

TWELVE OAKS MANSION

Venue Rental (+tax)

Friday: \$7,695

Saturday: \$8,550

Sunday: \$7,300

10 hr Venue Rental

5 hr Reception (sample timeline below)

4 hr bar

Entire Venue for the duration of the rental

Two Onsite Planning Meetings

Day of Coordinator

Onsite Venue Staff

8' Rectangle Tables

6' Rectangle Tables

48" Round Tables

30" Round High Tops

60" Round Tables

Fruitwood Chiavari Chairs

Dinner Plate, Salad Plate, Cake Plate, and Flatware to match

Custom Built-in Bars

Luxury Bathrooms

Sample Wedding Day Timeline:

1:00 pm - 5:00 pm (Vendor Set up)

5:00 pm - 6:00 pm Cocktail Hour

6:00 pm - 6:30 pm Introductions

6:30 pm - 10:00 pm Reception

10:00 pm - 11:00 am (Vendor Clean up)

Additional Services: (+tax)

Ceremony @\$5.00 per guest

Rehearsal: \$500.00

Additional Setup: \$250/hr

Additional Guest Time: \$500/hr

Additional Bar: \$400/half-hour

****For every guest past 150, there is an additional charge of \$18.50 per guest for additional staff/rentals****

Linen Rentals through Party Mosaic

160 Scharberry Lane Mars, PA 16046 ph. (724) 625.2343

Website - www.twelveoaksmansion.com Email - info@twelveoaksmansion.com

Bar Packages: Twelve Oaks is BYO

- *Liquor Liability Insurance
- *Ramp Certified Bartenders
- *Set-up/Cleanup of Bar
- *Glassware (Rocks, Tall, Wine)
- *Ice, Beverage Napkins, Paper Straws
- *Mixers: Coke, Diet Coke, Ginger-ale, Sprite, Tonic Water, Soda Water, Pineapple, OJ, Cranberry, Lemon, and Limes

@\$12.50/per guest

Bartenders @\$350.00 each

(+service & tax)

Additional Bar Services

- Champagne Toast: @\$2.00/per guest
- Specialty Drink add-ons/Mixers/ Glassware: @\$2.00/per guest
- (Ex: Moscow Mule (Ginger Beer, Fresh Lime Juice, Copper Mug))

Caterer to provide: Dinner Service, Staff (Event Manager, Servers, and Chefs)

Common Plea Catering
Stacy Stroller/ Senior Event Planner
Or Jessica Walz/ Director of Events

<http://www.commonplea-catering.com/plan-your-event>

Big Full-Service Catering
Danielle Cain, Director of Catering
dcain@bigburrito.com

Bistro To Go Catering
Contact: Nikki Heckman
Website: bistroandcompany.com
Phone: 412.231.0218
Email: nikki@bistro-togo.com

Hoffstots Catering
Brian Leri, Executive Chef
chefbrianleri@gmail.com