



H.O.C.A.
DELAWARE & WEST UTICA
WEDDING PACKAGES



ONE ROBERT RICH WAY
BUFFALO, NEW YORK 14213
716-878-8422
WWW.RICHSCATERING.COM

WELCOME

THANK YOU FOR YOUR INTEREST IN OUR CATERING SERVICES
FROM **RICH'S CATERING.**

IF YOU HAVEN'T VISITED AN EVENT WE HAVE CATERED,
WE'D LIKE TO SHARE WITH YOU JUST HOW UNIQUE WE ARE.

WHEN IT COMES TO GOOD TASTE, OUR PROFESSIONAL CULINARY
STAFF WILL PREPARE YOUR SELECTIONS FROM OUR EXTENSIVE
MENU, WHICH CAN BE CUSTOMIZED TO SUIT ANY EVENT.
OUR PROFESSIONALLY TRAINED STAFF IS READY TO PAMPER YOU
AND YOUR GUESTS, AND OUR EXPERIENCED MANAGEMENT STAFF
WILL TEND TO EVERY DETAIL TO MEET YOUR INDIVIDUAL NEEDS.

**ANY EVENT CATERED BY RICH'S CATERING
IS AN EVENT TO BE REMEMBERED!**

PLEASE CALL (716) 878-8422
FOR AN APPOINTMENT
TO TOUR ANY PREMISES,
TO BOOK YOUR OCCASION,
OR TO ACQUIRE ADDITIONAL INFORMATION.
OUR STAFF IS EAGER TO ACCOMMODATE YOU!

**WE LOOK FORWARD TO THE OPPORTUNITY TO IMPRESS YOU
AND YOUR GUESTS WITH AN UNFORGETTABLE EVENT!**

**ALL PACKAGES INCLUDE:
TABLES, CHAIRS, LINEN, CHINA,
GLASSWARE & SILVERWARE**

OPAL WEDDING PACKAGE

\$47.95 PER PERSON

*MINIMUM OF 135 PPL FOR FRIDAYS & SATURDAYS

BAR

4 HOUR HOUSE BRANDS BAR

7 CROWN WHISKEY, SMIRNOFF VODKA, BACARDI RUM, BEEFEATER GIN, OLD GRAND
DAD BOURBON, DEWARS SCOTCH, SOUTHERN COMFORT, WHISKEY SOURS,
MANHATTAN'S, MARTINI'S, WHITE ZINFANDEL, CHARDONNAY, CABERNET SAUVIGNON,
AND DRAFT BEER.

CHEESE DISPLAY (1 HOUR)

ASSORTED DOMESTIC CHEESES, BAKED BRIE, GRAPES & CRACKERS, BREADSTICKS, AND
BAGUETTES

SALAD

(CHOOSE ONE SALAD TO BE SERVED TO YOUR GUESTS)

CLASSIC CAESAR

ROMAINE LETTUCE / PARMESAN CRISP / CROUTON / LEMON TWIST

MESCLUN SALAD

MESCLUN FIELD GREENS / DRIED APRICOTS / DRIED CHERRIES / CANDIED WALNUTS /
CRUMBLLED GOAT CHEESE / RASPBERRY WALNUT VINAIGRETTE

CHEF SALAD

ICEBERG LETTUCE / GRAPE TOMATOES / CUCUMBERS / BLACK OLIVES / CARROT CURLS /
CROUTONS / BALSAMIC ITALIAN VINAIGRETTE

ENTREE

(CHOOSE THREE ENTREES TO OFFER)

CHICKEN CHARDONNAY

VEGETABLE WILD RICE PILAF / BOURSIN / FINES HERB SAUCE

FRENCHED CHICKEN PORTOFINO

ARTICHOKES / CRIMINI MUSHROOMS / SWISS CHARD / TOMATOES / SHALLOTS / COUS
COUS / PORT WINE SAUCE

ROASTED SALMON

FENNEL / RED BELL PEPPER / KALAMATA OLIVE / FINGERLING POTATOES / LEMON
BEURRE BLANC

8 OZ. FILET OF SIRLOIN
CHÈVRE AND CHIVE SMASHED POTATOES / TOMATO SHALLOT FONDUE / RED WINE DEMI
SAUCE

ADD 4 JUMBO SHRIMP \$8.00
ADD A 6 OZ. COLD WATER LOBSTER TAIL \$15.00

RATATOUILLE TART
GOAT CHEESE / ARUGULA SALAD / LEMON VINAIGRETTE

ORECCHIETTE
“LITTLE EAR” SHAPED PASTA / TOMATOES / LEEKS / ARUGULA / SWEET PEAS / TOASTED
PINENUTS / CREAMY RICOTTA BASIL PESTO SAUCE

DESSERT

CLIENTS WEDDING CAKE
(PLATED AND GARNISHED)
COFFEE SERVICE

SAPPHIRE WEDDING PACKAGE

\$57.95 PER PERSON

*MINIMUM SPENDING FOR FRIDAYS IS \$5000.00 AND SATURDAYS ARE \$6000.00

BAR

CHAMPAGNE TOAST FOR ALL GUESTS

4 HOUR HOUSE BRANDS BAR

7 CROWN WHISKEY, SMIRNOFF VODKA, BACARDI RUM, BEEFEATER GIN, OLD GRAND
DAD BOURBON, DEWARS SCOTCH, SOUTHERN COMFORT, WHISKEY SOURS,
MANHATTAN'S, MARTINI'S, WHITE ZINFANDEL, CHARDONNAY, CABERNET SAUVIGNON,
AND DRAFT BEER.

*ADD \$1.00 FOR BOTTLED BEER

IMPORTED & DOMESTIC CHEESE DISPLAY (1 HOUR)

ASSORTED DOMESTIC CHEESES, BAKED BRIE, CRACKERS, BREADSTICKS, FLAT BREADS
AND BAGUETTES

BUTLER PASSED HORS D' OEUVRES (1 HOUR)

(CHOOSE THREE)

SPANIKOPITA WITH SUNDRIED TOMATO
PESTO & FETA

TUNA TARTAR ON A SESAME WONTON
WITH LEMON OIL & CILANTRO

SWEDISH MEATBALLS

ASSORTED QUICHE

ASSORTED STUFFED MUSHROOMS

FOCCACIA CUBAN SANDWICHES

SALAD

(CHOOSE ONE SALAD TO SERVE TO YOUR GUESTS)

CLASSIC CAESAR

ROMAINE LETTUCE / PARMESAN CRISP / CROUTON / LEMON TWIST

MESCLUN SALAD

MESCLUN FIELD GREENS / DRIED APRICOTS / DRIED CHERRIES / CANDIED WALNUTS /
CRUMBLED GOAT CHEESE / RASPBERRY WALNUT VINAIGRETTE

CHEF SALAD

ICEBERG LETTUCE / GRAPE TOMATOES / CUCUMBERS / BLACK OLIVES / CARROT CURLS /
CROUTONS / BALSAMIC ITALIAN VINAIGRETTE

ENTREE

(CHOOSE THREE ENTREES TO OFFER)

CHICKEN CHARDONNAY
VEGETABLE WILD RICE PILAF / BOURSIN / FINES HERB SAUCE

FRENCHED CHICKEN PORTOFINO
ARTICHOKES / CRIMINI MUSHROOMS / SWISS CHARD / TOMATOES / SHALLOTS / COUS
COUS / PORT WINE SAUCE

FRENCHED CHICKEN PICATTA
PROVENÇAL VEGETABLE RAGU / LEMON CAPER SAUCE

ROASTED SALMON
FENNEL / RED BELL PEPPER / KALAMATA OLIVE / FINGERLING POTATOES / LEMON
BEURRE BLANC

SHRIMP RISOTTO
GULF SHRIMP / SWEET PEAS / LEEKS / CARROTS / CORIANDER / LEMON ZEST / CHERVIL

8 OZ. FILET OF SIRLOIN
CHÈVRE AND CHIVE SMASHED POTATOES / TOMATO SHALLOT FONDUE / RED WINE DEMI
SAUCE

ADD 4 JUMBO SHRIMP \$8.00
ADD A 6 OZ. COLD WATER LOBSTER TAIL \$15.00

10 OZ. PRIME RIB OF BEEF
HORSERADISH MASHED POTATOES / BAKED CREAMED SPINACH SOUFFLÉ / AU JUS

RATATOUILLE TART
GOAT CHEESE / ARUGULA SALAD / LEMON VINAIGRETTE

ORECCHIETTE
“LITTLE EAR” SHAPED PASTA / TOMATOES / LEEKS / ARUGULA / SWEET PEAS / TOASTED
PINENUTS / CREAMY RICOTTA BASIL PESTO SAUCE

DESSERT

WEDDING CAKE PROVIDED BY RICH'S DESSERT BUILDERS
(PLATED AND GARNISHED WITH CHOCOLATE COVERED STRAWBERRIES)
COFFEE SERVICE

EMERALD WEDDING PACKAGE

\$67.95 PER PERSON

*MINIMUM SPENDING FOR FRIDAYS IS \$5000.00 AND SATURDAYS ARE \$6000.00

BAR

CHAMPAGNE TOAST FOR ALL GUESTS

4 HOUR PREMIUM BRANDS BAR

ABSOLUT VODKA, CAPTAIN MORGAN SPICED RUM, JIM BEAM BOURBON, CANADIAN CLUB WHISKEY, DEWAR'S SCOTCH, PEACHTREE SCHNAPPS, BAILEY'S IRISH CREAM, DI SARONNO AMARETTO, & KAHLUA

*ADD \$1.00 FOR BOTTLED BEER

STATIONARY HORS D'OEUVRE DISPLAY (1 HOUR)

VEGETABLE, FRUIT, AND CHEESE DISPLAY (1 HOUR)

ASSORTED DOMESTIC CHEESES, BAKED BRIE, FRESH VEGETABLE CRUDITÉS, ASSORTED FRESH FRUIT & CRACKERS, BREADSTICKS, FLAT BREADS AND BAGUETTES

ASSORTMENT OF BATTISTONI ITALIAN MEATS & OLD WORLD BREADS WITH ASSORTED DIPS, SEASONED OILS AND BUTTER

BUTLER PASSED HORS D' OEUVRES (1 HOUR)

(CHOOSE THREE)

SPANIKOPITA WITH SUNDRIED TOMATO
PESTO & FETA

ASSORTED QUICHE

TUNA TARTAR ON A SESAME WONTON
WITH LEMON OIL & CILANTRO

ASSORTED STUFFED MUSHROOMS

FOCCACIA CUBAN SANDWICHES

SWEDISH MEATBALLS

SOUP

(CHOOSE ONE TO BE SERVED)

CHICKEN CONSOMMÉ
TORTELLINI / JULIENNE VEGETABLES

CREAM OF WILD MUSHROOM
GORGONZOLA / CHIVES

LOBSTER BISQUE
STEAMED BABY SHRIMP / CRÈME FRESH / CHIVES

OVEN ROASTED TOMATO BISQUE
FRESH BASIL / PARMESAN CROUTONS

SALAD

(CHOOSE ONE SALAD TO SERVE TO YOUR GUESTS)

CLASSIC CAESAR

ROMAINE LETTUCE / PARMESAN CRISP / CROUTON / LEMON TWIST

MESCLUN SALAD

MESCLUN FIELD GREENS / DRIED APRICOTS / DRIED CHERRIES / CANDIED WALNUTS /
CRUMBLLED GOAT CHEESE / RASPBERRY WALNUT VINAIGRETTE

CHEF SALAD

ICEBERG LETTUCE / GRAPE TOMATOES / CUCUMBERS / BLACK OLIVES / CARROT CURLS /
CROUTONS / BALSAMIC ITALIAN VINAIGRETTE

ENTREE

(CHOOSE THREE ENTREES TO OFFER)

CHICKEN CHARDONNAY

VEGETABLE WILD RICE PILAF / BOURSIN / FINES HERB SAUCE

FRENCHED CHICKEN PORTOFINO

ARTICHOKES / CRIMINI MUSHROOMS / SWISS CHARD / TOMATOES / SHALLOTS / COUS
COUS / PORT WINE SAUCE

ROASTED SALMON

FENNEL / RED BELL PEPPER / KALAMATA OLIVE / FINGERLING POTATOES / LEMON
BEURRE BLANC

SHRIMP RISOTTO

GULF SHRIMP / SWEET PEAS / LEEKS / CARROTS / CORIANDER / LEMON ZEST / CHERVIL

8 OZ. FILET OF SIRLOIN

CHÈVRE AND CHIVE SMASHED POTATOES / TOMATO SHALLOT FONDUE / RED WINE DEMI
SAUCE

ADD 4 JUMBO SHRIMP \$8.00

ADD A 6 OZ. COLD WATER LOBSTER TAIL \$15.00

10 OZ. PRIME RIB OF BEEF

HORSERADISH MASHED POTATOES / BAKED CREAMED SPINACH SOUFFLÉ / AU JUS

RATATOUILLE TART

GOAT CHEESE / ARUGULA SALAD / LEMON VINAIGRETTE

ORECCHIETTE

“LITTLE EAR” SHAPED PASTA / TOMATOES / LEEKS / ARUGULA / SWEET PEAS / TOASTED
PINENUTS / CREAMY RICOTTA BASIL PESTO SAUCE

DESSERT

INCLUDES THE FOLLOWING:

WEDDING CAKE PROVIDED BY RICH’S DESSERT BUILDERS
(PLATED AND GARNISHED WITH CHOCOLATE COVERED STRAWBERRIES)

DECADENT CHOCOLATE FOUNTAIN DISPLAY AND COFFEE STATION

DIAMOND WEDDING PACKAGE

\$77.50 PER PERSON

*MINIMUM SPENDING FOR FRIDAYS IS \$5000.00 AND SATURDAYS ARE \$6000.00

BAR

CHAMPAGNE TOAST FOR ALL GUESTS

4 HOUR PREMIUM BRANDS BAR

ABSOLUT VODKA, CAPTAIN MORGAN SPICED RUM, JIM BEAM BOURBON, CANADIAN CLUB WHISKEY, DEWARS SCOTCH, PEACHTREE SCHNAPPS, BAILEY'S IRISH CREAM, DI SARONNO AMARETTO, & KAHLUA

*ADD \$1.00 FOR BOTTLED BEER

STATIONARY HORS D'OEUVRE DISPLAY (1 HOUR)

VEGETABLE, FRUIT, AND CHEESE DISPLAY (1 HOUR)

ASSORTED DOMESTIC CHEESES, BAKED BRIE, FRESH VEGETABLE CRUDITÉS, ASSORTED FRESH FRUIT & CRACKERS, BREADSTICKS, FLAT BREADS AND BAGUETTES

ASSORTMENT OF BATTISTONI ITALIAN MEATS, CAPRESE SALAD, ASSORTED OLIVES, ROASTED RED PEPPERS & OLD WORLD BREADS WITH ASSORTED DIPS, SEASONED OILS AND BUTTER

BUTLER PASSED HORS D' OEUVRES (1 HOUR)

(CHOOSE THREE)

SPANIKOPITA WITH SUNDRIED TOMATO PESTO & FETA

FOCCACIA CUBAN SANDWICHES

TUNA TARTAR ON A SESAME WONTON WITH LEMON OIL & CILANTRO

SWEDISH MEATBALLS

ASSORTED QUICHE

ASSORTED STUFFED MUSHROOMS

SOUP

(CHOOSE ONE TO BE SERVED)

CHICKEN CONSOMMÉ
TORTELLINI / JULIENNE VEGETABLES

CREAM OF WILD MUSHROOM
GORGONZOLA / CHIVES

LOBSTER BISQUE
STEAMED BABY SHRIMP / CRÈME FRESH / CHIVES

OVEN ROASTED TOMATO BISQUE
FRESH BASIL / PARMESAN CROUTONS

FRENCH ONION AU GRATIN
SWEET CARAMELIZED ONION / GRUYERE / CROUTON

ROASTED BUTTERNUT SQUASH SOUP (SEASONAL)
GLAZED CHESTNUTS / FRESH NUTMEG

TOMATO GASPACHO (SEASONAL)
CUCUMBER / BELL PEPPER / EXTRA VIRGIN OLIVE OIL / CHIVES

SALAD

(CHOOSE ONE SALAD TO SERVE TO YOUR GUESTS)

CLASSIC CAESAR
ROMAINE LETTUCE / PARMESAN CRISP / CROUTON / LEMON TWIST

MESCLUN SALAD
MESCLUN FIELD GREENS / DRIED APRICOTS / DRIED CHERRIES / CANDIED WALNUTS /
CRUMBLed GOAT CHEESE / RASPBERRY WALNUT VINAIGRETTE

CHEF SALAD
ICEBERG LETTUCE / GRAPE TOMATOES / CUCUMBERS / BLACK OLIVES / CARROT CURLS /
CROUTONS / BALSAMIC ITALIAN VINAIGRETTE

INTERMEZZO

CHEF'S CHOICE
(SEASONAL AVAILABILITY)

ENTREE

(CHOOSE THREE ENTREES TO OFFER)

CHICKEN CHARDONNAY
VEGETABLE WILD RICE PILAF / BOURSIN / FINES HERB SAUCE

FRENCHED CHICKEN PORTOFINO
ARTICHOKES / CRIMINI MUSHROOMS / SWISS CHARD / TOMATOES / SHALLOTS / COUS
COUS / PORT WINE SAUCE

FRENCHED CHICKEN PICATTA
PROVENÇAL VEGETABLE RAGU / LEMON CAPER SAUCE

ROASTED SALMON
FENNEL / RED BELL PEPPER / KALAMATA OLIVE / FINGERLING POTATOES / LEMON
BEURRE BLANC

SHRIMP RISOTTO
GULF SHRIMP / SWEET PEAS / LEEKS / CARROTS / CORIANDER / LEMON ZEST / CHERVIL

SURF & TURF
8 OZ. FILET OF SIRLOIN AND 4 JUMBO SHRIMP WITH CHÈVRE AND CHIVE SMASHED
POTATOES / TOMATO SHALLOT FONDUE / RED WINE DEMI SAUCE

SUBSTITUTE A 6 OZ. COLD WATER LOBSTER TAIL \$15.00

10 OZ. PRIME RIB OF BEEF
HORSERADISH MASHED POTATOES / BAKED CREAMED SPINACH SOUFFLÉ / AU JUS

RATATOUILLE TART
GOAT CHEESE / ARUGULA SALAD / LEMON VINAIGRETTE

ORECCHIETTE
“LITTLE EAR” SHAPED PASTA / TOMATOES / LEEKS / ARUGULA / SWEET PEAS / TOASTED
PINENUTS / CREAMY RICOTTA BASIL PESTO SAUCE

DESSERT

INCLUDES THE FOLLOWING:

WEDDING CAKE PROVIDED BY RICH'S DESSERT BUILDERS
(PLATED AND GARNISHED WITH CHOCOLATE COVERED STRAWBERRIES)
DECADENT CHOCOLATE FOUNTAIN DISPLAY AND COFFEE STATION

GENERAL INFORMATION

COMPLIMENTARY BANQUET SERVICES AVAILABLE

CHAMPAGNE TOAST FOR BRIDAL TABLE, WHITE OR IVORY LINEN TABLE CLOTHS AND NAPKINS, MIRROR TILE CENTERPIECES, VOTIVE CANDLES, SKIRTED HEAD TABLE, CAKE AND GIFT TABLE, LOUNGE FOR BRIDAL PARTY, WEDDING CAKE CUT AND SERVED OR WRAPPED, NO BARTENDER FEE (EXCEPT FOR CASH BARS (\$200)); CASH BARS ARE NOT PERMITTED AT WEDDINGS) AND TV/VCR.

ADDITIONAL BANQUET SERVICES AVAILABLE:

A SELECTION OF ICE CARVINGS AT \$350.00 EACH, COAT CHECK SERVICE \$150.00 PER ATTENDANT (ONE ATTENDANT REQUIRED FOR THE FIRST 100 GUESTS), AN ASSORTMENT OF LINEN COLORS ARE AVAILABLE, PRICING UPON REQUEST.

DEPOSITS:

RICH'S CATERING REQUIRES A NON-REFUNDABLE \$1,000 DEPOSIT TO SECURE A DATE AND NON-REFUNDABLE \$1,500 DEPOSIT SIX MONTHS PRIOR. THESE DEPOSITS WILL BE APPLIED TOWARD YOUR FINAL BILL AT FULL VALUE. IN THE EVENT THAT THE FUNCTION IS CANCELLED OR CHANGED, RICH RENAISSANCE RESERVES THE RIGHT TO RETAIN ALL DEPOSIT. ALL EVENTS WITH ALCOHOL SERVICE MUST PAY A LIQUOR LICENSE FEE

GUARANTEES:

A GUARANTEED NUMBER OF GUESTS TO BE SERVED IS TO BE RECEIVED BY RICH'S CATERING AT LEAST 7 DAYS PRIOR TO YOUR FUNCTION. IN THE EVENT THAT NO GUARANTEE IS RECEIVED, THE EXPECTED NUMBER OF GUESTS AS LISTED ON THE ORIGINAL RESERVATION REQUEST WILL BE APPLIED. SATURDAY EVENING FUNCTIONS REQUIRE A MINIMUM OF 150 GUESTS. FRIDAY EVENING FUNCTIONS REQUIRE A MINIMUM OF 125 GUESTS. ALL OTHER TIMES ARE SUBJECT TO A 50-GUEST MINIMUM OR APPROPRIATE ROOM CHARGE WILL BE APPLIED. MINIMUM SPENDING REQUIREMENTS MAY APPLY AND WILL BE DECIDED ON AN INDIVIDUAL EVENT BASIS. WEDDING MINIMUMS: FRIDAY \$6,000 BEFORE TAX AND SERVICE CHARGE, SATURDAY \$7,500 BEFORE TAX AND SERVICE CHARGE, SUNDAY \$5,000 BEFORE TAX AND SERVICE CHARGE.

SECURITY:

RICH'S CATERING CANNOT ASSUME LIABILITY FOR DAMAGE OR LOSS OF ANY ITEMS LOST PRIOR TO, DURING OR FOLLOWING YOUR MEETING OR BANQUET.

BILLING:

UNLESS PREVIOUS ARRANGEMENTS ARE MADE, ALL FUNCTIONS MUST BE PAID FOR BY CASH OR CERTIFIED CHECK. (CREDIT CARDS ARE NOT ACCEPTED FOR FINAL PAYMENT ON WEDDINGS). ALL OTHER EVENTS SHOULD BE PAID UPON CONCLUSION OF THE EVENT. IF YOU WISH TO EXTEND BAR SERVICE BEYOND THE CONTRACTED TIME, RICH'S CATERING WILL OFFER THE USE OF A BAR TAB (BEVERAGES BILLED ON CONSUMPTION). THE TOTAL OF WHICH WILL BE ADDED TO YOUR FINAL BILL.

MISCELLANEOUS:

AN 8.75% SALES TAX AND 20% SERVICE FEE WILL BE ADDED TO YOUR FINAL BILL. THERE IS A \$275.00 ROOM CHARGE FOR ALL PROMS. MENU OFFERINGS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE. NO FOOD OR BEVERAGE SHALL BE BROUGHT INTO OR REMOVED FROM THE BANQUET FACILITIES WITHOUT THE PERMISSION OF THE MANAGEMENT. WE REQUEST THAT YOU COMPLY WITH THE CONTRACTED TIME SCHEDULE, AS THERE MAY BE A FUNCTION BEFORE OR AFTER YOUR EVENT. MENU SELECTIONS FOR WEDDINGS ARE REQUIRED 10 WEEKS IN ADVANCE OF THE FUNCTION. ANYONE CONSUMING ALCOHOLIC BEVERAGES MUST BE 21 YEARS OF AGE OR OLDER. RICH'S CATERING HAS A 1:00 A.M. CURFEW FOR ALL SERVICE. WE ARE HAPPY TO PROVIDE MINIMAL SET-UP FOR YOUR WEDDING OR EVENT SUCH AS PUTTING OUT FAVORS, CENTERPIECES, ETC., WE DO NOT ASSEMBLE ITEMS AND WHAT WE CONSIDER EXCESSIVE SET UP, STRINGING ADDITIONAL LIGHTS, DECORATING OUTDOOR PATIO, THEME WEDDINGS, ETC. WILL BE BILLED AT A \$200.00 EXTRA CHARGE. PACKAGE PRICES ARE STRUCTURED TO MEET A CERTAIN FINANCIAL CRITERIA, WE CANNOT SEPARATE THE LIQUOR AMOUNT FOR ANYONE UNDERAGE, IT IS YOUR PRIVILEGE TO INVITE WHOMEVER YOU CHOOSE TO YOUR WEDDING, BUT THE PACKAGE PRICE WILL REMAIN INTACT. IF YOU HAVE YOUNG CHILDREN 10 AND UNDER AND SPECIAL CHILDREN'S MEALS ARE ORDERED FOR THAT PURPOSE, THAT WILL FALL UNDER A DIFFERENT CATEGORY. ANY NON-ALCOHOLIC BAR WILL BE CHARGED AT A PRICE OF \$10.95 PER PERSON FOR WEDDINGS. THIS IS AT THE DISCRETION OF RICH'S CATERING TO ALLOW THIS SITUATION. FRIDAY WEDDINGS MAY NOT BEGIN BEFORE 5:00PM.

NOTES