

MASTERPIECE CATERERS

WEDDING MENU



WEDDING PACKAGE

THE DAY

Bridal Suite Ready up to 3 Hours Prior to Guest Arrival
Invitation Prior to Ceremony | Passed Still & Sparkling Water [30 Minutes]
Ceremony [Length based on Officiant]
Cocktail Reception [1 Hour]
Dinner and Dancing [4 Hours]
Total Event Time | 6 Hours

FOOD AND BEVERAGE

Cocktail Hour: Selection of 8 Butler Passed Hors D'oeuvres, Crudité & Cheese Display, a Choice of 1 Cocktail Station

Reception: Three-Course Dinner with Choice of Entrée

Wedding Cake by LuLu Cake Boutique

Wedding Cake Served with Petite Four Plates

Five-Hour Premium Open Bar Service with Dinner Wine Service

Toast

PRICING

Pricing is determined by your choice of month & day of the week

Pricing Includes all Wedding Planning, Staffing, Setup, Breakdown, China, Glass, Silverware
Tables, Linen, Chairs & Votive Candles

Ceremony Fee | \$750.00 to \$1500.00 depending of Date of Wedding

UPGRADE OPTIONS

Cocktail Stations | Pricing determined on your selections made, options located in the menu.

Wine & Signature Cocktails | Pricing determined on your selections made

Linens & Rentals | Colorful linens and optional décor/rentals are available.

COCKTAIL RECEPTION

PASSED **COLD CANAPÉS**

(Select 4)

Cucumber-Smoked Salmon
Salmon Mousse & Tobiko Caviar

Smoked Salmon Potato Pancakes
Crème Fraîche | Fried Capers
Pumpernickel Toast

Charred Rare Beef
Herb Crostini | Horseradish Onion Foam

Miniature New England Lobster Roll
Lemon Aioli

Traditional Creamy Chicken Salad
Avocado Crostini

**Grape Tomato, Feta &
Marinated Cucumber Skewers**

Shrimp Ceviche
Chiles | Mango | Ginger Salsa

House-Made Potato Chips
Herb & Cheese Dip

Vietnamese Chicken Rice Paper Roll
Pickled Vegetables

Tuna Tartar
Espelette Salt | Wonton Chip | Wasabi Aioli
Sesame Cone

Goat Cheese & Tomato Confit
Herb Crostini

Bloody Mary Oyster Shooter
House-Infused Horseradish Vodka

Deviled Quail Egg
Tobiko Caviar | Mustard | Dill

Pretzel Crostini
Prosciutto | Artichoke Pesto | Mozzarella

PASSED **HORS D'OEUVRES**

(Select 4)

Crab Cake
Chipotle Mayo

Moroccan Spiced Chickpea Cake
Apricot Date Chutney

Petit Beef Wellington
Truffle Sauce

Chicken & Lemongrass or Vegetable Potstickers
Mandoo Glaze

Duck, Chicken or Cheese Quesadilla
Plum Sauce

Brie Cheese, Walnut & Cranberry Spring Roll

Portobello & Caramelized Onion Sliders
Potato Bun

Baby Octopus & Chorizo Skewers
Mediterranean Vinaigrette

Coconut Crusted Shrimp
Mango Sauce

Short Rib Grilled Cheese Bites
Horseradish Cream | Caramelized Onions

Franks En Croute
Spicy Brown Mustard

Chicken or Beef Satay
Spicy Peanut Sauce

Mushroom Truffle Arancini
Marinara Sauce

Tempura Shrimp Po'Boy
Cajun Remoulade

Lobster Fritter
Banana Pepper Aioli

Miniature Polenta Cake
Mushroom & Onion Fricassee | Parmesan Chip

CRUDITÉ & CHEESE DISPLAY

Artistically Displayed Selection of Hand Picked Domestic & International Cheeses to Include:

Vermont Sharp Cheddar | French Brie | Farm House Goat | Smoked Gouda | Gorgonzola | Gruyère | Fontinella
Served with Fresh & Dried Fruits | Nuts | Berries

A Vibrant Display of Organically Grown & Fire Grilled:

Yellow Squash | Tri-Color Sweet Peppers | Japanese Eggplant | Portobello Mushrooms | Zucchini

Fresh Crisp Display of Raw Garden Vegetables:

Baby Carrots | Broccoli Florettes | Cucumbers | Grape Tomatoes | Cauliflower Florettes
Pencil Asparagus | Tri-Color Peppers
Served with Assorted Hand-Blended Hummus | Baba Ganoush | French Onion Dip
Steakhouse Bleu Cheese Dip

COCKTAIL STATIONS

Please Select One Station to be Served at the Cocktail Reception

To add an Additional Station or Late Night Station | Pricing is \$18.00 per guest, per station

CARVING STATION

(Select Two)

Roasted Tenderloin of Beef | Truffle Sauce

Pepper-Crusted New York Strip | Red Wine Sauce

Chimichurri-Roasted Pork Shoulder | Cilantro-Jalapeño Vinaigrette

Rack of Wild Boar | Natural Pork Jus | Additional \$5.00 per person

Whole Roasted Suckling Pig | Salsa Verde

Grilled Tequila & Lime Marinated Flank Steak | Chimichurri Sauce

Brined & Roasted Maple Glazed Breast of Turkey | Sage Pan Gravy, Cranberry Relish

Roasted Side of Atlantic Salmon | Creamy Dill Sauce

Whole Roasted Striped Bass | Pickled Radish, Golden Beets & Onions | Additional \$5.00 per person

PASTA STATION

Red Pepper Flakes | Marinated Olives | Focaccia & Sliced Baguettes

(Select Two)

Gigli Pasta

Shaved Parmesan | Roasted Corn | Enoki Mushrooms | Peas

Roasted Tomato | Lobster | Lobster Butter

Gemelli Carbonara

Pancetta | Peas | Pecorino | Chiffonade of Basil

Celery Root Cannelloni

Stuffed with Creamed Spinach | Coriander Puree | Pungent Tomato Sauce

Mezzi Rigatoni Puttanesca

Onions | Olives | Capers | Fresh Lemon

Roasted Vegetable & Cheese Ravioli

Sun-Dried Tomato Cream, Charred Herb Bread Crumbs

Lemon Ricotta Gnocchi

Blistered Grape Tomatoes Chive-Beurre Blanc

SOUTH OF THE BORDER

Chicken & Beef Fajitas | Flour Tortilla | Pico De Gallo | Ropa Viejas | Tostones
Jalapeño Cream | Spanish Rice | Red Beans | Black Bean Stew | Tortilla Chips
Sour Cream | Tomato Salsa | Guacamole

STREETS OF NEW YORK

Chicken & Lemongrass Pot stickers in Steamer Baskets | Mandoo Glaze | Sesame Scallion Oil
Coney Island All Beef Hot Dogs | Gulden's Mustard, Onion Relish
Jamaican Beef Patties | Jerk Chicken Boneless Thighs
Beef Souvlaki | Dill Garlic Aioli
New York Pretzel | Gulden's Spicy Brown Mustard

WHEN HARRY MET SALLY

Carved Pastrami or Corned Beef and Roasted Turkey Breast
Jewish Marble Rye, Gulden's Spicy Brown Mustard, Cole Slaw
Jars of Dill Pickles, Bite Sized Knishes, Mini Stuffed Cabbages
Demitasse Cups of Matzah Ball Soup

TIMELESS CURRY

The History of Curry Dishes that have been a long tradition of India House
This station is served with classical accompaniments of:
Chopped Peanuts | Golden Raisins | Mango Chutney | Shredded Coconut | Basmati Rice

Please Select 2

Breast of Chicken with Madras Curry Sauce
Malaysian Boneless Lamb with Red Curry Sauce
Salmon Curry with Thai Green Curry Sauce

LATIN NIGHTS!

Cuban Black Bean Soup Shooters
Fried Plantain Chips with Tomatillo Salsa
Beef Empanadas with Salsa Fresca, Mini Fish Tacos
Tostones Con Pollo [Fried Plantains with Grilled Chicken and Pepper Jack Cheese]

COMFORTS OF HOME

Southern Fried Chicken
Pulled Chicken with Black Pepper Country Gravy | Fluffy Waffles | Macaroni & Cheese
Traditional Biscuits | Sweet Potato | Cheddar and Chive | Country Ham and Andouille
Whipped Butter | Pepper Jelly | Black Berry Jam
Creamed Spinach and Apricot Dijon Mustard

MEDITERRANEAN

Marinated-Grilled Kabob [Select 2] Chicken, Beef, Vegetable & Salmon
Served with Creamy Cilantro Sauce | Lemon-Pepper Yogurt and Tzatziki Sauce

Falafel Salad

Miniature Falafels | Green Leaf Lettuce | Radicchio | Cucumber | Cherry Tomatoes | Cilantro | Mint
Served with a Spicy Yogurt Sauce

Platters of Marinated Olives | Feta Cheese | Stuffed Grape Leaves | Artichokes Hearts | Roasted Baby Carrots
Roasted Tri-Color Peppers | Grilled Fennel and Marinated Mushrooms

SOUTH PACIFIC PIG ROAST

Whole-Roasted Suckling Pig | Hawaiian Coleslaw | South Pacific Coconut Rice
Grilled Sweet and Sour Shrimp | Grilled Pineapple Skewers | Tropical Fruit Salad

Minimum 75 Guests

CROSTINI STATION

Imported & Domestically Sourced Dry-Cured Meats to Include:
Genoa Salami | Soppressata | Mortadella | Pepperoni | Prosciutto
Fresh Mozzarella | Spanish White Anchovies | Mixed Olive Medley | Grissini Bread Sticks
Parmesan Flatbread | Focaccia Bread | Tomato Basil Bruschetta

THE BIG EASY

Seafood Gumbo [Choice of Crab, Shrimp or Drum]
Pickled Okra | Red Beans and Rice
Mini Muffuletta Sandwiches [Italian Cured Meats, Olive Salad, Provolone, Sesame Seed Bun]
Crawfish Beignets with Sweet Corn, Tri Color Peppers & Creole Remoulade
Cajun Fried Oysters Po' Boy with Shredded Cabbage, Tomatoes, Smoked Paprika Aioli
Blackened Chicken and Andouille Skewers with Honey Mango Aioli
Louisiana Crawfish Boil with Corn on the Cobb, Baby New Potatoes & Pearl Onions

PREMIUM STATIONS

Pricing is per guest

NEW YORK FISHERY

Little Neck Clams | Market Fresh Oysters | Jumbo Gulf Shrimp
Traditional Cocktail Sauce | Cajun Remoulade | Mignonette | Tomato Brandy Aioli
\$25.00 | \$32.00 to include Maine Lobster Tails

RHODE ISLAND FISHERY

CHILLED:

Little Neck Clams | Market Fresh Oysters | Jumbo Gulf Shrimp
Traditional Cocktail Sauce | Cajun Remoulade | Mignonette | Tomato Brandy Aioli

HOT:

Prince Edward Island Mussels, White Wine, Tomato Concasse, Garlic, Shallots
and Grilled Garlic Butter Baguettes

Classic Clams Casino

Miniature New England Cod Cakes, House-Made Tartar Sauce

Demi Cups of Nantucket Seafood Chowder

Maine Lobster & Corn Fritters

\$30.00

ASIAN STATION

An Elaborate Display of Sushi and Sashimi to include

California Roll | Spicy Tuna Roll | Unagi Eel Roll | King Salmon Roll | Vegetarian Rolls
Sashimi: Ahi Tuna | Salmon | Striped Bass | Pickled Ginger | Wasabi, Soy Sauce

Peking Duck | Spring Onions | Hoisin Sauce | Scallion Pancakes
Pan Seared Vegetable Dumplings | Sweet Chili Glaze
Chicken & Lemongrass Pot stickers | Mandoo Glaze
Vegetable Fried Rice | Soy Sauce | Wonton Shards
\$28.00 Displayed | \$35.00 with Sushi Chef

FRENCH COUNTRY

An assortment of French Hard, Medium and Soft Cheeses | Selection of Pates | Cornichons
Balsamic-Caramelized Onions | Capers and Dijon Mustard | Black and Green Grapes Clusters
Water Crackers | Sliced French Baguettes

\$20.00

Add Sautéed Foie Gras with Currant Jam or Escargot with Herb Butter \$23.00

LA FROMAGERIE STATION

[Interactive Cheese & Wine Station]

(Select Three)

Wine: Rose, Gerard Bertrand, Cotes des Roses, France
Cheese: Pairing: Cypress Grove Chevre, Humboldt Fog

Wine: Lamoreaux Landing Semi-Dry Riesling, Finger Lakes, NY
Cheese: Mt. Tam, Cowgirl Creamery

Wine: Burgundy/Chardonnay, Joseph Drouhin Saint Veran, France
Cheese: Medium-Sharp Cheddar

Wine: Zinfandel: Brazin Vineyards " Old Vine " Zinfandel, Lodi CA
Cheese: Aged Gouda

Wine: Cabernet Sauvignon: Tom Gore Wine Cellars, Sonoma, CA
Cheese: Point Reyes Blue

Paired with Brick-Oven Breads, Dried Fruits and Quince

Note: Cheeses and Wines may change based on availability
\$25.00

SEATED DINNER MENU

To add an additional course please inquire for upgrade pricing

FIRST COURSE

(Select One)

Peppercorn-Dijon Mustard Crusted Beef Carpaccio

Salad of Pea Shoots, Mâche & Micro Chives | Mustard Vinaigrette

Rocket Arugula Salad

Candied Pecans | Port Wine-Poached Pears | Crumbled Blue Cheese | Mustard Vinaigrette

Hydro Bibb Lettuce Nest

Tomato Confit | Bacon | Roasted Red Onion | Steakhouse Bleu Cheese Dressing

Tri-Color Caesar Salad

Baby Lola Rosa | Baby Red Romaine | House-Made Caesar Dressing
Brioche Croutons | Parmesan Crisp | Shaved Asiago Cheese

Tuna Tartar | Additional \$5.00

Espelette Salt | Wonton Chip | Wasabi Aioli

Roasted Beet Hummus

Crumbled Goat Cheese | Pickled Onion | Grilled Pita Bread

Goat Cheese Medallion

Golden Beets | Micro Arugula | Honey Balsamic Vinaigrette

Truffled Wild Mushroom Risotto

Shaved Parmesan Cheese | Green Peas | Black Truffle Oil

Caramelized Gnocchi

Lobster | Roasted Corn | Enoki Mushroom | Green Peas | Light Lobster Butter Sauce

Pan-Seared Crab Cake | Additional \$7.00

Avocado Mousse | Romesco Sauce | Cracked Cashews | Micro Shiso

Quinoa & Jumbo Shrimp

Avocado | Tri-Color Peppers | Micro Cilantro | Meyer Lemon Vinaigrette

Chilled Asparagus Salad

Red Beets | Crumbled Goat Cheese | Fingerling Potatoes | Aged Sherry Vinaigrette

Cavatelli & Duck Confit

English Peas | Morel Mushrooms | Brown Gravy

Pan-Seared Day Boat Scallops | Additional \$7.00

Cauliflower-Truffle Purée | Charred Tri-Color Cauliflower Risotto | Pancetta Chip

Short Rib Ravioli

Root Vegetables | Cream | Reggiano | Fines Herbes

CHOICE OF ENTRÉE

(Select Two)

Additional Entrée can be added at \$15.00 per person

Five Spiced Breast of Duck

Celeriac Purée | Cherry Jus

Duck Confit

Blood Orange Marmalade

Wild Mushroom Stuffed Chicken

Woodland Mushroom Sauce

Breast of Chicken

Melted Leeks | Rosemary Jus

Lollipop Short Rib of Beef

Sauce Au Poivre

Sliced Tenderloin of Beef

Black Truffle Sauce

Sliced Roast New York Sirloin

Cabernet Demi-Glace

Traditional Beef Wellington

Filet Mignon | Foie Gras | Mushroom Duxelles
\$10.00 Additional

Panko-Crusted Veal Roulade

Gorgonzola Cheese | Veal Jus

Pan-Seared Veal Chop

Vinegar Peppers | Caramelized Onions
\$12.00 Additional per person

Braised Pork or Lamb Shank

Natural Jus

Roasted Berkshire Pork Chop

Currant Marmalade | Crispy Pork Cheeks

New Zealand Rack of Lamb

Rosemary-Garlic Mustard Sauce
\$10.00 Additional per person

Colorado Rack of Lamb

[Sauce]

\$15.00 Additional per person

Arctic Char

Béarnaise Sauce

Seared Branzino

Pomegranate | Port Wine Reduction
Caper Vinaigrette

Chilean Sea Bass

Mustard Panko Crumbs | White Wine Butter Sauce
\$15.00 Additional per person

Pan-Seared Sea Scallop

Sesame Beurre Blanc
\$10.00 Additional per person

Oven-Roasted Salmon

Roasted Tomato-Chive Sauce

Chatham Cod

Orange Tarragon Cream

Monkfish

House-Made Bacon Tartar Sauce

Grilled Swordfish

Pineapple Salsa

Sautéed Skate Wing

Brown Butter Sauce

Grilled Halibut

Baby Leeks | Champagne Broth
\$10.00 Additional

Lobster Risotto

Champagne Cream

Seafood Stuffed Flounder

Lemon Caviar Butter | Fried Capers

VEGAN | VEGETARIAN ENTRÉES

(Select One as a Silent Option)

Moroccan Spiced Chickpea Cakes

Seasonal Vegetables | Red Pepper-Curry | Date-Apricot Chutney | Toasted Almonds

Braised Carrots

Wild Mushrooms | Porcini Powder | Red Wine | Mushroom Broth

Vegan Wild-Rice-Stuffed Seasonal Squash

Pan-Fried Polenta

Wild Mushroom Ragout

Vegan Thai Green Vegetable Curry

Chopped Peanuts | Golden Raisins | Mango Chutney | Shredded Coconut | Basmati Rice

Truffled Wild Mushroom Risotto

Shaved Parmesan Cheese | Green Peas | Black Truffle Oil

Butternut Squash Ravioli

Brown Butter | Pumpkin Seeds | Sage | Pomegranate

ENTRÉE ACCOMPANIMENTS

VEGETABLE

(Select 1)

Roasted Baby Carrots

Heirloom Swiss Chard

Wilted Spinach

Roasted Baby Fennel & Zucchini

Shallot Buttered Green Beans

Tri-Color Cauliflower Florets

Charred Brussels Sprouts

Sautéed Broccolini

STARCH

(Select 1)

Dauphinoise Potatoes

Farro Risotto

Yukon Gold Mashed Potatoes

Rosemary Crushed Creamer Potatoes

Chipotle Lime Sweet Potato Puree

Wild Rice Blend

Roasted Fingerling Potatoes

Three Cheese Polenta Cake

Lemon Saffron Couscous

THE WEDDING CAKE BY.....



About Lulu

We don't just bake cakes.

We create them. We pour our hearts into them. We whip them into sheer perfection. Using luxurious ingredients like Valrhona chocolate, farm-fresh butter and cream, perfectly ripe fruit from local farms, and fragrant spices, our artisans masterfully blend flavors to create tastes and textures that defy description.

And that's just the part you don't see.

We're equally obsessed with how our creations look. From plotting every polka dot and hand-painted flourish to coaxing each sugar petal into exquisite reality—every Lulu masterpiece is a tribute to more than a decade of our now-famous craftsmanship (not to mention obsession).

In fact, with as much care as we put into our cakes, it's a wonder we're able to hand them over when they're finished.

Served at Each Table with Wedding Cake

Miniature Petite Fours, Brownies & Freshly Baked Cookies

Fresh Brewed Coffee, Decaffeinated & Herbal Teas

WEDDING CAKE OPTION



“A Piece of Perfection!” – Modern Bride Magazine

Additional \$12.00 Per Person

About Ron Ben-Israel Cakes:

Ron Ben-Israel Cakes is one of the most established couture cake studios in the world, known for innovative and impeccable creations. The collections of trendsetting cakes, produced in a bakery/atelier in the famous Garment District of New York City, have been featured in countless publications, books, TV shows and films. In 2011 the bakery received additional acclaim when Ron became the host and judge of the hit show Sweet Genius, which after three seasons has been syndicated around the world. Ron also is the only Guest Master Pastry Chef at the renowned International Culinary Center in New York City and is a proud member of City Harvest's Food Council and Advisory Board

All couples will be offered a one-on-one appointment at the RBI Cakes Studio, which includes a design consultation and tasting. They strongly recommend meeting 3-4 months in advance of your wedding but all consultation appointments must be held at minimum one month in advance of your wedding so they can ensure all your expectations are met.

PLATED DESSERT | Optional

\$8.00 per person
(Select One)

Chocolate Mousse Dome
Strawberry & Blood Orange Coulis

Vanilla Bean Crème Brûlée
Shortbread Cookie

Warm Chocolate Cake
Malted Milk Ball Chocolate Ice Cream
Salted Caramel Ice Cream

Tiramisu
Shaved Chocolate

Warm Apple Cobbler
Caramel Cinnamon Ice Cream

Chocolate Mousse
Whipped Cream | Wafer Cookie

Seasonal Assorted Berry Tuile
Vanilla Ice Cream

New York Cheesecake
Wild Berry Coulis

Chocolate Tart
Vanilla Bean Ice Cream | Mango Sauce

Lemon Tart
Raspberry Sauce

Warm Bread Pudding
Vanilla Rum Sauce

BUTLER PASSED DESSERTS | Optional

\$10.00 per person
(Select Three)

Miniature Churros & Mexican Hot Chocolate

Coconut Rice Pudding
Toasted Coconuts | Passion Fruit Coulis

Crème Brûlée Spoons

Banana Boston Cream Tarts

Frozen “Hot” Chocolate
Chocolate Shavings | Whipped Cream

Miniature White Russian
Red Velvet Cookie with White Chocolate Chips

Individual Patrón XO Cafe Flan

Cheesecake Drops
White Chocolate | Dark Chocolate

Strawberry Short Cake
Strawberry Whipped Cream | Candied Strawberry

Warm Chocolate Chip Cookie
Iced Cold Milk

Jack Daniels Spiked Root Beer Float
Vanilla Ice Cream

Chocolate Covered Strawberries

S’mores Trifle
Graham Crackers | Chocolate Ganache
Marshmallow

PREMIUM OPEN BAR

Ketel One, Double Cross, Bacardi, Captain Morgan, Tanqueray, Cuervo Gold, Beefeater, Dewar's
Jim Beam, Jack Daniels, Sweet and Dry Vermouth, Seagram's VO
House Red & White Wine | Sparkling French Wine
Heineken, Amstel Light, Brooklyn Lager, Corona
Soft Drinks and Juices

UPGRADED OPEN BAR

Grey Goose, Ketel One, Russian Standard, Bacardi, Captain Morgan, Bombay Sapphire, Tanqueray, Patron Silver
Dewar's, JW Black, Bulleit Bourbon, Jack Daniels, Seagram's VO, Sweet and Dry Vermouth
House Red & White Wine | Sparkling French Wine
Heineken, Amstel Light, Brooklyn Lager, Corona
Soft Drinks and Juices
\$20.00 Additional Per Person



MASTERPIECE CATERERS

1 Hanover Square | New York, NY | 10004

1-212-269-2323 Option 2 | info@MasterpieceCaterers.com | www.MasterpieceCaterers.com

MASTERPIECE CATERERS

ANY TIME | ANY PLACE



Masterpiece Caterers is fueled by the passion for “Mastering the Art of Fine Cuisine” and the desire to bring a superb dining experience to your home, a roof top, a park or city street. Name the location, we’ll make it happen!



Masterpiece Caterers
Office: 212-269-2323 option 2
Email: Info@masterpiececaterers.com
www.masterpiececaterers.com

Mailing Address:
1 Hanover Square
New York, NY 10004

FREQUENTLY ASKED QUESTIONS

How do I place a soft hold on a date?

A soft hold can be placed on a requested date for seven days at no cost. During that time a menu proposal based on your conversation with your Catering Manager will be sent along with a sample wedding agreement. At the end of the seven days we ask you to make a decision to move forward or release the date. During the soft hold, if another couple or events would like that date and are ready to sign the agreement; you will be contacted and will have twenty-four hours to make a decision on the date you requested.

When is the final guest count due?

Final Guest count will be due two weeks prior to the wedding date. At that time the count can not fall below that number. We ask that if anyone may not attend, please keep them out of the guest count. Additional guests may be added up to one day prior to the wedding.

What is the deposit & final payment due?

The deposit is payable in any form and will be payable at the time of the contract signing. The deposit amount will be specified by your Catering Manager. Final payment is due by Certified Bank Check ten days prior to the wedding date.

How do wedding tastings work?

Tastings are done 10-12 weeks prior to the wedding date. The tasting is meant for the Bride and Groom. Tastings can be scheduled Tuesday to Thursday and can start as early as 2:00 PM and as late as 4:00 PM. Tasting will take about 2 Hours.

May we sample the wedding cakes?

Wedding cakes can be arranged for the tasting and are at a cost of \$10.00 per cake sample up to four cakes. Cake samples costs will be added to the final invoice.

May we bring our own wedding cake?

Yes & we will cut and serve it at no additional cost. There will be a \$5.00 per person adjustment made to the cost per person.

Is there a Bridal Suite?

A Bridal Suite is available up to 3 Hours prior to guest arrival.

Is there a dress code?

For all events at 1 Hanover Square [India House], the dress code at a minimum is Business Casual; i.e. no jeans, tee-shirts, shorts, sneakers, flip-flops, rain/snow boots will be allowed.

What does the pricing include?

Pricing includes all wages for hourly staff, management staff, catering office staff, event planning, food, beverage [including alcohol, setup, breakdown] and all standard in-house equipment [i.e. china, glassware, silver, votive candles and linen]

Does the entertainment & vendors need approval & do they need insurance?

All entertainment (i.e. bagpipers, strolling musicians, etc.) must be approved by MC at least 30 days prior to the event and prior to signing the vendor's contract. All Entertainment and Vendor must have proof of insurance based on the required guidelines. Unless otherwise approved by MC, bands are to be limited to no more than 6 pieces.

Can the entertainment or vendors drink alcoholic beverages?

Entertainment and Vendors are not permitted to drink alcoholic beverages during the event.

Do we require you to use our preferred vendors?

No we do not. We will happily work with any professional wedding company.

Do we offer a Kosher Style Wedding Menu?

Yes we do, please ask your Catering Manager for more information