



## **Congratulations!**

You have begun one of the greatest adventures of your life! Planning a wedding is one of the biggest endeavors you have ever taken on.

Why do we want to be your caterer?

Your wedding is more than just another event. We are invested in exceeding your expectations and providing a great experience for you, your family, and friends.

We genuinely enjoy making you happy!

We also consider it a priority to give back to the community and with your support we can contribute to local non-profit organizations.

If you believe in Southern hospitality and delicious comfort food, it would be our honor to be selected as the caterer for the most important day of your life.

No question is ever unanswered, no problem is ever unsolved. With over 30 years of experience, we will make sure every detail is executed to perfection!

# Simply Catering

## Budget Wedding Package

**\$28 pp, plus tax**

2 Appetizers (Social Hour)

2 Entrée Selections

2 Side Selections

Rolls with Butter

Beverage Station with Tea and Iced Water



Pricing is based on 75 or more guests. Call for pricing for Fewer than 75 Guests

**A 20% Event Production Fee** will be applied to Wedding Packages. This fee covers day to day business operations, procuring ingredients, kitchen production and event equipment fees, essentials such as liability insurance, commercial vehicle insurance, permits and license fees, event venue compliance requirements, and administrative cost. Please note this is not a gratuity

**A 15% Labor/Staff Fee** will be applied to Wedding Packages. Please note this is not a gratuity

**Retainer/Credit Card Charges - A \$750 Non-Refundable Retainer holds date and locks in pricing.** Final menu selections, final guest count, and invoice balance due 14 business days before wedding date. A 3.5% Convenience Fee will be added to credit card charges. The 3.5% convenience fee **does not** apply to the initial \$750.00

**Wedding Package Includes** - Set-up, event captain, staff servers, food and beverage station table linens, custom design for food and beverage station tables, upscale disposable plates, reflection utensils, linen-like napkins, clear hard plastic cups, upscale disposable cake plates, cake knife/server, toasting glasses for bride and groom, cutting/plating cake(s), ice and clean-up

**Time** - Five (5) hours of time for set-up, social, and reception. For example, we arrive 2 hours prior to the ceremony time. If the ceremony time is 6:00 PM, we arrive at 4:00 PM (Start Time) and end at 9:00 PM (5 hours). Requested additional time \$300/per hour

### **Consultation and Private Tasting**

One complimentary private tasting for up to 4 guests (we suggest 60 days prior to the wedding date) and one on-site walk-thru is included after the retainer is paid

**Bar Disposal Fee** - If venue/outside bar service provides alcohol, Simply Catering charges, a fee of \$100. Fee includes busing, discarding liquid, and trash removed from venue property

**Room Flip Fee** - Food and beverage stations are set-up under time restraints due to reception and ceremony in same area/room. Starting at \$400 based on guest count and logistics

**Trip Fee** - Delivery Fee is determined by venue location, starting at \$100 and up

## MENU SELECTIONS

### Social Hour Appetizers

- Mini Tomato Tartlet
- Cheddar and Bacon Deviled Egg
- Mini Burger, BBQ Pork, or Fried Chicken Sliders
- Strawberry Basil Bruschetta with Local Goat Cheese
- Jalapeno Popper Dip on Pita Corner Garnished with Red Pepper
- Almond Bacon Cheese Crostini Garnished with Green Onions
- Shrimp and Garlic Herb Cream Cheese Canapé Garnished with Fresh Parsley
- Whipped Goat Cheese and Basil Pesto on Flatbread Garnished with Sundried Tomato
- Charcuterie Station (2 Appetizer Selections) – Hard Salami, Prosciutto Ham, Copa Ham, and Peppered Sausage, Cheeses: Brie, Gruyere, Cheddar, and Gouda, Dried Fruit, Nuts, Olives, Variety Crackers, Flatbread, Pita Corners



### Sides

- Rice Pilaf
- Southern Cheesy Grits
- Roasted Red Potatoes
- Baked Macaroni and Cheese
- Southern Green Beans
- Garlic Parmesan Green Beans
- Pasta Primavera
- Rosemary Roasted Seasonal Vegetables
- Potatoes: Mashed, Sweet Mashed, Garlic Mashed



### Entrees

- Chicken Florentine
- Parmesan Herb Chicken Breast
- Buttermilk Fried Chicken
- Baked Lemon Herb Chicken
- Shrimp Pasta Primavera
- Moscato and Garlic Herb Rub Tri-Tip Sirloin Roast
- Roasted Pot Roast with Potatoes, Onions, and Carrots
- Pulled Pork with Barbecue Sauce Bar: Carolina, Southern, and Kansas City Sauces
- Chicken & Steak Fajitas: Shells, Grilled Peppers and Onions, Jack, Sour Cream, Salsa



## **Over the Top Stations – Serves Up to 125 Guests**

### Charcuterie Station: \$400

Variety of Cured Dried Meat, 3 to 4 Cheese Selections, Dried Fruits, Roasted Nuts, Olives, Flatbread, Pita Corners, and Water Crackers

### Gourmet Popcorn Station: \$300

Flavored Popcorn (3 selections) Served in Bamboo Cones

### Donut Station: \$350

Donut Display (3 donut selections)

### S'more Station: \$350

Graham Crackers, Marshmallows, Chocolate Bars, Reese's Cups, and Nutella



### Ice Cream Sundae Station: \$400

Vanilla Bean Ice Cream, Warm Peanut Butter Sauce, Warm Chocolate Fondue, Sprinkles, Chopped Pecans, Fresh Whipped Topping, and Cherries

### Hot Beverage Station: \$350

Fresh Brewed Coffee, Hot Chocolate with Fresh Whipped Topping and Chocolate Shavings, and Warm Apple Cider with Cinnamon Sticks

### Warm Pretzel Station: \$350

Grilled Soft Pretzels with Sea Salt, Cinnamon Sugar, Parmesan Cheese, Mustard, Spicy Mustard, and Buttercream Icing

### **Non-Alcohol Beverages** (ask consultant for pricing)

-Fresh Squeezed Lemonade (Lavender, Raspberry, Blueberry, Strawberry, and Strawberry Mint)

-Infused Water (Cucumber Mint, Raspberry, Strawberry, Citrus, Peach)

-Tea (Sweetened, Unsweetened, Peach, Raspberry, Mango, Arnold Palmer)

-Soda (Coca-Cola, Coke0, Sprite, Ginger Ale, Pepsi, Diet Pepsi, Dr. Pepper)

-Hot Chocolate, White Hot Chocolate, White Lavender Hot Chocolate, Warm Apple Cider

