

Occasions II

Wedding Package

Where every event is special!

(Prices are Subject to Change)

CONGRATULATIONS ON YOUR ENGAGEMENT!

We would be delighted to be a part of one of the most important day of your life. Our goal whether the guest list is 50-500 or more, is to create an atmosphere that reflects the personality of each couple.

Our sample menus are meant to give you some ideas. We will work with you to customize a menu according to your likes.

An outstanding wedding feast is a perfect thank you to your family and friends who have gathered together in this great celebration of love and life.

These guidelines can help you estimate your catering costs. For more precise figures we need to know your menu choices, how many guests there will be at your event and your staffing and rental needs.

The prices below reflect typical costs of our catering but occasionally the cost of a particular party may fall outside these price guidelines.

Please note all menu selections and prices are subject to change due to seasonal and food price changes.

We can assist you with rentals for your event such as linens, decorations, etc and cost will depend on items chosen. We will also cut and serve your wedding cake from your cake table.

Occasions II

286 East Front Street

Burlington, North Carolina 27215

Phone: (336) 227-9887 Toll-Free Fax (844) 269-6909

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286 East Front Street Burlington, NC 27215 (336) 227 – 9887

Dear Valued Client:

Thank you for considering Occasions for your banquet and catering needs. At Occasions we believe that every event is special. Our goal is to make your event unforgettable for you and your guests.

Occasions specializes in good old fashioned "country cooking". Although we cook simple, we strive to personalize each wedding affair to reflect your taste and those of your guests. All foods are creatively prepared from the very simple to the elaborate. Quality and service aren't just your expectations... it is our area of expertise.

Our Commitment:

- To make delicious food.
- To use the very best ingredients available from local sources whenever possible.
- To creatively present our food with relentless attention to detail.
- To have skilled, friendly staff to serve you and your guests.
- To do everything we can to make your day just the way you envision it.
- To have fun while we do it!

FOOD & BEVERAGE SERVICE

Our facility has an in-house catering department that operates a full service kitchen providing a variety of menus, ranging from elaborate theme parties and black tie receptions to exhibitor booth catering, weddings, company picnics, in-office business meetings and reunions. We also have an onsite fully stocked cash bar with experienced bartenders and waitstaff for all your needs. Please refer to the Schedule of Prices below for specific services and pricing. Occasions provides off-site catering services in Alamance, Caswell, Guilford, Orange, Wake and surrounding counties.

FEES

Ballroom \$350.00 per hour

Burgundy Room \$75.00 per hour

CONTRACT POLICY

- (1) Initial deposit must be made within then (10) business days of the order
- (2) Payments can be made any time before the function date
- (3) The remaining balance must be paid (7) business days before the function
- (4) Due to any occurring changes or charges the client will be billed
- (5) There is a \$35.00 charge for all returned checks
- (6) All DEPOSITS are NON-REFUNDABLE
- (7) There is a 3% Surcharge on all Credit Card Purchases (this excludes debit card and cash purchases).

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Updated Jul-24



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Wedding Reception Cook-Out

Cook-Out Wedding Receptions are one of our favorite events. Your Cook-Out Reception can be casual and fun, upscale and elegant, or somewhere in-between.

The Casual Reception

A casual picnic reception usually consists of your choice of menu, buffet style service and catering grade paperware. It is most often held in your backyard or at a nearby park. Entertainment might include a DJ, some volleyball or horseshoes and maybe even a softball game. This type of reception is laid back, relaxed and lots of fun.

The Casually Elegant Reception

Just as the name implies, some couples prefer their reception to be neither too casual nor too upscale. Casual elegance is what works best for them. For some this means a more elegant menu served on catering grade paperware, while for others it means hot dogs and hamburgers served on china. But the best part about this kind of reception is that you can incorporate the best of the Casual and the Upscale to create the type of wedding event you have always dreamed of.

The Upscale Reception

An upscale picnic reception is more traditional in nature than your casual backyard picnic. It might consist of a high peak tent with your guests seated on white wedding chairs at a table elegantly set with linens and china. Many couples choose stations for this type of affair although some still prefer to have their guests served tableside. Entertainment is also usually more traditional in nature with a band or DJ and a dance floor.

So what's the difference between a traditional style reception and picnic style reception? The food, of course! Nothing beats the taste and smell of good barbecue!

Whatever kind of reception you are planning, if you are looking for exceptional food and service, Occasions can help you put it all together to create an event you and your guests will remember for a lifetime. Call us today for a Cook-Out Package.

Occasions II

Wedding Package

Sit Down

Sample Menu

Emerald Package

House Salad

Roast Beef with Mushroom Sauce or Baked Chicken

California Blend Vegetables

Cream Potatoes

Rolls, Coffee, Tea, & Dessert

\$25.00 per person + \$5.00 (20% Service Charge) + \$2.03 (6.75% Tax) = \$32.03 per person

Sapphire Package

House Salad

Chicken Marsalis

Spanish Rice

Green Beans Almandine

Rolls, Coffee, Tea, & Dessert

\$27.00 per person + \$5.40 (20% Service Charge) + \$2.15 (6.75% Tax) = \$34.59 per person

Ruby Package

House Salad

Prime Rib - 8 oz

Buttered Broccoli Spears

Baked Potato

Rolls, Coffee, Tea, & Dessert

\$29.00 per person + \$5.80 (20% Service Charge) + \$2.35 (6.75% Tax) = \$37.15 per person

Diamond Package

House Salad

Prime Rib - 6 oz

Grilled Chicken Breast

Broccoli with Cheese Sauce

Baked or Red Bliss Potatoes

Rolls, Coffee, Tea, & Dessert

\$32.00 per person + \$6.40 (20% Service Charge) + \$2.59 (6.75% Tax) = \$40.99 per person

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Occasions II

Wedding Package

Wedding Buffet Sample Menu Suggestions

"If you don't see it on our menus, just ask! "We will gladly prepare whatever you would like to serve."

Sterling Silver Package

Includes: 2 entrees, 3 vegetables from buffet menu

*Baked Chicken / Roast Beef
Red Bliss Potatoes / Green Beans / Vegetable Medley*

\$23.00 per person + \$4.60 (20% Service Charge) + \$1.86 (6.75% Tax) = \$29.46 per person

Gold Package

Includes: 3 entrees, 3 vegetables from buffet menu

*Baked Ham / Sirloin Beef Tips / Turkey & Dressing
Rice / Red Bliss Potatoes / Vegetable Medley*

\$27.00 per person + \$5.40 (20% Service Charge) + \$2.15 (6.75% Tax) = \$34.59 per person

Platinum Package

Includes: 3 Appetizers, 2 entrees, 3 vegetables, Pasta station

*BBQ Meatballs / Cheese and Crackers / Assorted Fruit
Chicken Marsalis / Prime Rib
Dutch Potatoes / Broccoli with Cheese sauce / Vegetable Medley
Primavera and Alfredo Pasta Station*

\$35.00 per person + \$7.00 (20% Service Charge) + \$2.84 (6.75% Tax) = \$44.84 per person

Includes: Garden Salad, Dinner Rolls, Iced Tea and Coffee

Wedding Cakes Available Upon Request

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Buffet Menu Selections

ENTREES		
<i>Baked Chicken</i>	<i>Baked Fish (In-House)</i>	<i>BBQ Chicken</i>
<i>Baked Pork Chops</i>	<i>BBQ Pork Ribs</i>	<i>Beef Brisket (Sliced or Chopped)</i>
<i>Beef Meatloaf</i>	<i>Beef Stir-Fry</i>	<i>Chicken Casserole</i>
<i>Chicken & Dumplings</i>	<i>Chicken Pot Pie</i>	<i>Chicken Stir-Fry</i>
<i>Country Style Steak</i>	<i>Fried Fish (In-House)</i>	<i>Fried Pork Chops</i>
<i>Ham with Raisin Sauce</i>	<i>Meat Lasagna</i>	<i>Pepper Steak</i>
<i>Roast Beef w/ Mushroom Sauce</i>	<i>Salisbury Steak</i>	<i>Sirloin Beef Tips</i>
<i>Smothered Pork Chops</i>	<i>Southern Fried Chicken</i>	<i>Spaghetti with Meatballs</i>
<i>Turkey & Dressing</i>	<i>Vegetarian Lasagna</i>	
Entrees-Additional \$4.00 per person per item		
<i>Asian Beef Kabobs over Rice</i>	<i>Beef Tips & Broccoli over Rice</i>	<i>Blackened Catfish</i>
<i>Chicken Cordon Blue w/ Ham & Swiss</i>	<i>Grilled Salmon w/ Lemon Caper Wine Sauce</i>	<i>Honey Dijon Chicken Breast</i>
<i>Shrimp Alfredo w/ Broccoli & Penne Pasta</i>	<i>Shrimp & Grits w/ Andouille Sausage</i>	<i>Slow Roasted Pork Tenderloin</i>
<i>Stuffed Chicken w/ Broccoli & Provolone</i>	<i>Stuffed Chicken w/ Sausage Dressing</i>	<i>Stuffed Chicken w/ Spinach, Feta, Bacon</i>
<i>Stuffed Flounder</i>	<i>Stuffed Pork Chops w/ Mushrooms and Wild Rice</i>	<i>Stuffed Pork Chops w/ Sausage, Spinach & Feta</i>
<i>Stuffed Trout</i>		
VEGETABLES		
<i>Au Gratin Potatoes</i>	<i>Baked Beans</i>	<i>Beets</i>
<i>Black-eyed Peas</i>	<i>Broccoli & Cauliflower Mix</i>	<i>Buttered Broccoli Spears</i>
<i>Cabbage</i>	<i>Candied Yams</i>	<i>Collard Greens</i>
<i>Garlic Roasted Potatoes</i>	<i>Glazed Carrots</i>	<i>Green Beans</i>
<i>Green Beans Almandine</i>	<i>Green Peas</i>	<i>Green Peas & Carrots</i>
<i>Green Peas w/ Diced Potatoes</i>	<i>Lima Beans</i>	<i>Macaroni & Cheese</i>
<i>Oven Browned Potatoes</i>	<i>Parsley Potatoes</i>	<i>Pinto Beans</i>
<i>Red Bliss Potatoes</i>	<i>Regular Corn</i>	<i>Scalloped Potatoes</i>
<i>Southern Style Breaded Okra</i>	<i>Squash Casserole</i>	<i>Stewed Apples</i>
<i>Stewed Corn</i>	<i>Stewed Potatoes</i>	<i>Stewed Tomatoes</i>
<i>Turnip Greens</i>	<i>Whipped Potatoes</i>	<i>White Rice</i>
SALADS		
<i>Cole Slaw</i>	<i>Cucumber</i>	<i>Macaroni</i>
<i>Pasta</i>	<i>Potato</i>	<i>Tossed Salad</i>

Occasions II

Hors d'oeuvres

Sample Menus

Topaz Package

Chicken Drummettes and Meatballs

Assorted Vegetables and Dip

Cheese and Crackers

Seasonal Fresh Fruit

Fruit Punch

\$20.00 per person + \$4.00 (20% Service Charge) + \$1.62 (6.75% Tax) = \$25.62 per person

Onyx Package

Chicken Tenders and Ham or Turkey Kabobs

Assorted Finger Sandwiches

Assorted Vegetables and Dip

Cheese and Crackers

Seasonal Fresh Fruit

Fruit Punch

\$23.00 per person + \$4.60 (20% Service Charge) + \$1.86 (6.75% Tax) = \$29.46 per person

Pearl Package

Carved Beef Tenderloin

Pasta Station

Assorted Vegetables and Dip

Cheese Ball or Cubed Cheese and Crackers

Seasonal Fresh Fruit

Fruit Punch

\$28.00 per person + \$5.60 (20% Service Charge) + \$2.27 (6.75% Tax) = \$35.87 per person

Wedding Cakes Available Upon Request

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Banquet Trays

<i>Banquet Trays</i>	<i>Small (50 pieces)</i>
<i>After Dinner Mints (by bowl per table)</i>	\$10.00
<i>Assorted Finger Sandwiches</i>	\$170.00
<i>Bacon Wrapped Scallops</i>	\$210.00
<i>BBQ Cocktail Franks</i>	\$95.00
<i>BBQ Meatballs</i>	\$105.00
<i>Beef Tenderloin (carved)</i>	MARKET PRICE
<i>Buffalo Wings, Hot Sauce</i>	\$100.00
<i>Carving Station (charge)</i>	\$75.00
<i>Cheese Ball or Cubed, Assorted Crackers</i>	\$100.00
<i>Chicken Drummettes</i>	\$95.00
<i>Chicken Tenders, Honey Mustard</i>	\$95.00
<i>Chips and Dip</i>	\$65.00
<i>Crab Dip with crackers</i>	MARKET PRICE
<i>Deli Tray: Roast Beef, Ham, Turkey, Party Breads, Mustards</i>	\$200.00
<i>Deviled Eggs</i>	\$95.00
<i>Ham (carved)</i>	\$350.00
<i>Iced Shrimp w/ Cocktail Sauce</i>	MARKET PRICE
<i>Miniature Quiche</i>	\$105.00
<i>Pasta Station (Primavera or Alfredo)</i>	\$250.00
<i>Pigs in a Blanket w/ BBQ Sauce or Honey Mustard</i>	\$100.00
<i>Pork Loin (carved)</i>	\$350.00
<i>Prime Rib (carved)</i>	\$450.00
<i>Roast Beef (carved)</i>	\$350.00
<i>Seasonal Fresh Fruit</i>	MARKET PRICE
<i>Stuffed Mushrooms</i>	\$105.00
<i>Swedish Meatballs w/ Sour Cream Sauce</i>	\$95.00
<i>Sweet & Sour Meatballs</i>	\$95.00
<i>Thinly Sliced Steak Skewers</i>	\$150.00
<i>Turkey (carved)</i>	\$350.00
<i>Vegetables and Dip</i>	\$85.00
<i>Watermelon Basket (in season)</i>	MARKET PRICE
BEVERAGES	
<i>Fruit Punch (per gallon)</i>	\$30.00
<i>Tea (per gallon)</i>	\$7.50
<i>Lemonade</i>	\$7.50
<i>Sparkling Grape Juice</i>	\$20.00 per bottle

Occasions II
Wedding Package Schedule of Prices

ROOM FEES:

Ballroom	\$350.00 per hour
Burgundy Room	\$75.00 per hour

DECORATIONS:

Standard Vase with Artificial Flowers	\$10.00 each
Hurricane Globe with Greenery and Candles	\$15.00 each
Fishbowls with Greenery and Candles	\$15.00 each

LINEN FEES:

White Tablecloths (Lap Length)	\$2.00 each
Colored Overlays	\$6.00 each
Colored Short Tablecloths (Lap Length)	\$20.00 each
Colored Long Tablecloths	\$30.00 each
White Floor Length	\$30.00 each
Colored Floor Length	\$35.00 each

NAPKINS:

White Napkins	\$1.00 each
Colored Napkins	\$3.00 each

CHAIR COVERS:

White Chair Covers	\$5.00 each
White Chair Covers with Sash	\$7.00 each

PLACE SETTING

CHINA: (Dinner/ Salad/ Dessert Plate, Flatware, Stemware)	\$20.00 ea. place setting
PLASTIC CHINA: (Dinner/ Salad/ Dessert Plate, Silver Tone Plastic Flatware, Clear Plastic Cup)	\$5.50 ea. place setting
CLEAR ETCHED PLASTIC: (Dinner/ Salad/ Dessert Plate, Clear Plastic Flatware, Clear Plastic Cup)	\$4.00 ea. place setting
To Go Trays	\$0.50 each
Champagne Glasses	\$3.00 each

TABLES:

Cake Table	\$35.00
Gift Table	\$20.00
Disc Jockey Table	\$20.00
Head Table up to 6	\$20.00
Head Table up to 14	\$40.00
Head Table up to 20	\$60.00

FEES:

Bartender Fee	\$35.00 per hour
Corking Fee	\$2.50/ bottle
Cake Cutting Fee	\$40.00
Clean-Up Fee-up to 100 people	\$150.00

ADDITIONAL SET-UP:

Punch Fountain	\$75.00
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