### CLASSIC BUFFET PACKAGE \$72/PERSON

100 guest minimum applies lesser numbers can be served - ask for pricing





**MENU** 

Choose 3 Appetizers - Stationed, Passed or Both

Choose 1 Salad, 2 Entrees and 2 Sides ~ Fresh Baked Rolls and Butter Included

Beverage

Guipmen

Infused Water and Lemonade ~ Beverage Urns and Cups Fresh Brewed Coffee and Tea Service ~ Half & Half ~ Sweeteners

CHINA PLACE SETTINGS - china (gold band/white) ~ flatware ~ water glass ~ coffee mug clear acrylics: cocktail plates, cake plate and fork, bar cups

LINENS - table linens for guest/service tables & dinner napkins - choice of color BUFFET EQUIPMENT INCLUDED

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Event Captain, Waiters, Bartenders, Chefs included for up to 9 hours to include time needed for set-up and breakdown/cleaning

Cake Cutting included ~ NO Corkage Fees for client provided alcohol Additional Staff Hours will Be line-itemed in your proposal at \$38/hour, each

Optional Add-Ons

Mixer Bar, Equipment and Ice for client provided alcohol \$6/person
Bar Equipment and Ice only for client provided beverages \$1.75/person
Upgrade to Limeade Welcome Beverage Cart with of 3 Fruit Syrups \$2/person
Bar Glassware \$3/person ~ Champagne Flute for toast \$1.25/person
Gold/Silver Lacquer Charger \$1/each, Upgraded Acrylic Charger or Placemat \$2/each
ADD Appetizers \$3.50/each ~ ADD entree \$4-\$10 ~ ADD Side \$2.50-\$4
Dessert Options available ~ Rentals available (tables/chairs and more)

Sales Tax, Delivery (varies by location) & 10% Service Charge added to final invoice

### UPSCALE BUFFET PACKAGE \$79/PERSON





Choose 4 Appetizers - Stationed, Passed or Both

Choose 1 Pre-Set Salad, 2 Entrees & 3 Sides ~ Fresh Baked Rolls & Butter Included

Beverage

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Infused Water and Lemonade ~ Beverage Urns and Cups
Fresh Brewed Coffee and Tea Service ~ Half & Half ~ Sweeteners

CHINA PLACE SETTINGS - china (gold band/white/tuscan) ~ flatware ~ water glass coffee mug ~ gold/silver charger ~ glass cocktail & cake plates ~ full bar glassware LINENS - table linens for guest/service tables & dinner napkins - choice of color BUFFET EQUIPMENT INCLUDED

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Event Captain, Waiters, Bartenders, Chefs included for up to 9 hours to include time needed for set-up and breakdown/cleaning

Cake Cutting included ~ NO Corkage Fees for client provided alcohol Additional Staff Hours will Be line-itemed in your proposal at \$38/hour, each

Mixer Bar, Equipment and Ice for client provided alcohol \$6/person

Bar Equipment and Ice only for client provided beverages \$1.75/person

Upgrade to Limeade Welcome Beverage Cart with of 3 Fruit Syrups \$2/person
Champagne Flute for toast \$1.25/person

Champagne Flute for toast \$1.25/person

ADD Appetizer \$3.50/person ~ ADD Entree \$4-\$10/person ~ ADD side \$2.50-\$4/person

ADD Themed Cocktail Station \$10/person (chef fees may apply)

Upgraded Acrylic Charger or Placemat \$2/person ~ Designer Glass Charger \$7/person Dessert Options available ~ Rentals available (tables/chairs and more)

Sales Tax, Delivery (varies by location) & 10% Service Charge added to final invoice

## PLATED DINNER PACKAGE \$93/PERSON

100 guest minimum applies lesser numbers can be served - ask for pricing



Choose 5 Appetizers - Stationed, Passed or Both

Choose 1 Salad, Choice of 3 Entrees Paired with 2 Sides, Rolls & Whipped Butter

Beverage

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Infused Water and Lemonade ~ Beverage Urns and Cups
Fresh Brewed Coffee and Tea Service ~ Half & Half ~ Sweeteners

CHINA PLACE SETTINGS - china (gold band/white/tuscan) ~ flatware ~ water glass coffee mug ~ gold or silver charger ~ glass cocktail & cake plates ~ bar glassware LINENS - table linens for guest/service tables & dinner napkins - choice of color serving equipment, trays, pitchers, warming ovens included

Event Captain, Waiters, Bartenders, Chefs included for up to 9 hours to include time needed for set-up and breakdown/cleaning

Cake Cutting included ~ NO Corkage Fees for client provided alcohol Additional Staff Hours will Be line-itemed in your proposal at \$38/hour, each

Oplional Add-Uns

Mixer Bar, Equipment and Ice for client provided alcohol \$6/person
Bar Equipment and Ice only for client provided beverages \$1.75/person
Upgrade to Limeade Welcome Beverage Cart with of 3 Fruit Syrups \$2/person
Duo Entree \$4/person ~ Champagne Flute for toast \$1.25/person
ADD Appetizers \$3.50 ~ Premium Menu Item upcharge \$4-\$15/person
ADD Themed Cocktail Station \$10/person (chef fees may apply)
Upgraded Acrylic Charger or Placemat \$2/person ~ Designer Glass Charger \$7/person

Sales Tax, Delivery (varies by location) & 10% Service Charge added to final invoice

Genesis Delight Catering 8390 Terminal Rd, Unit B Lorton, VA 22079 info@genesisdelightcateringdmv.com ~ 571-642-5139, office

Dessert Options available ~ Rentals available (tables/chairs and more)

# FAMILY STYLE DINNER PACKAGE \$98/PERSON

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100 guest minimum applies lesser numbers can be served - ask for pricing

Beginnings

Choose 5 Appetizers - Stationed, Passed or Both

Family Style Dinner

Choose 1 Pre-Set Salad, 2 Entrees, 2 Sides, Bread Baskets and Whipped Butter

Deverage

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Infused Water and Lemonade ~ Beverage Urns and Cups Fresh Brewed Coffee and Tea Service ~ Half & Half ~ Sweeteners

CHINA PLACE SETTINGS - china (gold band/white) ~ flatware ~ water glass coffee mug ~ gold or silver charger ~ glass cocktail plates & cake plate ~ bar glassware LINENS - table linens for guest/service tables & dinner napkins - choice of color warming ovens, serving trays, pitchers, family style platters & utensils

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Event Captain, Waiters, Bartenders, Chefs Included for Up to 9 Hours to Include Time Needed for Set-up and Breakdown/Cleaning Cake Cutting Included, NO Corkage Fees for Client Provided Alcohol Additional Staff Hours will Be Line-Itemed In Your Proposal at \$38/Hour Each

Optional Add-Ons

Mixer Bar, Equipment and Ice for client provided alcohol \$6/person

Bar Equipment and Ice only for client provided beverages \$1.75/person

Upgrade to Limeade Welcome Beverage Cart with of 3 Fruit Syrups \$2/person

Champagne Flute for toast \$1.25/person

ADD Appetizers \$3.50 ~ Premium Menu Item upcharge \$4-\$15/person

ADD Themed Cocktail Station \$10/person (chef fees may apply)

Upgraded Acrylic Charger or Placemat \$2/person ~ Designer Glass Charger \$7/person

Dessert Options available ~ Rentals available (tables/chairs and more)

Sales Tax, Delivery (varies by location) & 10% Service Charge added to final invoice

# INTERACTIVE STATION PACKAGE \$103/PERSON

Jenesis Celight atering

100 guest minimum applies lesser numbers can be served - ask for pricing

Choose 5 Appetizers - Stationed, Passed or Both
Interactive Lation Buffet

Choose 1 Pre-Set Salad, Choose 3 Interactive OR Small Plate Stations

Beverage

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Infused Water and Lemonade ~ Beverage Urns and Cups Fresh Brewed Coffee and Tea Service ~ Half & Half ~ Sweeteners

CHINA PLACE SETTINGS - china (gold band/white) ~ flatware ~ water glass coffee mug ~ gold or silver charger ~ glass cocktail & cake plates ~ bar glassware LINENS - table linens for guest/service tables & dinner napkins - choice of color station equipment included

Event Captain, Waiters, Bartenders, Chefs Included for Up to 9 Hours to Include Time Needed for Set-up and Breakdown/Cleaning Cake Cutting Included, Corkage Fees Waived for Client Provided Alcohol

Additional Staff Hours will Be Line-Itemed In Your Proposal at \$38/Hour Each

Mixer Bar, Equipment and Ice for client provided alcohol \$6/person
Bar Equipment and Ice only for client provided beverages \$1.75/person
Upgrade to Limeade Welcome Beverage Cart with of 3 Fruit Syrups \$2/person
Champagne Flute for toast \$1.25/person

ADD Appetizers \$3.50 ~ Premium Menu Item upcharge \$4-\$15/person

ADD Themed Cocktail Station \$10/person (chef fees may apply)

Upgraded Acrylic Charger or Placemat \$2/person ~ Designer Glass Charger \$7/person

Dessert Options available ~ Rentals available (tables/chairs and more)

Sales Tax, Delivery (varies by location) & 10% Service Charge added to final invoice





- Inclusive packages are based on a minimum guest count of 100. Your Event Specialist will happily provide a line item proposal for lower guest counts.
- ~ Removal of items or services from the packages WILL NOT constitute a price change. If all services are not needed, line item pricing can be provided.
- ~ We are unable to offer ANY discounts on our inclusive packages as they have already been discounted significantly. Line item pricing can be provided with a discount for active duty military, teachers and first responders; however, package pricing will likely be the most cost effective option.
- ~ Packages include up to 6 hours of service time/9 hours of staff on site. Some venues require additional set-up or breakdown time which will be added to your proposal at \$38/staff person per hour. For longer events, additional staff time will be added at \$38/staff person per hour.
- ~ Sales tax, delivery fees (varies by venue) and 10% service charge will be added to your final invoice. Additional fees for trash removal, if needed, will be added.
- ~ If needed, table and chair rental will be added to your proposal along with applicable delivery and set-up/breakdown fees.
- ~ All packages include our high quality in house china (gold band, white, tuscan or glass), glassware, flatware and linen/napkins (available in many colors). Designer linens and place settings are available through one of our preferred rental partners and will be charged at retail price from the chosen vendor if selected. Removal of house options will not constitute a price reduction; however, if full linen and place setting rentals are chosen, line item pricing can be provided if this constitutes a better price for you.
- ~ Custom Events and additional service and menu styles are available. We are eager to assist you in making your wedding dream a reality!









FAQS

What options are available for our menu? Please see our complete wedding menu available on the website at www.genesisdelightcateringdmv.com. Menu items can also be customized to fit your vision

Are there menu items that are more expensive? Yes, premium menu items will constitute an additional charge and are noted on the wedding menu

Can we provide our own beverages or alcohol? Yes, you may provide your own alcohol. You may also provide your own sodas, mixers and bar fruit. You are responsible for loading all provided items in and out of the venue at permitted times. All bar equipment and ice service must be purchase through Genesis Delight Catering.

Can we provide our own bartenders? No, we do not work with outside beverage service companies. Our bartenders are responsible for unloading bar equipment from our truck, setting, serving and cleaning the bar area and re-loading at the end of the event. They are also covered under our insurance liability policy and trained in the requirements of each of the venues that we work with.

Will your bartenders ask for ID? Yes, the bartenders may ID your guests and will refuse service to any guests who are under 21

Do I need to apply for an ABC license? If you are providing alcohol for your event, it is your responsibility to follow the rules set forth by your venue and VA ABC. For events with an open bar held at a private venue, a banquet license may or may not be needed at the discretion of your venue. If required, you can apply on line with VA ABC which we suggest doing 6 weeks prior to your event.

Can we drop off our alcohol to you in advance? We are not permitted by ABC laws to store or transport alcohol that we did not purchase through a licensed distributor. Alcohol needs to be delivered directly to the venue (and removed) according to their guidelines, but likely on the day of your event.

Do I need to get liability insurance? If required by your venue, you will need to apply for a one day insurance policy. This may be available through your home owners insurance or a reputable online company such as WedSafe.com or Wedsure.com. If you are providing or serving alcohol at your event, we encourage you to consider a one day policy even if your venue does not require this as you are not covered under the catering liability policy.



FAQS

Do I need a wedding coordinator? We encourage each client to hire a wedding coordinator for at least day of coordination. These services may be available through our preferred partner, Sublime Event Coordination OR you may hire a coordinator of your choosing. A list of excellent wedding coordinators for day of, partial planning and full planning can be provided upon request.

Do you offer tastings? Yes, a tasting can be booked through your Event Specialist. If you have booked our services in advance, there is no fee for the first tasting. Additional tastings can be booked at a fee of \$40/person. If you are not booked, a tasting fee of \$40/person will apply and this can be credited to your catering contract if you book ON THE DAY of your tasting. For each tasting, you may select 8 items to sample to include 3 entrees and 5 other items.

When are tasting appointments scheduled? Tastings are offered during business hours by appointment Monday - Thursday. While we understand that business hours can be difficult for our working clients, we do have to limit tastings to these times so that we do not interfere with servicing booked events (most of which are occur Friday-Sunday). Our Event Specialists are also working many/most weekends and do require time out of the office. Tastings outside of these hours are at the discretion of your Event Specialist and our Chef, and availability is extremely limited.

Do you provide a walk through of the venue? We will provide a complementary venue walk through during business hours (these hours can vary based on the venue location and Event Specialist availability). Walk throughs are provided on an as needed basis or if required by the venue. If we have serviced events at your venue and it is not a requirement, we will provide you with a floor plan without scheduling a walk through.

Will my Event Specialist be present at my wedding? We will provide an experienced Event Captain to run your event based on the agreed upon details. Your Event Specialist may be present as well, but this is not a guarantee. It is your responsibility to ensure that all pertinent details are listed in your contract and/or provided to our team in advance.

Will the catering team handle set up of centerpieces, decor, favors, place cards and other provided items? Set up of these items is typically handled by your wedding coordinator or designated friends/family. Our staff is always eager to help if time permits, but for most weddings, the 2-3 hours of load in and set up time is needed to manage the catering set up and does not allow for decorating time. If centerpieces are fully pre-assembled, please check with your Event Specialist to see if our team can provide placement for you if needed.