

Avalon Caterers Wedding Digest

Congratulations to you both!

The next several months will be filled with tasks, decisions and hundreds of choices to consider. The staff at Avalon has created this digest to help you with all the steps ahead, from site selection and menus to color schemes and cocktails. We'll share our favorite vendors, the latest trends and the classic touches to ensure all the generations of your friends and family enjoy your special day.

Tell us your favorite foods and your vision for the reception and we'll customize each aspect to your tastes and budget. Or choose one of the many wedding menus attached, all geared to the freshest foods available for the season. Whether you have a modern American palate, a passion for all foods Italian or French or wish to create a fusion menu from several cultures, tell us about it and Avalon's renowned chefs will create it just for you.

Avalon is well known for our modern approach, with a classic sensibility. There's a natural extension of this style woven

throughout our menus, tabletop design, linen and accessories. So whether your look is whimsical, exotic, nautical or natural, the design outcome will be fresh and unlike anyone else's. . . .and a reflection of the two of you.

Browse through the following pages and we think you'll find the answers to most of your questions. But remember that we're always a phone call or email away to help!

We can't wait to help you get started and are looking forward to hearing from you!



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The Wedding Timeline

Your most important document! Use the Wedding Timeline as a guide and checklist for contacting and booking all your vendors. When it's complete, please send a copy to us, no later than one week before your wedding.

Name of Bride and Groom

Date of Event

Location of Event

SCHEDULE OF EVENTS

_____ Avalon's Arrival Time

Avalon Caterers requires a minimum of 2 hours for set-up. More time may be needed depending on the site, the décor, the type of equipment required and/or if the ceremony and reception are held at the same venue.

- _____ Bridal party arrival
- _____ Florist arrival
- _____ Photographer arrival
- _____ Musicians arrival
- _____ DJ arrival
- _____ Cake arrival

Additional Vendors: _____

Additional Vendors: _____

Additional Vendors: _____

(Please indicate if ceremony will be on-site and the estimated duration of the ceremony: _____)

_____ Cocktail Hour and Passed Hors D' Oeuvres

_____ Receiving Line (yes/no)

(Please indicate where this will take place: _____)

_____ Plated/pre-plated First Course
(Estimated time is 20-30 minutes.)

_____ 1st Dance and Dance Floor Opening

_____ Toasts

_____ Buffet opens/plated entrée service begins

_____ Cake Cutting
(We recommend cutting the cake 60 - 90 minutes before the end of the reception.)

(Important note: if you wish to save the top layer of the cake, please let us know now. If Avalon provides the cake, we will provide a box for the top layer. If you are using another vendor and wish to save the top layer, please make sure the baker supplies a box)

_____ Save Cake Top Layer?
_____ yes _____ no

_____ Other: _____

_____ Event Conclusion

(Bar and music to conclude a few minutes before the event ends.)

_____ Clean-Up

Avalon Caterers requires a minimum of 1 hour for clean up. Actual time varies by site but will be quoted in the contract.

ADDITIONAL INFORMATION

Avalon suggests a family member, bridal attendant or wedding planner help with escort card set-up.

Please name the contact person we will work with during the reception who may speak on your behalf when we have questions. It should not be the bride, groom or their respective parents, who are the hosts of the event. We would like to be introduced to this person as soon as they arrive.

Name: _____

Phone: _____

Please name the person you've designated to take care of any leftover food, liquor, flowers, gifts and any other personal items

that will be going to your home after the event. If you are using special items at the reception, i.e. personal cake cutter/knife, special champagne flutes, cake toppers, please list them here so Avalon may coordinate with your contact to make sure all items are collected and accounted for prior to leaving the site.

Name: _____

Personal items: _____

ITEMS MAY NOT RETURN WITH AVALON AFTER THE EVENT

REMINDER THAT ALL VENDORS MUST BE PAID IN FULL THE DAY OF THE EVENT

GRATUITY IS DETERMINED BY THE CLIENT AND IS NOT INCLUDED IN THE AVALON PROPOSAL



The most frequent Question

The #1 question couples ask.....

When we meet with couples, one of our first questions is about the menu and the style they'd like to use for serving it. They often will reply that they don't know the difference between plated, family-style, buffet or stations presentations, but most importantly, they ask, "**What do they cost?**"

Our answer.....

Cocktail parties are the most cost-effective way to entertain guests because they require the least equipment....no plates, utensils or seating for guests. But, you will likely have older guests who will appreciate or need seating, so partial seating can be added. A cocktail party won't have as much food as a full meal, so if this is the style you choose, guests should be invited later in the evening so they will have had a chance for dinner on their own.

Buffet and Stations styles are very similar. Stations are a bit more expensive than buffets because there is a separate table/linen devoted to each station. Station foods can be combined onto one buffet for cost savings. **Family-style** service is very friendly and intimate, with all the advantages of a buffet, but also more expensive, as serving equipment is needed for *each* table rather than one buffet table.

Plated meals are the most expensive option because they require more equipment *and* staff. They are also considered the most formal option (except for the **French Service** option, seldom offered at weddings because of the expense of having a waiter dedicated to each guest table).

There are hybrids of these options, where we borrow the style of one service and attach it to another....for example the buffet dinner with a plated first course, one of our favorite options!

On the pages that follow, you'll see examples of menus in all these categories. Just remember that the menu itself isn't the end of the story for cost. We'll have to add a little to a lot of equipment to each menu to achieve your preferred style of service, and the necessary number of service staff for each category, to have an easy and polished evening!



Hors d'Oeuvres

Although our hors d'Oeuvre list is vast, here are some of the most popular ...

JUMBO GULF SHRIMP

Brushed with lemon juice, cognac and fresh cracked pepper
\$2.25 pp

TINY SILVER DOLLAR MARYLAND CRABCAKES

Lightly bound with corn custard, offered with tarragon aioli
\$2.25 pp

CILANTRO GRILLED SCALLOPS

With a green chili beurre blanc
\$2.50 pp

SMOKED SALMON CONES

Mascarpone cheese flecked with red onion is piped into a tiny cone, then topped with a ribbon of smoked salmon, capers and fresh dill
\$2.75 pp

PEPPERED BEEF TENDERLOIN AND PORTOBELLO MUSHROOMS

Offered with a green peppercorn béarnaise sauce
\$2.50 pp

BEEF AND CHEESE EMPANADAS

Offered with chimichurri
\$2.50 pp

AVALON SLIDERS

Topped with cheddar cheese and balsamic onions
\$3.50 pp

GRILLED FIGS WITH GOAT CHEESE AND PROSCIUTTO

Served on bamboo skewers
\$3.00 pp

MINIATURE BEEF WELLINGTON

Tenderloin of beef in a mushroom cap draped with puff pastry, served with a peppercorn cognac sauce
\$2.75 pp

SATÉ OF GRILLED SESAME CHICKEN

With orange cashew sauce, served on a bed of chopped cashews
\$1.75 pp

CHICKEN AND MUSHROOM SKEWERS

Offered with an Asiago cream dip
\$2.50 pp

COCONUT CHICKEN

Offered with a pineapple-mango chutney
\$2.00 pp

BEGGARS' PURSES

Roasted breast of duckling napped with plum and hoisin sauce, tucked into a delicate crepe and gathered in a knot with a fresh chive
\$2.50 pp

CHICKEN KABOBS

With yogurt, cucumber and mint sauce
\$2.50 pp

SWEET ROASTED GARLIC, BRIE AND GRAPE CROSTINI

Red and green grapes are marinated in port and rosemary, then placed atop a grilled rusk of French bread spread with warm brie and a touch of roasted garlic
\$2.50 pp

LEMON ARTICHOKE FRITTERS

Passed with béarnaise sauce
\$2.25 pp

BRUSCHETTA ROSSA

Garlic-rubbed grilled sourdough layered with plum tomato, buffalo mozzarella, fresh basil and Tuscan olive oil
\$2.00 pp

RASPBERRY BRUSCHETTA

Bite-sized thick slices of country bread, lightly grilled, spread with mascarpone, then topped with fresh ruby raspberries and clover honey
\$2.50 pp

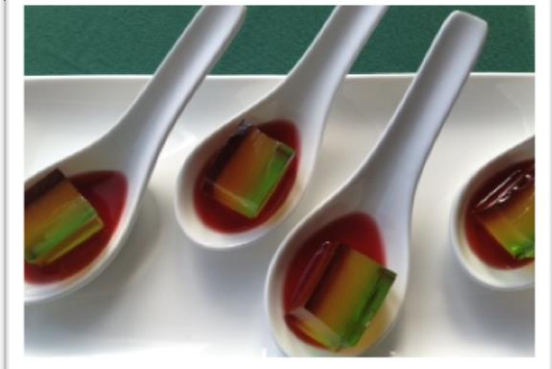
MANGOZPACHO

A tropical twist to traditional tomato gazpacho, made with fresh mangos, red onion, cilantro and lime
\$2.50 pp

CRISPY CARROT AND SCALLION CAKES

Dolloped with Feta cheese and a black olive
\$2.25 pp





Spring & Summer Menus

Plated

FIRST COURSE

ASSORTED BREAD AND ROLLS

Served with honey rosemary butter

\$2.00 pp

FIVE GREEN SALAD

Tossed with mandarin oranges and almond slivers with a citrus vinaigrette

\$3.50 pp

MAIN COURSE

PEPPERED FILET OF BEEF WITH SPANISH SHERRY AND TOMATO WINE SAUCE (4oz portion)

On a bed of sautéed spinach

\$15 .00 pp

PETITE MARYLAND CRABCAKES (4oz portion)

Lightly bound with corn custard offered with tarragon aioli

\$9.00 pp

SILVER QUEEN CORN SOUFFLÉ

Luscious, creamy and baked to bubbling

\$3.50 pp

SUGAR SNAP PEAS AND YELLOW PEPPER STRIPS

With a tomato cumin splash

\$3.00 pp

DESSERT

VANILLA-LEMON WEDDING CAKE

\$8.75 AND UP PER SERVING, BASED ON COMPLEXITY OF DÉCOR

\$44.75 per person

FIRST COURSE

ASSORTED BREAD AND ROLLS

Served with honey rosemary butter

\$2.00 pp

SALAD OF MIXED GREENS & WATERCRESS

With scallions and pistachio nuts tossed with a creamy citrus vinaigrette

Served with a finger of grilled focaccia

\$5.00 pp

MAIN COURSE

PARMESAN CRUSTED HALIBUT (4oz portion)

With shallot gremolata

\$9.00 pp

PAUPIETTES OF CHICKEN BREASTS (4oz portion)

Filled with caramelized onions, mushrooms, red pepper, zucchini and Gruyere cheese

\$5.00 pp

SUMMER VEGETABLE BUNDLES

Asparagus with julienne of red peppers and carrots
fastened with a chive and drizzled with a beurre blanc sauce

\$4.50 pp

PUREE OF PARSNIPS & POTATOES

\$3.00 pp

DESSERT

SMALL 10" WEDDING CAKE FOR CUTTING

Luscious wedding cake covered with Buttercream Frosting

CUPCAKES

Red Velvet, Chocolate and Vanilla
Topped with wedding's theme colored Icing

\$7.00 pp

\$35.50 per person



Spring & Summer Menus

Buffet

ASSORTED BREADS AND ROLLS

With sweet butter

SPRINGTIME SERENADE

A delicate mixture of slivered romaine, pecans, sliced strawberries and snipped dried apricots, tossed with a creamy vinaigrette

SALMON CITRON (4oz portion)

Lemon and lavender honey are napped onto this grilled salmon medallion
Served with a tropical fruit salsa

GRILLED FLANK STEAK (4oz portion)

Encrusted with rock salt, fresh lemon and oregano leaves, grilled and sliced across the grain With a chimichurri sauce

POTATO AND THREE ONION GRATIN

Thinly sliced potatoes, green onion, sweet yellow onion and Spanish onion layered and baked until bubbling

GRILLED GARDEN VEGETABLES

Tomatoes, zucchini, onions and red peppers marinated with olive oil and fresh herbs drizzled with a balsamic reduction

\$26.50 pp

DESSERT

SMALL 10" WEDDING CAKE FOR CUTTING

Luscious wedding cake covered with buttercream frosting

RUSTIC BERRY TART

Assorted berries baked with almond filling in a brisee crust,
Served with a dollop of whipped cream and mint leaves

\$5.00 pp

\$31.50 per person

ASSORTED BREADS AND ROLLS

With sweet butter

ROMAINE AND AVOCADO SALAD

With grilled corn kernels, queso fresco and Jalapeno-Caesar dressing

TEXAS GRILLED CHICKEN (4oz portion)

Rubbed with fresh lime juice, garlic, chipotle chilies, cayenne and paprika accompanied by honey chipotle sauce

PAN-SEARED TILAPIA (4oz portion)

Made with seasoned breadcrumbs, olive oil, parsley, basil, salt and pepper
With a lemon-tomato relish

TOMATOES STUFFED WITH RICE

Feta cheese, garlic, capers, parsley and basil complete the filling

FRIED GREEN BEANS

\$23.00 pp

DESSERT

SMALL 10" WEDDING CAKE FOR CUTTING

Luscious wedding cake covered with buttercream frosting

LATE NIGHT SNACKS

GOURMET POPCORN STATION!

your choice of peanut-caramel, plain or cheddar-cheese
Offered with your favorite seasonings and toppings of
Powdered Ranch, Parmesan Cheese, Garlic Salt, Lemon Pepper
Salt Cinnamon Sugar, Raisins, Peanuts and miniature Chocolate
Chips **PETITE VANILLA BREAD PUDDING**

Served in a demi cup with caramel, whipped cream and berries

\$7.00 pp

\$30.00 per person



Spring & Summer Menus

Stations

SALAD STATION

~Orange and plum beets
Glazed with citrus butter and cracked black pepper on a bed of watercress
~quinoa salad
Mixed with arugula, grapes, dried cherries, scallions, diced cucumber and cherry tomatoes
Tossed with olive oil and red wine vinegar
~Summer Bean Salad
Blanched fresh young green beans, cooked shell beans and peas, topped with a mixture of
Sundried tomatoes, red onion, minced garlic and white wine vinegar

\$6.00 pp

PASTA STATION

Penne pasta and cheese ravioli
Offered with grilled focaccia fingers and
~Creamy gruyere, wild mushroom and lemon zest sauce
~Summer tomato sauce with garden basil, capers, kalamata olives and parmesan cheese
~Artichoke pesto and pine nuts

\$5.00 per person

GRILLED GOURMET PIZZA STATION

~Smoked duck, brie and cilantro-tomato concasse
~Roasted vegetables, fresh mozzarella with oregano-basil
~Pear, goat cheese and chiffonade of arugula
~Serrano ham, figs and apricot relish
Add extra flavor with your choice of garlic-rosemary oil, oregano and crushed red pepper

\$8.00 pp

KABOB STATION

Overnight marinated morsels alternated with seasonal vegetable cubes on a bamboo skewers
~Balsamic bbq'd Beef Kabob
~Citrus marinated salmon kabob
~Tandoori chicken kabob
To dip in your choice of artichoke pesto, orange gremolata or tomato chimichurri

\$11.00 pp

DESSERT NOT INCLUDED

\$29.50 per person

VEGETARIAN ANTIPASTI STATION

Vertical baskets of baby crudités
Blanched green beans, carrots and endive leaves
With roasted red pepper hummus and baba-ganoush for dipping
An array of crisp asparagus spears, artichoke hearts, black and green olives, red peppadew,
Grilled garden vegetables and potato slices, drizzled with balsamic reduction
Chunks of parmesan and pesto-mozzarella balls, served with crackers and baguette slices

\$8.00 pp

CHILLED TRIO OF SOUPS

Presented on 3-section plates with demitasse spoons
~Mangozpacho
Made with fresh mangos, red onion, cilantro and lime
~Avocado and Cilantro Soup
Made with avocado, shallots, fresh lime juice, tequila, cilantro and sour cream
~Strawberry-Mint Soup
Made with first crop strawberries, orange juice and mint leaves

\$8.50 pp

SUCCULENT BATON SANDWICHES

~Crunchy Ribbons Of Chicken
With an avocado-jalapeno spread
~Grilled Morsels Of Tender Beef
Offered with a peppercorn béarnaise spread and arugula leaves
~Finger Cuban Sandwich
Cured ham, butter, pickles, mustard and Swiss cheese

\$9.00 pp

EGGPLANT PARMESAN STACKS

Bite-sized stacks of grilled eggplant, zucchini, fresh oregano-tomato sauce and shredded Parmesan cheese served over creamy polenta

\$6.00 pp

DESSERT NOT INCLUDED

\$31.50 per person



Fall & Winter Menus

Plated

FIRST COURSE

ASSORTMENT OF BREAD AND ROLLS

Served with sweet whipped butter
\$2.00 pp

SALAD OF FALL GREENS AND PERSIMMONS

This salad is finished with chopped hazelnuts, a tangerine dressing and grated tangerine peel
\$4.00 pp

DUET MAIN COURSE

CRANBERRY CHICKEN PICATTA (4oz portion)

Thinly pounded chicken breast sautéed with butter, shallots and minced onion, flamed with cranberry liqueur and drizzled with candied orange zest and chopped pecans
\$6.00 pp

BLUE CHEESE-CRUSTED STEAKS WITH A RED WINE SAUCE (4oz portion)

Panko breadcrumbs give the filet a light and crispy crust
\$10.00 pp

ACCOMPANIED BY

CONFETTI SPINACH

sautéed in Tuscan olive oil, then tossed with orange and grapefruit zest, pine nuts and crunchy bell peppers
\$3.50 pp

GARLIC MASHED CAULIFLOWER

A silky alternative to mashed potatoes
\$3.00 pp

DESSERT

WEDDING CAKE

\$8.50 AND UP PER SERVING, BASED ON COMPLEXITY OF DÉCOR

\$37.00 per person

FIRST COURSE

SNOWFLAKE, PUMPERNICKEL AND FENNEL-RYE ROLLS

With sweet butter
\$2.25 pp

HOLIDAY SALAD

Mesclum greens, sun-dried cranberries, crumbled Roquefort cheese and roasted black walnuts drizzled with pear vinegar and walnut oil
\$4.50 pp

MAIN COURSE – GUESTS' CHOICE - SELECTION MADE IN ADVANCE

LEMON CHARRED FILET MIGNON STEAK

This tender cut is marinated in a whisked lemon juice, zest, brown sugar and peppercorn blend
\$25.00 pp

OR

GRILLED FILET OF SEA BASS

Served with a fortified stock reduction
\$30.00 pp

OR

PROVENCAL CHICKEN

Breast of chicken with thyme, lemon and marjoram-scented goat cheese tucked beneath the skin before roasting napped with a clear lemon sauce
\$14.00 pp

ACCOMPANIED BY

ASPARAGUS WITH RED PEPPER STRIPS

\$4.50 pp

MINIATURE TIMBALE OF ARTICHOKE CARROT LACED WITH CITRUS VODKA

\$3.00 pp

TINY NEW POTATOES

Roasted in their jackets and glazed with rosemary butter
\$2.50 pp

DESSERT

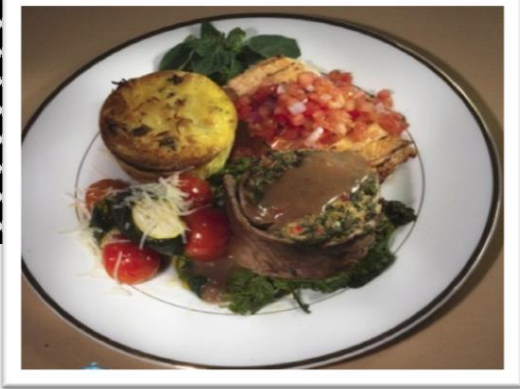
WEDDING CAKE

\$8.50 AND UP PER SERVING, BASED ON COMPLEXITY OF DÉCOR

BEEF OPTION = \$50.25 per person

FISH OPTION = \$55.25 per person

CHICKEN OPTION = \$39.25 per person



Fall & Winter Menus

Buffet

ASSORTED BREAD AND ROLLS

Served with sweet butter

\$2.00 pp

AUTUMN SALAD

Mesclum greens tossed with sun-dried cherries, grilled pears, crumbled Stilton cheese and toasted walnuts served with pear-walnut vinaigrette

\$4.50 pp

APRICOT GLAZED CHICKEN (4oz portion)

Served with dried plums and sage

\$6.00 pp

GRILLED SALMON (4oz portion)

Marinated with white wine and fresh herbs and offered with a warm lemon caper sauce

\$7.50 pp

HALF MOONS OF ACORN SQUASH

drizzled of clover honey, sweet butter and nutmeg

\$3.00 pp

GRILLED SEASONAL VEGETABLES

Portobello mushrooms, zucchini, squash, onions, peppers and red/green peppers lightly painted with olive oil and fresh herbs

\$3.00 pp

DESSERT

WEDDING CAKE

\$8.50 AND UP PER SERVING, BASED ON COMPLEXITY OF DÉCOR

\$34.50 per person

ASSORTED BREAD AND ROLLS

Served with sweet butter

\$2.00 pp

CRISP ARUGULA AND PEAR SLICES

Drizzled with Tuscan olive oil, shavings of Parmesan cheese and pear vinegar

\$4.50 pp

GRILLED TENDERLOIN OF BEEF WITH A COAT OF MANY COLORS (4oz portion)

Jacketed in chili powder, kosher salt, cracked black pepper and a drizzle of olive oil, tenderloin is seared, then gently roasted for maximum flavor offered with avocado salsa, blackberry sage sauce and artichoke pesto

\$15.00 pp

LOBSTER AND CRAB BREAD PUDDING (4oz portion)

Made with brioche, chunks of lobster & crab, and cream baked to a golden bubble

\$10.00 pp

TUSCAN CHRISTMAS RAVIOLI

Plump cheese ravioli tossed with green artichoke hearts, sun-dried tomatoes, roasted red pepper, toasted pine nuts and sautéed mushrooms with lemon tomato cream sauce

\$6.00 pp

HARICOTS VERT, ROASTED FENNEL AND SHALLOTS

\$4.50 pp

WHIPPED SWEET POTATOES WITH CARAMELIZED APPLES

Silky whipped sweet potatoes with a hint of grated ginger, topped with caramelized Gala apples

\$3.50 pp

DESSERT

WEDDING CAKE

\$8.50 AND UP PER SERVING, BASED ON COMPLEXITY OF DÉCOR

\$54.00 per person



Fall & Winter Menus

Stations

MIXED GRILL (Skewers)

- ~ Skewers of slow -Pork roasted tenderloin with a plum-shallot sauce ~
- ~ Skirt steak marinated in lemon, garlic and salt with a chimichurri sauce ~
- ~ Salmon marinated in fine herbs and white wine with a tropical fruit salsa ~
- ~ Chilean style grilled chicken breast with a grape tomato salsa ~

\$8.00 pp (4 skewers per person)

YOU SAY POTATO

- ~ Creamy white mashed potatoes with hints of garlic ~
- ~ Mashed sweet potato sweetened with vanilla and maple syrup ~
- ~ Smashed red potatoes seasoned with rosemary ~

Guests can choose from toppings to include:

candied pecans, orange- marinated cranberries, Marsala wine- sautéed mushrooms, beef gravy, diced chives, crumbled goat cheese, shredded cheddar cheese, savory parsley butter, chopped bacon bits and sour cream

\$5.50 per serving

SALADTINIS

made to order and shaken in martini shaker by a chef then served in martini glass
~ Poiretini ~

Mesclum greens, grilled pears, crumbled goat cheese and crumbled walnuts
Topped with a pear-walnut vinaigrette

~ Appletini ~

Watercress, endive, chunks of Granny Smith apple, blue cheese and walnuts
Topped with apple cider vinaigrette

\$4.50 per serving

DIP IT!

Roasted Red Pepper Dip, Green Goddess Dip and Hummus

Served with parmesan- crusted baguettes, endive fingers, asparagus spears, carrots, pea pods and grissini

\$4.00 per serving

GOURMET CHEESE BOARD

Jarlsberg, Brie, Saga Blue and St Andre cheeses

Served with with imported crackers,

a skewered charcuterie of kielbasa, Andouille sausage & pepperoni with creamy Dijon mustard
Parmesan wheel filled with assorted olives and pepper shooters

\$8.00 per serving

DESSERT TIER

Rich mini chocolate-espresso soufflés

Passion fruit funnels

Ginger-lime cheesecake fingers

White and dark chocolate-covered strawberries

\$8.00 per person

\$38.00 per person

CARVING STATION

TENDERLOIN OF BEEF (4oz portion)

Rubbed with English mustard served with horseradish cream sauce

WHOLE ROASTED TURKEY BREAST (4oz portion)

Thinly sliced and garnished with fresh vegetables served with honeyed mustard

\$14.00 pp

RISOTTO SPOONS STATION

Pre-made on site, with your choice of toppings, to include:

Crab and asparagus

Goat cheese and bacon crumbles

Shredded short ribs and caramelized onions

Chopped scallops, cillantro and lemon

Tomato, mushroom and Gruyere

\$10.50 pp

MAC 'N' CHEESE ... PLEASE!

A station filled with a choice of three types of the American classic

~Blue cheese with shredded buffalo chicken

~Fontina cheese with crab

~Classic cheddar with mushrooms and bacon

\$8.00 pp

VEGETERIAN ANTIPASTIS

An assortment of bite-sized Italian specialties, offered with melon, figs, pears and orange, to dip in a balsamic reduction, assorted olives, Parmesan, Fontina and Buffalo Mozzarella cheeses, garlicky fava bean salad with Italian parsley, Pinzimonio of radishes, carrots, fennel and sweet peppers, sliced baguettes and assorted crackers

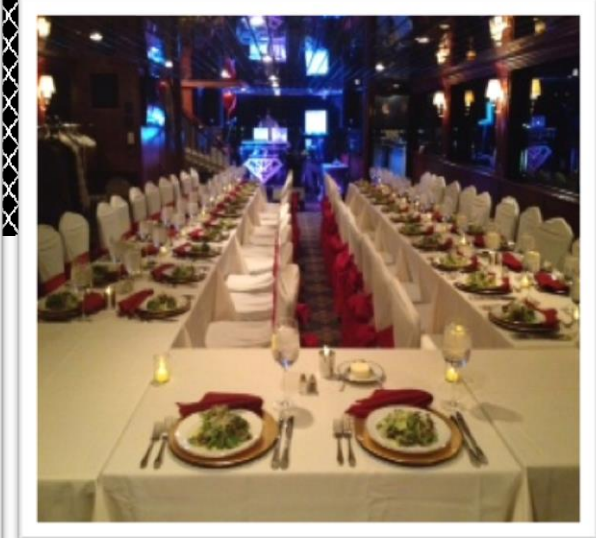
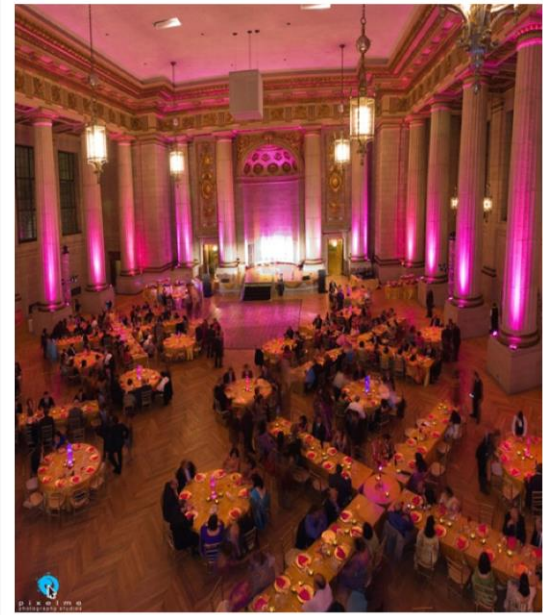
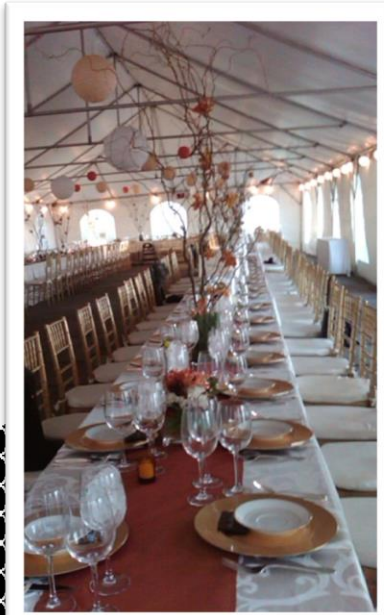
\$6.00 pp

ASSORTED MINI PIES

included apple, cherry, peach, lemon pies

\$3.00 pp

\$29.50 per person



Equipment

Avalon carries a vast table linen selection, from crisp cottons to luxurious silks, in more than 400 colors and patterns. Coordinating chairs, china, glassware, silver, candlelight, specialty bars, lounge furniture and designer accessories are also available.



Sites

There are far too many to list here, but tell us a little about the style of your reception and we'll help you find the perfect place! Do you want a garden wedding, a reception on the water, a grand and ornate site, an intimate museum, an historic home, a rooftop view of the monuments or a place where you can turn up the music and dance the night away? There's a great location for every taste.

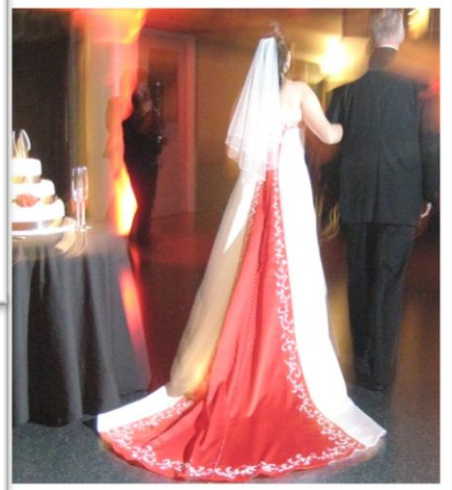
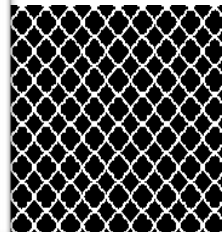
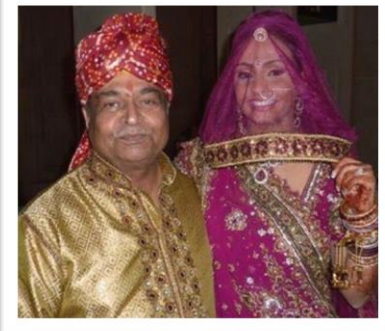


Beverages

Many locations allow the couple to supply their own beverages...ask first, as this isn't true everywhere. If so, Avalon can give you a suggested quantities buying guide for your bar/s. We'll also tell you how the list should be tweaked, based on your menu, the length of the reception, time of year and the site itself (some locations don't allow red beverages, like wine, juice, bar fruits, etc). Others don't allow the pouring of shots or doubles. The rules vary by location, so please check with the site and Avalon before you buy. You are responsible for delivering the beverages you buy to the site and taking any leftover beverages with you upon departure, so please plan to have a groomsman or family member available for transport.

You may also purchase beverages from Avalon. We carry annual liquor licenses in all jurisdictions so it won't be necessary for you to purchase a daily license if Avalon supplies beverages. The list below shows three price categories, per drink, for different brands of alcohol. Any of these lists may be modified to include your favorite brands. Some changes may affect the price. The costs below include spirits, wine, mixers, juices, bar fruit, soft beverages and ice.







Bar Options

Brands and Prices

CLASSIC FULL BAR

Smirnoff
Gilby's
Bacardi
Johnny Walker Red
Dewar's
Jim Beam
Champagne for Toast
Heineken
Samuel Adams
Amstel Light
Red and Whites wines

\$4.00 per drink

PREMIUM FULL BAR

Absolute
Tanqueray
Bacardi
Johnny Walker Black
Jack Daniels
Maker's Mark
Champagne for Toast
Heineken
Samuel Adams
Amstel Light
Red and Whites wines

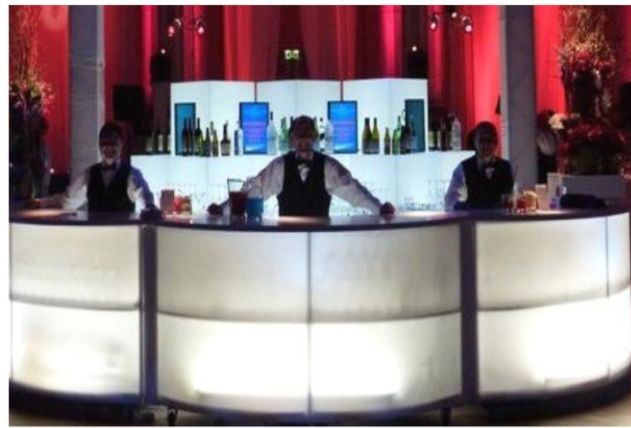
\$5.50 per drink

SUPER PREMIUM FULL BAR

Belvedere or Grey Goose Bombay
Sapphire
Mount Gay Extra Old
Knob Creek
Crown Royal
Jack Daniels
Champagne for Toast
Heineken
Samuel Adams
Amstel Light
Boutique Beers*
Red and Whites wines

\$6.50 per drink
** Client's choice*





Mixology

An Avalon specialty! We can create a custom signature cocktail, a beer boutique, muddled spirits and gastro-infused drinks – all inspired by you! Or, for something completely different, you may want to consider the Infinity Bar, an Avalon creation combining mini cocktail sips and hors d'oeuvres in inventive pairs. Here's a sample...

THE INFINITY BITE AND SIP BAR

The bar curves like a ribbon, with a never-ending array of food and drink pairings, in one-bite portions and sips

To Bite

*Backfin Lump Crabcakes
Watermelon & Coconut Chicken Skewers
Parmesan-Crusted Artichoke Quarters
Crunchy Tater Tots w/ Blue Cheese Fondue
Tenderloin & Portobello Mushroom w/ chocolate-port sauce
Lemon-Grilled Scallops
Funnels of Goat Cheese, Peppered Honey and Fig
Greek Pizza with Grilled Shrimp*

To Sip

*Bloody Mary w/ Old Bay Rim
Mango Mojito
Pinot Grigio
Red Zin
Frozen Champagne
Single Malt Whiskey
Honeydew Melon White Sangria
Pernod on the Rocks
Ouzo-topped Lemon Soda
Spicy Gazpacho with a Slim Jim Stir Stick*

For warm weather weddings, ask us about Frozen Rose Wine, Jelly cocktails, Melon Shooter Spoons or Gin and Basil Lemonade.

For a retro twist, consider a Grilled Peach Old-Fashioned or a Spicy Orangeade Shandy.

When the weather turns crisp and cold, a warm welcome cocktail can be a perfect intro to your reception! From spiked hot chocolate and warm mulled cider to a bacon-infused bourbon shot, there are hundreds of specialty drinks to warm you and get the party glowing!

Vendors

Each professional listed has been “road-tested” by Avalon. We enjoy working with these vendors and appreciate their skill, customer service and attention to detail. Although you are welcome to make your own vendor selections, please ensure each vendor is approved at your location before signing a contract.



Deejay

Chris Laich Music Services
202-997-2514
cl@chrislaich.com

Floral

Hwlwn Olivia Flowers
703-548-2848
www.helenolivia.com

Enchanted Florist
703-549-0012
Enchantedphyllis@aol.com

Music

Olivera Music Entertainment
703-724-0505
kevin@oliveramusic.com

Sidney's Music and Entertainment
202-223-3007
Robert@sidneysmusic.com

Videography

Blue Sky Films
301-755-5478
team@blueskyfilms.com/weddings

Photography

Pixelme
202-468-8806
pepe@pixelme.net

Rodney Bailey Photography
info@rodneybailey.com
Regeti's Photography
540-349-4040
info@regetis.com

Valet

MarcParc
202-223-2830
info@marcparc.com

Atlantic Valet
202-466-5050
www.asgpark.com

Wedding Planners Day-of Coordinators

Engaging Affairs
888-481-5156
www.engagingaffairs.com

Dream Shaadi
703-856-4774
Sumeet.Bagai@dreamshaadi.com

Latest Color Combinations From The Runway

Wedding trends change each year and always incorporate the latest looks from the fashion world. Here's what we're seeing at fashion houses and linen emporiums this year:

Indigo, Ice Blue and Silver

Turquoise, Matte Gold and Cream

Steel Gray, Chartreuse and White

Lavender and Cantaloupe

Aqua, Dove Gray and White

Bright Navy, Lime and Fuchsia

Gray and Old Gold

Watermelon and Lime

Cool Mint and Plum

Khaki, Silver and Dark Chocolate

Tangerine, Navy, Sky Blue and White

Violet, White and Emerald





One Last Thing...

When you need great wedding planning advice, it's always nice to turn to someone who's recently been in your Jimmy Choos! Take a moment to watch our wedding video for some of the best advice around. It's called "*Advice from the Newly Wed to the Nearly Wed*" and features six couples whose weddings we've recently catered. They came back for a visit to share the knowledge they acquired, sometimes the hard way, in order to smooth your path as you complete your plans. A very charming ten minutes!

www.vimeopro.com/avaloncaterers/newlyweds

