



REVEL Catering & Events
1411 Lower Crabapple Rd
Fredericksburg, TX, 78624
(830) 456-1667
marisa@REVELcateringTX.com



SHARE.CELEBRATE.ENJOY.

2020

Menu Ideas for Weddings, Receptions and Rehearsal Dinners

At Revel Kitchen + Catering we believe in sharing and celebrating with communal tables in a party atmosphere. That's why we focus on Family Style Service.

These are simple suggestions based on a large selection of food and service styles. Revel Kitchen + Catering is pleased to customize a quote based on your needs, season and budget.

SAVORY FOOD IDEAS

Passed Hors D' Oeuvres

Wild Mushrooms and Mascarpone Arancini
Brazilian Style Cheese Puffs – Chipá
Baked Caprese Empanada
Watermelon Salad - Seasonal
Chorizo Potato Latkes
Mini Quiches
Ratatouille Brochette
Lamb Koftas with Tzatziki sauce
Mini Tacos al Pastor
Spanish Chicken and Chorizo Croquets
Chicken Paté on Brioche with Grilled Grapes
Turkey and Spinach meatballs
Chicken Satay with a Peanut and Cilantro Sauce
Wasabi Macaron and Smoked Salmon
Open Face Crab Cake Bite
Scottish Wild Caught Salmon en Croute with Leek
Plantain “Tostones” with Crab Salad

Farm-To-Table Live Stations

All options can be served **Family Style**
Protein Plus Option available.

Revel's Unique Stations. Meats & Vegetables Perfectly Cooked in our Custom Made Open-Fire Outdoor Kitchen. Charred and Smoky Flavors Combined with Spices and Marinades from Around the World. The Sky is the Limit for Revel Farm-To-Table Live Stations! Our Chefs will Chop & Serve your Meals Per Order.

Asados Argentinos

Sucking Roasted Pig - Slow Cooked Beef Ribs- Chimi-Churri Rubbed Chicken - Crispy Sweetbreads - Flat Iron Steak - Skirt Steak - Choripan - Add on: Cabrito / Bone-in Ribeye Steaks

Sides (2): Open Fire Char-Grilled Seasonal Veggies - Potato & Egg Salad - Mixed Salad - Sweet Potato Puree

Condiments: Revel's Special Chimi-Churri Sauce – Criolla

Mediterranean Feast

Sucking Roasted Pig - Slow Cooked Beef Ribs - Roasted Lamb Leg - Moroccan Spiced Chicken - Spanish Octopus & Sardines - Skirt Steak - Goat - Merguez Sausage

Sides (2): Open Fire Char-Grilled Seasonal Veggies - Tabouleh - Lebanese Garden Salad - Roasted Eggplant and Crispy Onions

Condiments: Tzatziki Sauce - Hummus - Harissa Sauce

Mexican Fair

Sucking Roasted Pig - Slow Cooked Beef Ribs - Al Pastor Pork Shoulder - Flat Iron Steak - Skirt Steak - Chipotle Rubbed Chicken

Sides (2): Grilled Elote - Open Fire Char-Grilled Seasonal Veggies - Jicama Salad - Grilled Nopales - Rajas & Elote

Condiments: Roasted Tomato Salsa - Tomatillo Salsa - Pico de Gallo - Homemade Tortillas

Team Brazil "Espeto Corrido"

Sucking Roasted Pig - Tri-Tip - Hanger Steak - Flat Iron Steak - Skirt Steak - Grilled Chicken – Picanha - Pork Shoulder - Marinated Pork Tenderloin

Sides (2): Open Fire Char-Grilled Seasonal Veggies - Tropical Salad - Feijoada - Farofa - Fried Yucca - Sweet Potato Purée

Condiments: Chimi-Churri

Buffet Stations

One-hour service

All options can be **Plated**

All options can be served **Family Style**

Protein Plus Option Available

Revel's Kitchen Buffet

6 oz Chicken Saltimbocca

Filled with Beluga Lentils and Spanish Chorizo
Spinach and Gruyere with Saffron Cream Sauce
Farro Wild Mushrooms Risotto - Cumin Roasted Carrots and Cauliflower

6 oz Chicken Breast

Stuffed with Manchego, Prosciutto, Spinach
White Wine and Fresh Herbs Sauce
Au Gratin Potatoes - Roasted Vegetables

6 oz Prime Beef Short-rib

Braised in Red Wine and Herbs de Provence
Roasted Baby Seasonal Vegetables - Watercress and Celery Root Purée

6 oz Sirloin Steaks

Marsala Sauce
Herb Roasted New Potatoes & Red Onions - Sautéed Haricots Verts & Broccoli

Sous Vide Chicharron

Perfectly Cooked Crispy Pork Belly
Navy Bean Succotash - Braised Mustard Greens

Grilled Pork Tenderloin

Mustard Cream Sauce
Marisa's Famous Mac & Cheese - Apple & Broccoli Slaw

Texas BBQ Feast

Mesquite-Smoked BBQ Brisket - BBQ Chicken - Turkey Breast
St. Louis Pork Ribs - BBQ Bandera Quail - Smoked Sausage Links

Signature Meats: Add-on based on guest count

Smoked Primer Rib - Slow Cooked Beef Ribs
Pig Roast - Smoked Goat

*Sides (2): Slaw - Potato Salad - Mac & Cheese - Creamy Roasted Corn - Salad Boat
Ranchero Beans - Homemade BBQ Sauce - Pickles - Onions*

Unique Displays

Seafood Tray: Crab Claws - Raw Oysters - Shrimp Sangrita - Peruvian Ceviche - Salmon Tataki

Paella Pan: Traditional Chicken and Chorizo Spanish Rice Dish Cooked with a Rich Saffron Broth

Artisan Breads & Hummus: Selection of Homemade Artisan Breads with Assorted Hummus (Chickpeas, Beans, Beets, Butternut Squash) and Dips (Artichokes, Spinach, Spicy Onions)

Artisan Cheese & Charcuterie: Assorted Local and Imported Cheese (4) and Charcuterie (2)
Selection will be determined based on market availability and seasonality
Breads and Crackers - Olives - Marcona Almonds - Fig Preserves - Fruits

Smoked Salmon Board: Wild Cough Smoked Salmon, bagels, cream cheese, capers, hard-boiled egg, pickled onions

Carving

Combine 2 or more Carvings to offer fun and different options for your guests. All include disposables and uniformed Chefs to carve and serve as per order. Included is one side and assorted condiments. Quality at it best!

Carving choices:

Roasted Prime Rib - Sous Vide/Charbroiled Beef Tenderloin - Porchetta - Roasted Ham
Leg of Serrano Ham - Whole Roasted Hog - Rosemary and Lavender Leg of Lamb

Stations

Combine 2 or more Stations to offer fun and different options for your guests.

Tacos & Co. Your choice of Tacos (2): Al Pastor / Carnitas / Achiote Pulled Pork / Barbacoa
Bean & Cheese / Nopalitos
Homemade Tortillas - Ranchero Beans - Guacamole - Salsa - Pico de Gallo - Condiments

Open Fire & Co. ChimiChurri Chicken - Beef Empanadas - Choripan - Condiments

Sliders & Co.

Your choice of (1) Meat: Braised Short Rib / Goat "Asado" / Lamb Kofta / BBQ Chicken / Mini Burgers /
Pork Belly

Your choice of (2) Side: Mac & Cheese / Slaw / Garden Salad Boat / Cream of Roasted Corn
Roasted Veggies
Condiments

Mac & Cheese Bar

Marisa's Famous 5 Cheese - Roasted Hatch Chili
Smoked Bacon & Caramelized Onions
Condiments

Sweet Ending

Lemon/Lime/Orange Merengue Tarts
Tiramisu Shots
Assorted Macarons
Assorted Profiteroles
Churros with Dulce de Leche
Fudgy Pecan Brownies
Grandma Bread-Pudding
Berries Panna Cotta
NY Cheesecake

Make your Smores

Dark Chocolate – Marshmallows – Graham Crackers

Gelato Station

Assorted Ice-Creams (2) - Chocolate Ganache - Cherry Coulis - Nuts - Mixed Berries - Vanilla Bean Whipped Cream

Cake Cutting Service

Client to provide cake(s) and Revel Kitchen + Events will cut and serve on disposable plates, forks and paper napkins

Late Night Bites

Mac & Cheese Station

Marisa's Famous 5 Cheese Mac & Cheese
Toppings: Real Bacon Bits - Cholula Hot Sauce - Chives

Breakfast Tacos

Flour Tortilla - Egg - Cheese - Bacon - Salsa

Frito Chili Pie

Texas Chili - Fritos - Cheddar Cheese - Green onions - Sour cream

Argentinean Beef Empanada

Grandmas' Recipe

BEVERAGE SERVICES

Non-Alcohol Beverage Service

Urns of Iced Tea - Chilled Spa Water
Citrus Rounds - Sweetener Baskets - Straws - Napkin - Disposable Glassware

Non-Alcohol Beverage Service

(required for events not hosting an alcohol bar)

Urns of Iced Tea - Chilled Spa Water - Soft Drinks - Coffee - Choice of One Fresh Juice
Citrus Rounds - Sweetener Baskets - Straws - Napkin - Disposable Glassware

Coffee Station

Freshly Brewed Regular and Decaf Coffee with Half & Half - Sweeteners
Disposable Glassware

BAR PACKAGES

Wine & Beer

Local and Imported Beers (2 options)
House Red & White Wine Bottles

Revel's Full Bar

Local and Imported Beers (2 options)
House Red & White Wine Bottles

Enchanted Rock Vodka - Ford's Gin – Bacardi Rum – Cimarron Tequila – Old Bardstown Bourbon
ice, coke, diet coke, sprite, ginger ale, club soda, tonic, cranberry juice, lemons, limes, lime juice, lemon
juice, simple syrup, olives, Luxardo cherries, angostura bitters and bar tools.

Signature Cocktails

Champagne Toast

TERMS AND CONDITIONS

Save-The-Date Option:

Due to the constant growing demand on proposal requests with Revel Kitchen + Catering in Fredericksburg and based on limited amounts of events we can produce per weekend, we highly recommend to Save-The-Date with us. This option will block your date on our calendar for 30 days while we work together to create a customized proposal for your event. It has value of \$500, 100% refundable within 30 days of booking if you decided not to contract Revel Kitchen + Catering for your event. You could use part of the value of this option to cover our Tasting Fees if you decide to have one. All terms and conditions in our Tasting Options apply. If you award us with the opportunity to cater your event and no Tasting Fees apply, the \$500 will be credited towards the value of the contract. If Tasting Fees were applicable, the balance will be credited to the value of the contract.

Booking Your Event:

This proposal is valid for 30 days and does not block the date for your event. A 40% Retainer Fee is required in order to schedule your event. The balance is due in full 10 days prior to scheduled event. A guaranteed count is also required 10 days prior to the event. Pricing of all our proposals are based on initial guest count. If count decreases, the price per person might be adjusted based on each individual case. Pricing on our proposals are guaranteed only for 30 days from issued date. The Client is responsible for all venue fees, including third party Caterer Fees, if applicable. The date for this event is reserved for 5 days from Contract Issued Date.

Payment and Cancellation Policies:

In the event of cancellation for any reason other than related to Revel Kitchen + Catering, 50% of the retainer is nonrefundable. If cancellation is made less than 8 weeks prior to the scheduled date, 100% of the retainer is nonrefundable. If cancellation is received less than 2 weeks prior of the scheduled date the client will be responsible for the 100% of the event cost.

Payment Methods:

Payments will be accepted in cash, check and bank wire transfer. Credit Card payments have a 3.5% additional fee. All checks should be made for Revel Tx LLC and mailed to
1411 Lower Crabapple Road, Fredericksburg, TX, 78624.

Tastings:

If you request a Tasting for your food and beverage options after signing a contract with Revel Kitchen + Catering, no charges will apply for a Tasting up to 4 people. Prior to sign a contract but after your proposal process is complete and you are ready to "save the date", Revel Kitchen + Catering could offer a menu tasting of your selected food items for \$250 plus sales tax and service charge (up to 2 people). Each additional guest \$50 plus sales tax. If the client decides to sign a contract with Revel Kitchen + Catering before or after the tasting, 50% of the cost will be credited to the total value of the contract. A Credit Card is required to confirm the tasting date. No charges will be made in advance. Cancellation or reschedules can be made 48hrs prior to the agreed date. If for any reason not related to Revel Kitchen + Catering the tasting is canceled without 48hrs noticed the full amount will be charged to the credit card on file. 3.5% credit card fees applicable.

Revel Kitchen + Catering also prepare quarterly Open Houses to future brides. Please contact our offices to find our when and where is our next one and RSVP. Invitations are limited.

Service:

Revel Kitchen + Catering will provide all necessary serving equipment along with full personnel to serve buffet style at all stations. Our personnel will arrive up to two hours prior to the event to set up all necessary stations and tables. It also includes clearing of the service up to one hour after the agreed F&B service's culmination. Additional USD 200 will be charged per each extra hour after that if the client decides to stay longer than agreed upon.

Extra Meals:

Revel Kitchen + is happy to provide up to five extra *Entrées* free of charge for vendors, event planner, musicians or any other group that the client would like to entertain. Additional meals for vendors/service will be available at a reduced price.

Food Allergies and Others:

Please note that any special diet requirement, as food allergies, vegan, vegetarian and/or extra meals must be pre-ordered and confirmed in writing.

Kids Meals:

Unless the amount of under 12 years old guests allows a creation of a special menu served under special circumstances, all Kid Meals will be charged at the same contracted price.

Gratuity:

Revel Kitchen + & Event personnel have been trained to provide each client with the outmost kindness and customer satisfaction service in mind. Reason why we proudly compensate our team above the industry standards. Nevertheless, if the client feels that a gratuity is applicable, it is always welcome and acceptable. And it could be given in any manner directly to each of the team member if that is the client's preference.

Exclusivity:

All the food served at the event must be purchased through Revel Kitchen + Catering, unless approved otherwise, such as wedding cake/s.

Liability:

Revel Kitchen + Catering' only liability, for third party claims, will be for actions caused directly by Revel Kitchen + Catering and/or negligent conduct of its employees.

Damages:

Revel Kitchen + Catering assumes no responsibility for any damage or loss of any client's or attendees' valuables during or after the event.

Leftovers:

To prevent food-born illness, Revel Kitchen + & Event will not provide any leftovers.

Revel Kitchen + Catering Liability:

Revel Kitchen + Catering only liability, for third party claims, will be for actions caused by the company and/or the negligent conduct of its employees.

Third Party Liability:

Revel Kitchen + Catering assumes no responsibility for the conduct of guests, members and/or third party hired to provided services.

Unlawful Activities:

The client will comply with all the laws of the United States and the State of Texas, all municipal ordinances and all lawful orders of police and fire department and will not do anything on the premises in violation of any of the above. Revel Kitchen + Catering will vacate the premise and provide no refund of any kinds if unlawful activities are occurring that might place the company and/or its employee on any danger or risk.

Photos:

By no refusing, the Client grants Revel Kitchen + Catering permission to use any photographs taken at the contracted event for advertising purposes. Revel Kitchen + Catering may from time to time take pictures and/or videos during the setup, take down or the actual event. These images/recordings will remain the property of the Company.

Guest Count Overage:

You will be charged for the guarantee number of guests served. If the guest count is exceeded, you will incur additional charges following your event.

Rain Plan:

If your event is in an outdoor location, you are required to have a feasible rain plan in place at least 1 month prior to the contracted event. Revel Kitchen + Event must agree upon your rain plan and is available for consultation. The rain plan must be implemented if there is more than 35% forecasted chances or rain 3 days prior to your event.

Rentals:

Rentals are not included on this proposal, unless specified otherwise. Revel Kitchen + Catering does offer tableware and glassware for rent. Please inquire for availability and pricing. Once our proposal is approved, we will help you to decide all that is needed to have the perfect event.

Alcohol Control:

All alcohol must be distributed by a TABC bartender from a professional and insured bar tendering service or by Revel Kitchen + Catering throughout your event. This also applies to events taking place in private homes when Revel Kitchen + Catering staff is present, Per Texas State Law, we reserve the right to discontinue service to any guest who appears to be intoxicated. Revel Kitchen + Catering does not serve shots or anyone under the age of 21. Private security services must be included in any event contracted with Revel Kitchen + Catering where alcohol is served, either contracted through The Company or not. For security and liability we don't allow alcoholic service to exceed 5 hours.