



Wedding Catering at The Hounds Stonington



Wedding Services Include

- ❖ Dedicated catering coordinator to assist in planning the details of your day including timeline, floor plan, menu tasting and day-of coordination with our on-site catering team
- ❖ Banquet service staff, bartenders and kitchen team
- ❖ Set-up and breakdown of ceremony
- ❖ Set-up and breakdown of reception, including tables, chairs, linens and place settings
 - Set-up of tables/chairs/linens takes place 4-6 hours prior to the event start time
 - Our catering team arrives for final setup 2 hours prior to the event start time
 - We are happy to place centerpieces and table numbers on guest tables for you
- ❖ Votive candles for dinner and cocktail tables

Standard Costs to Anticipate

- ❖ **Menu**
All food costs, on-site cooking and serving equipment for reception menu. Menu tasting three months prior with your catering coordinator. Specialty meal choice included for guests with allergies and dietary restrictions.
 - \$50.00-\$100.00 per guest, on average
 - Children's Meals: \$25.00
 - Vendor Meals: \$45.00
- ❖ **Bar**
Our open bar package covers a five-hour reception and includes a selection of liquor, wine, draft and bottled beer, hard seltzer and cider, two specialty cocktails, soft drinks and mixers, as well as beer boat during cocktail hour, water/lemonade station, coffee/tea station and prosecco toast at the start of dinner.
**We also offer cash bar and consumption bar service. See bar packages for more information and pricing.*
 - \$40.00 per guest for full open bar option for a five-hour reception
- ❖ **Labor and Staffing**
Covers complete setup and cleanup of event with staff to include: on-site event coordinator, lead chef, kitchen staff, banquet captain, servers and utility for transport, setup and breakdown. Additional staffing fees may apply for chef-attendants, receptions longer than 5 hours, or additional services required by client.
 - Estimate \$20.00 per guest (actual labor cost depends on final event menu and guest count)
- ❖ **Rentals**
White or ivory floor-length table linens, dinner napkins, white china plates, flatware, table and bar glassware
 - \$25.00 per guest
- ❖ State sales tax, currently 7.35%
- ❖ Service charge of 20% on food and beverage, which covers a standard gratuity for event staff

The Fine Print

- ❖ Wedding packages are based on a five-hour event, including cocktail hour and dinner reception.
- ❖ All wedding package menus may be customized to your liking with items from our full catering menus or specially requested items we are able to accommodate; price adjustments may apply.
- ❖ Food, beverage and labor prices are based on current market value and are subject to change. Market value increases will not exceed 10% annually. Prices are valid for 90 days from the time an estimate is sent.
- ❖ Catering menus and wedding packages are updated in the spring for the upcoming season. Price adjustments may apply with seasonal additions and updates, not to exceed 10% annually.
- ❖ Your final invoice will be determined and readjusted based on your final guest count and menu.

Traditional Reception Package

- Cocktail Hour -

Selection of Four Passed Hors d'oeuvres
Crispy Rice Cake with Seared Ahi Tuna and Pickled Veg
Potato Pave with Garlic Chive Sour Cream
Scallops Wrapped in Hickory Smoked Bacon
Braised Short Rib Spring Roll

Grazing Board

Selection of hard and soft cheeses, assorted crackers and flatbreads, seasonal fruit and berries
Roasted garlic hummus and green goddess dip with fresh sliced veggies and crunchy pita
Add charcuterie \$4.00 per person

- Dinner Service -

Family-Style First Course

Mixed Greens Salad with Sharp Provolone, Sliced Pears, Candied Walnuts, House Citrus Vinaigrette
Fresh Baked Dinner Rolls with Whipped Butter

Station-Style Main Courses

Marry Me Chicken with Sundried Tomato and Mushroom Cream Sauce
Top Sirloin Steak with Garlic Herb Butter
Sauteed Haricots Verts & Baby Carrots
Rosemary Garlic Roasted Fingerling Potatoes

Menu Price: \$75.00 per guest

'I Do' Barbeque Package

- Cocktail Hour -

Hors d'oeuvres - Passed & Stationary
Southern Fried Chicken Skewers with Alabama BBQ Sauce
Cheesy Pulled Pork Croquettes
Shrimp Beignet with Chipotle Aioli
Caprese Bruschetta with Whipped Basil Ricotta and Balsamic Reduction
Bourbon Blue Cheese Stuffed Mushrooms

- Dinner Service -

Cornbread with Honey Maple Glaze
Served in Bread Baskets on Tables

BBQ Buffet

Choice of Two Meats:

Rotisserie Chicken, Pulled Pork, Smoked Brisket of Beef, St. Louis-style Ribs (Pork)

Choice of Three Sides:

Mac & Cheese, Baked Beans, Mashed Potatoes (Regular or Garlic), Corn on the Cob, Collard Greens, Seasonal Grilled Vegetables, Sauteed Green Beans and Carrots, Roasted Red Bliss Potatoes, Chopped Kale Salad, Caesar Salad, Chopped Pasta Salad, Dog Watch Salad

Menu Price: \$50.00 per guest

Actual Cocktail Hour and Dinner Menu Selections May be Customized at Your Menu Tasting

Classic New England Package

- Cocktail Hour -

Selection of Four Passed Hors d'oeuvres
Spicy Tuna and Avocado Cucumber Canape
Garlic Confit Tenderloin Skewers with Chimichurri
Butter Poached Lobster Finger Rolls
Stilton & Pear Phyllo Tarts with Hot Honey Drizzle

Raw Bar

Jumbo shrimp, freshly shucked local oysters and cherrystone clams with cocktail sauce, horseradish, classic mignonette and lemon

- Dinner Service -

Family-Style First Course

Strawberry Arugula Salad with Mint, Pistachio, Goat Cheese and Lemon EVO
Fresh Baked Dinner Rolls with Whipped Butter

Land and Sea Station

Lemon Skillet Chicken Piccata
Parmesan Herb Crusted Roasted Cod
Garlic Confit Green Beans

Carving Station

Prime Rib of Beef with Au Jus and Horseradish Cream Sauce
Creamy Boursin Mashed Potatoes

Menu Price: \$90.00 per guest

Additional \$250 Staffing Fee for Raw Bar/Carving Station Attendant



Actual Cocktail Hour and Dinner Menu Selections May be Customized at Your Menu Tasting

Bar Service and Beverage Stations



Open Bar

This option allows you to pay one price per person for a portion or the duration of the event. Includes a selection of House Liquor, Bottled and Draft Beer, Spiked Seltzer, Hard Cider, House Wines, Soft Drinks.

\$16.00 per guest first hour, \$8.00 per guest each additional hour

Five-Hour Open Bar: \$40.00 per guest

Pricing includes prosecco toast, beer boat, two signature cocktails, water & lemonade station, coffee & tea station, and bartender fees.

Bar closes for 30 minutes after cocktail hour during introductions and last call is 30 minutes prior to event end time.

For receptions longer than five hours, an incremental hourly cost will apply for an extended open bar.

Consumption Bar

The bar for your event is billed on consumption, just like running a bar tab.

You may customize the bar selections to fit your event needs.

Tab can be run for entire evening or for a set time-frame or dollar limit.

\$200 Bartender Fee (one per 50-75 guests)

Cash Bar

Guests pay for their own beverages as ordered (credit cards accepted).

\$200 Bartender Fee (one per 50-75 guests)

Prosecco Toast
\$5.00 per person

Infused Water Station
\$3.00 per person

Coffee and Tea Station
\$3.00 per person

Item	Sample Bar Selections	Pricing
Wines	Bosso Pinot Grigio, Stone Cellars Chardonnay, Mondavi Cabernet Sauvignon, Beringer Pinot Noir, Domino Merlot	\$9 G \$32 B
	Villa Maria Sauvignon Blanc, Rose All Day Rose, Kendall Jackson Chardonnay, La Marca Prosecco, Cline Cabernet	\$10-12 G \$36-\$44 B
Beers, Etc.	Bud, Bud Light, Coors Light	\$5
	Corona, High Noon Spiked Seltzer, Downeast Cider	\$7
	Draft Beers: Whaler's Rise Pale Ale, Fiddlehead IPA, Beer'd Dogs & Boats DIPA, Bluepoint Toasted Lager	\$6-\$10
Liquors & Specialty Cocktails	Tito's Vodka, Tanqueray Gin, Mount Gay Rum, Captain Morgan Rum, Bacardi Rum, Gosling's Rum, Exotico Tequila, Jack Daniels Whiskey, Jim Beam Bourbon, Dewars Scotch, Selection of Liqueurs Dog Watch Punch, Huckleberry Lemonade, Dark 'n Stormy	\$12-\$14

FAQs

EVENT PLANNING & DAY OF COORDINATION

Our catering coordinator is available to answer any questions you have throughout the planning process. We will reach to set up a menu tasting and detailing meeting 3-4 months prior to your wedding, where we will discuss the menu, timeline, floor plan and all the other details that go into making your special day flawless!

In addition to your catering coordinator, Dog Watch will have a dedicated banquet captain on-site the day of your wedding to ensure no detail is overlooked. The banquet captain will direct our catering team from setup to cleanup and is also available to help with any last-minute details like setting centerpieces, directing guests, or assisting with your ceremony processional.

MENU SELECTIONS

We are excited to work with you to design the perfect menu for your wedding! If there is a dish or service style you have in mind for your menu that is not included in our catering menus, our chef can customize a menu to your liking. For guests with dietary restrictions or allergies, a separate meal can be arranged.

Children's meals are \$25.00 each and include entrée and non-alcoholic beverages.

Chicken tenders, pasta with butter or marinara, hamburger/cheeseburger or hot dog

Dog Watch does not have an in-house pastry chef, so you are welcome to bring in a wedding cake or cupcakes from any licensed vendor and we are happy to provide local recommendations. If you choose to bring in a wedding cake, our staff can slice and serve the cake for a fee of \$3.00 per person.

Final menu selections must be made at least two weeks prior to the wedding.

Final guest counts are due five business days prior to your wedding and may not be decreased after that.

TABLETOP & EQUIPMENT RENTALS

Dog Watch offers an in-house rental of china, silverware, glassware, table linens and linen napkins for a fee of \$25.00 per guest (available for events up to 200 guests).

Table linens are available in white, ivory or black. Full color selection of linen napkins available.

Fee includes setup, transport and labor for dishwashing; fees are taxable and will be added to your final invoice.

Dog Watch also offers a selection of single-use disposable options for plates, cutlery and drinkware as an alternative to renting china, silverware and glassware. Inquire with catering for options and pricing.

Client is responsible for providing place cards, table numbers, centerpieces, and any other décor.

The timing for putting up and taking down decorations will depend on the venue activities for that day.

Preferred Rental Vendors:

Dog Watch does not provide tents, specialty table linens/dinnerware, accent furniture or event décor, but we are happy to assist you in renting any of these items through one of our preferred vendors.

Spin Enterprise
(860) 961-0949

PEAK Event Services
(833) 888-PEAK

Connecticut Rental Center
(860) 347-4688

WT Rentals
(860) 968-7027

Pranzi Tents and Events
(401) 593-8368

Taylor Party Rentals
860-467-0758

CONTRACT, DEPOSIT & PAYMENT TERMS

If you decide to move forward with Dog Watch Catering for your reception, the important thing is to secure the date on our calendar with a contract and deposit. There is no need to have the menu or other details finalized at the time of contracting the date for your reception catering.

Deposit to secure a date is based on 25% of the minimum required food and beverage spend (\$50 per guest).

A method of payment for the final invoice is due with your final counts, five days prior to the event.