

**Social** – accommodates 325 guests April – Early December & 110 guests January - March

**STANDARD AMENITIES** INCLUDED IN ALL SOCIAL PACKAGES

- **Use of Entire Estate**
- **Event Designer** – To assist in the planning process by selecting and coordinating design elements, the event flow and timeline, as well as best utilization of the space, minimum of 2 meetings.
- **5' Round Dining Tables** – To seat 8 - 10 guests as needed.
- **Banquet Tables** – For required bars [or drink stations], buffets, escort cards, etc.
- **Cocktail Tables** – For the cocktail reception.
- **White Garden Chairs** – up to 300
- **Classic White China, Silverware, Stemware**
- **Onsite Security** – Off duty uniformed officers are onsite during your event

**SATURDAY PEAK SEASON RENTAL** (April – Early December)

**SUNDAY HOLIDAY RENTAL** (MEMORIAL DAY & LABOR DAY SUNDAY)

Rental Cost:	\$6,000
Food, Beverage & Service	\$80 per guest
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$\$6,000 + [\text{number of guest} \times \$80] =$	total estimated minimum spend

**FRIDAY & SUNDAY PEAK SEASON RENTAL** (April - Early December)

Rental Cost:	\$3,500
Food, Beverage & Service	\$75 per guest
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$\$3,500 + [\text{number of guest} \times \$75] =$	total estimated minimum spend

**FRIDAY, SATURDAY, SUNDAY OFF-PEAK SEASON RENTAL** (January, February, March)

Rental Cost:	\$2,500
Food, Beverage & Service	\$75 per guest
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$\$2,500 + [\text{number of guest} \times \$75] =$	total estimated minimum spend

**MONDAY - THURSDAY RENTAL**

Rental Cost:	
½ Day up to 5 hours:	\$800
Full Day up to 8 hours:	\$1,500
Food, Beverage & Service	\$75 per guest
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Rent+ [number of guest x \$75] =	total estimated minimum spend

### **ADDITIONAL FEES**

The following items **must be purchased** through Funky's Event Services and will be added to your total invoice: Linens, Lighting, Rentals, Valet Parking. Fees will reflect specific items selected by the client.

### **PARTNER VENDORS**

Funky's Event Services has developed special partnerships with the regions finest vendors. Engaging their services has many benefits to you and the overall ease and success of your event!

- 1) They are very familiar with Pinecroft and understand the uniqueness of working in the space
- 2) They are vetted professionals who meet our high standards of service excellence
- 3) They are able and willing to meet our service timing requests
- 4) They are a member of our single source initiative which means their invoice can be added to your Funky's bill so you only have one invoice to pay
- 5) They are part of our team so we will manage them through the process and on the event day
- 6) We **DONOT UPCHARGE** any of our partner vendor services. Managing them and adding their invoice to our bill is just one more way that we help to ensure a quality event for you!

### **CONTACT OUR PARTNERS TODAY & TELL THEM YOU WANT THEM ON YOUR TEAM AT THE PINECROFT!**

Cake – Mariebelle Cakery 513.631.8333

Cake – A Spoonfulla Sugar 513.683.0444

DJ – Toad Productions 513.288.8417

Florist – Eastgate Flowers & Gifts 513.752.3344

Florist – Piepmeier the Florist 513.574.6475

Rentals – All Occasions 513.563.0600

### **DESIGN SERVICES**

Funky's Event Services is a full event production company. Your sales manager is trained as a Designer and is eager to help you create a vision from scratch or bring your Pinterest board to life. We use our partner vendors in addition to an incredible array of other talented artisans and purveyors to make your event everything you wish it to be and more!

The complete menu of options will be presented & discussed during your initial design meeting.

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## **Frequently Asked Wedding Questions**

✓ **Can I tour Pinecroft Mansion?**

Yes, all tours are private and by appointment only. Please contact our Sales Manager at 513.841.9999 or [Pinecroft@Funkyscatering.com](mailto:Pinecroft@Funkyscatering.com).

✓ **Can you “hold my date”?**

In order to be fair to all potential clients, we are unfortunately not able to hold dates. It is very easy to book an event at Pinecroft Mansion, simply return the signed contract with the deposit and the date is yours!

✓ **What is the Deposit?**

The deposit to book your wedding date is \$3,000 and is due with the signed contract.

✓ **Is there enough parking for my event?**

There are approximately 250 parking spaces on property. If you are interested, we can also assist with securing valet services for you, ask your Event Designer about costs for valet.

✓ **Can you accommodate my ceremony?**

Yes! There are a couple of options on the estate depending on the size of your group. The ceremony fee is not included in the facility rental.

✓ **Do you provide Catering?**

Pinecroft Mansion is managed by Funky’s Catering Events. We are a fully custom caterer that can create and customize any menu to suit your event theme or tastes, we can even prepare meals from your own recipes! All food & beverage will come from Funky’s with the exception of wedding cake/cupcakes and favor items.

✓ **Is gratuity included with the catering cost?**

It is the philosophy of Funky’s Catering Events that gratuity is earned, it is not expected. Therefore, you will never see an automatic gratuity charge on your invoice. If you would like to add gratuity onto your final payment, the staff would be most grateful but this is always at your discretion.

✓ **What is a service fee and do you charge one?**

Often gratuity and service fee are confused with one another. A gratuity would go to the staff servicing your event. A service fee is most often a charge the facility uses to cover the expense of the overall operation of a venue. We NEVER charge a service fee.

## **EXAMPLE MENU 1 – Single Chicken Plated Entrée with Premium Bar**

**\$80.00 / PERSON**

### **Passed Hors d'oeuvres**

- ✓ Priced based on 3 pieces per person & up to 6 different hot and/or cold hors d'oeuvres

### **Served Salad**

- ✓ Heirloom Caprese Tower w/ Grilled Asparagus & Balsamic Reduction

### **Served Dinner**

- ✓ Spinach, Goat Cheese & Roasted Red Pepper Stuffed Chicken Breast w/ Roasted Garlic & Caper Beurre Blanc
- ✓ Sautéed Baby Vegetables & Haricots Verts w/ Opal Basil
- ✓ Herb Roasted Fingerling Potatoes
- ✓ Sourdough Bread

### **Dessert Station**

- ✓ Cake Cutting Service
- ✓ Regular & Decaffeinated Coffee Service
- ✓ Hot Tea

### **Beverage Service**

- ✓ Premium Bar, Beer and Wine [Open 5 hours]
- ✓ Bar Mixers & Soft Drinks

**EXAMPLE MENU 2 – Single Beef Plated Entree with Beer & Wine Bar**  
**\$80.00 / PERSON**

**Passed Hors d'oeuvres**

- ✓ Priced based on 3 pieces per person & up to 6 different hot and/or cold hors d'oeuvres

**Served Salad**

- ✓ Mela Verde Salad w/ Maple Balsamic Vinaigrette

**Served Dinner**

- ✓ Braised Beef Short Ribs w/ Gorgonzola Demi-Glace
- ✓ Grilled Asparagus & Grape Tomatoes
- ✓ Garlic Au Gratin Potatoes
- ✓ Ciabatta Bread

**Dessert Station**

- ✓ Cake Cutting Service
- ✓ Regular & Decaffeinated Coffee Service
- ✓ Hot Tea

**Beverage Service**

- ✓ Beer and Wine [Open 5 hours]
- ✓ Soft Drinks

**EXAMPLE MENU 3 – Plated Duet Beef & Chicken Entrée with Premium Bar**  
**\$89.00 / PERSON**

**Passed Hors d'oeuvres**

- ✓ Priced based on 3 pieces per person & up to 6 different hot and/or cold hors d'oeuvres

**Served Salad**

- ✓ Mela Verde Salad w/ Maple Balsamic Vinaigrette

**Served Dinner**

- ✓ Wood Grilled Bistro Filet with Roasted Garlic Compound Butter
- ✓ Chicken Milanese with Prosciutto and Tomato Tapenade
- ✓ Romanoff Potatoes
- ✓ Grilled Asparagus with Grape Tomatoes
- ✓ Tuscan Bread

**Dessert Station**

- ✓ Cake Cutting Service
- ✓ Regular & Decaffeinated Coffee Service
- ✓ Hot Tea

**Beverage Service**

- ✓ Full Premium Bar w/ Beer and Wine [Open 5 hours]
- ✓ Bar Mixers & Soft Drinks

## **EXAMPLE MENU 4 – Buffet with Full House Bar**

**\$80.00 / PERSON**

### **Passed Hors d'oeuvres**

- ✓ Priced based on 3 pieces per person & up to 6 different hot and/or cold hors d'oeuvres

### **Served Salad**

- ✓ Roasted Red Pepper, Spiced Pecan & Feta Salad w/ Pear Vinaigrette & Cornbread Croutons

### **Dinner Buffet**

- ✓ Wild Rice & Mushroom Stuffed Chicken Breast w/ Marsala Wine Sauce
- ✓ Parmesan Crusted Pork Tenderloin w/ Apple Beurre Blanc
- ✓ Bow-Tie Pasta w/ Spinach, Mushroom, Artichoke & Pesto Cream Sauce
- ✓ Butternut Squash Rice Pilaf
- ✓ Roasted Vegetable Medley Tuscan Bread

### **Dessert Station**

- ✓ Cake Cutting Service
- ✓ Regular & Decaffeinated Coffee Service
- ✓ Hot Tea

### **Beverage Service**

- ✓ Full House Bar w/ Beer and Wine [Open 5 hours]
- ✓ Bar Mixers & Soft Drinks

## EXAMPLE MENU 5 – Buffet with Beer & Wine Bar

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**\$75.00 / PERSON**

### Passed Hors d'oeuvres

- ✓ Priced based on 2.5 pieces per person & up to 6 different hot and/or cold hors d'oeuvres

### Served Salad - Choose one of the following

- Mela Verde Salad w/ Maple Balsamic Vinaigrette
- Roasted Red Pepper, Spiced Pecan & Feta Salad w/ Pear Vinaigrette & Cornbread Croutons
- Classic Caesar Salad

### Dinner Buffet

#### Chicken Entrée - Choose one

- "Bone In" Dijon Glazed Chicken w/ Mango Salsa
- Chicken Scaloppini w/ Lemon, Capers & Tomato Buerre Blanc
- Balsamic Grilled Chicken Breast w/ Sun-Dried Tomato & Artichoke Volute

#### Vegetarian Entrée - Choose one

- Butternut Squash Cannelloni w/ Spinach Cream Sauce
- Sauteed Spaghetti Squash with Truffle Brown Butter, Spinach & Cremini Mushrooms

#### Pasta - Choose one

- Bow Tie Pasta w/ Spinach, Mushrooms, Artichokes & Pesto Cream Sauce
- Gemelli Pasta w/ Chicken & Tomato Vodka Sauce
- Gemelli Meatball Casserole w/ Meat Sauce

#### Side Item - Choose two

- Herb Roasted Red & Sweet Potatoes
- Butternut Squash Rice Pilaf
- Mascarpone Mashed Potatoes
- French Green Bean Almandine
- Maple Glazed Baby Carrots
- Julienne Vegetable Medley w/ French Green Bean

#### Beverage Service

- Assorted Sodas & Bottled Waters
- 5 Hour Beer & Wine Bar