

# **Pear Private Events**

# **Frequently Asked Questions**

# Q: How many private rooms do you have at The Pear?

A: We have four beautifully appointed indoor private rooms & a front and back porch areas for outdoor options as well.

# Q: What size groups can you host?

A: We can host groups of 30-50 guests and require a minimum of 30 guests for a private event.

### Q: What types of events can you host?

A: We can host any type of event that offers brunch/lunch, dinner and beverages. Events include birthdays, graduations, bereavement lunches, retirements, showers, christenings, holy communions, rehearsal dinners, weddings, holiday parties, networking and corporate events to name just a few.

# Q: What is the timing for events?

### We offer seasonal, elevated buffets for Brunch/Lunch and Dinner Events.

A: For our **Brunch/Lunch** events you have access to your room from 11:00am -2:30pm and can arrive as early as 10:00am for any set-up needs you may have like centerpieces, photos or balloons.

For **Dinner** events you have access to your room from 5:00pm – 10:00pm and can arrive as early as 4:00pm for any set-up needs you may have like centerpieces, photos or balloons.

# Q: Is there a room rental fee?

A: There is not a room rental fee but there is a 30 person minimum to reserve a private space.

# Q: What is the average food cost of lunch & dinner?

A: Our brunch menus are \$55 per person and dinner menus are \$90 per person for our food stations menu. You can choose to add appetizers, boards and flatbreads for an additional fee as well. 6% Tax and 20% Gratuity are added to the final bill.

# Q: Can you accommodate special dietary needs, concerns & allergies?

A: Yes, we can make special note of any food allergy and take extra precautions to keep your guests safe, however we are not a nut-free or celiac certified kitchen. In addition, all food is labeled with all ingredients for guests to see as well.

#### Q: How do the beverages work?

A: All non-alcoholic and alcoholic beverages are charged on consumption. We offer a full bar that includes wine by the glass, beer, zero-proof drinks and non-alcoholic beverages. We do not offer a bar package option or BYOB/corkage fee for private events. You can choose what you offer your guests.

# Q: What is included in the per person meal cost?

A: Inclusions are, a dedicated event manager, exclusive use of the beautifully appointed space, day off event service staff and bartending services, a customized Menu/Libations card, the food buffet with signage, lovely

serving vessels, the existing reclaimed wood tables & chairs in the room, additional tables for gifts, photos etc., bud vases, votive candle holders, piped in background music and an easel.

# Q: What Audio-Visual is available?

A: We have piped in background music. We have wifi access as well. Any screen or projector needs can be brought in or rented.

# Q: Am I permitted to bring in my own décor?

A: Absolutely! You can bring in your own photos, décor and florals to make the space your own. We just ask that you share your plan and name of vendors with us so we can create a warm welcome for them!

# Q: Do you have any preferred vendors that you recommend?

A: Yes, we do:

Linen & Table Rentals - Diamond State Party Rentals http://diamondstatepartyrentals.com

Flower Bar/Floral Design: Full of Grace Florals for floral design https://fullofgraceflorals.com

Balloons: Kool Beans, <u>www.koolbeansparties.com</u> (Wilmington) & Looney Balloons <u>www.looneyballoons.com</u> (West Chester).

# Q: Am I able to bring my own cake?

A: We offer delicious desserts for your event, and we ask that you choose from the desserts we offer – you won't be disappointed!

# **Q:** Is the Pear handicap accessible?

A: We are handicap accessible on our first floor only. Our private rooms on the second floor are only accessed via a set of stairs.

# Q: What is needed to secure a date/space at the Pear?

A: Once you have decided to host your event at the Pear, we will send you a contract to sign electronically and ask for a 25% deposit to secure the date and room you have selected.

# Q: How is the final payment made?

A: Final payment is made the day of your event. You can pay via credit card but please be aware that a 3% credit card surcharge will be accessed. To avoid this surcharge, you can make final payment with a debit card, check or cash.

Thank you for your interest in hosting your event with us at the Pear. We hope we have answered all your questions, but if we haven't or have a unique situation, please reach out to Lynne Halligan, Director of Catering & Events at <u>lynnehalligan@sovanabistro.com</u> and she will be happy to assist you.

Cheers!