

## **Formal Silver Service Dinner Parties ~ Chef's Notes**

The idea behind the Silver Service menu series came from the frequently made comment, "We would rather avoid the traditional sit down dinner, as our group enjoys a casual mingling experience, but really does like good food".

Our arrangements below provide the best flexibility for larger groups. We aim to provide the highest quality in service with only the finest local ingredients used wherever possible. Casual seating will be provided for about 40% of the number of guests. Usually we find this is plenty as some people will sit and chat for a bit, then get up to go to the bar for a drink and on way become involved in a new conversation across the room. We will continue to offer everyone food, whether they are in the room on a deck or in the garden. Our servers come around the room with trays of appetizers and mains during the service period, and a night of social mingling and dining relaxes everyone.

**Service** ~ is designed to be easy flowing. There, when you need it but not intrusive. Food service will begin promptly at your specified time, and takes about 2-2 1/2 hours, depending upon how the evening progresses. Although designed to feel casual for your guests these are fully serviced dinners. We include the correct number of servers to ensure that dinner service is exceptional.

**Seating and Table configurations** ~ change based on your number of guests. We find that your numbers will change right up until check in, and usually the numbers drop from you initial guest list, often by as much as 15%. Please remember for this menu, we do require final confirmation of numbers **by 3 p.m. the day before!**

What we have found best with this menu, as far as seating goes is to aim for 35-45% seating.

**Minimum numbers** ~ 20 adults with a full Inn rental. The minimum numbers are in place to ensure the Inn's cost of putting on this high service style of dinner service is met. If you would like to have this dinner and you are below the minimum number we would require a supplemental charge of ½ the price of the missing number of guests required to bring the total to 20.

Please note that dinner is only offered to groups that rent the entire Inn.

**Maximum number** ~ 60-65 adults can be served with this menu. Children age 11 and below are counted separately. Please see below for children's options.

**Upgrades are available** ~ designed to take these menus to another level while still maintaining great value. Upgrades vary dependent upon what you have in mind.

If there is something you do not see on the menu, just let us know and we'll be sure to work something out for you!

**Choice is available** ~ This menu series is all about choice. The real benefit is that you can order what you want, and still give everyone lots of choice. So for example, if you have a guest(s) who are allergic to seafood you can still pick 2 or 3 items of seafood leaving them with 15 other choices. Considerations will be made, at no cost to you, for diet requirements for example, no red meat or vegetarians. Our goal is to provide as many items for each diet requirement through subtle changes to the menu items. If you picked the steak sandwich and had someone who did not eat red meat, then we would do them a grilled garlic bread sandwich (hot) with grilled marinated bell peppers, caramelized onions and brie cheese or something along those lines.

Most importantly, you can interchange individual items with other silver service menus. Please ask if you have specific questions.

\*v\* **symbolizes** options that are suitable for Vegetarians and/or Vegans (most times) with minor changes made to the individual's dish. Please ensure that we know ahead of time who and how many Vegetarians or vegans you have in your group and if they bend the rules (i.e. the vegetarian who, eats fish) as this will help us out greatly when it comes to serving them the best possible alternatives.

**Options for Children** ~ Children (ages 2- 11\*) are always hard to figure out especially when they are not your own! We have 2 good options:

- 1) eat off the adult menu for half the price of the adult menu,
- 2) we can do a kids party for \$9.75 per child and include the following items, veggie platter, fruit platter, cheese pizza, and an ice cream treat.

When your numbers are approaching 60 and you have a bunch of kids, we suggest taking the kids party option and locating it in either the library or Room #7 or #8. The children in a separate party can be counted on top of our maximum number, so in theory you could have 60 adults, and 8 kids (as long as they eat separately).

\*12 years and older are billed as adults, unless you wanted them to eat from the kids party then the price would vary based on age.

**Chef's note** ~ our waiters and waitresses will serve a seemingly endless amount of food. It will be taken to all corners of the building and garden.

With the choices listed with these menu's, there's sure to be something for everyone.

Our kitchen will be making everything fresh a la minute. Some of the options may be a little more risqué.... but with so many choices we will ensure everyone has plenty to enjoy.

The chef's point of view on this is that with so many choices we can move away from the more traditionally safe menu items into something a little more diverse and exciting.

Bon Appetite!

Lonny

(Owner and Chef)