360 CATERING COMPANY

Wedding Menu and Planner

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360 CATERING Co

There is something sweeping and magical about an engagement. When the dust settles, the affianced quickly realize they must begin planning the most special day of their journey, 360 Catering Company can help.

Thank you for your interest in our catering services and wedding venue. We can't wait to get to know you better, and we hope that our passion inspires you!

Whether you've already looked at a dozen wedding venues and caterers, or ours is the first one, we invite you to come and visit our venue, meet our family and most importantly, taste our food.

360 Catering Company has been serving the South Louisiana area for over 20 years. We cater receptions and events throughout the United States, and we are proud to bring our passion to over one hundred couples each year. We have venues in Gonzales and Raceland, and we will cater your reception or event at any location.

Meet Our Family

We think you'll agree that it's the people that make the difference. That's why our crew consists of highly-skilled chefs, waiters and other personnel to make your event memorable.

Our staff has a combined 40+ years of experience making incredible dishes and providing world-class service. With warm faces like these and professional service, we are happy to help you create and execute the best possible event on the happiest day of your lives.

The Venue

Conveniently located in the heart of Ascension Parish, the venue at 360 Catering Company welcomes brides and grooms from across the South Louisiana area.

Choose from two unique spaces: an intimate New Orleans style room, or a contemporary reception hall complete with a stage and a dance floor.

With its capacity of 360 people and the biggest dance floor you'll find for miles, the venue at 360 Catering Company will accommodate your guests with room to spare. Dancing room, that is.

About the Venue

- Two Unique Spaces: *You'll have your choice of how to use the venue's two unique spaces: Separate your ceremony and reception, or open it up to all your guests at once.*
- Private Attendants' Suite: *Your wedding party can prepare in style in our private attendants' suite. With two hair/makeup stations and comfortable accommodations, you and your wedding attendants can stay out of public view until the big moment!*
- Ample Dancing Space: *At more than 750 square feet, our dance floor has more than enough room for all the memorable dancing that will take place on your special night.*
- Large Stage: *There's plenty room for live music or a DJ to be set up on our 20 ft. x 20 ft. stage. Or be the center of attention! You can even choose to have your wedding party served dinner on the stage.*
- Custom Ambient Lighting: *Choose from an array of ambient colored lighting that will coordinate with your wedding colors! Choose which colors display when, or simply let the lights run the full gamut throughout the night.*
- Thoughtfully-Designed Restrooms: *When designing the venue, we've covered all the essentials. You and your guests will enjoy private, oversized stalls with full-height doors in our clean, comfortable restrooms.*

What's Included

When you choose to have your wedding at the Venue at 360 Catering Company, you're not just choosing a pretty face! There is a huge host of niceties we've included to make your special day memorable.

The 360 Venue Wedding Package Includes:

- *exclusive use of the venue's two unique spaces for four (4) hours for a reception and five (5) hours if you choose to have your ceremony with us as well*
- *customizable, fully-catered menu from a generous selection of foods in a wide range of course categories, all served by our warm and experienced attendants (menu selections begin on page 8)*
- *service on beautiful premium disposable acrylic plates and flatware*
- *guest tables and chairs in your choice of arrangement*
- *6-foot round tables that can seat up to 10*
- *available cocktail (stand-up) tables*
- *to-the-floor table skirts in your choice of two (2) colors*
- *tablecloths in your choice of three (3) colors*
- *cloth chair covers in your choice of three (3) colors*
- *silk table runners in your choice of eight (8) colors*
- *your choice of customizable centerpieces for each guest table*
- *use of one of our ornate silver cake stands*
- *attendants to slice and serve your wedding cake*
- *exclusive use of the private attendants' room for up to four (4) hours prior to your wedding*
- *access to the entire venue up to four (4) hours prior to your wedding, for decorating and vendor setup*
- *tailored honeymoon to-go packages for the happy couple, that includes all of the night's best food selections*

We invite you to compare our venue with any other reception hall or event venue in the area.

We truly believe we have made your comparison shopping as easy as possible.

See page 35 for a venue comparison chart.

In Top Photos: *Mini Cheese and Bacon Burgers, Fried Catfish Tenderloins, Pit Boss Bacon-Wrapped Barbecue Chicken Brochette*
Below: *Mini Caprese Bites, Antipasto Sampler, Crawfish Pies*
Opposite: *Southwest Style Mini Egg Rolls*

YOUR WEDDING MENU

Start your reception with irresistible passed-items along with an elegant serving line full of alluring menu choices, a fruit and vegetable station, and completed with a soup and a carving table. With hundreds of items to choose from, the hardest part may just be choosing your favorites!

But it doesn't end there. You can choose from dozens of luxurious add-ons and specialty stations. Our culinary experts will delight you and your guests with local and international foods alike.

On the following pages you will choose from our generous selections of menu items in a wide range of course categories. Good luck!

Passed Hors d'œuvres

Start your reception with irresistible passed-items. Your guests will sit back and enjoy the first hour of your event while our professional and warm attendants pass these hors d'œuvres.

With over 40 to choose from, the hardest part may just be choosing your favorites! Select up to eight (8) passed items from the list below:

Fried Items

- *Coconut Shrimp*
- *Crawfish Pies*
- *Sesame Chicken*
- *Fried Fish Tenderloins*
- *Pecan-Battered Duck Tenderloin Served with Honey Mustard*
- *Bacon-Wrapped Cheese Stuffed Jalapeno Peppers*
- *Mini Egg Rolls (Vietnamese, Chinese or Southwest)*
- *Mini Meat Pies*
- *Boudin Balls*
- *Chicken and Andouille Eggrolls Served with Pepper Jelly*
- *Crawfish Beignets with a Creole Crawfish Gravy*
- *Sirloin and Cheese Cheddar Fries*

Baked Items

- *Mixed Sausage Skewers with Cajun Mustard*
- *Pit Boss Bacon-Wrapped BBQ Chicken Brochettes*
- *Shrimp and Cajun Sausage Skewers with Bell Peppers*
- *Barbecued Shrimp with French Bread*
- *Smoked Salmon Cake with a Remoulade Sauce*
- *Chicken Satays with Spicy Peanut Sauce*
- *Seafood-Stuffed Puffed Pastry*
- *Surf and Turf (Shrimp and Steak Skewer)*
- *Roast Beef Crostini Served with a Horseradish Sauce*
- *Mini Cheese and Bacon Burgers*
- *Mini Muffulettas*
- *Shrimp and Bacon Skewers*
- *Mini Gourmet Pizzas*
- *Sesame Greenbeans*

In This Photo: *Coconut Shrimp*

Cold Items

- *Mini Caprese Bites*
- *Fresh Guacamole with White Tortilla Chips*
- *Seafood-Stuffed Deviled Eggs*
- *Mini Seven Layer Dip*
- *Baba Ghanoush*
- *Zesty Green Goddess Dip*
- *Antipasto Skewers (Artichoke Hearts, Mushrooms, Pepperoncini, Buffalo Mozzarella and Olives)*
- *Shrimp Parfait on Bruschetta*
- *Mini New Potatoes with a Chive Crème Frâiche*
- *Chorizo and Baked Black Bean Dip*
- *Deviled Eggs in Cucumber Cups*
- *Deviled Eggs*
- *Ceviche*
- *Gazpacho*
- *Rice Paper Rolls with a Peanut Sauce*
- *Wasabi-Crab-Stuffed Cucumbers*
- *Assorted Marinated Olives*
- *Sun-Dried Tomato and Buffalo Mozzarella Bruschetta*
- *Crescent City Caviar (Boiled Shrimp with Remoulade Sauce)*
- *Bib Lettuce Bowl with Rice Noodles, Carrots, Shrimp and Thai Sauce*
- *Crab and Cucumber Canapés*
- *Buffalo Mozzarella with Fresh Tomato and Basil*
- *Lettuce Cups with Asian Rice Noodles, Garlic Pepper Chicken and Plum Sauce*
- *Baby Shrimp Cocktails*
- *Beef Takaki with a Ponzu Sauce*
- *Vegetable Skewers*
- *Assorted Spiral Wraps*
- *California Avocado and Ahi Tuna Tartare*
- *Corn Tortillas with a Roasted Corn Salsa*
- *Five-Pepper Hummus on Flatbread*

FOUNTAIN STATION

Included with every wedding catered by 360 Catering Company—whether at our venue or off-site—is a traditional fountain station that includes fresh fruits and vegetables, all the wedding essentials!

Fountain Station Includes:

- *Fresh Fruit*
- *Fruit Parfait*
- *Garden Vegetables*
- *Italian Antipasto Sampler*
- *Homemade Ranch Dip*

In This Photo: *Spinach and Feta Salad with a Strawberry/Walnut Vinaigrette*

In This Photo: *Chicken Parmesan and Shrimp Lafourche*

Main Serving Line

The heart of any good wedding is good food. Your main serving line can be comprised of any of the following delectable menu items. Choose up to five (5) appetizers for your main serving line, and up to two (2) entrées from the following lists:

Main-Line Appetizers

- *Petit Mini Meat Rounds (Choose Italian, Cajun or Brown Gravy)*
- *Crispy Fried Chicken Drumettes*
- *Barbecued Cocktail Sausages*
- *Assorted Deli Sandwiches*
- *Spinach and Artichoke Dip*
- *Five Layer Mediterranean Dip Served with Pita Chips*
- *Quéso Cheese Dip Served with Tortilla Chips*
- *Smoky Five Pepper Cheese Dip*
- *Sun-Dried Tomato Pesto Torte with Crackers*
- *Shrimp Mold*
- *Seven Layer Dip*
- *Five-Pepper Cream Cheese*
- *Cheesy Andouille Dip*
- *Green Chili and Corn Dip*
- *Sautéed Mushrooms*
- *Assorted Cheeses*
- *French-Style Cream Cheese Spread*
- *Buffalo Chicken Dip*
- *Oriental Salad with Fried Noodles, Mandarin Oranges, Snow Peas, Green Peppers and Served with a Ginger and Garlic Dressing*
- *Cucumber, Tomato and Mint Pasta Salad*
- *Caesar Salad*
- *Spring Mix Served with a Mango Vinaigrette*
- *Greek Salad with Crumbled Feta and Kalamata Olives*
- *Mixed Green Salad Served with a Creamy Italian Dressing*
- *Spinach and Feta Salad with a Strawberry/Walnut Vinaigrette*

Regular Entrées

- *Pork and Sausage Jambalaya*
- *Chicken and Sausage Jambalaya*
- *Pork and Sausage Pastalaya*
- *Chicken and Sausage Pastalaya*
- *Chicken and Tasso Pasta*
- *Chicken Vodka Pasta*
- *Chicken Florentine*
- *Greek Chicken Pasta (Artichoke Hearts, Chopped Tomatoes and Feta Cheese placed in Olive Oil and Garlic Sauce)*

Regular Entrées (*continued...*)

- *Creamy Cajun Chicken and Sausage Pasta (Alfredo Sauce)*
- *Chicken in a Red Wine Sauce Served over Pasta*
- *Oven-Baked Chicken Parmesan Tenders*
- *Three-Cheese Ravioli with a White Wine Cream Reduction*
- *Inside-Out Beef Ravioli with Spinach and Cheddar Cheese*
- *Beef Stroganoff*
- *Pasta Primavera*
- *Bourbon Chicken Served with Garlic Bread*
- *Moroccan Chicken Couscous*
- *Baked Ziti*
- *Kung Pao Chicken*
- *Thai Lemongrass Pork Served over Vermicelli Pasta*

Seafood Entrées

- *Shrimp Julie over Bowtie Pasta*
- *Crawfish Julie over Bowtie Pasta*
- *Crawfish Etouffée*
- *Shrimp Pasta*
- *Shrimp Etouffée*
- *Shrimp Creole*
- *Shrimp Scampi*
- *Seafood Pasta*
- *Shrimp and Sausage Pasta (Choose White Wine Cream Sauce or Tomato Sauce)*
- *Crawfish, Shrimp and Tasso Cream Sauce*
- *Shrimp Lafourche (Shrimp, Fresh Cajun Sausage and Chicken Placed in a Jambalaya Cream Sauce and Cooked with Penné Pasta)*

Notes

We invite you to try our shrimp creole, a dish of Louisiana Creole origin, consisting of cooked shrimp in a mixture of diced tomatoes, onion, celery and bell pepper, spiced with a mild pepper sauce and served over boiled white rice.

In This Photo: *Shrimp Creole*

In This Photo: *Glazed Bone-In Ham with Brown Sugar and Honey*

In This Photo: *Pumpkin Soup*

Specialty Stations

No wedding reception would be complete without a carving table and a specialty soup station. Finish off your main serving line with these wonderful included specialty stations.

Choose one (1) carving station and one (1) soup station.

Carving Table (Accompanied by Pistolette Sandwich Bread)

- *Glazed Bone-In Ham with Honey and Brown Sugar*
- *Smoked Turkey Breast Served with a Dijon Aioli*
- *Smoked Pork Loin Served with a Thibodaux Sauce*
- *Roasted Garlic and Herb-Crusted Sirloin with Horseradish Sauce*
- *Boston Butt with Served with a Hickory Barbecue Sauce*

Soup and Gumbo

- *Seafood Gumbo*
- *Chicken and Sausage Gumbo*
- *Corn and Shrimp Cream-Based Soup*
- *Broccoli and Cheese Soup*
- *Crab Bisque*
- *Clam Chowder*
- *French Onion Soup*
- *Lemongrass Soup*
- *Torilla Soup*
- *Pasta Fagioli*
- *Minestrone*
- *Pumpkin Soup*
- *Crab and Asparagus Soup*
- *Fire-Roasted Vegetable Soup*
- *Harvest Mushroom Bisque*
- *Cabbage and Smoked Sausage*
- *Chilled Melon Soup (Seasonal)*
- *Baked Potato Soup with Hickory Bacon Bits, Chives, and Shredded Cheese*
- *Egg Drop Soup Served with Fried Wontons*
- *Shrimp Chowder Served with Bread Sticks*
- *Cream of Asparagus Soup*

UPSCALE MENU ADDITIONS

You'll really impress your friends and loved ones by adorning your menu with these luxurious additions. Design a custom menu for your special day by including any of these tempting selections.

We truly want your wedding to be memorable. In addition to the *excellent* standard menu offerings, we would like to present to you a few extraordinary culinary delights.

By mixing in a few of these upscale additions, the possibilities really are endless!

Premium Passed Hors d'œuvres

Premium Hot Hors d'œuvres

- *Duck and Andouille Eggrolls*
- *Andouille Stuffed Shrimp served with a Remoulade Sauce and Blackened Aioli*
- *Crawfish Julie Sauce over Fried Ravioli*
- *Beef Tenderloin Medallions Served with Aioli*
- *Bacon-Wrapped Stuffed Mushrooms*
- *Shish Kabobs (Choose Chicken, Beef, Portobello Mushrooms or Shrimp)*
- *Seafood Hushpuppies with Creole Mustard*
- *Smoked Duck Quesadillas Served with Chipotle Sauce*
- *Cuban Sandwich*
- *French Dip Minis*
- *Angels on Horseback*
- *Devils on Horseback*
- *Moroccan Lamb Kabobs Served with Mint Aioli*
- *Fried Quail*
- *Crab Cakes Served with a Florentine Sauce*
- *Fried Oysters*
- *Stuffed Jalapeños*
- *Shrimp Quesadillas*
- *Italian Sausage-Stuffed Mushrooms*
- *Smoked Soft Shell Crab*
- *Crawfish Bread*
- *Seafood-Stuffed Pistolettes*
- *Fish Tacos*
- *Shrimp Tacos*
- *Skewered Tempura-Battered Lobster*
- *Bacon-Wrapped Ginger Soy Scallops*
- *Hoisin Beef and Scallion Rolls*

Premium Cold Hors d'œuvres

- *Summer Rolls Served with an Asian Dipping Sauce*
- *Shrimp Stack Served with Dipping Sauce*
- *Roasted Duck Served with a Hoisin Sauce*
- *Oyster Shooters*
- *Dueling Molds (Jumbo Shrimp with Shrimp Mold)*
- *Sushi*
- *Crab Deviled Eggs*
- *Smoked Salmon on Toast Points Served with a Citrus Glaze*
- *Blackened Snapper Served with Roasted Garlic*
- *Chocolate-Covered Strawberries*
- *Chocolate Parfait*
- *All-American Fruit Cup (Strawberries, Blueberries and Whipped Cream)*

Premium Main Serving Line Items

Premium Main Line Appetizers

- *Crab Dip Served with Crackers*
- *Oyster Bienville Dip Served with Crackers*
- *Antipasto Platter*
- *Baked Brie Served with a Pecan Caramel Glaze*
- *American and Imported Cheeses*
- *Smoked Salmon Display*
- *Club Sandwiches*
- *Rosemary Chicken Salad and Tuna Salad Croissants*
- *Turkey Salad on Whole Wheat*

Premium Main Line Entrées

- *Catfish Savoy (Grilled Fish Topped with Our Julie Sauce)*
- *Crawfish Bisque and Rice*
- *Beef Tenderloins with a Marsala Demi-Glace*
- *Blue Crab and Shrimp Alfredo*
- *Ribeye Tips with Flamed Roasted Onions and Peppers*
- *Half and Half Special (Crawfish or Shrimp Etouffée and Fried Crawfish or Shrimp)*
- *Chicken or Lamb Curry*
- *Shrimp Au Gratin with Crabmeat*
- *Chicken or Shrimp Tikka Masala*
- *Veal or Lamb Chops Served with a Hunter Sauce*

Premium Specialty Stations

Premium Carving Stations

- *Herb-Crusted Prime Rib Served with a Horseradish Sauce*
- *Roasted New Zealand Leg of Lamb Served with a Mint Aioli*
- *Steamship Round Served with Creole Mustard and Horseradish Cream Sauces*
- *Smoked Brisket Chipotle Served with Barbecue Sauce*
- *Pepper-Crusted Beef Tenderloin*
- *Smoked Pork Loin Served with a Blueberry Demi-Glace*
- *Turducken Served with a Cranberry Emulsion*
- *Cajun-Stuffed Pork Loin Served with a Blueberry Demi-Glace*
- *Mesquite-Smoked Skirt Steak Served with Roasted Onions and Peppers*

Premium Soup Stations

- *Smoked Duck and Andouille Gumbo*
- *Lobster Bisque*
- *Turtle Soup*

OUR FAMOUS JULIE SAUCE

This savory sauce is the base for several of our most popular dishes. Our homemade Shrimp Julie and Crawfish Julie have an amazing buttery flavor that truly embodies South Louisiana. Have it served with shrimp over Southern-style grits for the best shrimp grits your guests will have ever tasted. Or, top a delicious piece of fried or grilled catfish with our famous Julie sauce for a five-star meal right at your wedding!

We've perfected this family recipe over many years. Couples and guests alike go crazy for our famous Julie sauce. No, we won't share the recipe, but we can't wait for you to try it.

In Top Photo: *Outdoor Shish Kabobs*
Below: *Crispy Fried Chicken Drumettes, Shrimp Mold, Spinach and Artichoke Dip*
Opposite: *Charbroiled Oyster Bar*

CREATIVE SPECIALTY BARS

Guests will delight in your choice of creative wedding stations! Dessert or dinner stations add décor, interest and action—something for your guests to do. Delicious food can be attractively displayed or cooked fresh to order, right in front of you and your guests.

One of the most talked about trends for weddings is the use of creative food stations as a compliment to traditional catering options. Candy spreads, succulent sweets, mini food bars or even a mashed potato martini station. Creative stations are definitely an option to consider when planning your wedding reception.

Premium Creative Specialty Stations

Cochon De Lait (Outdoors)

Cochon de lait literally translates from French to English as *pig in milk*, or as it is called, *suckling pig*. The pig is slow-roasted for 6 to 12 hours, making a traditional cochon de lait an event rather than just a meal! An outdoor pig roasted on an open pit accompanied by a Cajun sauce and pistolette bread.

Shish Kabobs (Outdoors)

Borrowed from the traditional Middle-Eastern Shish Kebab, cubes of meat and vegetables are cooked on flavorful wooden skewers. Cooked outdoors on a pit and served with hummus, pita bread and tortillas.

- *any combination of beef, shrimp chicken and lamb*
- *vegetables include bell peppers, onions and tomatoes*

Charbroiled Oysters (Outdoors, Seasonal)

Eating charbroiled oysters is a fully-immersive experience. These Grand Isle oysters are bathed in garlic, butter and Italian seasonings and sizzle over an open flame until perfectly charred. They arrive at your table topped with cheese and still sputtering in their shells.

Vegan/Vegetarian/Gluten-Free

This specialty food bar can be designed just for you and your guests with signature items specifically chosen to accommodate special diets and religious requests.

Oyster Bar (Seasonal)

Fresh Grand Isle Oysters shucked in their natural juices, displayed in an iced bowl. Your guests will delight in the following additions:

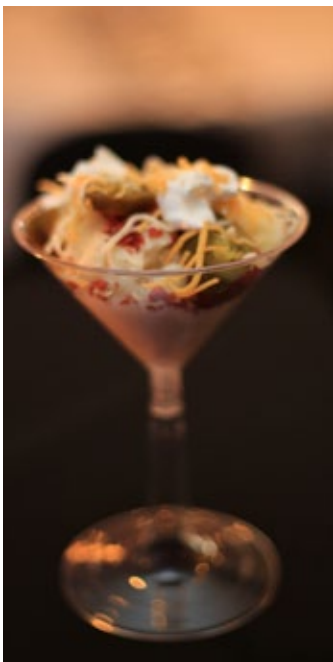
- *lemons*
- *hot sauce*
- *horseradish*
- *crackers*
- *worcestershire sauce*

Mash Potato Station

Creamy Yukon Gold mashed potatoes in a martini glass with the following toppings your guests choose:

- *chives*
- *hickory-smoked bacon bits*
- *sour cream*
- *cheese*
- *butter*
- *roast beef debris*
- *jalepenos*

Photos on This Page: *Mashed Potato Martini Bar with Endless Combinations!*
Opposite : *Battered wings in Thai sauce*



Crescent City Caviar

Boiled jumbo Gulf shrimp placed in cocktail glasses and topped with our homemade remoulade Sauce.

Sushi Station

California rolls, tuna rolls and salmon rolls wrapped in nori and soy paper. Filled with avocados, celery, cucumbers and seafood, all hand-rolled by our very own sushi chef.

Asian Station

Beef, chicken, shrimp and pork served with cabbage, water chestnuts, broccoli, celery, pea pods, bamboo shoots, bell peppers and onions

Accompanied by Japanese noodles and Jasmine rice, stir-fried by our chefs in traditional wok. Sauces include sesame, lemongrass ginger soy and orange Hunan.

Creole Station

Orleans shrimp (Gulf shrimp placed in a white wine sauce) and Crawfish Julie (see feature on page 15) placed on stone -ground cheddar grits.

Grilled Fish Station

Snapper, sea bass, tuna and other fresh fish grilled on an open pit accompanied by the following sauces: Julie sauce, mango/mint chutney, miso sauce, sesame sauce, salsa and orange ginger.

Tuna tataki will be served for hor d'œuvres.

Notes

Wing Station

Naked, battered and boneless wings served with Cajun sauce, barbecue sauce, honey mustard and a Thai sauce. Accompanied by celery, bleu cheese and ranch dressings.

Brazilian Carving Station

A variety of meats are cooked on large skewers, then passed around and carved tableside by Gaucho Chefs. Meat choices include:

- *filet mignon*
- *sirloin steak*
- *leg of lamb*
- *pork sausage*
- *chicken breasts*

Pasta Station

You and your guests will create your own pasta! Choose your own vegetables, meats and cheeses for our chefs to serve over fresh bow tie pasta with our alfredo or marinara sauces:

- *crawfish*
- *shrimp*
- *chicken*
- *tasso*
- *fresh squash*
- *zucchini*
- *mixed peppers*
- *mushrooms*
- *garden-fresh chives*
- *Creole tomatoes*
- *garlic*
- *sweet onions*
- *Parmesan cheese*
- *Romano cheese*

In This Photo:
Margarita Nachos Served Offsite in Disposable Acrylic Mini Cups

Margarita Nachos

Your guests will create their own walk-away nachos from gourmet tortilla chips presented in a margarita glass rimmed with salt and their choice of the items below, topped with shredded cheese.

- *beef*
- *salsa*
- *sour cream*
- *jalapeños*
- *guacamole*
- *limes*

Barbecue Blues

The following meats are served with a collection of barbecue sauces, slaw and mini poboy breads:

- *pulled pork*
- *smoked chicken*
- *brisket*
- *smoked pork loin*
- *boneless ribs*
- *Cajun sausage*

Tostados

Shrimp, chicken, beef and fish placed either on a flower tortilla or tostada, and prepared by our chef with the following ingredients:

- *salsa*
- *black beans*
- *shredded cabbage*
- *sour cream*
- *shredded cheese*
- *lime wedges*
- *tomatoes*
- *guacamole*
- *jalapeno peppers*

Spring Rolls

In addition to fresh vegetables, guests will choose from these meats:

- *beef*
- *shrimp*
- *duck*
- *alligator*
- *pork*
- *lobster*

Artisanal Cheeses and Breads

An exceptionally displayed collection of assorted cheeses, breads and fruit.

Elegant Seafood Display

Indulgent and generous seafood spread served with Creole cocktail sauce, homemade remoulade sauce and Thai sauce. Includes all of the following:

- *chilled raw oysters*
- *wasabi-crab-stuffed cucumbers*
- *lobster salad roll minis*
- *jumbo Gulf shrimp*
- *marinated crab claw*
- *smoked salmon*

In This Photo: *Rice Paper Spring Rolls*
Opposite : *Chocolate-Covered Strawberries*

Sweet Creative Stations

Candy Station

Choose a stunning black and white or color-coordinated candy display in trendy apothecary jars.

Orleans Pastry Station

- *petit fours*
- *éclairs*
- *cream puffs*
- *brownies*
- *fudge*
- *Community Coffee*

Bananas Foster Flamed Station

This New Orleans original recipe of bananas served with a butter rum sauce and topped with ice cream, is prepared by our chefs in front of your guests.

Beignets

Acadians brought this delicious dessert to Louisiana years ago. It is a tradition and a crowd favorite.

Waffle Ice Cream Station

Fresh waffles sandwiched between ice cream and topped with:

- *strawberries*
- *chocolate*
- *caramel*
- *whipped Cream*

Cheese Cake Station

New-style cheese cake served with strawberries, blueberries, cherries jubilee, caramel and chocolate.

Ice Cream

For that special touch, we can provide the perfect ice cream flavor to top your perfect wedding cake.

Sundae Station

Vanilla ice cream in waffle cones and cups with:

- *assorted Candies*
- *chocolate*
- *caramel*
- *nuts*
- *bananas*
- *fresh fruit*
- *whipped cream*

In Top Photo: *Greek Salad in Mini Cups*
Below: *Mashed Potato Bar, Seafood-Stuffed Puffed Pastry, Barbecued Shrimp with French Bread*
Opposite: *Lemon Drop Martini (Premium Liquor Package)*

RAISE THE BAR

What celebration wouldn't be complete without a selection of the finest wines and liquors? Make your ceremonial toast memorable with with appealing beverage options and services that will compliment any reception.

Alcohol service on any package you choose will be unlimited for the entire duration of your reception. And if you would like a specific drink or brand of liquor that isn't on our list, we will be happy to work on getting it for you!

Beverage Packages

Beer and Wine Package

When you simply must have the basics, our canned beer and wine package is an essential part of any reception. These beers and wines will be served for the duration of your reception:

Beer:

- *Miller Lite*
- *Bud Light*
- *Coors Light*
- *Budweiser*
- *Michelob Ultra*

Wine List:

- *Chardonnay*
- *Cabernet*
- *Merlot*
- *Moscato*
- *White Zinfandel*

House Liquor Package

Give your guests the endless drink options of a fully-stocked bar. This package includes the beers and wines above, with the addition of:

House Liquors

- *bourbon, Kentucky straight*
- *whiskey, Kentucky blended*
- *whiskey, Canadian blended*
- *scotch*
- *vodka*
- *gin*
- *rum, silver*
- *rum, gold*
- *tequila, gold*
- *amaretto*

Mixers and Garnishes

- *bloody mary*
- *margarita on the rocks*
- *Sour mix*
- *vermouth (regular and dry)*
- *grenadine*
- *tonic water*
- *club soda*
- *pineapple juice*
- *orange juice*
- *cranberry juice*
- *lemons, limes, spicy beans, pitted olives and cherries*

Top Shelf Liquor Package

The Top Shelf Liquor Package adds to or replaces the items in the House Liquor Package with these premium brands:

- *Jack Daniels*
- *Crown Royal*
- *Chivas Regal*
- *Absolut*
- *Beefeater*
- *Bacardi Silver*
- *Bacardi Gold*
- *Jose Cuervo*
- *Jim Beam*
- *Jameson*
- *Glenlivet*
- *Amaretto Disaronno*

Coke, Diet Coke, Sprite and water is included in all beverage packages. Minimum pricing may apply to all liquor packages. All beverage inventory at end of your event will be returned to 360 Catering Company.

WEDDING PLANNING

Planning a wedding is a wonderful and exciting time in a couple's journey. 360 Catering Company wants to help ease some of the stresses that can come along with planning the absolute perfect wedding.

As a complimentary gift to you, simply for considering The 360 Catering Company, we invite you to use the following pages to help plan your big day!

There are plenty of notes pages, as well as a few important wedding planning helpers. And if we can do anything else to help—for example, a list of vendor references—please do not hesitate to let us know!

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Wedding Photographer

Wedding pictures are a cherished keepsake passed down through generations, and the only commemoration of one of the most important days of your life. Other than the choice of a spouse, the choice of the wedding photographer is the most important wedding decision to make.

Use the boxes below when calling potential photographers, and fill them in as you speak with them. It will help you remember important things to ask.

studio name	studio name	studio name
telephone	telephone	telephone
website	website	website
price quoted / no. of hours	price quoted / no. of hours	price quoted / no. of hours
$/addt'l hour / travel fee?	$/addt'l hour / travel fee?	$/addt'l hour / travel fee?
$/addt'l prints / $/addt'l albums	$/addt'l prints / $/addt'l albums	$/addt'l prints / $/addt'l albums
person you spoke with	person you spoke with	person you spoke with
date and time you called	date and time you called	date and time you called
packages / other info	packages / other info	packages / other info

Notes

Photography Budget

Use this space to keep track of your wedding photography budget expectations

Photographer Budget	Estimated	Actual
photographer's fee	$	$
additional hours/travel fee	$	$
engagement portrait	$	$
wedding album	$	$
parents' albums	$	$
additional prints	$	$
disc or USB with photos	$	$
videography	$	$
	$	$
	$	$
	$	$
Totals:	$	$

studio name

telephone

website

price quoted | no. of hours

$/addt'l hour | travel fee?

$/addt'l prints | $/addt'l albums

person you spoke with

date and time you called

packages / other info

studio name

telephone

website

price quoted | no. of hours

$/addt'l hour | travel fee?

$/addt'l prints | $/addt'l albums

person you spoke with

date and time you called

packages / other info

studio name

telephone

website

price quoted | no. of hours

$/addt'l hour | travel fee?

$/addt'l prints | $/addt'l albums

person you spoke with

date and time you called

packages / other info

To ensure your photographer captures all the most important moments of your wedding on film, provide him or her with a list of specific events and names of important guests to photograph.

Then designate a close friend or relative to help the photographer locate the people on it.

Film vs Digital

Don't forget to ask your photographer if your photos will be shot on film or digitally.

Digital can cost less, but film has a *soul* that digital doesn't have. There is something tangible, romantic and soft about film that you can't yet get with digital.

Photographs lose highlights with digital shooting. But in film, your photographer can underexpose for perfect highlights every time. This is hugely important when you are shooting white wedding dresses. Film just handles the light better than digital media.

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Popular Wedding Poses

The list below can help you decide which wedding shots to discuss with your photographer. After marking your selections, send a copy of this checklist to him or her. When discussing shots with your photographer, be sure to specify which shots are posed, candid, in color or black and white.

Before Ceremony

- ❑ *Bride alone (in wedding gown)*
- ❑ *Bride with her mother*
- ❑ *Bride with her father*
- ❑ *Bride with both parents*
- ❑ *Bride with maid/matron of honor*
- ❑ *Bride with bridesmaids*
- ❑ *Bride fixing make-up/hair*
- ❑ *Attendants receiving flowers*
- ❑ *Parents receiving flowers*
- ❑ *Groom alone (in tuxedo)*
- ❑ *Groom with his mother*
- ❑ *Groom with his father*
- ❑ *Groom with both parents*
- ❑ *Groom with best man*
- ❑ *Groom with groomsmen*
- ❑ *Groomsmen getting boutonnieres*
- ❑ _____
- ❑ _____

At the Ceremony

- ❑ *Guests outside of church/venue*
- ❑ *Ushers escorting guests to seats*
- ❑ *Bride's mother being seated*
- ❑ *Groom's family being seated*
- ❑ *Bride and father entering church/venue*
- ❑ *Groom and groomsmen at altar*
- ❑ *Attendants coming down aisle*

At the Ceremony, *continued...*

- ❑ *Bride and father walking*
- ❑ *Giving-away ceremony*
- ❑ *Altar during ceremony*
- ❑ *Couple saying vows*
- ❑ *Ring ceremony*
- ❑ *Flower girl and ringbearer*
- ❑ *The kiss*
- ❑ *Couple coming up aisle*
- ❑ *Couple leaving church*
- ❑ *Couple getting into car*
- ❑ *Couple in decorated car*
- ❑ _____
- ❑ _____

Before the Reception

- ❑ *Couple's hands*
- ❑ *Party looking at bride's ring*
- ❑ *Couple*
- ❑ *Bride with her parents*
- ❑ *Couple with honor attendants*
- ❑ *Bride with bridesmaids*
- ❑ *Groom with groomsmen*
- ❑ *Couple with wedding party*
- ❑ *Couple with all parents*
- ❑ *Couple with bride's family*
- ❑ *Couple with groom's family*
- ❑ *Couple looking at each other*
- ❑ _____
- ❑ _____

At the Reception

- ❑ *Couple arriving*
- ❑ *Couple going into reception*
- ❑ *Receiving line*
- ❑ *Couple in receiving line*
- ❑ *Parents in receiving line*
- ❑ *Buffet table and cake*
- ❑ *Couple seated at table*
- ❑ *Bride dancing with her father*
- ❑ *Groom dancing with his mother*
- ❑ *Couple talking with guests*
- ❑ *Couple cutting the cake*
- ❑ *Couple feeding cake*
- ❑ *Couple toasting*
- ❑ *Bride throwing bouquet*
- ❑ *Groom removing bride's garter*
- ❑ *Groom throwing garter*
- ❑ *Couple dancing*
- ❑ *Decorations*
- ❑ _____
- ❑ _____

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Wedding Venue

We were serious when we invited you to compare 360 Catering Company with other venues in the area. We believe your wedding venue is very important, and we're happy to help make it that way.

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Venue Comparison Charts

We like to compare apples to apples. We invite you to use the comparison charts below to really get an idea of the value 360 Catering Company can offer. Ask us for your per-guest quote today!

Venue Comparison	360 Catering Co	Other Venue
use of two (2) unique spaces	✔	
guest tables and chairs included	✔	
private attendants' suite	✔	
custom ambient lighting	✔	
oversized restroom stalls	✔	
guest capacity	360+	
dance floor size	750 ft.^{2}	
stage size	400 ft.^{2}	
private suite access prior to event	4 hours	
vendor acces prior to event	4 hours	

Wedding Package Comparison	360 Catering Co	Other Venue
to-the-floor table skirts (2 colors)	$0	$
tablecloths (3 colors)	$0	$
cloth chair covers (3 colors)	$0	$
silk table runners (8 colors)	$0	$
customizable centerpieces	$0	$
available cocktail (stand-up) tables	$0	$
use of ornate silver cake pan	$0	$
attendants to slice and serve cake	$0	$
tailored honeymoon to-go package	$0	$
Subtotal:	$0	$
Price Quote[1] (Per Guest) for Catering:	$	$
Price Quote[1] (Per Guest) for Venue:		$
Price Quote (Per Guest) for Beverages:	$	$
Total for Catering and Venue:	$	$

[1]The price-per-guest quoted by your 360 Catering Company representative includes use of venue and full catering menu.

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Wedding Music

Ceremony	Song Name	Performed By	Duration	Start Time
prelude				
processional				
ceremony				
recessional				

Reception	Song Name	Performed By	Duration	Start Time
cocktail hour				
couple's first dance				
parents' dance				
guests' first dance				
dinner music				

continued on the next page...

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Reception	Song Name	Performed By	Duration	Start Time
dancing music				
cake cutting				
special requests				
announcements, dedications and toasts				
last dance				
			Total Time:	

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Music Budget

Use this space to keep track of your wedding music budget expectations.

Music Budget	Estimated	Actual
ceremony vocalist	$	$
ceremony pianist/organist	$	$
other ceremony musician(s)	$	$
cocktail hour music	$	$
reception live band	$	$
reception disc jockey	$	$
	$	$
	$	$
Totals:	$	$

Notes

Ask us about recommendations for local bakeries, decorators, florists and other vendors. We'll be happy to give you a list of quality vendors we've partnered with in the past!

Decorator

decorator name

telephone | e-mail

delivery date/time | delivery place

delivery fee? | salessperson

colors/shapes / other

Decorator

decorator name

telephone | e-mail

delivery date/time | delivery place

delivery fee? | salessperson

colors/shapes / other

Bakery

bakery name

telephone

e-mail

no. of tiers | date ordered

delivery date/ time | delivery fee?

sales associate

order number

delivery info / other

Bakery

bakery name

telephone

e-mail

no. of tiers | date ordered

delivery date/ time | delivery fee?

sales associate

order number

delivery info / other

Bakery

bakery name

telephone

e-mail

no. of tiers | date ordered

delivery date/ time | delivery fee?

sales associate

order number

delivery info / other

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Weddings · Catering · Venue

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