

Client Fill-In Hannah Wyne & Alexander Buckstie

Saturday 8/22/2026

CustomerID	082226RR	EventID: 12379	Adults	76	Ceremony Time - EG	4:00 PM	Dinner Time - KIT	6:10 PM
EventDate	8/22/2026		Children	3	Indoor Bar Opens - R	4:30 PM	Cake Cutting Time - K	6:40 PM
Client	Hannah Wyne & Alexander Buckst		Other	0	Seat Guests - Ring Bell	5:15 PM	Indoor Bar Closes - R	10:30 PM
Banner	Hannah & Alexander				Bride & groom grand	5:30 PM		
Room(s)	RR ROOM		SeatCnt	79	Toast Time - RR	5:30 PM		
MainContact	Alissa: c 810-542-1433		PrepCnt	79	Rolls on tables when g	5:50 PM		
BarContact	fob: Greg c 517-582-1336				Salads served at tables	5:50 PM		

East Ceremony Grounds

CEREMONY - SET UP

CEREMONY INFORMATION	
2:00 pm First Look w dad at Arbnb	
Ceremony Time	4:00 pm
2:45 Groom and grooms men arrive	
First Look at Wellers	No
3:15 Bride & Bridal party arrives	
Pictures b-4 ceremony	No
Ceremony Rain Plan	In Room
Phone # to call if rains	Andreea: 734-255-9939
Point person for rehearsal & cere	Stephanie c615-691-2635
Wedding party arrival time	3:15 pm
Ceremony Music Set Up	Dj (no table needed)
DJ 1:00 PM Bringing in canopy: on Sat @ 3 pm	
First Look before ceremony	2:00 pm
REHEARSAL TIME ON THUR	6:00 pm
DJ Table for ceremony - 4 ft	No
Reading Stand for Officiant	NO
Small Round Table w/Linen	No

Kitchen

EVENT - MENU

Hors d'oeuvres yes or no	No
Seat Guests - Ring Bell at this ti	5:15 pm
Rolls on tables when guests are s	5:50 pm
Salads served at tables with rolls	5:50 pm
Bride & groom grand entrance	5:30 pm
Announcing entire wedding party	
DJ Announcing entire wedding p	5
Toast Time	5:35 pm
Number people toasting?	4
1 bm 2 MOH 3 fob 4 b&g	
Time scheduled for toasts	20 min
Prayer Time	No
5:50 pm Salads served	
Dinner Time	6:10 pm
Menu Name	The Feast
Entrée 1	Black Angus Prime Rib with Au Jus
Entrée 2	Lightly Breaded Chicken Breasts with Lemon-Caper Sauce
Starch Side 1	Cavatappi Pasta with Tomatoes, Fresh Basil, Olive Oil and Garlic
Starch Side 2	Garlic Mashed Potatoes with Butter & Green Onions
Veggie Side 1	Roasted Corn with Caramelized Red Onions & Red Peppers
Veggie Side 2	Green Beans with Toasted Almonds

Kitchen

EVENT - MENU

Salad 1	Mixed Green Salad with Dried Cranberries, Feta and Red Onions
Bread 1	Warm Herbed Rolls with Dipping Oil
Walk-about time	
no walk about	
Cake Cutting Time	6:40 pm
Outside Desserts Display options	
Dessert Table: from Tammy's Treats	
Renting china cake plates	
Cake for b&g & half sheet cake	
B&G private photos outside	7:50 pm
Bringing in plates, forks etc	
First Dance Time	7:15 PM
Late Night Snack Time	9:00 pm
Bavarian Pretzels with Beer Chee	60

Raisin River Room

Set Up OF ROOM

Large Floor-Easel in Entry	1 Floor Easel
In the entry	

BAR - SETUP

Event Insurance Company	Event Helper
Event Insurance Policy #	#EH-77-1326-L4871982
Non Alcoholic Beverage Service	Yes
BAR CONTACT Name & cell:	fob: Greg c 517-582-1336
Indoor Bar Opens	4:30 pm
SIGNATURE DRINK: Amaretto Sour Orange garnish	
Indoor Bar Closes	10:30 pm
# Bartenders Indoor Bar	1- 8hr
Beer: Bottled RR	yes
Liquor	Yes
Wine: Red at Bar	Yes
Wine: White at Bar	Yes
Toast Time	5:30 pm
Toast with whatever guests are dr	Yes
Champagne for Head Table Only	Yes
1 bottle	
Tip Jar Allowed	Yes
Iced Water, Iced Tea, Lemonade	Yes
Water Pitcher at each Table	Yes

BAR - GLASSES

RR: All Glass Bar 6 hrs	Yes
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BAR - OUTDOOR ONLY

EVENT - TABLE INFO

Napkin Color	Mint
Overlay Color RR ONLY	Ivory

Raisin River Room

EVENT - TABLE INFO

Bringing own table numbers	Yes
Children Under 5	Yes
Highchair : Quantity	1
TBD	
Boosters: Quantity	1
TBD	
Bringing in own candles	No
Wellers Farm Lanterns \$5	15
Bringing in faux greener & leds to supplement lanterns	
No Dining in Sunroom- Curtain/ put two lanterns at the table of 8 by the window	

EVENT - CHINA AND GLASSWARE

Dinner Plates	Yes
Salad Plates	Yes
Olive Oil Plates	Yes
Bread Plates	Yes
Champagne Glasses at Head Tabl	2
B&G	

EVENT - SPECIAL ITEMS

SALES DISCUSSION

Who is setting up florals?	Alissa: c 810-542-1433 ?
Who is tearing down at end of ni	Alissa: c 810-542-1433 ?
Room open for set up day of	11:00 am
Officiant	Stephanie Desantis
Discuss floral arrangements:	Yes
Florist	Alissa: c 810-542-1433 ?
Florist must take trash & packagi	yes
Baker	Heavenly Bakes & Cakes
Jackson Dad will pick up	
Sheetcakes being brought in	
Dessert Table Tammy's Treats	
DJ Services	Pro DJ
Jackson	
Photographer	Chelsea Carrizales
with DJ social media booth	
Name of Hotel	Various Hotels in A2 & Ypsi
Shuttle with 14 Farfield Inn Ann Arbor	
Shuttle service: Company	None
Shuttle: # of guests	None
Name of Person taking gifts	mob: Jenny
Person getting envelopes	mob: Jenny
Rehearsal dinner Location?	Salt Springs
Bartender payments	1

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Raisin River Room

BARTENDERS

2:30 PM Cody Lamontagne

Waitstaff

3:30 PM Brenda Henkel

3:30 PM Martha Ionita