

The Neches Room

(409) 832-3247

Price Sheet

Friday & Saturday

\$2000.00

Includes: Four hours rental time for your event. Three hours of additional time for set up and clean up. Two 1-hour consultations with one of our Event Coordinators. And guests tables and chairs.

Sunday-Thursday

call for pricing

Sales tax of 8.25% will be added to your room rental

We are a full-service venue & catering company that can provide all of your event needs!

Dancefloor: required for all events that will include dancing \$400.00 (12'x15')

Linens: ask our event consultant about our huge selection of styles, colors and specialty linens

China Set-up: includes all plates, glasses, silverware \$2.00 per guest

Bar Pricing

Hosted Bar- Fully Stocked Bar(s) featuring premium & well liquors, house wine and domestic beer with charges reflecting the actual number of drinks served on an individual drink basis. The host is responsible for closing bar bill at the end of the event. The bill will reflect a set-up fee of \$150.00, and all alcoholic and non-alcoholic beverages consumed by guests. A 20% service charge is added to all hosted bars.

Cash Bar- Fully stocked Bar(s) featuring premium & well liquors, house wines and domestic beer. Your guests can purchase drinks from our bartender. The host will be charged a bar set-up of \$150.00 and bartender fee of \$75.00. These fees must be paid 14 business days before your event.

Mixed Drinks \$7.00 House Wine \$6.00 Premium Wine \$7.00 Domestic Bottle Beer \$3.50

House Wine by Bottle (10 glasses) \$24.00
Chardonnay, Merlot, White Zinfandel

Domestic Kegs (150 glasses) \$220.00
Miller Lite, Bud Lite, Coors Lite

Champagne
by Bottle (4 glasses) \$15.00

Production Fee

\$8.63 per guest

Your final invoice will reflect a "Production Fee" instead of Services Charges or Gratuities. This fee covers the following items and staffing needs:

Private Facility Tour and Consultation, Custom Menu Design, complimentary admission for 2 to our quarterly Tasting, service staff and event captains to service your event, culinary staffing to prepare your food and be on site at the event, professional cake cutting service, administrative hours spent in correspondence, phone and meetings with you, placing orders for linens and other items on your behalf, equipment usage and maintenance for those items necessary for the execution of your event {trays, decor pieces for food displays, serving bowls, chafers, grills, convection oven, refrigeration and more that is brought onsite}.

Preferred Vendors

Our staff is always available to assist you in the planning of a successful event. We would be pleased to arrange decorated cakes, centerpieces, entertainment, floral arrangements, specialty linens, thematic decorations, or any other special requirements needed to enhance your event. We have gathered together a list of the finest event professionals in the area to assist in a worry-free event. We have arranged special pricing from these vendors to pass along to you!