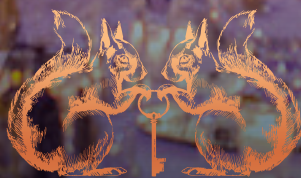


M
LAURA & CHRIS



S E R A V E Z Z A

— W E D D I N G S —

at THE FRANKLIN INSTITUTE

Wedding Package Details

All Wedding Packages include the following:

COCKTAIL RECEPTION

Signature Welcome Drink upon Guest Arrival
Standard One Hour Open Bar
Selection of Six Butler-Passed Hors D'oeuvres
Selection of One Reception Display

DINNER

Standard Four Hour Open Bar
Champagne Toast
Three Course Plated Meal Service:
Dinner Rolls and Butter, Salad Course, Choice of Two Entrée's, and Dessert
Freshly Brewed La Colombe Regular & Decaf Coffee, Assorted
Premium Hot Tea Station

SERVICES AND AMENITIES

- Experienced Catering Team to Plan, Manage and Execute your event, including a dedicated wedding party attendant
- Private Tasting with Signed Agreement (up to Four People)
- Selection of Standard White, Ivory or Black Floor Length Linens and Napkins (additional colors available upon request)
- Standard Dining Tables & Guest Chairs
- Votive Candles
- Additional Tables for Display of Place Cards, Gifts and Wedding Cake

**Custom upgrades available upon request for all packages.*

Wedding Packages

Select your preferred package

CLASSIC PACKAGE 180.00++

- Includes all items described within the Wedding Package Details Page

ELEGANCE PACKAGE 210.00++

- Includes all items described within the Wedding Package Details Page
- Selection of Upgraded Butler-Passed Hors D'oeuvres
- Additional Reception Display with Cocktail Reception
- Selection of Upgraded Salad, Entrée, and Dessert options
- Tableside Wine Service with Dinner to Include Red & White Varietal Selections
- Butler-Passed Late Night Snack Selection for guests

LUXURY PACKAGE 240.00++

- Includes all items described within the Wedding Package Details Page
- Private Beer, Wine, & Sparkling Bar for the Wedding Party Suite
- Two Signature Welcome Drinks upon Guest Arrival
- Selection of Eight Upgraded Butler-Passed Hors D'oeuvres
- Additional Reception Display with Cocktail Reception
- Selection of Upgraded Salad, Three Entrée's, and Dessert options
- Two Butler-Passed Late Night Snack Selections for Guests
- Tableside Wine Service with Dinner to Include Red & White Varietal Selections
- Custom Designed Menu Cards at each Place Setting
- Specialty Color Floor Length Linens & Napkins
- Chiavari Chairs

STATIONS PACKAGE 210.00++

- Includes all items described within the Wedding Package Details Page
- Selection of Upgraded Butler-Passed Hors D'oeuvres
- Additional Reception Display with Cocktail Reception
- Selection of Upgraded Plated Salad Options
- Choice of One Action Station, One Carving Station, and One Dessert Option
- Tableside Wine Service with Dinner to Include Red & White Varietal Selections

**Custom upgrades available upon request for all packages.*



The Classic Package — 180.00 ++

Passed Hors D'oeuvres (Selection of 6 Butler-Passed)

Goat Cheese Mousse
and Medjool Date Skewers AVG

Wonton Cups with Thai Beef Salad
and Green Papaya AVG

Roast Beef with Asparagus Tips
and Boursin Cheese

Chipotle Dusted Steak Satay
with Sweet Onion Marmalade AVG

Parmesan-Tossed Arancini
with Lemon-Garlic Aioli

Vegetable Spring Rolls
with Ginger-Hoisin Sauce VGN

Brie en Croûte with Raspberry Jam
and Lemon Zest Crème Fraiche V

Coconut Chicken Satay Skewers
with Sweet Chili Glaze

Chicken Pot Stickers
with Sesame Soy Dipping Sauce

Sesame-Crusted Chicken Bites
with Spicy Teriyaki Glaze

Reception Display (Choice of One)

Vegetable Crudités AVG

Collection of Baby Carrots, Teardrop Tomatoes, Broccoli and Cauliflower Florets, Sweet Bell Peppers, and Pita Chips with Peppered Ranch Dressing, Herbed Boursin Dip, and Roasted Red Pepper Hummus

Antipasto Display

Oven-Dried Tomatoes, Marinated Artichokes, Grilled Marinated Mushrooms, Olives, Roasted Peppers, Parma Prosciutto, Genoa Salami, Mortadella, Parmigiano-Reggiano, Asiago and Fresh Mozzarella Cheese, & Artisanal Bread

First Course (Choice of One)

Artisan Greens VG

Roasted Beets, Blistered Grape Tomato, Feta, Toasted Pepitas with White Balsamic Vinaigrette

Pennsylvania Salad AVG

Mixed Greens Wrapped in Preserved Daikon with Roasted Peaches, Peppered Goat Cheese, Spiced Sunflower Seed with Sorghum Vinaigrette

Crunch Salad VGN

Shaved Red Cabbage, Kale, Cucumbers, Carrots, Edamame, Cilantro & Sunflower Seeds with Sweet-and-Sour Ginger Dressing

Baby Iceberg AVG

Tomato Bocconcini with Red and Yellow Teardrop Tomatoes, Mozzarella Cheese with Basil Vinaigrette and Balsamic Glaze

Entrée (Choice of Two)

All Served with Dinner Roll and Butter

Rosemary Lemon Chicken AVG

Marinated with Rosemary, Lemon and Garlic with Au Gratin Potato Cake

Peppered Balsamic Chicken AVG

Baby New Potatoes, Roasted Grapes and Balsamic Vinegar Sauce

Parmesan-Crusted Chicken Breast

Sea Salt Fingerling Potatoes and Tomato Basil Chutney

Miso-Glazed Salmon AVG

Coconut Jasmine Rice and Baby Bok Choy

Braised Short-Rib AVG

Herb Polenta and Natural Cabernet Reduction

Chef's Seasonal Vegan Special

Dessert (Choice of One)

Coffee, Decaf, & Hot Tea Station included with Dessert Station

Wedding Cake

Must use one of our pre-approved wedding vendors

Cupcake Station

Bar Package

- One Hour Open Bar for Reception
- Four Hour Open Bar for Dinner Service
- One Signature Drink
- Includes Champagne Toast at Dinner

Standard Bar

Domestic (Choice of Two)

Bud Light, Budweiser, Coors Light, Michelob Ultra, Yuengling, & Miller Light

Import or Premium (Choice of One)

Corona, Heineken, Modelo, Stella, Victory Yards IPA

Spirits

Tito's Vodka, Hornitos Sauza Tequila, Jack Daniels, Jameson, Dewars White Label, Bombay Dry, & Bacardi Superior

House Wine & Sparkling

Proverb Pinot Grigio, Proverb Chardonnay, Proverb Pinot Noir, Proverb Cabernet Sauvignon, & Wyclif Prosecco



Minimum of 140 guests on Saturdays
22% Service charge on Food, Beverage, Set Up and Labor
Applicable taxes added: 8% food and 10% liquor



The Elegance Package — 210.00 ++

Passed Hors D'oeuvres (Selection of 6 Butler-Passed)

Any Selection from Classic Package or the following:

Crab Rangoon

Roasted Golden Beet Skewers
with Lavender Honey and Truffle Salt AVG V

Pesto-Marinated Bocconcini AVG V
and Cherry Tomato Skewers

Cornmeal Blinis with Apple Cider Poached
Sweet Potatoes AVG

Crispy Potato Pancakes Topped
with Peppered Bacon and Apple Relish
with Herbed Crème fraiche AVG

House Made Philly Cheesesteak Eggrolls

Savory Salmon Gravlax
and Cucumber Mint Crème Fraiche Tart

Mini Beef Wellingtons with Mustard Aioli

Peking Duck Spring Rolls
with Ginger-Soy Dipping Sauce

Sesame-Breaded Shrimp
with Sweet Soy Aioli

Coconut Chicken Satay Skewers
with Sweet Chili Glaze

Reception Display (Choice of Two)

Any Reception Display selection from Classic Package or the following:

Gourmet Grilled Vegetable Station

Assortment of Grilled Baby Squash, Seasonal Tomatoes,
Eggplant, Sweet Peppers, Asparagus, Baby Carrots,
and Grilled Mushrooms with Balsamic Aioli, Hummus
& Grilled Pita, and Roasted Garlic Sour Cream

International Cheese Display

Huntsman Double Gloucester-Stilton, Manchego, Parmesan,
Saint-André Triple Crème, Dried Fruit, Toasted Nuts, Lahvosh,
Crackers, Crostini and Baguettes

Pasta Station

Prepared live with guests choice of Cavatelli Pasta with a
Tomato Basil Sauce or Gemelli Pasta with a Garlic and Parsley
Alfredo Sauce. Served with fresh Parmesan Reggiano



First Course *(Choice of One)*

Any First Course selection from The Classic Package or the following:

Cabernet Poached Pear AVG

Layered Hearty Greens with Sweet-and-Sour Red Onion, Crumbled Bleu Cheese, Shaved Radish with Pomegranate Vinaigrette

Roasted Heirloom Baby Carrots

with Local Honey, Turmeric Drizzle, Toasted Pumpkin Seeds, and Herbed Crème

Baby Romaine with Toasted Chickpeas VGN AVG

White Beans, Cured Tomato, and Caper Dressing

Italian Wedding Soup

Tomato Bisque VGN AVG

Seasonal Chilled Gazpacho AVG

Entrée *(Choice of Two)*

All Served with Dinner Roll and Butter

Any Entrée Service selection from The Classic Package or the following:

Braised Short Rib with Wild Mushroom and Leek Risotto

Roasted Baby Heirloom Carrots and Pan Jus

Pan-Roasted Beef Tenderloin with Pomme Puree AVG

Green Peppercorn, Port Reduction, and Root Vegetables

Chili-Spiced Sea Bass

Preserved Lemon and Basil Relish with Crisped Potatoes and Charred Broccoli

Ancho-Dusted Cauliflower Steak with Crispy Polenta Cake VGN AVG

Smoked Tomato Jam and Roasted Sweet Potatoes

Chef's Seasonal Vegan Special

Dessert *(Choice of One)*

Coffee, Decaf, & Hot Tea Station included with Dessert Station

Wedding Cake

Must use one of our pre-approved wedding vendors

Cupcake Station

Cookie Display

Chocolate Chip Cookies Hand Stuffed with Vanilla Cream and Rolled in Shaved Dark Chocolate

Double Chocolate Cookies Hand Stuffed with Chocolate Mousse and Rolled in Shaved White Chocolate

Late Night Snacks *(Choice of One)*

Johnnycake Corn Dogs with Maple and Bacon Cornmeal Batter

Fried Chicken Sliders — Classic and Spicy

Milkshakes

Chocolate & Vanilla Milkshakes topped with Whipped Cream and Cookie Crumbs

Bar Package

- One Hour Open Bar for Reception
- Four Hour Open Bar for Dinner Service
- One Signature Drink
- Wine Service During Dinner
- Includes Champagne Toast at Dinner

Standard Bar

Domestic *(Choice of Two)*

Bud Light, Budweiser, Coors Light, Michelob Ultra, Yuengling, & Miller Light

Import or Premium *(Choice of One)*

Corona, Heineken, Modelo, Stella, Victory Yards IPA

Spirits

Tito's Vodka, Hornitos Sauza Tequila, Jack Daniels, Jameson, Dewars White Label, Bombay Dry, & Bacardi Superior

House Wine & Sparkling

Proverb Pinot Grigio, Proverb Chardonnay, Proverb Pinot Noir, Proverb Cabernet Sauvignon, & Wyclif Prosecco



Minimum of 140 guests on Saturdays
22% Service charge on Food, Beverage, Set Up and Labor
Applicable taxes added: 8% food and 10% liquor



The Luxury Package — 240.00 ++

Passed Hors D'oeuvres (Selection of 8 Butler-Passed)

Any Selection from the Classic or Elegance Package or the following:

Ahi Poke Tartare with Lemon Aioli
Served in a Mini Cone

Roasted Garlic Palmier
with Muhammara Spread V

Pacific Clam Fritters with Chives,
Sour Pickle, and Caper Remoulade

Carne Cruda with Cured Egg, Caper,
Grain Mustard Aioli, Non-Seeded Cracker
and Balsamic Vinegar AVG

Beef Kefta Tzatziki AVG

Smoked Steelhead Salmon and Whipped Boursin
Cheese on Buckwheat Blinis AVG

Blackened Ahi Tuna Skewers Topped
with Cajun Tomato Relish AVG

Bloody Mary Shrimp Cocktail Shooters AVG

Shrimp Ceviche in Crispy Tortilla Shell
with Lime and Cilantro Aioli AVG

Maryland Lump Crab Salad in Filo-Cup
with Green Onion and Basil Remoulade

Coconut Shrimp with Citrus Ponzu Glaze

Crab Cakes with Cucumber-Lime Aioli

Reception Display (Choice of Two)

Any Reception Display selection from the Classic or Elegance Package or the following:

Philly Cheesesteaks AVG

*Prepared live with guest's choice of Shaved Ribeye
or Tri-Tip with Long Hots, Peppers, Onions
and local cheese on an amoroso roll*

Beef Barbacoa Martinis

*Prepared live with Onions, Cilantro, Diced Avocado
and Tortilla Crisp*

First Course *(Choice of One)*

Any First Course selection from The Classic or Elegance Package or the following:

Crisp Fresh Romaine AVG

tossed with Our Caesar Dressing, Signature Croutons, Anchovies, and a Parmesan Cheese Crisp

Fresh Bibb Lettuce AVG V

Shaved Red Onions, Diced Cucumbers, Pepperoncini, Tomatoes, Feta Cheese, Kalamata Olives and Oregano Vinaigrette

Shredded Napa and Iceberg VGN

Carrots, Snow Peas, Crispy Rice Noodles, Cilantro Sprigs, Toasted Almonds, Toasted Sesame Seeds and Soy-Peanut-Ginger Dressing

Beet Carpaccio with Baby Arugula AVG VGN

Citrus Aioli, toasted Sunflower Seeds, and Balsamic Glaze

Niçoise Salad AVG

with Basil and Anchovy-Lemon Vinaigrette

Caprese Salad AVG V

with Mozzarella, Tomatoes, and Sweet Basil

Chef's Selection of Soup or Gazpacho

Entrée *(Choice of Three)*

Any Entrée Service selection from The Classic or Elegance Package or the following:

Grilled Petite Filet and Char Grilled Jumbo Shrimp AVG

with Mashed Potatoes, Caramelized Shallot Jus, & Tomato-Basil Relish

Grilled Sesame Crusted Tuna

with Honey Ginger Soy Glaze, Baby Bok Choy, and Jasmine Rice

Traditional Roasted Turkey

with Sweet Sausage, Onion and Bread Stuffing, Classic Turkey Gravy and a pomme puree with a cranberry chutney

Petite Filet Mignon and Seared Salmon

on Risotto Cake with Three Peppercorn Sauce

Dessert *(Choice of Two)*

Coffee, Decaf, & Hot Tea Station included with Dessert Station

Wedding Cake

Must use one of our pre-approved wedding vendors

Cupcake Station

Federal Donuts Station

Viennese Dessert Display

Lavish Display of Miniature Cakes, Tarts, Macarons, Mousse and Biscotti

Donut Sundae Bar

Vanilla Donut Holes, Vanilla Bean Ice Cream, Strawberry Sauce, Chocolate Sauce, Caramel Sauce, Seasonal Berries, Bananas, Cherries, Sprinkles, Cookie Crumbs, Crushed Peanuts and Whipped Cream

**Chef Attendant Included*

Cookie Display

Chocolate Chip Cookies Hand Stuffed with Vanilla Cream and Rolled in Shaved Dark Chocolate

Double Chocolate Cookies Hand Stuffed with Chocolate Mousse and Rolled in Shaved White Chocolate

Cookie Station

Assorted Hand-Stuffed Cookies with Chocolate Mousse,

Vanilla Cream, Raspberry Mousse, Nutella, Shaved White and Dark Chocolates,

Salted Carmel, and Chocolate Dips

The Chocolaterie

Milk Chocolate-Dipped Potato Chips, Strawberries, Marshmallows, Dark Chocolate-Dipped Pretzel Rods, Hickory Bacon, Orange Peels, Pineapple, Bananas, Hershey's Chocolate Bread Pudding, & Franklin Stove Brownies

Late Night Snacks *(Choice of Two)*

Johnnycake Corn Dogs with Maple and Bacon
Cornmeal Batter

Toasted Cheese Finger Sandwiches
and Creamy Tomato Soup

Short Rib Quesadillas with Pico de Gallo,
Guacamole and Sour Cream

Spicy BBQ Pork Bell Steam Buns with Hoisin
and Toasted Sesame

Fried Chicken Sliders — Classic and Spicy

Macarons

Coffee, Pistachio, Vanilla, Chocolate, Raspberry, and Lemon

Milkshakes

*Chocolate & Vanilla Milkshakes topped with Whipped Cream
and Cookie Crumbs*

Bar Package

- One Hour Open Bar for Reception
- Four Hour Open Bar for Dinner Service
- Two Signature Drinks
- Wine Service During Dinner
- Includes Champagne Toast at Dinner

Standard Bar

Domestic *(Choice of Two)*

*Bud Light, Budweiser, Coors Light, Michelob Ultra,
Yuengling, & Miller Light*

Import or Premium *(Choice of One)*

Corona, Heineken, Modelo, Stella, Victory Yards IPA

Spirits

*Tito's Vodka, Hornitos Sauza Tequila, Jack Daniels,
Jameson, Dewars White Label, Bombay Dry, & Bacardi
Superior*

House Wine & Sparkling

*Proverb Pinot Grigio, Proverb Chardonnay, Proverb Pinot Noir,
Proverb Cabernet Sauvignon, & Wyclif Prosecco*

Additionally Included:

Beer, Wine, & Sparkling Bar

for Wedding Party Suite

Custom Designed Menu Cards

at Each Place Setting

Specialty Color Floor Length Linens & Napkins

Chiavari Chairs



Minimum of 140 guests on Saturdays
22% Service charge on Food, Beverage, Set Up and Labor
Applicable taxes added: 8% food and 10% liquor



The Stations Package — 210.00 ++

Passed Hors D'oeuvres (Selection of 6 Butler-Passed)

Any Selection from the Classic Package or the following:

Roasted Golden Beet Skewer
with Lavender Honey and Truffle Salt AVG

Pesto-Marinated Bocconcini
and Cherry Tomato Skewers

Cornmeal Blinis with Apple Cider Poached
Sweet Potatoes AVG

Crispy Potato Pancakes Topped
with Peppered Bacon and Apple Relish
with Herbed Crème Fraiche AVG

Crab Rangoon

House Made Philly Cheesesteak Eggrolls

Savory Salmon Gravlox
and Cucumber Mint Crème Fraiche Tart

Mini Beef Wellingtons with Mustard Aioli

Peking Duck Spring Rolls
with Ginger-Soy Dipping Sauce

Sesame-Breaded Shrimp with Sweet Soy Aioli

Coconut Chicken Satay Skewers
with Sweet Chili Glaze

Reception Display (Choice of One)

Any Selection Reception Display from Classic Package or the following:

Gourmet Grilled Vegetable Station

Assortment of Grilled Baby Squash, Seasonal Tomatoes,
Eggplant, Sweet Peppers, Asparagus, Baby Carrots,
& Grilled Mushrooms, with Balsamic Aioli, Hummus,
& Roasted Garlic Sour Cream

International Cheese Display

Huntsman Double Gloucester-Stilton, Manchego, Parmesan,
Saint-André Triple Crème, Dried Fruit, Toasted Nuts, Lahvosh,
Crackers, Crostini, & Baguettes

Pasta Display

Cavatelli Pasta with Tomato Basil Sauce

Gemelli Pasta with a Garlic & Parsley Al.edo Sauce

Sautéed in Room, with Fresh Parmesan Cheese
& Red Pepper Flakes Served on The Side

First Course: Plated At Table *(Choice of One)*

Any first course from the Classic Package or the following:

Cabernet Poached Pear AVG

Layered Hearty Greens, Sweet-and-Sour Red Onion, Crumbled Bleu Cheese, Shaved Radish, & Pomegranate Vinaigrette

Roasted Heirloom Baby Carrots

Local Honey, Turmeric Drizzle, Toasted Pumpkin Seeds, & Fine Herbs

Baby Spinach with Toasted Chickpeas VGN AVG

White Beans, Cured Tomato, and Caper Dressing

Italian Wedding Soup

Tomato Bisque VGN

Seasonal Chilled Gazpacho AVG

Action Stations *(Choice of One)*

Cheesesteak

Shaved Ribeye on an Italian Roll, Sweet Sautéed Onions & Cheese Sauce with Roasted Long Hots

Barbacoa or Chipotle Grilled Chicken Torta Station

So. Bolillo Rolls with Fiery Citrus Slaw, Tomatoes, Shredded Lettuce, Piquant Salsa, Queso Blanco, & Patatas Bravas

BBQ Pulled Pork or Chicken Slider

Tender Slow-Cooked Pork Shoulder or Shredded Chicken Thighs Smothered in BBQ Sauce Served on Southern-Style Flaky Buttermilk Cheddar Cheese Biscuit with Apple Slaw

Shrimp & Crab Cake Slider

Shredded Lettuce, Tomatoes, Spiced Aioli, and Napa Slaw

Carving Stations *(Choice of One)*

Boneless Prime Rib of Beef AVG

Spice-Crusted Prime Rib with Twice-Baked Baby Potatoes, Haricots Verts, Demi-Glacé, & Horseradish Cream

Roasted Swordfish Loin AVG

Herb-Crusted with Roasted Tomato and Basil Compound Butter, Lemon & Chive Hollandaise, Peppered Asparagus, & Goat Cheese Mashed Potatoes

Porcini Crusted Chicken Roulade

Breast of Chicken Stuffed with a Mushroom Duxelle, with Leek Demi-Glacé, Charred Broccolini, & Pepper Wedged Potatoes

Dijon Crusted Top Round of Beef AVG

Roasted Garlic Gravy, Charred Mushrooms and Onions, Haricots Verts, & Salt Crusted Potatoes

Dill & Lemon Crusted Salmon AVG

Dill and Lemon Zest-Crusted Salmon with Yukon Gold Potato Pancakes, Asparagus with Herbed Emulsion, Wilted Charred Broccolini, & Porcini Cream Sauce

Upgraded Carving Station +10

Beef Tenderloin AVG

Hawaiian Black Sea Salt and Ground Black Pepper-Crusted Beef Tenderloin with Wild Mushrooms, Charred Sweet Peppers, Smoked Bacon and Fingerling Potato Sauté, served with Béarnaise and Demi-Glacé

Dessert (Choice of One)

Coffee, Decaf, & Hot Tea Station included with Dessert Station

Wedding Cake

Must Use One of Our Pre-Approved Wedding Vendors

Cupcake Station

Federal Donuts Station

Viennese Dessert Display

Lavish Display of Miniature Cakes, Tarts, Macarons, Mousse & Biscotti

Cookie Display

Chocolate Chip Cookies Hand Stuffed with Vanilla Cream & Rolled in Shaved Dark Chocolate

Double Chocolate Cookies Hand Stuffed with Chocolate Mousse & Rolled in Shaved White Chocolate

Bar Package:

- One Hour Open Bar for Reception
- Four Hour Open Bar for Dinner Service
- One Signature Drink
- Wine Service During Dinner
- Includes Champagne Toast at Dinner

Standard Bar

Domestic (Choice of Two)

Bud Light, Budweiser, Coors Light, Michelob Ultra, Yuengling, & Miller Light

Import or Premium (Choice of One)

Corona, Heineken, Modelo, Stella, Victory Yards IPA

Spirits

Tito's Vodka, Hornitos Sauza Tequila, Jack Daniels, Jameson, Dewars White Label, Bombay Dry, & Bacardi Superior

House Wine & Sparkling

Proverb Pinot Grigio, Proverb Chardonnay, Proverb Pinot Noir, Proverb Cabernet Sauvignon, & Wyclif Prosecco



Minimum of 140 guests on Saturdays
22% Service charge on Food, Beverage, Set Up and Labor
Applicable taxes added: 8% food and 10% liquor



Bar Menu –

Standard Bar

Domestic (*Choice of Two*)

Bud Light, Budweiser, Coors Light, Michelob Ultra, Yuengling, & Miller Light

Import or Premium (*Choice of One*)

Corona, Heineken, Modelo, Stella, Victory Yards IPA

Spirits

Tito's Vodka, Hornitos Sauza Tequila, Jack Daniels, Jameson, Dewars White Label, Bombay Dry, & Bacardi Superior

House Wine & Sparkling

Proverb Pinot Grigio, Proverb Chardonnay, Proverb Pinot Noir, Proverb Cabernet Sauvignon, & Wyclif Prosecco

Upgraded Bar 20.00+ per person

Domestic (*Choice of Two*)

Bud Light, Budweiser, Coors Light, Michelob Ultra, Yuengling, & Miller Light

Import, Premium, or Craft Beverage (*Choice of Three*)

Corona, Heineken, Modelo, Stella, Victory Yards IPA, or Seasonal or Local Offerings from Craft Breweries

Spirits

Stateside Vodka or Grey Goose Vodka, Casamigos Blanco Tequila, Maker's Mark Bourbon, Jameson, Jack Daniels, Johnnie Walker Black, Hendrick's Gin, & Bacardi Superior

Upgraded Wine & Sparkling

Mark West Pinot Nior, Josh Cellars Cabernet Sauvignon, Santa Margherita Pinot Grigio, Sonoma Cutrer Chardonnay, & Nicolas Feuillatte Brut

The Seravezza Difference: Thousand Detail Dining

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Seravezza Events Difference.

To help facilitate your event planning, our policies and procedures are provided below.

Exclusivity

Seravezza Events is the exclusive provider of all food and beverage for The Franklin Institute. No food or beverage of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees will be incurred.

Guarantees

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Seravezza Events will assume the number of persons/quantities specified on the original contracted event is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual attendance/consumption.

China Service

China service is a Seravezza Events standard for all events unless disposable ware is requested. In some menu item selection scenarios, exceptions to this standard may apply. Your Catering Sales Manager will properly advise you in the planning process.

Bar Service

For all events with alcohol service, a Certified Seravezza Events Bartender is required. Alcohol cannot be brought in to or removed from The Franklin Institute.

Linen/Décor

Seravezza Events provides linen for most food and beverage events, in our standard color offerings of black, ivory and white. For additional décor, we are pleased to assist you with upgraded linen or furniture rentals. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

Event Timeline

Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two hours.

Cancellations

Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

Labor Charge

Labor is included within the menu pricing, unless otherwise noted. Additional attendants or service staff may be requested over and above our normal staffing level for your event. These requests may incur additional labor fees. Any unusual service requirements, late night events or minimal revenue events may incur additional charges. Please contact your Catering Sales Manager for additional information.

Catering Contracts

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets constitute the entire agreement between the client and Seravezza Events. For larger events, your Catering Sales Manager will outline the payment and contract process.

Pricing

Prices quoted are in US Dollars. Please note that all food, beverage and related items are subject to a 22% service charge plus applicable sales taxes. The service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your own discretion.