



Events and Rentals

CREATIVATION

Rental Price List

For photos of rental equipment, please see our website at www.mycreativations.com

For quotes and equipment availability, contact our office at (907) 321-3094

Linens

Specialty Overlays \$12-\$15 (variety of colors and styles available)

Rounds Linens.....\$12.50

Square Linens \$8.00

Cloth Napkins \$1/ea

Round Tables

60" round, seats 8-10 guests.....\$25.00

Chairs/Chair Covers

Wedding white wood padded folding chairs...\$5.00

White resin stacking chairs...\$3.00

Chair Covers (white only).....\$5.00 in square back or round back styles

Chair Ties (ask for color selection)...\$1.50/ea

China/Glassware/Flatware

Mikasa white china with elegant platinum rim dinner plates, salad plates, appetizer plates, bread and butter plates, soup bowls, coffee cups and saucers available in quantities for up to 200 guests (See individual pricing below):

Dinner Plates \$1.50 ea

Bread and Butter Plate \$.75 ea

Saucer \$.65 ea

Ramikin \$.50 ea

Champagne Glass \$.75 ea

Slotted Serving Spoons \$2.50 ea

Dinner Forks/Salad Forks/Knives/Spoons \$.50 ea

Salad/Dessert Plate \$.85 ea

Soup Bowl \$.80 ea

Coffee Cup \$.65 ea

Wine Glass \$.75 ea

Serving Spoons \$2.50 ea

Dance Floors

Snap-lock white or royal blue flooring available, inquire about pricing

Wedding Accessories

100' outdoor runner \$100

100' carpeted white runner \$200

Rental Policies

- ◆ Prices and policies are subject to change without notice. Prices are based on a one-day rental. Equipment is usually delivered the day before the event and picked up the day after the event. Weekends are considered a one-day rental with delivery on Friday and pick-up on Monday. All rental items are charged for time out, even if the item is not used. If you would like to rent items for an extended period of time, please call for special long term pricing.
- ◆ Prices above are for rental equipment only. Delivery fees are additional depending on the location of the event. Please inquire about additional fees.
- ◆ Reservations for equipment should be made in advance to ensure availability.
- ◆ Please cancel reservations if your plans change. Tent cancellations require a forfeit of deposit.
- ◆ All equipment rentals subject to a deposit. Deposit will be refunded if equipment is returned in good condition and at the time agreed. We sell time. Your prompt return of all equipment will save you money.
- ◆ Replacement costs or repair charges will be assessed to the customer for any lost or damaged equipment.
- ◆ No credit for linens returned unused. All linen will be inspected upon return. Do not place damp linen in sealed plastic bags.
- ◆ Delivery available at additional charge. Rates are based on delivery to the door, dock, or garage at ground level during normal business hours. There will be additional charges for unusual circumstances such as stairs, elevators and long distance carries. Arrangements for set-up and take-down services are available for a fee, but must be made ahead of time. All items are to be returned to their original drop-off location following event.
- ◆ All equipment must be stacked and ready for pick up when driver arrives or a labor charge will be assessed.
- ◆ Equipment is to be returned clean. There will be a cleaning charge if equipment is returned dirty. Dishware, glassware and other food service items must be washed and free of food. Linens need to be shaken out. Please do not wash silver plated equipment in dishwasher.
- ◆ Shortages should be noted at time of delivery and/or pick-up. If items are missing and not reported at this time, they will be considered received and charged according to the original agreement. Charges apply to all items not returned damaged or dirty. It is the responsibility of the renter to pay for any damages incurred to any items. This includes broken or missing items as well as burns, wax, or other damage to linens.
- ◆ All balances must be paid in full at time of delivery unless other arrangements have been made. Delivery crews do not carry cash or change.

Seating Guidelines

Round tables – Allow 54' between tables for chair space and food service. Divide the room in square feet by 10 for maximum seating.

Banquet Tables – Allow 60" between tables for back-to-back seating. Divide the room in square feet by 8 for maximum seating

Classroom Style – Allow 36" between tables for seating on one side of the table only. Divide seating area in square feet by 8.

Theater/Cathedral Style – Allow 36" between rows of chairs. Divide audience seating area in square feet by 8.