



## *Deluxe Package*

### Garden Cocktail Hour

Licensed & Certified Bartender(s).

Bartender(s) scheduled based upon your guest count (up to 7 hours)

(1) for 200-250 guests, (2) for 300-350 guests, (3) for 400-500 guests

Up to 4 cocktail tables set up inside or outside

Ice water, coke, diet coke, sprite, lemonade, and fanta

Customers are allowed to bring their own alcohol, mixes, bar supplies & appetizers

### Reception

Exclusive use of Banquet Room for up To 7 hrs

60" round tables and gold chiavari wood chairs

Choice of in house linens and chair sashes

Choice of in house centerpieces

**Professionally Designed Cake** for up to 4 tiers

**DJ/MC** for up to 7 hours, including:

up lighting, projector, screen and picture slide show

**Photography** coverage on event day for up to 7 hours, including:

2 (8X10), 1 (13X19) & Digital access to all edited images

Planning/layout meeting 30 days prior to event

Separate Bride's and Groom's Suite

Security Guards

VIP Cocktail area

Set up and clean up

### Dinner

Complete Catering service served buffet style

One Head Waiter to coordinate dinner and throughout the event & Wait staff team

China & flatware (9 pieces)

Unlimited ice, soda and water

Salt & pepper on tables

### Prices

<u>Guests</u>	<u>Saturday</u>	<u>Friday</u>	<u>Sunday-Thursday</u>
200	\$13,000	\$12,000	\$11,000
250	\$14,000	\$13,000	\$12,000
300	\$15,200	\$14,200	\$13,200
350	\$16,350	\$15,350	\$14,350
400	\$17,550	\$16,550	\$15,550
450	\$18,700	\$17,700	\$16,700
500	\$19,700	\$18,700	\$17,700



## *Garden Ceremony*

White padded folding chairs

Unity table set up on stage under the draped arbor

Ceremony decor

One-hour rehearsal scheduled during the week prior

Ceremony coordinator to conduct both your rehearsal and ceremony

Clean up and set up of the ceremony in our garden

<b><u>Guests</u></b>	<b><u>Price</u></b>
150	\$1,000.00
200	\$1,200.00
250	\$1,350.00
300	\$1,500.00
350	\$1,700.00
400	\$2,000.00



## Optional Services

<b>Garden Ceremony</b> .....	<b>\$1,000-\$2,000</b>
<i>(See Ceremony page description)</i>	
<b>Coffee Station (Minimum 75 guests)</b> .....	<b>\$2.00 p/p</b>
<i>Coffee urns serving Regular &amp; Decaf Coffee. Includes creamers, sugars and ceramic mugs.</i>	
<b>Chocolate Fountain (150 guests)</b> .....	<b>\$450</b>
<i>Strawberries, crème puffs, rice krispie treats, pretzel sticks, and marshmallows.</i>	
<i>Wooden skewers, plastic plates, and napkins also provided.</i>	
<b>Candy Buffet set up (12 apothecary jars)</b> .....	<b>\$100</b>
<i>(6' table with table skirting, backdrop draping. Coordinating florals.</i>	
<b>Dessert Buffet set up (10 Gold stands)</b> .....	<b>\$100</b>
<i>(6' table with table skirting, backdrop draping. Coordinating florals.</i>	
<b>Upgrade to Plated Dinner</b> .....	<b>\$400-\$600</b>
<i>Plated dinners   Up to 300 guests = \$400   Up to 400 guests = \$500   Up to 500 guests = \$600</i>	
<b>Mixer Package</b> .....	<b>\$2.00 p/p</b>
<i>Plastic cups, straws, cocktail napkins, juices, lemons, limes, cherries, olives, tonic water, club soda, grenadine and lime juice. (number of guests must correlate with the contracted guest count)</i>	
<b>Additional Venue Hour</b> .....	<b>\$500</b>
<i>Includes coverage of the DJ, staff, and security.</i>	
<b>Love Letters</b> .....	<b>\$200</b>
<i>48" tall, white letters that spell LOVE. Each letter is lit up individually using bistro lighting.</i>	
<b>Fog &amp; Sparkler Machines</b> .....	<b>\$450</b>
<i>Two (2) fog machines to be used during your first dance. Makes you feel as if you are dancing on a cloud. This also includes two (2) cold sparkler machines to be used during your first dance, creating a fountain of firework sparkles to highlight that moment for just the two of you. Staff coordination included.</i>	
<b>First Dance Package</b> .....	<b>\$600</b>
<i>This package bundles together the LOVE letters, (2) fog machines, and the (2) sparkler machines. All three of these items bundled together add that magical touch that makes for amazing first dance pictures...it offers a little price break as well for using all three items together.</i>	
<b>Ceremony Plus</b> .....	<b>\$150</b>
<i>This package dresses up your ceremony with a 30', white, carpeted aisle runner. It also includes aisle decor such as lanterns, birdcages, candles, and/or silk florals. We also include sheer, white, satin drapes down the aisle way, creating an aisle swag which prevents your guests from walking all over your carpeted runner. We finish the decor by ribboning off the aisle for you. This way we can ensure that the decorated aisle is used only for your bridal processional!</i>	



**All plates are served with dinner rolls and butter**

## **Entrees**

### **Choice of one or two entrées from the following options.**

- Chicken Rollatini Style** – Chicken breast stuffed with sautéed mushrooms and spinach, bacon, mozzarella cheese and topped with alfredo mushroom sauce
- Chicken Cordon Bleu** – Chicken breast stuffed with ham and mozzarella cheese and topped with chipotle cream sauce
- Tuscany Chicken** – Grilled chicken breast with creamy garlic sauce, spinach and fresh tomatoes.
- Pollo Philadelphia** – Grilled chicken breast with chipotle Philadelphia Cheese Sauce
- Roast Beef** – Herb crusted roast beef, garnished with Au Jus Sauce. (This entrée is not applicable for splitting your count. This must be a single choice entrée)
- Pulled Pork** – Slow roasted pork, pulled apart and served with barbeque sauce
- Grilled Vegetable Lasagna** – (Vegetarian) Meatless lasagna with layers of grilled vegetables
- Brisket** – Roasted beef brisket

## **Sides**

### **Choice of two sides from the following options.**

- Cheese tortellini with Alfredo Sauce**
- Penne Pasta with marinara sauce**
- Fettuccine with Alfredo Sauce**
- Creamy Mashed Potatoes**
- Roasted Seasoned Red Potatoes**
- Steamed Mixed Vegetables**
- Caramel Cinnamon Carrots**
- Green Beans**
- Rice Pilaf**

## **Salad**

### **Choice of one salad from the following options.**

- Garden Salad** – Mixed greens, carrots, red cabbage and tomatoes. Topped with ranch, thousand island, or Italian dressing.
- Lemon Garlic Caesar Salad** – Fresh romaine lettuce, fresh garlic, lemon, parsley, seasoned croutons, with Caesar dressing.
- House Mexican Salad** – Romaine lettuce, fresh tomatoes, roasted corn and tortilla chips with any dressing (ranch, chipotle ranch, thousand island or lemon citrus vinaigrette.)
- Limon Citrus Salad** – Spinach, red onions, dry cranberries with lemon citrus vinaigrette.



Wedding & Event Catering with **Garden Tuscana**

**Please choose one from each of the following buffet options:**

**Choice of One Salad:**

**Mista:** mixed greens, tomatoes, mushrooms, black olives, pepperoncini, mozzarella, parmesan, handmade croutons & italian vinaigrette.

**Caesar Classica:** romaine lettuce, handmade croutons, romano cheese, & Caesar dressing.

**Spring Mix:** spring mix lettuce, red onion, feta cheese, golden raisins, pine nuts and sweet vinaigrette.

**Choice of One Entrée:**

**Chicken Marsala:** oven roasted chicken seasoned with salt, pepper and rosemary sautéed in a marsala wine sauce with fresh mushrooms.

**Chicken Parmesan:** oven roasted chicken baked in homemade marinara topped with melted mozzarella. (Not breaded)

**Chicken Limone':** oven roasted chicken seasoned with salt, pepper and rosemary sautéed in fresh lemon butter sauce, garlic, quartered artichokes, capers and sundried tomatoes.

**Creamy spinach Gorgonzola:** oven roasted chicken seasoned with salt, pepper and rosemary sautéed with spinach, garlic, fresh tomatoes and topped with gorgonzola cheese.

**Choice of One Base Pasta:**

**Penne Marinara:** Marinara, garlic, penne pasta & parmesan cheese.

**Alfredo Supremo:** white wine, garlic, cream & parmesan cheese.

***\*\*A mixed vegetable option is available upon request\*\****

**Choice of One Premium Pasta:**

**Pasta Rustico:** fresh marinara, baby spinach, ricotta, fresh garlic, topped with mozzarella.

**Pasta Primavera:** mixed peppers, broccoli, zucchini, mushrooms, fresh tomatoes in a white wine garlic sauce.

**Creamy Pesto:** creamy pesto sauce, mushrooms, sundried tomatoes & fresh garlic.

**Creamy Mushroom Asparagus:** Creamy Garlic Sauce, mushrooms, roasted asparagus, roasted tomato & Parmesan cheese.

**All selections include our hand-made oven fresh focaccia which is seasoned with salt, pepper, rosemary, red onion and extra virgin olive oil.**

***\*\*Babbo has many other options that may suit your needs. If you don't see what you want listed please ask for a complimentary private consultation and we will provide you with upgrade options.***



# Southwest Mexican Catering

## **Option #1: Taco bar** **Choice of three Entrées**

Carne Asada  
Chicken Tinga  
Carnitas  
Al Pastor Carne

**Toppings**  
Guacamole  
Red salsa  
Green Salsa  
Shredder lettuce  
Onions & cilantro mix  
Lemons  
Shredder cheese & sour cream  
Corn Ships

**All plates are served with corn tortillas, refried beans and Spanish rice**

**OR**

## **Option #2: Traditional Mexican Plate**

Steam Shredded Beef (barbacoa)  
Pork in Green Sauce (Carnitas)  
Spanish Rice  
Refried beans  
Pasta Salad  
Salsa & Chips