



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.

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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



Tivoli Dining Room



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<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 
*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 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

First Course

(Please select one)

Chilled Fresh Fruit served with Seasonal Fruit Sorbet (Lemon, Raspberry, Peach, or Strawberry)	New England Clam Chowder
Fresh Pineapple Supreme	Cream of Broccoli Soup
Pan Seared Seafood Cake with Remoulade	Italian Wedding Soup
Melon & Manchego Martini	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*)

-Entr e 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 →

1st 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

← 2nd 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: _____
