



WEDDING

MENUS & PRICING

Basis for a Day



• PASSED SMALL BITES •

CHIPOTLE SHREDDED CHICKEN EMPANADA Spicy Aioli

FISH & CHIPS TOSTADA Avocado, Malt Vinegar, Micro Radish

BEEF TARTARE Duck Yolk Jam, Pecorino, Chile Oil

DEVILED EGG Smoked Bacon Crisp, Salmon Roe, Dill

CRACKLING PORK SKEWER Five Spice Hoisin, Cracked Pepper Salt



Family Style
Dinner
+
Passed Dessert

• DINNER •

LITTLE GEM SALAD Pomegranate, Parmesan Cheese, Mustard Vinaigrette

CHICKEN MILANESE Sweet Pepper Relish, Radicchio, Buttermilk Chive Dressing

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

BLACK GARLIC LONG BEANS Crispy Shallots

CRISPY FINGERLING POTATOES Garlic Chips, Chivess



• PASSED DESSERT •

KEY LIME MERINGUE TART

MINI NUTELLA S'MORE

Three Course
Plated Dinner

• PASSED SMALL BITES •

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

CURED DUCK BAO BUN Fermented Plum Cucumber, Garden Herb

SHIITAKE JASMINE RICE ARANCINI Chorizo Aioli

CRISPY PLANTAIN BITE Pineapple, Mango Relish

MAC & CHEESE KATSU SANDO

• DINNER •

BURRATA SALAD Arugula, Heirloom Tomatoes, Basil Pesto

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

HANGER STEAK Pomegranate Chimichurri Sauce

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

• DESSERT •

PANNA COTTA Green Tea Financier Crumble, Fresh Berries



• PASSED SMALL BITES •

GOAT CHEESE RISOTTO BALL Honey Drizzle

BUTTERMILK WAFFLE HOT FRIED CHICKEN Blue Cheese Aioli

CRISPY OYSTER Pickled Vegetable, Salad, Citrus Aioli

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

TOTS & CAVIAR Beer Cheese, Chives

• 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 •

PORTUGUESE MINI EGG CUSTARD TART

BOURBON WHISKEY CAKE



PRICING

 TO EAT	FLOATING DINNER	BUFFET/ FAMILY STYLE	PLATED DINNER
INCLUDES 5 PASSED SMALL BITES	\$120.00+/ pp	\$125.00+/ pp	\$125.00+/ 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	\$31.00/ pp	\$36.00/ pp	\$55.00/ pp
4 HOUR BAR	\$39.00/ pp	\$45.00/ pp	\$67.00/ pp
5 HOUR BAR	\$47.00/ pp	\$54.00/ pp	\$80.00/ pp
 ADD-ONS	SPECIALTY COCKTAIL	SPECIALTY MOCKTAILS	COFFEE/ TEA SERVICE
	\$14.00+/ pp	\$8.00+/ pp	\$6.00+/ pp



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. This pricing is included in your proposal.



RENTALS

Rentals are facilitated by Bonbite & your planner and billed directly to third party vendors, this pricing is not include in Bonbite's estimates, unless otherwise agreed upon between the client and Bonbite.

Our **events start from \$220.00+/ pp** depending on your wedding needs, menu, bar needs, and headcount based on a five hour event. Your quote will also include 8.875% New York State sales tax, 18% admin fee on food and beverage, and \$300.00+ travel fee (depending on venue location)

Please contact, amy@bonbitenyc.com for more information.

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. Looking a planner? Let us know and we can give you some recommendations.

2 MENU & NUMBERS

Our team will send you an initial quote for your review. It will include, food, beverage (if needed), and staffing based on what you envision for your event. Once you are comfortable with the proposal, Chef Winston will curate a menu just for you that tells your story.

3 TASTING

Time to meet! We'd love to invite you to our tasting suite in the BK Navy Yard. Initial tastings are \$250.00+/ pp based on your selections. This amount will be credited to your invoice when you book with us.

4 RENTALS & DETAILS

Our team coordinates all your rental needs with your planner including: tables, chairs, linens, tabletop items, 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 should be finalized. All rentals are billed directly to the client.

5 PAYMENT

A 50% non-refundable deposit is required to hold your date if booking 30+ days out from your event date and your final bill is due 7 days before your event. The full amount is due if you are booking 14 days before your event.

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 to the celebration!

