

WEDDING

MENUS & PRICING

Basis for a Day







Have you ever thought that the food was the best part of any great night?

We agree!

We are a catering company on a mission to do things differently. We left our old jobs behind and decided to rethink event catering; from how food is made, served, and sourced, to how we can be socially impactful in a world that could always use a little more love.

FOOD FOCUSED - Always beautiful, always thoughtful.

Our menus are based on seasonal market changes and our partnerships with farms and purveyors introduce a local element to any setting. By developing our dishes through countless iterations with a slew of subtle culinary techniques, we aim to hit every note of flavor – from savory, to sweet, to spicy, to earthy - just right

COMMUNITY FOCUSED – A waste-free culinary experience

Your wedding or event helps feed not only your guests but 10,000 meals a week into the hands of New Yorkers who need it. Your support of Bonbite as your chosen caterer helps in turn support facilities, labor, and resources for our 501c3 partner ReThink Food, who bring excess waste from events and restaurants back to our kitchen, where it's then re-purposed into new meals and then re-distributed to soup kitchens and homeless shelters in NYC.

STORY FOCUSED - Our method is designed to tell a story behind every dish.

We work to curate a conscious menu that we feel best represents the experience our guests and hosts are looking to have. Each dinner and experience is unique and so should the food. Our promise is to deliver such an experience through our hospitality and food that is both intentional & honest.

We love to make people feel good and completely taken care of by creating food experiences that tell a story and speak to a larger purpose of balance, creativity, community, and sustainability.

Kyley Cheever & Winston Chiu

EXAMPLE MENU

1

Family Style
Dinner

+

Passed Dessert

Cocktail Hour Included

*Ask about
our Station Menus!

• PASSED SMALL BITES •

CHIPOTLE SHREDDED CHICKEN EMPANADA *Spicy Aioli*

FISH & CHIPS TACO *Avocado, Malt Vinegar, Micro Radish*

MINI BEEF WELLINGTON *Puff Pastry, Shiitake, Peppercorn Sauce*

DEVEILED EGG *Smoked Bacon Crisp, Salmon Roe, Dill*

TARO CROQUETTE *Heritage Pork, Woodear, Onion Jam*



• DINNER •

LITTLE GEM *Pomegranate, Parmesan Cheese, Mustard Vinaigrette*

CHICKEN *Preserved Lemon, Caper Brown Butter Jus*

CHARRED SPOTTED PRAWN *Pickled Garlic Puree, Chili XO Sauce, Garden Herbs*

BLACK GARLIC LONG BEANS *Crispy Shallots*

CRISPY POTATOES *Garden Herbs*

• PASSED DESSERT •

KEY LIME MERINGUE TART

MINI S'MORE



EXAMPLE MENU

2

Three Course Plated Dinner

Cocktail Hour Included

• PASSED SMALL BITES •

TEA EGG IN A NEST Fermented Black Bean Crema, Pea Shoots

PULLED DUCK TACO Red Mole, Black Sesame, Cilantro

SHIITAKE JASMINE RICE ARANCINI Chorizo Aioli

SHIITAKE MUSHROOM DUMPLING Chorizo Aioli

MAC & CHESE KATSU SANDO

• DINNER •

LETTUCE HEART SALAD Radish, Cucumber, Shaved Pecorino,
Brioche Crumble, Buttermilk Dressing

SNAPPER Spiced Carrot Puree, Potato Cake, Saffron, Dijonaise Sauce, Nasturtium

CHICKEN ROULADE Apple Puree, Zucchini Mushroom Noodle,
Potato Cake, Arugula, Za'atar Spice

ZUCCHINI MUSHROOM NOODLE Maitake Mushroom, Pea Shoots, Cured Yolk, Carrot Jus

• DESSERT •

PANNA COTTA Green Tea Financier Crumble, Fresh Berries



*Ask about
our Station Menus!

EXAMPLE MENU

3

Floating
Dinner

+

Station Dessert

Cocktail Hour Included

• PASSED SMALL BITES •

PORCINI RISOTTO BALL Truffle Aioli

BUTTERMILK SILVER DOLLAR Hot Fried Chicken, Blue Cheese, Aioli

CURED SCALLOPS CRUDO Apple, Celery Root, Sunflower Shoots

CLASSIC SHORT RIB SLIDERS Cheddar Cheese, Pickle, House Sauce

PORK BELLY BAO Sweet Plum Hoisin, Scallion Apple Slaw, Black Sesame

• PASSED SMALL PLATES •

DRY AGED NEW YORK STRIP Carrot Purée Fried Artichoke, Jus

'SHROOM TACO Avocado, Cotija, Pickled Vegetables, Cilantro, Fresh Corn Tortilla

EGGPLANT BAO BUN Tamarind Aioli, Mint, Basil

LAMB KEBAB Tzatziki Cucumber Salad, Tzatziki, Pomegranate

• DESSERT •

STRAWBERRY CREAM PUFF

MINI EGG CUSTARD TART

APPLE BRIOCHE Cinnamon Glaze



*Ask about
our Station Menus!

PRICING

Our **weddings range from \$170.00 - \$350.00/pp** depending on your wedding needs, menu, bar needs, rental selection and headcount.
Below is a pricing breakdown to get you started based on a **five hour event**.
Please contact eat@bonbitenyc.com for a full estimate & proposal for your wedding.



TO EAT

FLOATING
\$80.00/pp

BUFFET / FAMILY STYLE
\$90.00/pp

PLATED
\$110.00/pp

Dinner pricing includes Cocktail Hour
Selection of Five Small Bites



TO DRINK

ICE & MIXERS ONLY
\$10.00/pp

BEER, WINE & BUBBLY
\$45.00/pp

FULL BAR
\$55.00/pp

non-alcoholic drinks,
garnishes, and ice

non-alcoholic drinks,
garnishes, and ice

non-alcoholic drinks, basic mixers
garnishes, and ice



STAFF

The size of your venue, hours of your event, your guest count, and the type of service you're interested in all goes into allocating the number of staff for your event.
Pricing ranges between \$45.00/pp - (5 hour event with Buffet Service) - \$85.00/pp (6 hour event with Plated Dinner)



RENTALS

Rentals are facilitated by Bonbite and billed directly to third party vendors and range between \$45.00 - 85.00/pp based on menu and selections.



ADD-ONS

RAW BAR
+ \$25.00/pp

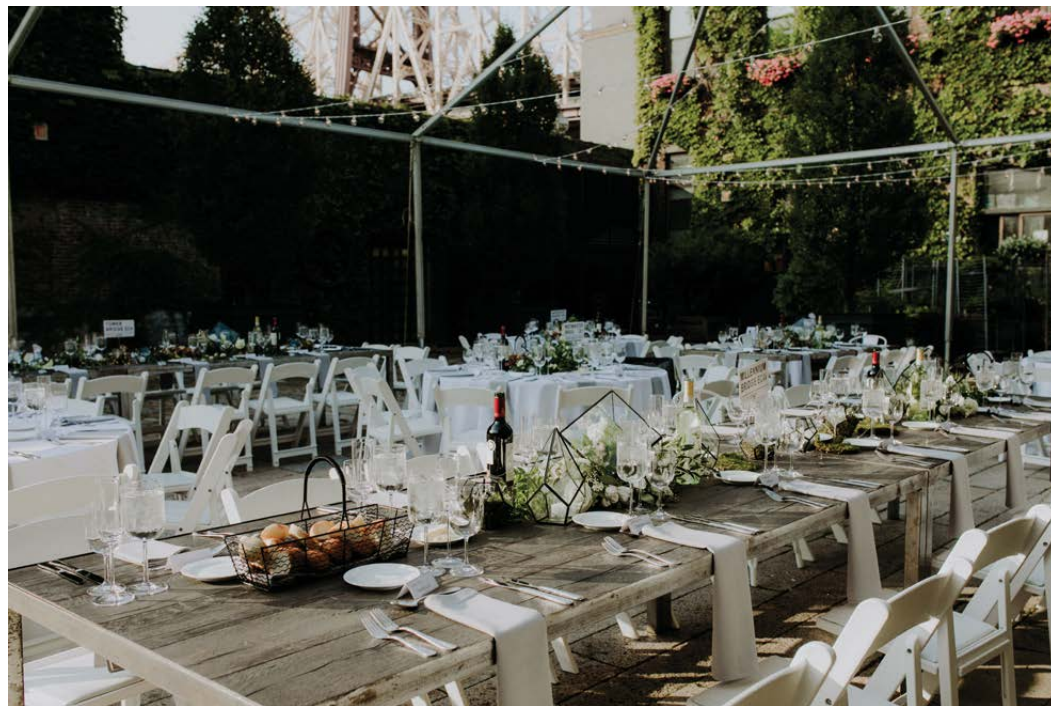
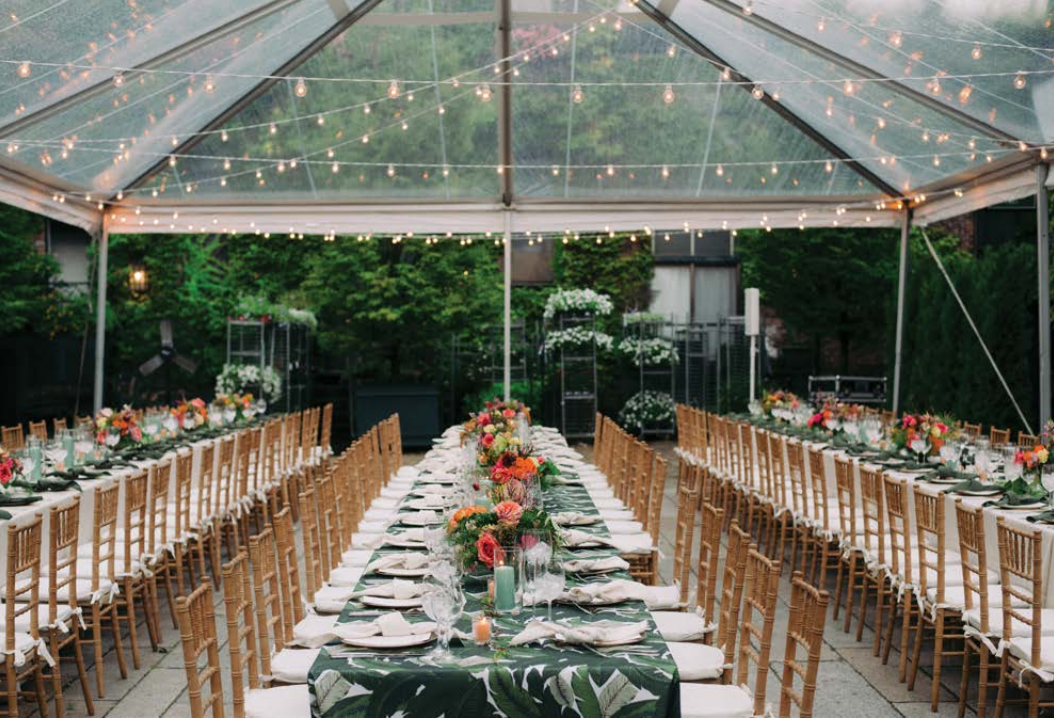
GRAZING STATION
+ \$14.00/pp

PASSED/STATION DESSERT
+ \$9.00-12.00/pp

SPECIALTY COCKTAIL
+ \$10.00/pp

COFFEE & TEA
+ \$6.00/pp

Your quote will also include 8.875% New York State sales tax, 10% admin fee on food and beverage, and \$250.00 travel fee.



HOW IT WORKS

1 LET'S CHAT

We'd love to set up a time and learn more about your event, your ideas, food inspiration, service & rental needs, timing, guest count, and flow.

2 MENU & NUMBERS

Our team will send you an initial quote based on all the items discussed above. Once you are comfortable with the proposed numbers, Chef Winston creates a custom menu to fit your event needs, style, and budget.

3 TASTING

Time to meet! Once we've nailed down the perfect menu, we schedule a tasting at our kitchen. Initial tastings are \$100.00-\$150.00/pp based on how many dishes will be included. This amount is credited to your invoice when you book with us.

4 PAYMENT

A 50% non-refundable deposit is required to hold your date. Your final bill is due 14 days before your event.

5 RENTALS & DETAILS

Our team coordinates all your rental needs including tables, chairs, linens, tabletop, bar service, and kitchen set up with a third-party rental company. One month before your event the menu, guests count, timing, and rental selections are finalized. All rentals are billed directly to the rentals company.

6 PARTY TIME

We're excited you've chosen Bonbite for your big day. We can't wait to wow your guests with our food and service and look forward the celebration!





CONTACT INFORMATION

www.bonbitenyc.com
718.522.3784
eat@bonbitenyc.com