



Florida Loves Weddings

YOUR GUIDE TO PRIVATE HOME VENUES, PLANNING,
CATERING & DESIGN FOR DESTINATION WEDDINGS ON
FLORIDA'S WEST COAST

Complete Event Services & Catering for Private Home Celebrations

Hosting a wedding at a home or estate can be a stress-free option that allows the couple and their family and friends to spend an extended amount of private time together. With less travel from hotel to venue or home to venue, everyone that is truly important is included in the exclusive surroundings of a residence over a period of several days.

Catering By Robert / Event Concepts. FL specializes in events held at private homes – those owned by the clients themselves, their family or friends AND vacation rentals that allow on-site celebrations.

Unlike traditional wedding venues, there may be many considerations that need the attention of a seasoned planning professional who can meet the challenges of creating an event mostly outdoors from scratch.

Please look over our information below that breaks down the individual aspects of what we offer. We welcome your input and personalization to make your experience awesome.

Everything below is included:

EVENT PLANNING SERVICES

Whether planning locally or from a distance, we provide 24/7 assistance via phone call, email and text.

Weddings are emotional and financial investments. So we make every effort to answer your questions in a timely fashion. From your own personal event designer who helps you create your special guest table look, to assistance in acquiring hotel room blocks and additional vendors, we are your one-stop-shop for your destination wedding.

CATERING AND OPEN BAR SERVICE

A full selection of displayed or hand-passed hors d'oeuvres along with a **freshly prepared buffet, station, or sit down dinner format is part of this package**. Also, we include a bartender, all mixers, ice, soft drinks, garnishes, cups, and LIQUOR liability insurance for YOUR ALCOHOL you provide. Please review our menus on Page Three.

SITE LOGISTICS / FORMAT

A private home in a residential area has restrictions or special requirements for valet, off-site parking, or shuttle. We make it a priority to understand your vision and the unique features of the property you have chosen. If possible, we do a site visit with you or the owner that translates into a complete functional event layout and timeline.

(813) 960-7092 / cateringbyrobert@aol.com / www.cateringbyroberttampa.com

HARD GOODS

We provide all basic table and chair needs for your event including their delivery, set-up, moving, and removal. White garden chairs are first placed in the ceremony area and then moved to the reception. We have options for upgrading these to dark wood, chiavari and other styles of chairs.

CEREMONY BACKDROP AND DÉCOR

We have a choice of six different arbors decorated with flowing fabrics along with aisle accents along rows of chairs

DÉCOR

- ~ Floor length white, navy, champagne, rose gold or black linen tablecloths
- ~ Chair covers and ties / or uncovered white garden chairs
 - ~ Any color linen napkins and table runners
 - ~ Fine China
- ~ Water goblets, champagne glasses and mason jars
 - ~ Votive candles, mirror rounds or squares
- ~ Choice of up to 22 different guest table centerpieces that are stand-alone or available for fresh florals provided by a florist
- ~ All other tables and stations covered (floor length) and decorated in your choice of colors/ fabrics. These include the cake table, buffet, bar, sign-in, sweetheart or head table, dj table, and any others required.

~ Huge selection of vintage and modern tabletop décor

~ FULL custom styling

PROFESSIONAL PERSONNEL

Besides your event planner, we provide **a day-of coordinator** to work with you, your vendors, and the property owner/agent.
Banquet Captain and one server per two to three guest tables
Utility and set up staff
On-Site Culinary/Chef Staff

FIVE COMPLETE HOURS OF CONTINUOUS EVENT TIME

(from start of ceremony through the end of the reception)

\$5995.00 up to 50 guests

plus 8.5% tax and 22% gratuity/service charge

(Each guest over 50 is \$59.95 per person)

OPTIONAL SERVICES

- ~ Tents, upgraded hard goods such as lounge furnishings, specialty lighting
- ~ Tiered wedding cake or small cake with miniature cupcakes/other desserts
- ~ Upgraded chairs and specialty lounge or vintage furniture
 - ~ Decorative Lighting
- ~ DJ services (for both ceremony and reception) starting at \$945 for five hours
 - ~ Ceremony Officiant starting at \$250
- ~ Photography (starting at \$1500 for 6 hours, and Videography Services starting at \$895
- ~ Fresh flowers for ceremony personal flowers AND/OR guest table centerpieces
 - ~ Mobile Make-Up and Hair
- ~ Acquisition of custom specialty linens and other decorative features such as ice sculptures, ice luges, draping, foliage rental
 - ~ Valet, shuttle, limo and parking services

Florida Loves Weddings Buffet/Station Menus

Catering By Robert / Event Concepts . FL has designed three packages for you to use as the basis for developing your menu style. Each menu is included in the Private Residence Hospitality package depending on the number of guests you guarantee.

If you have a larger guest attendance, and want to upgrade to a more elaborate menu, please consult us for the pricing.

CUSTOM MENUS are our specialty!

Gold Medallion

36 – 75 guests

Have over 75 guests? Add \$6 per person more

Appetizers -

BASIC Hand-Passed Hors d'oeuvres – 5 hot and cold selections

Salad

Table Served Salad or Displayed **(Choose One)**

Traditional Caesar Salad
Toss Garden Salad with three dressings
Mixed Baby Greens with Raspberry Vinaigrette Dressing
Ranch Pasta Salad
Southern Style Potato Salad

Fresh Rolls, Butter

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans with chopped onions, Middle Eastern Ratatouille, Mediterranean Marinated Vegetables, Southwest Corn and Black Beans

Choice of a Rice: Pilaf, Dirty Rice, Wild, yellow, Rice w/Black Beans **or Second Vegetable**

Choice of a Potato: Roasted New, Garlicky Mashed, Whipped, Rosemary Roasted, Sweet Potatoes **or Second Vegetable**

Whipped Potato Station with toppings **Eliminates rice.**

Choice of a Pasta Entree: Pesto Penne, Parma Rosa, Tangy Southwest Pasta, Carbonnara Penne, Salmon Cream Sauce with Shells, Vodka Penne, or Baked Ziti

Choice of Boneless, Skinless Chicken: Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Chicken Brochette with choice of Cajun or Teriyaki style, Citrus Chicken, Parmesean Chicken, Bourbon Style, Chicken, Tuscan Style

Choice of a Carved Ham, Mojo Pork, Herb Crusted Pork, or Roast Baron of Beef skillfully sliced order by one of our chefs.

ARE YOU WANTING MORE VEGETARIAN OPTIONS?

You can substitute the Boneless, Skinless Chicken and the Carving Item with a non-meat or an Action Station with meat options.

Choice of One Action Station:

1) Torched!

French Onion Soup

Served to order piping hot with fresh croutons and melted Swiss Cheese

Small Plate Salmon in choice of flavors

2) Grilled!

Choice of Two:

Skewered Chicken Brochettes

Skewered Shrimp Kabobs

Mediterranean Vegetables

Eliminates Chicken Entree

3) Saute!

Tequilla-Flamed Southwest Chicken and Pasta

Pasta Station:

Fettucine Alfredo and Cheese Stuffed Torellini with Marinara with toppings

Eliminates pasta entrée

Saki Flamed Vegetable Stir Fry

Served with rice or noodles

Eliminates vegetable selection, rice or pasta

4) MEGA Dish!

Paella, Shrimp Creole or Jambalaya

Our most popular stations feature a huge paella pan bursting with lightly spiced rice, fresh vegetables, seafood/and chicken, tomato base, and Latin or Cajun seasonings. The dish is started one hour prior to serving and is guaranteed to please every palate.

Eliminates rice

5) Flat Top!

Sizzling Fajita Station

With chicken or beef freshly prepared with crunchy green and red peppers, onion and embellished with your favorite toppings.

Taste Around Tampa Bay

Up 35 guests

Have 36-75 guests? Add \$8 per person

Have 76+ guests? Add \$10 per person

These are the most popular examples of our **Taste Around** station menu. Each station contains a separate cuisine and theme. In helping you design your **Taste Around** menu, we try to balance the variety of starches, proteins, vegetables, etc. **Want to reflect your heritage or geographic area? Let us custom design a menu that reflects your individual style!**

Butler-passed Hors d'oeuvres

Five Hand-Passed Options reflecting the Three Stations you Choose:

Some examples are . . . Beef or Cheese Empanadas

Greek Tiropitas, Spanikopita or Calamari Fried Gator Tail, Mini Sliders, Florida Style Brushetta, Gazpacho Soup Shooters, Russian Bilinis, Deep Fried Mac 'N Cheese Bites. . .

CHOOSE THREE STATIONS

By the Gulf

Choose One: Fried Coconut Shrimp; Grilled Shrimp Skewers, Saute Seafood Medley, Seafood Alfredo with Pasta.

Accompanied by Garlicky Mashed Potatoes, Hush Puppies, Caprese or Garden Salad.

A Latin Quarter

Succulent Mojo Roast Pork Loin carved to order onto Cuban breads, w/ mango salsa, honey mustard; Traditional black beans, Chopped onions and Cuban Paella made right in front of guests; Marinated Mediterranean Salad.

Add \$1.50 to add freshly fried plantains

Just Swamped

Southern Comfort-Flamed Pasta with a tangy finishing sauce **or** Cajun Gumbo Stew. Cajun-style Chicken Brochettes, Red Beans or Corn with Pimento. Spicy Corn bread

Tarpon Springs

Huge Greek Salad featuring iceberg and romaine tossed with Calamata olives, fire-roasted pepper slices with traditional potato salad; Make your own Gyro Carving Station; Hummus with flatbreads

Carving Station of Mini Lamb Chops \$6 more per person

Cracker Country

Grilling Station with barbecued baby back ribs, Creamy Cole Slaw, Whipped Potatoes or Mac and Cheese with assorted toppings; Marinated Regional or Root Vegetables or Corn Cobettes.

Add a Slider Trio for \$3 per person: Burgers, Barbecue, Fried Green Tomatoes, Sloppy Joe, or Buffalo Chicken.

Russian Roulette

As a twin city, our St. Petersburg holds a treasure of Eastern Europe specialties

Vodka-Flamed Beef Stroganoff with noodles and toppings. Accompanied by Cabbage Rolls, Russian Potato Salad. Chicken Kiev is \$2.50 more.

OTHER TASTE AROUND POSSIBILITIES

Tour of Italy . . . a romantic tasting of three of the four major food regions of this diverse country

From our **Al Fresco Florida Menus:**

Soul of the Cities, Twisted Tex-Mex, Southern Comfort, Cajun Creole Cookery, Carolina's a Cookin', Islands of Adventure, West Coast Fresh Café, Bluegrass Brunch, Country Inn

STYLES/FORMATS:

Cocktail . Sit Down . Buffet . Family . Station

(813) 960-7092 / cateringbyrobert@aol.com / www.cateringbyroberttampa.com

Doubloon

Three Entree Buffet
76 or more Guests

Displayed Hors d'oeuvres Presentation

Fruit and Vegetable Presentation with crackers and pretzels

Choice of One:

- 1) Signature Spread: Smokey Cheddar, Herb Garlic, Tropical Pineapple, Smoked Salmon Pate, or Cajun
- 2) Hot Beer Cheese Fondue

Choose One Item From Each Category

Salad

Served Individually to Each Guest at their Table: Signature Caesar, Fresh Garden Salad with Vinaigrette Dressing, Wild Greens Salad Raspberry Vinaigrette

Displayed Rolls, butter

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans with chopped onions

Choice of a Rice: Rice Pilaf, Dirty Rice, Wild Rice, Yellow Rice **or Second Vegetable**

Choice of a Potato: Roasted New, Garlicky Mashed, Whipped, Sweet Smashed **or Second Vegetable**

Choice of a Pasta Entree: Pesto Penne, Parma Rosa Pasta, Tangy Southwest Pasta, Carbonnara Penne, Salmon Cream Sauce with Shells, or Baked Ziti

Choice of a Boneless, Skinless Chicken Breast:

Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Twin Chicken Brochettes with choice of Cajun or Satay style, Citrus Chicken, Parmesean Chicken, Spanish Style

Choice of a Carved Honey Glazed Ham, Mojo Pork, Herb Crusted Pork, or juicy Roast Baron of Beef skillfully sliced order by one of our chefs (optional displayed traditional Pulled Mojo Pork available) **No extra carver charge**

Add a Seafood entrée:

Shrimp and Scallops added to any Pasta entrée . . . **\$2.95 per person**

Salmon in a Champagne Sauce . . . **\$2.50 per person (or \$1.50 more as a substitute for carved item)**

