

Sutliff Cider Facility Rental Prices 2014

Inside space available for about 70 people
Open space to patio another 100-150 people

Wedding Reception Special \$3000

Property is available for Saturday weddings Jan-Dec, Price includes the following:

- Full property rental, 5 hrs with invited guests, up to midnight
- Tent Rental 20X40 , covers front patio
- Saturday business shut down fees
- 2 bartenders, 4 hours each (\$20.00/hour/bartender for each additional hour)
- Access to property all day Sat for wedding party & staff
- Self Service access to property starting Tuesday prior to wedding
- Limited set up assistance
- Limited Breakdown/cleanup
- Garbage removal
- Use of refrigeration/freezer

Note: Major Party Setup, Breakdown, Parking, Assistance or Table Bussing is not included

Beverages

5 gallon Cider	\$150
5 gallon Craft Beer	\$125
15.5 gallon Domestic Beer	\$200
Wine Corkage/glassware	\$5/bottle
Additional gratuity charged on bar bill	18%

Rental A'la Carte

4 hr tasting room rental*	
includes 1 bartender	\$600
4hr Pavilion (in addition to tasting room)	\$500
Overtime hours	\$125/hr
Tent Rental 20X40 covering front patio	\$500
Additional Bartender	\$20/hr
Set up assistance	\$20/hr
Breakdown assistance	\$20/hr

Misc Requirements

Refundable deposit (Breakage & Cleanup)	\$500
All beverages are required to be purchased through Sutliff Cider	
Due to licensing and insurance reasons, beer or spirits cannot be brought onto premise	
Catering by insured and licensed persons only	
Food and food service cleanup is responsibility of catering / party staff	
Bartenders will bus beverage service only	
With party's over 40 we recommend having parking attendants	
Party breakdown and cleanup expected the night of event, unless other arrangements are made	
*A'la Carte Tasting Room Rental for non open hours only, open hours are Sat&Sun 11-6,	
Saturday business shut down	\$600
Parties over 200 people require extra porta-potties	

Rates and product availability subject to change without notice.

Contact Pia Ervin at pia@sutliffcider.com or 319-455-4093 for more information and availability.