REHEARSAL DINNER

PRICE LIST

Our Elopement and Microweddings packages (for up to 30 guests) come with 1 hour of rehearsal time, while our Minimal, Modern, and Bold Packages (30-125 guests) offer 2 hours of rehearsal time. Pricing is determined based on the recommended total according to guest count, with complimentary time included. We advise planning for 30 minutes to 1 hour for set up and clean up at the beginning and conclusion of the event, as well as additional time for meal service.

UP TO 20 GUESTS	Recommended: Set up of 30 mins to 1 hour 1-2 hours for dining Clean up of 30 mins to 1 hour	\$250/HR includes 1-2 hr rehearsal
21-49 GUESTS	Recommended: Set up of 30 mins to 1 hour 2 hours for dining Clean up of 30 mins to 1 hour	\$350/HR includes 1-2 hr rehearsal
50-79 GUESTS	Recommended: Set up of 1 hour, 2 hours for dining, Clean up of 1 hour *please take in account prep time needed if food is being prepared on site by mobile kitchen	\$450/HR includes 1-2 hr rehearsal
80-125 GUESTS	Recommended: Set up of 1 hour, 2 hours for dining, Clean up of 1 hour *please take in account prep time needed if food is being prepared on site by mobile kitchen	\$550/HR includes 1-2 hr rehearsal

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EVENT RENTAL INFO

CONFIRMING BOOKING:

Send inquiries to the little chapeling gmail.com. If reserving on behalf of the Client, all bookings must be confirmed by the Venue with the Client (Couple) hosting the wedding.

PAYMENT:

A hassle-free payment can be made via online invoice to secure your spot. We accept Venmo, Paypal, check and credit card. A 50% deposit is due upfront with remaining balance due 30 days prior to event.

HOURS/AVAILABILITY:

Typically we host rehearsals between 5-10pm. Due to the property being a gated and privately owned residence, site visits/tours by any parties must be scheduled via phone or email to the little chapeling gmail.com to coordinate any visits at a convenient time for both our family and visitors.

ALCOHOL & FOOD SERVICE:

A bartender/ licensed and insured caterer or bar service required for serving alcohol; no self-service bars will be permitted- should bartender need to leave property, guests will not be permitted to continue consuming alcohol/self-serving. A limited special occasions permit is required for all events who serve liquor. We do not have a commercial kitchen on site and recommend mobile kitchen, food trucks or buffet style.

CLEANUP:

Trash must be hauled/disposed of off-site at the conclusion of the event either by the party or catering.

Please turn off lights and close doors prior to leaving.

FREQUENTLY ASKED QUESTIONS:

Read our FAQs here.