

RICH'S

**CATERING &
SPECIAL EVENTS**

The Rapids Theatre

2020 Wedding Menu

One Robert Rich Way
Buffalo, New York 14213
716-878-8422

www.richscatering.com

VOTED WNY'S BEST
CATERER BY BUFFALO
SPREE MAGAZINE



Memories in the Making

The Rapids Theatre is a former movie theatre built in 1921 and has since been restored to all its original beauty. With its columned walls, grand balcony and sculpted ceiling, it is an awesome display of craftsmanship and elegance.

The attractive entrance and marble and tile lobby gives promise of the beauty of the venue.

The Rapids Theatre is nothing short of captivating.

Choosing the right caterer is one of the biggest decisions you'll make for your celebration.

The food should be exquisite, the venue breathtaking, and the staff attentive.

Rich's Catering & Special Events is a premier on & off premise catering and event planning service in Buffalo, NY.

We cater weddings, rehearsal dinners, showers, brunch, corporate cocktail parties, galas, banquets, in-home parties, holiday events, graduations, picnics, or any other special occasion you want to make memorable for you and your guests.

Our expansive menu and culinary flair are unrivaled in Buffalo, NY.

We also specialize in customizing menus.

Our expert team pays attention to the latest trends in cuisine, technology, design and décor to offer you one-of-a-kind choices.

From housemade, hand-passed hors d'oeuvres and innovative entrees, to fashionable linens, spectacular lighting, and all your rental needs, Rich's Catering & Special Events will create the perfect touches to set your event apart.

Life's most special moments are meant to be experienced and savored, unrestricted by stress and worry.

Leave the details to us. Go enjoy the moment.

Come experience our award-winning service for yourself!

(716) 878-8422

Frequently Asked Questions

Do you host more than one event per day?

No, we do not! Your event is our one and only priority on your special day and we dedicate all our knowledge and resources to your event.

What time can we arrive on the day of to get ready?

Any time after 11:00a.m. is fine and you can use the 2nd floor green room to get ready. However, we keep the main room closed until one hour prior to start time. We want to make sure that you don't see the space before it's complete to preserve the excitement of your first look at your wedding set up in full.

Where do our guests park?

There is a large parking lot behind the theatre with a walkway that leads to the Main Street doors.

Do you have an elevator for guests who cannot walk up the stairs to the balcony for cocktail hour?

We do not. We do however, set up a small cocktail area on our main floor so they are still able to enjoy cocktail hour.

Is the Rapids Theatre air conditioned?

Yes, it is! We installed a new HVAC system upon our opening in December 2009.

If we are having our ceremony on site where can we take pictures during cocktail hour?

We will take care of escorting guests to the balcony for cocktails and hors d'oeuvres and at that time you will be able to have photos taken on stage and in the main space on the first floor. Due to the short time period, couples are unable to leave the property between the ceremony and dinner. If you would like to have pictures taken elsewhere, we suggest you plan to do so before the ceremony, so you and your spouse arrive on site at least 30 minutes prior to start time.

We are having the ceremony on site and want a band. Can they set up after the ceremony so they aren't in the background when we are being married?

All bands must be set up and fully sound checked one hour prior to start time. To accomplish this, they must be set up on stage before the ceremony. The theatre does not have a curtain to cover their set up but the folks at Rich's can provide temporary draping options to cover the band set up during the ceremony and be removed before dinner service. Additional fees and other restrictions apply. Please contact Rich's Catering & Special Events for pricing and details.

How do I know if my band or DJ have of the necessary equipment to hook up to the Rapid's professional sound system?

Once you book your entertainment (band or DJ), please contact your Rapids event coordinator with the entertainment's name, business name, phone number and email and your event coordinator will contact them to make sure they are all set.

What is the maximum capacity?

We can host 184 people using The Rapids Theatre's chairs including at least 8 people at the head table. We can host 230 people with chiavari chairs and at least 10 people at the head table. Chiavari chairs are an additional rental through Rich's Catering. Mahogany chiavari chairs with white or ivory cushions are \$7.50 each. Additional color chairs are available and are priced per event basis.

What if we want to cover the theatre chairs?

Please contact Gina Govern at L-egant Chair Covers. Gina is our exclusive chair cover provider as she has the exact covers that fit our chairs and has a fantastic selection available with competitive prices. Her phone number is 716-390-6189 and email is legantchairs@hotmail.com.

I really want a backdrop, up lights, and specialty linen, can we bring that in ourselves?

All food, backdrops, up lights, linens and on-site coordination are exclusively provided by Rich's Catering & Special Events.

What does on-site coordination mean?

One of the greatest perks of having your wedding with us is that we handle everything! The team at Rich's will set up your place cards, favors, gift box, sign in book, and other wedding articles. We also take on all time management of the event for you. This way you are always on track and can truly enjoy every minute of your special day without having to worry about a thing.

What happens on the screens?

We're able to show a live feed of all the greatest moments like the ceremony, announcements, cake cutting, toasts, first dance, etc. We also can play a slide show or just one great shot of the newlywed couple. If you would like to do a slide show, please provide it to the Rapids on a flash drive, at least 1 week prior to the wedding to be tested for accuracy.

Do we get a recording of all the live feed moments?

Unfortunately, we do not have the capabilities to record; we can only live stream it to the screens.

We see that two of the packages include a wedding cake. Is that just a basic generic cake? Not at all! You will get to meet with the pastry chef from Cookie Patisserie & Bakery to design your custom cake and choose the flavors by scheduling a cake tasting.

Can we do a food tasting?

Rich's does not have a public restaurant and therefore does not offer tastings. We pride ourselves on the fact that we serve the best quality restaurant style dishes and will guarantee to please all your guests! We only focus on five-star catering and have the reputation to prove that. Please check out our amazing reviews on WeddingWire!

How long does dinner take?

Typically, a salad, entrée, and dessert course can be completed in 50-60 minutes depending on how fast or slow the guests eat. If a soup course is added, add 15 minutes

Sapphire Wedding Package

\$50.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, white or ivory linens, white glove service, white or ivory napkins, basic china and silverware service, round tables, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with hors d'oeuvres, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only of place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding.

Minimum Spending Requirements for Food is \$7,500 on Fridays and \$8,000 for Saturdays.

Cheese Display {1 Hour}

Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Upgrade to Artisan Cheese Display for \$3.00 per person

Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Add Charcuterie for \$7.50 per person

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini

Baked Brie

{Choose 1}

Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini



Honey and Nuts

Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini

Salad Course

Fresh Baked Dinner Rolls & Butter

House Salad

Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette

Upgrade to Specialty Breads for \$2.00 per person

Entrée Course

{Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian}

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus



Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc



Paillard of Chicken

Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable

Beef

Steak Frites

Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce



Filet of Sirloin

Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction

Fish

Blue Crab Encrusted Sole

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc

Duo

Filet and Crab Cake

Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce



Filet of Sirloin and French Chicken

Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs

Vegetarian

Parisienne Gnocchi

Seasonal Vegetables, Shaved Parmesan, Fresh Herbs



Ratatouille Goat Cheese Crostata

Pate Brisée, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico



Roasted Beets and Lentils

Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Tourné, Chives

Kid's Meal Package

10 & under

\$17.95 per child (in place of package price)
Salad, Chicken Fingers, French Fries, Dessert

Dessert Course

Serve or Station Client's Wedding Cake

Coffee Service



Coffee & Dessert Station

*Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies,
Cream Puffs*

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Cream, Sugar, Sugar Substitute

Emerald Wedding Package

\$58.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, round tables, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with hors d'oeuvres, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only of place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding.

Minimum Spending Requirements for Food is \$7,500 on Fridays and \$8,000 for Saturdays.

Cheese Display {1 Hour}

Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Upgrade to Artisan Cheese Display for \$3.00 per person

Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Add Charcuterie for \$7.50 per person

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini

Baked Brie

{Choose 1}

Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini



Mushroom and Caramelized Onion

Shiitake, Cremini, Oyster Mushroom, Caramelized Onion, Thyme, Onion Soubise, Crackers and Crostini



Honey and Nuts

Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini

Passed Hors D'Oeuvres

{Choose 3}

Applewood Smoked Bacon Medjool Dates

Parmesan Stuffed



Cacio e Pepe Fritelle

Pâte à Choux, Pecorino, Black Pepper



Steakhouse

Short Rib, Creamed Spinach, Yorkshire Pudding



Galette Alsace

Bacon, Parmesan Soubise, Thyme Parmesan Crumble



Parmesan Custard Tart

Winter Squash, Sage



Truffled Chicken Croquette

Panko, Tarragon Mustard Seed Aioli



Shrimp Ceviche Taro Chip

Shrimp, Bell Pepper, Lime, Jicama, Jalapeno



Chicharron

Ancho Chili Powder, Pulled Chicken, Pickled Vegetables



Pulled Pork "Mini" Taco

Charred Corn Slaw, Avocado, Cilantro



American Cheeseburger Tart

American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup,

Mayonnaise, Pate Brisee



Crab and Shrimp Poppers

Remoulade



Buffalo Chicken and Waffle

Blue Cheese, Frank's Hot Sauce



Cauliflower Croquette

Parmesan Panna



Stuffed Banana Pepper Arancini

Tomato Sauce, Fried Banana Pepper

Roasted Poblano Quesadilla

Black Bean Mousse, Jack Cheese, Cilantro



Roasted Vegetable Taco

Farm Stand Vegetables, Serrano Cream



Beets and Goat Cheese

Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,

Raisin Bread Crostini



Pork Rilette

Buttered Crostini, Cornichon, Grain Mustard, Chive



Compressed Watermelon (Seasonal)

Goat Cheese Brûlée, Balsamic Reduction, Micro Arugula



Palmiers

Puff Pastry, Olive Oil, Maldon Salt



Chorizo Tart

Cheddar Tart, Chimichurri, Queso Fresco



Deviled Eggs

Crisp Prosciutto, Chives



Cajun Shrimp

Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery,

Onions, Pimento Cheese



Beef Empanada

Cilantro, Sour Cream



Beef Wellington

Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry



Clams Casino Tart

Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisee



Chicken and Waffles

Chicken Confit, Cheddar Waffle, Compressed Apple, Maple

Salad Course

Fresh Baked Dinner Rolls & Butter

Add Specialty Breads for \$2.00 per person

{Choose 1}

House Salad

Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette



Asparagus and Quinoa

Poached Asparagus, Quinoa Salad, Mache, Pickled Fried Shallots, Cured Egg Yolk, Fines Herbs, Lemon Vinaigrette



Classic Iceberg

Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives



Classic Caesar

Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing

Entrée Course

{Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian}

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus



Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc



Coq Au Vin Chicken Breast

Herb Spaetzle, Bacon, Carrot, Pearl Onion, Mushroom, Red Wine Demi Sauce



Paillard of Chicken

Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable



Chicken and Utica Greens

Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oreganato Parmesan Crumble, Beurre Blanc



Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie



Chicken Scarpariello

Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie



Frenched Breast of Chicken

Quinoa Pilaf, Boursin, Sautéed Green Beans, Fines Herb Chicken Jus



Moroccan Chicken

Faro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus



Burrata Chicken Parmesan

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Tomato Vegetable Ragout, Basil

Beef

Steak Frites

Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce



Filet of Sirloin

Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction



NY Striploin of Beef

Potato Pave, Wild Mushrooms, Braised Greens, Shallot Cabernet Demi Sauce



Filet of Sirloin

Roasted Garlic Potato Puree, Broccoli Rabe, Bordelaise Demi Sauce



Steak Au Poivre

Flat Iron Steak, Roasted Fingerling, Cremini Mushroom, Green Peppercorn Cream Sauce, Crispy Leek

Fish / Seafood

Faroe Island Salmon

Chorizo Crushed Potatoes, Broccoli Rabe, Sauce "Americaine"



Crab Cakes

Spring Pea Slaw, Smoked Corn Tomato Salad, Old Bay Remoulade, Roasted Pepper Coulis, Potato Crisps



Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata



Blue Crab Encrusted Sole

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc

Duo

Filet and Crab Cake

Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce



Pan Seared Halibut and French Chicken

Sweet Potato Puree, Tuscan Kale Salad, Toasted Pinenuts, Citrus Beurre Blanc, Crispy Leeks



Pan Seared Faroe Island Salmon and French Chicken

Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs



Filet of Sirloin and French Chicken

Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs

Vegetarian

Parisienne Gnocchi

Seasonal Vegetables, Shaved Parmesan, Fresh Herbs



Roasted Vegetables

Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za'atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese



Ratatouille Goat Cheese Crostata

Pate Brisee, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico

Roasted Beets and Lentils

Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Toum, Chives



Spring Rollatini

Zucchini, Spring Onion Risotto, Spring Pea Varieties, Asparagus, Basil Pesto, Parmesan Crumble



Summer Rollatini

Zucchini, Cacio e Pepe Risotto, Fresh Tomato Basil Brie Ragu, Provencal Crumble

Kid's Meal Package

10 & under

\$17.95 per child (in place of package price)

Salad, Chicken Fingers, French Fries, Dessert

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery

Garnished with a Complementing Sauce

Coffee Service



Coffee & Dessert Station

*Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies,
Brownies & Cream Puffs*

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Diamond Wedding Package

\$68.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, round tables, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with hors d'oeuvres, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only of place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding.

Minimum Spending Requirements for Food is \$7,500 on Fridays and \$8,000 for Saturdays.

Cheese Display {1 Hour}

Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Upgrade to Artisan Cheese Display for \$3.00 per person

Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Add Charcuterie for \$7.50 per person

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini

Baked Brie

{Choose 1}

Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini



Mushroom and Caramelized Onion

Shiitake, Cremini, Oyster Mushroom, Caramelized Onion, Thyme, Onion Soubise, Crackers and Crostini



Fig and Cherries

Vanilla Honey Poached Figs and Cherries, Gastrique, Pistachios, Crackers and Crostini



Honey and Nuts

Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini

Passed Hors D'Oeuvres

{Choose 3}

Applewood Smoked Bacon Medjool Dates
Parmesan Stuffed



Cacio e Pepe Fritelle
Pâte à Choux, Pecorino, Black Pepper



Salmon Pastrami Tartar
Rye Toast, Moutarde Violette, Pickled Mustard Seeds



Ahi Tuna Nacho
*Seared Ahi Tuna, Sriracha Aioli, Sesame, Scallion,
Wonton Chip, Unagi Sauce, Wasabi Peas*



Steakhouse
Short Rib, Creamed Spinach, Yorkshire Pudding



Ahi Tuna Niçoise
*Seared Ahi Tuna, Green Bean, Tomato, Baby Potato,
Egg Mimosas, Niçoise Vinaigrette*



Galette Alsace
Bacon, Parmesan Soubise, Thyme Parmesan Crumble



Parmesan Custard Tart
Winter Squash, Sage



Pork Rilette
Buttered Crostini, Cornichon, Grain Mustard, Chive



Bacon Onion Tart
*Double Smoked Bacon, Caramelized Onions, Gruyere Custard,
Fresh Thyme*



Compressed Watermelon (Seasonal)
Goat Cheese Brûlée, Balsamic Reduction, Micro Arugula



Palmiers
Puff Pastry, Olive Oil, Maldon Salt



Grilled Jumbo Prawns
*Wrapped in Applewood Smoked Bacon
Add \$1.00 per person*



Chorizo Tart
Cheddar Tart, Chimichurri, Queso Fresco



Deviled Eggs
Crisp Prosciutto, Chives



Cajun Shrimp
*Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery,
Onions, Pimento Cheese*

Truffled Chicken Croquette
Panko, Tarragon Mustard Seed Aioli



Chifrijo Taco
*Double Rubbed Pork, Black Bean Puree, Pico de Gallo,
Crisp Tortilla*



Shrimp Ceviche Taro Chip
Shrimp, Bell Pepper, Lime, Jicama, Jalapeno



Chicharron
Ancho Chili Powder, Pulled Chicken, Pickled Vegetables



Cumin Pork Belly Skewer
Salsa Verde, Cotija Cheese



Roasted Poblano Quesadilla
Black Bean Mousse, Jack Cheese, Cilantro



Roasted Vegetable Taco
Farm Stand Vegetables, Serrano Cream



Chorizo and Manchego Hand Pies
Smoked Corn Pudding, Scallion



Beets and Goat Cheese
*Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,
Raisin Bread Crostini*



Pulled Pork "Mini" Taco
Charred Corn Slaw, Avocado, Cilantro



American Cheeseburger Tart
*American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup,
Mayonnaise, Pate Brisée*



Smoked Trout Rillettes
Crème Fraîche, Chives, Seed Cracker



BLT Endive
*Bacon and Tomato Jam, Pistachio Romaine Puree,
Tomato Confit, Endive*



Clams Casino Tart
Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisée



Chicken and Waffles
Chicken Confit, Cheddar Waffle, Compressed Apple, Maple



Lobster Taco
*Maine Lobster, Citrus Aioli, Herbs, Corn Tortilla
Add \$1.00 per person*

Crab and Shrimp Poppers
Remoulade



Buffalo Chicken and Waffle
Blue Cheese, Frank's Hot Sauce



Poke Taco

Ahi Tuna, Soy, Avocado Cilantro Crema, Radish, Sprouts,

Wonton Taco



Cauliflower Croquette

Parmesan Panna



Stuffed Banana Pepper Arancini

Tomato Sauce, Fried Banana Pepper

Beef Empanada
Cilantro, Sour Cream



Beef Wellington

Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry



Romesco Pork Chicharron

Calabrian Chili, Red Wine Vinegar Powder, Micro Cilantro



Shiitake Cremini Cigars

Chinese Spring Roll Wrapper, Shiitake Mushroom,

Chicken, Cremini Mushroom, Duck Sauce

Add \$1.00 per person



Romaine Summer Roll

Rice Paper, Romaine, Gruyere Cheese, Croutons,

Herbs, Dressing

Soup Course

{Choose 1}

Butternut Squash Bisque

Chive Oil



Roasted Tomato

Grilled Cheese Croutons



Italian Wedding

Meatballs, Spinach, Carrot, Celery, Onion, Acini de Pepe



Potato Leek

Croutons, Chives



Chicken Consommé

Braised Carrots, Celery, Fennel, Onion, Farfalline Pasta



Wild Mushroom

Croutons, Chives



Minestrone

Croutons, Basil Oil

Salad Course

Fresh Baked Dinner Rolls & Butter

Upgrade to Specialty Breads for \$2.00 per person

{Choose 1}

House Salad

Mesclun Green, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette



Asparagus and Quinoa

Poached Asparagus, Quinoa Salad, Mache, Pickled Fried Shallots, Cured Egg Yolk, Fines Herbs, Lemon Vinaigrette



Little Gem Salad

Little Gem Lettuce, Toasted Pistachios, Lemon Vinaigrette, Romaine Puree, Fines Herbs



Baby Lettuce Salad

Poached and Shaved Radish, Cucumber, Pickled Shallot, Ricotta Salata, Dijon Vinaigrette



Classic Iceberg

Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives



Classic Caesar

Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing



Modern Waldorf Salad

Apple, Celery, Walnut, Dried Cherries, Arugula, Baby Kale, Lemon Olive Oil Yogurt Dressing



Vegetable Burrata Caesar

Shaved Vegetables, Burrata Cheese, Classic Caesar Dressing, Chive Oil



Arugula and Beet

Roasted Golden Beets, Arugula, Beet Goat Labneh, Za'atar, Hazelnuts, Maple Syrup, Julienne Scallion, Whole Grain Mustard Vinaigrette

Add \$2.50 per person

Entrée Course

{Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian}

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus



Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc



Coq Au Vin Chicken Breast

Herb Spaetzle, Bacon, Carrot, Pearl Onion, Mushroom, Red Wine Demi Sauce



Paillard of Chicken

Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable



Chicken and Utica Greens

Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oreganato Parmesan Crumble, Beurre Blanc



Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie

Chicken Scarpariello

Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie



Chicken Portofino

*Pan Seared Chicken Breast, Slow Roasted Tomatoes, Marinated Artichokes, Wild Mushroom Brie Tart,
Port Wine Demi Sauce*



Pan Seared Chicken Breast

Herbed Quinoa, Boursin Cheese, Asparagus, Spring Onion, Wild Mushrooms, Gremolata, Chicken Jus



Frenched Breast of Chicken

Quinoa Pilaf, Boursin, Sautéed Green Beans, Fines Herb Chicken Jus



Moroccan Chicken

Faro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus



Burrata Chicken Parmesan

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Tomato Vegetable Ragout, Basil

Beef

Steak Frites

Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce



Filet of Sirloin

Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction



Beef Bourguignon

Pinot Noir Braised Short Rib of Beef, Carrots, Red Pearl Onion, Cremini Mushroom, Bacon Lardon, Yukon Gold Potato Puree



NY Striploin of Beef

Potato Pave, Wild Mushrooms, Braised Greens, Shallot Cabernet Demi Sauce



Pastrami Short Rib

Caraway Potato Puree, Red Wine Braised Endive, Pickled Mustard Seed, Sauce Robert



Filet of Sirloin

Roasted Garlic Potato Puree, Broccoli Rabe, Bordelaise Demi Sauce



Flat Iron Steak

Potato Cheddar Pierogi, Haricot Vert, Caramelized Onion Sour Cream



Steak Au Poivre

Flat Iron Steak, Roasted Fingerling, Cremini Mushroom, Green Peppercorn Cream Sauce, Crispy Leek



Short Rib Terrine

Red Wine Braised Short Rib, Garlic Potato Puree, Butter Poached Carrots, Tomato Chutney

Fish / Seafood



Faroe Island Salmon

Chorizo Crushed Potatoes, Broccoli Rabe, Sauce "Americaine"



Grilled Bacon Wrapped Jumbo Prawns

Lemon Risotto Zucchini Rollatini, Sauce Vierge



Crab Cakes

Spring Pea Slaw, Smoked Corn Tomato Salad, Old Bay Remoulade, Roasted Pepper Coulis, Potato Crisps

Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata



Scallop

Vanilla Potato Puree, Celery, Braised Radish, Green Apple, Potato Crisps, Brown Butter Beurre Blanc



Scallops and Prawn

Panko Cheddar Polenta Cake, Kale, Chorizo Ragu, Scallion



Blue Crab Encrusted Sole

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc

Duo

Pan Seared Filet of Sirloin and Jumbo Prawn

Truffled Darphin Potato, Roasted Vegetable Goat Cheese Tart, Madeira Demi Sauce, Fines Herbs



Filet and Crab Cake

Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce



Faroe Island Salmon and Filet of Sirloin

Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs



Pan Seared Halibut and French Chicken

Sweet Potato Puree, Tuscan Kale Salad, Toasted Pinenuts, Citrus Beurre Blanc, Crispy Leeks



Pan Seared Faroe Island Salmon and French Chicken

Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs



Filet of Sirloin and French Chicken

Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs



Chilean Sea Bass and French Chicken

Bacon Potato Puree, Baby Vegetables, Tomato Concasse, Fines Herb Chardonnay Sauce

Add \$10.00 per person

Vegetarian

King Trumpet Mushroom

Potato Puree, Bitter Greens, Bordelaise, Pea Shoots



Parisienne Gnocchi

Seasonal Vegetables, Shaved Parmesan, Fresh Herbs



Roasted Vegetables

Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za'atar, Dill, Parsley, Red Wine Shallots,

Olive Oil, Feta Cheese



Ratatouille Goat Cheese Crostata

Pate Brisee, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico



Roasted Beets and Lentils

Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Toum, Chives

Fall / Winter Rollatini

Zucchini, Caramelized Carrot Ginger Risotto, Roasted Baby Carrots, Miso Tahini, Persillade, Pecan Leek Crumble



Spring Rollatini

Zucchini, Spring Onion Risotto, Spring Pea Varieties, Asparagus, Basil Pesto, Parmesan Crumble



Summer Rollatini

Zucchini, Cacio e Pepe Risotto, Fresh Tomato Basil Brie Ragu, Provencal Crumble

Kid's Meal Package

10 & under

\$17.95 per child (in place of package price)

Salad, Chicken Fingers, French Fries, Dessert

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery

Garnished with a Complementing Sauce

Coffee Service



Platters of Dark Chocolate Truffles

Served to Each Table

Dessert Assortment & Coffee Bar

Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies,

Brownies

Assorted Handmade Bite Size Desserts

(Raspberry Almond Bars, Éclairs, Carrot Cake, Luscious Lemon Bars, Brownies,

Seasonal Cheesecake Squares, Streusel Berry Bars, Ginger Pecan Bars)

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Late Night Stations

Warm Baked Dips

\$8.00 per person

{Choose 3}

Greek Feta Pita

Sundried Tomato, Artichokes, Kalamata Olives, Pepperoncini, Feta, Pita Chips



Sausage and Escarole

Italian Sausage, Calabrian Chili, Escarole, Ricotta, Parmesan, Crostini



Bacon and Caramelized Onion Au Gratin

Double Smoked Bacon, Caramelized Onions, Vermouth, Gruyere, Crostini



Shrimp and Pimento Cheese

Poached Shrimp, Pimento Cheese, Parsley, Crostini



Chicken Enchilada Dip

Chicken Thigh, Green Chilis, Black Bean, Pepper Jack, Cheddar, Cilantro, Tortilla Chips



Cubano

Pulled Pork, Shaved Ham, Pickles, Dijon, Swiss Cheese, Crostini



Corn Queso Fundido

Corn, Poblano, Monterey Jack, Radish, Jalapeno, Tortilla Chips



Bacon and Mushroom

Double Smoked Bacon, Shiitake, Cremini, Oyster Mushroom, Monterey Jack, Crostini



Goat Cheese Gratin

Baked Goat Cheese, Pepper Jelly, Crostini



Clams Casino

Chopped Clams, Bacon, Bell Pepper, Buttered Panko Breadcrumbs, Scallion, Crostini

Late Night Breakfast Sandwiches

\$9.00 per person

Truffled Parmesan Tater Tots

{Choose 2}

Bacon Egg and Cheese

Applewood Smoked Bacon, Scrambled Egg, Aged Cheddar, Caramelized Onion Puree, Buttered Brioche Bun



Sausage Egg and Cheese

House Made Chicken Sausage, Scrambled Egg, Pepper Jack Cheese, Basil Aioli, Buttered Brioche Bun



Egg and Cheese

Scrambled Egg, Aged Cheddar, Chive Boursin Spread, Buttered Brioche Bun

Late Night Stations

Create Your Own French Fry Bar

\$9.00 per person

Cheese Sauce, Gravy

{Choose 2}

Waffle Fries

Sweet Potato Fries

Classic Fries

Toppings {Choose 5}

Cheese Curds, Cheddar Cheese, Ketchup, Ranch, Sriracha Ketchup, Blue Cheese Dressing, Pickled Jalapenos, Black Olives, Scallion, Sautéed Peppers and Onions, BBQ Sauce, Franks Hot Sauce, Malt Vinegar Aioli, Honey, Hot Honey, Cinnamon Sugar, Cream Cheese Glaze

Add Chili \$1.50 per person

{Choose 1}

Pulled Pork

Smoked Brisket

Bacon



Pretzels and Cheese

Fresh Baked Soft Pretzels, Mustard, Beer Cheese Sauce

\$3.75 per person



Mini Chicken Finger Subs

Medium Sauce with Blue Cheese and Frank's Red Hot Sauce on the side

\$4.00 per person



Artisan Pizza and Wings

Caputo Flour Artisan Pizza Dough, House Made Pomodoro Sauce, Mozzarella Cheese

1 Specialty Pizza {Choose 1 Meat & 1 Vegetable}

Medium Buffalo Wings

\$8.00 per person

Add Stromboli \$2.50 per person



Chips, Dips and Salsa Bar

Tortilla Chips, Fresh Housemade Potato Chips, Salsa, Guacamole, Bison Chip Dip

\$5.00 per person



Pizza Logs, Jalapeno Poppers, Mozzarella Sticks

\$6.00 per person



Hot Dog Bar

Hot Dogs, Buns, Ketchup, Mustard, Relish, Pickles,

Sauerkraut, Chili, Cheese Sauce, Chopped Onions

\$6.50 per person



Sliders & Chips

Bacon Cheeseburger Sliders, Buffalo Chicken Sliders, House Made Potato Chips

\$6.00 per person

Late Night Stations

Nacho/Taco Bar

Choose 1 - Ground Beef or Grilled Chicken Strips

Tortilla Chips, Flour Tortillas,

Lettuce, Tomato, Shredded Cheese, Onions, Salsa, Cheese Sauce, Olives, Jalapenos, Guacamole, Sour Cream

\$9.50 per person



Walk Around Tacos

Individual Bags of Doritos & Fritos With Toppings of Ground Beef,

Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream

\$6.50 per person



Create Your Own Donut Bar

Yeast, Churro, Stick, Donut Holes

Glazes – Vanilla, Chocolate, Honey, Maple, Blueberry, Raspberry

Additions – Sprinkles, Chopped Nuts, Coconut, Cinnamon Sugar, Candies

\$6.50 per person



Donuts

36 assorted whole ring donuts, donut holes (1 ½ per person)

\$7.00 per person

Add Decorative Donut Wall \$75.00



Cotton Candy

2 Flavors of Cotton Candy spun in front of guests!

\$3.50 per person

\$100 attendant fee



Snow Cones

5 Assorted Flavored Syrups

\$4.50 per person

\$100 attendant fee

Ask us about our boozy snow cone upgrade!!



Ice Cream Sundae Bar

2 Ice Cream Flavors, Chocolate Sauce, Warm Strawberry Sauce,

Caramel Sauce, Whipped Topping, Your Choice of 5 Assorted Toppings

\$6.00 per person

\$100 attendant fee



Cookies & Milk Bar

Assorted Fresh Baked Cookies, Regular Milk, Chocolate Milk, Adult Milk (Contains Alcohol)

\$6.00 per person



S'mores Bar

Graham Crackers, Marshmallows, Milk Chocolate Bars, Dark Chocolate Bars,

Fluff, Peanut Butter Cups, Fudge Strip Cookies, Bananas, Nutella

\$8.50 per person



Chocolate Fondue

Melted Chocolate, Pound Cake, Strawberries, Marshmallows,

Graham Crackers, Pretzel Logs, Pineapple, Sugar Cookies, Oreos

\$9.50 per person

Event Enhancements

Lighting Upgrades

- ☞ Wire-Free Accent LED Up-lighting—\$25 per light (minimum of 2 lights)
- ☞ Table Under Lighting—\$25 per light

Draping & Backdrops

- ☞ Firefly Lighting Effect—\$300 for 150 lights, \$600 for 300 lights
- ☞ Living Wall Backdrop—starting at \$500
 - ☞ Add White Paper Flowers onto Back Drop—\$250
- ☞ Custom Step & Repeat Backdrop—starting at \$750
- ☞ Fabric Backdrops—2 panel \$200, 3 panel \$300, 4 panel \$400, 10 panel \$800
All backdrops must come from Rich's Catering & Special Events
- ☞ 8 x 8 White Paper Flower Backdrop—\$350
- ☞ Starry Night Backdrop—\$600
- ☞ Gold or Sequin Backdrop—\$250
- ☞ Drape to Cover Band Set Up—\$200

Linen & Place Settings

- ☞ Choose from a vast assortment of linen colors & patterns that will add a noticeable elegance to your table—priced upon request
- ☞ Gold, Silver or Ivory Sequin Accent Linens—\$75 each
- ☞ Gold or Silver Table Sequin Table Runners—\$5.00
- ☞ Gold or Silver Rhinestone Runners—\$100 for head table, \$100 for registration table, \$50 for cake table, \$20 per guest table
- ☞ Table Bunting—\$100 for head table, \$50 for cake table, \$100 for registration table
 - ☞ Add Gold or Silver Glitter Spray \$50 each
- ☞ VIP Wine Glass for Dinner—\$2.00 per person
- ☞ Gold, Silver, or Blush Round Chargers—\$1.00 each
- ☞ Gold or Silver Rhinestone Chargers—\$5.00 each
- ☞ Ornate Chargers (in 7 different colors!)—\$2.50 each
- ☞ Wood Chargers—\$2.00 each
- ☞ Silver or Gold Placemat—\$2.00 each
- ☞ Gold or Silver Rhinestone Wrap Napkin Ring—\$1.00 each
- ☞ Pearl Napkin Ring—\$1.00 each
- ☞ Rhinestone Napkin Buckle—\$1.50 each
- ☞ Custom Menu Cards—starting at \$1.00 each
- ☞ Upgraded Table Numbers—\$5.00 each
- ☞ Mahogany Chiavari Chairs with White or Ivory Cushion—\$7.50 each

Event Enhancements

Centerpieces & Centerpiece Enhancements

- ☞ Silver or Gold Candelabras with LED Taper Candles—\$30 each
 - ☞ Add Crystal Garland—\$10 each
- ☞ Silver or Gold Crystal Candle Holders—\$20 for set of 2, \$30 for set of 3 (limited supply)
- ☞ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30 each
- ☞ Silver or Gold Mercury Glass Votives—\$0.50 each
- ☞ Tall Silver Mercury Glass Vase—\$10 each
 - ☞ Add Firefly Lights or Base Light—\$5 each

Additional Services

- ☞ Silver Crystal Gift Box—\$25
- ☞ Acrylic Gift Box—\$25
- ☞ Ivory or Gold Card Bird Cage—\$15

- ☞ Custom Edible Favor—starting at \$3.00 each
- ☞ Restroom Amenity Baskets—\$50 each
- ☞ Restroom Star Decor—\$500
- ☞ Valet—priced per event basis
- ☞ Throne Chairs—starting at \$225 each
- ☞ Red Carpet (35" long)—\$200 each
- ☞ White Glitter Carpet Aisle Runner—\$250
- ☞ Ceremony Fee (includes rehearsal, set up & coordinator)—\$500
Rapids also charges a **separate** \$500 ceremony fee.

Special Effects

- ☞ Indoor Fireworks—starting at \$900
- ☞ LOVE sign—\$500
- ☞ Silver, Gold or Natural Wood Mr. & Mrs. Sign—\$10

Our trained event designers can fulfill any request! Just ask!



Raegan, married on 08/03/2019

Wedding at Rapid's Theatre

Maureen from Rich's Catering was an absolute pleasure to work with. She went above and beyond to make our wedding day perfect. From the decorations to the food, everything was fantastic.

Elias John, married on 08/24/2019

Nothing short of perfection

We began our wedding planning a year and a half before our actual day. Maureen was our point of contact and she handled every request, email and change with upmost professionalism. Our numbers kept changing and she was right there to recalculate our budget and make sure that everything we wanted (and then some) would work. I never once worried that our vision for our special day would be compromised. Upon walking into our venue, it hit me that our vision was brought to life exactly how we had envisioned and every detail, down to the scented candles was executed to perfection. The food (we did an extended cocktail hour) which consisted of 5 passed hour's devours and 3 fixed food stations were a HUGE hit. Our guests couldn't stop raving about the Mac and Cheese and Mashed Potato Stations that we selected. We included a S'mores Station as well, which just added to the interactive wedding we had planned. We chose to have a more casual reception with Leather Sofas for seating and Cabaret tables spread around the room. It really brought the lounge/club feel we were going for to life in an epic way! From start to finish Rich's nailed every aspect of our wedding, better then I could have imagined. I highly recommend them to cater any event you may have in mind. They can literally do anything and if you can get Maureen to be your point of contact, you will certainly be in for an event beyond your imagination. We can not thank the entire team for making our day one to remember not only to us, but our guests as well! THANK YOU!!! The Brodericks!

Alison, married on 07/05/2019

Best Wedding Ever!

We had our wedding on July 5th, 2019 with Rich's Catering at the Rapids Theater in Niagara Falls and it was perfect beyond belief!! Maureen and Erin from Rich's catering were the BEST! They were organized, professional, personable and kind. Maureen made the whole wedding planning process a breeze. Thanks to her, I was not stress or nervous once throughout the entire process! The entire serving staff from Rich's was professional, efficient and nice. The food from Rich's was AMAZING! We had a sit down dinner and ALL 130 meals were hot, flavorful and delicious! You will NOT leave a Rich's Catering wedding hungry! From the appetizers, to the main course, to the desserts, there were so many delicious options and choices! All 130 wedding guests are STILL talking about the food, staff and venue!! If you are looking for a BEAUTIFUL location with delicious food, a wide variety of centerpieces and decorations and an AWESOME wedding coordinator and staff please pick Rich's Catering and the Rapids Theater!! You will not be disappointed!!!

Brittany, married on 11/17/2018

From start to finish amazing service

Our wedding ceremony and reception was held at Rapid's Theatre with catering by Rich's. Maureen was absolutely AMAZING! Not only did she make selecting our menu and reception decor a breeze she also made it such a fun experience and we were so blessed to have her help before, during and on our wedding day! The entire Rich's catering staff was top notch and the food was also phenomenal!

General Information

Regulations:

- ☞ All food, backdrops, linens, additional up lighting, & on-site coordination are **exclusively** provided by Rich's Catering & Special Events.
- ☞ If you are having your ceremony on site and want a live band, they must be set up and fully sound checked one hour prior to start time. If you wish to cover up their set during the ceremony Rich's can provide temporary draping for an additional fee.
- ☞ All DJs & bands must contact the venue manager upon booking the client for venue rules and regulations.
- ☞ Any slideshow or videos to be played on screens must be received by venue manager **1 week prior** to event day.

Deposits:

Rich's Catering & Special Events requires a **non-refundable \$1,000 deposit** to secure a date, and a 2nd non-refundable deposit of 25% of the *estimated* balance is due 6 months prior to the event date. The exact prices for our packages will be released in January of the year the event takes place.

These deposits will be applied towards your final bill at full value. These deposits are separate deposits than paid/owed to Rapids. In the event the function is cancelled or changed, Rich's Catering & Special Events reserves the right to retain all deposits and rental fees.

Billing:

Credit card payment will only be accepted for the 1st deposit. The 2nd deposit and all other deposits must be paid by certified check, money order or personal check. Personal checks must be received and dated 2 months prior to your event date. Final payment for all functions is due 72 hours prior to your event date and must be paid by cash, certified check, or money order. **No exceptions will be given regarding billing.**

Guarantees:

A guaranteed number of guests to be served is required by Rich's Catering & Special Events at least **10 days prior to your function**. In the event no guarantee is received, the expected number of guests as listed on the original contract will be applied.

Minimum spending requirements on food and beverage will apply before an 8% sales tax and 20% administrative fee are added:

- ☞ Friday \$7,500
- ☞ Saturday \$8,000
- ☞ Sunday \$5,000
- ☞ Monday—Thursday \$3,500
- ☞ Holidays & Holiday Weekends minimums will be determined on a per event basis

Security:

Rich's Catering & Special Events cannot assume liability for damage or loss of any items left in any facility, prior to, during or following your wedding, meeting or banquet.

Miscellaneous:

An 8% sales tax and 20% administrative fee will be added to all charges. Menu offerings and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the property without the permission of Rich's Catering & Special Events management. We request that you comply with the contracted time schedule, as there may be a function before or after your event. Anyone consuming alcoholic beverages must be 21 years of age or older. Rich's reserves the right to refuse service to anyone. Rich's Catering & Special Events has a 1:00am curfew for all service. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. All place cards must be marked with an entrée choice.

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Notes