

Gather 360

Venue Rental Details

- Capacity: 75 guests inside, additional 25 when outdoor space is open
 - Season: March–November
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Base Rental Rates (3 Hours)

- Monday–Wednesday: \$750
 - Thursday: \$1,000
 - Friday: \$1,800
 - Saturday: \$1,800
 - Sunday: \$1,800
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Additional Time

- Monday–Thursday: \$200 per hour
 - Friday–Sunday: \$500 per hour
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Included with All Rentals

- Basic setup and breakdown
 - AV connection for music or presentations
 - Two on-site restrooms
 - Dedicated on-site event manager
 - Two hours of client setup and one hour of breakdown
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Fees & Policies

- Cleaning fee: \$165 (events over 10 guests)
 - Refundable damage deposit: \$300
 - Outside vendors require certificate of insurance
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Rental Add-Ons

- ❖ Round or rectangular tables (seat 6): \$12 each
- ❖ Resin chestnut folding chairs with cushions: \$5 each
- ❖ Lounge area set up, two couches, 4 lounge chairs, 1 coffee table, 2 end tables: \$1000
- ❖ Outdoor fire pits & heating towers: \$20 each
- ❖ Cornhole game rental: \$50
- ❖ High Tops \$50 each
- ❖ High Top Chairs \$25 each

Gather 360 Catering Packages

Social Gather — \$30–\$40 per guest

- 4–5 stationary, self-serve appetizer selections
- Seasonal grazing table
- Disposable serviceware included
- No service staff provided
- 2.5–3 hour service window

Gather Around the Buffet — \$48–\$75 per guest

- Shared starters
- 2 buffet-style main dishes
- 2–3 seasonal sides/salads
- Standard dinnerware included
- Service staffing included (1 server per 25 guests)

Elevated Family-Style Gather — \$80–\$110 per guest

- Elevated shared starters and grazing display
- 2-3 family-style main dishes
- 3–4 seasonal sides/salads
- Standard dinnerware included
- Enhanced service staffing

Brunch at Gather — \$30–\$65 per guest

- Two hot or cold main selections
- Two sides
- Pastries
- Bagel or yogurt station
- Coffee and beverage station
- Service staffing included (1 server per 30 guests)

Sample Menus

Social Gather Sample Menu

- Cheese and charcuterie board
- Peach, basil and prosciutto crostini
- Zucchini, ricotta and kalamata olive rolls
- Loaded baked potato bites
- Chimichurri meatballs
- Caesar parmesan cups

Family-Style Gather Sample Menu

- Baked brie with blackberries, mint and crostini
- Mixed greens with whipped avocado dressing
- Herb-marinated chicken breast with garlic lemon sauce
- Sliced pork tenderloin with creamy Dijon sauce
- Whipped sweet potatoes
- Green beans with balsamic vinaigrette

Elevated Family-Style Gather Sample Menu

- Seasonal grazing board
- Flank steak with chimichurri
- Citrus salmon
- Pasta primavera
- Wild rice pilaf
- Broccolini
- Roasted baby potatoes

Brunch Sample Menu

- Scrambled eggs
- Spinach, Feta, Portobello Quiche
- Bacon
- Chicken sausage
- Yogurt parfait station
- Fresh fruit platter
- Pastries
- Coffee and juice

Food Tablescapes & Styling

- ***Garden Gather Table:*** soft linens, wood risers, loose greenery, minimal candle accents, seasonal flowers
- ***Coastal Gather Table:*** crisp linens, ceramic serving pieces, airy greenery, clean layouts, seasonal flowers
- ***Hearth and Harvest Table:*** layered linens, wood boards, seasonal foliage, warm candlelight, seasonal flowers

• Tablescapes are included with the Elevated Family-Style Gather package • Tablescapes are available as an add-on for other catering packages at a flat rate of \$450–\$1000