

A DRAMATIC  
DEPARTURE  
FROM ORDINARY.



## SWEET HOSPITALITY GROUP CATERING PACKAGES 2023



**SWEET HOSPITALITY GROUP**

1650 Broadway, Suite 310 | New York, New York 10019  
212.582.5472 | [sweethospitalitygroup.com](http://sweethospitalitygroup.com)

## PASSED HORS D'OEUVRES

A minimum selection of 6 hors d'oeuvres.

1-hour: \$35—\$45/person	2-hours: \$45—\$55/person	3-hours: \$55—\$65/person
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## SIT-DOWN

Sit-down starts at \$100/person. This includes a choice of: 1 First Course, 1 Entrée, and 1 Dessert.

## BUFFET

Buffet starts at \$75/person. This includes a choice of: 1 Salad, 1 Vegetable, 1 Starch and 2 Entrée.

## STATIONS

The following are Sweet Hospitality Group's Signature Stations. Please inquire for additional options.

<p><b>FLATBREAD BAR</b> Starts at \$35/person</p> <p>Choice of three:</p> <p>Goat Cheese, Mushroom, Upland Cress</p> <p>Pickled Tomatoes, Olives, Tallegio, Micro Greens</p> <p>Brie, Quince Compote, Micro Basil, Chianti Vinegar Syrup</p> <p>Truffled Robiolina, Micro Arugula, Olive Oil, Fleur de Sel</p> <p>Prosciutto, Opal Basil, Ricotta Salata, Aleppo Flakes, Micro Arugula</p> <p>Spicy Chorizo, Manchego, Caramelized Onions, Balsamic Glaze</p>	<p><b>RUSTIC ITALIAN</b> Starts at \$50/person</p> <p>Parmesan Polenta Cake</p> <p>Barolo Braised Short Ribs, Chicken Cacciatore, or Wild Mushroom Ragù</p> <p>Served with Fettucine Vegetables</p> <p>Topped with Micro Basil &amp; Shaved Pecorino</p>	<p><b>BRAZILIAN BBQ</b> Starts at \$70/person</p> <p>Beef Picanha, Chicken, &amp; Pork Sausage</p> <p>Heart of Palm Salad with Passion Fruit Vinaigrette</p> <p>Yucca &amp; Corn Cake Fritters</p> <p>Feijao Tropeiro (Brazilian Beans with Sausage and Collard Greens)</p> <p>Brazilian Salsa</p> <p>Farofa (Toasted Yucca Flour)</p> <p>Cheese Bread</p>
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**DRAMATIC  
BY NATURE.  
CREATIVE  
AT HEART.**



## PLATTERS

The following platters are available for drop-off or as an add-on to a reception.

<p><b>CHEESE PLATTER</b> Tartufo, aged cheddar, goat cheese, herbed cow, camembert, strawberries, grapes, baguette, focaccia, crackers</p>	<p>Up to 15 guests Up to 30 guests</p>	<p>\$330 \$660</p>
<p><b>SLICED FRUIT PLATTER</b> Cantaloupe, honeydew, pineapple, strawberry, grapes</p>	<p>Up to 15 guests Up to 30 guests</p>	<p>\$195 \$390</p>
<p><b>CRUDITE PLATTER</b> Carrots, celery, asparagus, peppers, broccoli, cherry tomatoes, seasonal dip</p>	<p>Up to 15 guests Up to 30 guests</p>	<p>\$240 \$480</p>
<p><b>MEDITERRANEAN PLATTER</b> Hummus, baba ghanoush, artichoke hearts, marinated olives, grilled vegetables, parmesan lavash, pita bread</p>	<p>Up to 15 guests Up to 30 guests</p>	<p>\$300 \$600</p>
<p><b>ANTIPASTO PLATTER</b> Salami, prosciutto, bresaola, marinated mixed olives, cornichons, spicy mustard, quince jam, water crackers, lavash, sourdough bread</p>	<p>Up to 15 guests Up to 30 guests</p>	<p>\$315 \$630</p>

SETTING THE  
TABLE.  
SETTING THE  
STAGE.

## BAR PACKAGES

**NOTE:** For an additional fee, Signature Cocktails are available upon request.

<p><b>WINE &amp; BEER</b> 1-hour: \$20/person 2-hours: \$25/person 3-hours: \$30/person</p>	<p><b>FULL BAR</b> 1-hour: \$25/person 2-hours: \$30/person 3-hours: \$35/person</p>	<p><b>FULL PREMIUM BAR</b> 1-hour: \$30/person 2-hours: \$35/person 3-hours: \$40/person</p>
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## STAFFING

Our staff is trained to ensure the highest level of service for your event.

To ensure guest comfort and safety, our staff take a Rapid Antigen test taken within 24 hours of the event.

In general, we recommend the following staffing guidelines for the Front of House. **NOTE:** Final staffing count will vary, pending final event logistics.

- A Captain, or leader, for our FOH team is required for all full-service catered events
- Server
  - Sit-Down: 1 server per 10 guests
  - Tray Pass (Hors d'Oeuvres): 1 server per 25 guests
  - Buffet: 1 server per 75 guests
- Bartender
  - Full Bar: 1 bartender per 50 guests
  - Wine & Beer Bar: 1 bartender per 75 guests
- 1 Busser per 50 guests

## RENTALS

Sweet Hospitality Group will coordinate all rental needs with a preferred vendor and orchestrate delivery and pick-up. Pricing will vary pending length of reception, menu selection, venue amenities, and final guest count.

## TRANSPORTATION

There is a standard delivery and pick-up fee of \$500 for all full-service catered events. For drop-off service, there is a delivery fee of \$250 (subject to change).

## CATERING TERMS

### Administrative Fee

All event charges are subject to a 10% administrative charge based on the total cost of food and beverage. This administrative charge is not a gratuity, is not distributed to service employees, and serves to offset ancillary expenses associated with the planning and administration of this event. This administrative charge is subject to the 8.875% New York State Sales Tax.

### Payment

50% of the total is due three (3) business days after signing with remaining balance due at least three (3) business days before the event.



IT'S NEVER  
BUSINESS AS  
USUAL.