The Warren Party Planner

We have designed the following information so that you may calculate your costs and outline your choices as you plan your event. However, we are happy to make suggestions if you wish.

Plan Your Menu

Finger Foods:

Served passed or stationary on platters; the minimum order for each item is 2 dozen.

	Price/ Dozen*	# Chosen	Total Price
Cucumber Canapés *Cream cheese & fresh cucumber on olive oil toasted baguette (V)*	$ 24		$ -
Caprese Canapés Fresh mozzarella, tomato, & basil on toasted baguette (V)	$ 24		$ -
Zucchini & Goat cheese Tarts Piped into phyllo shells garnished with zucchini (V)	$ 24		$ -
Brie & Fig Butter *On toasted crostini with orange zest (V)*	$ 36		$ -
Stuffed Endive Leaves *With an apricot quinoa blend (V,G,D)*	$ 48		$ -
Smoked Wings *Tossed in a buffalo sauce & served with ranch dressing*	$ 18		$ -
Buffalo Bites *Boneless breaded white meat chicken tossed in buffalo sauce*	$ 18		$ -
Chicken Fingers *Accompanied with your choice of sauce*	$ 24		$ -
Jerk Skewers *Jerk breaded chicken tossed in a sweet & spicy chili sauce*	$ 18		$ -
Thai Skewers *Grilled curry marinated chicken in a coconut peanut sauce (G)*	$ 24		$ -

Petite Shepherd's Pies	$	36	$	-
Stewed ground lamb with piped mashed potatoes				
Spicy Pizza Rounds	$	24	$	-
Mini beef, pork, or turkey sausage pizzas				
Filet Canapés	$	48	$	-
Sliced Beef tenderloin with Boursin cheese on crostini				
Bacon Pimento Cheese Canapés	$	18	$	-
On toasted baguette				
Bite Size Sweet Potato Bacon Pies	$	24	$	-
Maple sweet potato puree & smoked bacon				
Pigs in a Blanket	$	24	$	-
Served with a side of spicy mustard				
Grilled Flatbread	$	36	$	-
Prosciutto, arugula, shaved parmesan, drizzled with a balsamic reduction				
Assorted Sushi	$	24	$	-
A combination of spicy tuna, smoked salmon, & California rolls (G, D)				
Shrimp, Chorizo Sausage & Tomato Skewers	$	36	$	-
Grilled with a Cajun butter sauce				
Stuffed Mushroom Caps	$	48	$	-
Mini portabellas with a crab horseradish blend				
Horseradish Crab cakes	$	48	$	-
Topped with a tangy cucumber relish				
Fried Oysters	$	36	$	-
Served with a Cajun remoulade sauce (D)				
Seared Tuna Skewers	$	36	$	-
Fresh Ahi with an Asian glaze (D)				
California Rolls	$	18	$	-
Served with ponzu sauce, wasabi aioli, & pickled ginger (D)				
Grilled Buffalo Shrimp	$	36	$	-
With a horseradish ranch dipping sauce(G, D)				
Breaded Coconut Shrimp	$	36	$	-
With a sweet & spicy chili glaze				
Tuna Poke on Wonton Chips	$	36	$	-
Ahi tuna & sesame wasabi with fresh green onions				

Bacon wrapped Sea Scallops	$ 48		$ -
Served with a rich brandy cream sauce			
Total from Finger Foods			**$ -**

Party Dips

Each item serves 20 Guests and is offered with your choice of tortilla chips, pita bread, crostini.
Add $5 to any platter to substitute dipping vegetables.

	Price/ Item*	# Chosen	Total Price
Goat Cheese & Artichoke Dip (V)	$ 40		$ -
With dipping vegetables	$ 45		$ -
Hummus (V, D, G w/o bread)	$ 30		$ -
With dipping vegetables	$ 35		$ -
Spinach and Artichoke Dip (V)	$ 35		$ -
With dipping vegetables	$ 40		$ -
Baked Crab Dip	$ 60		$ -
With dipping vegetables	$ 65		$ -
Salsa (V, D, G w/o bread)	$ 25		$ -
Queso (V)	$ 40		$ -
Black Bean & Corn Salsa (V, D, G w/o bread)	$ 35		$ -
Total Party Dips			**$ -**

Party Displays

Each display serves 20 to 25 Guests

	Price/ Display*	# Chosen	Total Price
Artisan Cheese Platter	$ 75		$ -
with crackers, grapes, and strawberries			
Antipasto Platter	$ 100		$ -
with cheeses, cured meats, pepperonicini, olives, crackers, and grapes			
Garden Veggie Display (V, G)	$ 45		$ -
asparagus, broccoli, cauliflower, cucumbers, peppers, with ranch dressing			
Seasonal Fruit Platter (V, D, G)	$ 60		$ -
selection based on season availability			
Martini Shrimp Cocktail (D, G except cocktail sauce)	$ 180		$ -
Giant martini glass with shrimp, lemons, & cocktail sauce			
Total Displays			**$ -**

Sandwich Platters

Each platter contains 24 half sandwiches or wraps. Bread & wrap choices available.

	Price/ Platter*	# Chosen	Total Price
Assorted Tea Sandwiches	$ 48		$ -
Choose from cucumber cream cheese, pimento cheese, chicken salad, or tuna salad			
Roasted Veggie Wraps	$ 48		$ -
With hummus, zucchini, peppers, & arugula in a tortilla(V, D)			
Veggie sliders	$ 48		$ -
Lightly fried black bean patties with tomato jam and Boursin cheese (V)			
Turkey Club	$ 84		$ -
Classic multi-level club with turkey, bacon, cheeses, romaine and ranch dressing			
Cranberry Turkey	$ 84		$ -
Roasted turkey, Swiss cheese and greens with cranberry mayo			
Chicken Caesar Wraps	$ 72		$ -
Grilled or fried, with crisp romaine, in flour tortilla wraps			
Grilled lime chicken quesadillas	$ 72		$ -
Marinated chicken with melted cheese and served with sour crème and salsa			
Fried Chicken sliders	$ 84		$ -
Choose Southern fried, Buffalo style or parmesan encrusted			
Chicken Caesar Wrap	$ 72		$ -
With romaine and our house Caesar dressing			
Buffalo Chicken Wrap	$ 72		$ -
Bite-sized Buffalo chicken served with greens and ranch dressing			
Pork Panini	$ 96		$ -
Sliced pork loin, Romesco sauce & Muenster cheese on ciabatta			
BBQ Pulled pork	$ 72		$ -
Slow roasted and served with a Carolina style BBQ sauce and rolls			
Cubans	$ 42		$ -
Smoked ham, Swiss cheese, pickles & mustard on ciabatta			
Warren Sliders	$ 72		$ -
Ground beef with red pepper aioli & Boursin cheese spread			
Crab cake sliders	$ 48		$ -
Maryland style with horseradish crème			
Total from Sandwich Platters			$ -

Entrée Platters

	Price/ Platter*	# Chosen	Total Price
Smoked Salmon (G) *with a lemon crème dill sauce, onions, capers, crackers; serves 20-25*	$ 130		$ -
Poached Salmon (D, G) *With a lemon beurre blanc sauce; serves 15-20*	$ 120		$ -
Shrimp Cocktail (D, G, except the cocktail sauce) *With lemons and horseradish cocktail sauce; serves 15*	$ 135		$ -
Three Quiches *Choose Lorraine, Florentine or build your own (pricing available); serves 18*	$ 54		$ -
New Orleans Style Chicken & Sausage Jambalaya *Served with steamed white rice; serves 15-20*	$ 120		$ -
Baby Back Ribs *Slow smoked and grilled; serves 15-20*	$ 140		$ -
Pork Tenderloin *With whole grain mustard sauce; serves 20-25*	$ 140		$ -
Honey Glazed Ham *Serves 20-25*	$ 145		$ -
Buttermilk Fried Chicken *Serves 20-25*	$ 120		$ -
Grilled Flat Iron Steak *With a horseradish cream sauce; serves 15-20*	$ 120		$ -
Beef Tenderloin *With a horseradish cream sauce; serves 15-20*	$ 160		$ -
Roasted Lamb Chops *With a cabernet balsamic reduction; serves 20*	$ 300		$ -
Total from Entrée Platters			**$ -**

Salad Bowls

Each bowl serves 25 Guests

	Price/ Bowl*	# Chosen	Total Price
Caesar Salad with Shaved Parmesan & Housemade Dressing (V)	$ 50		$ -
Spinach Salad with Cranberries, Pecans, and Blue Cheese (V)	$ 50		$ -
Seasonal Chopped Green Salad (V,G) (Add chicken for $2pp)	$ 50		$ -
Hearts of Palm Salad (V,G)	$ 35		$ -
Creamy Southern Style Cole Slaw (V,G)	$ 30		$ -
Tangy Celery Seed Cole Slaw (V,G)	$ 30		$ -
Broccoli Cheese Salad (V)	$ 35		$ -

Southwest Orzo w/ Red Pepper Pesto, Avocado, & Grilled Corn (V)	$	45	$	-
Fruited Couscous Salad with Feta,Almonds&Lime Dressing (V)	$	45	$	-
Cannellini Ragu with Cherry Tomatoes & Basil (V)	$	40	$	-
Red Bliss Potato Salad (V,G)	$	40	$	-
Macaroni Salad (V)	$	30	$	-
Total from Salads			**$**	**-**

Side Dishes (V)

Each side dish serves 25 Guests

	Price/ Dish*	# Chosen	Total Price
Grilled Asparagus (G)	$ 75		$ -
Roasted Brussels Sprouts (G)	$ 75		$ -
Roasted Squash & Zucchini (G)	$ 50		$ -
Broccoli Rice and Cheese Casserole	$ 75		$ -
Green Bean Casserole	$ 60		$ -
Honey Almond Green Beans	$ 75		$ -
Mashed Potatoes	$ 50		$ -
Au Gratin Potatoes	$ 75		$ -
Rice Pilaf with Mixed Vegetables	$ 50		$ -
Cornbread Stuffing	$ 50		$ -
Baked Macaroni and Cheese	$ 75		$ -
Oven Roasted Potatoes (G)	$ 50		$ -
Yeast Rolls	$ 30		$ -
Cornbread	$ 40		$ -
Jalapeno Cornbread	$ 45		$ -
Buttermilk Biscuits	$ 30		$ -
Total from Side Dishes			**$ -**

Soup Terrines

Each terrine serves 16 - 20 people

	Price/ Terrine*	# Chosen	Total Price
Chicken and Orzo: accompanied with sliced bread	$ 80		$ -
Chili: with sides of cheese, sour, cream, onions, and crushed crackers			
Vegetarian (V)	$ 65		$ -
Chicken or Beef	$ 80		$ -
Apple Butternut Squash: with mascarpone whipped crème (V)	$ 80		$ -
Chicken Tortilla: garnished with tortilla straws	$ 70		$ -
Shellfish Bisque: crab, lobster, & shrimp; scented with sherry	$ 90		$ -

Clam Chowder: New England Style with oyster crackers	$	75		$ -
Chilled Jalapeno Cucumber Bisque (V)	$	75		$ -
Tomato Gazpacho: with lemon crème fraiche on the side (V)	$	70		$ -
Total from Soups				**$ -**

Dessert Trays (V)

	Price/ Platter*	# Chosen	Total Price
Assorted Pastries *éclairs, crème puffs, and mini cheese cakes; serves 30*	$ 60		$ -
Chocolate Chip Cookies *serves 20*	$ 20		$ -
Mini Cheesecake Pecan Pies *serves 15-20*	$ 40		$ -
Burnt Butter Brownies *serves 15-20*	$ 25		$ -
Miniature Raspberry Chocolate Tarts *serves 15-20*	$ 40		$ -
Mini Cupcakes *assorted flavors; served by the dozen*	$ 24		$ -
Chocolate Covered Strawberries *served by the dozen (G)*	$ 24		$ -

Dessert by the Item (V)

Individual Krispy Kreme Bread Puddings *with caramel Sauce*	$ 2		$ -
Chocolate Mousse Champagne Flutes *creamy mousse with whipped topping (G)*	$ 4		$ -
Fruit Parfait Champagne Flutes *layered whipped cream & fresh berries (G)*	$ 4		$ -
Dessert Shooters *2oz parfait style desserts served in shot glasses*	$ 3		$ -
Total Desserts			**$ -**

V= Vegetarian; G = Gluten Free; D = Dairy Free

Choose Your Beverage Service

For hosted bars, you may offer your Guests an Open Bar based upon their consumption, or pre-pay for alcohol using the menus presented below. You may also offer a cash bar or a combination of cash and hosted bar.

Soft Drink Package:

$3 per Guest per Meal Service*

Lakehouse Mountain Blend Coffee
Lakehouse Sundown Decaf Coffee
Sweetened or Un-sweetened Iced Tea
Coca-Cola
Diet Coke
Sprite
Ginger Ale

# of Guests =		
Price/Guest =	**$**	3.00
Total Package Price =	$	-

Juices & Teas Package:

$5 per Guest per Meal Service*. Includes beverages from Soft Drink Package, plus:

A variety of Mighty Leaf Hot Teas
Orange Juice
Cranberry Juice
Grapefruit Juice
Pomegranate Juice

# of Guests =		
Price/Guest =	**$**	5.00
Total Package Price =	$	-

Beer and Wine Package

$22.00 per person for 2 hours; $33 per person for 3 hours; $44 per person for 4 hours*

Includes beverages from Soft Drink Package, plus:

# of Guests =		
Price/Guest =		
Total Package Price =	$	-

Beer:**

Budweiser
Bud Light
Mich Ultra
Coors Light
Miller Light
Blue Moon
Hoegaarden
Newcastle
Stella Artois
Sweetwater 420
Sweetwater IPA

Wine:**

Cristalino Cava
Il Donato Pinot Grigio
Hogue Sauvignon Blanc
Montevina Chardonnay
Nicolas Pinot Noir
Conquista Malbec
Circa 55 Syrah
William Hill Cabernet Sauvignon
Additionally, you may choose from our wine list.

** Specific brands of the wine varietal and beer styles may be substituted based on availability.

Liquor Package 1:

$28.00 per person for 2 hours; $40 per person for 3 hours; $50 per person for 4 hours*

Includes beverages from Soft Drink Package, plus:

Pinnacle Vodka
Bombay Gin
Jack Daniels Bourbon
Bacardi Rum
Dewars Blended Scotch
Jimador Reposado Tequila

# of Guests =		
Price/Guest =		
Total Package Price =	$	-

Liquor Package 2:

$33 per person for 2 hours; $46 per person for 3 hours; $58 per person for 4 hours*

Includes beverages from Soft Drink Package, Liquor Package 1, plus:

Absolut Vodka
Tanqueray Gin
Makers Mark
Crown Royal Whiskey
Glenlivet 12 Year Single Malt
Jimador Silver
Patron XO

# of Guests =
Price/Guest =
Total Package Price = $ -

Liquor Package 3:

$36 per person for 2 hours; $52 per person for 3 hours; $66 per person for 4 hours*

Includes beverages from Soft Drink Package, Liquor Package 1 & 2, plus:

Grey Goose Vodka
Ketel One Vodka
Bombay Sapphire Gin
Woodford Reserve Bourbon
Macallan 12 Year Single Malt
Johnny Walker Black
Patron Silver
May include others as specified by Host

# of Guests =
Price/Guest =
Total Package Price = $ -

Open Bar based on Consumption

You may pay based upon consumption and offer a full open bar, limited open bar, beer & wine only or an open bar for a specified time limit. If you have a budget limit, input it here: _____

If you have a timeframe, you may note it here: _____

If you wish to offer only specific brands, or restrict other items, please note that here: _____

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* 8% Sales Tax and 20% Service will be added to all food and beverage charges.

Planning, Design and Decor Options

The Warren is designed to be a lovely space without the need for additional décor. However, our staff is available to work with you on your own unique party design. We offer several options for flowers, table dressing, candles, balloons, and other design elements. We offer a 1 hour complimentary consultation and all other meetings and services will be billed at $50 per hour.

Rental and Set-up Fees

Rental Fees

Includes non-exclusive use of the space, unless specifically designated as exclusive:

Full Member	$0	No rental for any size party where you serve food.
Dinner Member	$0 - $300	No rental for the 1st 30 Guests when you serve food; $10/Guests after the 1st 30 up to a maximum rental of $300 for any size party when you serve food.
Non-Member	$500	$10/person up to $500 maximum rental fee

Rental Fees are waived:

Sundays from 10am – 2pm:
while The Warren is open for Brunch if you do not require exclusive use of The Warren.

Sunday, Monday and Tuesday evenings:

with a minimum food and beverage expenditure of $750 for 3 hours.*

Mondays – Saturdays for parties ending by 5pm:

with a minimum food & beverage expenditure of $250 per hour and a 2 hour minimum.*

Setup Fees

Includes black table linens and napkins, all service, plate, silver and glassware. Also includes up to five 60" round tables or standard dining room tables, up to 24 dining room chairs and 30 black padded chairs, up to 3 high boys. (Furniture is "as available", so please ask about availability.)

Less than 20 Guests	$ -
20 – 40 Guests	$ 50
41 -60 Guests	$ 100
61– 80 Guests	$ 150
81 – 99 Guests	$ 200
100 – 125 Guests	$ 250
126 – 150 Guests	$ 300
Greater than 150 Guests	$ 350

Equipment Rental

		Price/ Item	# Needed	Total Price
60" tables	After 1st 5	$ 20		$ -
8" rectangle tables		$ 20		$ -
20" hi-boys	After 1st 3	$ 20		$ -
Black Padded Chairs	After 1st 40	$ 4		$ -
White or Rosewood Padded Chairs		$ 4		$ -
Chivari Chairs		$ 7		$ -
Rentals				$ -
+ Delivery Fee		$ 100		$ -
Total Rentals				$ -

Additional color linens are available at varying prices, and additional rental items and prices available upon re

Other Items:

Substitute White Linens	$ 30
Music Coordination from one of our DJs	$110/hour
Concierge/Doorman minimum 3 hours	$20/hour
Coat check Service minimum 3 hours	$15/hour
Ceremony Fee	$ 500
Rehearsal Fee	$ 200
Stage setup	$ 150
Design Consultation Fees beyond the 1st hour	$50/hour
Coordination Fee if you wish to provide your own dj/equipment	$ 200

The Warren Party Planner

Day of Week: _____ **Date:** _____ **Start Time:** _____ **End Time:** _____

Event: _____ **Host:** _____ **Exclusive?** _____

Contact # _____ **Email:** _____

# of Guests Anticipated: _____ **Confirmed:** _____ **Date Confirmed:** _____

# of Guests and menu must be confirmed 10 days prior to event. Otherwise, anticipated # and menu will be assumed to be confirmed. A security deposit must be provided to hold date.

Food Service: _____ _____

Beverage Service: _____ _____

Package Details: _____

Room Setup: _____

Table Linens: _____ **Napkins:** _____ **Rented Tables:** _____ **Rented Chairs:** _____

Music: _____ **Other:** _____ **Other:** _____ **Other:** _____

Cost Information	**Menu**	8% **Sales Tax**	20% **Service**	**Total**
Food Service:	$ -	$ -	$ -	$ -
Beverage Service:	$ -	$ -	$ -	$ -
Cake Service ($.50/Guest; minimum $20):		$ -	$ -	$ -
Total Food & Beverage Service	$ -	$ -	$ -	$ -
Rental Fee:				
Setup Fee:				
Equipment Rental:	$ -	$ -		$ -
Other Charges				
Total:	$ -	$ -	$ -	$ -
Less: Deposit				
Total Due at event				$ -