



mazzone
catering
at the
NATIONAL MUSEUM
OF DANCE
2020-2021



FIRST POSITION

A Five-Hour Upbeat and Highly Social Cocktail Reception
Based on 100 Guests

COCKTAIL HOUR

Selection of Five Tier I Butler Passed Hors D'oeuvres Served for the First Two Hours
Selection of Four Tier I Stationary Selections Replenished for One Hour

DINNER

Selection of Two Tier I Chef Attended Stations Serviced for One and One-Half Hours
chef fees may apply

DESSERT

Wedding Cake
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas



SECOND POSITION

A Five-Hour Sit Down Dinner Reception
Based on 100 guests

COCKTAIL HOUR

Selection of Four Tier I Butler Passed Hors d'Oeuvres
Chef's Antipasto Display

FIRST COURSE

Select One Tier I Salad
Rolls & Butter

MAIN COURSE

Selection of Two Tier I Entrées plus One Vegetarian Selection

DESSERT

Your Choice of Wedding Cake or Served Dessert
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

THIRD POSITION

A Five-Hour Sit Down Dinner Reception
Based on 100 guests

COCKTAIL HOUR

Selection of Five Tier I Butler Passed Hors d'Oeuvres
Selection of Four Tier I Stationary Selections OR One Tier I Chef Attended Station
(*chef fees may apply*)

FIRST COURSE

Select One Tier I or Tier II Salad, Soup or Appetizer
Rolls & Butter

MAIN COURSE

Selection of Two Tier I or Tier II Entrées plus One Vegetarian Selection
OR One Tier I or Tier II Entrée Pairing

DESSERT

Your Choice of Wedding Cake or Served Dessert
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

for full menus visit: mazzonecatering.com/menus



**MAZZONE CATERING AT THE NATIONAL MUSEUM OF DANCE
2020-21 PRICING / SUBJECT TO EVENT PRODUCTION***

MENU PACKAGES

| | January - March | April, May, November & December | June - October |
|-----------------|-----------------|---------------------------------|----------------|
| First Position | \$51* | \$56* | \$64* |
| Second Position | \$56* | \$61* | \$69* |
| Third Position | \$63* | \$69* | \$71* |

*Plus Event Production Fee - \$22

BAR PACKAGES

| | 5 Hours | Additional Hour |
|-----------|---------|-----------------|
| Classic | \$26 | \$5 |
| Premium | \$32 | \$6 |
| Top Shelf | \$45 | \$8 |

ADDITIONS

| | |
|---------------------------------|-----------------------------|
| Additional Hour of Food Service | \$4 per person |
| Chef Attendant Fee | \$150 each, when applicable |

Please Note: All prices are subject to NYS Sales Tax. All prices are subject to change.

Published pricing reflects a 2% cash payment discount. Personal checks are accepted for deposits up to ten (10) days prior to function date. Thereafter, acceptable forms of cash payments include certified bank check, certified personal check or cash. As a convenience we will accept credit cards, but pricing will revert back to our non-cash rate. Should full payment not be received in the terms outlined in your contract, a 1.5% monthly interest charge will be assessed on the unpaid balance.

Pricing is valid for Mazzone Catering events. For other venues, ask for details.

Prices are based on five (5) hour events with guest counts as listed. Discounts are available for Fridays and Sundays.
Ask your planner for additional details.
Additional Staffing Fees apply for on-site ceremonies.

Deposits

\$2,000 initial deposit due at time of contract, \$3,000 is due six (6) months prior to event,
1/3 estimated total is due three (3) months prior to event.

All deposits are non-refundable

Full payment will be due at your final meeting, based on your guaranteed count. In the event your function's total cost exceeds the total estimate paid, the difference will be due and payable on the day of your event.

Guarantee Estimate

Attendance and preselected meal counts for your event must be received ten (10) days in advance of the event. At 72 hours prior to your event, the count is considered a guarantee and you will be billed for that number or the number of guests served, whichever is greater.

Gratuity

A gratuity or tip is not required. However, if you feel our waitstaff has exceeded your expectations you are welcome to provide a gratuity/tip which will be fully distributed to the service personnel who provided the service for your event or to the staff members to which you specifically designate.

*Event Production

Our Event Production Fee is based on the specifics of your event and is subject to change with your final details. This fee includes all necessary glassware, china, stainless flatware, floor-length poly-cotton linen for guest tables in choice of white/ivory/black/brown, your choice of napkin color, serving equipment and service and culinary personnel. It also includes the kitchen fee due to the venue, and NYS liquor license fee. Events that are labor-intensive, logistically challenging or food and beverage stations that require an attendant may necessitate additional labor charges.

YOUR *Vision.* MAZZONE *Quality.* NO COMPROMISES.

Mazzone Hospitality offers truly creative, full service catering with over 30 years of experience delivering flawless and memorable events. We tend to every detail with care, from event planning to packing up the last plate. You can count on the best service, and finest food to go above and beyond your expectations.

mazzone
catering

mazzonehospitality
DELIVERING THE DIFFERENCE

mazzonecatering.com | 518.690.0293

