

Served Dinner Service Timelines

Three Course Meal – Salad, Entrée, Dessert, Wine and Coffee Service

Number of Guests

50 – 100 people – minimum 50 minutes

100 – 200 people – minimum 1 hour

200 – 300 people – minimum 1 hour

300 – 500 people – minimum 1 hour & 15 minutes

Three Course Meal – Salad, Entrée, Dessert, Pre-set Wine and Coffee

Number of Guests

50 – 100 people – minimum 50 minutes

100 – 200 people – minimum 1 hour

200 – 300 people – minimum 1 hour

300 – 500 people – minimum 1 hour & 15 minutes

Three Course Meal – Pre-Set Salad, Served Entrée, Pre Set Dessert, Wine Service, Pre Set Coffee

Number of Guests

50 – 100 people – minimum 40 minutes

100 – 200 people – minimum 40 minutes

200 – 300 people – minimum 45 minutes

300 – 500 people – minimum 50 minutes

*Factors of staying on a dinner timeline *

-Social aspect of event; guests conversing and eating at a slower or faster pace

-Invocation Timeline