



*All Occasions Catering*  
*Wedding Buffet Reception Package*  
*2020*



AND THEY LIVED  
*Happily Ever After*



# All Occasions Catering Wedding Reception Package 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 &amp; 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 10 of this package.</p> <p>Choices for this sample have been highlighted in <b>YELLOW</b> 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>

## 2020 Receptions Index

Page 3	Appetizers/The Gathering Table	Page 8	Bar & Beverage Packages
Page 4	Passed Hors d'Oeuvre	Page 9	Menu Worksheet
Page 5	Salads, Entrees & Side Dishes	Page 10	ESTIMATED SAMPLE AGREEMENT
Page 6	Sweet Endings	Page 11	Reserve Your Date for 7 Days!
Page 7	Tablecloths & Place Settings	Page 12	Terms of Agreement

## **BONUS** *Sign Up Offer!*

**Book your Wedding within 7 days of this estimate...**

**Your Hot Beverage Station is FREE!**

*Your questions are always important to us! Looking forward to hearing from you! pattie*



# All Occasions Catering Wedding Reception Package 2020

## 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 \$8.95 • Choose 4 \$9.95 • Choose 5 \$9.95 • 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** +.50zpp 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 Platter** +\$1pp Chunky Guacamole (SHOWN), Chili Con Queso & Medium Salsa. Served with GF Tortilla Chips

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



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





# All Occasions Catering Wedding Reception Package 2020

## Cocktail Hour - Tray-Passed Hors d'Oeuvre

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

Choose 3 \$8.95 • Choose 4 \$9.95 • Choose 5 \$9.95 • Choose 6 \$10.95



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)



# All Occasions Catering

## Wedding Reception Package 2020

### 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 (Portioned, Gluten Free) • Mango Pineapple Salsa

Roast Turkey Breast (GF) (Shown Pre-Sliced) with Cranberry Salsa

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



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

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

Portobello Stack – Popular! VEGAN or Vegetarian/GF

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



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

Gluten-Free lasagna noodles layered with 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:** (ADD Extra side +\$2.50pp)

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

Mixed Fresh Vegetables, Sautéed or Roasted • Green Beans Almondine



# All Occasions Catering Wedding Reception Package 2020

## 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!

## Wedding Desserts!

### MINI PASTRIES & FRESH FRUIT STATION (Most Popular) +\$6.25 pp

Your freshly prepared “One Bite” Sweets may include our famous “**Tiny Pies**”, Mini Cookies, Chambord Brownie Bites, Truffles, Mini Cannoli, Bread Pudding and More! Fresh Fruit Platters may include Melons, Strawberries, Pineapple & Grapes.

**STRAWBERRY BOUQUETS – AO Exclusive!** Looking *just like* a bouquet of red roses, your guests will “pluck” a skewered strawberry from the lush bouquet and dip it into the Chocolate Orange Sauce!

**Add to Mini Pastries Station:** +\$1.95pp **Stand Alone Station** \$2.95pp

### TIPSY CUPCAKES *Adults Only!* (SHOWN)

*Alcohol-infused Cupcakes excite guests! GF available*

- Mint Mojito Cupcake with Coconut Rum Frosting
- Strawberry Daiquiri Cupcake with Spiced Rum Buttercream
- Moscow Mule Cupcake with Ginger Beer-Lime Frosting
- Margarita Cupcake infused with Tequila, Dusted with Salt Flakes
- Chocolate Amaretto Cupcake with Amaretto Buttercream



**\$36 per dozen per flavor (Minimum of 2 dozen each flavor)**

**Gluten Free and/or Dairy Free? Add \$6 per dozen (2 dozen minimum each flavor)**



### ABBOTTS FROZEN CUSTARD SUNDAE BAR \$5.95 pp

*Available Year-Round to our clients!* Choose Classic Vanilla, or Chocolate with side of Slivered Almonds. Toppers: Sprinkles, Chocolate Syrup, Caramel, Cherries & Whipped Cream



### HOT BEVERAGE STATION

Freshly Brewed Coffee • Decaf • Black, Green & Herbal Teas  
Displayed In attractive Airpots, compostable paper cups \$2.50 pp

**Upgrade to Elegant Silver Urns On Dessert Table \$4.99 pp (SHOWN)**

Comes with Whipped Cream, Shaved Chocolate,  
Chocolate Espresso Beans, Cinnamon, Lemon Wedges, Honey,  
Crème de Pirouline Wafers, Irish Coffee Mugs



# All Occasions Catering Wedding Reception Package 2020

## 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 \$13 ea

Cloth Napkins (12 colors) .75¢ each

### Place Setting Packages

#### Thrifty Earth \$2.95pp – Most popular for classic, all-white weddings

pure white sugarcane square plates for hors d'oeuvre, dinner & dessert/cake; premium paper cocktail & dinner napkins; "silver" or clear heavy duty plastic flatware\*; bpa-free clear plastic cups\*; compostable coffee cups\*



#### Upscale Earth \$3.95pp - Most popular for chic, rustic weddings

naturally compostable, palm leaf plates for hors d'oeuvre, dinner & dessert/cake; premium paper cocktail & dinner napkins; "silver" or clear heavy duty plastic flatware\*; bpa-free clear plastic cups\*; compostable coffee cups\*



### Upgrades to eco earth 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

#### TRADITION! \$12.95pp+ Most popular for formal weddings

ivory or white china plates for hors d'oeuvre, dinner and dessert/cake; stainless steel flatware; glass water goblet, glass Irish coffee mug.

Add gold charger plate to Tradition! +\$1.50pp





# All Occasions Catering Bar Packages 2019-2020

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! How many? 1 bartender for up to 50 guests for beer/wine, 2 for 50 guests for full liquor bar. Ask about our glassware!

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

- Wines: Woodbridge or similar-priced: Cabernet Sauvignon, Pinot Noir & Chardonnay, Riesling
- Beer: Corona, Bud Life, 1 Craft, 1 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 \$20 pp • Three Hours \$23 pp • Four Hours \$25 pp • Five Hours \$32pp**

**FULL HOUSE BAR/LIQUOR** All of the above plus: Titos Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Seagram's 7 Whiskey, Dewar's Scotch

**One-Two Hours \$25pp • Three Hours \$28pp • Four Hours \$30pp • Five Hours \$28 pp**

**Bespoke LIQUORS & WINES available at +\$6-\$20pp...Let's discuss your favorites!**

**PROSECCO TOAST \$2.95pp** in Glass Flutes, House Prosecco or Champagne (Sparkling Water offered)

### ADDED TO HOSTED OPEN BAR PACKAGE:

- **AO Bartenders** are \$35 hour/each (plu travel time), 4 hr minimum
- **10% Production Fee** (Not a gratuity) • If less than 75 guests, 20% Production Fee
- **Gratuity for your fabulous bartenders** is optional and 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 event is at a private residence, you're NOT required to get a NYSTBWC Permit.

If your event 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:** \$6.75pp Bar top equipment, non-alcoholic mixers, bar fruit, soft drinks, clear plastic cups and tons of ice! Rental Glassware available
- **10% Production Fee** (Not a gratuity) • If less than 75 guests, 20% Production Fee
- **Gratuity for your fabulous bartenders is 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

**Cheap & Cheerful:** Want peace of mind for the entire wedding week?  
Buy event insurance with liquor liability coverage ~ \$150-\$200 on-line.





# All Occasions Catering & Events Planning

## Wedding Menu Worksheet

Name: \_\_\_\_\_

Date of Event: \_\_\_\_\_

Email: \_\_\_\_\_

Phone #: \_\_\_\_\_

Location: \_\_\_\_\_

Estimated Guest Count: \_\_\_\_\_

**Please choose the minimum of each selection to create your menu.**

Gathering Table, Select 3-6 items

- |    |    |
|----|----|
| 1. | 4. |
| 2. | 5. |
| 3. | 6. |

Passed Hors d'oeuvres, Select 3-6 items

- |    |    |
|----|----|
| 1. | 4. |
| 2. | 5. |
| 3. | 6. |

### DINNER BUFFET

1 SALAD \_\_\_\_\_

2-3 ENTREES

- |          |          |
|----------|----------|
| 1. _____ | 2. _____ |
| 3. _____ |          |

2 SIDES 1. \_\_\_\_\_ 2. \_\_\_\_\_

3. (+\$2.50pp) \_\_\_\_\_

Dessert \_\_\_\_\_

BAR \_\_\_\_\_

BAR Set Up Package \_\_\_\_\_

Beverages - Non-alcoholic

Chilled \_\_\_\_\_

Hot \_\_\_\_\_

Specialty Items: \_\_\_\_\_

Any special requests: \_\_\_\_\_



## ESTIMATED SAMPLE AGREEMENT INVOICE (2020)

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

### Flexible All-In-One Wedding Package

Client:

Event Date: 2019-2020

Contact/Ph:

Event Start/End: 5 hours

Email:

Staff Arrive/Depart: 8 hours (Travel if 30-60 minute may need to be added)

Billing:

Event Location:

Est'd Count: 100 Guests

**Guaranteed Count: Needed by Monday 2 Weeks Before Wedding**

Menu for 100 Guests	4189.00
AOC Bartender/Bar Set Up Service - TBD	0.00
Specialty Items (white placesetting)	295.00
10% Production/Staffing/Travel	1504.40
Day of Coordinator - TBD	0.00
Subtotal	5988.40
8% MONROE Co. Sales Tax	479.07
Gratuity At Your Discretion**	672.60
ESTIMATED Total with Check	7140.07

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 Six (6) 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

**thanks for your consideration! please call with your q's!**

#### INVOICE DETAILS:

**SAMPLE Menu includes:** 3 item Gathering Table \$7.95pp; 3 item Passed Hors d'oeuvre \$8.95; 2 Entrée Buffet \$23.99pp

**AOC Bartenders:** **To Be Discussed** Bartenders \$35/hr each (Minimum 4 hours plus travel)

**AOC Bar Set Up:** **To Be Discussed** \$2 million Liquor Liability Insurance, Soft Drinks, Bar Fruit, Plastic Cups, Cocktail Napkins & Ice \$6.75 pp

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

**10% Production/Catering Staff/Travel:** all catering staff wages, use of food service equipment & event related overhead. If site is 30-60 minutes from 107 Norris Dr, a travel fee may need to be added.

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

**Day Of Wedding Coordinator: \$1500-\$2500 To Be Discussed**

**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!*



**“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](mailto: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**