



BUTLER'S PANTRY

CATERING · DINING · ENTERTAINING

# Wedding Packages

# INFORMATION & GUIDELINES

## GUEST COUNTS

It's your party, you can invite as many guests as you like! In order to serve all your guest with the same quality service, we just ask that you give us a guaranteed guest count 10 business days prior to your event date. Additions to the final guaranteed guest count, including special dietary needs, additional meals or equipment rentals, must be provided 5 days prior to your event date. Any additions made after this deadline will be subject to a 15% surcharge.

## PAYMENTS

This is an investment you can feel good about. We'll get to work right away! Once the contract is signed, we request an initial deposit of \$2,000.00. A non-refundable payment of 50% of the estimated total is due 120 days prior to your event. Final and full payment will be due 10 business days prior to your event date based on your guaranteed guest count.

In the event that your total cost exceeds the total estimate paid, the difference will be due and processed on the day of the event. Failure to provide above payments will cause your contract to be void. We accept money orders, Visa, Mastercard, Discover, and American Express. Personal checks are only accepted 14 days prior to your event date. All deposits are non-refundable. The catering sales tax will be applied to your final bill.

## PRICING

All food and beverage pricing is based on your specific menu selections. These packages are based on a 4 hour event with a minimum of 100 guests. To get an estimate using your guest count, you can use the following percentages for less than 100 guests: 99 - 71 guests add 20% | 70 - 41 guests add 25% | 40 guests or less, consult your sales manager.

Creating a memorable and successful event requires incredible attention to detail. The 24% catering fee focuses on providing you with an exceptional experience from our sales, culinary, service and operations team.

## PRIVATE TASTINGS

A complimentary private tasting for seated and served & stationed dinner packages are provided for 4 guests upon receipt of signed contract & deposit. The cost for an additional guest is \$30.00 per person. Seated and served private tastings are designed so you can taste exactly what will be served at your reception. This includes 3 passed hors d'oeuvres, choice of 1 plated salad, vegetable, starch & entree. If you would like to taste multiple options at your tasting, an additional fee of \$200.00 applies. Private tastings are available by appointment only and may be scheduled Monday - Thursday 10:30 am - 3:00 pm. A private tasting may be scheduled without a signed contract for a fee of \$300.00 for 4 guests.

If the tasting results in a signed contract, the \$300.00 fee will be applied to the overall cost of the event. We offer group tastings for dinner buffet and hors d'oeuvre buffet packages. Please consult your sales manager for more information.

## OUTSIDE FOOD

Butler's Pantry is dedicated to providing the highest quality service when it comes to catering your event. We will supply, prepare and serve all food for your dream event.

We are more than happy to arrange meals for all dietary restrictions. We do allow wedding cakes from any licensed bakeries to be used on your special day. Contact your sales manager for additional questions regarding our outside catering policy.

## CEREMONY INFO

For weddings with ceremonies on-site or outdoor cocktailing, additional fees may apply. Ask your sales manager for more details.

# HORS D'OEUVRE PACKAGE

*choice of*

3 PASSED HORS D'OEUVRES

1 HORS D'OEUVRE STATION

4 BUFFET HORS D'OEUVRES

YOUR WEDDING CAKE CUT  
& DISPLAYED ON FESTIVELY PAINTED PLATES  
WITH COFFEE STATION

*4 hour event to include:*

SIGNATURE BAR

SERVICE BY OUR PROFESSIONAL SERVICE STAFF  
CHINA, FLATWARE, GLASSWARE & SERVING PIECES

LINENS FOR PROVIDED TABLES

COCKTAIL SEATING TO ACCOMMODATE 50% OF GUEST  
COUNT WITH WHITE RESIN CHAIRS

**\$88.50\* per guest**

*\*based on a minimum of 100 guests  
plus 24% catering fee & tax*





# DINNER STATION PACKAGE

*choice of*  
3 PASSED HORS D'OEUVRES

## STATION 1

*choice of*  
1 HORS D'OEUVRES STATION

*choice of*  
2 BUFFET HORS D'OEUVRES

## STATION 2 & 3

*choice of*  
2 SPECIALTY STATIONS

## STATION 4

YOUR WEDDING CAKE CUT & DISPLAYED  
ON FESTIVELY PAINTED PLATES  
WITH COFFEE STATION

*4 hour event to include:*

4 HOUR SIGNATURE BAR

FULL SERVICE BY OUR PROFESSIONAL SERVICE STAFF

CHINA, FLATWARE, GLASSWARE & SERVING PIECES

LINENS FOR PROVIDED TABLES

ROUNDS OF 10 TO ACCOMMODATE 100% OF GUEST COUNT

WITH WHITE RESIN CHAIRS

**\$105.75\*** per guest

*\*based on a minimum of 100 guests  
plus 24% catering fee & tax*

# DINNER BUFFET PACKAGES

## PACKAGE 1

*choice of*

3 PASSED HORS D'OEUVRES

*choice of*

SALAD, VEGETABLE, STARCH & PASTA

*choice of*

CHICKEN ENTREE

HAND CRAFTED BREADS

YOUR WEDDING CAKE CUT & DISPLAYED

ON FESTIVELY PAINTED PLATES

WITH COFFEE STATION

**\$91.50\*** per guest

*\*based on a minimum of 100 guests  
plus 24% catering fee & tax*

## PACKAGE 2

INCLUDES ALL ITEMS FROM PACKAGE 1

*PLUS choice of*

CARVING STATION

**\$97.75\*** per guest

*\*based on a minimum of 100 guests  
plus 24% catering fee & tax*

*4 hour event to include:*

SIGNATURE BAR

SERVICE BY OUR PROFESSIONAL SERVICE STAFF

CHINA, FLATWARE, GLASSWARE & SERVING PIECES

LINENS FOR PROVIDED TABLES

ROUNDS OF 10 TO ACCOMMODATE 100% OF

GUEST COUNT WITH WHITE RESIN CHAIRS



**PACKAGE 1**

*choice of*  
3 PASSED HORS D'OEUVRES  
*choice of*  
PLATED SALAD  
*choice of*  
CHICKEN ENTREE, VEGETABLE & STARCH  
HAND CRAFTED BREADS  
YOUR WEDDING CAKE CUT & DISPLAYED ON FESTIVELY  
PAINTED PLATES WITH COFFEE SERVICE

**\$95.75\*** per guest

*\*based on a minimum of 100 guests  
plus 24% catering fee & tax*

**PACKAGE 2**

INCLUDES ALL ITEMS FROM PACKAGE 1  
*PLUS choice of*  
BEEF ENTREE INSTEAD OF CHICKEN ENTREE

**\$102.75\*** per guest

*\*based on a minimum of 100 guests  
plus 24% catering fee & tax*

*4 hour event to include:*

SIGNATURE BAR  
FULL SERVICE BY OUR PROFESSIONAL SERVICE STAFF  
CHINA, FLATWARE, GLASSWARE & SERVING PIECES  
LINENS FOR PROVIDED TABLES  
ROUNDS OF 10 TO ACCOMMODATE 100% OF GUEST COUNT  
WITH WHITE RESIN CHAIRS

## SIGNATURE SPIRITS

INCLUDED IN ALL PACKAGES

Tito's Handmade Vodka  
 Broker's Gin  
 Bacardi Superior White Rum  
 Captain Morgan Spiced Rum  
 Evan Williams Bourbon  
 Canadian Club Whiskey  
 The Famous Grouse Scotch  
 Di Amore Amaretto  
 Sweet & Sour  
 Bloody Mary  
 Sweet & Dry Vermouth  
 Angostura Bitters  
 Club Soda & Tonic  
 Cranberry, Orange & Pineapple Juice  
 Coke, Diet Coke, Sprite & Ginger Ale

## SIGNATURE WINE

INCLUDED IN ALL PACKAGES

Grayson Cellars Chardonnay  
 Grayson Cellars Cabernet Sauvignon  
 Seasonal White  
 Seasonal Red  
 Casa de Valor Cava Brut

## SIGNATURE BEER

INCLUDED IN ALL PACKAGES

Budweiser  
 Bud Light  
 Schlafly Pale Ale  
 Goose Island IPA

## PREMIUM SPIRITS

*upgrade for \$4.00 per guest*

Ketel One Vodka  
 Tanqueray Gin  
 Plantation 3 Stars White Rum  
 Plantation Dark Double Aged Rum  
 Four Roses Bourbon  
 Canadian Club Classic 12 Year Whiskey  
 Dewar's Scotch  
 Espolon Blanco Tequila  
 Sweet & Sour  
 Margarita Mix  
 Bloody Mary  
 Sweet & Dry Vermouth  
 Angostura Bitters  
 Club Soda & Tonic  
 Cranberry, Orange & Pineapple Juice  
 Coke, Diet Coke, Sprite & Ginger Ale

## PREMIUM WINE

*upgrade for \$4.00 per guest*

Hess Shirtail Chardonnay  
 Hess Shirtail Cabernet Sauvignon  
 The Pinot Project Pinot Grigio  
 The Pinot Project Pinot Noir  
 Casa de Valor Cava Brut

## CRAFT BEER

*upgrade for \$3.00 per guest*

UCBC Zwickel  
 Six Mile Bridge Bavarian Hefeweizen  
 4 Hands City Wide APA  
 Bud Light

## DELUXE SPIRITS

*upgrade for \$8.00 per guest*

Grey Goose Vodka  
 Bombay Sapphire Gin  
 Plantation 3 Stars White Rum  
 Plantation Barbados 5 Year Dark Rum  
 Maker's Mark Bourbon  
 Crown Royal Whiskey  
 Monkey Shoulder Scotch  
 1800 Silver Touch  
 Sweet & Sour  
 Triple Sec  
 Rose's Lime Juice  
 Campari  
 Bloody Mary  
 Sweet & Dry Vermouth  
 Angostura Bitters  
 Cranberry, Orange & Pineapple Juice  
 Coke, Diet Coke, Sprite & Ginger Ale

## DELUXE WINE

*upgrade for \$6.00 per guest*

Mâcon-Villages Chardonnay  
 Aereña Cabernet Sauvignon  
 Honig Sauvignon Blanc  
 Ron Rubin Pinot Noir  
 Gérard Bertrand Crémant De Limoux Brut

## IMPORTED BEER

*upgrade for \$3.00 per guest*

Pilsner Urquell  
 Hoegaarden Witbier  
 Guinness Draught Stout  
 Bud Light