



*All Occasions Catering
Wedding Reception Packages
2020*



AND THEY LIVED
Happily Ever After



All Occasions Catering

Wedding Reception Packages 2020

Congrats! You've found The One...

Now it's time for the fun part- planning the Reception!

Friendly Food	Right Pricing	Customize	Planning
<p>Welcome vegan, gluten-free, dairy-free, nut-free and shellfish-free humans. We understand & respect you.</p> <p>Locally grown and organic menu options? Of course! Especially when in season and competitively priced.</p>	<p>For your convenience, we've put an ESTIMATED SAMPLE AGREEMENT on page 4 of this packet.</p> <p>Choices for this sample have been highlighted in YELLOW throughout the menu.</p>	<p>Customize your wedding reception with the addition of desserts, beverages and interactive stations.</p> <p>We also offer Plated Dinners and Dinner Stations Packages.</p>	<p>We've catered more than 300+ unique weddings.</p> <p>We're happy to make your planning process simpler and easier for you.</p> <p>Let's discuss when you meet with us.</p>

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BONUS *Sign Up Offer!*

**Book your Wedding
within 7 days of this estimate and
Your Hot Beverage Station is FREE!**

We hope to hear from you!

Your questions are *always* important to us! Please feel free to call or email with them.

Call pattie at 585 244-2870 or pattie@rochestercaterer.com,

Pattie Taylor Brown, Owner/Planner • David Brown, Owner/Executive Chef

Our ~~Mission~~ Obsession: You & Your Guests Will Rave!

Planning a Wedding?

**We have A's to your many Q's!
Give me a call or send me a note to start
& keep your wedding planning fun!**

Pattie Taylor Brown "*Your Event Goddess*"

(585) 244-2870 • pattie@rochestercaterer.com

Check out our Rave Reviews on
Weddingwire.com/AllOccasionsCatering!



Celebrate with Elegance & Fun!

COCKTAIL HOUR - THE GATHERING TABLE

Right after the Ceremony, while you're being photographed, your guests enjoy lively conversations around a gathering table of great eats

Choose 3 \$7.95 • Choose 5 \$8.95 • Choose 6 \$10.95

Blocks & Bites Cheese Platter Assorted Artisan Cheese & Cubes, Garnished with Fresh Fruit & Fine Crackers

Charcuterie +\$3pp (SHOWN, added to Artisan Cheese Board) Italian Prosciutto, Pepperoni, Genoa Salami

Crostini Bar Baguette Grilled with Extra-Virgin Olive Oil Comes with the 3 following Toppings:
Black Olive Tapenade (v) • Roasted Garlic Basil Pesto (d)
Bruschetta (Fresh Tomatoes & Herbs) (v)



Fresh Veggie Platter with Herb Dip

Veggies in Vessels (SHOWN) +.50pp
An AO exclusive, Cute veggies with their own herb dip! Double dippers delight!

Antipasto Veggie Platters +.50¢pp Roasted Red & Yellow Peppers • Grilled Zucchini Marinated Artichoke Hearts • Asparagus Vinaigrette



Mini Meatballs +\$2pp Ground Beef or Ground Turkey in Sweet & Savory Sauce or Marinara

Tex Mex Display +\$1pp Chunky Guacamole (SHOWN), Chili Con Queso & Medium Salsa. Served with GF Tortilla Chips

Housemade Hummus "Sunflower" with Carrot & Cucumber Petals, Pita Triangles



Deviled Eggs-quisite! (Popular!) (GF) +.50¢
Adorned with pretty radishes or edible flowers (SHOWN) when available





Celebrate with Elegance & Fun! Cocktail Hour, Continued

Cocktail Hour - Tray-Passed Hors d'Oeuvre

Servers offer delicious hors d'oeuvre to guests throughout the venue

Select 3 \$8.95pp • Select 4 \$9.95pp • Select 5 \$11.95pp



Praline Bacon...*Ridiculously popular!* +.75¢ (GF)
Thick Cut Applewood Smoked Bacon with
Brown Sugar Glaze topped with Toasted Pecans



Mini Mac 'n Cheese Tartlets (v)

Sesame Crusted Avocado & Red Cabbage
Spring Rolls

Served with Ginger-Lime Vinaigrette (v, GF)



Spinach-stuffed Mushrooms (GF, v)

Mini Beef Wellingtons with Béarnaise +\$1

Artisan Mini Quiche (vegetarian & meat)



Spanakopita (vegetarian)

Crispy Asparagus In Filo with Asiago Cheese (v)

Onion Puffs - Little toasts of caramelized onions...oh,
the joy! (vegetarian)



Bacon-Wrapped Scallops (GF) +\$1.95

Blue Chip Shrimp Marinated Shrimp atop Guacamole on an
Organic Gluten Free Blue Corn Chip (GF)

Chicken Satays with Thai Peanut Sauce (GF)



Pigs in Blankets (All Beef!) with Deli Mustard

Mini Veggie Quesadilla Cornucopias (v)

Rustic Mushroom Tartlets (*popular!*) (vegetarian)





Celebrate with Elegance & Fun!

All Occasions' Buffets...Beautiful & Bountiful!

Salad (Select One)

Salad on buffet included • Pre-Set Salad +\$2.95pp

Mixed Field Greens with Veggies •

Balsamic Vinaigrette and Creamy Pepper-Parmesan

Spinach with Red Onion, Pinenuts, Mushrooms, Mandarin Oranges • Vinaigrette

Classic Caesar Salad with Freshly Shredded Parmesan • Savory Croutons

ENTRÉES (Select 1, 2, or 3 entrees)

1 entree \$21.99pp • 2 Entrees \$23.99pp • 3 entrees \$25.99pp

Roasted Salmon (Gluten Free) • Mango Pineapple Salsa

Carved Roast Turkey Breast (GF option) (Pre-Sliced, in GF Gravy)

Traditional Roast Beef (Pre-Sliced, in Gravy) (GF option)



Carved Roast Beef (GF) • Horseradish (+\$3 pp)

Carved Tenderloin of Beef (GF) (+\$17pp) • Horseradish Cream

Roasted Boneless Chicken Breasts with Lemon & Herbs (GF)

Chicken Marsala (GF)- Classic Italian Mushrooms and Marsala Wine

Champagne Chicken (Gluten Free)

Boneless Breasts & Artichokes in Light Champagne Sauce

Chicken Française (Gluten Free) – A lighter, very tender version of Chicken French

VEGAN/GF Portobello Stack – Popular!

Roasted Portobello with Layers of Sauteed Spinach & Grilled Vegetables Sits Atop Roasted Tomato Tapenade (Parmesan Optional)



VEGAN/GF Butternut Squash and Sage Lasagna +\$1pp

Layers Of Sage-Flecked Squash and Rich, Creamy VEGAN Ricotta!

Comes with Freshly Baked Rolls & Butter on the Buffet

Choose Two Sides Or Let Our Chef Choose For You:

Mashed or Roasted Potatoes • Rice Pilaf • Penne Pasta with Marinara •

Sautéed Vegetables • Green Beans Almondine. (ADD Extra side +\$1.50pp)



Wedding Desserts! We Cut the Cake – For Free!

All Occasions does **not** charge a Cake Cutting Fee, ever!

We do, however, know fantastic cake bakers, let us know if we can help!

Mini Pastries & Fresh Fruit Station (Popular!)

Variety of freshly prepared “One Bite” Sweets may include our famous “Tiny Pies,” Mini Cookies, Chambord Brownie Bites. Chocolate Truffles, Mini Cannolis, and more!
Fresh Fruit Platters may include melons, strawberries, pineapple & seedless grapes

Mini Pastries & Fruit beautifully displayed at Self-Serve Station \$6.25 pp

STRAWBERRY BOUQUETS – AO Exclusive! (SHOWN)

Your Guests Will Love To “Pluck” a Juicy Strawberry from the Lush Bouquet and Dip it into the Chocolate Orange Sauce!

Add to Mini Pastries Station Only +\$1.95pp

Stand Alone Station \$2.95pp



Kiss Me S'more Station

Fantastic Dessert & Photo Opportunity!
We flame S'mores on Wooden Clothes Pins for You!

Add to Mini Pastries Station Only +\$2.25pp

Stand Alone Station \$3.50pp

Mini Coke Floats, Funny!

Your Guests ADORE these *Tiny* 3" Coke Floats with Vanilla Ice Cream
(And, yes, you can sub in Root Beer if you wish)

Add to Mini Pastries Station Only +\$1.50pp

Stand Alone Station \$2.50pp



Abbotts Frozen Custard Sundae Bar \$5.95 pp

We serve up Rochester's iconic Summer time treat – any time of the year! Comes with Abbotts Cups, Sprinkles, Chocolate Syrup, Caramel, Cherries and our Real Whipped Cream



Celebrate with Elegance & Fun! Specialty Items for Your Reception

Crisp Table Linens

90" Squares (Lap-length) in White, Ivory, Navy, Deep Purple & Black \$9 each

120" Rounds (Floor-length on 60" rd) White, Ivory, Black & primary colors \$13 ea

Cloth Napkins (12 colors) .75¢ each

Place Setting Packages

Thrifty Earth ECO \$2.95pp – Our most popular package for all-white weddings.

Pure White Compostable Sugarcane Square Plates are Simply Chic! For Hors d'Oeuvre, Dinner & Dessert/Cake; Premium Paper Cocktail & Dinner Napkins; "Silver" Or Clear Heavy Duty Plastic Flatware*; Clear Plastic Cups On Table*; Compostable Coffee Cups*



Upscale Beauty ECO \$3.95pp - Our most popular package for vintage/rustic weddings!

Beautiful Compostable, Palm Leaf Plates For Hors d'Oeuvre, Dinner & Dessert/Cake; Premium Paper Cocktail & Dinner Napkins; "Silver" Or Clear Heavy Duty Plastic Flatware*; Clear Plastic Cups On Table*; Compostable Coffee Cups*



Upgrades to ECO packages

*Stainless Steel Flatware for Dinner (instead of plastic cutlery) +\$2.95pp

*Stemmed Glass Water Goblets on table (instead of plastic cups) +\$1.25 each

*Glass Irish coffee mugs (instead of compostable coffee cups) +\$1.25 each

TRADITIONAL \$11.95 pp for formal, elegant weddings

Ivory Or White China Plates For Hors d'Oeuvre, Dinner And Dessert/Cake; Stainless Steel Flatware; Glass Water Goblets On Table, Glass Irish Coffee Mugs or China Cups/Saucers.





Celebrate with Elegance & Fun!

Nothing says "Thank you for coming to our wedding!"
like a HOSTED OPEN BAR!

HOSTED OPEN BAR PACKAGES

Our friendly and professional bartenders are great with your guests! We suggest 1 bartender for every 50 guests for beer/wine, 2 for up to 50 guests for full liquor bar. Ask about rental glassware.

HOUSE WINE, BEER & HARD CIDER or HARD SELTZER (Most Popular)

- Wines: Woodbridge or similar priced: Cabernet Sauvignon, Malbec & Chardonnay, Pinot Grigio
- Beer: Corona, Bud Lite, 1 Local or Seasonal Craft, Hard Cider or Hard Seltzer (Bottles/Cans only)
- Bar top equipment, non-alcoholic mixers, bar fruit, soft drinks, clear plastic cups and tons of ice!
- \$2 Million in Liquor Liability and Workers Comp to cover our bartenders

One-Two Hours \$16 pp • Three Hours \$18 pp • Four Hours \$20 pp • Five Hours \$24 pp

HOUSE PREMIUM LIQUOR All of the above plus: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Seagram's 7 Whiskey

One-Two Hours \$19pp • Three Hours \$21pp • Four Hours \$23pp • Five Hours \$27 pp

TOP SHELF LIQUORS & WINES available at +\$3 to +\$5pp...Let's discuss your favorites!

PROSECCO TOAST \$2.95pp House Champagne & Sparkling Grape Juice Offered in Glass Flutes

ADD TO HOSTED OPEN BAR PACKAGE:

- **AO Bartenders** are \$35 hr/each (including travel time), 4 hr minimum
- **10% Production/Admin Fee** (Not a gratuity) • If less than 75 guests, 20% Prod/Admin Fee
- **Gratuity for your fabulous bartenders** is optional but always appreciated!

HOST-SUPPLIED Alcohol and New York State Temporary Beer, Wine & Cider Permit

We'll provide a list of everything you need to buy – and how much!

NOTE: If your wedding is at a private residence, you're NOT required to get a NYSTBWC Permit.

If your wedding is at a rented venue: Check with the venue for their policy.

To get a NYSTWBC Permit: On Safari or Firefox, go to <http://aca.licensecenter.ny.gov/>.

AO BARTENDERS & SET UP SERVICE FOR HOST-SUPPLIED ALCOHOL:

- **AO Bartenders** are \$35 per hour each (including travel time), 4 hour minimum
- **Set Up/Clean Up Service:** \$5.95pp Bar top equipment, non-alcoholic mixers, bar fruit, soft drinks, clear plastic cups and tons of ice! Rental Glassware available
- **10% Production/Admin Fee** (Not a gratuity) • If less than 75 guests, 20% Prod/Admin Fee
- **Gratuity for your fabulous bartenders is optional but always appreciated!**



REFRESHER STATION \$2.95pp (SHOWN on client's wagon!)

Delightful infused waters in decorative beverage dispensers with choice of mason jar glasses or clear plastic cups. Choose 2:
Citrus Basil Water – a calming blend of orange, lemon, lime and basil
Strawberry Mint – a bright infusion of strawberries and mint
Cucumber Melon – a cooling blend of cucumber & cantaloupe



ESTIMATED SAMPLE AGREEMENT INVOICE (2020)

AO Coordinator: Pattie Taylor-Brown, (585) 244-2870

Flexible All-In-One Wedding Package

Client:
Contact/Ph:
Email:
Billing:
Est'd Count: 100 Guests

Event Date: 2019-2020
Event Start/End: 4-5 hours)
Staff Arrive/Depart: (7-9 hours, plus travel)
Event Location:

Guaranteed Count: Needed by Monday 2 Weeks Before

Menu for 100 Guests	4089.00
Bartender/Insurance/Mixers	0.00
Specialty Items	0.00
Catering	1304.90
Subtotal	5393.90
8% MONROE Co. Sales Tax	431.51
Gratuity At Your Discretion**	613.35
ESTIMATED Total with Check	6438.76

Kindly note that the above prices include a 4% discount for Check or Wire Transfer payments. This discount will not be applied for payments made by Credit Card. Please make all checks payable to All Occasions Catering and send to 40 Bonnie Brae Ave, Rochester, NY 14618

**Gratuity for your hard-working staff is at Your Discretion; Suggest 12-20% of Menu & Bar, 15% shown

\$500 Non-Refundable Time Reservation Deposit Due To Book Date on AO's calendar.

1/4 of Estimated Balance Payment Due Seven (7) months before wedding •
2nd 1/4 Payment of Estimated Balance Due Three (3) months before wedding
Final Balance Due Five (5) Business Days Before Wedding

Thank You for Your Consideration!

INVOICE DETAILS:

SAMPLE Menu: Gathering Table \$7.95pp; Passed Hors d'oeuvre \$8.95; 2 Entrée Buffet \$23.99pp

AOC Bar Service: **To Be Discussed** Bartender @ \$35/hr (est. ___ hrs)

\$2 million in Liquor Liability Insurance, Soft Drinks, Cups & Ice Service @ \$5.95 pp

Specialty Items: **To Be Discussed** Tablecloths, Cloth Napkins, Place settings

Catering: all catering staff wages, use of food service equipment & event related overhead.

AO is fully insured & licensed and pays all FICA, FUTA, NYS Worker's Comp, NYS Disability, Unemployment & Liability Insurance all other legal/administrative costs. AOC Tax ID # is 16-1488134

\$300 TRAVEL FEE if event is 30 minutes to one hour from AOC shop (20 Cobbs Hill Dr 14610).

Client provides: To Be Discussed

Venue provides: To Be Discussed

AOC provides AT NO CHARGE: Buffet Accents, if desired, sage advice & peace of mind

Our ~~Mission~~ Obsession: You & Your Guests Will Rave!



Menu Worksheet for Buffet Receptions

Please choose the minimum of each selection to create your Menu.

GATHERING TABLE

Notes:

PASSED HORS D'OEUVRE

Notes:

SALAD

Notes:

ENTREES

Notes:

SIDE DISHES

Notes:

DESSERT

Notes:

SPECIALTY ITEMS

Notes:



"We realize that securing your wedding caterer is a BIG Decision so we offer a 7 Day Grace Period. This way you have the security of knowing you have your WEDDING date saved on the All Occasions Catering calendar while you're doing your due diligence."
Pattie Taylor Brown, Owner, AO/All Occasions Catering

SAVE OUR DATE FOR SEVEN DAYS!

Wedding Date: _____

Wedding Couple Names: _____

Email: _____

Phone: _____

Today's Date: _____

7 Day Release Date: _____

Please READ, INITIAL each line & SIGN below:

- 1) If I decide to hire All Occasions as my wedding caterer, this \$100 will be applied toward my Non-Refundable Time Reservation Deposit _____
- 2) If I change my mind at any time before or on Day 7 of the 7 Day Release Date, All Occasions will refund my \$100 deposit upon notification by phone or email _____
- 3) If I decide not to go with All Occasions and do not tell them until after the 7 Day Release Date then I forfeit the \$100 _____

Signature: _____

Please call 585 244-2870 with Credit/Debit Card: \$100 Deposit

Questions? Call pattie at 585 244-2870 or pattie@rochestercaterer.com

Office Only:

Event Released _____ Event Confirmed _____



Terms of Agreement for Wedding Reception

Wedding Client Names: _____

Wedding Date: _____

Reception Location: _____

Non-Refundable Time Reservation Deposit is \$500. This deposit reserves "the client's" i.e. YOUR Wedding reception date on All Occasions Catering calendar.

Final Guaranteed Guest Count will be due two (2) Mondays before the date of your wedding.

From that point forward the guest count may be increased but *not* decreased. Please check with your Vendors (Photographer, DJ, Band, Security) to see how many meals are required. If the guest count is to increase substantially a few days prior to your event, please let us know and we will make every effort to accommodate the increase.

Payment Schedule: The Client and All Occasions Catering will agree on a mutually beneficial time payment plan. **Final Payment is Due on the Monday before the WEDDING**, unless prior arrangements have been made with All Occasions.

Prices on the Agreement are discounted by 4% based on payment by check or cash. If you make any payments with a credit card, the discount no longer applies & will be added back into the total.

Leftovers: All Occasions Catering prepares approximately 5% over your final attendance count to cover any unexpected guests - this extra "just in case" food belongs to All Occasions. If we do need to serve the reserved foods, we will charge you accordingly. It's possible that there may be a fair amount of food leftover for which you have not been charged, we donate this remaining food to homeless shelters.

Damages: The client is responsible for any loss of or damage to equipment caused by attending guests.

Cancellation: If it becomes necessary to cancel the event, client is responsible for expenses incurred on your behalf by All Occasions Catering. If the reception is canceled on the day of the event or ten business days before, 100% of the final cost will be due. If canceled 11-30 business days before, 80% of the estimated final cost will be due. If canceled 31-60 business days before, 50% of estimated final cost of the event will be due. If canceled 61-120 business days before, 25% of estimated final cost of the event will be due.

If the event is canceled and then rescheduled within 30 days of its original date at a mutually agreeable time, the client agrees to pay All Occasions for any non-recoverable costs of the originally scheduled reception.

I, the undersigned, have read and understood All Occasions Catering's Terms of Agreement:

Name: _____

Printed Name: _____

Date: _____

Please sign & return with \$500 Non-Refundable Time Reservation Deposit to:

All Occasions Catering • 40 Bonnie Brae Avenue • Rochester, NY 14618