




# W E D D I N G S

**Fun & Fancy To Simple And Elegant**

The Perfect Venue for Your Wedding





Congratulations on your engagement and thank you for considering the Plympton-Wyoming Agricultural Society as a venue for your upcoming wedding.

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Included in this package is some general information regarding our facilities as well as a meal selection options available to you.

Our courteous and attentive staff will ensure your day has nothing but the happiest memories.

If you would like a tour of our Banquet Hall and discuss the many possibilities we can offer, please contact Mary at 519-845-3571 or email us at [pwfairhallbooking@gmail.com](mailto:pwfairhallbooking@gmail.com)





# Meal *Selections*

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## Meat Choices

- ❖ Beef
- ❖ Ham
- ❖ Turkey
- ❖ Pork

*served buffet style with:*

- ❖ Potatoes and gravy
- ❖ Condiments
- ❖ Choice of two vegetables
- ❖ Choice of coleslaw or lettuce salad
- ❖ Rolls and butter
- ❖ Relish tray

## Dessert

*choice of*

- ❖ Variety of homemade pies
- ❖ Ice cream with selection of fruit

- ❖ Tea and Coffee

- 1 Meat Choice: \$17.00 per person  
*(\$1.00 extra per person for turkey)*
- 2 Meat Choices: \$19.00 per person  
*(\$1.00 extra per person for turkey)*





# Important Information

## Hall Rental:

### Main Hall / Progress Building / Livestock Building

Main Hall Capacity is 350 people

Cost Mon-Thu: \$300.00 plus tax, non-refundable

Fri/Sat \$650.00 plus tax, non-refundable.

*Price includes the day before setup.*

A non-refundable deposit of \$100 is required to hold the date.

## Stag & Does:

An Additional \$1500.00 security deposit plus hired security company for crowd control and age of majority check.

## Corkage:

\$10.00 per bottle of liquor.

\$0.35 per can/bottle of beer and coolers.

\$2.00 per bottle of wine

\$6.00 per box of wine

## Bar Supplies:

\$60.00 for up to 150 people

\$75.00 for over 150 people

*Bartenders are supplied for all events.*

*You will need a special occasion liquor permit  
and your own insurance to cover the event.*

*Our Society is operated by volunteers*

No Caterers are allowed.

### Rules pertaining to the serving of lunches:

1. Lessees may not use kitchen.
2. Fair board is to serve all full course meals
3. Lessee group are allowed to bring in a light luncheon only, which is pizza, breads & cold cuts, relish trays, cheese, finger type desserts, and coffee and tea. Refrigerator space, coffee pots and trays are available upon request. Any food other than the above mentioned is considered a meal and must be served by the Fair Board. (Chip trucks are now acceptable as well for a night luncheon but the door must be manned to insure no alcohol leaves the building).
4. Lessees must prepare, serve and clean up the evening lunch under the Fair Board supervision.



### Rules pertaining to the decorating of the Hall:

1. Candles will be allowed only under the following restrictions: Candles to be floating in water or gel, b) to be used only if cloth tablecloths are being used. NOT ALLOWED on plastic or vinyl table coverings.
2. Ceiling Decorations will be allowed with the following stipulations: a) Decorations to be light weight and hung using light string. B) Lessee to be responsible for removal of both decorations and the string. C) No decorations are to be placed on the walls as the tape will remove the paint. D) Lessee will be responsible to pay for all damages.
- 3) Decorating the day before event from 8:00am until 8:00pm if necessary. On the day of the event the hall will be open for 2 hours prior to the event start time. Take down on the following day from 9:00am until noon.
- 4) Jello-shooters are not allowed in the hall or to be served due to liquor license restrictions.

**PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE**