# FMERSON & OLIVER

2025 Event Pricing



# VENUE RENTAL

Emerson & Oliver holds a max of 40 guests for a seated event, and up to 60 for a cocktail style event.

## SUNDAY-THURSDAY

\$125/hour

Prior to 6 pm - \$200/hour

6 pm + later - \$275/hour

3 Hour Minimum\*

1 Bartender

1 Host(ess)/Server

Cash Bar

## FRIDAY + SATURDAY

4 Hour Minimum\*

1 Bartender

1 Host(ess)/Server

Cash Bar with \$750 minimum or pre-paid per person bar package

## ADDITIONAL STAFFING + SERVICES

Additional Time for Set-Up/Decorating
Additional Staff
Musicians (based on availability)

\$75/hour \$75

Food Service (to be chosen in advance from menu)

## DEPOSIT + PAYMENT

Holiday weekends are subject to higher rates.

An 18% service fee & 8% sales tax will be applied to applicable items.

A 4% fee will be added for credit card payments.

50% non-refundable deposit due at time of signing contract.

The remaining balance is due 30 days prior to the event.

\*Time includes 1 hour for set-up, the event itself, and & 30 minutes for clean-up.

Last call is no later than 11:30 pm.

All events must be completed by midnight, including clean up-up/load-out.

# WEDDING PRICING

# INCLUDES:

8 Hours of Rental Time\*

Ceremony

Reception

Tables & Chairs for up to 40 Guests

Bartender

Hostess/Server

Day-Of Site Manager & Planning Consultations

Single Truffle Favor for Each Guest

FRIDAY + SATURDAY	\$2,500
SUNDAY	\$2,000
MONDAY - THURSDAY	\$1,500

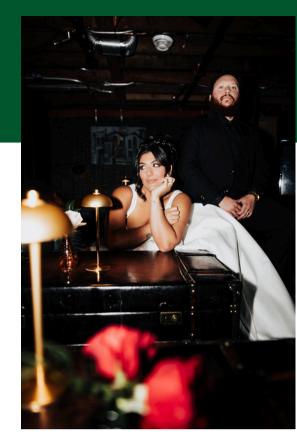
## ADDITIONAL STAFFING + SERVICES

Additional Time for Set-Up/Decorating
Additional Staff
Additional Staff
Musicians (based on availability)
Starting at \$250
Food Service (To be chosen in advance from menu)

# DEPOSIT & PAYMENT

4% Credit Card fee applies. Prices are subject to increase during holiday weekends 50% Deposit is due at time of contract signing. Final count is due 30 days prior, and the remaining balance is due 14 days prior to event date.

\*Includes load-in and load-out (load-out is to be completed by midnight)



# BAR PACKAGES

Our bar packages are perfectly curated for any style event. Below are open bar packages. We can also host cash bars, hosted bar tabs, and more!

#### OPEN BAR PRICING PER PERSON FOR 3HR / 4HR / 5HR

#### NON-ALCOHOLIC \$10 / \$12 / \$14

(Dry events are only allowed on Sundays unless approved by venue) Includes:

Soda, water, and juices Coffee Station Cash Bar for alcohol

#### BEER & WINE \$20 / \$22 / \$24

Includes:

All Items from Non-Alcoholic List Miller Lite, Modelo, Revolution Anti Hero (IPA), Crystal Lake Brewing Beach Blonde (Lager), Black Cherry White Claw Cabernet, Chardonnay, Rose, Pinot Grigio and Champagne

#### PREMIUM BAR \$26 / \$28 / \$30

Includes:

All Items from Beer & Wine List and Non-Alcoholic List Premium Brands: Jack Daniels, Tito's, Captain Morgan, Malibu, Elvelo tequila, Tanqueray, Kahlua, Bailey's, Dekuyper Amaretto

#### SPEAKEASY BAR \$40 / \$42 / \$44

Includes:

All items from the Premium Bar + 2 E&O Signature Cocktails of Choice Reception Cocktail\*

No shots

Doubles and energy drinks not included Brands subject to change without notice Special requests are subject to charges \*To be chosen in advance from provided menu

Children 5 and under are free. An 8% tax will be added to final food and beverage. A 20% gratuity will be added to final bar totals.



# CATERING

Clients are required to use one of our preferred caterers

31 NORTH BANQUET & CATERING 31NorthBanquets.com Bernice Smith - 815.344.0330 bernice@31northbanquets.com \*Can provide service only as well

HAZEL'S CATERING
Hazels.Catering
Debra Mindham - 815.790.3489
tartsandtruffles@yahoo.com
\*Can provide wedding cakes as well

MISSION BBQ Mission-BBQ.com Hannah Michael - 630-282-7769 catering60031@mission-bbq.com

WILD ASPARAGUS
WildAsparagusCatering.com
Kelly Eisele - 815-355-1707
kelly@wildasparaguscatering.com

ELEGANTE CUISINE Elegante.net Jessiy Rewers - 847.806.000 ext 230 jrewers@elegante.net

3 CHEFS CATERING 3ChefsCatering.com Bridget Hudak - 815.788.1333 3chefscatering@comcast.net

THE PICNIC BASKET & GOURMET FOOD WORKS PicnicBasketFood.com Ivan Reyes - 847.367.8336 info@picnicbasketfood.com

SIMPLY DELICIOUS GOURMET CATERING SimplyDeliciousGourmetCatering.com Rich or Rachel Hernandez -847.776.7609 simplydeliciousgourmetcatering@gmail.com

TRUE CUISINE & SWEET BABY RAY'S CATERING SBRevents.com
Sarah Ridder - 630-984-9064
sridder@sbrevents.com

FORK IT FOODS
ForkItFoods.com
Kaitlin Patrick - 847.417.7485
kaitlin@forkitfoods.com
\*Grazing tables and small bites

