

SPECIAL EVENTS MENU

❧ 2009 ❧

- ❧ **Display Hors d'oeuvres**
 - ❧ **Tray Passed Hors d'oeuvres**
 - ❧ **Gourmet Buffets & Silver Service Sit Down Service**
 - ❧ **International Food Stations**
 - ❧ **Cold Buffet**
 - ❧ **Italian Buffet**
 - ❧ **Fiesta Buffet**
 - ❧ **Corporate Brunch**
 - ❧ **Winter Buffet**
 - ❧ **Just Desserts**
 - ❧ **Bar Services**
 - ❧ **Special Event Menu Prices**
 - ❧ **General Terms & Conditions**
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**Thank you for your interest in Top Hat Productions.
We take great pride in our team and the products and services that we
provide.**

DISPLAY HORS D'OEUVRES

All displays are created cascading from Silver Trays, Marble Tiles and Ornate Baskets, on a bed of fresh garden kale. All displays include the Table, Linens, Food Service Equipment, Large Buffet Floral and Acrylic Plates, Knives, Forks and Napkins.

FRESH FRUIT AND VEGETABLE CASCADE

An Elegant Display of Seasonal Fresh Cut Fruits displayed on Marble Risers and Green & Purple Kale to include Pineapple, Honeydew, Cantaloupe, Watermelon, Strawberries, Red and Green Grapes, Kiwi and Fresh Oranges. With a Colorful Selection of Vegetables both Domestic and Exotic to include Yellow Squash, Cucumber, Carrots, Celery, Broccoli, Cauliflower, Italian Zucchini, Mushrooms, Snow Peas and Baby Vegetables accompanied by both Spinach and Ranch Dips.

\$4.50 per person for 100 Guests and \$5.50 per person for 50 Guests

Add Domestic and Imported Cheeses, Vegetable, Country and Mousse Pates Sugar Walnut Whole Baked Brie served with toast rounds and crackers.

\$5.95 per person for 100 Guests and \$6.95 per person for 50 Guests

MEDITERRANEAN DISPLAY

Marinated Antipasto Selection with: Artichoke Hearts ~ Mushrooms ~ Baby Corn ~ Salami ~ Pepperoncinis ~ Dill Pickles – Provolone Vinaigrette ~ Green Olives ~ Kalamata Olives ~ Feta Cheese ~ Bruschetta, Humus and Pita Triangles and Couscous Salad.

\$6.50 per person for 100 Guests and \$7.50 per person for 50 Guests

SANTE FE STATION

Tri-colored Tortilla Chips with Fresh Salsa and Guacamole ~ Five Layer Dip ~ Mexican Egg Rolls ~ Habanera Hot Wings and Chicken Quesadillas with Fresh Pineapple Salsa.

\$11.95 per person

CALIFORNIAN ASIA DISPLAY

Thai Chicken Skewers ~ Assorted Sushi ~ Seared Ahi Skewers ~ Steamed Pot Stickers with Plum Sauce ~ Crispy Chicken Wontons and Rice Paper Chicken Lettuce Wraps.

\$14.95 - Six pieces per person – chef's choice.

\$18.95 - Eight pieces per person – chef's choice.

GOURMET SEAFOOD DISPLAY

Seared Sea Scallops ~ Oysters on the Half Shell ~ Two Jumbo Shrimp ~ Crab Claws and Steamed Clams. Served with our Spicy Cocktail Sauce and Lemon Wedges.

\$16.95 per person

DISPLAY HORS D'OEUVRES (Continued)

DIM SUM STATION

A very popular alternative Display Station offering Authentic Assorted Dim Sum (Asian Appetizers) which include Steamed, Sautéed, Flash Grilled and Deep Fried Selections.

| | |
|------------------------------|--------------------------|
| Chicken Pot Stickers (Gyoza) | Shrimp Shu Mai Dumplings |
| Chicken Won Tons | Crab Shu Mai Dumplings |
| BBQ Pork Bun | Vegetable Spring Roll |
| Coconut Shrimp | BBQ Honey Spare Ribs |

Accompanied with Chili Water Dip, Honey Teriyaki Sauce, Ponzu Sauce, Mango Sauce and Soy.

\$13.95 for Six pieces per person

\$16.95 for Eight pieces per person

SUSHI STATION

Traditional Fresh Cut Rolls and the Freshest Nigiri Sushi accompanied with Pickled Ginger, Regular and Low Sodium Soy Sauce and Wasabi.

California Rolls, Crunch Rolls, Spicy Tuna Rolls and Rainbow Rolls.

Tuna Nigiri, Shrimp Nigiri, Unagi Nigiri (Eel), Salmon Nigiri and Yellowtail Nigiri.

\$14.95 - Six pieces per person - chef's choice.

\$18.95 - Eight pieces per person - chef's choice.

Make the event even more spectacular with an onsite Sushi Chef preparing your favorite selections. **\$295.00 for Sushi Chef and Sushi Case.**



Tray Passed Hors D' Oeuvres

HOT SELECTIONS

Asian Dumplings with Plum Sauce
Baked Brie Crustini with Fresh Basil
** Beef Wellingtons with Béarnaise
Beef Skewers (Teriyaki, Peppercorn, Thai Satay)
Brie Quesadillas with Papaya Salsa
** Caviar Potatoes with Chive Cream
Chicken Empanadas with Tomato & Sweet corn Puree
Chicken Skewers (Thai Peanut, Teriyaki, Parmesan, Tarragon Béarnaise)
Chicken Lettuce Rice Paper Wraps with Tamarind Dip
Chicken & Feta Wontons with Citrus Dip
Chicken Spring Rolls with Teriyaki Plum Sauce
** Coconut Shrimp with Mango Salsa
** Crab Cakes with Tomato Compote
** Lobster & Wild Mushroom Phyllo
Pizza Roulades (Shrimp & Pesto, Thai Chicken and Tomato Basil)
Parmesan Artichoke Hearts
Pineapple Rumaki
Potato Pancakes with Cranberry
Spanakopita with Fresh Spinach & Pine Nuts
Spicy Chicken Phyllo

COLD SELECTIONS

Asparagus and Proscuitto with Lemon Garlic Mayonnaise
Belgian Endive with Seafood Mousse
Beggars Purses with Caviar and Crème Sauce
Bruschetta on Sourdough Toast
California Rolls
** Jumbo Shrimp with Spiced Cocktail Sauce
** Jumbo Shrimp wrapped with Blanched Snow Pea
Rare Sirloin Canapé with Horseradish Cream
** Seared Ahi Canapé with Caviar and Soy Wasabi Cream
Smoked Salmon on Delicate Melba Toast
Smoked Trout Mousse Canapé with Roasted Peppers
Tempura Shrimp Nori Rolls

We suggest 3 Hors d'oeuvres per person for the first hour of your event OR 6-8 plus a Dessert & Coffee Station if your event is an Hors d'oeuvre reception

Above Hors d'oeuvres are \$1.95 per piece and \$2.25 per piece with **

This includes all Food Service Equipment, Napkins and Floral Accents for Tray Passing



Gourmet Buffets and Silver Sit-Down Service

☞ The following A La Carte menu allows you to create your own special menu for an Elegant Buffet Dinner or a Silver Service Sit Down Reception. ☞

SALADS

Please Choose One:

- ☞ Gourmet Tossed Herb Salad
- ☞ Garden Tossed Green Salad
- ☞ Field Of Greens with Cranberries, Feta and Walnuts
- ☞ Spinach Salad with Bacon Dressing
- ☞ Mandarin Orange Salad with Papaya Salsa Vinaigrette
- ☞ Classic Caesar Salad with Shaved Parmesan

ENTREES

Please Choose One:

- ☞ Alaskan Halibut
- ☞ California Chicken Breast
- ☞ Carved Turkey Breast with Cranberry Sauce & Gravy
- ☞ Carved Sirloin of Beef
- ☞ Chicken Parmesan with Sun dried Marinara
- ☞ Chicken Marsala
- ☞ Chicken Picatta
- ☞ Crab & Asparagus Stuffed Chicken
- ☞ Cranberry\Walnut Loin of Pork
- ☞ Honey Baked Ham with Fresh Apple Sauce
- ☞ Raspberry Lime Chicken with Roasted Almonds
- ☞ Roast Herb Crusted Tri-Tip
- ☞ Rosemary Chicken Béarnaise
- ☞ Lemon Herb Chicken
- ☞ Maui Teriyaki Chicken
- ☞ Swordfish with Chardonnay Butter
- ☞ Salmon Wellington with Artichoke and Lemon Wine Butter
- ☞ Salmon with Fresh Leek Sauce
- ☞ Trout Almandine
- ☞ Veal Escalope

The following selections are an additional \$8.00 - \$12.00 per person:

- ☞ Carved Whole Leg of Lamb
- ☞ Carved Prime Rib
- ☞ Chateaubriand
- ☞ Filet Mignon with Truffle Bordeaux Sauce
- ☞ Individual Beef Wellington

☞ ACCOMPANIMENTS

Please Choose Two:

- ☞ Almond Rice Pilaf
- ☞ Asparagus Hollandaise
- ☞ Broccoli & Red Peppers
- ☞ Glazed Baby Carrots
- ☞ Garlic Mashed Potatoes
- ☞ Garden Wild Rice
- ☞ Green Beans with Herb Butter
- ☞ Italian Squash
- ☞ Julienne Vegetables with Herb Butter
- ☞ Rosemary Potatoes
- ☞ Roast Garlic Dill Potatoes
- ☞ Potatoes Au Gratin
- ☞ Tomato Basil Pasta
- ☞ Fettuccini Alfredo

BREAD DISPLAY

Please choose one:

- ☞ Fresh Baked Dinner Rolls and Softened Butter
- ☞ Sliced French Baguettes with Chive Butter
- ☞ Garlic Bread and Italian Breadsticks
- ☞ Focaccia Bread with Parmesan Tomato
- ☞ Golden Corn Bread with Whipped Honey Butter

DESSERT STATION

Please Choose One:

- ☞ Assorted Mini Pastries and Petite Fours
- ☞ Assorted Dessert Bars and Tuxedo Dipped Strawberries
- ☞ Fruit Cobbler & Ice Cream
- ☞ Flaming Bananas Foster
- ☞ Fresh Fruit Crepes
- ☞ Gourmet Cakes and Torte Display
- ☞ Gourmet Cheesecake Display
- ☞ Ice Cream Sundae Bar

SILVER COFFEE SERVICE

Starbuck's Colombian Regular Coffee, Starbuck's Vanilla Nut Decaffeinated Coffee, fresh Devonshire Cream, Raw Sugar, Sweet n Low, Cinnamon Sticks And Shaved Chocolate



International Food Stations

Each Station will be decorated with a Beautiful Floral,
Coordinating colors and elegant displays of table props and accents.

☞ Choose **THREE** Entree Stations plus **ONE** Dessert Station with Coffee Service



STATION ONE

Carved Turkey Breast
Carved Top Sirloin
Roast Red Potatoes
Gourmet Green Salad

STATION TWO

Salmon Wellington
Roast Pecan Wild Rice
Asparagus & Red Peppers

STATION THREE

California Rolls
Assorted Sushi
Sashimi

STATION FOUR

Exhibition Pasta Bar
Caesar Salad
Focaccia Bread

STATION FIVE

Chicken Paella
Garlic Shrimp Salad
Tomato Basil Bruschetta

STATION SIX

Baja Taco Bar
Carnitas, Baked Fish
Fresh Tortillas
Salsas and Condiments

STATION SEVEN

Chicken & Beef Fajitas
Spanish Rice
Southwestern Black Beans

STATION EIGHT

Gourmet Sausages
Grilled Peppers & Onions
Fresh Sauerkraut

STATION NINE

Louisiana Jambalaya
Creole Shrimp
Cajun Corn Fritters

STATION TEN

Field Of Greens Salad
Exhibition Crepes
Chicken Divan
Vegetable Hollandaise
Seafood Newburg

STATION ELEVEN

Grilled Swordfish
Chardonnay Beurre Blanc
Roast Red Pepper
Mesculin Herb Salad
Cilantro Lime Rice

STATION TWELVE

Greek Salad
Herb Crusted Tri Tip
Chicken Kebabs
Wild Rice

STATION THIRTEEN

Martini Mashed Potato Bar
Garlic, Parsnip & Sweet Potato
Shrimp, Curried Chicken,
Bacon Bits, Duet of Peppers,
Kalamta Olives, Green Onion,
Assorted Cheese and Basil

STATION FOURTEEN

Antipasto Salad
Gourmet Pizzas:
BBQ & Thai Chicken
Italian Meat Trio

STATION FIFTEEN

Fresh Fruit Display
Vegetable & Cheese Display
Baked Walnut Brie
Garlic Toast Rounds
Crackers

DESSERT STATION

Please Choose One:

- ☞ Assorted Mini Pastries and Petite Fours
- ☞ Assorted Dessert Bars and Tuxedo Dipped Strawberries
- ☞ Fruit Cobbler & Ice Cream
- ☞ Flaming Bananas Foster
- ☞ Fresh Fruit Crepes
- ☞ Gourmet Cakes and Torte Display
- ☞ Gourmet Cheesecake Display
- ☞ Ice Cream Sundae Bar

SILVER COFFEE SERVICE

Starbuck's Colombian Regular Coffee, Starbuck's Vanilla Nut Decaffeinated Coffee, Fresh Devonshire Cream, Raw Sugar, Sweet n Low, Cinnamon Sticks and Shaved Chocolate

ENHANCEMENT STATION: CAPPUCCINO SERVICE

Espresso, Café Mocha, Café Au Lait Cappuccino

☞A two-hour service at any event PLUS, an additional \$2.00 per person and an additional attendant☞

Cold Buffet

SUMMER SALADS

Please Choose Two:

- ☞ Artichoke Rice Salad
- ☞ Basil Herb Salad with Edible Flowers
- ☞ Garden Mushroom Salad
- ☞ Italian Pasta Salad with Julienne Vegetables
- ☞ Caesar Salad with Fresh Parmesan
- ☞ Spinach Salad with Roma Tomatoes
- ☞ Baked Potato Salad
- ☞ Fresh Fruit Ambrosia
- ☞ Marinated Cucumber & Onions

FRESH FRUIT BASKET

A beautiful arrangement of fresh seasonal fruits to include, Kiwi, Grapes, Strawberries, Honeydew Melon, Cantaloupe and Pineapple.

FRESH VEGETABLE BASKET

Over flowing with Fresh decoratively cut vegetables such as Jumbo Carrots, Jicama, Cauliflower, Broccoli, Celery, Red Cherry Tomatoes, Baby Corn, Mushrooms and Green Onion. Accompanied with a tasty Peppercorn Ranch Dressing.

HIGH ROLLER SANDWICHES

An attractive display of Turkey and Ham and Vegetarian Sandwich Wraps prepared with Lavosh flat Bread, Cream Cheese, Fresh Sliced Tomato, Cucumber and Lettuce.

ASSORTED MINI SANDWICH PLATTER

Freshly Baked Bowknot Rolls of Black Forest Baked Ham, Roast Turkey, and Rare Roast Beef with a Light Dijon and Mayonnaise Spread.

SILVER COFFEE SERVICE

Starbuck's Colombian Regular Coffee, Starbuck's Vanilla Nut Decaffeinated Coffee, Fresh Devonshire Cream, Raw Sugar, Sweet n Low, Cinnamon Sticks and Shaved Chocolate.

Italian Buffet

CAESAR SALAD

Crisp Romaine Lettuce, Freshly Grated Parmesan Cheese and Seasoned Croutons, tossed in an unforgettable Caesar Salad Dressing.

CHICKEN PARMESAN

Tender Boneless Chicken Breast breaded with Oregano and Sweet Basil and prepared with Fresh Parmesan and an Italian Marinara Sauce.

EXHIBITION PASTA BAR

An impressive exhibition Station decorated with Fresh Herbs with Chefs preparing your selection from Two Pastas & Three Sauces:

- ☞ Penne and Spinach Fettuccini Noodles
- ☞ Sun dried Tomato Marinara, Fresh Basil Pesto and Rosemary Romano
- ☞ Served with Freshly Grated Black Pepper and Shredded Parmesan Cheese.

FOCCACCIA BREAD

Traditional Italian Flat Bread prepared with Virgin Olive Oil, Mixed Herbs, Garlic and Tomato Basil.

DESSERT STATION

Please Choose One:

- ☞ Classic Tiramisu
- ☞ Italian Cannoli with Vanilla Cream
- ☞ Italian Ice Cream with Fresh Mint
- ☞ Pizza Fresh Fruit Torte with Cheesecake Base

Fiesta Buffet

TORTILLA CHIPS & FRESH DISPLAY

- ∞ Multi Colored Corn Chips
- ∞ Pineapple Salsa
- ∞ Pico De Gallo
- ∞ Habanera Salsa
- ∞ Tomatillo Verde Salsa

TOSSED MEXICAN TORTILLA SALAD

Crispy Iceberg and Romaine Lettuce, Mixed with Fresh Garden Vegetables and Crunchy Corn Tortilla Chips, Dressed with our Sonora Salsa Ranch or Mexican Caesar Dressing

SOUTHWESTERN FAJITAS

Chicken and Beef Fajitas with Green Peppers, Onions and Tomatoes, grilled to order by our chefs. Served with Guacamole, Sour Cream, Shredded Lettuce, Sliced Olives, Limes, Grated Cheddar and Fresh Salsa.

CHEESE ENCHILADAS

Cheddar Cheese, Red Onion and Green Chilies wrapped in a delicate Corn Tortilla and then topped with a Mexican Tomatillo Sauce

CILANTRO LIME RICE

With Fresh Spanish Herbs

SOUTHWESTERN BLACK BEANS

CRÈME CATALANA

Traditional Spanish Flan Dessert

Corporate Brunch

FRESH FRUIT CASCADE

An impressive selection of Freshly Cut Fruits to include:

Strawberries, Honeydew, Cantaloupe, Pineapple, Red and Green Grapes. Served on a bed of Fresh Garden Kale.

FRESH BAKERY TREATS

A Large selection of Freshly Baked Muffins:

- ∞ Blueberry, Banana Nut, Orange Cranberry & Oat Bran.
- ∞ Assorted Danish & Fruit Filled Croissants
- ∞ Served with Whipped Butter, Fresh Jams and Jellies.

POACHED SALMON

Fresh Whole Salmon Poached and Decorated by our chefs. Served with Herb Cream Cheese, Dill Sauce and Mini Bagels.

GOURMET OMELETTE BAR

Prepared at the table for your Guests with an impressive display of fillings:

Crab Meat, Avocado, Bacon Bits, Chopped Green Onion, Black Olives, Salsa, Shredded Swiss and Cheddar, Bay Shrimp, Tomatoes, Bell Peppers and Steamed Broccoli.

BRUNCH BEVERAGE TABLE

- ∞ Fresh Orange Juice
- ∞ Cranberry Juice
- ∞ Tomato Juice
- ∞ Apple Juice

SILVER COFFEE SERVICE

Your guests will enjoy freshly brewed French Roast Gourmet Coffee & Vanilla Nut Decaffeinated Gourmet Coffee. Served with Shaved Dark Chocolate, Cinnamon Sticks, and Whipped Cream, Fresh Cream, Sweetener, and Sugar.

Winter Buffet

TOSSED WINTER SALAD

Iceberg, Raddicchio, Baby Lettuce, Romaine, Fresh Herbs, Carrots, Broccoli, Tomatoes, Cucumber and Red Cabbage. Served with a choice of Raspberry Walnut Dressing, Peppercorn Ranch or Italian Vinaigrette.

MAIN ENTRÉE

Please Choose Two of the Following Entrees:

🍷 CARVED WHOLE TURKEY

Whole Turkey Breast oven roasted to perfection and carved at the table by our chefs. Served with fresh Cranberry Sauce

🍷 HONEY BAKED HAM

Our Home Made Honey Glazed Ham carved at the table by our chefs accompanied with Honey Mustard, Apple Sauce, Fresh Pineapple slices.

🍷 WHOLE SIRLOIN OF BEEF

Oven Roasted and Carved at the table by our chefs accompanied with Au Jus, Horseradish Cream and Dijon Mustard

FRESH BAKED DINNER ROLLS AND BUTTER

CORN BREAD STUFFING

Fresh baked Stuffing with fresh Herbs and mouth watering Seasoned Croutons.

HONEY GLAZED CARROTS

Baby Carrots prepared in an Orange Honey Sauce and steamed until tender.

PUMPKIN PIE

GOURMET COFFEE SERVICE

Your guests will enjoy freshly brewed French Roast Gourmet Coffee & Vanilla Nut Decaffeinated Gourmet Coffee. Served with Shaved Dark Chocolate, Cinnamon Sticks, and Whipped Cream, Fresh Cream, Sweetener, and Sugar

Bar and Beverage Services

FULL BAR SET

Well drinks to include: Vodka, Gin, Scotch, Canadian Whiskey, Bourbon, Rum, Tequila, Sweet & Dry Vermouth, Domestic regular and Lite Beers, Chardonnay, White Zinfandel and Merlot. Assorted Sodas, Mineral Waters and Juices. Lemons, Limes, Onions, Cherries, Cubed Bar Ice and Plastic Glasses.

\$12.00 per person ~~four hours~~

\$15.00 per person ~~five hours~~

FULL PREMIUM BAR

Well Drinks to include: Absolute Vodka, Bombay Gin, J.B. Scotch, Seagrams V.O., Jack Daniels, Light and Dark Bacardi Rum, Cuevo Gold Tequila, Christian Brothers Brandy, Kaluha, Baileys, Amaretto, Sweet & Dry Vermouth, Domestic and Imported Beers. Kendall Jackson Chardonnay and Merlot, California White Zinfandel and Cabernet Sauvignon Assorted Sodas, Mineral Waters and Juices. Lemons, Limes, Onions, Cherries, Cubed Bar Ice and Plastic Glasses.

\$16.00 per person ~~four hours~~

\$19.00 per person ~~five hours~~

BEER WINE AND SODA BAR

Regular and Lite Beer, California White Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon. Assorted Regular and Diet Sodas, Assorted Flavored Mineral Waters, Limes and Cubed Bar Ice and Plastic Glasses

\$10.00 Per Person ~~four hours~~

\$13.00 Per Person ~~five hours~~

PREMIUM BEER WINE AND SODA BAR

Corona, Samuel Adams, Heineken and Amstel Light Premium Chardonnay, Cabernet Sauvignon and Merlot Italian Peligrino Sparkling Water Assorted regular and Diet Sodas and Bottled Water Limes, Lemons

\$12.00 Per Person ~~four hours~~ **\$15.00 Per Person** ~~Five hours~~

ENHANCEMENTS TO ANY BAR

Regular, Mango or Strawberry Margaritas, Salt, Limes

\$3.00 per person

Pina Coladas, Mai Tai, Mango Daiquiri, Fruit Garnish, Cocktail Umbrellas

\$3.00 per person

Glass Wine Glasses, Water Goblets, Tall and Double Old Fashioned Tumblers

\$2.50 per person



Special Events Menu Pricing

*All Menu prices include Buffet Tables, Linens, Buffet Florals, Food Service Equipment,
Plastic Goods with Silver Plastic Utensils, Napkins and Cups.
China and Guest Tables and Chairs are additional.*

| | 50-100 Guests | 100+ |
|---------------------------------------|----------------------|-------------|
| Gourmet Buffet (One Entrée) | \$24.95 | \$21.95 |
| Gourmet Buffet (Two Entrées) | \$29.95 | \$25.95 |
| Sit Down Service (One Entrée) | | \$21.95 |
| Sit Down Service (Two Entrées) | | \$25.95 |
| | | |
| International Food Stations | | \$34.95 |
| Cold Buffet | \$18.95 | \$15.95 |
| Italian Buffet | \$22.95 | \$18.95 |
| Fiesta Buffet | \$22.95 | \$18.95 |
| Corporate Brunch | \$25.95 | \$20.95 |
| Winter Buffet | \$24.95 | \$19.95 |

General Terms and Conditions

PERSONNEL

| | | |
|------------------------------------|----------|---------------------------|
| Head Server | \$200.00 | \$35.00 per hour overtime |
| Food Servers and Bartenders | \$175.00 | \$25.00 per hour overtime |

☞Prices for service personnel from Top Hat Productions are based on a three-hour set up, a four-hour event and an one hour breakdown. Overtime is additional after those eight hours ☞

TRAVEL TIME

☞Events located more than an hour from Top Hat Productions in Irvine will be billed at \$15.00 per hour per server ☞

CHINA SERVICE

☞The Price for substituting China Service will depend on the style of China selected ☞

SERVICE CHARGE

☞A service charge of 18% will be added to all contracts. Payment received in the form of check or money order will reduce the service charge by 3% ☞

GRATUITY

☞A Gratuity for the staff is appreciated if you are pleased with our service☞

☞California State Sales Tax will be added to all Prices. A non-refundable 50% Deposit is required to confirm our services and reserve the date☞