SCHEDULING REQUEST AGREEMENT



CLIENT INFORMATION				
Client's Name:				
Organization / Company Name:				
Phone Number:				
Email Address:				
Billing Address:				

SPECIAL EVENT INFORMATION				
Requested Date(s):		Day(s) of the Week:	Day(s) of the Week:	
Pre-Access Time:	Event Start Time:	Event End Time:	Post-Access Time:	
Name of Event:				
Anticipated Number of Adults:	Anticipated Number of Children:	Total Number of Anticipated Guests:		
Type of Event: Corporate Anniv		☐ Wedding ☐ Rehear	rsal Dinner 🔲 Class Reunion	
Event Location: Old Well Patio Mercantile Dining Room	he Finishing Room	☐ Hosiery Mill Pub		
AV and Event Equipment: Microphone Pool Dance Floor (indicate de		☐ Projection Screen	☐ Speakers	
Requested Linens: No Additional Linen Nee				
☐ Rounds for 48" Guest Ta☐ Rounds for 60" Guest Ta☐	est Tables Qty: Color:			
☐ Rectangle for Buffet or Display Qty: Color: ☐ Additional (provide description) Qty: Color:				
Additional (provide description) Qty: Color:				

Please indicate beverage and food options on reverse side.

1467 N. Main Street / PO Box 1400 / Mt. Pleasant, NC 28124

FOOD AND BEVERAGE SELECTION Appetizer Station(s) Selections: Butlered Hors d'oeuvres Selections: \square Buffet Option A / \$17 Menu Salad: Vegetable: Starch: Protein: Buffet Option B / \$14 Menu Salad: Side: Protein: Sit Down Dinner \$20 Menu Option 12 ounce Prime Sirloin; Chicken with Mushroom Demi Glaze; Fish and Chips; Fire Roasted Veggie Pesto Pasta Served with mixed green salad, red skin mashed potatoes & dinner rolls with whipped butter. Sit Down Dinner \$25 Menu Option 12 ounce Prime Rib; Bone-In Pork Chop; Crab Stuffed Trout; Tortellini with Vodka Sauce Served with mixed green salad, red skin mashed potatoes & dinner rolls with whipped butter. Sit Down Dinner \$30 Menu Option 8 ounce Filet; Pecan Encrusted Salmon; Tortellini with Shrimp; 20 ounce Bone-In Pork Chop Served with mixed green salad, red skin mashed potatoes & dinner rolls with whipped butter. Sit Down Dinner \$40 Menu Option 8 ounce Filet with Jumbo Lump Crab Cake; Cowboy Cut Bone-In Ribeye; Halibut with Butter Poached Jumbo Lump Crab Meat; Crab Stuffed Bone-In Pork Chop; Cioponno—Mussells, Crab Meat, Shrimp, and Calamari tossed in Fresh Linguini with a Seafood Marinara Served with mixed green salad, red skin mashed potatoes & dinner rolls with whipped butter. Non-Alcoholic Beverages: ☐ Fresh Brewed Coffee ☐ Iced Tea Soft Drinks (Assorted selection) Bar Service and Alcoholic Beverages: Serving Times: __ to Bar Service Fee (per bar arranged for the event) Cash Bar Host Sponsored Open Full Bar—Standard Host Sponsored Open Full Bar—Premium ☐ Host Sponsored Open Bar Wine & Beer—Standard ☐ Host Sponsored Open Bar Wine & Beer—Premium REQUIRED SIGNATURES I have read and understand the Special Events Information fact sheet. My signature below acknowledges that I have completed and indicated my request for a reservation and the associated services detailed on this Scheduling Request Agreement form. I have also reviewed the Financial Summary form. I understand that my date will not be considered secured until the 73 & Main Representative has received and signed this form and has collected my \$500 nonrefundable deposit. I agree to provide a CONFIRMED number of guests and final payment to 73 & Main at least seven calendar days before my event. If not, I understand that my event will be subject to cancellation. Client Signature: Date: ____/___ 73 & Main Representative: $_$ _Date: ____/___/__