

Planning Essentials

Planning is simple, our team guides you from the first inquiry to the final toast. To help us get started, here's what to consider before reaching out:

- Preferred Date(s) & Time(s)

Share your ideal event date and timing so we can check availability and begin planning around your vision.

- Guest Count Estimate

An approximate number of attendees helps us recommend the right space, menu style, and service flow.

- Event Style

Let us know if you're envisioning a seated dinner, a lively cocktail reception, or a mix of both, so we can tailor the atmosphere accordingly.

- Budget Range

Providing a budget range ensures we can create customized proposals that maximize value while reflecting your priorities.

- Special Requests

From curated wine pairings to décor, A/V support, or live entertainment, we'll help bring your unique touches to life.

Good to Know

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— A contract and deposit are required to secure your booking.

— Our prix fixe menu requirement applies to parties of 12 or more guests.

— Outside cakes are welcome (advance notice, fee applied).

— Décor allowed with approval (restrictions apply).

— Final details like guest count and menu selections due 7 days prior to event date.

— Book early for peak dates.