



All Occasions Catering Wedding Reception Package, 2021

Love in the Age of COVID-19



AND THEY LIVED
Happily Ever After



All Occasions Catering

Wedding Reception Package 2021

COVID-SAFE VERSION

Congrats! You've Found The One...

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

Friendly Food

Welcome vegan, gluten-free, dairy-free, nut-free & shellfish-free humans. We understand & respect you.

Upfront Pricing

For your convenience, there's an ESTIMATED SAMPLE AGREEMENT on the last page of this package.

COVID-SAFE Planning

Having catered over 500+ distinctive weddings, pre-COVID, we've embraced the current COVID protocols into a fun, seamless, unique wedding experience that your guests will safely enjoy!

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You have questions? Let's talk...

Pattie Taylor Brown, Owner

585 244-2870 pattie@rochestercaterer.com

BONUS Offer: Book within 7 days of receiving our package and we'll send your guests home with warm chocolate chip cookies!



Composed Hors D'oeuvre Plates, Served

Servers offer guests individual hors d'oeuvre plates during Cocktail Hour

Select One or Two Hors d'oeuvre Plate(s):



Mediterranean Meze: \$11.95 Roasted Garlic Hummus • Fresh Veggie Dippers • Tabouleh • Stuffed Grape Leaves • Feta • Grilled Pita Triangles • Garnished with Sweet Peppadews.



Artisan Cheese Bites & Blocks \$8.95pp Cheddar • Gouda • Brie • Garnished with Fresh & Dried Fruit & Fine Crackers



Charcuterie \$10.95 Italian Prosciutto, Pepperoni, Manchego Cheese, Ginger Snaps, Salty Crisps, Calamata Olives and Grapes.



Veggies & Dips \$7.95pp Fresh cut Veggies with two dips: Roasted Garlic Hummus & Herb Ranch Dip

Tex Mex \$10.95 Chunky Guacamole • Tortilla Crisps • Mini Bean Burritos • Mild Tomato Salsa • Garnished with Baby Bell Peppers & Fresh Limes



Tapas Plate garnished with fresh grapes.

Choice of 3, \$12.95 • Choice of 5, \$16.95

Sesame-Crusted Avocado & Red Cabbage Spring Rolls
Ginger-Lime Vinaigrette (Vegan, GF)

Rustic Mushroom Tartlet (Vegetarian)

Chicken Satay with Thai Peanut Sauce (GF)

Antipasto Kabobs: Mozzarella, Roasted Tomato, Olive (GF)

Crispy Asparagus In Filo with Asiago Cheese (v)

Tenderloin Crostini +\$4.95 with Pesto or Horseradish

Caprese Skewer (GF, v) Fresh Mozzarella, Tiny Tomato, Fresh Basil, drizzled with Balsamic Reduction.

Smoked Salmon-Wrapped Asparagus (GF)

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





All Occasions Catering Wedding Reception Package 2021

Served Buffets...Beautiful & Bountiful!

Guests enjoy being served, generously and safely,
by All Occasions' masked & gloved servers.
Buffet foods protected by clear roll-top chafers.

1 Entree \$25.99pp • 2 Entrees \$28.99pp • 3 Entrees \$29.99pp

SALAD, Served on Dinner Plate

Salad of Mixed Greens & Fresh Veggies
Lemon-Balsamic Vinaigrette • Creamy Pepper Parmesan

ENTRÉES (GF=Gluten Free)

Roast Turkey Breast (GF) (Pre-Sliced) • Cranberry Salsa

Turkey or Beef Meatballs in Sweet & Sour Sauce

BBQ Chicken (with White & Dark Meat)

Grilled Marinated Chicken Breasts with Lemon & Herbs (GF)

Chicken Française (GF) –Our lighter, very *tender* version of Chicken French

Garlic & Herb-Roasted Beef in Velvety Gravy, Pre-Sliced (ADD Carving for +\$150)

UPGRADE to Tenderloin of Beef • Horseradish Cream (+\$10.99pp plus CARVING)

Italian Sausage Bites with Peppers & Onions

Southern Pulled Pork BBQ Sliders with Sliced Dill Pickles

Roasted Salmon with Lemon & Fresh Oregano (GF) • Fresh Mango Pineapple Salsa

Grilled Portobello Mushrooms with Roasted Red Peppers (GF/VEGAN)

Penne Pasta with Marinara (VEGAN)

Grilled Vegetables with Balsamic Drizzle: Asparagus, Zucchini, Bell Peppers (Entrée portion)

Choose Two Sides: (ADD Extra side +\$3.50pp)

Mashed or Roasted Red Potatoes • Buttery SALT Potatoes

Sautéed or Roasted Vegetables • Green Beans Almondine

Tangy Cole Slaw • Greens 'n Beans (VEGAN)

Penne Tossed with Artichokes & Tomatoes in Vinaigrette (VEGAN)

Included on the Buffet: Freshly Baked Rolls & Butter





We Cut the (COVID-SAFE) 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!

Composed Dessert Plates, Served

Servers offer guests individual dessert plates

BITE-SIZED PASTRIES & FRESH FRUIT \$7.25 pp

Your beautifully composed plate of freshly made “one bite” sweets may include 3-5 of the following: AO’s famous Tiny Pies, Mini Chocolate Chip Cookies, Chambord Brownie Bites, Truffles, Mini Cannoli, Seasonal Bread Pudding and More! Fruit garnish may include Strawberries, Pineapple and Grapes.



TIPSY CUPCAKES Adults Only! (SHOWN)

Alcohol-infused Cupcakes excite guests!

- 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

\$60 per dozen per flavor (Minimum of 2 dozen each flavor)

Gluten Free and/or Dairy Free? + \$12 per dozen (2 dozen minimum)



ABBOTTS FROZEN CUSTARD SUNDAE BAR \$6.95 pp

SO fun – and available year-round to our clients! Vanilla and Chocolate Custards. Toppers include Slivered Almonds, Sprinkles, Chocolate Syrup, Caramel, Cherries & Whipped Cream!



SERVED HOT BEVERAGE STATION

Freshly Brewed Coffee • Decaf • Black, Green & Herbal Teas
Condiments • Compostable “to go” cups \$2.75 pp

ESPRESSO/Cappuccino/Latte BAR available – please call for quote



LINENS & PLACE SETTINGS

Crisp Table Linens, In-House

- **90" Squares** (Lap-length on 60" tables)
White, Ivory, Navy, Purple & Black \$13 ea
- **120" Rounds** (Floor-length on 60" table, ¾ length on 72") White, Ivory, Black \$19 ea
- **Cloth Napkins** (12 colors) \$1.25 each

Want unique colors, fabrics? Just call us, we can find you good deals on bespoke linens.



Place Setting Packages



EARTH 1 \$4.95pp - Classic with an edge, Compostable

Pure white sugarcane square plates for hors d'oeuvre*, dinner & dessert/cake; premium white paper cocktail & dinner napkins; heavy duty "silver" plastic flatware.**

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



EARTH 2 \$5.95pp - Chic, Rustic, Compostable

Naturally compostable palm leaf plates for hors d'oeuvre*, dinner & dessert/cake; premium white paper cocktail & dinner napkins; heavy duty "silver" plastic flatware.**

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



TRADITIONAL - Formal China \$15.95pp -

Ivory with gold rim china plates for hors d'oeuvre, dinner and dessert/cake; premium white paper cocktail napkins; classic white, Ivory or black cloth napkin; stainless steel flatware.



UPGRADE Place Settings:

Black acrylic plates with stemware opening

for ease of stand-up eating.

Plated Hors d'oeuvre or Dessert +\$2.95pp each course

Gold Charger Plate Elegant touch for under guests' plates +\$1.95pp





BAR PACKAGE for 2021 Wedding Receptions

Guests enjoy being served safely by All Occasions' masked & gloved bartenders.
We will work with you on establishing social distancing for the bartenders.

ALL OCCASIONS BARTENDERS REQUIRED FOR ALL BAR PACKAGES

Our friendly, professional and COVID-trained bartenders are great with your guests! We suggest **one bartender for up to 30 guests, two for up to 50 guests**. \$40 per hour each (plus travel), 4 hr minimum.

If you would like **wine served at table**, please let us know and we'll arrange the additional bartenders, wine and wineglasses for you.

HOST-SUPPLIED ALCOHOL PACKAGE*

Based on your guest count, we'll provide a list of everything you need to buy – and how much!

- **AO Mixer Service:** \$7.75pp Includes bar top equipment, non-alcoholic mixers, bar fruit, soft drinks, clear plastic cups and tons of ice! Rental Bar Stand & Glassware available
- **20% COVID Production Fee** (Not a gratuity) • If less than 30 guests, 25% Production Fee
- **Suggested Gratuity** for your fabulous bartenders is additional and always appreciated!

*PERMITS: New York State Temporary Beer, Wine & Cider Permit

Check with your venue for their policy. If your event is at home, you're not required to get a permit.

All Occasions' HOUSE WINE and BEER Package

We bring everything you need, you relax and enjoy!

- Wines: Yellow Tail or similar: Cabernet Sauvignon, Pinot Noir & Chardonnay, Riesling
- Beer: Corona, Bud Lite, 1 Local Craft Beer, 1 Hard Seltzer (Bottles/Cans only, No kegs)
- 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

Rates: One-Two Hours \$22 pp • Three Hours \$24 pp • Four Hours \$27 pp • Five Hours \$32 pp

All Occasions' HOUSE LIQUOR

The above plus: Titos Vodka, Tanqueray Gin, Plantation Rum, Seagram's 7 Whiskey, Dewar's Scotch

Rates: One-Two Hours \$26 pp • Three Hours \$28 pp • Four Hours

\$31 pp • Five Hours \$36 pp

CHAMPAGNE TOAST \$3.95pp in Glass Flutes (provided), House Prosecco or Champagne, and Sparkling Water available.

SERVED REFRESHER STATION \$2.95pp

Perfect for guests waiting on a hot day for your Ceremony to start!

AO Staff will dispense chilled fresh ice water and one infused water in clear plastic cups. They will also clean up the cups from the site.

Choose One:

Citrus Basil Water – a calming blend of orange, lemon, lime and basil

Cucumber Melon – a cooling blend of cucumber & cantaloupe





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

PASSED HORS D'OEUVRE PLATES: Select 1 or 2

1. _____

2. _____

DINNER BUFFET Select 1, 2 or 3 ENTREES

1. _____

2. _____

3. _____

2 SIDES

1. _____

2. _____

(Optional) 3. _____

VENDOR MEALS (Buffet & Dessert, not at guest tables) _____

PASSED DESSERT PLATES

1. _____

2. _____

SERVED COFFEE STATION _____

LINENS & PLACE SETTINGS: _____

BAR PACKAGE _____

SPECIAL REQUESTS: _____



[SAMPLE] AGREEMENT (As of February 1, 2021)

Client: Event Date: 2021
Contact/Ph: Event Start/End: 6 hours
Email: Staff Arrive/Depart: 8 hours (Travel, if more than 20 minutes, may need to be added)
Billing Address: Event Location:
Est'd Count: 30-50 Guests Guaranteed Count: Needed by Monday 2 Weeks Before Wedding

Menu for 50 Guests	2172.00
Bartender/Mixers for host Supplied alcohol	1027.50
Linens & Place Settings	247.50
Catering Staff/ 20% Production (no travel)	1649.40
Subtotal	5096.40
8% MONROE Co. Sales Tax	407.71
Gratuity At Your Discretion**	517.05
Total with Check, Cash or VENMO	6021.16

Kindly note that the above prices include a 4% discount for Check, VENMO (@Pattie-Taylorbrown-1) or Cash payments. This discount will not be applied for payments made by Credit Card; please call for revised invoice. 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 15-20% of Menu & Bar, 15% shown

\$500 Non-Refundable BOOKING FEE 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

[SAMPLE] INVOICE DETAILS:

Menu includes: 1 Passed Hors d'oeuvre Plate per guest \$11.95; 2 Entrée Buffet \$28.99pp, Coffee \$2.95
AO Bartenders: 2 Bartenders \$40/hr each (6 hours)
AO Mixers: Soft Drinks, Bar Fruit, Plastic Cups, Cocktail Napkins & Ice \$7.75 pp
Linens & Place Settings: Earth 1 place settings \$4.95pp **To Be Discussed:** Tablecloths, Cloth Napkins
20% Production, Catering Staff, Travel: all catering staff wages, use of COVID-SAFE food service equipment & event related overhead. If site is more than 30 minutes from 20 Cobbs Hill Drive 14610, a travel fee of \$5 per mile (to & from) will 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
Client provides: To Be Discussed
Venue provides: To Be Discussed
AO provides AT NO CHARGE: Buffet Accents, if desired, sage advice & peace of mind

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



ALL OCCASIONS (AO) COVID-19 protocols/courtesy TERMS OF AGREEMENT 2021
for the Health & *Peace of Mind* of Guests, Bartenders and Waitstaff



CLIENT: _____ **Date:** _____, **2021 Location:** _____

Please read & if agree, initial blanks, sign & return with Booking Fee: All Occasions, 40 Bonnie Brae Ave, Rochester, NY 14618

1. **___NON-REFUNDABLE BOOKING FEE: \$500.** And any Installments due on Invoice. If less than 10 business days before event, Invoice is due IN FULL. This books your event on AO's calendar and is non-refundable.
2. **___FINAL PAYMENT DUE IN FULL TEN (10) BUSINESS DAYS BEFORE EVENT.** If guest count increases from original agreement, AO will make every effort to find additional bartenders/staff.
3. **___CLIENT agrees:** As host, I will be an example to our guests, practicing **COVID-19** protocols as well as providing guests with face masks, convenient hand washing areas and/or hand sanitizers.
4. **___CLIENT agrees:** I will assign TABLE SEATING for my guests with social distancing in mind.
5. **___CLIENT agrees:** I will encourage guests to observe social distancing. Guests may remove face masks while dining or drinking at their assigned table.
6. **___CLIENT agrees:** Bartenders may shut down bar if guests fail to observe face mask or social distancing, exhibit drunkenness, or if under-aged guests are given drinks by guests. This may be a temporary or permanent close, *at bartenders' discretion.*
7. **___CLIENT agrees:** Bartenders do not leave the bar to clear tables or serve drinks at table.
8. **___CLIENT agrees:** Bartenders/AO staff will not open bottles of wine to be placed on guest tables.
9. **___CLIENT agrees:** At-table wine service requires additional bartenders, wine & wine glasses.
10. **___CLIENT agrees:** To have a "designated point person" for staff questions about location and timeline.
11. **___CLIENT agrees:** AO staff will have overhead sun/rain protection and well-lit areas at night.
12. **___CLIENT agrees:** To provide an area separate from guests for vendor meals.
13. **___CLIENT agrees:** A solo bartender may close bar for short RESTROOM BREAKS when needed.
14. **___CLIENT or VENUE provides** Trash/Recycling Containers. AO STAFF DO NOT HAUL GARBAGE NOR RECYCLING.
15. **___CLIENT agrees:** If I want staff to stay later than contracted, *staff have the right to say no.* If staff agree, they will text AO with overtime hours at end of event. OVERTIME PAYRATE: **\$75 per any portion of an hour/per each staff.**
16. **___CLIENT agrees:** I am responsible for any loss of or damage to All Occasions equipment caused by guests.
17. **___CLIENT agrees:** To provide a valid credit card number to be used only in cases of overtime or damages.
18. **___IF EVENT IS CANCELED:** On day of event or 10 business days before: 100% of final actual cost will be due. If canceled 11 or more business days before event: 50% of final actual cost will be due. Booking fee is non-refundable.
19. **___RESCHEDULING:** If event is rescheduled within 60 days of its original date at a mutually agreeable time, I agree to pay All Occasions for any non-recoverable costs of originally scheduled event.
20. **___CLIENT agrees:** To buy event insurance with \$1-2 million in liquor liability, re: www.theeventhelper.com

I, the client, have read and understood All Occasions' Bartender/Waitstaff COVID-19 Courtesy Terms of Agreement:

Signature: _____ **Date:** _____