Gala Cuisine at Foxchase Manor

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| Proposal for 100-150 Guests - Buffet | TODAY'S DATE: Sunday, July 31, 2022 |
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### GOLD PACKAGE (Full-Service with Food)

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| **Our "Gold Package" includes the use of our Event Space Hall:** The Grand Ballroom, Small Ballroom, Outdoor Patio, as well as 1 Private Suite with Full Bath | **Non-alcoholic Beverage Package is also included:** Coke, Diet Coke, GingerAle, Sprite, Orange Soda, and Water. Lemon and Limes. Ice. Hot Coffee and Tea Station. |
| **Equipment included are:** Gold Chivari Chairs, White Patio Chairs, Round Guest Tables, Banquet Table and Cake Table | **American Dinner Menu will include:** 3 appetizers(stationed or passed), 2 Main Entrees, 3 Side Dishes, Salad with 1 Dressing, Bread and Butter |
| We will also provide you with linens, napkins, china, silverware, glassware, acrylic charger, and all serving equipment for food | **Hours of Package:** 2 hour set up + 5 hour event time + 2 hour clean up |
| **Staff includes:** Venue Supervisor, Banquet Captain, Banquet Servers, Bartenders, and Food Runners. Set-Up and Breakdown completed by Staff | Complementary Cake Cutting and Champagne Pouring |