



Wedding PACKAGES



Chef Inspired Creative Cuisine

Totally Cooked Event Management & Catering • 2730 Front Street • Cuyahoga Falls, OH 44221 • Phone: 330.923.9964 • totallycooked.com



Heavy Hors d'Oeuvre Wedding Package Includes~

- Event Coordinator based on 6 hours pre-wedding planning and 6 hours day-of catering coordination which includes a consultation, complete wedding estimate, personalized wedding tasting, venue site visit, rental coordination, and day-of staff/catering management
- Service staff based on an 8 hour day which includes; pre-reception set up, event service, complete tear down, and clean up; Staffing needs over 8 hours are charged on an hourly basis
- Totally Cooked equipment required for food service (chafers, bowls, utensils, table décor, etc.)
- Coffee station including regular coffee, decaffeinated coffee, sweeteners, and creamer
- White with Swirled Rim Round China Plates:
 - Hors d'Oeuvre plates
- Stainless Steel Flatware:
 - Hors d'Oeuvre forks
- Disposable Napkins
- Glassware:
 - Irish coffee mug for coffee station

(Linen Rentals available, please see page 11)





Heavy Hors d'Oeuvre Wedding Package

Passed Hors d'Oeuvres *(select 3)*

Bruschetta topped Crostini (¥)

Carolina Mustard Pulled Pork Brioche Boule

Cheese Stuffed Jalapeño wrapped in Bacon (GF)

TC Egg Stuffers (GF)

Traditional (¥) • Bacon and Thyme • Jalapeño Bacon • Buffalo (¥)

Goat Cheese and Prosciutto topped Crostini

Hawaiian Fried Wontons with Pineapple Sweet and Sour Sauce

Lobster Fritter with Honey Malt Sauce

Miniature Chicken and Waffles with Thyme Honey and Sriracha Aioli

Spanakopita Phyllo Pastry filled with Spinach and Feta Cheese (¥)

Sweet Potato Canapé (GF V) Sweet Potato roasted, topped with Cashew, Sundried Tomato, Artichoke, Honey

Water Chestnuts wrapped in Bacon (GF)

Interactive Stations *(select 3)*

GF **BBQ Slider Station**

Brioche Slider Buns, Pickle Chips, Red Onion, Cheddar Cheese, Candied Jalapeños

Proteins *(select 1)*

Pulled Pork (GF) • Pulled Chicken (GF) • Beef Brisket (GF) (additional cost) • Smoked Turkey (GF) • Smoked Sausage (GF)

BBQ Sauces *(select 2)*

Sweet N Sassy (GF V) • Blazin' Bourbon (GF V) • Carolina Mustard (GF) • TC Horsey Mustard (GF)

Chef Carved Grilled Cumin Crusted Pork Tenderloin (GF)

Rosemary Jus • Apricot Chutney • Rolls • Includes Chef onsite to carve

Chef Carved Herb Crusted Turkey Breast (GF)

Poulet Jus • Honey Dijon Mustard • Rolls • Includes Chef onsite to carve

French Fry Station

French Fries (GF V) • Tater Tots (GF V) • Sweet Potato Fries (GF V)

Honey Malt Vinegar Dip (¥), Ketchup (GF V), Chipotle Aioli (GF ¥), Roasted Garlic Aioli (GF ¥), Cheese Sauce (¥), Crumbled Bacon (GF)

Macaroni and Cheese Station

Homestyle Macaroni and Cheese (¥) • Smoked Gouda Macaroni and Cheese (¥) • Spicy Macaroni and Cheese (¥)

Caramelized Onions, Sautéed Mushrooms, Grilled Vegetables, Crumbled Bacon, Hot Sauce

GF **Mashed Potato Station**

Traditional Mashers (¥) • Roasted Garlic and Onion Mashers (¥) • Sweet Potato Mashers (¥)

Turkey Gravy, Whipped Butter, Sour Cream, Crumbled Bacon, Scallions, Shredded Cheddar Cheese, Brown Sugar, Candied Pecans (M)

Miniature Taco Station

Proteins (choose 2)

Barbacoa (GF) • Carnitas (GF) • Chicken Tinga (GF) • Al Pastor Pork (GF)

Flour Tortillas, Cheddar Cheese, Cholula Hot Sauce, Leaf Lettuce, Red Onion, Salsa, Salsa Verde, Sour Cream

Pho Station (GF)

Pho Broth, Chicken, Bean Sprouts, Rice Noodles, Fresh Jalapeño, Lime Wedges, Hoisin, Sriracha, Thai Basil, Cilantro, Mint

Stir Fry Station

Chicken (GF), Beef (GF), Vegetables (GF), White Rice (GF), Thai Coconut Lime Sauce (GF),

Yum Yum Sauce (GF), Sriracha (GF), Soy Sauce, Scallions

GF Denotes Gluten Free • ¥ Denotes Vegetarian • V Denotes Vegan

Some items may contain and have been produced in a facility that also uses milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, or soy • Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk of foodborne illness



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- Totally Cooked equipment required for food service (chafers, bowls, utensils, table décor, etc.)
- Choice of salad
- Focaccia bread and dinner rolls in baskets on each guest table with whipped butter in ramekins
(with the exception of our BBQ Wedding Package; bread or bun of your choice is included)
- Ice water in water goblets at each place setting
- Coffee station including regular coffee, decaffeinated coffee, sweeteners, and creamer
- White with Swirled Rim Round China Plates:
 - Hors d'Oeuvre plate
 - Salad plate
 - Dinner plate
- Stainless Steel Flatware:
 - Hors d'Oeuvre fork
 - Salad fork
 - Dinner fork
 - Dinner knife
- Glassware:
 - Water goblet
 - Irish coffee mug

(Linen Rentals available, please see page 11)





Pearl Wedding Package

Buffet, Plated or Family Style

Hors d'Oeuvre Display *(select 2)*

¥ Domestic Cheese Arrangement

May include Cheddar, Colby, Pepper Jack, Provolone, Swiss Cheeses
Almonds, Crostini, Gourmet Crackers, Sesame Crackers, Rosemary Raisin Crisps,
Red Seedless Grapes

GF ¥ Fresh Seasonal Sliced Fruit Arrangement

Grand Marnier Fruit Dip

V Seasonal Grilled Vegetable Arrangement

May include Marinated and Grilled Carrots, Peppers, Squash, Zucchini,
Tomatoes, Asparagus, Eggplant, Crostini

Choose 1:

- Fresh Peppercorn Dill (GF ¥)
- White French (GF ¥)
- Green Goddess (GF ¥)
- Roasted Garlic Hummus (GF V)

GF V Seasonal Vegetable Crudité

May include Asparagus, Broccoli, Carrots, Cauliflower, Celery, Cucumbers,
Grape Tomatoes, Peppers, Radishes, Marinated Tri-Color Petite Potatoes

Choose 1:

- Fresh Peppercorn Dill (GF ¥)
- White French (GF ¥)
- Green Goddess (GF ¥)
- Roasted Garlic Hummus (GF V)

Entrées *(select 2)*

Apple Cider Chicken

Sautéed Chicken Breast, Granny Smith Apples, Apple Cider and Thyme Sauce

House Smoked Beef Brisket

Rich Jus, Caramelized Onions

GF Oven Roasted, Herb-Crusted Chicken

Bone-In Chicken, Totally Cooked Herb Seasoning

GF Oven Roasted, Herb-Crusted Turkey Breast

Poulet Jus

» GF Sautéed Cod Rustico

Artichoke Hearts, Calamata Olives, Roasted Red Peppers, Lemon White Wine Sauce

GF Spiral Sliced Glazed Ham

Honey Glaze

Tenderloin Beef Tips

Simmered with Cabernet, Rosemary, Garlic, Mushrooms

¥ Wild Rice Zucchini Cakes

Roasted Red Pepper Coulis

Additional entrée selection - additional cost per person

Salad *(select 1)*

¥ Caesar Salad

Romaine Lettuce, Grape Tomatoes, Red Onion, Parmesan Cheese,
House Made Garlic Croutons

GF V Mixed Field Greens Salad

Fresh Spring Mix, Romaine Lettuce, Cucumbers, Carrots,
Grape Tomatoes, Black Olives

Dressing Options *(select 2)*

Caesar (GF)

Honey Vinaigrette (GF ¥)

House Balsamic Vinaigrette (GF V)

Ranch (GF ¥)

White French (GF ¥)

Vegetable *(select 1)*

Buttered Corn (GF V)

Green Beans with Roasted Red Peppers

Roasted Zucchini with Basil and Oregano (GF V)

Steamed Broccoli (GF V)

A la carte vegetable selection - additional cost per person

Starch *(select 1)*

Herb Roasted Redskin Potatoes (M)

Horseradish Cheddar Mashers (GF ¥)

Parsley Buttered Noodles (¥)

Penne Pasta Marinara (¥)

Rice Pilaf (GF)

Roasted Garlic and Onion Mashers (GF ¥)

Scalloped Potatoes (¥)

A la carte starch selection - additional cost per person

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All Packages include Family Style Salad Service, Focaccia Bread, Dinner Rolls and Whipped Butter
To Remove Hors d'Oeuvre Display from package, inquire with your Event Coordinator



Ruby Wedding Package

Buffet, Plated or Family Style

Hors d'Oeuvre Display (select 2)

GF ¥ **Fresh Seasonal Sliced Fruit Arrangement**
Grand Marnier Fruit Dip

¥ Ohio Cheese Arrangement

Includes Smoked Cheddar, Amish Butter Cheese, Mild Goat Cheddar, Buffalo Marble Jack, Apple Slices, Dried Fruits, Crostini, Gourmet Crackers, Sesame Crackers, Rosemary Raisin Crisps

» V Seasonal Grilled Vegetable Arrangement

Includes Marinated and Grilled Carrots, Peppers, Squash, Zucchini, Tomatoes, Asparagus, Eggplant, Crostini

Choose 1:

- Fresh Peppercorn Dill Dip (GF ¥)
- Green Goddess Dip (GF ¥)
- White French Dip (GF ¥)
- Roasted Garlic Hummus (GF V)

GF V Seasonal Vegetable Crudite

Includes Asparagus, Broccoli, Carrots, Cauliflower, Celery, Cucumbers, Grape Tomatoes, Peppers, Radishes, Marinated Tricolor Petite Potatoes

Choose 1:

- Fresh Peppercorn Dill Dip (GF ¥)
- Green Goddess Dip (GF ¥)
- White French Dip (GF ¥)
- Roasted Garlic Hummus (GF V)

Entrées (select 2)

GF Angus Roast Beef with Thyme Jus

Herb Crusted Angus Beef with Thyme Jus

GF Barramundi in Tomato Butter

Asian Sea Bass, Cannellini Beans, Fresh Basil, Fresh Parsley, Garlic, Parmesan Cheese, Tomato Butter Sauce

Chicken Marsala

Lightly battered Chicken Breast, Marsala Wine Mushroom Sauce

» GF Flank Steak

Marinated, Grilled Flank Steak served with Roasted Red Pepper Chimichurri

GF Grilled Pork Tenderloin

Choose 1:

- Basil Artichoke Béchamel with Sundried Tomatoes
- Bourbon, Maple, and Pecan Glaze
- Dried Cranberry and Rosemary Jus

Mediterranean Chicken

Lightly battered Chicken Breast, Artichoke Hearts, Capers, Red Bell Peppers, Sundried Tomatoes, Lemon Cream Sauce

Stuffed Boneless Turkey Breast

Traditional Stuffing

GF ¥ Caprese Portabella Caps

Portabella Mushroom Caps, Mozzarella Cheese, Provolone Cheese, Grape Tomatoes, Basil Chiffonade, Balsamic Reduction

Additional entrée selection - additional cost per person

Salad (select 1)

¥ Caesar Salad

Romaine Lettuce, Grape Tomatoes, Red Onion, Parmesan Cheese, House Made Garlic Croutons

GF V Mixed Field Greens Salad

Fresh Spring Mix, Romaine Lettuce, Cucumbers, Carrots, Grape Tomatoes, Black Olives

Dressing Options (select 2)

Caesar (GF)

Honey Vinaigrette (GF ¥)

House Balsamic Vinaigrette (GF V)

Ranch (GF ¥)

White French (GF ¥)

Vegetable (select 1)

Buttered Corn (GF V)

Green Beans with Roasted Red Peppers

Grilled Vegetable Medley (GF V)

Roasted Root Vegetables (GF V)

Roasted Cauliflower (Pine Nuts, Capers,

Golden Raisins, Parmesan Cheese, Sherry Vinaigrette) (GF ¥)

Roasted Zucchini with Basil and Oregano (GF V)

Steamed Broccoli (GF V)

A la carte vegetable selection - additional cost per person

Starch (select 1)

Herb Roasted Redskin Potatoes (M)

Horseradish Cheddar Mashers (GF ¥)

Parsley Buttered Noodles (¥)

Penne Pasta Marinara (¥)

Rice Pilaf (GF)

Roasted Garlic and Onion Mashers (GF ¥)

Scalloped Potatoes (¥)

Smoked Gouda Macaroni and Cheese (¥)

A la carte starch selection - additional cost per person

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Diamond Wedding Package

Buffet, Plated or Family Style

Hors d'Oeuvre Display (select 2)

Antipasto Arrangement

May include Aged Cheddar, Bleu Affinee, Fontina, Grand Cru, Van Gogh Gouda, Dry Cured Salamis, Hot Mustard, Jalapeño Fig Jam, Olives, Roasted Red Peppers, Giardiniera, Almonds, Crostini, Gourmet Crackers, Sesame Crackers, Rosemary Raisin Crisps, Pita Chips, Red Seedless Grapes

GF ¥ Fresh Seasonal Sliced Fruit Arrangement

Grand Marnier Fruit Dip

¥ Ohio Cheese Arrangement

Includes Smoked Cheddar, Amish Butter Cheese, Mild Goat Cheddar, Buffalo Marble Jack, Apple Slices, Dried Fruits, Crostini, Gourmet Crackers, Sesame Crackers, Rosemary Raisin Crisps

√ Seasonal Grilled Vegetable Arrangement

Includes Marinated and Grilled Carrots, Peppers, Squash, Zucchini, Tomatoes, Asparagus, Eggplant, Crostini

Choose 1:

- Fresh Peppercorn Dill Dip (GF ¥)
- White French Dip (GF ¥)
- Green Goddess Dip (GF ¥)
- Roasted Garlic Hummus (GF √)

GF √ Seasonal Vegetable Crudite

Includes Asparagus, Broccoli, Carrots, Cauliflower, Celery, Cucumbers, Grape Tomatoes, Peppers, Radishes, Marinated Tricolor Petite Potatoes

Choose 1:

- Fresh Peppercorn Dill Dip (GF ¥)
- White French Dip (GF ¥)
- Green Goddess Dip (GF ¥)
- Roasted Garlic Hummus (GF √)

Entrées (select 2)

Vodka Chicken Prosciutto

Lightly battered Chicken Breast stuffed with Fresh Basil, Fresh Mozzarella, Prosciutto, topped with Vodka Sauce

GF Citrus Grilled Salmon

Faroe Island Salmon served with Dijon Mustard Cream

Fire-Grilled Beef Tenderloin

Port Demi Glacé

GF New Zealand Rack of Lamb

Fresh Mint Salsa Verde

GF Maple Mustard Glazed Pork Loin

Roasted Garlic crusted Pork Loin with Maple and Whole Grain Mustard

Chicken Havarti

Puff Pastry wrapped Chicken Breast stuffed with Dill Havarti, Smoked Ham, Fresh Spinach, topped with Dijon Cream Sauce

GF Slow Roasted Prime Rib

TC Horsey Mustard Sauce

GF ¥ Cheesy Artichoke Quinoa Cake

Quinoa, Three Italian Cheeses, Artichokes, Sautéed Spinach, Red Pepper Coulis

Additional entrée selection - additional cost per person

Salad (select 1)

¥ Caesar Salad

Romaine Lettuce, Grape Tomatoes, Red Onion, Parmesan Cheese, House Made Garlic Croutons

GF √ Mixed Field Greens Salad

Fresh Spring Mix, Romaine Lettuce, Cucumbers, Carrots, Grape Tomatoes, Black Olives

Dressing Options (select 2)

Caesar (GF)

Honey Vinaigrette (GF ¥)

House Balsamic Vinaigrette (GF √)

Ranch (GF ¥)

White French (GF ¥)

Vegetable (select 1)

Buttered Corn (GF √)

Grilled Asparagus (GF √)

Green Beans with Roasted Red Peppers

Grilled Vegetable Medley (GF √)

Roasted Root Vegetables (GF √)

Roasted Cauliflower (Pine Nuts, Capers,

Golden Raisins, Parmesan Cheese, Sherry Vinaigrette) (GF ¥)

Roasted Zucchini with Basil and Oregano (GF ¥)

Steamed Broccoli (GF √)

A la carte vegetable selection - additional cost per person

Starch (select 1)

Herb Roasted Redskin Potatoes (M)

Horseradish Cheddar Mashers (GF ¥)

Parsley Buttered Noodles (¥)

Penne Pasta Marinara (¥)

Rice Pilaf (GF)

Roasted Garlic and Onion Mashers (GF ¥)

Scalloped Potatoes (¥)

Smoked Gouda Macaroni and Cheese (¥)

Smoked Gouda Potatoes Au Gratin (¥)

A la carte starch selection - additional cost per person

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BBQ Wedding Package

Buffet, Plated or Family Style

Hors d'Oeuvre Display (select 2)

¥ Domestic Cheese Arrangement

May include Cheddar, Colby, Pepper Jack, Provolone, Swiss Cheeses, Almonds, Crostini, Gourmet Crackers, Sesame Crackers, Rosemary Raisin Crisps, Red Seedless Grapes

GF ¥ Fresh Seasonal Sliced Fruit Arrangement

Grand Marnier Fruit Dip

V Seasonal Grilled Vegetable Arrangement

Includes Marinated and Grilled Carrots, Peppers, Squash, Zucchini, Tomatoes, Asparagus, Eggplant, Crostini

Choose 1:

- Fresh Peppercorn Dill Dip (GF ¥)
- White French Dip (GF ¥)
- Green Goddess Dip (GF ¥)
- Roasted Garlic Hummus (GF V)

GF V Seasonal Vegetable Crudite

Includes Asparagus, Broccoli, Carrots, Cauliflower, Celery, Cucumbers, Grape Tomatoes, Peppers, Radishes, Marinated Tricolor Petite Potatoes

Choose 1:

- Fresh Peppercorn Dill Dip (GF ¥)
- White French Dip (GF ¥)
- Green Goddess Dip (GF ¥)
- Roasted Garlic Hummus (GF V)

Entrées (select 2)

GF BBQ Pulled Chicken

Pickle Chips, Red Onion, Cheddar Cheese, Candied Jalapeños

GF BBQ Pulled Pork

Pickle Chips, Red Onion, Cheddar Cheese, Candied Jalapeños

GF Grilled Chicken Breast

Leaf Lettuce, Tomato, Red Onion, Mustard, Mayo

GF House Smoked Beef Brisket

Pickle Chips, Red Onion, Cheddar Cheese, Candied Jalapeños

GF Rustic Dry Rub Bone-In Chicken

Dry Rub Bone-In Chicken Brined and Grilled

GF St. Louis BBQ Ribs

Veggie Burger

Veggie Burger made with Brown Rice, Quinoa, Bulgar, Corn, Black Beans, and Roasted Red Peppers. Leaf Lettuce, Tomato, Red Onion, Pickle, American Cheese, Ketchup, Mustard, Mayo

Additional entrée selection - additional cost per person

Bun or Muffin (select 1)

- Brioche Slider Buns
- Cornbread Muffins with Butter
- House Brioche Buns

BBQ Sauce (select 2)

- Billy Bob's White Sauce (GF ¥)
- Horsey Mustard Sauce (GF)
- Blazin' Bourbon (GF V)
- Peach Habanero (GF V)
- Carolina Mustard (GF)
- Sweet N Sassy (GF V)

Salad (select 1)

¥ Caesar Salad

Romaine Lettuce, Grape Tomatoes, Red Onion, Parmesan Cheese, House Made Garlic Croutons

GF V Mixed Field Greens Salad

Fresh Spring Mix, Romaine Lettuce, Cucumbers, Carrots, Grape Tomatoes, Black Olives

Dressing Options (select 2)

Caesar (GF)

Honey Vinaigrette (GF ¥)

House Balsamic Vinaigrette (GF V)

Ranch (GF ¥)

White French (GF ¥)

Cold Sides (select 1)

GF ¥ Aegean Salad

English Cucumbers, Grape Tomatoes, Red Onions, Feta Vinaigrette

GF Bacon Broccoli Salad

Broccoli, Bacon, Red Onion, Pecans, Dried Fruit, House Dressing

¥ Bruschetta Pasta Salad

Bowtie Pasta, Grape Tomatoes, Red Onions, Fresh Mozzarella Cheese, White Balsamic Vinaigrette

GF ¥ Creamy Coleslaw

Shredded Cabbages, Matchstick Carrots, Fresh Parsley, Slaw Dressing (also ask about our Vinegar Slaw!)

¥ Macaroni Salad

Elbow Macaroni, Celery, Red Onions, Fresh Parsley, Classic Mayo and Sour Cream based dressing

Italian Pasta Salad

Cavatappi Pasta, Tomatoes, Fresh Parsley, Matchstick Carrots, Black Olives, Zucchini, Sweet Bell Peppers, Salami, Provolone Cheese, Italian Dressing

GF ¥ TC Signature Smashed Potato Salad

Redskin Potatoes, Scallions, Celery, Fresh Parsley, Red Onion, Signature Creamy Vinaigrette

A la carte cold sides - additional cost per person

Hot Sides (select 1)

Calico Corn

Corn on the Cob with Butter (in season) (GF ¥)

Green Beans with Bacon and Caramelized Onions (GF)

Herb Roasted Redskin Potatoes (M)

Homestyle Macaroni and Cheese (¥)

Roasted Garlic and Onion Mashers (GF ¥)

Smoked Gouda Macaroni and Cheese (¥)

TC Molasses Baked Beans (GF)

A la carte hot sides - additional cost per person

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Premium Options

Premium Salad Options - additional cost per person

GF ¥ **Italian Chop Salad:** Romaine Lettuce, Provolone Cheese, Black Olives, Grape Tomatoes, Red Onion, Garbanzo Beans

GF ¥ **Diane's Strawberry Spinach Salad:** Baby Spinach, Strawberries, Candied Pecans, Feta Cheese

Food Bars and Stations

For additional bar and station options please see our full Hors d'Oeuvres Menu

Asian Steam Bun Station*

- Pork Belly
- ¥ Sweet and Spicy Cauliflower

Asian BBQ Sauce, Vinegar Slaw

Bacon Bar

- Applewood Maple Smoked Bacon
- Chocolate Covered Chili Bacon
- Peppered Bacon

Macaroni and Cheese Station

- Homestyle Macaroni and Cheese (¥)
- Smoked Gouda Macaroni and Cheese (¥)
- Spicy Macaroni and Cheese (¥)

Caramelized Onions, Sautéed Mushrooms, Grilled Vegetables, Crumbled Bacon, Hot Sauce

French Fry Station*

French Fries (GF V)

- Tater Tots (GF V)
- Sweet Potato Fries (GF V)

Honey Malt Vinegar Dip (¥), Ketchup (GF V), Chipotle Aioli (GF ¥), Roasted Garlic Aioli (GF ¥), Cheese Sauce (¥), Crumbled Bacon (GF)

Mashed Potato Station

- Traditional Mashers (¥)
- Roasted Garlic and Onion Mashers (¥)
- Sweet Potato Mashers (¥)

Turkey Gravy, Whipped Butter, Sour Cream, Crumbled Bacon, Scallions, Shredded Cheddar Cheese, Brown Sugar, Candied Pecans (V)

Miniature Taco Station

Proteins (choose 2)

- Barbacoa (GF)
- Carnitas (GF)
- Chicken Tinga (GF)
- Al Pastor Pork (GF)

Flour Tortillas, Cheddar Cheese, Cholula Hot Sauce, Leaf Lettuce, Red Onion, Salsa, Salsa Verde, Sour Cream

Nacho Station

- Grilled Chicken (GF)
- Ground Beef
- Queso (¥)

Tortilla Chips (GF V), Black Olives (GF V), Guacamole (GF V), Pickled Jalapeños, Scallions, Sour Cream, Zesty Salsa (GF V), Shredded Lettuce

¥ Soft Pretzel Station

- Soft Pretzel Bites

Honey Dijon Mustard, Hot Mustard, TC Horsey Mustard, Queso, Beer Cheese

* Requires service staff and/or onsite chef to prepare or assemble

Beverages

Assorted Canned Beverages

Bottled Water

Bottled Juices

GF V Fresh Iced Tea

GF V Fresh Lemonade -

GF V Specialty Beverages

Choice of:

- Blueberry Lemonade
- Peach Iced Tea
- Raspberry Lemonade
- Raspberry Iced Tea
- Strawberry Lemonade

GF ¥ Coffee Station

Regular Coffee, Decaffeinated Coffee, Sugar, Sweeteners, Half N Half Creamers, Stir Sticks, Insulated Cups

GF ¥ Flavored Coffee Station (30 person minimum)

Regular Coffee, Decaffeinated Coffee, Vanilla, Hazelnut, Caramel Flavored Syrups, Sugar, Sweeteners, Half N Half Creamers, Stir Sticks, Insulated Cups

GF ¥ Tea Station

Hot Water, assorted Tea Packets, Sugar, Sweeteners, Honey, Lemons, Half N Half Creamers, Stir Sticks, Insulated Cups

Back Bar Service

Bottled Water, Assorted Sodas, Fruit and Vegetable Juice Mixers, Soda and Tonic Water, Fruit and Vegetable Garnishes, Ice, Clear Plastic Cups

Ice Service - 16 pound bag

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Linen Rentals

8' Rectangle Table

Poly Solid (*White, Ivory or Black*) - Floor-Length or Mid-Length

6' Rectangle Table

Poly Solid (*White, Ivory or Black*) - Floor-Length or Mid-Length

60" Round Table

Poly Solid (*White, Ivory or Black*) - Floor-Length or Mid-Length

72" Round Table

Poly Solid (*White, Ivory or Black*) - Floor-Length or Mid-Length

High Top Cocktail Table Linens

Poly Solid (*White, Ivory or Black*)

Linen Napkins

Poly Solid (*Any Available Color*)

Table Runners

Poly Solid (*Any Available Color*)

Linens to Consider for your Wedding

- Head Table
- Guest Tables
- Place Card Table
- Welcome Table
- Gift Table
- Appetizer Tables
- Buffet Tables
- Coffee Table
- Dessert Tables
- Bar Tables
- Photo Booth Table
- DJ Table
- Memory Table
- Late Night Snack Table
- High Top Cocktail Tables



FULL SERVICE WEDDING TERMS AND CONDITIONS

1. Wedding Package prices are set on a 100 person guest count, under 100 guests are subject to a 10% upcharge per person.
2. Securing the Date: A non-refundable retainer of \$1,000 is required to secure our services on your date. Without this retainer and signed agreement there is no guarantee that your date will be held for you. The retainer will be applied to final invoice.
3. Payment Schedule:
60 days prior to wedding date = 50% of estimated balance is due;
Prior to wedding date = 100% of remaining balance is due.
If any additional charges are incurred after the balance is paid, an adjusted invoice with the remaining balance will be sent.
Once payments are made, they are non-refundable.
4. Additional charges may be applied based on fees incurred by venue.
5. All full service events are subject to a 20% service charge.
6. Price Quotations: Items and services may be added or subtracted from the original estimate until 30 days prior to the event; a signed wedding contract does not set the current estimate in stone. If menu or service selections change, the costs are subject to change accordingly.
7. Final Guest Count, Layout and Itinerary: No less than 14 days prior to the event date the final guest count, venue layout, and timeline are due to your Totally Cooked Event Coordinator. The guest count **cannot decrease** after the 14-day final count deadline as the ordering of food ingredients has already occurred. Should your guest count increase after this deadline, **increases** are only **allowable** up to 7 days prior and will incur an additional charge per additional guest.
8. Totally Cooked Event Coordinators can coordinate all rentals. Totally Cooked can acquire china, glassware, silverware, linens, chafing dishes, serving platters, tables, chairs, tents and entertainment. Please ask about other rentals available.
9. Totally Cooked Catering can provide professional staff for full set up, food service, guest service and full clean up.
 - Event Coordinator
 - Bartender
 - Onsite Chef
 - Service Staff Member
10. Event Coordinator Hours: Totally Cooked provides an Event Coordinator for twelve (12) hours included in the pre-designed Wedding Packages. These hours are applied toward the tasting appointment, site visit, back and forth communications leading up to the wedding day and day of oversight on catering and rental services contracted through Totally Cooked Catering. Additional event coordinator services are available including additional meetings or site visits, decor assistance, additional vendor management, and day of coordination. These additional hours required to plan/manage your event are subject to a per hour fee. For custom or a la carte wedding menus, event coordinator hours will be billed per hour, with a minimum of twelve (12) hours.
11. Once the menu, rentals, service staff and entertainment needs are discussed, an estimate will be available. Estimates will be emailed or can be mailed upon request.
12. Payment methods: Visa, MasterCard, Discover and American Express - A 3.75% credit card processing fee will be assessed per transaction. To avoid the 3.75% credit card processing fee, we offer Automated Clearing House (ACH) transactions (electronic payment from a Checking account with Account number and Routing number). Cash is also accepted.
14. Photography: Totally Cooked reserves the right to photograph the event. Photographs may be used in future advertising and/or promotional materials for Totally Cooked. All measures will be taken to ensure client confidentiality.

Chef Inspired Creative Cuisine