

RYANBROWN

RYAN BROWN CATERING NEW YORK

WEDDING PRICING AND FAQs



RYAN BROWN CATERING

Ryan Brown Catering New York, led by owner and Executive Chef Ryan Brown, is located in the heart of Park Slope Brooklyn. We are a boutique caterer that takes pride in offering farm to table menus designed especially for you and your guests.

Whenever and wherever possible, we purchase organic food directly from local farms. Much of your food will travel less than 100 miles from a farm to your wedding table. We strongly believe that sustainable food choices are important for the earth and our community, and can lead to some amazing eating experiences!

Traditional or modern, Ryan Brown will ensure your wedding day reflects your own personal style and taste. On your big day, you can sit back and let our professional and gracious staff take care of you and your guests' every need.

Menu

Our prices vary depending on the diversity, size and content of the menu. Our seated dinner menus range from \$90 per person up to \$250 per person depending on your selections and the length of time of the party.

Sample Food Packages

BUFFET, FAMILY STYLE, OR PLATED DINNERS

Starting at \$90 per guest

1 Bar Snack, 5 Passed Hors D'Oeuvres, 1 First Course, 2 Entrees, 1 Vegetarian Option, 2 Main Course Accompaniments

Dessert Station with choice of 4 desserts, plus Organic Coffee, Decaf, and Tea

COCKTAIL STYLE RECEPTION WITH PASSED HORS D'OEUVRES AND STATIONS

Starting at \$78 per guest

1 Bar Snack, 3 Passed Hors D'Oeuvres, 3 Small Plate Stations

Dessert Station with choice of 4 desserts, plus Organic Coffee, Decaf, and Tea

COCKTAIL STYLE RECEPTION WITH PASSED HORS D'OEUVRES

Starting at \$55 per guest

8 Passed Hors D'Oeuvres, mixture of savory and sweet

**Packages may be customized



Staff

Staff costs will vary depending on the size and nature of your event. Our staff will include an event captain, waiters, bartenders, chefs, a sanitation assistant, and a coat check if needed. A gratuity for the staff is optional, but customary.

Sample Staffing Costs

Based on 100 guests and 6 hours of event time

Buffet Style, Family Style, or Plated Dinner

Approximately \$55-75 per person

Cocktail Style Reception

Approximately \$55 per person

Cocktail Style Reception with Stations

Approximately \$60 per person

**Staffing needs may vary depending on venue layout, menu, and floor plan





Rental Equipment

COORDINATED BY RBCNY & PAID DIRECTLY TO RENTAL COMPANY BY CLIENT

Approximately \$50-65 per person, based on average rentals for a seated dinner

We will coordinate through the rentals companies we work with, all of the rentals necessary for your wedding. Every party has different rental needs. Your rentals may include tables, chairs, linens, kitchen set up, extra tables for things such as the cake, gifts, and seating cards, cocktail tables, coat check set up, buffet tables, glassware, flatware, serving platters, passing platters, bar set up, coffee service, and any other necessary catering equipment. While we will organize and coordinate everything on your behalf, we allow you to pay for your rental equipment directly. Nothing is marked up, and you have complete transparency as to what you are renting.

Your initial quote will be an estimate only and is dependent on your final menu, guest count, and the parameters of your venue. If your rentals need to be removed from the space immediately following the reception, the rental company will normally charge an additional pick up fee of \$400.

Beverages

If your venue allows, you can provide your own alcohol. We will recommend quantities & you will simply need provide a means of delivery and pick up of leftover. We can refer you to liquor vendors, or you may source everything yourself.

If you are interested in having us provide your bar, or if your venue requires beverages to be purchased through your caterer, we offer a variety of beverage packages to suit your needs.

Sample Beverage Packages

ICE ONLY

\$1.50 per person

We will provide ice for the duration of your event. You (or the venue) provide the rest.

NON-ALCOHOLIC BEVERAGES & MIXERS

\$13.50 per person

Flat and sparkling spring waters, fruit juices, full selection of soft drinks. Bar garnishes as needed, such as lemons, limes, cherries, oranges, and olives.



BEER & WINE

\$34 per person/5 hours

Soft drinks, mixers, and ice. Selection of 2 local craft beers such as Brooklyn Lager, Kelso, Sixpoint, Captain Lawrence, Goose Island.

Selection of 2 red wines, 2 white wines, 1 rosé wine

Addition of sparkling wine: \$5 per person



LIMITED LIQUOR BAR

\$44 per person/5 hours

Soft drinks, mixers, and ice, plus selection of local beer, wine, sparkling wine, and 2 types of liquor such as Absolut vodka, Bombay Sapphire gin, Jack Daniels whiskey



FULL BAR

\$49 per person/5 hours

Soft drinks, mixers, and ice, plus selection of local beer, wine, sparkling wine, and full selection of liquor, such as Absolut vodka, Bombay Sapphire gin, Bacardi Select rum, Cuervo 1800 tequila, Dewar's White Label scotch, and Jack Daniels



TOP SHELF BAR

\$55 per person/5 hours

Soft drinks, mixers, and ice, plus selection of local beer, upgraded wine, upgraded sparkling wine, and full selection of liquor such as Ketel One vodka, Bombay Sapphire gin, Bacardi Reserve rum, Cuervo 1800 tequila, Johnnie Walker Black scotch, and Maker's Mark



Administrative Fees

Once you have decided to use our services, we enter what we refer to as the production stage. This stage will include the logistical aspects of your wedding such as menu design, helping you choose your table settings, advice on timelines and floor plans, and interfacing with an event planner or day-of coordinator if you have one. We will accompany you to two consultations at your venue as well as one rental showroom visit. The fee for this service is 5% of the food and staff costs, and will be added to your final bill.

Transportation, Delivery and Tax

\$100-\$250 based on the length of travel and logistics of delivery. Eastern Long Island, Northern Westchester may incur additional costs. New York Sales Tax 8.875% will be added to the final bill.

Consultations and Tastings

After you have reviewed your proposal, we invite you to meet with us to discuss your wedding in more detail. This is an opportunity to discuss the various styles of service, your vision for the event, your food preferences, and the details of how we work. There is no charge for this consultation. After your consultation, you may choose to schedule a full tasting. The tasting is a four-course dinner with wine pairing. The fee for our tastings is \$150 per person. If you decide to hire Ryan Brown Catering after your tasting, that fee is reimbursed to you. Please note that tastings are available on a first come, first serve basis, and we normally book up 1-2 months in advance. Tastings are only offered to clients with a confirmed date and signed contract with a venue. If you decide to hire us directly after your consultation, there is no charge for the tasting.



We would like to congratulate you on your engagement and we hope that we will be considered to make your wedding day one of the most memorable days of your life!