



**REEXPRESSCATERING**

*Wedding Guide*

# *Congratulations & Welcome*

Congratulations on your engagement!

Our team is especially fond of planning and creating wonderful experiences for couples, families and friends. We cannot wait to explore your visions and options with you.

Inside this guide, you will find several tools designed to introduce you to a few wonderful wedding ideas as well as help you begin your planning in a seamless and enjoyable fashion.

Your next steps are simple, no matter where you are in the planning process. Our wedding team is prepared to help you through it all. But before we do that, we would love to meet you and treat you to lunch at our facility, one of our beautiful venues; 400 Saint Andrews or Plantation at Greenville Country Club.

This meeting is entirely non-committal; it's just a lunch between new friends. We will have you try our delicious food, tour our venue and meet the people behind every Rep Express Catering wedding.

If, after lunch, you decide that you'd like to work with our team, we would then discuss and create a proposal, solidify your event with us and invite you back for an official tasting of your wedding menu.

Should you say "I do" to us, we will make your vision come to life, so all you will need to do is dance the night away.



# Table of Contents

Planning and Preparing for Your Wedding	3
Silver Menu Package: starting at \$25 per person	5
Gold Menu Package: starting at \$55 per person	6
Platinum Menu Package: starting at \$85 per person	7
Diamond Menu Package: starting at \$105 per person	8
Diamond Plus Menu Package: starting at \$125 per person	9
Additional Wedding Services	10

*the knot*

 **WEDDINGWIRE**



# Planning Checklist

For many couples, this is their first opportunity working with a caterer, which means they have a lot of questions when it comes to wedding planning and the time frames for each step. We wanted to give you a head start, so we created this wedding catering checklist with a suggested timeline to help ensure that your planning experience is worry-free.

## IMMEDIATELY AFTER ENGAGEMENT

**Start a Wedding Binder/Pinterest Board** Save all of those great wedding ideas that you're anxious to try out. Having them saved makes it easy to share with friends and wedding vendors. Want to get a jumpstart on some creative ideas? We have already started that for you on our Pinterest wedding board.

**Work Out a Budget** Who is going to help pay for the wedding? Have a conversation with everyone involved—family, parents and others—and come up with a good estimate.

**Start a Guest List** This number is important because it will help determine your per-person budget, among other things (like your venue!).

**Reserve Your Date/Venue** Typically this happens before you approach any caterers, although you can definitely start a conversation with your caterer before solidifying a date, and especially before booking a venue. We can even help you find the perfect venue!

**Come Up With a Vision** Write down everything you envision for your dream wedding so that you can relay the information to your caterer. This and your per-guest budget will be the two most useful things when helping your catering planner determine the perfect menu for your event.

**Meet Your Catering Team** Meeting the people behind the menu helps ease couples' worries over one of the biggest parts of their wedding, plus it helps caterers get to know more about their clients' preferences.

**Host an Engagement Party** Casual or formal, you can easily plan an engagement party when you hire a caterer that can help. This will allow you to enjoy your engagement and the time you have with your friends and family.

## FIVE TO SEVEN MONTHS TO GO

**Receive Your Catering Proposal** Catering is one of the largest portions of wedding planning, so the earlier you are able to get your proposal in writing and finalized, the lower your stress level will be.

**Finalize the Menu and Sign Off on Your Catering Contract** It will be such a relief to have a professional and reliable caterer that takes care of you from here on out.

**Book the Rehearsal Dinner** Whether you are hosting this at home or elsewhere, talk with your caterer about menu options for this important part of the wedding week.

## THREE MONTHS TO GO

**Plan the "Little" Things** Menu cards, escort cards, buffet décor, centerpieces...you can DIY or have your caterer coordinate all of this with you.

**Taste Your Menu** This is one of the most fun items on the checklist. Schedule a tasting with your caterer so that you are confident in your menu decisions.

**Have Fun at Your Wedding Shower** While this isn't something you will be planning, it is an exciting part

## THE MONTH OF YOUR WEDDING

**Send Your Event Schedule to All Vendors** This includes the caterer, so that they can prepare accordingly by scheduling loading dock times, prep times, delivery times and more. This also includes coordinating with all of your wedding-day vendors and your venue coordinator.

**Sign Off on Your Rehearsal Dinner Contract** This is one of the last pieces of your catering checklist.

**Confirm All Arrival and Set-Up Times** Doing this in advance will lead to a seamless wedding.

**Finalize Your Guest Count** This can be done earlier in the process, but you usually have up to 72 hours pre-wedding to submit the final guest count.

**Get Married!** And do not worry about a thing on your wedding day.

**Celebrate the Next Day** Many times, the newly married couple is lucky to have out-of-town friends and family attend their wedding. Thank those individuals for making the trip by hosting a morning-after brunch or backyard barbecue for one last merriment before departing on your honeymoon. Your wedding caterer will be able to coordinate this for you with very little effort or responsibility on your



# Sample Menu Ideas

All of our couples are able to choose the menus, rentals and décor that best serve their needs and visions; however, we understand that sometimes the best way to get the conversation going is to provide sample menus and a level of service within a price range that makes you feel most comfortable.

Remember, you make the ultimate decision! Our catering coordinators are here to help make your choices as simple, delicious and enjoyable as possible. We will work with you to select the perfect dishes\* to complement your tastes as a couple.

\*gluten-free, dairy-free, vegetarian and vegan options are available upon request





# Silver Wedding

**Pricing starts at \$25 per person and is based on 150 guests.**

Our silver menu is a grilled menu for an outdoor wedding and includes an array of main courses, desserts and beverages. This package includes service staff.

## **GRILLED BARBECUE MENU**

18-hour barbecue brisket  
Herb-roasted chicken breasts  
Grilled veggies  
Loaded baked potato salad  
Spinach salad  
Assorted dinner rolls

## **DESSERTS**

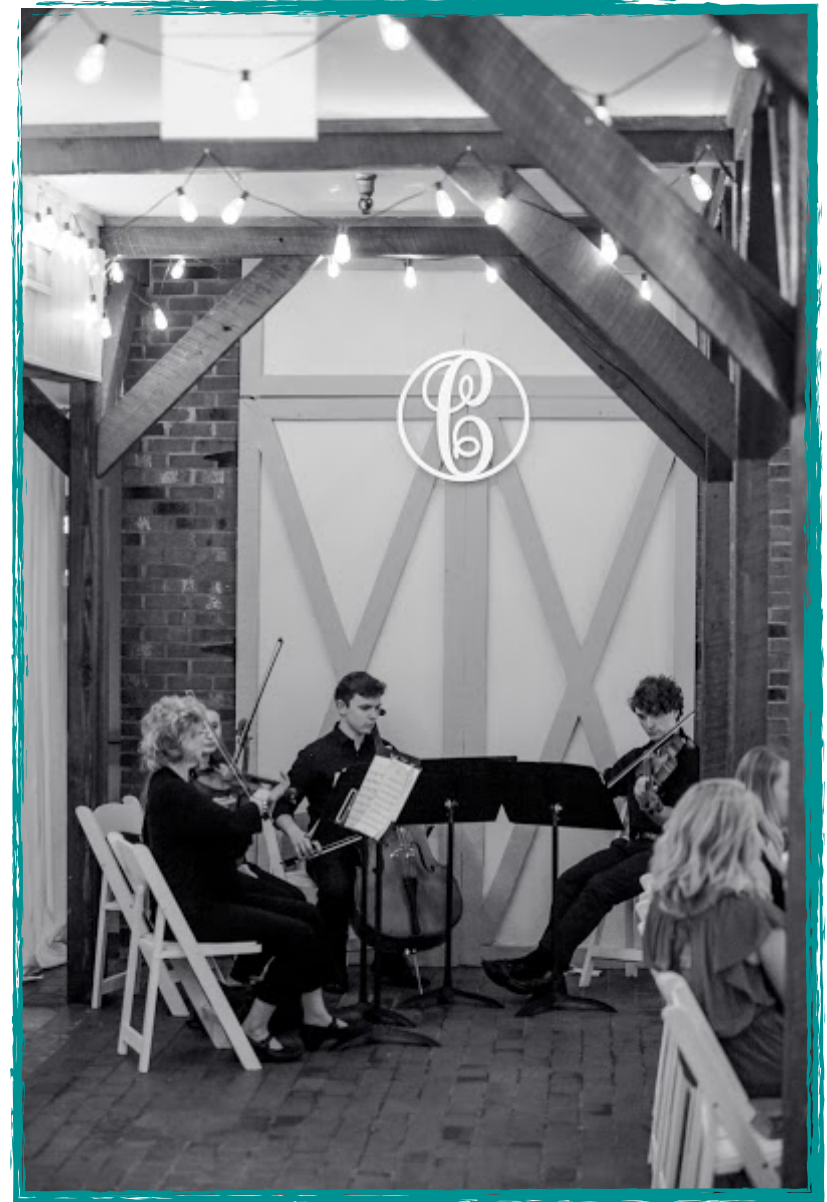
Ice cream sundae bar

## **BEVERAGES**

Assorted sodas  
Lemonade  
Bottled water

## **INCLUDED EQUIPMENT**

Grill  
Buffet tables  
Pop-up tents  
Upscale disposable tableware  
Additional charges apply for china, glassware or linens.



# Gold Wedding

**Pricing starts at \$55 per person and is based on 150 guests.**

Our gold menu is a buffet menu that includes an array of appetizers, entrées, desserts and beverages. Additionally, this sample wedding package includes service staff and rental items.

## **STATIONARY APPETIZERS**

Sausage and cheese assortment  
Vegetable crudité  
Trio of salsas

## **TWO-ENTRÉE BUFFET**

Chicken champagne  
White wine lemon-dill salmon  
Mashed potatoes  
Vegetable medley  
Tossed garden salad  
Mixed bread basket  
*\*Optional vegetarian entrée/ pasta dish available*

## **DESSERTS & COFFEE**

Wedding cake service  
Regular and decaf coffee service

## **BEVERAGES**

Sodas, mixers, bottled water, garnishes 5 hours per person  
*\*Rep Express Catering must provide service staff if client is providing alcoholic beverages, beer or wine.*

## **INCLUDED EQUIPMENT**

Upscale food buffet equipment  
Bar equipment

## **RENTALS**

Table linens  
Linen napkins  
Limited china and flatware  
Package based on venue providing food service tables, guest dining tables and chairs.





# Platinum Wedding

**Pricing starts at \$85 per person and is based on 150 guests.**

Our platinum menu includes an array of appetizers, hors d'oeuvres, action stations, desserts and beverages. Additionally, this sample wedding package includes service staff and upscale rental items.

## **CHILLED PASSED HORS D'OEUVRES**

Prosciutto-wrapped asparagus  
Petite caprese skewers  
Smoked salmon and goat cheese tart

## **HOT PASSED HORS D'OEUVRES**

Feta and sun-dried tomato phyllo triangle  
Crispy olive manchego bite  
Sausage roll

## **STATIONARY APPETIZERS**

Bacon and cheese baby "reds"  
Chicken satay  
Carnitas flatbread  
Classic margherita flatbread

## **CARVING STATION**

Uniformed chef to carve herb-roasted Tenderloin of beef with demi-glace and horseradish cream  
Homestyle dinner rolls  
Artisan bread

## **DESSERTS**

Petite cookies  
Mini cupcakes  
Truffle lollipops  
Fresh fruit kabobs

## **BEVERAGES**

Beer, wine and soda package Based on 5-hour service

## **INCLUDED EQUIPMENT**

Upscale food buffet equipment Carving equipment  
Bar equipment  
Kitchen equipment

## **RENTALS**

Table linens  
Food service tables  
Highboy tables  
Cabaret tables  
Minimal seating  
Limited china, flatware and glassware Passing trays





# Diamond Wedding

**Pricing starts at \$105 per person and is based on 150 guests.**

Our diamond menu includes an array of hors d'oeuvres, plated entrées, desserts and beverages. Additionally, this sample wedding package includes service staff and rental items.

## **PASSED HORS D'OEUVRES**

Cherry tomatoes with bacon aioli  
Chicken mojo  
Crab cakes  
Mushroom vol au vent  
Smokehouse dates

## **PLATED SINGLE ENTRÉE**

Mixed bread basket  
Waldorf chopped salad  
Sautéed champagne chicken breast with sun-dried tomatoes and parsley  
Roasted yukon gold potatoes  
Seasonal vegetables

## **Vegetarian Option:**

Stuffed portobello with roasted spinach, root vegetable stew and crispy shallots

## **DESSERTS & COFFEE**

Wedding cake service  
Regular and decaf coffee service

## **FULL LIQUOR PACKAGE**

Based on 5-hour service



## **RENTALS**

White wooden folding chairs  
Dining tables  
Highboy tables  
Table linens  
Linen napkins  
Formal china, flatware and glassware  
Passing trays  
Cake table



# Diamond Plus Wedding

**Pricing starts at \$125 per person and is based on 150 guests.**

Our diamond plus menu includes an array of hors d'oeuvres, plated entrées, desserts and beverages. Additionally, this sample wedding package includes service staff, upscale rentals and décor elements.

## **PASSED HORS D'OEUVRES**

Cherry tomatoes with bacon aioli  
Chicken mojo  
Crab cakes  
Mushroom vol au vent  
Smokehouse dates

## **PLATED SINGLE ENTRÉE CHOICE**

Mixed bread basket  
Waldorf chopped salad  
Herb-marinated and roasted tenderloin  
with red wine demi-glace

**-or-**

Parmesan breaded chicken with shaved fennel  
and arugula salad and lemon beurre blanc  
Roasted fingerling potatoes  
Steamed asparagus

## **Vegetarian Option:**

Stuffed portobello with roasted spinach, root  
vegetable stew and crispy shallots

## **DESSERTS & COFFEE**

Wedding cake service  
Assorted sweets table  
Regular and decaf coffee service

## **FULL LIQUOR PACKAGE**

Based on 5-hour service



## **RENTALS**

White wooden folding chairs  
Dining tables  
Highboy tables  
Table linens  
Linen napkins  
Formal china, flatware and glassware  
Passing trays  
Cake table



# Additional Services

In addition to designing menus for your wedding reception, Rep Express Catering also offers an array of supplementary services described below. If we have not listed a particular service in which you are interested, please contact us. We have developed very strong relationships with amazing partners with whom we may be able to collaborate and make that particular wedding wish come true.

## CATERING AND PLANNING FOR OTHER WEDDING EVENTS

Engagement party, bridal shower, next day brunch, rehearsal dinner

## ADDITIONAL SERVICES

Venue coordination and selection

Fine china

Glassware

Flatware

Linens

Dining table, highboy table and chairs

Service team and professional bartending

Bar, bar equipment and mixer package

Coat racks

Passing trays

Serving trays

Chafing dishes

Cake servers and all utensils

## COORDINATION AND REFERRALS FOR

Photographer

Photo booth

Videographer

Wedding cake

Florist

DJ/band



# RepExpressCatering

*Where Events Come Alive!*

