



# FAQS

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## PRICING STRUCTURE

At all of our venues we work off of Food & Beverage minimums, the amount we contract to be spent on the food and the bar. Additionally, each venue has a unique site fee associated with it. Since we have venues of all sizes, from small, 30 person weddings, up to large, 300 person weddings, our pricing for each venue is unique. Please inquire for a Food & Beverage minimum quote.

*All minimums and site fees are non-inclusive of taxes and service charges.*

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## EVENT HOURS

Set up time varies at each venue, dependent on the season. Your catering manager will work with you to ensure that your vendors will have plenty of time to load into the venue and setup prior to guest arrival. Our most popular times for a wedding ceremony would be 5pm – 6pm with the reception to follow. Most of our venues allow for an 11:30pm last call with a midnight guest departure.

*Steamboat Grand Venue times vary.*

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## VENDORS

We have a preferred vendor list and are happy to provide you guidance and recommendations. All vendors must carry insurance in accordance with our contract and must arrange load in times with your Catering Manager.

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## WEDDING PLANNERS

Wedding Planners are required for all of our ceremony and reception venues. Your Catering Manager will work with your planner to ensure all of the details of your wedding day are fully executed by our team.

## OUR TEAM

Your Catering Manager will work closely with your Wedding Planner to detail the selection of Food & Beverage, venue layout and timeline for the event. Our Banquet Staff will be on site to ensure all these details are executed to our standards.

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## INSURANCE

Liability insurance must be carried in accordance with our contract. A few places to look for insurance coverage include your home owners insurance policy, add on's to current home owners or auto insurance policies, and standalone companies such as [wedsafe.com](http://wedsafe.com).

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## FINAL NUMBERS

We require a firm estimate on your numbers by the 1 month out mark so we can plan your floor layout and estimate charges. Final numbers are due 3 days prior to the event, as we know things shift.

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## WEDDING TASTINGS

A tasting provides you the opportunity to try the quality food we have to offer at the resort and create the type of experience you can expect for your guests on your wedding day. Tastings are offered bi-annually in the spring & the fall. Your Catering Manager will provide details on dates and how to reserve your space at our tasting.

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## NEXT STEPS

Booking your venue is a huge item to check off the wedding planning to do list. Our formal booking process starts with the signing of our contract. Your Catering Manager will work with you to prepare the contract. With the signing of the contract, there is a 25% deposit of contracted event revenue. There are additional deposits due at six months out (50%) and 3 months out (25%).