
WEDDING PACKAGES

Tiscareno's Catering & Events specializes in full service Weddings. Let us guide you from designing a delicious menu to personalizing every detail of your unique celebration. Our services can accommodate any size, theme or individual requirements at any location. Our philosophy is to translate your interests, tastes, budget and vision into a seamless, meaningful event, allowing you to relax & enjoy the planning of your day. Your Wedding should speak to who you are as a couple or individual and reflect your own style. On your Big Day, you, your newlywed spouse, and your Families can focus on your guests, instead of worrying about vendors or schedules, allowing your guests to feel honored and treasured because you cared about their comfort and hired the very best.





"SAVE, SAVE, SAVE PACKAGE"

DISPLAYED HORS D'OEUVRES *(Choice of One)*

- Assorted Fruit, Cheese & Crackers Station
- Antipasto Station
- Mediterranean Rustic Vegetable Station
- Mashed Potato Bar
- Trio Bruschetta Bar

BUFFET DINNER ENTREE

(Choice of One - +\$4.00 p.p. for 2nd Entree)

- Roast Beef with Horseradish & Au Jus
- Burgundy Beef Tips
- Oven Baked Chicken with Capers, Lemon & Fresh Herbs
- Chicken Cordon Bleu with Béchamel Sauce
- Chicken Picatta with Lemon Caper Cream Sauce
- Chicken Marsala with a Marsala Mushroom Sauce
- Chicken Florentine with Country Tomato Basil Cream Sauce
- Chicken Princess with a Chardonnay Cream Sauce
- Lemon Herb Chicken with a Bright Lemon Lime Sauce
- Kahlua Shredded Pork with BBQ Sauce

PER GUEST RATES

NO OF GUESTS	RATES
50-99	\$41.95 PER GUEST ++
100+	\$36.95 PER GUEST ++

*Sunday's & Friday's 10% Discount
+18% Service Charge + 8% CA Sales Tax
Kids (3-10) are 30% Discount*

ACCOMPANIMENTS

(Choice of Three - +\$2.50 p.p. for additional side)

- Agave Ginger Glazed Carrots
- Sautéed Seasonal Veggies
- Green Beans Almandine
- Red Roasted Rosemary Potatoes
- Whipped Garlic Potatoes
- Pasta Al Fresco
- Pasta La Checca
- Au Gratin Potatoes
- Rice Pilaf
- Classic Caesar Salad
- Garden Green Salad with Two Dressings
- Luxembourg Salad
- Spring Salad

SAVE, SAVE, SAVE INCLUDES

- Professional Wait Staff – Bistro Attire
- Floorlength Linens - *White, Black, Ivory or Pewter*
- Linen Napkins – *Choice of Color*
- White China Tableware & Stainless Silver Flatware
- Table Glassware of Water Glasses & Champagne Flutes
- Champagne & Cider Toast – *Single Pour, Server Passed*
- Beverage Station – *Iced Tea or Lemonade*
- Coffee Service - *Accompaniments & Coffee Glass Mugs*
- Freshly Baked Bread with Butter
- Wedding Cake – *Custom Cake of Choice*

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"SILVER PACKAGE"

TRAY PASSED HORS D'OEUVRES

(Choice of Three)

Bruschetta Crostini ~ Crab Stuffed Mushrooms ~ Crab Stuffed Filo
Chicken Stuffed Cucumber Boats ~ Twice Baked Potatoes
BBQ Bacon Wrapped Chicken Skewer ~ Mini Quiche Lorraine
Chicken Stuffed Artichoke Hearts ~ Mac N Cheese Bites

BUFFET DINNER ENTREE

(Choice of One - +\$4.00 p.p. for 2nd Entree)

Roast Beef Carved to Order with Horseradish & Au Jus
Burgundy Beef Tips
Tri Tip with Mushroom Sauce
Roast Top Sirloin
Oven Baked Chicken with Capers, Lemon & Fresh Herbs
Chicken Cordon Bleu with Béchamel Sauce
Chicken Picatta with Lemon Caper Cream Sauce
Chicken Marsala with a Marsala Mushroom Sauce
Chicken Florentine with Country Tomato Basil Cream Sauce
Chicken Princess with a Chardonnay Cream Sauce
Lemon Herb Chicken with a Bright Lemon Lime Sauce
Herb Encrusted Pork Loin with Pear Apple Chutney
Grilled Salmon with Basil Pesto Sauce
Kahlua Shredded Pork with BBQ Sauce

PER GUEST RATES

NO OF GUESTS	RATES
50-99	\$46.95 PER GUEST ++
100+	\$41.95 PER GUEST ++

Sunday's & Friday's 10% Discount
+18% Service Charge + 8% CA Sales Tax
Kids (3-10) are 30% Discount

ACCOMPANIMENTS

(Choice of Three - +\$2.50 p.p. for additional side)

Agave Ginger Glazed Carrots
Sautéed Seasonal Veggies
Green Beans Almandine
Lemon Asparagus
Red Roasted Rosemary Potatoes
Whipped Garlic Potatoes
Pasta Al Fresco
Pasta La Checca
Gourmet Mac N Cheese
Au Gratin Potatoes
Rice Pilaf
Classic Caesar Salad
Garden Green Salad with Two Dressings
Luxembourg Salad
Spring Salad
Spinach Salad

SILVER INCLUDES

Professional Wait Staff – *Bistro Attire*
Floorlength Linens - *White, Black, Ivory or Pewter*
Linen Napkins – *Choice of Color*
White China Tableware & Stainless Silver Flatware
Table Glassware of Water Glasses & Champagne Flutes
Champagne & Cider Toast – *Single Pour, Server Passed*
Beverage Station – *Iced Tea or Lemonade & Soft Drinks*
Coffee Service - *Accompaniments & Coffee Glass Mugs*
Freshly Baked Bread with Butter
Wedding Cake – *Custom Cake of Choice*

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"GOLD PACKAGE"

TRAY PASSED HORS D'OEUVRES

(Choice of Three)

BUFFET DINNER ENTREE

(Choice of Two - +\$4.00 p.p. for 3rd Entrée)

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- Bruschetta Crostini
- Crab Cakes with Pineapple Coconut Dip
- BBQ Bacon Wrapped Chicken Skewer
- Mini Filet Wellingtons
- Chicken Roulade with Cream Cheese topped with Fruited Salsa
- Chicken Potstickers with Sweet Chili Dip
- Shrimp Cocktail Shooters
- Fresh Fruit Skewers with Honey Crystallized Ginger Dip
- Gorgonzola & Candied Walnut Stuffed Endive Pedals
- Potato Latkes with Apple Chutney
- Mini Shredded Beef Tostadas
- Spanakopita with Spinach & Cheese
- Mac N Cheese Fritters with Tomato Bisque Shooter
- Caprese Skewers with Balsamic Molasses Reduction Dip
- Italian Sausage Stuffed Mushrooms
- Mini Chicken Empanadas with Chipotle Cream Dip
- Garlic Cheese Stuffed Mushrooms
- Spicy Chipotle Grilled Chicken Skewers with Mango Chutney Dip
- Teriyaki Beef Skewers
- Spinach & Cheese Tartlets
- Mini Beef Empanadas with Cilantro Sour Cream Dip
- Twice Baked Potatoes
- Crab Stuffed Filo

- Filet Mignon
- NY Strip Steak topped with Chimichurri Sauce
- Tri Tip with Mushroom Sauce
- Roast Top Sirloin
- Roast Beef Carved to Order with Horseradish & Au Jus
- Burgundy Beef Tips
- Kahlua Shredded Pork with BBQ Sauce
- Oven Baked Chicken with Capers, Lemon & Fresh Herbs
- Chicken Cordon Bleu with Béchamel Sauce
- Chicken Picatta with Lemon Caper Cream Sauce
- Chicken Marsala with a Marsala Mushroom Sauce
- Chicken Florentine with Country Tomato Basil Cream Sauce
- Chicken Princess with a Chardonnay Cream Sauce
- Lemon Herb Chicken with a Bright Lemon Lime Sauce
- Herb Encrusted Pork Loin with Pear Apple Chutney
- Grilled Salmon with Basil Pesto Sauce
- Baked Sesame Honey Soy Salmon
- Shrimp Scampi



"GOLD PACKAGE"

ACCOMPANIMENTS

(Choice of Four - +\$2.50 p.p. for additional side)

- Agave Ginger Glazed Carrots
- Sautéed Seasonal Veggies
- Green Beans Almandine
- Roasted
- Lemon Asparagus
- Red Roasted Rosemary Potatoes
- Whipped Garlic Potatoes
- Pasta Al Fresco
- Pasta La Checca
- Gourmet Mac N Cheese
- Au Gratin Potatoes
- Ana Potatoes
- Rice Pilaf
- Mushroom Orzo
- Vegetable Dual Soufflé
- Classic Caesar Salad
- Garden Green Salad with Two Dressings
- Luxembourg Salad
- Spring Salad
- Pesto Green Bean Salad
- Mediterranean Cucumber Salad with Italian Vinaigrette

GOLD INCLUDES

- Professional Wait Staff – *Bistro Attire*
- Floorlength Linens of Specialty Linens – Taffeta
- Linens Napkins of Choice
- White China Tableware & Stainless Silver Flatware
- Table Glassware of Water Glasses & Champagne Flutes
- Champagne & Cider Toast – *Single Pour, Server Passed*
- Beverage Station – *Iced Tea or Lemonade & Soft Drinks*
- Gourmet Coffee Service – *Flavored Syrups, Cinnamon Sugar, Chocolate Shavings, Whipped Cream & Standard Accompaniments & Coffee Glass Mugs*
- Freshly Baked Bread with Butter
- Fruit, Cheese & Cracker Display
- Wedding Cake – *Custom Cake of Choice*

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PER GUEST RATES

NO OF GUESTS	RATES
50-99	\$51.95 PER GUEST ++
100+	\$47.95 PER GUEST ++

*Sunday's & Friday's 10% Discount
+18% Service Charge + 8% CA Sales Tax
Kids are 30% Discount Ages (3-10)*



“DIAMOND PACKAGE”

TRAY PASSED HORS D'OEUVRES

(Choice of Three)

BUFFET DINNER ENTREE

(Choice of Two - +\$4.00 p.p. for 2nd Entrée)

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- Bruschetta Crostini
- Chicken Roulade with Cream Cheese topped with Fruited Salsa
- Chicken Potstickers with Sweet Chili Dip
- Fresh Fruit Skewers with Honey Crystalized Ginger Dip
- Gorgonzola & Candied Walnut Stuffed Endive Pedals
- Potato Latkes with Apple Chutney
- Mini Shredded Beef Tostadas
- Spanakopita with Spinach & Cheese
- Mac N Cheese Fritters with Tomato Bisque Shooter
- Caprese Skewers with Balsamic Molasses Reduction Dip
- Italian Sausage Stuffed Mushrooms
- Mini Chicken Empanadas with Chipotle Cream Dip
- Garlic Cheese Stuffed Mushrooms
- Spicy Chipotle Grilled Chicken Skewers with Mango Chutney Dip
- Teriyaki Beef Skewers
- Mini Beef Empanadas with Cilantro Sour Cream Dip
- Twice Baked Potatoes
- BBQ Bacon Wrapped Chicken Skewer
- Crab Stuffed Filo
- Chicken Stuffed Cucumber Boats
- Mini Beef Wellingtons
- Crab Cakes with Pineapple Coconut Dip
- Mini Beef Wellingtons with Creamy Horseradish Dip
- Jumbo Shrimp Display or Tray Passed

- Filet Mignon
- Roast Prime Rib with Au Jus & Creamy Horseradish
- Roast Beef Carved to Order with Horseradish & Au Jus
- NY Strip Steak
- Rib Eye
- Burgundy Beef Tips
- Tri Tip with Frostery Mushroom Sauce
- Sirloin Steak topped with Chimichurri Sauce
- Rack of Lamb
- Kahlua Shredded Pork with BBQ Sauce
- Oven Baked Chicken with Capers, Lemon & Fresh Herbs
- Chicken Cordon Bleu with Béchamel Sauce
- Chicken Picatta with Lemon Caper Cream Sauce
- Chicken Marsala with a Marsala Mushroom Sauce
- Chicken Florentine with Country Tomato Basil Cream Sauce
- Chicken Princess with a Chardonnay Cream Sauce
- Lemon Herb Chicken with a Bright Lemon Lime Sauce
- Herb Encrusted Pork Loin with Pear Apple Chutney
- Crab Stuffed Tilapia with Lemon Cream Sauce
- Grilled Salmon with Basil Pesto Sauce
- Baked Sesame Honey Soy Salmon
- Shrimp Scampi
- Lobster Tail (Upgrade) – Market Price



"DIAMOND PACKAGE"

ACCOMPANIMENTS

(Choice of Four - +\$2.50 p.p. for additional side)

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- Agave Ginger Glazed Carrots
- Sautéed Seasonal Veggies
- Green Beans Almandine
- Lemon Asparagus
- Red Roasted Rosemary Potatoes
- Whipped Garlic Potatoes
- Pasta Al Fresco
- Pasta La Checca
- Gourmet Mac N Cheese
- Pesto Tortellini Pasta
- Au Gratin Potatoes
- Ana Potatoes
- Rice Pilaf
- Mushroom Orzo
- Vegetable Dual Soufflé
- Classic Caesar Salad
- Garden Green Salad with Two Dressings
- Luxembourg Salad
- Spring Salad
- Pesto Green Bean Salad
- Mediterranean Cucumber Salad with Italian Vinaigrette

DIAMOND INCLUDES

- Professional Wait Staff – *Bistro Attire*
- Floorlength Linens of Specialty Linens – *Taffeta & Satin*
- Linens Napkins of Choice
- White China Tableware & Stainless Silver Flatware
- Table Glassware of Water Glasses & Champagne Flutes
- Champagne & Cider Toast – *Single Pour, Server Passed*
- Beverage Station – *Iced Tea or Lemonade & Soft Drinks*
- Gourmet Coffee Service – *Flavored Syrups, Cinnamon Sugar, Chocolate Shavings, Whipped Cream & Standard Accompaniments & Coffee Glass Mugs*
- Freshly Baked Bread with Butter
- Fruit, Cheese & Cracker Display
- Wedding Cake – *Custom Cake of Choice*
- Dessert Bar – *2 hour dessert bar*

PER GUEST RATES

NO OF GUESTS	RATES
50-99	\$61.95 PER GUEST ++
100+	\$55.95 PER GUEST ++

*Sunday's & Friday's 10% Discount
+18% Service Charge + 8% CA Sales Tax
Kids are 30% Discount Ages (3-10)*



“BAR SERVICES”

Tiscareno's Catering & Events offers a variety of “Bar Services” to accommodate you & your guests for your reception needs.
All Serviced Bars are required to end a minimum of 1 hour prior to the event's end, but may vary from venue to venue.

BAR SERVICES

CALL BAR Cash Bar Set Up
for 1 Bartender and 1 Bar
\$300.00

GOLD BAR Cash Bar Set Up
for 1 Bartender and 1 Bar
\$400.00

HOSTED BAR SERVICES

Provides your guests with an open bar. Prices below cover a 4 Hour Service.

Includes your Cups, Ice, Stirs, Condiments, Bar and Bartender

All guests 21 years and older must be accounted for; for Bar specifics, please see your Sales representative
(1 Bartender for every 75-100 guests)

SOFT BAR
\$15.00 per person

Choice of Two (2) Domestic Beers, Three (3) House Wines, Sparkling Water, Assorted Soft Drinks

CALL BAR
\$17.00 per person

Full Alcohol Bar, Mixers, Two (2) Domestic Beers, Three (3) House Wines, Sparkling Water, Assorted Soft Drinks

GOLD BAR
\$21.00 per person

Premium Brands Full Alcohol Bar, Mixers, Two (2) Domestic Beers & One (1) Imported, Three (3) House Wines, Sparkling Water, Assorted Soft Drinks

ADDITIONAL BARTENDERS
Starting at \$40.00 ea hour

TICKET BAR:

Tickets are redeemed for one drink per ticket and may be distributed at event host's discretion. Guests without tickets may purchase additional drinks as a Cash Bar at no additional charge to event host.

Soft Bar Ticket ~ **\$5 per ticket**
Call Bar Ticket~ **\$6 per ticket**
Gold Bar Ticket~ **\$7 per ticket**

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“MOCKTAIL BAR SERVICES”

Just because there is no alcohol being served, doesn't mean you can't have fun with some yummy non-alcoholic mocktails. Here are some great choices that we think your guest will enjoy

“BOTTOMLESS MOCKTAILS”

Provides your guests with an open bar. Prices below cover a 4 Hour Service

Includes your Cups, Ice, Stirs, Condiments, Bar and Bartender

All guests must be accounted for; for Bar specifics, please see your Sales representative

(1 Bartender for every 75-100 guests)

SIGNATURE \$8.50 per person	Choice of One(1) Mocktail, Sparkling Water, Assorted Soft Drinks and Two Infused Waters
HIS & HERS \$10.00 per person	Choice of Two (2) Mocktails, Sparkling Water, Assorted Soft Drinks and Two Infused Waters
OURS \$13.00 per person	Choice of Three (3) Mocktails, Sparkling Water, Assorted Soft Drinks and Two Infused Waters

“MENU OPTIONS”

- | | | |
|----------------------------------|---------------------------|---------------------------------|
| 1. Nojito | 2. Virgin Hibiscus Cosmo | 3. Sparkling Sunshine Punch |
| 4. Cantaloupe-Ginger Spritzer | 5. Pom-Berry Bellini | 6. Mexican Chocolate Mocktini |
| 7. Cran-Apple Cider | 8. Shirley Temple | 9. Sparkling Sangria |
| 10. Faux Champagne | 11. Cherry Bomb Mocktail | 12. Roy Rogers Mocktail |
| 13. Sparkling Raspberry Mocktail | 14. Safe Sex on the Beach | 15. Lemon Lime Virgin Margarita |

ADDITIONAL BARTENDERS
Starting at \$40.00 ea hour

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"KIDS MENU"

(Choose 1) – Kids are 30% Discount Ages 3-10

- 1.0 Fresh Baked Chicken Tenders, Homemade Mac N Cheese with Fresh Fruit or Broccoli
- 2.0 Spaghetti & Meatballs with Fresh Fruit
- 3.0 Baked Chicken Legs, Sliced Carrots or Kernel Corn with Fresh Fruit
- 4.0 Peanut Butter & Jelly Sandwich, Homemade Macaroni & Cheese & Apple Sauce

"VEGETARIAN ENTRÉE OPTIONS"

(Choose 1) – Additional Options Available. Please ask your Sales Associate

- Eggplant Parmisana with Marinara Sauce
- Parmesan Spinach Stuffed Portobello Mushrooms
- Gnocchi with Wild Mushroom Rosemary Cream Sauce
- Vegetable Lasagna with Spinach Marinara Sauce
- Cajun Grilled Tofu
- Cheese Polenta topped with Roasted Vegetables & Feta Cheese
- Vegan Baked Ziti with Roasted Vegetables
- Roasted Vegetable Kebobs with Pesto Drizzle

VEGAN & GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

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“SERVICES & RENTALS”

SIT DOWN DINNER OPTIONS

Option A: Traditional Sit Down Dinner - +\$5.00 per person
Option B: Split Sit Down Dinner - +\$8.00 per person

LATE NIGHT SNACK

(price based on menu selection) – Please ask for Menu

ACTION STATION

(price based on menu selection) – Please ask for Menu

DESSERT BAR

(price based on menu selection) – Please ask for Menu

SET UP, BREAK DOWN & CLEAN UP for \$500.00

Don't deal with physical stuff (hauling, loading, unloading, setting up, repositioning, packing up, loading). Let us take care of all the Set Up, Break Down & Clean Up.

CHIAVARI CHAIRS FOR \$5.25 ea

(Choice of Color) *Delivery & Set Up Fees Not Included

TABLE CHARGERS FOR \$1.00 ea

(Silver, Gold or White) – Set up Included

BARTENDARS – Bring Your Own Bar for \$40.00 per hour

(5 hour minimum / 1 Bartender for every 75 guests) ~

Our Bartenders may consult with you on your vision, specialty cocktail creations, rentals and shopping lists, to give you the best experience that you and your guests will enjoy.

Bartender Consultation for \$50.00 per hour

Custom tasting meeting for signature drinks – starting at \$100 for two

ADDITIONAL RENTALS

We offer full service rentals from tables, chairs, custom tents, lighting, specialty linens and more. We will set up a consultation to provide you with the guidance of what your venue needs to make your day special.

“DAY OF COORDINATION SERVICES”

Tiscareno's can offer the day of coordination of your Wedding Ceremony & Reception OR Reception Only. A Ceremony rehearsal will be set up 1-2 days prior to the wedding date, depending on venue availability.

Day of Coordination Fees start at \$1500.00+ and range from complexity of event and venue.

Fees will be on a separate invoice.

COORDINATION INCLUDES 8 CONSULTATIONS THROUGHOUT DURATION OF WEDDING PLANNING:

- Create & Discuss Timeline
- Layouts and Seating Charts
- Place Table Numbers, Place Cards & Party Favors at Reception
- Act as the Primary Point of Contact with all Your Vendors
- Set Up Finalized Mock Table of Table Settings
- Manage Set Up, Tear Down
- Work with MC/DJ to ensure reception flow
- Assist your Wedding Party and Gather your Vendor Team to Ensure your day is perfect
- Preferred Vendor List Included

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“GENERAL INFORMATION”

MINIMUMS: Packages are priced per person and are based on 50+ guest minimum. Events less than 50 guests will be charged an additional rate of \$5.00 per person. Prices Subject to Change without notice.

DEPOSIT AND PAYMENT SCHEDULE: To Reserve your date a **25% OR \$1000.00 of Total** is required to reserve your date with a contract signature confirmation. This deposit is **only refundable within 10 days from booking**; following this 10 day period, deposit will be non-refundable and will be applied to your final bill. No date will be held unless a deposit is received and is subject to availability at the time of booking. Following the initial 25% deposit, customers will be responsible for submitting payment for their event in accordance to the following guidelines:

- 50% of the total will be due SIX months or midway between booking date and event date (whichever occurs first);
- 100% of the total will be due 7-10 DAYS prior to the event date with a guaranteed final guest count.

Guest count deductions will not be permitted once final count has been submitted. Increase of guest count will be accepted up to 3 days prior to the event with final payment.

CANCELLATIONS / REFUND: Cancellation notices must be submitted in writing or in person. The initial 25% deposit is only refundable within 10 days from booking. Any additional payments will be refundable up to 50% if cancellation is submitted prior to six months from the event date. A \$45.00+ per person food tasting cancellation fee will be held for all cancellations that are within the 10 days from booking if food tasting have been carried out. The final food tasting cancellation fee will be subject to the styles of foods tasted on the scheduled food tasting date. Cancellation 60-90 days prior to the event date will result in 50% forfeiture of all deposits. Cancellation 30-60 days prior to the event date will result in 100% forfeiture of all deposits.

PACKAGES & SERVICES: All prices are subject to change without notice and are guaranteed only at the time of booking when initial deposit is received. Customer will be responsible for honoring guarantees made at the time of booking including package selections and guest minimums.

FOOD & BEVERAGE: Customer will select packages based on their individual catering needs and will be responsible for honoring minimum guest requirements of the chosen package selection. Please advise Tiscareno's Catering of any dietary restrictions **for Kosher, Vegan, Gluten-Free & Vegetarian** meals. Tiscareno's Catering will work with customer in selecting appropriate menu or will advise on available options to accommodate those needs.

FOOD TASTINGS: One complimentary tasting will be provided after booking for menu selection and will be subject to caterer availability. Customized Menu options are available upon request. Food tasting are set up for 4 guests only. If a tasting is requested prior to the booking, there will be a \$35.00 per person food tasting fee (depending on menu selections). If you like the services offered, your tasting fees of \$45.00 per person will go towards the initial deposit to complete the \$25%.

FEES & COORDINATION SERVICE CHARGE: All items are subject to CA State Taxes (at the current rate at time of booking) and 18% Service Charge. The service charges apply if your event is staffed by Tiscareno's Event Staff, such as a full service event or when "ON-LOAN" service ware and equipment is used. The coordination service charge covers the additional expenses we incur in the planning and execution of a full service event such as: client consultations, administrative overhead, equipment preparation and maintenance, vehicle expenses and of course, the extra time we spend to make your event the best it can be. The coordination service charge will also cover for staff gratuities.

DAY OF COORDINATION FEES: Tiscareno's can offer the coordination of your Wedding Ceremony & Reception. A Ceremony rehearsal will be set up 1-2 days prior to the wedding date, depending on venue availability. Day of Coordination Fees start at \$800.00+ and range from complexity of event and venue. Fees will be on a separate invoice.

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