

# CHEZ Josef

## *Wedding Reception Packages*

*Chez Josef's long reputation for exceptional cuisine and personalized service provides you the assurance of a truly memorable occasion. Our Executive Chef and seasoned staff embody the full spectrum and diversity of culinary innovation.*

176 Shoemaker Lane, P.O. Box 365, Agawam, MA 01001  
Phone (413) 786-0257 Fax (413) 786-0316  
sales@chezjosef.com  
chezjosef.com

### *Stay Organized*

Team of Professionals to work with you throughout your wedding experience

### *Make It Easy*

All the products, services, ideas, & information you'll need to make your dream wedding come to life

### *Top Trends*

3 Exquisite Grand Ballrooms with Sweeping Staircases  
VIP Bridal Suites attached to all dining rooms  
Personal Wait Staff Attendant to meet your every need  
Indoor & Outdoor Ceremony Areas available

### *Experience*

Over 50 years of excellence in culinary innovation and service





*Navigate:*



The Chez Josef Advantage..... 1

Wedding Packages At-A-Glance..... 3

Signature Features..... 4

The Bronze Buffet Menu..... 5, 6

The Bronze Plated Menu..... 7

The Gold Plated Menu..... 8, 9

The Platinum Plated Menu..... 10, 11

Accompaniments..... 12

Special Entrees (Dietary & Youth)..... 13

Ceremonies..... 14

*Wedding Packages*

<i>Bronze Buffet</i>	<i>Bronze Plated</i>	<i>Gold Plated</i>	<i>Platinum Plated</i>
Gourmet Cheese Board with Fresh Seasonal Fruit & Vegetable Crudité	Gourmet Cheese Board with Fresh Seasonal Fruit & Vegetable Crudité	Gourmet Cheese Board with Fresh Seasonal Fruit & Vegetable Crudité	Gourmet Cheese Board with Fresh Seasonal Fruit & Vegetable Crudité
Buffet Dinner To Include:	Three Course Plated Dinner To Include:	Your Choice of Eight Butler Passed Hot Hors d'Oeuvres	Your Choice of Eight Butler Passed Hot Hors d'Oeuvres
Choice of Soup, Salad, or Appetizer served with Freshly Baked Breads & Rolls	Choice of Soup, Salad, or Appetizer served with Freshly Baked Breads & Rolls	Four Course Plated Dinner To Include:	Five Course Plated Dinner To Include:
Your Choice of Beef as Carving Station or On the Buffet	Your Choice of Three Entrees	Choice of Soup or Appetizer	Choice of Soup or Appetizer
Your Choice of Seafood, Poultry, Pasta, Starch & Vegetable	Wedding Cake with Chez Josef House Blend Brewed Coffees & Assorted Flavored Teas	Choice of Salad served with Freshly Baked Breads & Rolls	Choice of Salad served with Freshly Baked Breads & Rolls
Wedding Cake with Chez Josef House Blend Brewed Coffees & Assorted Flavored Teas	Champagne Toast	Your Choice of Three Entrees	Intermezzo Course
Champagne Toast	Cash Bar Throughout	Wedding Cake with Chez Josef House Blend Brewed Coffees & Assorted Flavored Teas	Your Choice of Three Entrees
		Your Choice of European Pastry Station or The Chocolate Fountain	Wedding Cake with Chez Josef House Blend Brewed Coffees & Assorted Flavored Teas
		Champagne Toast	Chez Josef Signature Sweets Table
		Five Hour Top Shelf Open Bar	Upgraded White Glove Service - One Server per Two Tables
		Two Bottles of House Wine per Guest Table with Dinner	Expertly Hand-carved Ice Sculpture for Social Hour Display
			Champagne Toast
			Five Consecutive Hour Top Shelf Open Bar Beginning at Social Hour
			Two Bottles of House Wine per Guest Table with Dinner

## *Wedding Packages Include*

House Champagne or Wine Toast

Fresh Rose Centerpieces on Guest Tables

Framed Table Numbers on Guest Tables

Customized Wedding Cake From La Fiorentina Bakery

Separate Social Hour Lounge for Guests

Private Bridal Suite with Welcome Reception of Hors d'oeuvres & Champagne

Use of Outdoor Grounds, Fountains, & Gazebo access for photos

Reduced or Special Rate for Overnight Rooms Through HomeWood Suites

Complimentary Menu Tasting for Two  
(For Contracted Dinner Receptions of 75 Guests or Greater)



*Signature Features*

## Social Hour

Chilled House Champagne Toast

Gourmet International Cheese Board  
*Assorted Domestic and Imported Cheeses  
paired with Seasonal Fresh Fruit*

Fresh Vegetable Crudit e  
*A Medley of Garden Fresh Vegetables  
paired with Select Dips*

## Appetizer

*Choice of either (2) Presented on the Buffet or Choice of (1) Served to your Guests*

Chilled Fresh Fruit with Seasonal Berries  
Classic Caesar Salad with Garlic Croutons  
Strawberry Summer Salad (Seasonal)  
Field Greens Salad  
Broccoli Salad

Fresh Grape Tomato and Mozzarella  
with Basil Vinaigrette  
Chilled Pasta Primavera  
Chilled Sesame Noodles  
Harvest Salad

## Dinner

*Choice of Carving Station or Presented on the Buffet Table*

*(Please Select One)*

Honey Glazed Corned Beef  
Steamship Round Beef  
Roasted Breast of Turkey  
Maple Glazed Ham  
Center Loin of Pork  
Tenderloin of Beef  
(Please add \$8.95 per person)

Montreal Seasoned Sirloin Tips  
Yankee Pot Roast of Beef  
Honey BBQ Beef Brisket  
Top Sirloin Roast  
Grilled Teriyaki Steak  
Sweet & Spicy Pork  
Roasted Pernil

### Choice of Seafood

*(Please Select One)*

Seafood Newburg  
Filet of Sole Francaise  
Maryland Crab Cakes  
Parmesan Encrusted Scrod  
Sesame Ginger Scrod  
Stuffed Filet of Sole

Maple Glazed Salmon  
Pan Seared Salmon with Tropical Salsa  
Pan Seared Salmon with Lemon Dill Sauce  
Seafood Stuffed Tilapia  
Sweet & Spicy Shrimp

### Choice of Chicken

*(Please Select One)*

Apple & Sage Stuffed Chicken Breast  
Pan Seared Chicken Veronique  
with Red & Green Grape Reduction  
Classic Marsala Chicken  
with Mushrooms & Marsala Wine  
Parmesan & Panko Encrusted Chicken  
with Apple Cider Reduction  
Chicken Piccata  
with Artichokes, Capers & Julienne Peppers  
Baked Chicken Parmesan  
with Classic Marinara & Italian Cheeses

Mandarin Orange Stuffed Chicken  
with Satsuma Oranges and Sauce Bigarade  
Saut ed Chicken Francaise  
Boneless Breast of Chicken Supreme  
Chicken Framboise  
with Fresh Raspberry Garni  
Bruschetta Chicken  
with Balsamic Reduction  
Country Fried Chicken  
Cape Cod Chicken  
Chicken Florentine

## Dinner Buffet Continued

### *Choice of Pasta* (Please Select One)

Rigatoni, Ziti, or Penne with choice of (1) sauce  
*Homemade Meat Sauce, Pomodoro Fresco, Vodka Cream  
Sauce, Amatriciana, Alfredo, or Garlic Cream*  
Spinach & Ricotta Manicotti  
Fettuccini Alfredo  
Israeli Couscous

Vegetable Pasta Primavera  
Bow Tie Pasta with Sundried Tomatoes  
Linguini with White or Red Clam Sauce  
Vegetable Lo Mein  
Pasta Pesto

### *Choice of Starch* (Please Select One)

Baked Potato with Sour Cream, Chives,  
Bacon Bits & Cheddar Cheese  
Garlic Mashed Potatoes  
Baked Red Bliss Potatoes  
Twice Baked Potatoes

Swiss Scalloped Potatoes  
Red Roasted Potatoes  
Greek Rice Pilaf  
Seasonal Risotto  
Traditional Jambalaya

### *Choice of Vegetable* (Please Select One)

Broccoli with Cheddar Cheese Sauce  
Green Beans with Julienne Carrots  
Green Beans & Mushroom Marinara  
Zucchini & Mushroom Italianne  
Carrots & Sugar Snap Peas  
Buttered Peas Parisienne

Mushrooms Marinara  
Harvest Vegetable Sauté  
Green Beans Forestiere  
Squash & Tri Pepper Sauté  
Hawaiian Carrots Ratatouille  
Black Bean & Corn Succotash  
Stir Fry Vegetables

## Dessert

**Select a Dessert from our Accompaniments Menu Page**

**Chez Josef House Blend Brewed Coffees & Assorted Flavored Teas**

**Customized Wedding Cake from La Fiorentina**

\$57.50  
per person

## Social Hour

Gourmet International Cheese Board  
*Assorted Domestic and Imported Cheeses  
paired with Seasonal Fresh Fruit*

Fresh Vegetable Crudit   
*A Medley of Garden Fresh Vegetables  
paired with Select Dips*

## Three Course Dinner

### First Course

(Please Select One)

Chilled Fresh Fruit  
Fresh Pineapple Supreme  
Chilled Strawberry Soup  
Cream of Broccoli Soup  
Italian Wedding Soup  
French Onion Soup  
Minestrone Soup  
Pasta Fagioli

Classic Caesar Salad  
with Garlic Croutons and Parmesan Cheese

Garden Fresh Fields Greens  
served with your choice of (2) dressings

Harvest Salad  
with Sliced Apple, Candied Walnuts,  
Dried Cranberries & Crumbled Gorgonzola Cheese

### Second Course

#### Entr e Selections

Starch & Vegetable Selections Available on Accompaniments Menu

(Please Select Two Entrees)

Saut�ed Chicken Francaise Citrus Beurre Blanc	16 oz. Signature Prime Rib of Beef Herbed Au Jus	Baked Boston Scrod Dusted with Citrus-Herb Crumbs
Chicken Marsala Saut�ed Mushrooms & Marsala Wine	Broiled Sirloin Steak Shallot & Merlot Demi-Glace	Stuffed Filet of Sole Lemon-Herb B�chamel Sauce
Classical Chicken Piccata Artichokes, Capers, & Basil	Traditional Roast Beef Bordelaise Sauce	Pan Seared Atlantic Salmon Tropical Salsa or Lemon Dill Sauce
Bruschetta Chicken Diced Tomatoes, Mozzarella, & Balsamic Drizzle	Broiled Delmonico Steak Peppered Cognac & Mushroom Reduction	Filet of Sole Francaise Citrus Beurre Blanc
Cape Cod Chicken Cranberry-Bread Stuffing	Honey Glazed Ham Caramelized Pineapple Slices	Saut�ed Haddock Lemon Sauce
Traditional Chicken Cordon Bleu Ham & Swiss Cheese Stuffing	Glazed Pork Tenderloin Spiced Apple Cider Infused Demi- Glace	Poached Filet of Atlantic Salmon Grand Marnier Sauce

*Upgrade to a Broiled 7 oz. Filet Mignon of Beef with Cabernet Demi-Glace \$2.50 per person*

## Dessert

**Select a Dessert from our Accompaniments Menu on page  
Chez Josef House Blend Brewed Coffees & Assorted Flavored Teas**

**\$62.95**  
per person

## Social Hour

### Consecutive Five Hour Top Shelf Open Bar Chilled House Champagne Toast

Gourmet International Cheese Board  
*Assorted Domestic and Imported Cheeses  
paired with Seasonal Fresh Fruit*

Fresh Vegetable Crudité  
*A Medley of Garden Fresh Vegetables  
paired with Select Dips*

### *A Variety of Passed Hors d'Oeuvres* (Please Select 8)

	Tomato Basil Bruschetta	
Teriyaki Steak	Shiitake Mushroom Risotto Ball	Bacon Pineapple Tidbits
Tuscan Focaccia	Caramelized Onion & Pear Crostinis	Artichokes Florentine
General Chez Chicken	Spicy Tuna Tartare with Mango Salsa	Fried Chicken Fingers
Fried Fantail Shrimp	Vegetable Tempura, Mandarin Ginger Sauce	Dim Sum with Ginger Sauce
Vegetable Spring Rolls	Thai Chicken in Phyllo Shell	Maryland Crab Cakes
Mini Quiche Lorraine	Seafood Stuffed Mushroom Caps	Italian Meatballs
Cocktail Franks en Chemise	Coconut Macadamia Crusted Chicken	Spanakopita

## Dinner

### Two Bottles of House Wine per Table

#### *First Course*

(Please select one)

Chilled Fresh Fruit  
served with Seasonal Fruit Sorbet  
(Lemon, Raspberry, Peach, or Strawberry)

Fresh Pineapple Supreme  
Pan Seared Seafood Cake with Remoulade  
Melon & Manchego Martini

New England Clam Chowder  
Cream of Broccoli Soup  
Italian Wedding Soup  
French Onion Soup  
Minestrone Soup  
Pasta Fagioli  
or Chilled Strawberry Soup

#### *Second Course*

Your choice of the following Served Salads  
(Please select one)

Garden Fresh Mixed Field Greens Salad with Tomato, Cucumber and Olives  
Classic Caesar Salad with Garlic Croutons and Parmesan Cheese  
Harvest Salad of Mixed Greens, Sliced Apples, Dried Cranberries, & Crumbled Bleu Cheese  
Arugula and Spinach Salad with Roasted Butternut Squash, Goat Cheese, Pine nuts  
Summer Salad with Sliced Strawberries, Blueberries, & Crumbled Bleu Cheese (*seasonal*)

-Entrée Selections Start on Next Page-

## Dinner Continued

### Entrée Selections

*Starch & Vegetable Selections Available on Accompaniments Menu  
(Please select three)*

Sweet Potato Encrusted Chicken Maple Cider Cream	16 oz. Signature Prime Rib of Beef Herbed Au Jus	Baked Boston Scrod Dusted with Citrus-Herb Crumbs
Sautéed Chicken Marsala or Francaise Marsala Sauce or Citrus Beurre Blanc	Broiled 7 oz. Filet Mignon of Beef Caramelized Onions & Cabernet Demi-Glace	Stuffed Filet of Sole Lemon-Herb Béchamel Sauce
Classical Chicken Piccata Artichokes, Capers & Basil	Veal Francaise or Marsala Citrus Beurre Blanc or Marsala Sauce	Pan Seared Atlantic Salmon Tropical Salsa or Lemon Dill Sauce
Duet of Chicken (Select 2 of the Above Entrees)	Broiled Delmonico Steak Peppered Cognac & Mushroom Reduction	Filet of Sole Francaise Citrus Beurre Blanc
Roulade of Chicken Asparagus & Herb Boursin Cheese	Apple & Sage Stuffed Pork Tenderloin Spiced Cider Demi-Glace	Maple Glazed Salmon or Orange-Honey Glazed Salmon
Traditional Chicken Cordon Bleu Ham & Swiss Cheese Stuffing	Mustard Encrusted Center Loin of Pork Maple Mustard Sauce	Grilled Atlantic Swordfish Grand Marnier Sauce
Apple & Sage Stuffed Breast of Chicken Apple Cider Crème	Caramelized Leek and Mustard Encrusted Chicken	Baked Seafood Stuffed Shrimp Drawn Butter
	Pistachio Panko Encrusted Chicken Cognac Mustard Sauce	

## Dessert

### Customized Wedding Cake from La Fiorentina

#### International Coffee Station

Freshly Brewed Chez Josef House Blend Regular & Decaffeinated Coffees with Herbal Teas  
& Gourmet Coffees Infused with  
Variety of After-Dinner Liqueurs & Freshly Whipped Cream

&

#### European Pastry Station

Fine Assortment of Decadent Pastries

OR

#### The Chocolate Fountain

Warm chocolate flowing down three tiers surrounding by Fresh Fruit, Brownies, Pretzels, and More!

OR

**Choose a served dessert from our accompaniments page for your guests to enjoy!**

\$98.25  
per person

## Social Hour

**Consecutive Five Hour Top Shelf Open Bar**

**Chilled House Champagne Toast**

**Expertly Handcrafted Ice Carving**

**Gold Chiavari Chairs**

Gourmet International Cheese Board

*Assorted Domestic and Imported Cheeses  
paired with Seasonal Fresh Fruit*

Fresh Vegetable Crudit 

*A Medley of Garden Fresh Vegetables  
paired with Select Dips*

*A Variety of Passed Hors d'Oeuvres  
(Please Select 8)*

Tomato Basil Bruschetta

Teriyaki Steak

Shiitake Mushroom Risotto Ball

Bacon Pineapple Tidbits

Tuscan Focaccia

Caramelized Onion & Pear Crostinis

Artichokes Florentine

General Chez Chicken

Spicy Tuna Tartare with Mango Salsa

Fried Chicken Fingers

Fried Fantail Shrimp

Vegetable Tempura, Mandarin Ginger Sauce

Dim Sum with Ginger Sauce

Vegetable Spring Rolls

Thai Chicken in Phyllo Shell

Maryland Crab Cakes

Mini Quiche Lorraine

Seafood Stuffed Mushroom Caps

Italian Meatballs

Cocktail Franks en Chemise

Coconut Macadamia Crusted Chicken

Spanakopita

## Dinner

**Two Bottles of House Wine per Table**

**Upgraded White Glove Service – One Server per Two Tables**

*Appetizer Course*

*(Please select one Appetizer or Soup)*

Fresh Pineapple Supreme

Cream of Broccoli

Chilled Seasonal Fresh Fruit

French Onion Soup

Italian Wedding Soup

Cajun Gumbo

New England Clam Chowder

Chilled Strawberry Soup

Pasta Faggioli

Pan Seared Seafood Cake with Remoulade

Minestrone

Melon & Manchego Martini

*Salad Course*

Your choice of the following Served Salads

*(Please select one)*

Garden Fresh Mixed Field Greens Salad with Tomato, Cucumber and Olives

Classic Caesar Salad with Garlic Croutons and Parmesan Cheese

Harvest Salad of Mixed Greens, Sliced Apples, Dried Cranberries, & Crumbled Bleu Cheese

Arugula and Spinach Salad with Roasted Butternut Squash, Goat Cheese, Pine nuts

Cucumber, Carrot, & Squash Ribbon Salad

*Intermezzo Course*

House-made Fruit Sorbet Served in a Champagne Glass

Choice of Strawberry, Kiwi, Lemon, Raspberry, or Peach

*-Entree Selections Start on Next Page-*

## Dinner Continued

### Entrée Selections

Starch & Vegetable Selections Available on Accompaniments Menu

(Please select three Entrées)

Sweet Potato Encrusted Chicken Breast Maple Cider Cream	16 oz. Signature Prime Rib of Beef Herbed Au Jus	Baked Boston Scrod Dusted with Citrus-Herb Crumbs
Sautéed Chicken Marsala or Francaise Marsala Sauce or Citrus Beurre Blanc	Broiled 7 oz. Filet Mignon of Beef Caramelized Onions & Cabernet Demi-Glace	Stuffed Filet of Sole Lemon-Herb Béchamel Sauce
Classical Chicken Piccata Artichokes, Capers & Basil	Veal Francaise or Marsala Citrus Beurre Blanc or Marsala Sauce	Pan Seared Atlantic Salmon Tropical Salsa or Lemon Dill Sauce
Duet of Chicken (Select 2 of the Above Entrées)	Broiled Delmonico Steak Peppered Cognac & Mushroom Reduction	Filet of Sole Francaise Citrus Beurre Blanc
Roulade of Chicken Asparagus & Herb Boursin Cheese	Apple & Sage Stuffed Pork Tenderloin Spiced Cider Demi-Glace	Maple Glazed Salmon or Orange-Honey Glazed Salmon
Traditional Chicken Cordon Bleu Ham & Swiss Cheese Stuffing	Mustard Encrusted Center Loin of Pork Maple Mustard Sauce	Grilled Atlantic Swordfish Grand Marnier Sauce
Apple & Sage Stuffed Breast of Chicken Apple Cider Crème	Char-Broiled Filet Mignon & Seafood Scampi Caramelized Onions, Demi-Glace & Drawn Butter	Baked Seafood Stuffed Shrimp Drawn Butter
Wellington Style Chicken Madeira Sauce		Duet of the Sea (Select 2 of the Above Entrées)

## Dessert

### Customized Wedding Cake from La Fiorentina

#### International Coffee, Espresso, & Cappuccino Station

Chez Josef Freshly Brewed House Regular & Decaffeinated Coffee with Herbal Teas  
& Gourmet Coffees, Espresso, & Cappuccino Infused with  
a Variety of After-Dinner Liqueurs & Freshly Whipped Cream

#### Viennese Sweets Table

Assorted Petit Fours, Fruit Turnovers, Traditional Italian Pastries, Éclairs, Cannoli's,  
Rum Cakes, Cheesecake Lollipops, House-made Ice Cream Parfaits, Mousse Chantilly,  
Assortment of Pineapple Palm Tree with Skewers of Fresh Fruits with Warm Chocolate Fondue,  
Dessert Crepes Flambé and Fresh Fruit Cart with Chocolate Dipped Strawberries and More!



\$111.95  
per person

## Starch

*(Please select one)*

Baked Potato with Sour Cream & Chives  
Red Smashed Baked Potato  
Swiss Scalloped Potatoes  
Seasonal Risotto

Garlic Baked Stuffed Potato  
Roasted Red Bliss Potatoes  
Sweet Potato Rosette  
Greek Rice Pilaf

## Vegetable

*(Please select one)*

Broccoli Polanaise  
Squash & Tri Pepper Sauté  
Fresh Vegetable Medley  
Buttered Peas Parisian  
Calypso Glazed Carrots  
Acorn Squash Boat *(seasonal)*  
Green Beans with Julienne Carrots  
Green Beans Forestiere  
Carrots and Sugar Snap Peas  
Ratatouille  
Buttered Corn

Zucchini & Mushrooms Italian Style  
Zucchini & Mushrooms Marinara  
Cauliflower or Broccoli with Cheddar Cheese  
Stir Fry Vegetables  
Haricot Vert  
*(additional \$1.50 per person)*  
Grilled Summer Vegetables  
*(additional \$.95 per person)*  
Caramelized Root Vegetables  
*(additional \$1.25 person)*  
Asparagus with a Carrot Sash  
*(additional \$1.50 per person)*

## Dessert

*(Please select one)*

Ice Cream Cannoli with Hot Fudge  
Black Raspberry Melba Ice Cream Pie  
Chez Josef's Famous Mud Pie  
Raspberry Cappuccino Pie  
Grasshopper Ice Cream Pie  
Strawberry Ice Cream Pie

Oreo Ice Cream Pie  
Fudge Almond Glace  
Fudge Oreo Glace  
Chocolate Raspberry Mousse  
Strawberry Amaretto Mousse  
Black Forest Cake

Chez Josef's Ice Cream Parfaits  
*(Black Raspberry, Chocolate Oreo, Crème de Menthe,  
Dutch Apple, Classic Hot Fudge, Peach Blossom, Strawberry, Orange Creamsicle, Salted Carmel)*

Fruit Sorbets  
*(Strawberry, Orange, Kiwi, Peach, Lemon or Raspberry)*

## *Vegetarian Entrée Options*

Roasted Vegetable Napoleon  
Accompanied by Pillows of Pasta & Artichoke Francaise  
Pan-Roasted Eggplant Rollatini with Gamelli Primavera  
Butternut Squash Ravioli & Roasted Vegetables  
Spinach & Ricotta Stuffed Manicotti  
Portobello Mushroom Ensemble  
Roasted Vegetable Tortellini  
Vegetarian Lasagna  
Gamelli Melanzana

## *Youth Entrée Options*

*Pricing Depends on Chosen Package*

*Bronze*  
\$40.00

*Gold*  
\$45.00

*Platinum*  
\$50.00

Hot Dog Cheesy Macaroni  
Hamburger Sliders with Curly Fries  
Chicken Fingers with Curly Fries

## *Gluten-Free Entrée Options*

Lentil stuffed Pepper on a bed of Curried Rice Noodles  
Garlic Maple Glazed Dijon Chicken  
Hassle back Broccoli & Cheese Chicken  
Pan Seared Salmon with Tropical Salsa

## *Vendor Meals*

Chef's Selected Entrée  
(Entrée Plate Only)  
\$45.00

*For Kosher Meals or Menus or Additional Dietary Restrictions  
Please Speak with your Chez Josef Consultant*

## *Standard Ceremony Package*

\$850.00

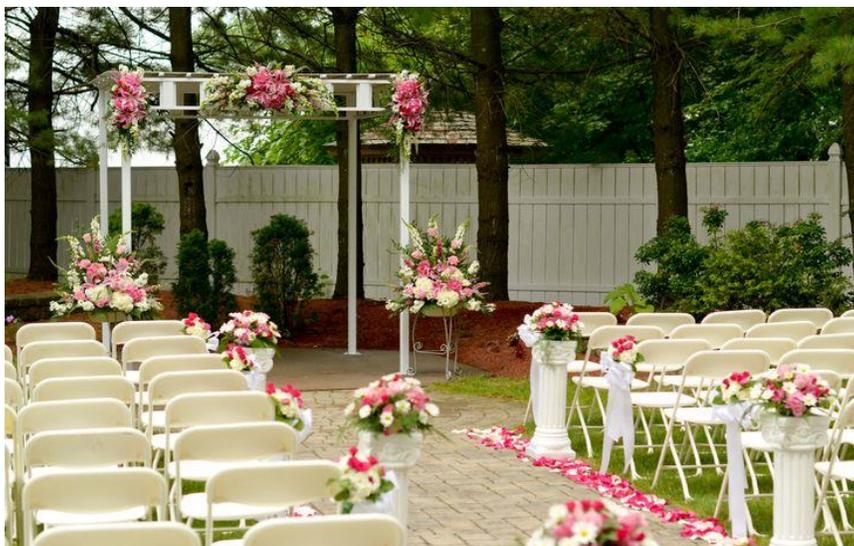
1. Six Aisle Posts with Hand-tied Ribbons & Bows
2. Setting of Chevron Style Seating Theatre Style for Guests
3. White Aisle Runner (Indoor Ceremonies Only)
4. Decorative White Basket Weave Bifolds & Six Ficus Trees Encompassing Ceremony Area (Indoor Ceremonies Only)
5. Two 7-Stem Floor Stand Candelabras (Indoor Ceremonies Only)
6. Electric & Audio Available



## *Additional Amenities Available*

Wedding Arch or Chuppah	\$125.00
Six (6) Fresh Floral Arrangements for aisle posts & Two (2) Floral Beauty Baskets	\$385.00
White Taffeta with Pin Lighting (optional) for Arch or Chuppah	\$175.00
White Taffeta with Pin Lighting (optional) for Aisle Posts	\$175.00
Additional Floral Front for Chuppah	\$225.00

*The above includes some of our most popular & traditional favorites. We take great pride in our ability to accommodate your individual needs. Please let us know if you may have any special requests!*



# TIMELINE

## *To The Big Day*

*Please don't hesitate to reach out with any questions or concerns in between any of these regular check-ins! We're happy to schedule a conference call or in person meeting at any time.*

**YOU ARE HERE →**

**1<sup>st</sup> DEPOSIT DUE →**

*(Credit Cards Accepted for this Payment)*

**MENU APPOINTMENT →**

*4-6 Months Before*

*(Time to come in to select the perfect menu for your day! This appointment generally lasts an hour and you will go over the Menu, Cake, Centerpieces, Linens, Timing, Etc.)*

**FINAL DETAILS APPOINTMENT →**

*Week of the Wedding*

*(Bring Seating Arrangement Info with Place cards, Favors and Decorative Items, Etc.)*

**FINAL PAYMENT DUE →**

*(5 Days Prior - Certified Funds Please - Cash or Money Order Only)*

**YOUR WEDDING DAY →**

**← SIGN & RETURN CONTRACT**

**← 2<sup>nd</sup> DEPOSIT DUE**

**← MENU TASTING**

*(A chance to try the menu you and your special someone have chosen, give feedback and make any changes prior to the big day)*

**← FINAL GUEST COUNTS DUE**

*10 Days Prior- Include:*

*Break Down of Meals*

*Vendor Meals*

*Dietary Restrictions*

*# of Tables Needed*

**← REHEARSAL**

*(This takes place only days before the wedding. We ask on site rehearsals be scheduled a few weeks out from the date at most)*

**NOTES:** \_\_\_\_\_

---

---

---

---

---

---

---