

All Occasions Event Rental wants to help set the stage to make your next event a complete success. We are here to facilitate the rental needs for your event from start to finish, including catering needs and guest comforts. It is important to plan ahead so everything is in place leaving you only to socialize and enjoy the festivities. The information included below will cover everything you can expect from the products and services we have to offer.

YOUR EVENT RENTALS

VISIT OUR DESIGN CENTER

Pick a day to visit our Design Center and meet with one of our experienced Event Consultants. An appointment is optional but not necessary. Tell us about your event! What is the date? Where is your venue? What is your design vision?

BROWSE OUR WEBSITE

Before your visit, take a moment to visit our website, AORents.com and familiarize yourself with our inventory and what you may need for your event.

RENTAL QUOTE

After you have met with an Event Consultant to review your rental needs, we will prepare a custom quote, including availability and pricing of all items you selected.

RESERVE & CONFIRM ORDER

Once your quote is complete, we will collect a 50% deposit on credit card to secure your Reservation. Deposits are fully refundable on in-stock and non-tent rentals until two days prior to delivery.

FINALIZE

Approximately ten days before your delivery date, we will contact you to finalize your order and collect final payment for your rentals.

DELIVERY DAY

Let our skilled and friendly Delivery & Installation team do the work to help make your event perfect!



THE MAKING OF VOLID DEDEECT EVENIT

BAR/COCKTAIL RECEPTION:	$\Delta / \bigcirc / $
Bar (basic / specialty)	China, Flatware & Glassware
Back Bar (shelving/table & linen)	Table Numbers
Barware & Specialty Glassware	DANCING:
Beverage Tubs/Beverage Containers	Dance Floor
Food Station Tables & Linens	Stage
Hightop Cocktail Tables & Linens/ Bar Stools	DJ Table & Linen
Low Cocktail Tables & Linens / Chairs	LOUNGE:
Market Umbrellas	Bar & Back Bar (shelving / table & linen)
CATERING:	Soft Seating, Coffee Tables & End Tables
Buffet & Service Tables	DESSERT/COFFEE STATIONS:
Holding & Warming / Cooling	Tables & Linens
Cooking Equipment (stoves / fryers / ovens / grills / griddles)	China & Flatware
	Coffee Maker / Urn
Serving & Display / Utensils	Cups & Saucers or Mugs
Beverage & Bar Items	Creamer & Sugar
DÉCOR:	OUTDOOR:
Lanterns, Votives, Candlesticks, Hurricanes & Candelabras	Market Umbrellas
	Tent & Flooring

Linens, Runners and Napkins

Chairs

Tables (round/rectangular/square/vineyard)

Lighting & Power

Heaters & Fans

Restrooms