

*Celebrate with*  
**Catering**  
CONNECTION



[WWW.CATERINGCONNECT.COM](http://WWW.CATERINGCONNECT.COM)



*your perfect day*







# Welcome

On behalf of our experienced team, we are delighted you are considering Catering Connection for your celebration. In this packet, you will find all the details you need to start a working relationship with us. Just one step closer to hosting your milestone celebration and the comfort of knowing that all the details are covered.

We Can't Wait to  
Work With You!





## Experience

Our carefully curated team includes decades of combined professional experience and diverse backgrounds. The Catering Connection team knows that exceptional event experiences start with attention-to-detail, careful planning, personalized menus, quality ingredients and flawless service. All of this together crafts an unforgettable occasion that guests will be talking about for a long time.

## Passion

Ursula O'Neill, owner, chef and operator, built her company on the values of integrity, honesty and hard work. These principles and our personalized service have made us a premier full service caterer for weddings in Santa Barbara.

## Dedication

We understand that every client is different, and we take the time to build strong relationships with each of our clients. Our team is dedicated to delivering personalized service and support, and we are always available to answer questions, provide guidance, and offer expert advice.



# As Easy As...



1



2



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## DEFINE YOUR SPENDING PLAN, STYLE OF SERVICE, GUEST COUNT, BEVERAGE PROGRAM & RENTALS

### MENU OPTIONS

Hors d'oeuvres  
Buffet  
Plated  
Family Style  
Stations  
Desserts  
Late Night Snacks

### BEVERAGE PROGRAM

Full Bar Package  
Specialty Cocktail Package  
Imported & Domestic Beer  
Assorted Wines  
Champagne Toasts  
Soft Bar Beverages  
Welcome Beverages

### RENTALS

Tables  
Chairs  
Linens  
Glassware  
China  
Flatware  
& So Much More!



The choices you make along with your venue and its unique requirements, determine the estimate for your celebration. Our team can create as simple or as elaborate an event as you wish. We ask our clients to consider the choices above when providing us information for the first proposal. It is most helpful if you have an idea of your venue and spending plan but not necessary.







## California Coastal

### APPETIZER STATION

Avocado Bar

### PLATED DINNER

#### First Course

Pear & Arugula Salad

#### Second Course:

Shrimp & Filet Mignon with  
Red Wine Reduction,  
Duchess Potatoes & Asparagus



## Mediterranean Villa

### GRAZING TABLE

Artisan Cheeses & Cured Meats

Seasonal Fruits & Assorted Nuts

French Bread, Crackers & Hummus Dips

### FAMILY STYLE DINNER

Chicken Piccata

Feta & Herb Crusted Salmon

Creamy Garlic Pasta

Broccolini & Cherry Tomatoes

Caprese Salad



## Santa Barbara Fiesta

### PASSED HORS D'OEUVRES

Bacon Wrapped Jalapeno Poppers

Halibut Ceviche

Potato Empanadas

### TACO BAR BUFFET

Carne Asada, Carnitas & Shrimp

Flour and Corn Tortillas

Assorted Toppings

Spanish Rice & Beans

Fiesta Salad

Chips & Salsas





# Frequently Asked Questions



## **CAN WE GET A TASTING?**

Yes! We schedule tastings after a working proposal is in place. Tastings are offered for two guests for a fee. Inquire with your sales manager about available dates.

## **CAN WE PROVIDE OUR OWN ALCOHOL?**

Yes! Catering Connection does not own a liquor license, but we are insured to pour.

## **DO YOU MAKE CAKES?**

We can provide you with many dessert options, and we are happy to give you recommendations for local bakers.

## **CAN WE BRING IN OTHER FOOD VENDORS?**

We only allow outside bakeries for desserts. Discuss custom menu options with your sales manager.



# Frequently Asked Questions



## IS THERE A MINIMUM ON FOOD?

Yes, we have a food minimum for all events. Inquire with your sales manager for details.

## IS GRATUITY INCLUDED?

Per request, gratuity can be included on your catering quote. Gratuity is left to the clients' discretion. We typically recommend 18-20% on the food and beverage total (similar to restaurants).

## DO YOU DECORATE?

Additional décor outside the catering scope must be provided by your team, such as your wedding planner, florist or any other design event professional. Our catering team will set the tables prior to the event.

## WHAT IF IT RAINS?

When you first book, we automatically create a rain plan for your event and venue. Some outdoor venues cannot be tented, but if it can we will reserve a tent for your event.



## WHAT IS THE PAYMENT STRUCTURE?

- 25% nonrefundable retainer of total estimate to secure the date.
- 50% of the total balance will be due (4) months prior to the event.
- Guest count and final details are due (14) days prior to the event.
- Final payment due (10) days prior to the event.







“Love is the only way to describe all  
that we've been through together.”

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Let the countdown begin!  
We can't wait to help plan  
your celebration.

*thank you*



*let's connect*

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