



WELCOME

Hey there! Congrats on your engagement! We are thrilled to have you consider us as your wedding venue.

Wedding planning is an exciting and fantastic adventure and our goal is to make it as easy as possible. We take the guess work out of planning with an inclusive venue. Our professional team and local vendor connections to help you execute one of the best days of your life. Here's to beautiful memories for years and years to come!

The information in this planning guide is meant to help you through all of your venue-related pricing questions so you can easily start planning your big day!

Please note that we cater to all budgets and preferences.

We are happy to discuss options beyond what this guide has to offer.

Don't hesitate to give us a ring or send over an email!

We are here for you every step of the way.

christina@latourelle.com

ph: 607.273.2734 cell: 607.386.2049



WHAT'S INCLUDED

Ceremony

- I Natural Backdrops
- I Manicured Lawns & Greenery
- I Custom Made Wooden Arbor
- I Day-Of Coordinator
- I Fruit Infused Water Station for Guests

For the Couple

- I Newlywed Suite
- 1 \$250 Anniversary Gift Certificate

Services

- I Full Service Staff & Bartenders
- I Coordinating Linens
- I Full Setup & Teardown of the Space
- I Wedding Planner/Coordinator
- I Floor & Seating Plan Options
- I Appointments to Finalize Details
- I Interactive List of Local Vendors
- I On-Site Parking
- I ADA Compliance
- I Firepit After Party with S'mores Fixins

UPGRADES & ADD-ONS

Additional Bar

Outdoor serviced terrace bar fully stocked with spirits and local beer/wine

1 +\$10/pp

Barn Suites

Two unique and large multi-bed suites with common areas for getting ready and entertaining your friends and family. These can also double as overnight accommodations for the processional/parents

| +\$3,000 (discounted rate saving \$200)

Heaters

We have outdoor heaters to warm the terrace for those chilly days/nights
+\$125/ea (three available)

Lawn Game Package

Includes two corn hole sets, yard dice, giant jenga, giant connect four, yard pong and ladder ball +\$200

Late Night Snacks

Sourced from Mama Mia's

Offer your guests a savory and delicious hand pie after they've danced the night away
+ \$12/pp

Plated Dinner Upgrade

Have our professional and courteous staff serve your guests a plated dinner.

+ \$15/pp



BOOKING DETAILS

Facility Fee I \$1500

To keep the weekend as stress free as possible, our staff setup and tear down the ceremony and reception space. Planning Services and Day-Of Coordination are included in this fee.

Buffet Style Dinner I \$80/pp

Our buffet selection includes a cocktail hour display and two hors d'oeuvres to keep guests comfortable and occupied during your photo hour. A salad selection and fresh baked bread are served to each table before dinner, pinner hour cincludes a pasta selection, two entrees and two accompaniments. Yum!

Bar Packages I \$30-41/pp

All of our bar packages feature local Ithaca area brewery options and Finger Lakes wine. Choose from call brands, Top Shelf or Local options for spirits.

Tax, Fees & Gratuity I 31%

To keep from any unplanned surprises, we like to be upfront with total costs to include all taxes, fees and gratuity.

ADDITIONAL BOOKING DETAILS

I Saturday Requirements

Saturday dates require a minimum contracted headcount of 75 guests as well as a minimum bar package requirement of a five hour bar package. Events with less than 75 attendees may include an additional guaranteed venue fee based on time of year and availability.

I Friday/Sunday Requirements

Friday/Sunday dates require a minimum contracted headcount of 40 guests as well as a minimum bar package requirement of a five hour bar package. Events with less than 75 attendees may include an additional guaranteed venue fee based on time of year and availability. *Does not apply to brunch/rehearsal add-ons

I Deposit

A non-refundable deposit of \$750 is required to hold your date. An additional \$750 is required within 90 days of signing your event contract. These deposits will be used as a credit towards your overall charges.

I Contract Changes

Changes to the head count, food options, bar options, setup, linen colors etc. can be made up to one month prior to the event date without penalty, except when doing so forces a contract into an option that does not meet the requirements above.

The Menu

Hors D'Oeuvres

-Hummus & Pita

Vegetable Crudité

-Fresh Fruit Platter

-Simple Charcuterie

FLV Chassa Bagr

-Exquisite Charcuterie +\$5/pp

-Fig & Goat Cheese Crostini

-Honey & Ricotta Crostini

-Smoked Salmon Canape

-Shrimp Tartlets

-Crab Phyllo Cups

-Stuffed Muchroome

-Mini Meatballs

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-Chicken Satay Skewers

-Bacon Wrapped Scallops

+\$3/pp

-Shrimp Cocktail +\$5/pp

-Lamb Lollipops +\$6/pp

-Garden Salad

w/ Lemon Vinaigrette

-Caesar Salad

w/ Warm Sherry Dressing

-Gorges Green Salad w/Raspberry Vinaigrette

Pasta.

-Penne Pasta served with choice of Marinara, Alfredo, Pesto or Vodka Sauce

-Pasta Primavera (Farfalle w/ sautéed vegetables and Garlic Butter Sauce)

-Macaroni & Cheese

-Baked Ziti +\$1/pp

-Vegetable Lasagna +\$2/pp

Entrees

-Chicken Francaise

-Chicken Marsala

-Bourbon Pecan Chicken

-Chicken Cordon Bleu +\$2/pp

-Florentine Stuffed Sole

-Pistachio Encrustea Coa -Lemon Baked Haddock

- Maple Glazed Salmon +\$2/pp

-Pork Medallions w/ Tetrazzini

-Pork Loin w/ Apricot Chutney

-Sliced Prime Rib w/ Peppercorn

-Beef Bordelaise

Accompaniments

-Green Bean Almandine

-Honey Glazed Carrots

- Baksamic Summer Squash -Roasted Winter Squash

-Roasted Asparagus

-Skin-On Mashed Red Potatoes

-Chive & Parmesan Whipped Potatoes

-Herb Roasted Potatoes

-Bourbon & Brown Sugar Sweets

-Wild Rice Pilaf

UPGRADES & ADD - ONS

Carving Station

Featuring Prime Rib w/ Au Jus, Oven Roasted Turkey Breast or Maple Glazed Ham +\$10/pp

Additional Buffet Items

Additional Displays, Hors D'oeuvres and/or Accompaniments +\$3/pp/selection Additional Entrees +\$7.50/pp/selection

Weekend Extras

I-Do BBQ Rehearsal

Choice of two entrees and two accompaniments. Served with corn bread. Includes iced tea and lemonade station.

\$75/pp

(includes all facility fees, tax and gratuities)

Entree

- -Sliced Brisket
- -Southern Fried Chicken
- -Barbecue Grilled Chicken
 - -Pulled Pork
 - -Veggie Kabobs
 - -Chicken Kabobs
 - -Beef Kabobs
- -sausage, peppers & onions
- -Shrimp Skewers +\$2/pp

Accompaniments

- -Baked Beans
- -Mac-N-Cheese
- -Mashed Red Skin Potatoes
 - -salt potatoes
- -Bacon & Bleu Cheese Potato Salad
 - -Pasta Salad
 - -Fancy Slaw
 - -Watermelon, Feta & Mint Salad
 - -Baked Potato +\$1/pp

Add-On Self Serve Beer & Wine Bar for \$500 Includes twelve bottles of FLX wines and sixty bottles of local Ithaca Beer Co. beers

Thanks A Brunch

Choice of two entrees and three accompaniments. Includes variety of juice carafes.

\$65/pp

(includes all facility fees, tax and gratuities)

Entree

- -French Toast Bake
- -Eag Benny Casserole
 - -Breakfast Strata
 - -Hash Casserole

 - -Crustless Quiche -Potato Basil Frittata
- -Sausage Gravy & Biscuits
- -Bacon, Sausage or Chorizo

Accompaniments

- -Yogurt Parfait Station
 - -Sliced Fresh Fruit
- -Warm Fruit Filled Pastries
- -Warm Cheese Danishes
 - -Muffins
 - -House Potatoes
- -Spicy Cantaloupe Salad
- -Watermelon, Mint & Feta Salad

Add-On Mimosa Bar for \$500

Includes fifteen bottles of local sparkling brut, variety of juices and fresh cut fruit garnish











CONTACT US

CHRISTINA @ LATOURELLE. COM

(607) 273-2734



We can't wait to meet you and start helping plan your special day!







