YOUR BIG DAY

WEDDING EDITION

WOLFGANG PUCK
CATERING

congrats

You've reached one of the most joyous milestones in your life. There are both big decisions and little details to attend to as you plan your big day. Wolfgang Puck Catering's expert services will ensure that your wedding is a reflection of your love, your journey, and more importantly, your personality.

YOUR DAY, YOUR STYLE

A wedding is a tradition that never goes out of style. Whether you envision a small and intimate gathering, or a grand and traditional affair, we'll help ensure that your wedding is a personal reflection of your own tastes and customs. Our passionate, experienced event planners specialize in creating custom-designed dining experiences. We know how to listen to you, understand your ideas, and translate them into a grand experience that will delight your guests. Our work behind the scenes will alleviate your stress, allowing you and your partner to radiate in the limelight and ensure that your guests will relish each moment of your special day.

Please use this guide while you start the wedding planning process. We hope to be a part of your happily ever after.

WOLFGANG PUCK CATERING AT

Your Wedding

A wedding is a tradition that never goes out of style. There are both big decisions and little details to attend to. Let Wolfgang Puck Catering help guide you from sumptuous menu selections to personalizing the smallest detail of your distinctive celebration.

Our award-winning chefs bring a superior level of creativity and flavor to the table. Wolfgang Puck's devotion to using only the freshest, highest quality seasonal ingredients is displayed on every plate. Our commitment to use environmentally friendly, sustainable and ethically produced foods, will make you feel wonderful inside and out.

We can satisfy your palate with international cuisines, create a menu considerate of dietary considerations, or execute a delectable vegan menu. Nothing is impossible. Wolfgang Puck's fine dining roots inspire our unique approach to catering with à la minute restaurant-style preparation. And with countless menu options, your meal will be as quintessentially yours as your ceremony.

Choose one of our exclusive venues, or celebrate your commitment with your loved ones at your home, at the beach, or the other location of your choice.

For more information, please contact weddings@wolfgangpuck.com or visit www.wolfgangpuck.com.

A Timeline

While every wedding is different, there are often key elements of tradition that couples choose to include on their special day. We recommend working with your sales manager or wedding planner to detail a customized timeline to ensure a smooth, carefree and joyful experience. The following are sample timelines to help lay the foundation for your event.

PLANNING YOUR *Wedding*

WITH YOUR CATERER

4 MONTHS

Hold a “State of the Union” meeting with your sales manager, or wedding planner. Among the details discussed in this meeting are linen color options, menu selections/ideas, beverage details, and floor plan needs. While preliminary details have been discussed, the real planning often cannot begin until many of the details surrounding your event have been determined. A meeting is traditionally set up to review the event from start to finish. That allows for both fact-finding by the sales manager and further insight by you, the client.

3 MONTHS

A meeting is set to review what has previously been presented and to draft a tasting menu that includes items you would ideally like to see at your event. Additionally, at this meeting the sales manager will address any vendor questions or concerns, review dance floor needs, draft a floor plan, and select linens for the tasting.

6-8 WEEKS

A tasting is booked six to eight weeks prior to the event date. While this is primarily an opportunity to select the final menu for the event, this meeting is also often used to finalize other details, including: Napkin fold, signature beverage selection, timeline customization, floor plan revision, equipment details, and linen selection.

30 DAYS

Menu selection and beverage choices should be confirmed. Complete list of vendors (with contact information), and any vendor requests such as band riders or vendor meals are to be finalized at this time.

15 DAYS

Today, the final details should be put into place. These include final timeline, approval of floor plan, requests for any guest's special dietary needs (often this comes as a result of RSVP's and not the menu selected), and parking pass purchase needs.

5 DAYS

Final guest count with entrée pre-counts (seated event), and total number of adult and child guests.

1 FINAL DAY

When the sales manager receives the final pieces of information, he or she will use it to draft a final event order. This order will include menu and beverage service details, operational details (such as ceremony notes) and all of the information provided to the sales manager from above.

Wedding Day

BASED ON EVENING EVENT (CEREMONY ON-SITE)

2:00PM	Florist arrives
3:00PM	Band or DJ arrives
4:00PM	Sound check for band or DJ
4:00PM	Cake arrives
4:30PM	Ceremony space and atriums set and ready, all vendors depart unless needed
5:00PM	Guests arrive for ceremony
5:30PM	Ceremony begins
6:00PM	Ceremony ends/couple goes to take pictures
6:00PM	Cocktail hour begins
7:00PM	Announcement of family, wedding party and bride and groom
7:10PM	Couple's first dance
7:15PM	Families welcome to guests and/or prayer

7:30PM	Action stations or plated appetizers are served
8:00PM	Entrée course served
8:30PM	Vendor meal served (if provided for)
8:30 - 8:35 PM	Best Man's toast Maid of Honor's toast
8:40 - 8:45 PM	Father/daughter dance Mother/son dance
8:50PM	Cake cutting
9:00 - 9:10 PM	Dessert is served
9:15PM	Open dancing
10:00PM	Late night tray pass
10:30PM	Last call at bar
10:45PM	Sendoff to happy couple
11:00PM	Event close

Celebratory Events

"Our commitment is to use only the freshest natural ingredients, grown and prepared with love. Combined with unparalleled service and attention to detail, we will help you celebrate your special day. LIVE. LOVE. EAT."

– Wolfgang Puck

Engagement Party

You said yes! Now, show off your latest sparkly accessory and celebrate one of the most exciting milestones in your life. Toast your upcoming nuptials with a menu of international hors d'oeuvres and customized cocktails, all designed especially for you. Why not recreate the excitement of your proposal by pulling in some elements from your unique story?

SUGGESTIONS:

WATERFRONT PROPOSAL

Mini Lobster Sliders and Spiked Earl Grey Sweet Tea

NEW YEAR'S EVE PROPOSAL

Golden Dipped Cake Pops Glittering Champagne Cocktails

SPORTING EVENT PROPOSAL

Gourmet Hot Dog and Sausage Station with Microbrew Beer Flights

ISLAND GETAWAY PROPOSAL

Fresh Ceviche with Mango Salsa and Handcrafted Mojito Bar

bridal shower

Celebrate the bride in the fashion she truly deserves. Whether her style is all about the little black dress or barefoot bo-ho-chic, make this special gathering a reflection of who she truly is. Give guests a taste of the bride's personality with a gorgeous spread of all her favorite foods, telling her story from beginning to bride!

SUGGESTIONS:

CANDY STATION

inspired by her favorite sweet treats

GOURMET PIZZA STATION

just like the one food she lived on in college

WORLDLY ARRAY

of tapas to reflect that summer abroad in Barcelona

BRUNCH INSPIRED

soiree nodding to her favorite weekend pastime complete with a Bloody Mary bar.

Rehearsal Dinner

Welcome your friends and unite your families at an elegant but relaxed celebration. Keep it casual with a gourmet barbeque or treat them to a romantic three-course dinner perfectly matched to the occasion.

Here is an example of how a simple Rehearsal Dinner menu can set the tone of the entire wedding experience.

FROM THE GARDEN

Beet Salad with Oranges, Almonds, Figs, Manchengo, Arugula and Pedro Ximénez Sherry Vinaigrette

MAIN EVENT

Slow Braised Beef Short Rib with Grilled Asparagus, Crushed Fingerling Potatoes and Port Wine Reduction

SWEETS

Meyer Lemon Soufflé Tart with Blackberry Merlot Sauce and Blackberry Sorbet

WEDDING DAY *Snacks*

Your big day starts early! One of the best ways to complement pampering time before getting dressed for your beautiful ceremony is by hosting a casual brunch for your bridal party. Select simple yet elegant bites with an emphasis on finger-friendly foods to minimize mess and make-up smudges. A mimosa bar is always a great idea, too!

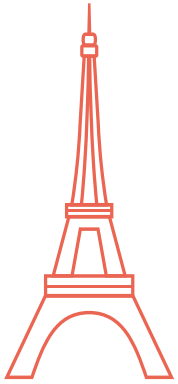
CRUDITÉS

ARTISAN CHEESE AND CHARCUTERIE BOARDS

MIMOSA BAR

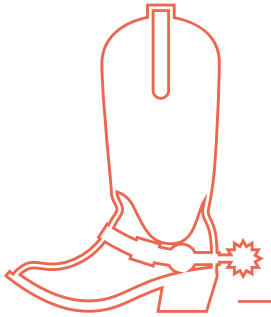
POST-WEDDING *brunch*

Your guests have joined you for the beginning of your new adventure. Before it's time to say farewell, show them your appreciation for their love and support with a lovely brunch service. We love when couples tell their story through food. The laid-back atmosphere of brunch is the perfect time to have a little fun with a themed menu!



Enjoy gourmet crêpe stations and champagne cocktails with your guests before jetting off for your Parisian honeymoon.

Indulge in Pineapple Vanilla Bean Waffles before darting off for your romantic Hawaiian getaway.



Did your love story start in Texas? Break out the BBQ Pulled Pork Sliders on Mini Brioche Buns, and kick up your heels with a little down-home gourmet comfort food.

Venues

“I always tell our guests that we have to cook what we can do really well, especially if it’s for a large crowd. There is always a way around to give people what they like, but also what the kitchen can produce because we want to make sure we are setting ourselves up for success.”

– Wolfgang Puck

Our Locations

DISTINGUISHED SETTINGS

Wolfgang Puck Catering is honored to provide exclusive catering services to many of the most prestigious venues across the country, including the following:

- Atlanta: Georgia Aquarium
- Boston: Museum of Science and Institute of Contemporary Art
- Chicago: University of Chicago Gleacher Center, Venue Six10
- Dallas: Nasher Sculpture Center, Union Station, Perot Museum of Nature and Science, Reunion Tower, AT&T Performing Arts Center
- Los Angeles: Sony Pictures Studios, Hollywood & Highland, Pacific Design Center, NBCUniversal, L.A. LIVE, Rose Bowl Stadium, El Rey Theater, The Shrine
- Seattle: EMP Museum
- Washington DC: The Sunset Room, Newseum

...OR YOUR UNIQUE LOCATION

Make your next special event an unforgettable affair with Wolfgang Puck Catering. Whether in the comfort of your own home or staged in the grandeur of a historic venue, Wolfgang Puck Catering services can accommodate your special occasion in any setting.

For a full listing of our locations visit www.wolfgangpuck.com

10 Questions
TO ASK YOUR VENUE

1. Is there parking on-site?
2. Are shuttles required/available?
3. Is valet available? If so, how much?
4. Is the kitchen on-site or does it need to be built out?
5. Does the venue have a preferred caterer or an inclusive caterer?
6. What equipment is included with the venue and what needs to be rented?
    - China
    - Glassware
    - Tables and chairs
    - Service equipment
    - Linens
    - Napkins
    - Candles
    - Dance Floor
7. Furniture and Décor – rental costs?
8. Vendor Meals – does reception site provide food and beverage to wedding vendors?
9. Service Staffing – what costs are included?
10. Is the clean-up fee included?

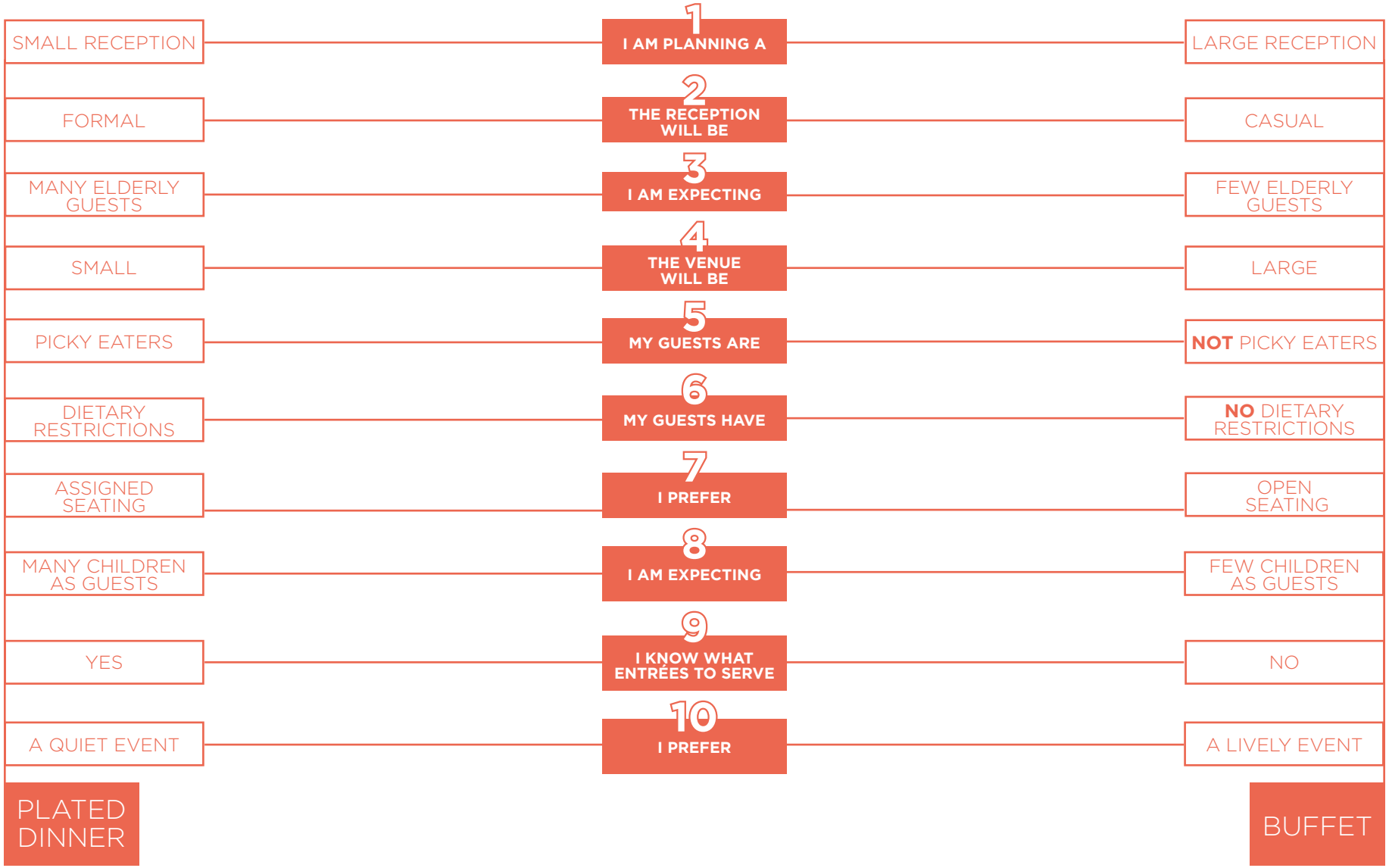
building your menu

The food at your wedding should be a direct reflection of your personality. Wolfgang Puck's skilled culinary artists are committed to incorporating elements, presentations, and foods that mirror the things that make your relationship unique. Weddings are not "one size fits all," so it is important to determine the dining structure that best fits your guests and your venue.

PLATED DINNER OR BUFFET-STYLE?

When planning your reception, one of the most important decisions a couple needs to make is between a plated dinner or a buffet-style service. We're happy to accommodate either. But it can be a little tricky knowing which would work better for you and your guests.

DISCOVER YOUR WEDDING DINING STYLE BY FOLLOWING OUR SUGGESTIONS BELOW:



Seasonality

Think flavors of the season — they're the freshest and most welcome in any wedding's given timeframe.

A FEW IDEAS TO CONSIDER:

- For spring, welcome the warming weather with fresh dishes like a Kale Salad with Grilled Artichokes or a Sweet Pea Pancake with crab and pickled red onions.
- During summer, incorporate sunshine into your events with choices like Grilled Shrimp Tacos in Lettuce Cups and a Vegetarian Tower of roasted vegetables with goat cheese quenelle and fennel-tomato fondue.
- Embrace autumn weather with warming bites such as Butternut Arancini with cranberry gastrique and Caramelized Onion & Blue Cheese Toasts.
- In winter, favor hearty and substantial menu choices like Heirloom Carrots with red quinoa and Roasted Chicken with caramelized butternut squash.

FRUIT

VEGETABLES

DISHES

What's in Season?

Spring

FRUITS - Apricots, Honeydew Melon, Mango, Strawberries, Pineapples

VEGETABLES - Artichokes, Asparagus, Corn, Mustard Greens, Spinach

DISHES - Twice-Baked Baby Potatoes with French Feta, Artichoke and Spring Onion; Parmesan Shortbread with Grilled Asparagus, Morels and Chervil

Summer

FRUITS - Asian Pear, Blackberries, Blueberries, Cantaloupe, Peaches, Raspberries

VEGETABLES - Beets, Bell Peppers, Squash, Green Beans, Zucchini

DISHES - Field Green Salad with Wildflowers, and Honey-Blackberry Vinaigrette; Stuffed Zucchini Flower Tempura with Tomato Sauce

Fall

FRUITS - Cranberries, Grapes, Guava, Huckleberries, Pumpkin

VEGETABLES - Acorn Squash, Broccoli, Brussels Sprouts, Cauliflower, Sweet Potatoes

DISHES - Savory Squash Soup; Pumpkin Ravioli

Winter

FRUITS - Clementines, Date Plums, Papaya, Passion Fruit, Persimmons

VEGETABLES - Belgian Endive, Collard Greens, Chestnuts, Kale, Leeks

DISHES - Kale Salad with Frisée, Medjool Dates, Pickled Onions and Lemon Vinaigrette; Braised Chestnuts

All Year

FRUITS - Apples, Bananas, Cherry Tomatoes, Coconut, Lemons

VEGETABLES - Avocados, Black Eyed Peas, Carrots, Mushrooms, Onions

DISHES - Coconut Lentils with Curried Root Vegetables and Green Harissa; Angel Hair Pasta with Fresh Tomato, Basil and Garlic

Décor and inspiration

"I think everybody has a budget they want to adhere to and not everyone has to serve white truffles or caviar to make a great wedding. Naturally, I'm a chef, so I believe people should watch their flower and decoration budgets."

– Wolfgang Puck

"First Date" STATIONS

Share the story of your adventure together — from the very beginning — with your wedding guests through innovative "first date" stations.

If your first date involved a stop of **ice cream**, let your guests sprinkle and spoon sweet toppings on chilled treats, just like you did that first encounter!

Was there a proverbial long walk on a beautiful sandy beach? With **small seafood bites**, everyone in attendance will almost hear the sound of waves in the distance.

Did you meet up at a candle-lit Italian restaurant for that initial dinner? Recreate the evening for everyone with **hand-made pastas** and delectable sauces.

These stations are a rare and engaging opportunity to share life's little details with the people who care most about you.

THE *Bar*

What's a party without refreshments?
With custom-designed bar options, you can treat your guests to more than just basic brews.

Why not offer:

- Artisan-designed cocktails themed to memorable moments?
- Wine pairings and a quick educational lesson about what makes them special?
- Beer or wine sampling flights?
- A custom hot chocolate bar?
- An espresso/cappuccino station?
- A re-creation of the couple's favorite signature drink from the bar where they're regulars?
- Irish coffees, hot toddies or spiced warm ciders?

Surprise your guests with beverage options that are a true reflection of the both of you individually, and who you are together.

Love is Sweet

Providing your guests with a build-it-yourself dessert bar that lasts after the tables have been cleared is a great way to keep the event going. An array of scrumptious small bites that can be combined in inventive ways allows friends and family to indulge their creativity and their sweet tooth at the same time. A perfect choice for weddings with a large number of young guests... Or just guests who are young at heart!

- Frozen Yogurt with topping bar
- Chocolate fountain with bite-sized fruits, cakes, and candies
- Decorate-a-Doughnut station
- Build-your-own S'Mores
- Bread Pudding
- Cookie-decorating station
- Cupcake Buffet
- Miniature Éclairs
- Fill-your-own Beignet / Profiterole station

END YOUR *Evening*

The party isn't over until you want it to be. Carefully crafted canapés served well into the evening let your guests know that there is still revelry to be enjoyed. Serving perfectly balanced small bites represents a fresh twist on classic "fun foods" and truly completes your special event.

- Mini Fried Chicken and Waffle Sandwich with Maple Syrup Drizzle
- Mini Cheeseburgers
- Housemade, Seasonal Ice Cream Sandwiches
- Mini Breakfast Sandwiches
- Vegetable Empanadas with Avocado Salsa
- French Fries in Paper Cones with Aioli Dipping Sauce
- Chocolate and Salted Caramel Cake Push-Up Pop
- Truffled Macaroni and Cheese Bites
- Mini Short Rib Sandwich, Caramelized Onions
- Grilled Cheddar Cheese Sandwich Bites
- Cinnamon and Sugar Dusted Churros
- A savory selection of Artisinal Cheeses and Charcuterie

Before You Go...

Unfortunately, all good things must come to an end. When it's time to bid your guests adieu, why not send them home with a little something to remember you by? Small favors for guests to pick up and nibble on their way back out into the world are sweet reminders of the wonderful time had by all.

- Individually-Wrapped Candies
- Small Satchels of Mints
- Gourmet Cake Pops
- Marshmallow Treats
- Cotton Candy
- Wolfgang Puck Artisan Chocolates
- Petit Fours or Bon Bons
- Canapés
- Bite-sized Sandwiches
- Handcrafted Syrups or Purees

CREATIVE PARTNER CHECKLIST

Hand this sheet off to your wedding coordinator, or a designated bridesmaid who can help keep everything in order for your big day.

VENDOR	COMPANY	PHONE NUMBER	EMAIL	DEPOSIT	PAID IN FULL	NOTES
AUDIO/VISUAL				☐	☐	
CEREMONY/RECEPTION				☐	☐	
DJ				☐	☐	
DRAPING				☐	☐	
ENTERTAINMENT/MUSIC				☐	☐	
EVENT DESIGNERS/ DÉCOR				☐	☐	
FLORIST				☐	☐	
FURNITURE/ DANCE FLOORS				☐	☐	
HAIR/MAKEUP				☐	☐	
HOST HOTEL				☐	☐	
LIGHTING COMPANY				☐	☐	
MUSICIAN				☐	☐	
OFFICIANT/CLERGY				☐	☐	
PHOTOGRAPHY/VIDEO				☐	☐	
SPECIALTY LINEN				☐	☐	
STATIONARY/PRINTER				☐	☐	
TABLE/CHAIR RENTAL				☐	☐	
TRANSPORTATION				☐	☐	
WEDDING CAKE				☐	☐	
WEDDING PLANNER				☐	☐	

Testimonials

"We LOVED everything about our wedding and of course the food was a huge hit!"

– ELIZABETH + JEFF, BOSTON, MA

"The food was one of the most important things to us, and everything was perfect!
It was just like what we tasted, and we have gotten countless compliments on how good the food was."

– KELSEA + RYAN, CHICAGO, IL

"The food was incredible and our guests are still talking about how delicious everything tasted,
how beautifully it was presented and the exceptional service from your staff."

– SUSIE + CHASE, SAN FRANCISCO, CA

"We are truly grateful for your dedicated efforts to make our wedding perfect.
We really had the time of our lives!"

– LAUREN + DAVEY, DALLAS, TX

"The entire day was just so incredible and everything came together so beautifully.
And the food was out of this world! Best. Wedding. Ever."

– MELISSA + ANDREW, WASHINGTON, D.C.