

THE
ENVIO

WEDDING MENU
2019

EXCLUSIVE WEDDINGS

WEDDING PACKAGES

ALL PACKAGES INCLUDE:

- A Dedicated Wedding Specialist to assist with the coordination of your wedding
- Private Menu Tasting for up to six guests
- Preferred Rate for Overnight Guest Rooms with customized booking link
- Complimentary Suite for the couple on their wedding night
- Customized Wedding Linens with coordinating napkins
- One Hour Open Bar During the Cocktail Reception
- Chiavari Chairs
- Dance floor
- Custom Wedding Cake

PONTIFF

WEDDING EXPERIENCE INCLUDES THE FOLLOWING:

- One Hour Open Premium Bar
- Four Butler Passed Hors d'oeuvres
- Fruit and Imported & Domestic Cheese Display
- Sparkling Wine Toast with Blueberries

Luxurious Three Course Plated Dinner to Include:

- Handcrafted Plated Salad
- Selection of Two Entrees plus a Vegetarian or One Duet Entrée plus a Vegetarian
- Signature Custom Wedding Cake
- Coffee and Premium Tea Service

\$130 - \$140 PER PERSON

TINQUA

WEDDING EXPERIENCE INCLUDES THE FOLLOWING:

- Two Hour Open Premium Bar & Signature Cocktail
- Seasonally Infused Water Station
- Five Butler Passed Hors d'oeuvres
- Fruit and Imported & Domestic Cheese Display
- One Additional Reception Station
- Sparkling Wine Toast with Blueberries
- Wine Service with Dinner Featuring House Wines

Luxurious Three Course Plated Dinner to Include:

- Handcrafted Plated Salad
- Selection of Two Entrees plus a Vegetarian or One Duet Entrée plus a Vegetarian
- Signature Custom Wedding Cake
- Coffee and Premium Tea Service

\$150 - \$160 PER PERSON

CENTURION

WEDDING EXPERIENCE INCLUDES THE FOLLOWING:

- Three Hour Open Premium Bar & Signature Cocktail
- Seasonally Infused Water Station
- Butler Passed Sparkling Wine and Non-Alcoholic Sparkling Beverage upon arrival
- Six Butler Passed Hors d'oeuvres
- Fruit and Imported & Domestic Cheese Display
- Two Additional Reception Stations
- Premium Sparkling Wine Toast with Blueberries
- Wine Service with Dinner Featuring House Wines

Luxurious Three Course Plated Dinner to Include:

- Handcrafted Plated Salad
- Selection of Two Entrees plus a Vegetarian or One Duet Entrée plus a Vegetarian
- Signature Custom Wedding Cake with Petite Pastries
- Coffee and Premium Tea Service

\$170 - \$180 PER PERSON



The Envio
299 Vaughan Street
Portsmouth, NH 03801
603.427.0152

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EXCLUSIVE WEDDINGS

NESTOR

WEDDING EXPERIENCE INCLUDES THE FOLLOWING:

- Four Hour Open Premium Bar & Signature Cocktail
- Seasonally Infused Water Station
- Five Butler Passed Hors d'oeuvres
- Fruit and Imported & Domestic Cheese Display
- Butler Passed Sparkling Wine with Blueberries
- Selection of Custom Wedding Cake or Petite Dessert Display

SALAD STATION

Select Two:

- Heirloom Tomato and Cucumber-Fennel Panzanella, Red Wine Vinaigrette
- EnVio Caesar Salad, Grilled Hearts of Romaine, Parmesan Frico, Blistered Pear Tomatoes, Olive Oil Marinated Anchovies, Tapenade, Croutons
- Grilled Jumbo Asparagus Polonaise, Lemon Honey, Parmesan, L8 Harvest Vinegar
- Lef Farms Baby Arugula, Gorgonzola Mousse, Candied Walnuts, Poached Pears, Blackened Onions
- New England Potato Salad, Minced Chives, Caviar, Maitland Farms Horseradish Cream, Smoked Onion Dressing
- New Beet Farms Beet Carpaccio, Shaved Fennel, Capri Goat Cheese, Citrus, Sherry Vinegar
- Farmers Market Salad, Seasonal Accompaniments, Herb and Citrus Vinaigrette

COMPOSED ENTRÉE

Select Two:

- Citrus Brined Misty Knolls Chicken, Blush Butter Sauce, Baby Artichoke Barigoule, Maine Marble Potatoes
- Fisherman's Stew "The Daily Haul" Tomato and White Wine Broth, Fingerling Potatoes, Melted Leeks, Blistered Tinkerbell Peppers, Herbs
- Red Snapper Meuniere, Petite Beans, Brown Butter, Lemon, Toasted Hazelnuts
- Maple Lacquered Duck Breast, Sweet Potato Hash, Wilted Baby Bok Choy, Orange and Star Anise Jus
- Beef Tenderloin Tips "Stroganoff Style" Roasted Garlic Cream, Exotic Mushrooms, Fried Shallots, VT Crème Fraiche
- Berkshire Pork Tenderloin, Ratatouille Vegetables, Marsala Jus, Crispy Enoki Mushrooms
- Spinach and Morel Stuffed Chicken, Pommery Mustard Jus, Quinoa, Roasted Asparagus
- Sugar Cured Northern Harvest Salmon, Lobster Succotash, Tarragon Butter Sauce
- Toasted Peppercorn Crusted Sirloin, Red Wine Braised Cipollini Onions, Blue Cheese Fondue, Grilled Portobellos

PASTA STATION

Select Two:

- Toasted Penne Pasta, English Peas, Sage, Double Cream, Onion Confit
- Tri-colored Tortellini, Petite French Beans, Mini Potatoes, Pesto
- Cavatappi Pasta, Roasted Garlic and Amish Butter Scampi, Torn Herbs, Jumbo Shrimp
- Butternut Squash Ravioli, Guanciale, Rosemary-Black Pepper Butter Sauce, Ice Wine Vinegar, Pepitas
- Garganelli Pasta with Wild Mushroom Ragout and Truffles
- Orcchettie Pasta, Fennel Pollen Sausage, Broccoli Rabe, Espelette Pepper, Olive Oil
- Cavatappi with Vodka Pink Cream Sauce, Basil and Ricotta Salata

CARVING STATION

Select One:

- Cadillac Beef Ribeye, Horseradish Jus, Silver Dollar Rolls
- Slow Roasted Pork Steamship, Hot pepper Jam, Corn Biscuit
- Hardwood Smoked Pork Loin, Maple-Miso Glaze, Kimchi, Steamed Buns
- Spice Dusted Tuna Loin, Pineapple Pico de Gallo, Napa Cilantro Slaw, Tortillas
- Northeast Family Farms Leg of Lamb, Pomegranate Molasses, Pickled Onion, Pita Bread
- Planked Northern Harvest Salmon, Horseradish Crème Fraiche, Cucumber-Red Onion Salad
- Truffle Studded Misty Knolls Turkey Breast, Garlic Aioli, Sourdough Rolls

\$150 PER PERSON



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COCKTAIL RECEPTION

COLD SELECTIONS

- Petite New England Lobster Rolls, Celery Leaves, Lemon and Old Bay
- Great Bay Oyster Shooter, Cucumber Relish, Bloody Mary Cocktail Sauce, Celery Salt
- Cocoa Dusted Foie Gras Truffle, Blood Orange Marmalade, Candied Pistachio
- Tuna Poke Spoon, Sweet Soy Pearls, Ojo Seaweed
- Watermelon and Fresh Mozzarella, Pomegranate Molasses
- Brie, Quince, Brioche, Black Pepper Crunch
- Maine Lobster Deviled Eggs
- Truffle-Egg and Caviar Parfait
- Beef Tartare, Sourdough Crostini, Cured Egg Yolk, Chive Aioli
- Eggplant Caponata Bruschetta
- Smoked Salmon Tartar Cornet
- Scallop Crudo, Shaved Truffle, Fleur de Sel, Lime Zest
- Chicken Liver Mousse, Pickled Grapes, Micro Celery, Brioche
- Sweet Pea and Radish Bruschetta
- Melon Poke, Wonton Crisp, Passion Fruit Caviar, Toasted Pistachio

HOT SELECTIONS

- La Plancha New Zealand Lamb Chops, Aji Verde
- Crispy Oyster Steamed Bun, Pickled Cucumbers, Cajun Remoulade
- Tepanyaki Tuna, Black Garlic Aioli, Yuzu Pearls, Seaweed Powder
- Grilled Chicken and Sun Dried Fig Brochette
- Chorizo Stuffed Dates
- Beef Bulgogi, Scallion and White Soy Vinaigrette
- Petite Beef Wellington, Foie Gras Aioli
- Chicken and Biscuit, Hot Honey, Buttermilk Biscuit
- Petite Crab Cake, Meyer Lemon Jam, Micro Celery, Aioli
- Bacon Wrapped Scallop, Brown Sugar-Cider Glaze
- Crispy Acadian Whitefish, Malt Vinegar Aioli, Tajin
- Zatar Scented Lamb Kefta, Zhoug Sauce
- Pancetta Wrapped Shrimp, Ginger Scented Vincotto
- Spinach and Feta Turnover, Vadouvan Curry Crème Fraiche
- Beef Chimichurri Sate
- Short Rib and Manchego Empanada, Avocado Cream
- Chicken and Lemongrass Pot sticker, Sweet Soy
- Peking Duck Spring Roll
- White Truffle Potato Croquette, Chive Sour Cream

COCKTAIL RECEPTION

STATIONS

- New England and Imported Charcuterie Palette, Traditional Accompaniments, Envio Honey, Quick Pickles
 - Vermont Reading Farms Raclette Warmer, Boiled Petite Potatoes, Country Duck Sausage, Chicken and Apple Sausage, Baguette, Pickled Onions
 - Ocean Charcuterie Board Smoked Salmon Rillettes, Smoked Mussels Piperade, Salt Cod Mousse, Tuna Poke
- Burrata Bar
- Olive Muffaletta, Basil Pesto, Oven Roasted Tomato Jam, Roasted Garlic and White Bean Hummus, Extra Virgin Olive Oil, Balsamic Reduction, Romesco Sauce, Crispy Prosciutto, Toasted Pine Nuts, Smoked Tomato and Caper Vinaigrette
- Garden Vegetable Display
- Edamame Hummus, Baba Ghanoush, Roasted Garlic Puree
 - Pickled, Roasted, Marinated Vegetables
 - Hearth Baked Bread



EXCLUSIVE WEDDINGS

WEDDING PLATED SELECTIONS

SALADS

- Caprese, Heirloom Tomatoes, Grilled Peaches, Burrata, Pearl Mozzarella, Basil Puree
- Arugula and Pea Salad, Goat Cheese, Focaccia, Pea Hummus, Edible Blooms, Shaved Carrots
- Tomato and Watermelon Salad, Shaved Cucumber, Black Lava Salt, Feta, Golden Balsamic Vinaigrette, Olive Oil
- Farmers Market Greens, EnVio Honey and Herb Vinaigrette, Farmers Market Vegetables
- Springworks Baby Red and Green Romaine Creamy Peppercorn Studded Dressing, Marinated Tomatoes, Crispy Capers, Shaved Manchego

ENTREES

Seafood:

- Crab Crusted Halibut, Saffron Butter Sauce, Blistered Tinker Bell Peppers
- Northern Harvest Salmon, Ratatouille Vegetables, Merlot Butter Sauce
- Char Grilled Swordfish, Sweet Corn and Edamame Succotash, Chermoula Sauce
- Spice Dusted Bronzini, Roasted Cauliflower, Golden Raisin and Caper Emulsion

Poultry:

- Amish Airline Chicken, Charred Roma Tomato, Zucchini Caponata, Marsala Jus
- Mushroom and Leek Stuffed Chicken, Vermouth Cream

Meats:

- Roasted Veal Tenderloin and Braised Veal Cheek, Pinot Noir Sauce, Plumped Dried Cherries
- IP8 Glazed Berkshire Pork Tenderloin, Fennel Jam, Mustard Jus
- Chargrilled Beef Tenderloin, Cabernet Scented Demi-Glace, Exotic Mushroom Confit
- Prosciutto Wrapped Roasted Beef Tenderloin, Red Wine Poached Cipollini Onion, Madeira Sauce
- Rosemary Crusted Lamb Loin, Black Olive Jus, Roasted Tomato

Vegetarian & Vegan:

- Quinoa and Seasonal Vegetable Mezze, Charred Broccolini, Chick Pea and Artichoke Cake, Squash Puree
- Wild Mushroom Ravioli, Fried Shiitakes, English Peas, Ver Jus Cream, Mushroom Tapenade
- Cauliflower Cous Cous, Stewed Curry Vegetables Madras, Romesco Sauce, Tempura Haricot

Duets:

Pair a Four Ounce Beef Tenderloin with one of the Following Selections

- Lobster Stuffed Chicken Breast with Whole Grain Mustard Jus
- Jumbo Lump Crabcake with Tarragon Butter Sauce and Corn Salsa
- Butter Poached Maine Lobster
- Chimichurri Glazed Jumbo Shrimp
- Butter Basted Alaskan King Crab Meat
- Gratin of Diver Scallops, Vermont Butter Breadcrumbs, Herb Butter

LITTLE ONES 12 AND UNDER \$35

Fruit Cup, Soft Drinks and Milk, Wedding Cake

- Cheeseburger Sliders, Ketchup, Tater Tots
- Pasta and Cheese, Buttered Pasta, Grated Parmesan
- Pasta and Meatballs, Tomato Basil Sauce, Mama's Meatballs
- Breaded Chicken Tenders, French Fries, Barbeque Sauce
- Grilled Barbeque Chicken Breast, Chefs Selection Starch and Vegetables
- Petite 4oz. Grilled Filet Mignon, Chefs Selection Starch and Vegetables \$3 upcharge



WEDDING CAKE

PERSONALIZED SIGNATURE WEDDING CAKES BY PAINTS & PANS

A PRIVATE TASTING WILL BE COORDINATED
WITH JENNA MALLOY

paintsandpans.org
[@paintsandpans](https://www.instagram.com/paintsandpans)



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EXCLUSIVE WEDDINGS

ENHANCEMENTS

SEAFOOD BAR \$35

- Seasonal Oysters on the ½ Shell, Jumbo Champagne Poached Shrimp,
- House Cured Gravlox, Smoked Seafood Salad, Crab Claws
- Tuna Tartare, Bloody Mary Cocktail Sauce, Local Horseradish, Seasonally Inspired Mignonette

EXOTIC MUSHROOM AND TRUFFLE STUFFED BEEF TENDERLOIN \$18

- Foie Gras Scented Demi

MAINE LOBSTER AND FOIE GRAS FRIED RICE \$21

- Genera Tso's Sweetbreads, Micro Broccoli Sprouts, Bourbon Barrel Ponzu

MAINE LOBSTER WELLINGTON \$22

- Wilted Baby Spinach, Pan Flashed Shiitake Mushrooms, Boursin Cheese, Flaky Pastry, Saffron-Vanilla Butter Sauce

PAN FLASHED BURGUNDY SNAILS \$16

- Porcini-Mushroom Garlic Butter, Pernod, Brioche, Melted Leeks

SHELLFISH FLAMBÉ \$22

- Sweet Atlantic Shellfish Ragout, Vermont Butter, Fresh Snipped Herbs, Cognac, Micro Salad

VEAL STEAMSHIP \$17

- Fennel Pollen and Chervil Gravy

LATE NIGHT DELIGHTS

COOKIE JAR AND CEREAL MILK SHOOTERS \$10

- French Macarons, Chocolate Chip Cookies, Macadamia-White Chocolate, Biscotti

GOURMET COFFEE STATION \$9

- Sugar Swizzle Sticks, Whipped Cream, Chocolate Shavings, Flavored Italian Syrups, Cinnamon, Nutmeg

CUP CAKE BAR \$12

- Assorted Petite Cupcakes

S'MORES BAR \$16

- Marshmallows, Assorted Graham Crackers, Traditional Hershey's Chocolate
- Assorted Candy Bars

WICKED TWISTED BAVARIAN PRETZELS \$10

- Stone Ground Mustard, Velveeta, Truffle Mustard

ASIAN STREET FOODS \$13

- Pork Pot stickers, Miso-Maple Chicken Wings, Vegetable Spring Rolls
- Fortune Cookies
- Sweet Soy, Chili Sauce, Sriracha

CANDY SHOP \$10

- Assorted Old Fashioned Candy
- Favorites from the 50's, 60's and 70's



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EXCLUSIVE WEDDINGS

FAREWELL WEDDING BREAKFAST

\$24

- Country Breakfast Sausage
- Nitrate Free Bacon
- Breakfast Potatoes Lyonnaise
- Cage Free Scrambled Eggs
- Challah French Toast, Maine Blueberry Compote, New England Maple Syrup
- Assorted Individual Yogurts
- House Made Granola with Toasted Nuts and Sundried Fruits
- Seasonal Sliced Fruit and Berries
- New England Bakers Basket-Danish, Croissants and Seasonal Muffins
- Whipped Butter and Local Preserves

HOSPITALITY SUITE

CONTINENTAL BREAKFAST \$17

- Assorted Individual Yogurts
- House Made Granola with Toasted Nuts and Sundried Fruits
- Seasonal Sliced Fruit and Berries
- New England Bakers Basket-Danish, Croissants and Seasonal Muffins
- Whipped Butter and Local Preserves

ADDITIONAL BEVERAGES

- Artesian Water Still and Sparkling- \$6.
- Old Fashioned Soda- \$6
- Spindrift Seltzer- \$5
- Naked Juice and Smoothies-\$7
- NOBL Cold Brew-\$8
- AquaVita-Tea Kombucha- \$9
- Coconut Water- \$7
- Assorted Soft Drinks- \$5
- Assorted Bottled Juices- \$5

ADDITIONAL SNACKS

- Petite Cupcake Assortment-\$8
- Seasonal Sliced Fruit and Berries- \$8
- Whole Assorted Seasonal Fruit- \$5
- Tortilla Chips, Salsa, Guacamole, Sour Cream- \$8
- Assorted Individual Yogurts -\$5
- Shrimp Cocktail (ea.) \$6



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EXCLUSIVE WEDDINGS

REHEARSAL DINNERS

FARM DINNER \$110

SERVED FAMILY STYLE WITH CAPTAIN SEATING

- Assortment of Pickles, Fresh Cheese, Cured and Smoked Meats
- Hearth Baked Breads, Honey Butter, Mushroom Tapenade, Sunflower Seed Pesto

Salads: Select Two

- Grilled Little Gem Lettuce, Blistered Baby Tomatoes, Shaved Radish, Fennel Pollen Vinaigrette, Cucumber Ribbons,
- Caprese, Tomato, Watermelon, Tajin, Balsamic, Micro Basil, Lime Olive Oil
- Tangle of Petite Greens, Herb Chevre, Strawberries, Pickled Red Onion, Toasted Almonds, Farmhouse Vinaigrette
- Grilled Asparagus Lemon Honey, Cured Pork, 6 Minute Egg, Shaved Farmers Cheese, Nasturtiums

Entrees: Select Three

- Smoked Maple Syrup Lacquered Pork Belly, Roasted Baby Carrots, Olive Oil, Toasted Mediterranean Spices
- Sliced Beef Tenderloin, Pickled Shallot and Tarragon Sauce, Roasted Mushrooms, Orzo Salad
- Roasted Rack of Lamb, Mint Salsa Verde, Runner and Long Bean Salad
- Roasted Free Range Chicken, Creamy Polenta, Roasted Shallot Butter Broccolini, Tomato Tapenade, Lemon Ricotta
- Pan Seared Rainbow Trout, Toasted Hazelnuts, Romesco Sauce, Roasted Cauliflower, Fingerling Potatoes
- Toasted Penne Pasta, Foraged Mushrooms, Mascarpone Cream Sauce, Variegated Sage, Ice Wine, Farmers Cheese
- Stuffed Rabbit Saddle, Whole Grain Mustard, Morel Mushrooms, Grilled Scallions, Black Pepper Spaetzle, Berry Jus
- Lavender Honey Glazed Duck Breast, Wild Rice, Pan Flashed Braising Greens, Natural Jus

Desserts: All Included

- Potted Pie
- Mason Jar Cake
- Ice Cream Sundae Bar

BACKYARD BARBEQUE \$90

- Kobe Beef Hamburgers, Traditional Accompaniments, Local Pickles, Steak Sauce Aioli, Slab Bacon
- Tri-colored Potato Salad, Scallions, Vermont Sour Cream, Stone Ground Mustard
- Farmers Market Salad
- Sea Salt and Spice Rubbed Flank Steak
- Applewood Smoked Square Cut Ribs
- Street Corn, Local Goat Cheese, Citrus and Chili Pepper Aioli
- Cider and Rosemary Brined Local Chickens
- Hot Sauce and Barbeque Bar
- Coal Roasted Beets, Crème Fraiche, Herbs
- Green Thumb Baked Beans
- Ice Cream Sundae Bar
- Watermelon, Cornbread, Whoopie Pies



EXCLUSIVE WEDDINGS

REHEARSAL DINNERS

BLACK TIE LOBSTER BAKE \$125

SERVED FAMILY STYLE WITH CAPTAIN SEATING

- Assortment of Pickles, Fresh Cheese, and Cured & Smoked Meats
- Hearth Baked Breads, Honey Butter, Edamame Puree, Sunflower Seed Pesto
- Colossal Shrimp Cocktail, Meyer Lemon and Chive Blossom Studded Cocktail Sauce
- Atlantic Oysters on the 1/2 Shell
- Champagne and Cucumber Mignonette, Grated Local Horseradish
- Truffle Scented Deviled Eggs, Caviar
- Lemongrass and Ginger Steamed Lobster Tails, Drawn Butter, Maine Sea Salt
- Tri-Colored Fingerling Potatoes, Cracked Peppercorn, Fennel Pollen and Kates Butter
- Hand Carved Beef Tenderloin, Tarragon Mustard Aioli, EnVio Steak Sauce
- Citrus and Vanilla Brined Cornish Game Hens, Herb and Sunflower Seed Gremolata
- Grilled Asparagus, Roasted Corn and Mushroom Salad
- Blueberry Crème Brulee, Strawberry Shortcake Mousse Cups with Oat Streusel, Dehydrated Strawberries,

FAREWELL WEDDING BRUNCH \$49

- Seasonal Sliced Fruit and Berries
- New England Bakers Basket-Danish, Croissants and Seasonal Muffins
- Country Breakfast Sausage
- Nitrate Free Bacon
- Mediterranean Breakfast Frittata, Baby Arugula, Shaved Parmesan
- Farmers Market Greens, Shaved Seasonal Vegetables, Envio Herb Vinaigrette
- Maine Lobster Ravioli, Tarragon Cream Sauce, Fennel and Artichoke
- Cured Atlantic Salmon with Traditional Accompaniments and Mini Bagels
- Oven Roasted Chicken, Ancient Grain Salad, Herb Pesto
- Roasted Wild Mushroom and Wilted Green Strudel, Goat Cheese Fondue
- Whipped Butter and Local Preserves

ENHANCEMENTS:

- Belgian Waffles, New England Maple Syrup, Berries, Chantilly Cream \$5
- Made to Order Omeletes and Cage Free Eggs \$11

HAND CARVED - \$150 CHEF FEE

Select One:

- Three Peppercorn Crusted Beef Tenderloin \$18
- Citrus and Honey Brined Turkey Breast \$12
- Maple Lacquered Cedar Planked Northern Harvest Salmon \$14

Served with Rolls and Appropriate Sauces



EXCLUSIVE WEDDINGS

BAR & BEVERAGES

PREMIUM SELECTION FIVE-HOUR BAR PACKAGE

Included in Wedding Package

- Absolut Vodka | Bacardi Superior Rum | Hornitos Silver Tequila | Bombay Sapphire | Effen Vodka | Jack Daniel's | Jameson Irish Whiskey | Jim Beam White Label | Canadian Club Whiskey | Mailibu Rum | Dewar's White Label Scotch | House Wine | Beer | Champagne Toast | Assorted Soft Drinks | Juices | Mineral Waters

ENHANCE YOUR BEVERAGES

Supreme Liquor Selections

- Grey Goose Vodka | Captain Morgan Original Spiced Rum | Cas Amigos Reposado Tequila | Patron Silver Tequila | Hendrick's Gin | Sipsmith London Dry Gin | Maker's 46 Whiskey | Glenlivet 12 | Johnnie Walker Black | House Wine | Beer | Champagne Toast | Assorted Soft Drinks | Juices | Mineral Waters

HOSTED BAR

Open Premium Bar

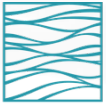
- Featuring Beer, Wine, Mixed Drinks & Non-Alcoholic Beverages First Hour | \$25
- \$19 per Hour for Each Additional Hour

Open Supreme Bar

- Featuring Beer, Wine, Mixed Drinks & Non-Alcoholic Beverages First Hour | \$31
- \$25 per Hour for Each Additional Hour

CASH BAR

- Martini | \$13/15
- Wine | \$9
- Mixed Drink | \$11/13
- Domestic Beer | \$5
- Imported Beer | \$7
- Soft Drink | \$4



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POLICIES, FEES, ADDITIONAL INFORMATION

FOOD, BEVERAGE & ALCOHOL

- To ensure safety and compliance with state and local health regulations, all food, beverages and alcohol must be consumed on premise and purchased solely through The Envio.

PRICING, SERVICE CHARGE, STATE TAX AND GRATUITY

- A 13% taxable service charge and 9% state tax, and 7% administrative fee will be added to all food, beverage, audio-visual, and rental.
- Prices are subject to change.
- All catering orders must be received with selection and a signature with final guest count no later than 14 days prior to the start of the event. This will be considered a guarantee for which you will be charged even if fewer guests attend.

MINIMUMS & FEES

- For all buffet functions of fewer than 25 guests, a \$100 surcharge, per person will be applied.
- Chef, Carver and Attendant fees of \$125 per attendant, per hour will apply to your function based on your selected menus.
- Bartender fee of \$150 per bartender.
- One bartender is required for every 75 guests.
- F&B minimum based upon season and day of week.
- Rental Fee based upon season and day of week.
- Ceremony Fee based upon season and day of week.

SEASONALITY

- The Culinary Team at The Envio chooses to use seasonal and locally grown fruits and vegetables whenever possible. Because the menus are seasonally driven, not all menu items will be available year round. Please inquire with your Meetings and Special Events Manager regarding seasonal menu options at the time of your event or possible substitution.



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