and Cream Cheese ♥
 - ◆ Seared Sea Scallop with Basil Oil and Microgreens
 - ◆◆ Mini Lobster Profiterole
 - ◆◆ Sesame Seared Tuna with Julienne Vegetables ♥

SOUP SIPS

- Creamy New England Clam Chowder
- Spicy Butternut Squash Bisque
- Wild Mushroom Cappuccino ♥
- ◆ Traditional Lobster Bisque with Dry Sherry Drizzle

STATIONARY DISPLAYS

The first number indicates the price per person if substituting the included station.
The second number indicates the price per person if adding an additional station.

♥ INDICATES A SIGNATURE ITEM.

SIGNATURE CHEESEBOARD

A Plentiful Selection of Cheeses, Crackers, Breads and Crisps Beautifully Displayed
with Fig Chutney, Grapes and Seasonal Fruit Accompaniments

CALIFORNIA CRUDITÉS

A Bountiful Array of the Season's Best Vegetables, Elegantly Served with Red Pepper Aioli and Fresh Basil Dip

BRUSCHETTA BAR

Kalamata Olive Tapenade, Fig & Honey Jam, Tomato & Mozzarella Concasse, Artichoke Spread, Grilled Chicken & Feta Salad
and Roasted Garlic Hummus. Served with an Assortment of Toasted Breads and Crostini

PAELLA STATION ♥

Sautéed Tiger Shrimp, Mussels, Chorizo, Smoked Ham and White Rice Infused with Saffron and Smoked Paprika

ARTISAN PIZZETTE TABLE (CHOICE OF THREE)

A Selection of Gourmet Flatbread Pizzettes Made with Fresh Vegetables, Artisan Spreads and the Finest Cheeses.
Choices include: Margherita; Red Grape & Gorgonzola with Balsamic Drizzle; Shaved Sirloin & Arugula;
Crispy Prosciutto, Chevre & Fig

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STATIONARY DISPLAYS CONTINUED

DIM SUM PAN – (CHOOSE ONE OF EACH)

Beef or Chicken Satay

Shrimp Dumplings or Vegetable Spring Rolls

Fried Rice or Vegetable Lo Mein

Served with Duck Sauce, Chinese Takeout Boxes and Chopsticks

MASHED POTATO BAR ♥

Cheddar Cheese, Bleu Cheese, Caramelized Onions, Truffle Oil,

Bacon Bits, Sautéed Mushrooms, Chives and Sour Cream

SHRIMP DISPLAY ON ILLUMINATED ICE

Jumbo Black Tiger Shrimp, House Cocktail Sauce and Lemon

\$300 ice sculpture and setup

RAW BAR ON ILLUMINATED ICE MARKET

Black Tiger Shrimp, Duxbury Oysters, Little Neck Clams, Maine Lobster

Served over Seaweed with House Cocktail Sauce and Lemon

\$400 ice sculpture and setup

RAVIOLI STATION (CHOOSE TWO)

Lobster Ravioli with a Lobster Reduction

Mushroom Ravioli with Cognac Cream and Toasted Walnuts

Butternut Squash Ravioli with Sage Butter

Ricotta Cheese Ravioli with Parmesan and Spicy Roasted Tomato Sauce

DISPLAY ACCOMPANIMENTS

SEASONAL FRUITS, CARVED MELONS, BERRIES AND HONEY YOGURT DIP

BREADSTICKS WITH DIPPING OIL

BAKED BRIE EN CROUTE WITH BRANDIED FIG SPREAD

WARM SPINACH & ARTICHOKE FONDUE

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APPETIZERS

INTERMEZZO

Choose from Raspberry or Lemon Sorbet
Served in a Cosmo Glass with Fresh Mint Sprig
Or Served atop Champagne

SOUP COURSE

Spicy Butternut Squash Bisque
Traditional New England Clam Chowder
Portuguese Kale Soup
Maine Lobster Bisque with Sweet Sherry Drizzle

ALL WEDDING PACKAGES INCLUDE: OUR SIGNATURE SALAD

Mixed Greens Wrapped in a Cucumber Ribbon, Red Grape Tomato,
Parmesan Cheese with Balsamic Vinaigrette

SALAD UPGRADES

Caesar Salad with Garlic Croutons and Shaved Parmesan
Baby Mesclun Salad with Crumbled Goat Cheese, Spiced Walnuts, Julienne Apple and Champagne Vinaigrette
Caprese Salad: Fresh Local Tomato, Mozzarella, Basil Chiffonade and Balsamic Reduction

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ENTRÉE SELECTIONS

♥ INDICATES A SIGNATURE ITEM.

POULTRY- FEATURING BELL & EVANS CHICKEN

- Pan Seared Chicken Scallopini, Lemon Caper Sauce ♥
- Fresh Thyme Marinated Chicken with Lemon Herb Jus
- Tuscan Crusted Chicken with Sundried Tomato & Basil Cream Sauce
- Parmesan Crusted Chicken Breast with Cacciatore Sauce
- Chicken Breast Stuffed with Cornbread & Cranberries with a Wild Berry Sauce ♥
- Spinach & Mozzarella Stuffed Chicken Breast with Warm Tomato Bruschetta

BEEF

- Braised Beef Short Ribs, Slowly Braised in Chianti Wine ♥
- Tender Angus Steak with Au Poivre Demi Glaze
- Angus Sirloin Steak with Portobello Mushroom Sauce
- Slow Roasted Prime Rib, Au Jus
- New York Sirloin Steak with Madeira Sauce
- Ribeye Heart Steak with Sherry Demi Glaze
- Barrel Cut Filet Mignon with Truffle Demi Glaze ♥

SEAFOOD

- Salmon with Grilled Lemon, Tarragon Butter ♥
- Salmon with Mango Pineapple Salsa
- Buttered Panko Crusted Cod with Garlic Herb Crème Fraiche
- Baked Stuffed Jumbo Shrimp with Maryland Crab Meat
- Pan Seared Scallops with Basil Cream Sauce ♥
- Sesame Crusted Sea Bass with Ginger Honey Teriyaki Glaze ♥

DUETS

- Grilled Petit Filet Mignon with Truffle Demi Glaze paired with:
Two Jumbo Baked Stuffed Shrimp with Lemon Beurre Blanc
- Seared Sea Scallops with Basil Cream Sauce
- Sesame Crusted Sea Bass with Ginger Honey Teriyaki Glaze
- Maine Lobster Tail with Lobster Reduction

VEGETARIAN AND GLUTEN FRIENDLY

- Fresh Herb Infused Vegetable Julienne over Risotto
- Roasted Summer Vegetable Napoleon (vegan)
- Individual Vegetable Lasagna
- Butternut Squash Ravioli with Basil Cream Sauce

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ACCOMPANIMENTS

All entrées come with Chef's Choice of Starch and Seasonal Vegetable to best complement your entrée choice.

UPGRADED ACCOMPANIMENTS

Tuscan Vegetable Risotto
Braised Baby Bok Choy
Roasted Butternut Squash Risotto
Roasted Mini Carrots with Fresh Herbs
Roquefort Potato Gratin
Caramelized Shallots & Swiss Chard

CHOICE OF ENTRÉE OR ACCOMPANIMENT

\$3.00 Per Person for a Split Starch or Vegetable
\$3.00 Per Person for a Split Meal (Choice of Two Entrées)
\$5.00 Per Person for a Triple Split Meal (Choice of Three Entrées)

*Notice under state sanitary code, 105 cmr 590.000 (Oct. 2013) Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

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SWEETS

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THE GRAND FINALE

A Display of Mini Chocolate Cakes, Fruit Tortes, Cheesecakes, Bavarois Cakes, Chocolate Mousse, Cannoli, Vanilla Cream Puffs and Hand-Dipped Strawberries in Chocolate

MADE TO ORDER CRISPY WONTONS (CHOOSE YOUR FILLING) ♥

Sweet Dessert Filling in a Crispy Wonton with Caramel and Chocolate Sauces
12 Filling Choices Available Including: Ricotta & Chocolate Chip, Caramelized Apple Cheesecake, Strawberry Cheesecake and Many More

MADE TO ORDER DONUT STATION

Prepared in Front of Your Guests with Choice of Filling, Frosting and Toppings

ICE CREAM SUNDAE BAR

Choose Your Two Favorite Flavors Served with a Variety of Toppings:
Walnuts, Cherries, Sprinkles, Cookie Pieces, Crushed Candies, Chocolate and Caramel Sauces

CUPCAKE TOWER

The Fun Alternative to a Plated Wedding Cake with Assorted Colors and Toppings Available

MADE TO ORDER CANNOLI STATION ♥

Hand-Filled and Made to Order with Ricotta Cheese and Chocolate Chips
Served with Your Favorite Toppings: Chocolate Shavings, Pistachios, Coconut, Sprinkles, Walnuts, Graham Crackers

CANDY BAR

A Beautiful Display of Jars Filled with Your Favorites and Created to Complement Your Color Scheme
Scoops and Baggies Provided

CHOCOLATE MOUSSE STATION

White and Dark Chocolate Mousse Served in Cosmo Glasses Topped with Chocolate Shavings and Fresh Whipped Cream

THE PETIT FINALE

An Elegant Display of Miniature Dessert Bars, Cupcakes, Cookies, Brownie Bars, Cake Pops and Hand-Dipped Strawberries in Chocolate

EUROPEAN PASTRY DISPLAY

A Customized Selection of Locally Sourced Gourmet European Pastries

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MINI SWEETS & CAKE ACCOMPANIMENTS

Fresh Baked Cookie
Scoop O' Ice Cream
Hand-Dipped Strawberry In Chocolate
Ice Cream Lollipops
Mini Ice Cream Sandwiches

LATE NIGHT STATIONS

♥ INDICATES A SIGNATURE ITEM.

POMME FRITS ♥

Yukon Gold OR Sweet Potato Fries Served with
Truffle Salt, Smoked Salt, Spicy Ketchup, Irish Honey Mustard, and Roasted Garlic Parsley Aioli

STREET CART ♥

Everyone's Favorite Hot Dogs and Steamed Buns
- OR -

Spicy Italian Sausage, Grilled Peppers & Onions, Grinder Rolls
Grain Mustard, Kirstein Relish, Smokey Ketchup and Kettle Chips

DIM SUM PAN (CHOOSE ONE OF EACH)

Beef or Chicken Satay
Shrimp Dumplings or Vegetable Spring Rolls
Fried Rice or Vegetable Lo Mein
Served with Duck Sauce, Chinese Takeout Boxes and Chopsticks

SLIDERS AND FRIES ♥

Traditional Cheeseburgers with Sweet Potato or Yukon Gold Fries Served with Mustard, Ketchup, Mayonnaise and Pickles
Add Mini Hot Dogs

BAVARIAN PRETZEL BAR

An Assortment of Pretzel Twists, Bites and Braids with Your Choice of Savory and Sweet Toppings and Assorted Dips

POPCORN CART (CHOOSE TWO FLAVORS)

Freshly Popped and Served in Old Fashioned Style Boxes with Traditional Butter, Ranch, Caramel, Chocolate or White Cheddar

TO-GO STATION ♥

Our Freshly Baked Signature Cookies with Regular and Decaf Coffee
- OR -
Hot Chocolate Served with: Fresh Whipped Cream, Mini Marshmallows and Chocolate Shavings

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BEVERAGES

WELCOME BEVERAGE STANDS (CHOOSE ONE)

Classic Lemonade, Raspberry Lemonade, Iced Tea Or Peach Iced Tea
Hot Apple Cider with Cinnamon Stick Stirrers
Hot Chocolate with Mini Marshmallows

BAR BY CONSUMPTION IS AVAILABLE

ONE-HOUR BEER, WINE AND SODA OPEN BAR

ONE-HOUR FULL OPEN BAR

BEER, WINE AND SODA OPEN BAR (4.5 HOURS)

FULL OPEN BAR (4.5 HOURS)

Full Selection of Top Shelf Vodka, Gin, Rum, Tequila, Rye, Bourbon,
Scotch, Brandy, Liqueurs, Cordials, Beer, Wine, Soda and Juice

THE DELUXE BAR (4.5 HOURS)

The Full Open Bar plus Signature Cocktail During Cocktail Hour

SIGNATURE COCKTAIL OPTIONS:

French Kiss | Vodka, Chambord, Champagne Float

Lemontini | Absolut Citron, Lemonade, Triple Sec, Sugar Rim

Sour Apple | Vodka, Sour Apple Pucker, Sugar Rim, Apple Slice

Peach Fizz | Vodka, Peach Nectar, Peach Schnapps, Champagne Float

Old Fashioned | Bourbon, Bitters, Simple Syrup Garnished with a Cherry and Orange Slice

Manhattan | Rye Whiskey, Sweet Vermouth, Bitters and a Cherry Garnish

Raspberry Lime Ricky | Stolli Raz, Lime Juice, Chambord, Sugar Rim, Fresh Raspberry

Blueberry Cosmo | Blueberry Vodka, Blueberry Puree, Lime Juice, Sugar Rim, Fresh Blueberry

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BAR STATIONS

♥ INDICATES A SIGNATURE ITEM.

MARTINI BAR (CHOOSE ONE)

A Fun and Fruity Martini

Choices Include: Pomegranate, Chocolate, Very Berry and Watermelon

Served by an Interactive Bartender with a Custom Ice Display.

MOJITO BAR

A Refreshing Favorite with Crushed Mint Leaves

Choose Traditional or Strawberry

SIGNATURE ICED SANGRIA BAR ♥

A Delicious Concoction of Red Wine, Brandy and Fruit Juice

Served in an Ice Bowl with Floating Fresh Fruit.

WINES

SPARKLING

Wycliff, California Champagne

Grandial Brut, France

Brut D'Argent Rose, Jura, France

La Marca Prosecco, Veneto, Italy

Mumm Napa, Brut Prestige, California

Veuve Clicquot Brut, France

WHITE WINES

Spasso Pinot Grigio, Calco, Italy

Ecco Domani Pinot Grigio, Delle Venezie, Italy

Montinore Pinot Gris, Oregon

Canyon Road Sauvignon Blanc, California

Oyster Bay Sauvignon Blanc, Marlborough, New Zealand

Covey Run Reisling, Washington

Fox Brook Chardonnay, Sonoma Valley, California

William Hill Chardonnay, Central Coast, California

Kendall Jackson Chardonnay, California

BLUSH & SWEETER

Canyon Road White Zinfandel, California

Canyon Road Moscato, California

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RED WINES

Canyon Road Pinot Noir, California
Pepperwood Grove Pinot Noir, Chile
Mark West Pinot Noir, California

Copper Ridge Merlot, Modesto, California
Fox Brook Merlot, Sonoma Valley, California
Cono Sur Merlot, Central Valley, Chile

TintoNegro Malbec, Argentina
Ruta 22 Malbec, Patagonia, Argentina

Apothic Red Blend, California

Fox Brook Cabernet, Sonoma Valley, California
Avalon Cabernet Sauvignon, California
Kendall Jackson Cabernet, California
William Hill Cabernet Sauvignon, Central Coast, California

KOSHER

Alfasi Chardonnay, Chile
Alfasi Merlot, Chile
Baron Herzog Cabernet Sauvignon, Languedoc, France
Baron Herzog Chardonnay, Languedoc, France

Wine Attendant(s) Required
1 per 75 guests

BEER

A VARIETY OF DOMESTIC & IMPORTED BEERS AVAILABLE

Inquire with your Event Producer if you have any specific requests.

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POLICY GUIDELINES

Sapphire Event Group prides itself in having all costs for services in writing.

VENUE CAPACITIES

Saphire Estate

Please inquire about capacities for a Seated Dinner/Banquet
230 Guests Seated with Dancing

The Villa

Madera Ballroom

270 Guests Seated for Dinner/Banquet
220 Guests Seated with Dancing

The Grand Ballroom

340 Guests Seated for Dinner/Banquet
280 Guests Seated with Dancing

The Tent

Please inquire about capacities for a Seated Dinner/Banquet
270 Guests Seated with Dancing

Avenir

Please inquire about capacities for a Seated Dinner/Banquet
390 Guests Seated with Dancing

(Capacities may vary depending on table arrangements)

EVENT MINIMUMS

All events have an established Food and Beverage minimum, which must be agreed on before reserving your event date. If you have a specific budget, we will gladly discuss alternate options or dates to accommodate it. Any remaining difference from the Food and Beverage minimum will be billed to you as a room charge if it was not reached.

PROPERTY RENTAL INFORMATION

- All packages include a five (5) hour rental period. Additional time may be purchased.
Rental times do vary between properties.
- On holiday weekends such as Memorial Day, Labor Day & Columbus Day, a Sunday is treated like a Saturday.
- There are surcharges for certain holidays and holiday eves including, but not limited to, the Fourth of July, Christmas Eve, and New Year's Eve.
 - The fee for an on-site ceremony is \$1,000.
 - The Villa's Tent rental fee varies.
 - Sapphire Estate's rental fee varies.

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MANNER OF PAYMENT AND GUARANTEE

\$2,500.00 is required to reserve a date

\$2,500.00 fifteen (15) months before

\$2,500.00 one (1) year before

\$2,500.00 ten (10) months before

50% of your estimated total bill is due six months prior to the event

75% of your estimated total bill is due three months prior to the event

- If you are booking closer than this timeline indicates, we may work out a new payment schedule with you.
- All payments and deposits are non-refundable.

GUARANTEE AND DUE DATE

Final payment and final guaranteed count shall be provided not later than fourteen (14) days before the event and cannot be lowered after that time. We will then prepare a bill based on that number of people. Final balance is to be paid by certified or bank cashier's check. No credit can be used towards other item(s) offered by Sapphire Event Group if the guaranteed number of dinners is not used or is lower than the number of guests paid for. This is a standard in the event reception industry.

CREDIT CARDS

Credit cards are accepted only for the first \$2,500.00 deposit as well as for incidental charges for last minute changes i.e. consumption bar, extra hour added, wine service by consumption, actual guest count exceeding the guaranteed amount, etc. These charges will be paid post event with the credit card and cc authorization form that we must have on file. Personal checks are accepted for all payments except the final balance, which must be a bank or certified check.

ADMINISTRATIVE AND TAX FEES

21% administrative fee and a 6.25% Massachusetts tax is added to your sub-total where applicable and noted on your catering contract. (In our Sharon & Walpole locations there is an additional local tax of .75% added to food & beverage items only.)

ARRIVAL TIMES

- In order to ensure complete privacy and readiness for your event, our indoor/outdoor facilities will not be available for early arrivals. This is absolutely essential for us to provide the best service possible.
- The couple and wedding party can arrive up to an hour and a half (ninety minutes) before the event to take pictures for the Grand Ballroom, Madera, Sapphire Estate, or Avenir and one hour (sixty minutes) for the Tent if your ceremony is on-site and if there are no events prior. For earlier arrivals, a charge will apply per half hour (consult your Event Producer for pricing). In all cases, your Event Producer must approve all arrival times in advance. We will work with you to create a timed sequence of events that will ensure a smooth-flowing affair. The property time begins when your ceremony begins (as listed on your invitation) or when cocktail hour starts if your ceremony is off-site.

REHEARSALS

Rehearsal time is available depending on the events scheduled and must be coordinated in advance with your Event Producer. This includes a Sapphire Event Group Event Producer to guide you through the rehearsal and use of the facility for thirty (30) minutes.

For a water station and cheese display, please add \$125.

MENU SELECTION

Menu selection is four (4) months before your event. A food tasting is usually organized every quarter.

A private tasting can be arranged. Food tasting is complimentary for the couple.

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FOOD SERVICE

No food or beverage can be brought on or off the property. The only exception is the top of the wedding cake. All incoming cakes shall come from licensed bakeries. We do not charge a cake-cutting fee. Outside caterers must be licensed, properly insured and approved by SEG before the booking.

CHILDREN

Children must be supervised at all times. Kid's meals for children under the age of twelve (12) are \$34.00 and children under five (5) are \$20.00.

SEATING ARRANGEMENTS

A guaranteed guest count and seating plan is due fourteen (14) days prior to your event.

MEALS FOR THE VENDORS

We would be happy to provide the main course for the vendors (photographer, band members, DJ, videographer, etc.) for \$40 per person. We only allow soft drinks to be served to vendors.

SECURITY AND LIABILITY

The Sapphire Event Group requires either a security or police detail at all events at the client's expenditure. Please note the contracting party is fully responsible for any damages or actions done by any of their guests and will support any consequence.

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