



## **Karnes Stables**

### **Close to Nature, Close to Home & Close to the Heart**

#### **EVENT SERVICE/CATERING PACKAGES**

**For 50+ Guests**

Updated 11-27-11

**Spend the day with us in beautiful natural surroundings with delicious cuisine, charming décor, and attentive service.**

**To ensure the success of your wedding celebration,**

**we offer a variety of inclusive packages that will simplify your wedding planning.**

**Please review everything we have to offer and feel free to contact us via email or phone with questions or to schedule an appointment.**

All packages include the following

#### **CEREMONY / RECEPTION LOCATION**

Use of Karnes Stables the Day of The Event *(time depends on package)*

Includes ceremony time (bridal party gathering, processional music)

**Choice of ceremony** and reception locations *(depends on package)*;

Use of existing or included arches/arbors or natural backdrops; decorated with flowing fabrics in wedding colors and custom silk flower accents. Includes a small table for candle or sand ceremony.

#### **Walk-way Aisle**

Lined with a choice of three options:

Black wrought iron hooks with hanging starfish or black lanterns; Silver or Black Candelabra Stands with Pillar Candle or White Shepherd's Hooks with White Carriage Lanterns

**Parking Attendant(s) with Golf Cart Assistance** – One for every 50 guests

#### **Placement of Ceremony Chairs**

(later used for reception) OR use of white plastic lawn chairs for ceremony.

**Pre-wedding visits/consultations** at the event site

**Day Prior** Timeline Review or Rehearsal *(depends on package)*

#### **Round Guest Tables and Chairs**

*(type depends on package)*

#### **Service Tables:**

Bar, Gift Table, DJ table, Bar, Cake Table and Buffet/Food Station Tables. – all with floor length linens.

**Catering By Robert & Event Concepts-Florida**  
**(813) 960-7092 / EMAIL: [cateringbyrobert@aol.com](mailto:cateringbyrobert@aol.com)**

[www.cateringbyroberttampa.com](http://www.cateringbyroberttampa.com)

## PLANNING SERVICES

**Expert advice**, no matter the distance. This includes all vendor contacts and coordination. From the day you reserve our services, we are there for you 24/7 with advice, direction, and new ideas.

We stay in touch with our clients via **a weekly emailed newsletter**, *Wake Up Call* with profiles of past events, planning tips, and notices of upcoming food tasting opportunities. We offer quarterly, **client only, open houses or private showings** where you can taste a variety of foods and see your actual décor before your event.

Services of an **Event Designer** who will assist you in selecting your décor options either within our packages or BEYOND with custom upgrades . . . such as Ice Sculptures . . . Luxurious fabrics . . . Fresh Floral Centerpieces

From valet parking, shuttle services, tent placement, scheduling and placement, we address every aspect of your event in regard to **logistics**

Two weeks prior to your event, we will have a fully diagramed layout of where everything is to be placed, along with a **detailed summary of all your contact information** for ceremony and reception vendors

## RECEPTION DECOR

**Guest Table Linen** in neutral colors and floor length

Neutral **Chair Covers** & Ties  
(depends on package)

Color-**coordinated Linen Napkins**  
or Cocktail napkins (depends on package)

Guest **Table Centerpieces**  
10 styles to choose from

**Mirror Squares** and Votive **Candle Holders**  
(Client furnishes all candles)

Upgraded **China Plates or Clear Acrylic Cocktail Plates** and **Silver Flatware**

**Color Coordinated Accents**  
Accent Fabrics to decorate Buffets, Cake, and Head Tables

**Crystal Champagne Glasses and Water Glasses**  
if included in package

**Custom Silk Florals**  
Color Coordinated or Themed for entry table, buffets, cake table, etc

## PROFESSIONAL SERVICE DURING EVENT

**Professionally attired service personnel**  
Servers in Tuxedo Shirts, Bow Tie and Black Pants, Black Colored Shirts/Pants or Polo Shirts and Khaki  
Chefs in traditional white or black attire  
Banquet Captain that handles all service staffing

### On-Site Event Coordinator

To oversee all aspects of the reception: monitoring vendors, deliveries, set-up, valet, guest services, etc. This person will be your "eyes" and your "ears" the day of your wedding to make sure all of your ideas and decisions are put into action.

### Complimentary Cake Cutting

## BEVERAGES

**OPEN BAR SERVICE** Includes bartender(s) with soft drinks, mixers, ice, cups, garnishes, bartenders, and liquor liability insurance. **You furnish the champagne, beer, wine, and hard liquor.** We will assist in quantities to buy. UNLIMITED SOFT DRINKS if no alcohol being served.

**Iced Tea, Ice Water served to guests at tables**  
**Coffee station after meal**

# The Invitational

## **4-Hour Wedding & Reception**

*A casual wedding and reception with the use of existing stables' outdoor furnishings and country seating for main celebration time.*

### **\$4995 up to 50 guests**

Each Additional Guest is \$39.95 pp

PLEASE ADD 7% tax and 22% gratuity to the above

### **Two hours' access to bridal room**

**One hour access to the venue for final timeline review day prior**

**Use of Country Cottage, Cottage Gardens, Country Cottage Porch and Pool,  
Country Courtyard, Stable Lawn**

**Use of farm casual seating and tables**

### **Starting Gate**

Southern Fruit Chantilly with our special marinade

Smokey Cajun Cheese Spread with crackers, pretzels and vegetable dippers

### **Choice of One Displayed Salad**

Bayou Pasta Salad with spirited Ranch dressing

Tarpon Springs Greek Salad with potato salad

### **Choice of One Main Entrée Combo**

Ma Baxter's Creamy Chicken A La King with rice

Dirty Rice with Blackened Chicken

Jamaican Jerk Chicken Skewers with seasoned rice

Grilled Sausage and Peppers with Marinara Pasta

### **Creekside Sandwich Carving Station**

Choice of cocktail breads, condiments

Choose from Honey Glazed Ham, Mojo Pork, or Roast Baron of Beef

# Breeder's Cup

## Five Hour Ceremony and Reception Package

*A more formal reception with choice of locations*

**\$6995 up to 50 guests**

**Each Additional Guest is \$49.95 pp**

**PLEASE ADD 7% tax and 22% gratuity to the above**

**Three hours' access to bridal room**  
**Unlimited use of entire property including barn**  
**1 hour rehearsal time day prior**  
**Interaction with farm animals**  
10% off rehearsal dinner on site

### **3 MENU OPTIONS**

#### **Three Entrée Dinner Buffet**

Signature Displayed Cheese and Tropical Fruit Presentation for your social hour

##### **Salad Station with choice of:**

Signature Caesar Salad Or Fresh Garden, Mixed Baby Greens  
With Honey Mustard or Raspberry Vinaigrette dressing.

##### **Fresh Bread Display**

##### **Choice of Vegetable**

Honey Glazed Carrots, Green Bean Almandine,  
Corn with Pimentos, Black Beans

##### **Choice of Rice:**

Pilaf, Red Beans w/ Rice, Yellow Rice, Cajun Dirty Rice, Wild Rice  
or Second Vegetable

##### **Choice of a Potato**

Roasted New Potatoes, Whipped Potatoes,  
Garlicky Mashed  
or Second vegetable

##### **Boneless, Skinless Chicken Entrée *Select One***

Brochettes with Cajun or Teriyaki Glaze, Citrus Chicken, Lemon Tarragon Chicken,  
Citrus Chicken, Tequila Chicken, or Chicken Parmesan

##### **Fresh Penne Pasta *Select One***

Pasta Carbonara, Tomato Basil,

Parma Rosa Pasta, Baked Ziti, Shells with Pesto Cream Sauce or Southwest Cream Sauce

*Key West Newberg over Pasta Shells . . . add \$1.75 per person*

*Add \$2.25 per person for Fettuccine Alfredo*

*Add \$3.25 per person for Seafood Alfredo*

##### **Chef's Carving Block**

*Select One*

Honey Glazed Ham

Herb Crusted Pork Tenderloin or Mojo Pork Tenderloin

Roast Baron of Beef

***Breeders' Cup  
Continued***

**Spanish Galleon**  
**Heavy Hors d'oeuvres Menu**

Hand Passed Appetizers for your social hour to include  
**Mini Meatballs, Marinated Mushrooms, Mini Quiche, Assorted Pinwheel Sandwiches**

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**CHOICE OF SALAD**

**Green Salad**

Fresh Garden or Mixed Baby Greens  
Honey Mustard or Raspberry Vinaigrette

**Fruit Chantilly**

Honey Rum Infused Tropical Salad

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**ACTION STATION**

*Select One*

**Pasta Station**

*Choose Two*

Parma Rosa Penne, Linguine w/Pesto,  
Tangy SW Twists, Ziti with Red Sauce.  
Carbonara Spirals, Tomato Basil Penne,  
*Chicken can be added*

**Whipped Potato Station**

With assorted toppings such as shredded  
cheddar, gravy, bacon bits, sour cream,  
chopped onion  
*add \$1.50 to make this an addition to the  
Specialty Station)*

**International Rice Bowl**

Our flavorful RICE PILAF  
(Choose 3 toppings)

Caribbean Red Beans, Black Beans  
Tropical Sweet and Sour Chicken,  
Chicken a La King, Chicken Marsala,  
Spring Vegetables in a Cream Sauce,  
Jambalaya w/sausage

Seafood Newberg or Ratatouille  
(\$1.95 more per person)

Toppings to Include Cracked Black Pepper, Parmesan, Chopped Green Pepper, Sliced Black Olives, Bacon Bits, Red  
Pepper Flakes, Shredded Mozzarella Cheese,

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**CHEF'S CARVING BLOCK**

*Select Two*

Herb Crusted Pork Loin or Mojo Pork Loin  
Honey Glazed Ham.  
Roast Baron of Beef.

Roasted Turkey Breast (add \$1.00 per person more)

*Served with assorted cocktail breads, three condiments such as Chipotle Butter,  
Honey Butter, Mayonnaise, Wasabi Mayo, Hot Mustard, Honey Mustard, Horseradish*

***Breeders' Cup  
Continued***

**Creole Cookery**

*"A celebration of comfort food"*

**SOCIAL HOUR:**

Cajun Cheese Spread with crackers and assorted vegetables

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**SOUP or SALAD**

Cajun Gumbo  
or  
Southern Salad  
*w/ red wine vinaigrette and Potato Salad*

Garlicky Mashed or Sweet Potato Mashed  
*w/ Assorted toppings*

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**MAIN COURSE**

*BUFFET STYLE*

Marinated Southern Vegetables  
*Green beans, Okra, Corn, Mushrooms*  
or  
Green Beans with Mushrooms

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French Quarter Spicy Red Beans

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Bourbon Street Blackened Chicken  
with Cajun Dirty Rice

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Zesty Jambalaya Pasta  
*(add Shrimp Creole Station for \$3.50)*

# Run for the Roses

## **Five Hour Ceremony and Reception Package with Enhanced Horse Experience**

*An interactive celebration focusing on the equestrian aspects for guest  
entertainment and photo opportunities*

**\$7995 up to 50 guests**

**Each Additional Guest is \$59.95 pp**

**PLEASE ADD 7% tax and 22% gratuity to the above**

**Additional Inclusions (in addition to basic ceremony and reception services described above)**

**Same menu options as Breeder's Cup**

**Three hours' access to bridal room**

**Unlimited use of entire property including barn**

**1 hour rehearsal time day prior**

**Interaction with farm animals**

**Horse Experience with photo opportunities around the property with pastured horses**

**Free Engagement Photo Session with your photographer with farm animals**

**Light brunch or lunch for bride and her ladies**

**20% Off Rehearsal Dinner on site**

# Triple Crown

Six Hour Ceremony and Reception Package with  
Horse and Carriage & Upgraded Reception Menu

**\$9595 up to 50 guests**

**Each Additional Guest is \$79.95 pp**

**PLEASE ADD 7% tax and 22% gratuity to the above**

20% Off Rehearsal Dinner on site

Three hours' access to bridal room

Unlimited use of entire property including barn

1 hour rehearsal time day prior

Interaction with farm animals

Horse Experience with photo opportunities around the property with pastured horses

Free Engagement Photo Session with your photographer

Light brunch or lunch for bride and her ladies

Three hours' access to bridal room

Unlimited use of entire property including barn

Parking Attendant(s)

1 hour rehearsal time day prior

Interaction with farm animals

Carriage Ride Entrance or Exit during either ceremony or reception time

## **Buffet with Two Chef-Stations**

### **Appetizers - Choice of One:**

A) Beer or Nacho Cheese Fountain with assorted dippers such as carrots, celery, fruit, tortilla chips, crackers, or bread sticks

B) Hot Crab or Artichoke Dip Fondue  
With assortment of accompaniments

C) Butler passed finger foods to include  
Pinwheel sandwiches, mini meatballs, mini quiche, marinated meatballs

### **Choose One Item From Each Category**

#### **Salad / Soup Station (choose two from below)**

Displayed Greek Salad with red bliss potato salad

Barley Mushroom **or** Italian Wedding Soup **or** French Onion **or** Garbanzo Bean Soup

Tropical Fruit Display

Traditional Caesar Salad

Toss Garden Salad

Mixed Baby Greens with Raspberry Vinaigrette Dressing

Ranch Pasta Salad

Southern Style Potato Salad

**Fresh Bread Assortment, Fresh Butter**



**TRIPLE CROWN MULTI STATION MENU**  
**Continued**

**Choice of a Vegetable:** Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans with chopped onions *(unless a vegetable stir fry has been chosen)*

**Choice of a Rice:** Rice Pilaf, Dirty Rice, Wild Rice **or Second Vegetable**

**Choice of a Potato:** Roasted New, Garlicky Mashed, Whipped, **or Second Vegetable**

**Choice of a Pasta Entree:** Linguine Tossed with Pesto, Parma Rosa, Tangy Southwest Pasta, Carbonnara Penne, Salmon Cream Sauce with Shells, or Baked Ziti

**Choice of a Boneless, Skinless Chicken Breast:** Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Twin Chicken Brochettes with choice of Cajun or Satay style, Citrus Chicken, Parmesean Chicken

**Choice of a Carved Ham, Roast Baron of Beef, Mojo Pork or or Herb Crusted Pork Loin** skillfully sliced order by one of our chefs  
(no extra carver charge)

**Choice of a Second Action Station:**

Grilling:

Skewered Chicken Brochettes  
Skewered Shrimp Kabobs  
Barbecue Ribs /Chicken

Saute:

\* Flamed Southwest Chicken and Pasta (eliminates pasta entree)

\* Fettucine Alfredo and Cheese Stuffed Torellini with Marinara eliminates pasta entrée)

\* Saki Flamed Vegetable Stir Fry (eliminates vegetable selection)

**Paella or Shrimp Creole:**

Our most popular station features a huge paella pan bursting with lightly spiced rice, fresh vegetables, seafood/and chicken, tomato base, and Latin or Cajun seasonings.

The dish is started one hour prior to serving and is guaranteed to please every palate.  
Eliminates rice and pasta.

**Flat Top:**

**Sizzling Fajita Station**

With chicken or beef (eliminates chicken entree) freshly prepared with crunchy green and red peppers, onion and embellished with your favorite toppings.

# Win, Place, Show

A full compliment of wedding services that include

Everything in the **Breeder's Cup**  
**FOR UP TO 100 Guests**

**\$14,995 up to 100 guests inclusive**  
**Each Additional Guest is \$69.95 pp PLEASE ADD 7% tax and 22% gratuity**

Plus wedding elements . . .

## **Four Hours of Photography**

(On site only; ½ hour prior to ceremony; unlimited images; on-line viewing; DVD with edited photos and permission to reprint)

## **Officiant**

Day of only; phone/email planning; license filing

## **Ceremony Coordinator**

Rehearsal and four hours day of wedding

## **Alcohol at Cost for Reception (four hours)**

Includes premium domestic light and regular beer, Woodbridge, Sutter Home Wines, Bacardi Rum, Smirnoff Vodka, Gordon's Gin, J & B Scotch, Early Times Bourbon, Seagram 7 Canadian Whiskey

Champagne Toast with non-alcoholic sparkling white grape juice

## **Five Hours of DJ Time including ceremony**

With remote speakers and microphone

## **Personal Wedding Flowers (roses) for wedding party**

Bride's Bouquet

Four Attendant Bouquets

11 Boutonnieres

for groom, best man, three groomsmen, two fathers, four grandfathers

Flower Girl Basket with petals

Six Corsages for two moms, four grandmothers

## **Tiered Wedding Cake**

with choice of fillings and flavors

**All taxes and gratuities included.**

## A La Carte . . .

**Extra Hour of Service/Rental Time . . . \$450**

**Horse and Carriage . . . \$650**

**Rehearsal Time** - \$150 for up to 2 hours

**Photo Shoot – One hour** - \$150 with \$50 each additional half hour

**Rehearsal Dinners . . .** ask about options

*Upgraded linens, chairs, chair ties, specialty lighting, curtains, etc. quoted by Event Designer*

**60" Round Tables** (Invitational Package) - \$10 each

**8 or 6 foot long tables** (Invitational Package) - \$8 each

**White Folding Samsonite Chairs to supplement Garden Chairs (50)** - \$1.50 each

**Use of Groom's Room** - TBD

**Baby Sitting Services and Kids Kottage**

**Required for over 3 children 11 and under – Sitter for five hours @\$75**

For every 6 children over one sitter is required

Each additional hour per sitter | \$15

**Kid's Kottage with DVD TV, furnishings, your personalized activities . . . soft drinks, juices . . . \$50 per event**

### Tents

Up to 50 guests . . . \$900

Up to 100 guests . . . \$1100

Up to 150 guests . . . \$1500

Up to 175 guests . . . \$1800

Up to 200 guests . . . \$2200

### Outdoor Dance Floors

Up to 100 guests . . . \$325

Up to 150 guests . . . \$400

Up to 200 guests . . . \$550

### Outdoor Heating Units

\$150.00 each

(covers a 20 x 20 foot area)

### Portable, Tasteful Restrooms

\$850 for up to 100 guests

\$1250 for up to 125

\$1500 for up to 150

\$1800 for up to 200

### Air conditioning

Quoted per event

### Ceremony/ Rehearsal Coordination

\$275

### DJ Services

\$795 for four hours

\$895 for five hours

### Ice Sculptures / Luges

\$300 and up

### Glass Barware:

\$.50 – wine glasses, rocks, highball & pilsner glasses

\$.75 for margarita and martini glasses

(priced per glass)

### Tableside Wine Service

\$.75 per person