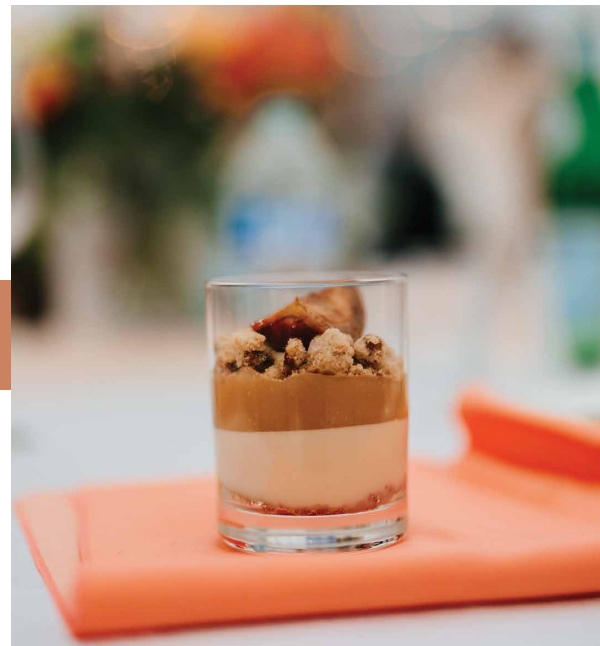


Chive

catering + events



as little, as much



we set the table



curated & custom



beauty & the bar



*Endless Possibilities
for You*

Catering : Full Service

*Endless Possibilities May Be Customized and Curated
Each wedding and each of our couples are unique -
Customized for you by Chef Suzy
Specializing in Vegan, Vegetarian, Dairy Free,
Gourmet and Allergy Friendly Catering*



Buffet Dinner

Sample Menu

Red Wine Demi Roasted Portobello
Sour Cream and Onion Potato Mash
Mostaciolli Pasta, Basil Oil, Mozzarella
Roasted Seasonal Vegetable
Caesar Salad
Approx \$40 per guest
(includes chef, formal chaffers, china, flatware, servers)

Family Style

Sample Menu

Lemon Butter Panko Chicken
Roasted Rosemary New Potatoes
Wild Mushroom Ragu Pasta
Curried Quinoa Salad
Balsamic Roasted Brussels Sprouts
Approx \$50 per guest
(includes chef, china, flatware, servers)

5 Course Plated Dinner

5 Courses with Appetizer, Soup,
Salad, Entree and Dessert/Cake
Approx \$85-\$125 per guest
(includes chef, china, flatware, servers)

3 Course Plated Dinner

3 Courses with Soup or Salad,
Entree and Dessert
Approx \$65-\$85 per guest
(includes chef, china, flatware, servers)

2 Course Plated Dinner

2 Courses with Salad and Entree
Approx \$55-\$75 per guest
(includes chef, china, flatware, servers)

Stations

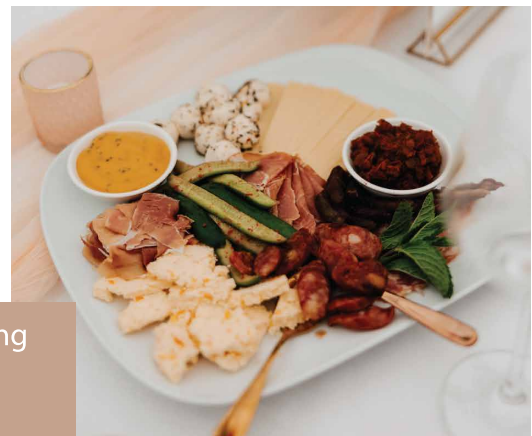
Nacho Bar
Charcuterie Station
Loaded Mashed Potato Bar
Salad Bar
Tapas and Canape Bar
Tex Mex/Taco Station
Salad & Fruit Bar
Mediterranean Bar
Approx \$10 to \$30 per guest each station

Passed Appetizers

Custom Selection of
Passed Appetizers
Hot and Cold
Approx \$3-\$9 per guest - each

Beverage Station

Coffee, Hot Water, Teas, Cream,
Sugar, Cups, Lids, Sleeves,
Stir Sticks, Raw Sugar,
Citrus Water, Cups
Approx \$5 per guest



Wedding Tasting
\$200/couple
Date Night
Free with Booking

Additional services may include water and wine service at tables, cloth napkins, linens, etc. See Event Planning Services for decor, linens and flowers. See Bar section for Mixology services. Chive accommodates allergies and food aversions. Above are suggestions. Custom menus and alternate ideas are available and suggested by Chef. Prices do not include tax and gratuity.

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Cupcakes

6" Cutting Cake with Fresh Flowers, Cake Stand, Cake Knife
2 Cupcake Flavors of Choice
Iced and Decorated to Wedding Theme
(Includes Tablescape Set Up)
Approx \$8.5 per guest

Cake Slices

6" Cutting Cake with Fresh Flowers, Cake Stand, Cake Knife
1 Cake Slice, Plated, Flavor of Choice
(Includes Tablescape Set Up, Plate, Dessert Spoon)
Approx \$9.5 per guest

Dessert Table

6" Cutting Cake with Fresh Flowers, Cake Stand, Cake Knife
1 Cookie, 1 Bar, 1 Pudding Shooter,
1 Cake Shooter, Minted Fruit Salad
(Includes Tablescape Set Up with Napkin)
Approx \$12 per guest

Dessert Experience

6" Cutting Cake with Fresh Flowers, Cake Stand, Cake Knife
2 Cupcakes of Choice, 2 Cookies, 2 Bars, 2 Pudding Shooters,
Cheesecake, Minted Fruit Salad, Truffles, Candy,
Custom Flavors and Desserts per Client
*(Includes Tablescape Set Up, Tiers, Stands, Decorated to Bridal Theme,
Plate, Dessert Spoon, Napkin, Runners, Flowers)*
Approx \$20 per guest



Cake Cutting Fee
for Outside Cakes
\$5/pp Includes
China Plate and
Silver Spoon

Additional services may include water and wine service at tables, cloth napkins, linens, etc. See Event Planning Services for decor, linens and flowers. See Bar section for Mixology services. Chive accommodates allergies and food aversions. Above are suggestions. Custom menus and alternate ideas are available and suggested by Chef. Prices do not include tax and gratuity.

Bar Services

elevated bar experience

All options may be modified based on clients needs.



Elevated Bar Experience

Tito's Vodka, 1800 Silver Tequila, Captain Morgan's Rum,
Crown Royal Whiskey, Hendricks Gin
2 Signature Cocktails
Local Michigan Lager and IPA Beer
French or Italian Red & White Wine, Italian Sparkling Prosecco
Mixers, Juice, Soda, Ice, Tonic, Water Station, Hard Seltzers
Garnish, Biodegradable Plastic Cups and Napkins
Bartender(s) for 8 Hours Including Set up and Break Down
Custom Bar Menu and Craft Cocktails, Craft Syrups,
Mocktails, Sparkling Toast, Toast Glassware,
After Ceremony Custom Cocktail Display
\$40 per guest

Batch Bar

1 Batch Tequila Cocktail, 1 Batch Vodka Cocktail, 1 Batch Whiskey Cocktail
Local Michigan Lager
French or Italian Red & White Wine
Italian Sparkling Prosecco
Soda, Ice, Water Station, Biodegradable Plastic Cups and Napkins
Bartender(s) for 8 Hours Including Set up and Break Down
\$30 per guest

Beer and Wine Service

Local Michigan Lager, Pilsner and IPA Beer
French or Italian Red Wine & White Wine
Italian Sparkling Prosecco
Soda, Ice, Biodegradable Plastic Cups
and Napkins
Bartender(s) for 8 Hours Including
Set up and Break Down
\$25 per guest

Affordable Service

Chive provides (1) Bartender for 8 Hours
as well as a list of ingredients for the client
to purchase and bring to their event. Chive will create custom cocktail recipes and a
bar menu. Chive does the project planning and you do the buying. \$650
\$420 for additional bartenders.



Chive Kitchen holds a Class C Liquor License, Catering License, TIPS Certification and General Liquor Liability Insurance. We are a full service caterer with bartending services which include quality ingredients and service aligned with our kitchen. Prices do not include tax or gratuity.

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Corporate Catering



ez cater
online ordering

- Breakfast Catering
- Sandwich Boxes
- Bowls
- Appetizer Trays
- Taco Bar
- Nacho Bar
- Entrees
- Pasta
- Sides
- Salads
- Beverages
- Desserts

Check out our various corporate catering options at EZ-Catering. Chive also offers custom solutions for your special company meeting, party or celebration.



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Event Planning and Design



Full Package Planning and Design \$3,000 to \$7,500 | 12 Month Process

Price based on capacity, individual needs, a la carte items below. After meeting we can determine best route and budget for your individual needs.

Venue Sourcing, Visits, Contract Review
Budget and Payment Management
Stationary Printing and Timeline
Music and Entertainment Sourcing
Logistics and Floor Plans
Vendor Sourcing and Contract Reviews
Caterer/Baker
DJ/Bands/Lighting/Entertainment
Florist and Decor
Photography/Videography
Stylist/Beauty/Bridal Salon
Officiant and Ceremony
Weather Contingency Plan
Wedding Design, Color Board, Concept
Floral, Tablescape, Signs
RSVP and Guest List Management
Day of Logistics
Menu Development
Favors, Party Gifts, Details
Attire and Fittings
Hotel Blocks
Engagement Photo Planning
Rehearsal Planning
Transportation
Unlimited Text Email
Scheduled Meetings
Day of Set Up
Month of Planning and
Day of Coordinator Elements



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Month of Planning

\$1,800 | 30 Days

Up to 150 Guests,

Additional Cost for Guests of 150

- Day of Coordinator Below + Assistance throughout the Month Prior to your Big Day
- Month Prior Checklist
- In Person or Video Meetings
- Unlimited Text
- Rehearsal Walk Through
- Ceremony Order of Events
- Site Visit, Logistics Plan with Formal Floor Plan

Day of Coordinator

\$1,000 2 Days

Up to 150 Guests,

Additional Cost for Guests of 150

- Day of Point of Contact
- Day of Schedule/Time Line
- Manage the Day of Schedule
- Day of Vendor Coordination
- Day of Tablescape, Décor Set Up and Coordination
- Post Wedding Breakdown
- First One In, Last One Out
- Cleaning, Rental Logistics, Venue Close Out
- Consolidate Clients Items

*"A La Carte Options Available,
Based on Clients Needs."*

Mini Weddings

a perfect elopement

Under 30 Guests
for an Intimate Celebration

Location of Choice by Client
(Home, Park, Venue)

Formal Dinner

- Custom Colors and Design for Client
- Bridal Bouquet + Grooms Boutonniere
- Day of Schedule and Coordination
- Tablescape Bouquet
- Table Linens, Flatware, Glassware, Charger and Plating
- 3 Course Dinner (Salad, Entree, Dessert)
- 6" Cutting Cake
- Champagne Toast
- Mocktail
- Wine Service at Table
- Water Service at Table
- Full Service by Chef and Staff
- Custom Menu by Chef

\$75 per guest + tax and gratuity

Casual Celebration

Grazing Table with Linens and Decor
Biodegradable Serviceware
6" Cutting Cake and Cupcakes
Charcuterie, Cheese, Fruit, Vegetable,
Dip, Bread, Snacks
Mocktail and Water Station
Serviced by Chef and Staff

\$45 per guest + tax and gratuity

Catering Drop Off

1 Salad
1 Entree
1 Pasta
1 Vegetable Side Dish
1 Potato or Rice Dish
Cupcakes
Disposable Chaffers,
Biodegradable Serviceware,
Drop Off Service

\$30 per guest + tax and gratuity



*Venue, Music, Entertainment, Officiant,
Photography Provided by Client*