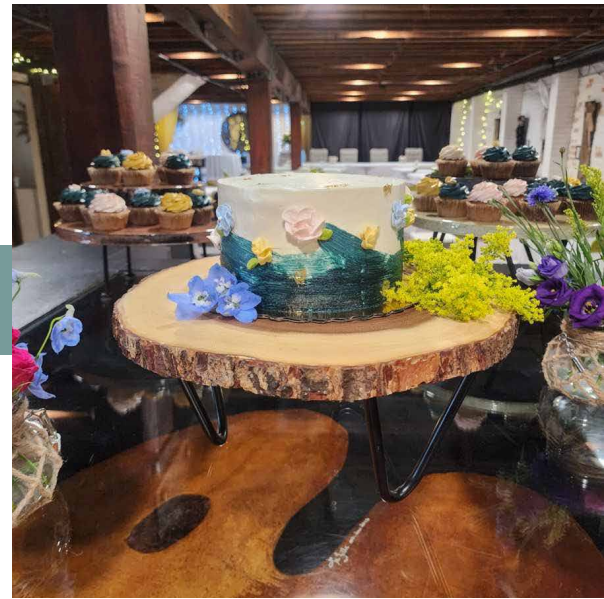


# Chive

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*



*with swagger*

## 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 \$35-\$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 \$45-\$55 per guest  
*(includes chef, china, flatware, servers)*

## 5 Course Plated Dinner

5 Courses with Appetizer, Soup,  
Salad, Entree and Dessert/Cake  
Approx \$75-\$95 per guest  
*(includes chef, china, flatware, servers)*

## 3 Course Plated Dinner

3 Courses with Soup or Salad,  
Entree and Dessert  
Approx \$55-\$75 per guest  
*(includes chef, china, flatware, servers)*

## 2 Course Plated Dinner

2 Courses with Salad and Entree  
Approx \$45-\$65 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 \$8 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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# 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  
Served 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

**\$25 per guest + tax and gratuity**



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

# Affordable Buffet *solutions*



## Casual Party Buffet

Disposable Chaffers, Pans, Utensils,  
Biodegradable Flatware, Napkins, Plates  
Drop off Service, No Servers or Staffing

*Dietary Restrictions and Vegan Available*

- Caesar, Garden or Michigan Salad
- Baked Mostaciolli Pasta, Red Sauce, Mozzarella, Basil
- Seasonal Roasted Vegetables
- Garlic Mashed New Potatoes
- Roasted Chicken, Lemon Cream Sauce, Fresh Herbs (Vegan-Chicken Seitan)

*Menu substitutions, additions and customization available*

**\$25 per guest + tax and gratuity**

## Upgraded Casual Buffet

Formal Silver Chaffers,  
Silver Serving Utensils, No Flatware,  
Plates or Napkins Provided  
Drop off Service, No Servers or Staffing  
Pick Up Chaffers and Tools Evening

*Dietary Restrictions and Vegan Available*

- Caesar, Garden or Michigan Salad
- Baked Mostaciolli Pasta, Red Sauce, Mozzarella, Basil
- Seasonal Roasted Vegetables
- Garlic Mashed New Potatoes
- Roasted Chicken, Lemon Cream Sauce, Fresh Herbs (Vegan-Chicken Seitan)

*Menu substitutions, additions and customization available*

**\$30 per guest + tax and gratuity**



## 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.*

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# Bar Services

*elevated bar experience*



## Elevated Bar Experience

*Chive will design a beautiful bar menu for you and your guests. All you have to do is purchase your liquor, beer and wine.*

- (2) Signature Cocktails Developed by Chef Suzy
- (1) Bartender for 8 Hours up to 100 Guests + 4 Hour Assistant
- Garnished Cocktail Display After Ceremony
- Shopping List for Client with Quantities
- Printed and Custom Designed Bar Menu
- Mixers, Syrups, Garnish, Sodas, Biodegradable Cups, Bar Napkins
- Bar Set Up and Decor
- Water Station with Citrus
- 1 Mocktail Developed by Chef Suzy
- Coffee Station
- Additional \$250 for Bartender over 100 Guests

**\$15 per guest + tax and gratuity**

## Affordable Service

- (1) Bartender for 8 Hours up to 100 Guests + 4 Hour Assistant
- Shopping List for Client with Quantities for Liquor, Beer, Wine and Mixers
- Assist Clients with Bar Menu
- Bar Set Up and Decor
- Additional \$250 for Bartender over 100 Guests

**\$6 per guest + tax and gratuity**



*Chive Kitchen 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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# 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

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

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### Month of Planning \$1500-\$2,000 | 30 Days

*Up to 150 Guests,  
Additional Cost for Guests over 200*

- 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 \$800-\$1,000 1 Day

*Up to 150 Guests,  
Additional Cost for Guests over 200*

- 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