

Garver Events – Business Plan

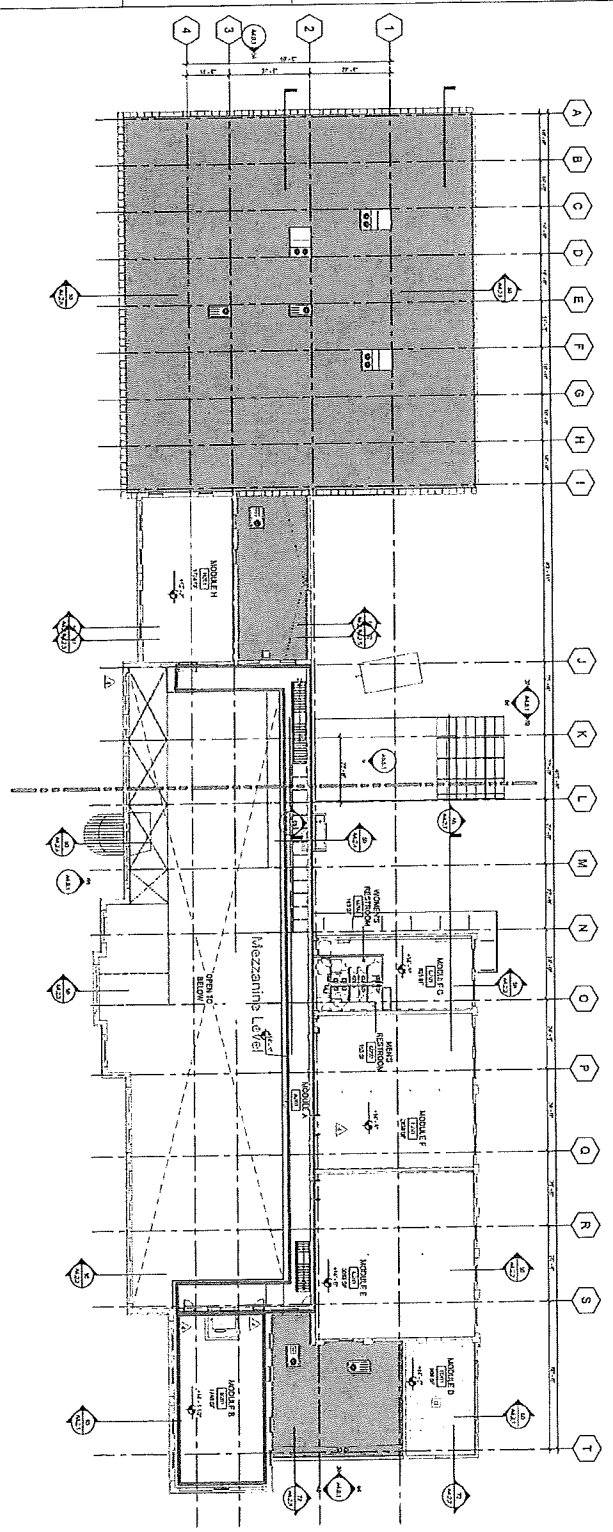
Garver Events is to become a premier destination featuring historic features and industrial architecture to compliment the experience of the Garver Feed Mill. The vision for Garver Events is to leverage the the unique layout of the Garver Feed Mill and meet the market demand for a flexible community gathering and event space in the Madison market.

Garver Events is located at the Garver Feed Mill. The location of the space within the building provide visibility to any guest who visits. Customers will experience a variety of options to enjoy the space as carefully consideration has been given to design in order to provide visitors multiple experiences and service different types of events. A new curtain system is being installed to create several different options for flexible event space at Garver.

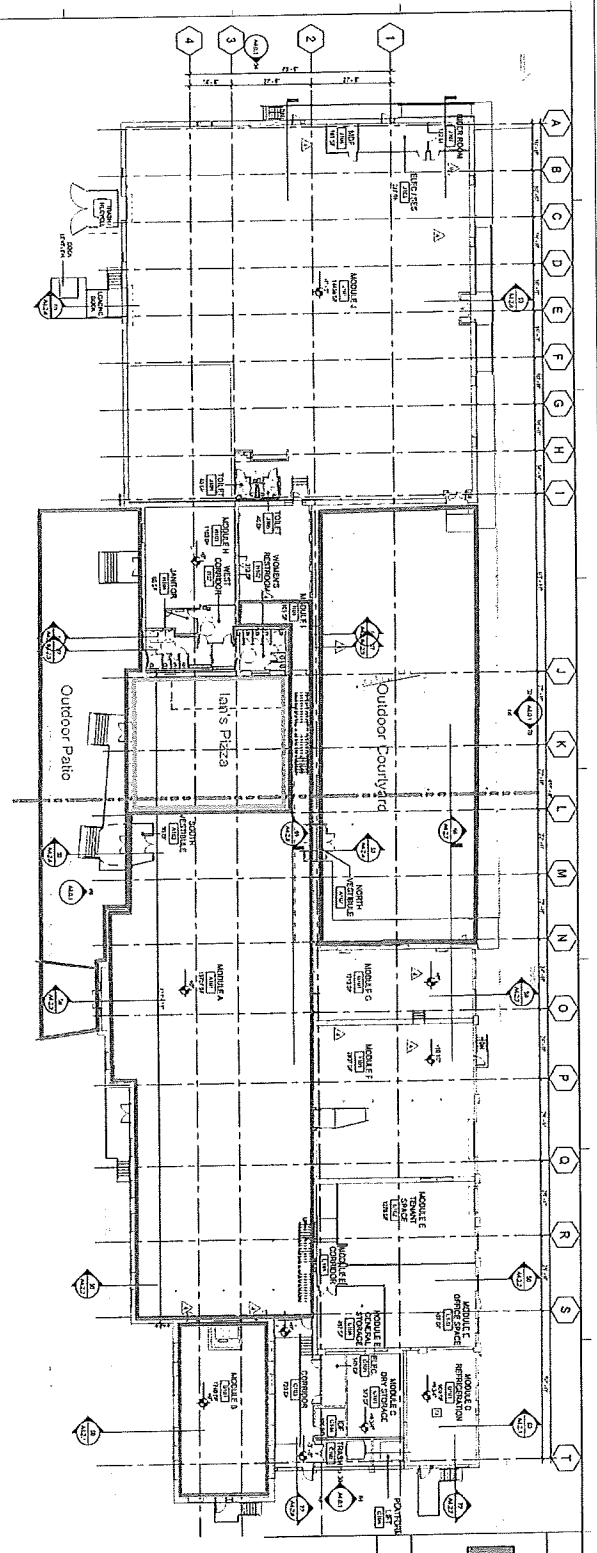
At its core, Garver Events will operate the space as the means to bring together people to exchange ideas, celebrate special occasions and build relationships. Garver Events will also provide beverage service in the bar and events area alongside including catering options. Garver Events builds on the strengths of Garver Feed Mill as a beloved destination for community member and out-of-town visitors.

The primary market for the Garver Events focuses on serving community events and private events. Interest for the space has already been substantial, with inquires and booking for community events including art shows, craft shows, farmers markets, music performances and private events such as fundraisers, weddings and corporate parties. Garver Events will also be a destination to enjoy beverage service within the bar area and other designated areas that are intended to be safe and social gathering spots. Garver Events will also provide guests and customers access and service to two outdoor spaces.

12 LABEL 2 FLOOR PLAN - OVERALL



88 LABEL 1 FLOOR PLAN - OVERALL



KEY PLAN

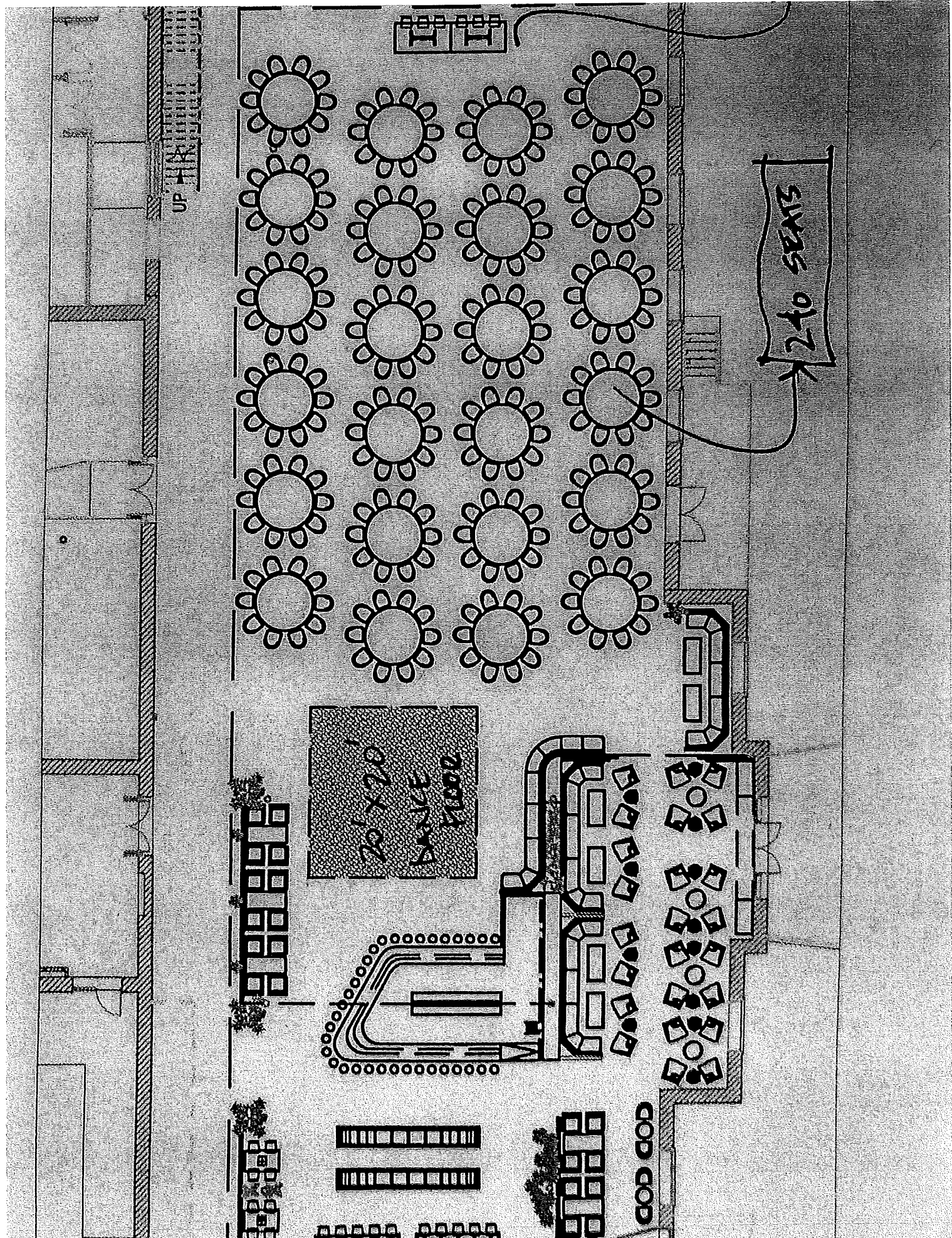
LEGEND

- MOBILE A THROUGH MOBILE T
- MOBILE C THROUGH MOBILE T
- MOBILE D THROUGH MOBILE T
- MOBILE E THROUGH MOBILE T
- MOBILE F THROUGH MOBILE T
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- MOBILE I THROUGH MOBILE T
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- MOBILE S THROUGH MOBILE T
- MOBILE T THROUGH MOBILE T

BAUM REYTSION
2000 Avenue of the Americas
New York, NY 10013

PARVER
THE 2025
201 GARDEN CIRCLE
ROCKTON, NJ 07866
CONTACT: 908.381.1111
WWW.PARVER.COM

Licensed Area
Ian's Pizza (included
in Licensed Area)




UP

240 SEATS

DANCE FLOOR
20' x 28'

COFFEE

COFFEE



Menu Options

events@garverfeedmill.com

HORS D'OEUVRE

CHARCUTERIE \$9
Assortment of Underground Meats charcuterie, pickled vegetables, mustard, baguette toast (4 meats)

CHEESE \$10
Assorted artisan cheese with nuts, crackers, fruit jam (3 cheeses)

COMBINATION \$12
Combination of above charcuterie & cheese (3 varieties of each)

ANTIPASTI \$8
Antipasti board of vegetable patés, spicy pesto, marinated vegetables, olives and crostini (4 varieties)

MARKET VEGETABLES \$5
Assorted roasted and raw vegetable crudités with a variety of accoutrement

COLD CUTS \$6
Deli style meats (4 varieties) and sliced cheese (3 varieties), mustard, cornichon, mayonnaise, cornichon & potato roll

CANAPÉS
Custom options starting at \$2

CUSTOM HORS D'OEUVRE BUFFET
Customized packages starting at \$25

BBQ MENU

PULLED PORK	\$16
SAUSAGE (two varieties)	\$16
BRISKET	\$19
PORK & SAUSAGE	\$19
PORK & BRISKET	\$22
PORK, SAUSAGE & BRISKET	\$26

INCLUDED WITH ORDER: Potato salad, slaw, pickles, roll, mustard bbq sauce, traditional bbq sauce

CUSTOM DINNERS

FAMILY-STYLE
Starting at \$26 (bread, salad, side, entrée)

INDIVIDUALLY PLATED DINNER
Starting at \$45 (amuse-bouche, bread, salad, sides & entrées)

BUFFET OR STATIONS
Starting at \$26 (bread, salad, side, entrée)

DESSERT

SEASONAL PIE - starting \$5 per slice

SPECIALTY CAKE - starting at \$4 per slice

HANDHELD TREATS - starting at \$2 per item (cookies, tarts, truffles, and more)

PRICING PER PERSON COSTS