



Photo by Karen Obrist for Filigree Suppers

MARLOW EVENTS offers full service catering from The Marlow Collective- Diner, Marlow & Sons, Roman's, Achilles Heel, Marlow & Daughters, She Wolf Bakery & Stranger Wines.

We are committed to sourcing all of our ingredients from small, local farms who use sustainable and organic practices, creating custom seasonal menus for all types of events. We work with farms that provide fully pastured meats and vendors who maintain the highest standards of production.

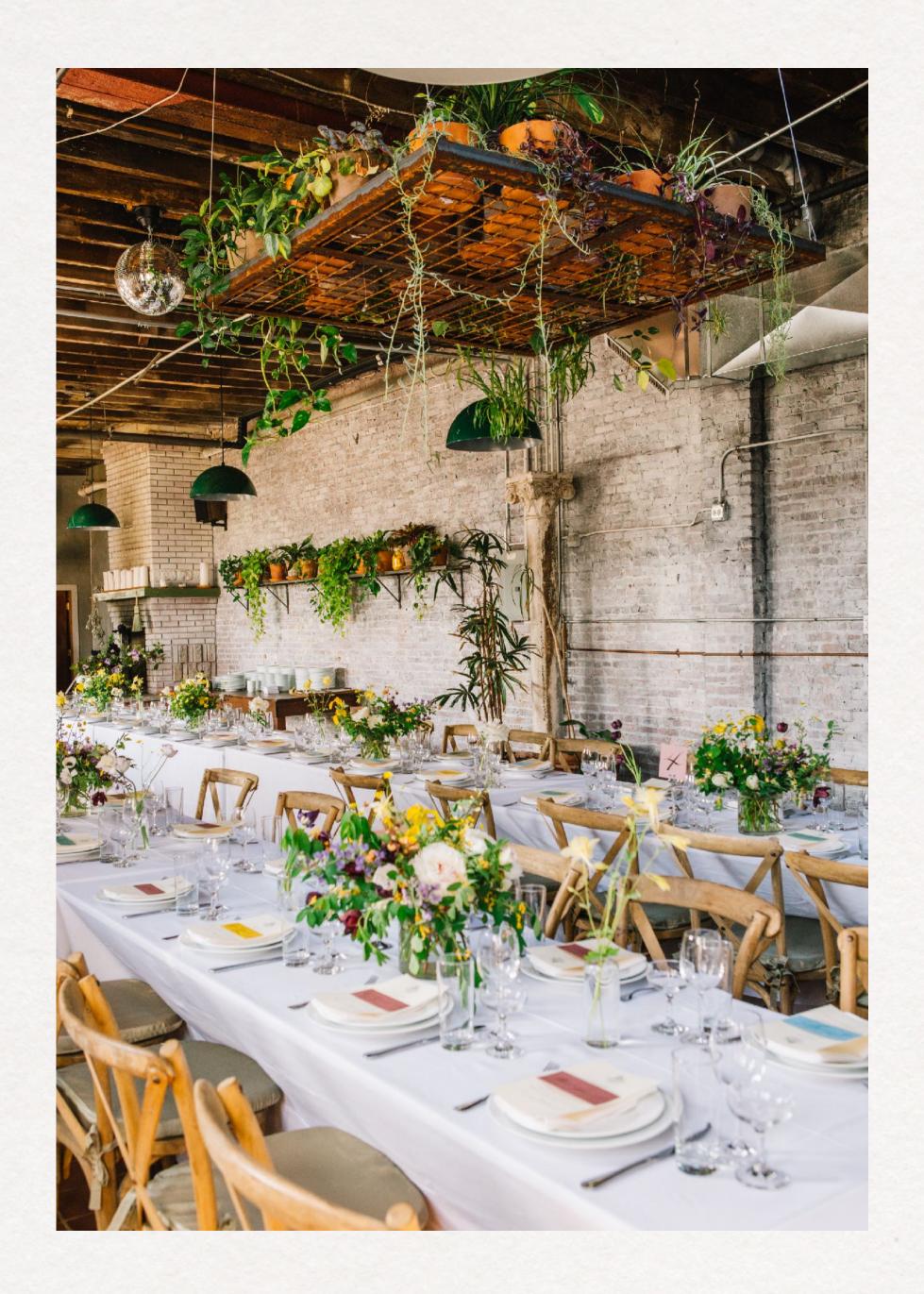
Our beverage program includes a rotating selection of allnatural & minimally processed wines to compliment the season and specialty cocktails crafted for the occasion.

We can cater any event in the NYC area and beyond, traveling with our team to bring our dining experience wherever you want to celebrate.

We also offer a private event space, The Castle, located in Red Hook, Brooklyn that is a unique and off the beaten path venue right here in NYC. Please reach out to schedule a visit, we'd love to show you around! We want to celebrate you and create a memorable experience, no matter how traditional or out of the ordinary you want the festivities to be!

We can offer everything from mingling cocktail
parties to communal dining feasts, creating
seasonal menus with the best possible ingredients
based on your tastes & preferences.

Our restaurant-trained staff's service is attentive but approachable, and will create a warm and intimate environment where all are welcome.



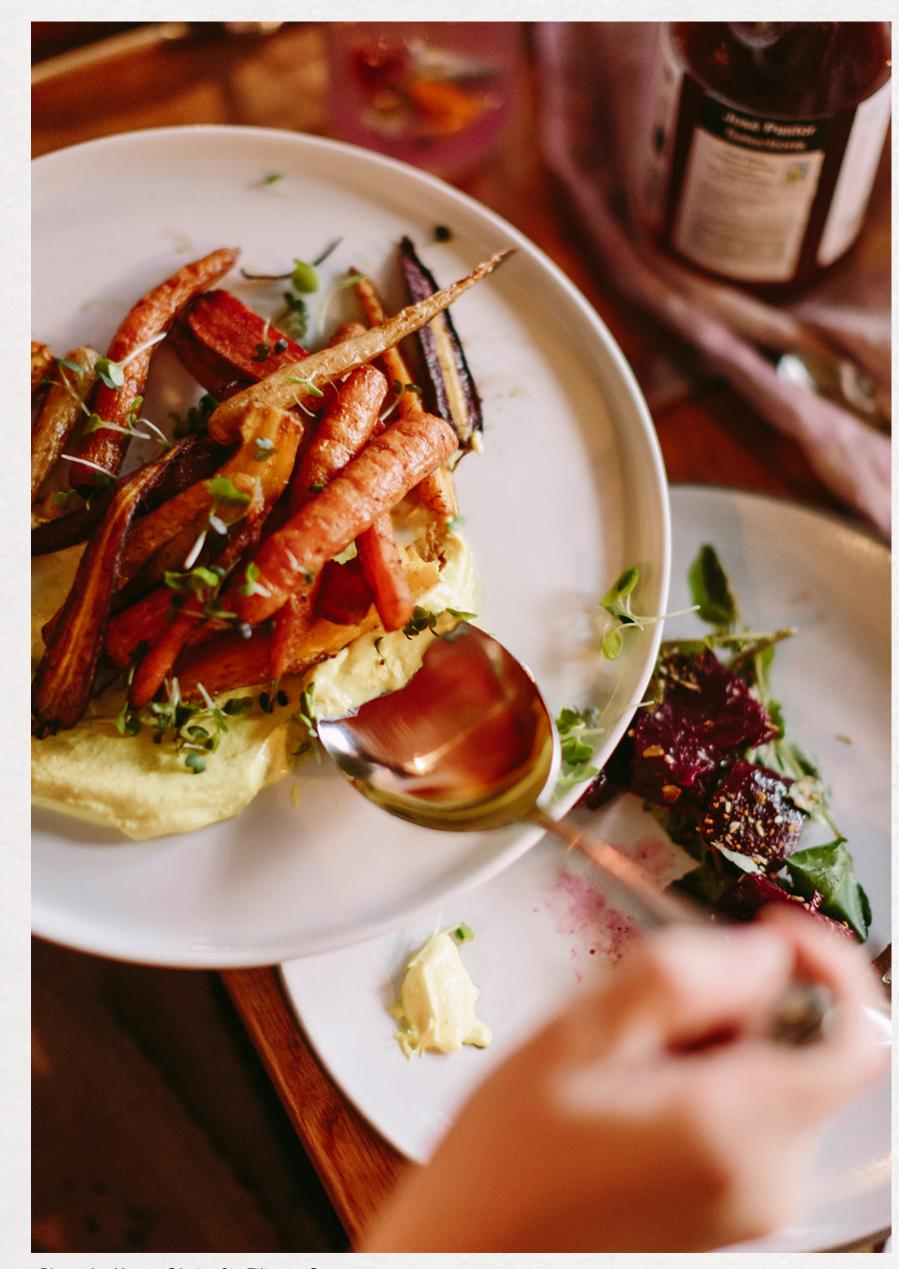




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Photo by Heather Waraksa

WEDDING PACKAGES

Pricing includes food & beverage

Subject to additional fees: labor, rentals, transportation fee (if applicable) 15% administrative fee, venue fee (if applicable), NY state sales tax. Please reach out with your event details for an accurate estimate.

FAMILY STYLE DINNER RECEPTION OPTION A

\$190 PER PERSON

Assumes 5 hours of service

5 Passed Canapés

Market Table
Selection of cheeses, charcuterie, olives,
She Wolf bread, seasonal crudités with two dips

Family Style Dinner 2 appetizers, 2 entrees, 2 sides

Wedding Cake

Coffee & Tea Service

Full Bar for 5 Hours

Sparkling Toast

FAMILY STYLE DINNER RECEPTION OPTION B

\$165 PER PERSON

Assumes 5 hours of service

Market Table Selection of cheeses, charcuterie, olives, She Wolf bread, seasonal crudités with two dips

Family Style Dinner 2 appetizers, 2 entrees, 2 sides

Plated Dessert

Coffee & Tea Service

Full Bar for 5 Hours

WEDDING PACKAGES

Pricing includes food & beverage.

Subject to additional fees: labor, rentals, transportation fee (if applicable) 15% administrative fee, venue fee (if applicable), NY state sales tax. Please reach out with your event details for an accurate estimate.

COCKTAIL PARTY RECEPTION OPTION A

\$180 PER PERSON

Assumes 5 hours of service

5 Passed Canapés

Market Table
Selection of cheeses, charcuterie,
olives, She Wolf bread,
seasonal crudités with two dips

Mezze Table

1 Slider or Skewer

Cocktail Buffet

1 protein with vegetable pairing,

2 sides

Wedding Cake

Coffee & Tea Service

Full Bar for 5 Hours

Sparkling Toast

COCKTAIL PARTY RECEPTION OPTION B

\$145 PER PERSON

Assumes 5 hours of service

5 Passed Canapés

Market Table
Selection of cheeses, charcuterie,
olives, She Wolf bread,
seasonal crudités with two dips

Cocktail Buffet

1 protein with vegetable pairing,
2 sides

Dessert Station

3 Bite Sized Desserts

Coffee & Tea Service

Full Bar for 5 Hours

COCKTAIL PARTY RECEPTION OPTION C

\$125 PER PERSON

Assumes 4 hours of service

3 Passed Canapés

Market Table
Selection of cheeses, charcuterie,
olives, She Wolf bread,
seasonal crudités with two dips

Mezze Table and Protein Add-On

Dessert Station

3 Bite Sized Desserts

Coffee & Tea Service

Full Bar for 4 Hours

ADDITIONAL COSTS

All events are subject to a 15% administration fee which is based on the full cost of the event.

The administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning and administration of this event.

Transportation costs within New York City start at \$200.

All events that take place outside of the five boroughs are subject to a 5% administration fee surcharge.

All event charges are subject to 8.875% New York State sales tax. Credit card payments are subject to a 3% processing fee.

LABOR

Estimate ~\$40-45 per person for seated dinners. Estimate ~\$25-35 per person for cocktail parties.

Staffing is determined based on the number of guests, the venue, amount of setup and break down time required, as well as the complexity of the menu.

All employees hired for catered events are paid at hourly banquet rates rather than a calculated gratuity or tip, so gratuity is not expected.

Our staff will arrive prior to your event and be responsible for the setup and breakdown of all rentals.

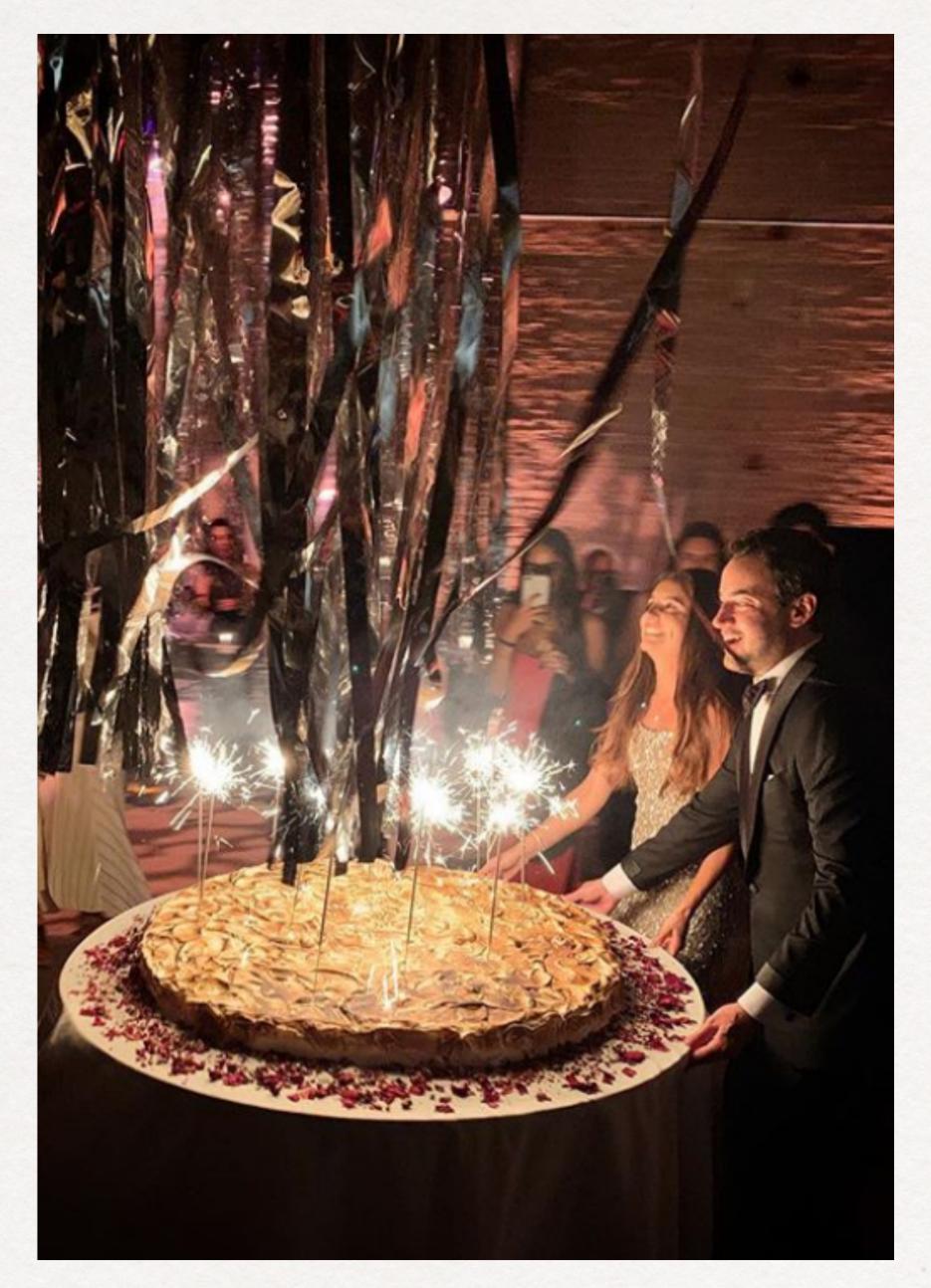
RENTALS

Estimate ~\$35-45 per person for seated dinners. Estimate ~\$25-35 per person for cocktail parties.

The rentals needed to execute each event fluctuates depending on your needs and what is already available at the venue. Each proposal will receive an estimate of rental charges based on the given event logistics.

The rental company will usually deliver the items on the morning-of the event and pick up the following working day. For off-site events, a venue representative shall be present to accept the delivery and pickup. A same-night pickup will incur additional fees from the rental vendors.





FREQUENTLY ASKED QUESTIONS

Do you offer a la carte options?

Yes, we can provide you with a custom proposal if you are interested in additional food & beverage service beyond our packages.

I am having a ceremony and a reception, what is the price difference?

Please reach out with your ceremony details and we will provide you with an estimate.

Is there different food & beverage pricing for kids/minors?

Kids ages 5 and under are not included. Kids ages 6-12 are charged \$50 for food & beverages.

Guests ages 13-20 are charged a full price meal with a reduced non-alcoholic beverage fee.

Do you offer vendor meals?

Vendor meals are \$30 per person.

Can you accommodate my dietary restrictions?

Yes, we aim to accommodate all dietary restrictions and offer at least one entrée per guest for a full meal service.

Please let us know of you and your guests dietary restrictions in advance.

Can we schedule a tasting?

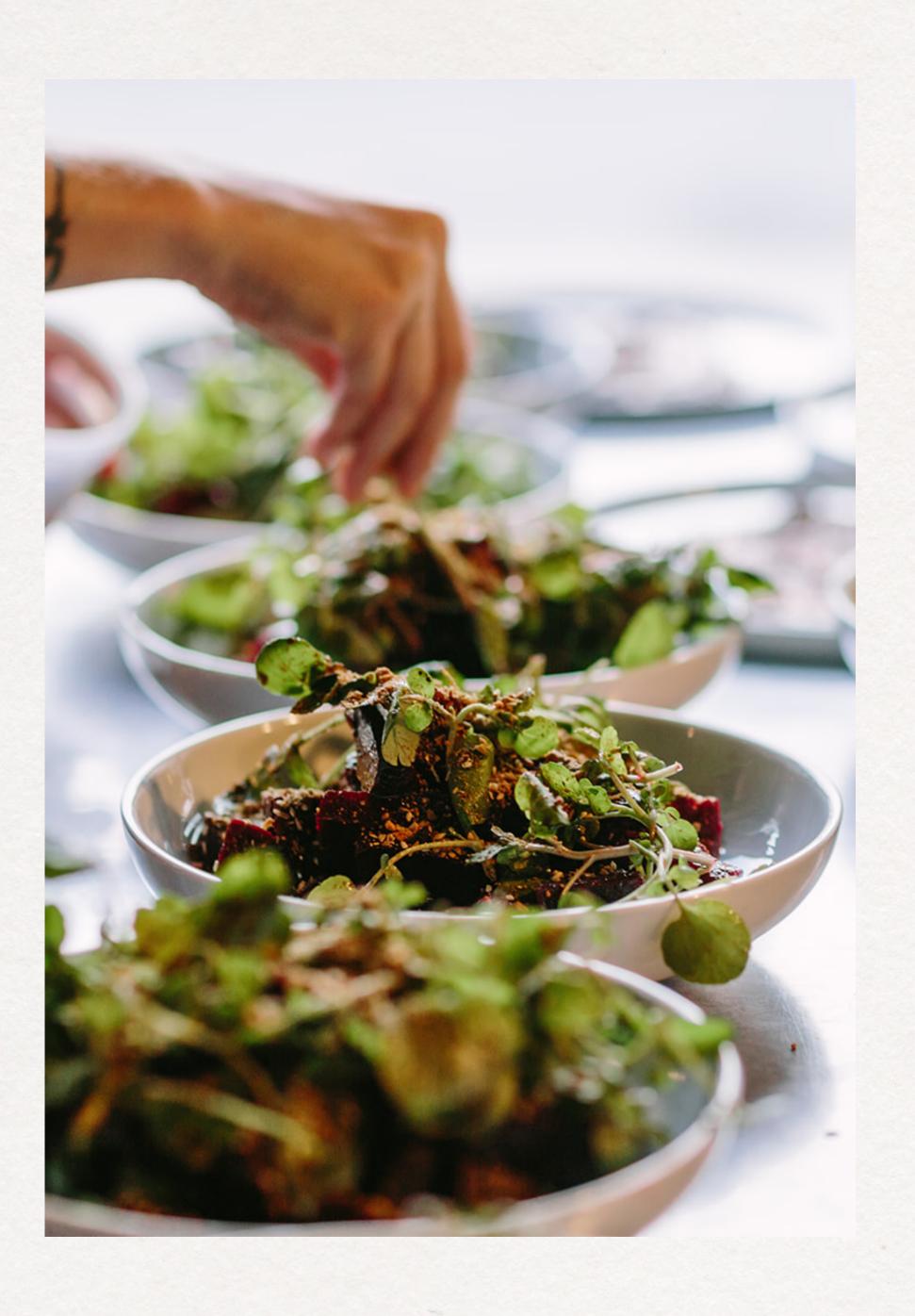
If you book an event with a full meal service, a menu planning tasting for two is included and will be scheduled prior to your event.

We can also schedule tastings prior to a deposit, there is a fee of \$100 per tasting guest. If you book an event with us after your tasting, the fee for up to two guests will be deducted from the balance invoice.

Additional tasting guests may incur a fee. All tastings take place at our private event space in Red Hook, The Castle.



Photo by Elizabeth LaDuca for Nous NY



REQUEST AN ESTIMATE

IF YOU'RE INTERESTED IN MORE INFORMATION
PLEASE FILL OUT THIS FORM WITH YOUR EVENT DETAILS
AND WE WILL GET BACK TO YOU SHORTLY.

