



SERAVEZZA

— W E D D I N G S —



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 into 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 centerpieces or arrangements. 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.

SPECIALTY EQUIPMENT

Specialty equipment such as popcorn machines, water coolers, and coffee kits are available. Please contact your Catering Sales Manager for options and availability.

EVENT TIMELINE

Prices are based on a two-hour meal period for breakfast, lunch and dinner service. 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.

Michael Samuel

Director of Operations



Michael Samuel joined the Levy family in February 2020 at the Javits Conference Center in New York City as the Director of Restaurants and Cafes. Michael proved to be a strong leader; driving Levy systems, people and partner development. While working at JCC during the height of the pandemic, he helped transition the conference center into the largest field hospital in America and served over 1500 soldiers, patients, first responders and medical personal per meal period.

He has accumulated an impressive list of experiences and accomplishments throughout his career. While Director for Darden Restaurants he received Director of the year twice. At Brinker he received People Developer of the year three years in a row, and opened twenty-six new locations. Michael's experience includes back of the house and front of the house leadership, operational training, new location openings for quick service, casual and fine dining.

Michael enjoys spending time with friends and family, which includes his wife of thirty years, three sons and nine grandchildren. He loves traveling and sight-seeing.

In 2020, Michael accepted the challenge of transitioning Levy to Seravezza and The Franklin Institute where he has continued to demonstrate his ability to lead, develop and ensure the best experience for guests and partners.

Brian Rosander

Executive Chef

Chef Brian Rosander is a 25-year veteran of the Midwest culinary industry, Chef Rosander brings a wide range of experience and perspectives to Seravezza and The Franklin Institute.

From a formal American culinary education and training abroad in Chiavari, Italy, to a footpath of restaurants spanning from Chicago to Cleveland and now Philadelphia, as well as extraordinary experiences catering for high-profile clientele such as the Saudi Royal Family, Chef Rosander has developed an understanding of how to distill the most important aspects of foodservice: the guest, their immersion, and their memories.

His style is a qualified fusion of techniques across Mediterranean, classical European, New American, Middle Eastern, and Asian cuisine. With a passion for intimate, custom event design for guests, Chef Rosander welcomes you to The Franklin Institute in the hopes that your experience with Seravezza, will redefine the very idea of presentation and what it means to serve you.





WEDDING PACKAGES



WEDDING PACKAGE DETAILS



All Wedding Packages include the following

COCKTAIL RECEPTION

Specialty Welcome Drink upon Guest Arrival

One Hour Open Bar

Selection of Six Butler-Passed Hors D'oeuvres

Selection of One Hors D'oeuvre Display

Selection of One Bar Snack

DINNER

Four Hour Open Bar

Champagne Toast

Freshly Brewed La Colombe Regular & Decaf Coffee

Assorted Premium Hot Tea Stations

THREE COURSE PLATED MEAL SERVICE

Salad Course, Entrée Course, Wedding Cake

Late Night Meal for the Bride and Groom

SERVICES AND AMENITIES

Experienced Catering Team to Plan, Manage and Execute Your Event

Private Menu Tasting with Signed Agreement (up to Four People)

Selection of Standard White, Ivory or Black Floor Length Linens and Napkins

Standard Dining Tables & Guest Chairs

Votive Candles

Additional Tables for Display of Escort Cards, Gifts and Wedding Cake

Specialty Linens, Chiavari Chairs, Charger Plates Priced Upon Request



WEDDING PACKAGES

Select your preferred package

CLASSIC PACKAGE 165.00

Includes all items described within the Wedding Package Details Page

Custom Upgrades Available upon Request

ELEGANCE PACKAGE 195.00

Includes all items described within the Wedding Package Details Page

Additional Hors D'oeuvre Display with Cocktail Reception

Wine Served with Meal to Include Red & White Varietal Selections

Option to Select Stations Menu Style of Service in lieu of Plated Meal Service

Three Station Selections included with Station Service Style

Charger Plates at each Place Setting

Custom Designed Menu Cards at each Place Setting

STATIONS PACKAGE 195.00

Includes all items described within the Wedding Package Details Page

~ Stations Selected as Service Type in lieu of Plated Meal Service ~

Additional Hors D'oeuvre Display with Cocktail Reception

Chef Attendants at Stations

STATION SELECTIONS

One Salad Station, Two Action Stations, One Carving Station

One Dessert Station OR Wedding Cake Selection

LUXURY PACKAGE 225.00

Includes all items described within the Wedding Package Details Page

Private Bar for the Wedding Party Suite

Additional Hors D'oeuvre Display with Cocktail Reception

Two Premium Spirit Brand Selections with Cocktail Reception and Event Open Bars

Wine Served with Meal to include Red & White Varietal Selections

Option to Choose Stations Menu Style of Service in lieu of Plated Meal Service

Three Station Selections included with Station Service Style

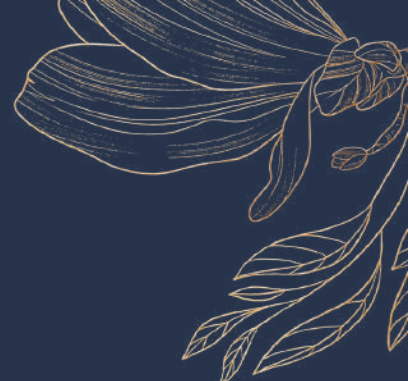
Two Butler-Passed Late Night Snack Selections for Guests

Charger Plates at each Place Setting

Custom Designed Menu Cards at each Place Setting

Specialty Color Floor Length Linens & Napkins

Chiavari Chairs





HORS D'OEUVRES



BUTLER-PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES

Wedding Package Selections

Goat Cheese Mousse and Medjool Date Skewers  

Roasted Eggplant Caviar, Cilantro and Rice Crackers  

Pesto-Marinated Bocconcini and Cherry Tomato Skewers  

Wonton Cups with Thai Beef Salad and Green Papaya

Roast Beef with Asparagus Tips and Boursin Cheese 

Char Siu Pork with Sour Cream served on Fried Wonton Skin

Mini Tropical Fruit Skewers and Guava Crème Fraîche  

Upgraded Selections


Savory Salmon Gravlax and Cucumber Mint Crème Fraîche Tart +1.00

Ahi Poke Tartare on Miso Spoon with Sesame Crackers +1.00

Smoked Steelhead Salmon and Whipped Boursin Cheese on Buckwheat Blinis +1.00

Seared Ahi on Crisp Lotus Root with Wasabi Aioli and Daikon Sprouts +1.50 

Blackened Ahi Tuna, Toasted Peanuts, Caramel Popcorn and Wasabi Aioli Spoons +1.50 

Cocktail Shrimp on Cayenne-Dusted Plantain Chips with Pineapple-Papaya Salsa +1.50 

Shrimp Ceviche Shooters with Fried Tortilla Strips +1.50

Maryland Lump Crab Salad on Poppy Seed Lavosh with Green Onion Aioli +2.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.*

BUTLER-PASSED HORS D'OEUVRES




HOT HORS D'OEUVRES

Wedding Package Selections

Parmesan-Tossed Arancini with Lemon-Garlic Aioli 


Chicken Pot Stickers with Sesame Soy Dipping Sauce

Vegetable Spring Rolls with Ginger-Hoisin Sauce 

Brie en Croûte with Raspberry Jam and Lemon Zest Crème Fraîche 

Mini Italian Sausage Calzones with Sweet Basil-Tomato Sauce

Vegetable Samosas with Honey Crème Fraîche 

Coconut Chicken Satay with Pineapple Yogurt Sauce 

Sesame-Crusted Chicken Skewers with Spicy Teriyaki Glaze 

Upgraded Selections

Mini Philly Cheesesteak +1.00

Mini Beef Wellingtons with Mustard Aioli +1.00

Short Rib Beignets with Coriander-Tomato Demi-Glace +1.00

Peking Duck Spring Rolls with Ginger-Soy Dipping Sauce +1.00

Sesame-Breaded Shrimp with Sweet Soy Aioli +1.50

Coconut Shrimp with Citrus Ponzu Glaze +1.50

Crab Cakes with a Cucumber-Lime Aioli +2.00

BAR SNACKS

Chicago-Style Cheddar & Caramel Corn 

Seed & Spice Crackers 

Cracked Pepper & Vinegar Kettle Chips 

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may increase your risk of food borne illness.*

HORS D'OEUVRE DISPLAYS



Wedding Package Display Selections

VEGETABLE CRUDITÉS

Collection of Baby Carrots, Teardrop Tomatoes, Broccoli and Cauliflower Florets, Baby Squash and Daikon with Peppered Ranch Dressing, Herbed Boursin Dip and Roasted Red Pepper Hummus

GOURMET GRILLED VEGETABLE STATION

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

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

Upgraded Display Selections

INTERNATIONAL CHEESE DISPLAY +3.00

Huntsman Double Gloucester-Stilton, Manchego, Parmesan, Saint-André Triple Crème, Port Salut, Gorgonzola Dolce, Herbed and Spiced Goat Cheese, Fresh Honeycomb, Dried Fruit, Toasted Nuts, Lavosh, Crackers, Crostini and Baguettes

PHILLY TRADITIONS +8.00

Mini Philly Cheesesteaks – Shaved Ribeye, Onions and Cheese
Pepperoni Mini Calzones
Fresh Baked Pretzel Sticks – Yuengling Mustard

SEAFOOD RAW BAR +18.00

Assortment of the Freshest Shrimp,
Oysters and Crab Available served with Horseradish-Cocktail Sauce, Lemon Aioli, Rémoulade, Mignonette, Hot Sauce and Fresh Lemon

SUSHI +18.00

Shellfish, Vegetable and Seafood Sushi and Nigiri – Pickled Ginger, Soy Sauce and Wasabi

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PLATED SERVICE



PLATED SERVICE

Fresh, house-made and packed with the best local flavors, our premier array of innovative entrées are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.

SALAD COURSE

SELECT ONE

Wedding Package Salad Selections

ARTISAN GREENS

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

PENNSYLVANIA SALAD

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

CRUNCH SALAD

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

BABY ICEBERG

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

Upgraded Salad Selections

CABERNET POACHED PEAR +2.00

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

CITRUS-GINGER CRAB +8.00

Endive, Grapefruit Supremes, Pomegranate Seed,
Butter Lettuce with Citrus Ginger Vinaigrette



PLATED SERVICE

All served with signature rolls, sweet whipped butter, chef's choice of seasonal vegetable and beverages for your guests including water, freshly brewed La Colombe regular & decaf coffee and assorted premium hot teas.

ENTRÉE COURSE

SELECT THREE

Wedding Package Entrée Selections

ROSEMARY LEMON CHICKEN

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

CHILI-SPICED ROASTED BREAST OF CHICKEN

Acorn Squash Risotto Cake and Red Wine-Cranberry Reduction

MISO-GLAZED SALMON AVG

Coconut Jasmine Rice and Baby Bok Choy

GRILLED DOUBLE CUT PORK CHOP AVG

Sweet Potato Soufflé and a Zinfandel Bing Cherry Sauce

BRAISED SHORT-RIB AVG

Herb Polenta and Natural Cabernet Reduction

ROASTED CORN AND BLACK BEAN TART V

Fire Roasted Corn, Red Bell Peppers, Black Beans, Onions, Avocados and Brown Rice in a Cilantro-Infused Tart Shell

Entrée Selections continue on the following page ~

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

PLATED SERVICE

All served with signature rolls, sweet whipped butter, chef's choice of seasonal vegetable and beverages for your guests including water, freshly brewed La Colombe regular & decaf coffee and assorted premium hot teas.

ENTRÉE COURSE

SELECT THREE

Wedding Package Entrée Selections

VEGETABLE LASAGNA ROLL

Roasted Portobello Mushrooms, Artichokes, Zucchini, Spanish Onion, Red Pepper and Olives rolled in Sheet Pasta with Ricotta and Parmesan

Upgraded Entrée Selections

PAN-ROASTED BEEF TENDERLOIN +8.00

Pomme Puree with a Green Peppercorn, Port Reduction

DUET ENTRÉE

Duet Entrée Selections are considered to be premium selection options that will incur additional costs beyond your package price.

GRILLED PETITE FILET AND PAN-SEARED LEMON CHICKEN +14.00

Cabernet Mashed Potatoes, Caramelized Shallot Jus, Tomato-Basil Relish

HERB-CRUSTED TENDERLOIN OF BEEF AND MAINE SEA SCALLOPS + 22.00

Scalloped Yukon Gold Potatoes and Red Wine Sauce

PETITE FILET MIGNON AND SEARED SALMON + 19.00

Risotto Cake and Three Peppercorn Sauce

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STATIONS MENU



STATIONS

SALAD STATIONS

SELECT ONE

SIGNATURE CAESAR SALAD

A Twist on a Classic Salad of Crisp Fresh Romaine Tossed with Our Caesar Dressing, Signature Croutons, Parmesan Cheese

GREEKTOWN SALAD

A Mediterranean Favorite of Fresh Lettuce, Shaved Red Onions, Diced Cucumbers, Pepperoncini, Tomatoes, Feta Cheese, Kalamata Olives and Oregano Vinaigrette

ASIAN CHICKEN SALAD

A Fusion Cuisine Favorite of Shredded Napa and Iceberg, Carrots, Snow Peas, Crispy Rice Noodles, Cilantro Sprigs, Toasted Almonds, Grilled Chicken, Toasted Sesame Seeds and Soy-Peanut-Ginger Dressing

CHOPPED SALAD

Build your own Salad with a Choice of Two Greens, Six Toppings, Two Proteins, One Soup and Three Dressings served with Crostini and Old World Sliced Breads



STATIONS

ACTION STATIONS

SELECT TWO

CHEESESTEAK

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

BBQ SHORT RIB

Beef Short Ribs Braised in Savory BBQ Sauce served with Roasted Yam,
Bacon & Apple Hash and Mini Corn Muffins

BARBACOA

Beef Barbacoa Martinis with Onions, Cilantro, Diced Avocado and Tortilla Crisp

BBQ PULLED PORK SLIDER

Tender Slow-Cooked Pork Shoulder Smothered in Mandalay Bay Tangy BBQ Sauce
served on a Southern-Style Flaky Buttermilk Cheddar Cheese Biscuit

THE RAMEN SHOP ACTION

Traditional Noodle Dish of Japan with Choice of Broth

CHOOSE TWO

Shio — *Traditional Broth made from Chicken Stock and Vegetables*

Shoyu — *Traditional Chicken and Vegetable Stock with Dark Soy Sauce*

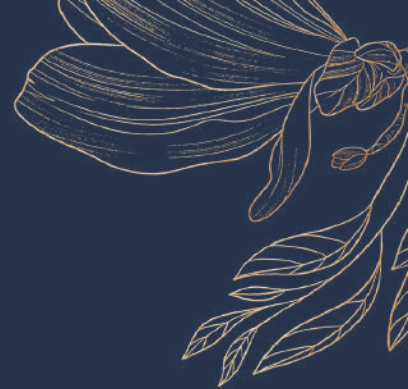
Miso — *Chicken and Fish Stock with Miso Paste*

Vegetable — *Light Stock made from Carrots, Celery, Onions, Mushrooms and Leeks*

Served with Cups of Pho, Curly Noodles, Char Siu Pork, Chicken, 1,000-year-old Egg,
Hard-Boiled Eggs, Bean Sprouts, Scallions, Mini Bok Choy, Shredded Carrots,
Firm Diced Tofu, Jalapeños, Straw Mushrooms, Bamboo Shoots, Chili Paste and Soy Sauce

VIETNAMESE NOODLE SALAD

Rice Noodle Salad with Cucumbers, Carrots, Cilantro, Mint,
Shredded Romaine and Crushed Peanuts
Topped with BBQ Pork or Shrimp



STATIONS

CARVING STATIONS

SELECT ONE

Each station presented and served small-plate style.

BONELESS PRIME RIB OF BEEF AVG

Spice-Crusted Prime Rib with Twice-Baked Baby Potatoes,
Glazed Root Vegetable,
Demi-Glacé and Horseradish Cream

ROASTED TURKEY BREAST

Sliced-to-Order Roasted Turkey Breast with Individual Sage Ciabatta Stuffing,
Seasonal Squash with Cranberry and Turkey Jus

SMOKED VIRGINIA HAM

Carved-to-Order Smoked Virginia Ham with Sharp Cheddar Cheese & Chive Grits,
Blackened Brussels, Okra and Red-Eye Gravy

HOT SMOKED SALMON

Dill and Lemon Zest-Crusted Hot Smoked Salmon with Yukon Gold Potato Pancakes,
Asparagus with Herbed Emulsion, Porcini Cream Sauce

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

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may increase your risk of food borne illness.*



DESSERT



STATIONS

You may select one of the following Dessert Station options OR choose to select a traditional Wedding Cake with your Stations Package.

DESSERT STATIONS

SELECT ONE

Wedding Package Dessert Station Selections

CHOCOLATE FONDUE

Dark or White Chocolate Fondue, Rice Krispie Squares,
Strawberries, Pretzels, Pineapple, Chocolate Brownie Bites,
Cheesecake Bites, Marshmallows

DONUT SUNDAE BAR

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

SWEET CREPES

Freshly-Made Crepes, Fresh Fruit, Chocolate,
Nutella and Assorted Drizzles, House Whipped Cream

Upgraded Dessert Station Selection

VIENNESE DESSERT TABLE +8.00

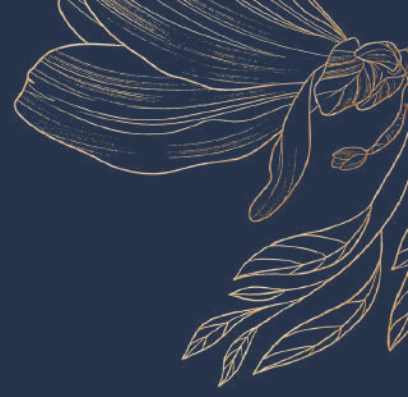
Lavish Display of Miniature Cakes, Tarts,
Mousse and Pastries



WEDDING CAKE



WEDDING CAKE



SPONGE CAKE FLAVOR CHOICE

Vanilla
Devil's Food Cake (Chocolate Cake)
Red Velvet

FILLINGS

Lemon Mousse
Vanilla Custard and Strawberry Filling
Hazelnut Mousse
French Cream and Raspberry Filling
Coconut Mousse
Cannoli Cream
Dulce de Leche Mousse
Raspberry Mousse
Chocolate Pudding
Oreo Mousse
Chocolate Mousse and Raspberry Filling
Chocolate Fudge
Chocolate Baci (Nutella)
Cream Cheese

Palermo Custom Cakes
187 Main St
Ridgefield Park, NJ 07660

3701 Park Ave
Union City, NJ 07087
<https://palermocustomcakes.com/>
T. 201-641-1654
F. 301-336-9836





CHILDREN'S MENU



CHILDREN'S MENU

*Select up to three choices for your celebration.
The Children's Menu is an available option for anyone 12 years or under.*

CHICKEN & WAFFLES

Hand-Breaded Chicken Meatballs, Maple Barbecue Sauce,
Waffle Cone, Shoestring Fries

STUFFED MEATLOAF

Miniature Meatloaf stuffed with Garlic Mozzarella served with
Mashed Yukon and Roasted Carrots

MACARONI POT PIES

Twin Flaky Pastry Crusts - One baked atop Macaroni
and Cheddar & the other atop Macaroni and House Tomato Sauce

CHEESEBURGER WONTONS

Golden Wontons of Seared Beef and Cheese served with Shoestring Fries

BREAKFAST ANYTIME

Silver Dollar Buttermilk Pancakes, Whipped Butter,
Berry Compote, Syrup, Sausage and Bacon

COUNTRY PICNIC BASKET

Smoked Pork Ribs, Toasted Corn Bread, Maple Beans, House Slaw

*Please inquire with your
Catering Sales Manager for children's pricing.*



LATE NIGHT



LATE NIGHT SNACKS

Select two with the Luxury Package.

SAVORY

Luxury Package Snack Selections

JOHNNYCAKE CORN DOGS

Maple and Bacon Cornmeal Batter

GRILLED CHEESE AND TOMATO SHOOTERS

Toasted Cheese Finger Sandwiches & Creamy Tomato Soup

ROOT KEBABS

Tricolor Carrot, Parsnip, Onion, Lime Peppercorn Crumb

Upgraded Luxury Package Snack Selections

PORK BELLY AND FIG POPS +1.00

Crisp Pork Belly, Caramelized Figs, Apple Licorice Gastrique

BRAISED BEEF TACOS +1.00

Chili Cumin Shells, Rosemary Crème

Please inquire with your Catering Sales Manager on a la carte pricing for Late Night Snack Items, when items are not included in your selected Wedding Package.

LATE NIGHT SNACKS

Select two with the Luxury Package.

SWEET

Luxury Package Snack Selections

NUIT ET JOUR COOKIES

Chocolate Ganache

MILKSHAKE SHOOTERS

Neopolitan-Layered Milkshake Shots topped with
House Whipped Cream and Cookie Crumb

Upgraded Luxury Package Snack Selections

CANDIED BACON MACARON +1.00

Champagne Crème

ICE CREAM SANDWICHES +1.00

Variety of Classic Ice Cream Sandwiches, Mint Cocoa,
Chocolate Chip and Gingerbread

*Please inquire with your Catering Sales Manager on a la carte pricing for Late Night
Snack Items, when items are not included in your selected Wedding Package.*



BAR MENU



BAR MENU

The below spirits, beer, wine and non-alcoholic beverage brands are included with each selected Wedding Package. Items can be substituted for alternate brands or product type of the client's choice that are equivalent in cost and availability.

SPIRITS

Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi Superior, Makers Mark Bourbon, Dewar's White Label, Jack Daniel Whiskey

Please inquire with your Catering Sales Manager on the cost and availability for premium spirit substitution selections.

BEER

Domestic: Bud, Bud Light, Miller Lite, Michelob Ultra
Premium: Corona Extra, Stella Artois, Lagunitas IPA, Blue Moon, Yuengling Lager

Please inquire with your Catering Sales Manager for local craft beer selections.

WINE

Proverb Cellars: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Please inquire with your Catering Sales Manager on the cost and availability for premium wine substitution selections.

MIXERS & NON-ALCOHOLIC BEVERAGES

Dasani® Bottled Water, Assorted Coca-Cola® Products, Assorted Minute Maid® Juices

BAR ATTENDANTS

BARTENDER

Service Ratio: 1 per 75 guests

BAR BACK

Service Ratio: 1 per 200 guests

VENDORS

DECOR & RENTALS

Please work with your Catering Sales Manager for customized pricing

Party Rental LTD
South Jersey Party Rentals
BBJ Linen

AUDIO VISUAL & DRAPING

Advanced Staging Productions 610-431-8200
Anderson DeLone 215-651-7140
ASGAV 267-522-8298
IMS, Event Staging 609-218-2034
Showworks 302-798-7999
Synergetic 215-633-1200
Visual Sound, Inc. 610-690-1314

MUSIC & DJ'S

Avalare Strings 484-888-6865
Brandywine Valley Talent 610-358-9010
CTO Artists 215-220-9928
EBE Entertainment Band & DJ's 215-634-7700
Michelle Lee Entertainment DJ's 267-640-2731
Roberts Events Group 215-887-7880
Silersound DJ's 610-640-0838
Tony Jones Jazz 215-813-4908

HOTELS

Four Seasons Hotel Philadelphia 215-419-5024
The Bellevue Hotel 215-893-1234
Le Meridien Philadelphia 215-422-8235
Omni Hotel Independence Park 215-931-4256
Rittenhouse Hotel 215-790-2522
The Logan Hotel 215-963-2712
The Westin 215-575-6918

FLORAL

Affairs To Be Remembered 610-328-3710
Arrangements Unlimited 610-834-7335
Beautiful Blooms 215-925-9300
Carl Alan 215-246-0171
Jamie Rothstein 215-238-1220
Robertson's Flowers 215-836-3050
Wild Stems 267-231-3487

BEAUTY

Amanda D'Andrea, Hair Stylist 215-356-8605
Beautiful Brides Philly, Hair & Makeup 267-679-4119
Beke Beau, Makeup Artist 610-220-0042
C.E. Facial Artistry 215-518-7531
Cheekadee Makeup Artists 215-917-2497

PHOTOGRAPHY

Campli Photography 610-889-0189
Jordan Cassway Photography 610-664-7468
Moody Photographers 215-219-1334
Philip Gabriel Photography 610-355-7609
Susan Beard Design 215-483-1990
Two17 Photo & Cinema 267-239-1266

PHOTOBOOTH

Cherry Hill Programs 856-663-1616
Party Picture Booth 608-320-1488
Reliable Photo Booths 215-896-2531
TapSnap 215-205-8584
Snap Party Booths

VIDEOGRAPHERS

Allure Films 610-789-8433
CinemaCake Filmmakers 610-989-0158
Tangerine Media Group 610-828-9858

TRANSPORTATION

A-1 Limousine 800-367-0070
Krapf's Coaches, Inc. 610-594-2664
Philadelphia Trolley Works 215-389-1279
Werner Coach 610-933-7100

Our Commitment to Wellness and Safety



At Seravezza, we care deeply about our guests, clients, employees and community. We have all been challenged to adapt to a much different world as a result of the Coronavirus (COVID-19). Our clients and guests can trust that we are equipped with the expertise, resources and capabilities to provide safe event experiences. Through the implementation of safety precautions such as gloves, masks and barriers we will be able to appropriately safeguard our food service. Additionally, we have increased the presence of hand sanitizers and hand washing stations in all our areas. Enhanced hygiene measures and sanitation protocols are implemented in all food preparation and service steps. Our on-site team will work with you to customize your food service delivery based on local health guidance and your event preferences. We are committed to providing the highest quality of food, beverage and service at your event and we look forward to serving you!

We will continue to implement best practices in food service during these challenging times, including responsibly sourced packaging and our sustainability practices.



