



WEDDING

MENUS & PRICING



SAMPLE MENU

1

Family Style
Dinner

+

Passed Dessert

*Ask about
our station menus!

• PASSED SMALL BITES •

THAI FRIED CHICKEN BAO Nam Prik Aioli, Pickle

MOLE SHRIMP TOSTADA Avocado, Cabbage Slaw

BEEF TARTARE Duck Yolk Jam, Pecorino, Chili Oil

DEVEILED EGG Bacon Threads, Salmon Roe, Dill

CRACKLING PORK SKEWER 5 Spice Hoisin, Cracked Pepper Salt

• DINNER •

LITTLE GEM Pomegranate, Parmesan Cheese, Mustard Vinaigrette

CHICKEN KARE KARE Long Bean, Eggplant, Garlic Chip

CHARRED SPOTTED PRAWN Pickled Garlic Purée, Chili XO Sauce, Garden Herbs

BLACK GARLIC BROCCOLINI Crispy Shallots

CRISPY POTATOES Rosemary Salt

• PASSED DESSERT •

KEY LIME MERINGUE TART

MINI S'MORE



SAMPLE MENU

2

Three Course Plated Dinner

• PASSED SMALL BITES •

TARO BIRDS NEST Soy Tea Egg, Ginger Jam, Pea Tendril

PULLED PORK TACO Red Mole, Black Sesame, Cilantro

SHIITAKE PAN SEARED DUMPLING Sweet Soy, Scallion

CRISPY PLANTAIN BITE Pineapple & Mango Relish

MAC & CHEESE KATSU SANDO

• DINNER •

BURRATA SALAD Arugula, Heirloom Tomatoes, Basil Oil

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

CORNISH HEN Labneh, Dill Oil, Za'atar Spiced Carrots, Pea Tendril

PESTO PAPPARDELLE Grated Nut Cheese, Broccolini & Sunchokes

• DESSERT •

FLOURLESS CHOCOLATE CAKE Fresh Berries



*Ask about
our station menus!

SAMPLE
MENU

3

Floating
Dinner
+
Stationed
Dessert

*Ask about
our station menus!

• PASSED SMALL BITES •

GOAT CHEESE RISOTTO BALL Honey Drizzle

CRISPY OYSTER Pickled Vegetable, Salad, Citrus

DUCK CONFIT TOSTADA Chipotle, Refried Bean, Pickled Onion, Delfino

TOTS & CAVIAR Beer Cheese, Chives

BUTTERMILK WAFFLE HOT FRIED CHICKEN Blue Cheese Aioli

• PASSED SMALL PLATES •

STEAK FRITES Au Poivre, Bearnaise Sauce, Crispy Fries

GRILLED RED SNAPPER Chili Vinaigrette, Cabbage, Onion, Cilantro

EGGPLANT BAO BUN Tamarind Aioli, Mint, Basil

• DESSERT •

BOURBON WHISKEY CAKE

MINI EGG CUSTARD TART



PRICING

 TO EAT	FLOATING DINNER	BUFFET/ FAMILY STYLE	PLATED DINNER
INCLUDES 5 PASSED SMALL BITES	\$125.00+/ pp	\$130.00+/ pp	\$135.00+/ pp
 ADD-ONS	RAW BAR	GRAZING STATION	PASSED/ STATIONED DESSERT
	\$35.00+/ pp	\$20.00+/ pp	\$12.00+/ pp
 TO DRINK	BEER, WINE & CHAMPAGNE TOAST	STANDARD FULL BAR	PREMIUM FULL BAR
3 HOUR BAR	\$35.00+/ pp	\$38.00+/ pp	\$58.00+/ pp
4 HOUR BAR	\$39.00+/ pp	\$45.00+/ pp	\$67.00+/ pp
5 HOUR BAR	\$48.00+/ pp	\$56.00+/ pp	\$80.00+/ pp
 ADD-ONS	SPECIALTY COCKTAIL	SPECIALTY MOCKTAILS	COFFEE/ TEA SERVICE
	\$14.00+/ pp	\$8.00+/ pp	\$6.00+/ pp

** Pricing is subject to change.



STAFF

The size of your venue, start and end time of your event, your headcount, and the type of service you're interested in all goes into allocating the number of staff for your event. This pricing is included in our contracts.



RENTALS

Rentals are facilitated by Bonbite and your planner billed directly to you from the vendor. This pricing is not include in Bonbite's estimates unless agreed upon between the client and Bonbite in the final contract.

Our weddings range from \$250.00+/ pp depending on your wedding needs, menu, bar needs, rental selection and headcount based on a five hour event. Your quote will also include 8.875% New York State sales tax, 20% admin fee on food and beverage, and a \$375.00+ (depending on venue location) travel & delivery fee.

Please contact eat@bonbitenyc.com for more information.

HOW IT WORKS

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. Need a planner or coordinator? We can help recommend planners that we love to work with!

MENU & NUMBERS

Our team will send you a initial quote for your review. It will include food, beverage (if needed), and staffing based on your wedding. Once you are comfortable with the proposal, Chef Winston will curate a menu just for you to taste at our tasting suite the in BK Navy Yard.

TASTING

Time to meet! Once we've nailed down the perfect menu, we schedule a tasting at out tasting suite located in the BK Navy Yard. Tastings are \$250.00+/ pp based on your selections.

RENTALS & DETAILS

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

PAYMENT

A 50% non-refundable deposit is required to hold your date. Your final bill is due 14 days before your event. We accept forms of payment by bank transfers & credit cards (3.8% processing fee).

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 to the celebration!





CONTACT INFORMATION

www.bonbitenyc.com
(929) 250 - 2075
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