

BAR PACKAGE DETAILS

Staffing: 1 RAMP-certified and insured bartender per every 75 guests.

Beverage Options: Includes 2 signature cocktails, a variety of sodas, and mixers.

Garnishes: Complete bar fruit package for premium drink presentation.

Classware: High-quality glassware for all beverages.

OPEN BAR

Pricing: \$32 per person (cocktail hour + 5-hour reception)

Additional hour: +\$12 per person

Includes:

Liquor: Vodka, gin, rum, tequila, whiskey, bourbon, and scotch.

Beer: A selection of domestic and imported beers.

Wine: A variety of red, white, and sparkling wines.

Bar will close 15 minutes before the end of the event.

PREMIUM BAR PACKAGE

Pricing: +\$15 per person (upgrade from Open Bar)

Includes:

Upgraded Spirits: Premium brands such as Grey Goose, Hendrick's Gin, Patron, Maker's Mark, and Johnnie Walker Black.

Beer: Includes craft beer options in addition to domestic and imported selections.

Wine: Premium wine options, including reserve reds, whites, and sparkling varieties.

BEER & WINE PACKAGE

Pricing: \$25 per person (cocktail hour + 5-hour reception)

Additional hour: +\$8 per person

Includes:

Beer: A selection of domestic and imported beers tailored to your preferences (e.g., lagers, ales, and IPAs).

Wine: A curated selection of red, white, and sparkling wines.

SPECIALTY STATIONS

Whiskey and Chocolate Pairing Station

Pricing based on selection. Features expertly paired chocolate varieties for a rich, indulgent experience.

Espresso Martini Bar

Pricing: +\$22 per person (standalone), +\$7 per person (with another bar package).

Bloody Mary, Mimosa, and Bellini Bar

Pricing: \$22 per person (ideal for brunch events). Features customizable options with premium mixers, fresh fruit garnishes, and unique toppings for a fun, interactive experience.

NON-ALCOHOLIC BAR PACKAGE

Pricing: \$7 per person

Coffee & Tea: \$2 per person (optional)

Includes:

A selection of sodas, sparkling water, juices, and other non-alcoholic beverages.

ALL-IN PACKAGE

by Epicurean Delight Catering

A refined selection of expertly crafted menu options to create an unforgettable dining experience.

Pricing: \$87 per person (excludes tax, bar package, service fees, and gratuity).



PASSED HORS D'OEUVRES

Choose 6 hand-crafted hors d'oeuvres to be passed by our professional staff. Or Opt for 3 hors d'oeuvres and a stationary antipasto display, featuring a curated selection of fine cheeses, charcuterie, marinated vegetables, and more. (Selections marked with an asterisk (*) incur an additional charge.)

SALAD COURSE

Fresh, seasonal greens paired with house-made dressings, served alongside warm ciabatta rolls and our signature breadsticks.

Choose from our extensive selection of salads, tailored to complement your menu.

ENTRÉE COURSE

Guests will enjoy a choice of three exceptional entrées:

Beef:

Tender, perfectly cooked options such as filet mignon or slow-braised short ribs, enhanced with rich, flavorful sauces.

Chicken:

Chicken: Juicy, succulent options such as parmesan-crusted chicken with slow-roasted tomatoes and balsamic glaze or ricotta and spinach-stuffed chicken with a bold puttanesca sauce.

Fish:

Fresh fish and seafood options that include herb mustard-glazed salmon or Mediterranean sea bass cooked to perfection.

Vegetarian:

Thoughtful, hearty dishes for your plant based palates.

Certain premium options are subject to an additional charge.



DESSERT

A beautifully crafted Electric City Bakehouse Signature 4-Layer, 6-inch Round Cake, made to match your event's theme and style.

A selection of guest cupcakes, available in up to 3 flavors, for a sweet and satisfying end to the evening.

Bridal Party Brunch Add-On

\$26
per person

Start your day with a delicious brunch spread, perfect for energizing the bridal party before the big event.

Choose 4 options from the following:

- Fresh Fruit Platter – A colorful assortment of seasonal, fresh fruit.
- Assorted Muffins, Danish, Sweetbreads, and Bagels – Served with homemade cream cheese.
- Assorted Quiche – A variety of flavors to suit all tastes.
- Epicurean Seasonal Salad
- Smoked Salmon & Caviar Platter – A luxurious addition for the special morning.
- Yogurt Parfaits – Layered with fresh berries, granola, and a drizzle of honey.
- Avocado Toast on Baguettes – Served with a variety of toppings to personalize each bite.
- Assorted Egg Muffin Tins – Flavorful, bite-sized egg muffins with a variety of fillings.
- Assorted Wraps – A selection of savory wraps with fresh ingredients.





LACE BY EPICUREAN

www.lacevillage.com/event-venues

Epicurean Delight Catering is the largest, most experienced off-premise caterer in the area.



LACE VENUE PRICING



The Lace Venue by Epicurean offers the following pricing and amenities:

PRICING

Small Event (<75 guests): \$1,500

Wedding (200–300 guests): \$10,000

Small Wedding (<75 guests): \$3,500

Wedding (300+ guests): \$12,000

Wedding (75–200 guests): \$7,000

INCLUDED AMENITIES:

Ceremony Space:

A beautifully designed space for your ceremony, offering a romantic and elegant setting for exchanging vows.

Tables and Chairs:

High-quality tables and chairs for all your guests, ensuring comfort and a seamless design that complements the venue's aesthetic.

Plateware, Glassware, and Silverware:

Premium dining essentials provided for your event, creating a sophisticated and polished dining experience.

Day-of Venue Coordinator:

A professional on-site coordinator dedicated to ensuring your day runs smoothly. They'll handle logistics, timelines, and any last-minute details, so you can focus on enjoying your celebration.

Exclusive Use of the Bridal Suite:

A private, luxurious space for the bride and bridal party to prepare, relax, and enjoy moments of calm before the big event.

Complimentary Champagne Toast:

Celebrate in style with a complimentary champagne toast for you and your guests, adding a touch of elegance to the occasion.

Epicurean Lounge by Chippy White Table:

A uniquely designed lounge area featuring curated décor and furnishings, offering a chic and comfortable space for guests to mingle.

Customized Epicurean Gift Basket:

A thoughtful, personalized gift basket prepared by Epicurean, filled with curated items to commemorate your special day.

These amenities ensure a seamless and elevated experience, creating lasting memories for you and your guests.