



ALL
OCCASIONS
CATERING

&
BANQUET FACILITY

2024

WEDDING
PACKAGES

(740)726-2008
6989 Waldo-Delaware Road
P.O. Box 49
Waldo, Ohio 43356
www.clasealoccasions.com



Packages Include

Dining

Choice of 1 Salad, 2 Entrees, & 2 Side Dishes, Dinner Rolls & Butter
Unsweetened Iced Tea, Lemonade, & Water

***Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness*

China & Linens

Standard Ivory China

Plasticware for Appetizers & Dessert

Choice of 1 of 3 Different Water Goblets

Stainless Steel Flatware at Each Place Setting

Choice of White, Black or Ivory Linen Tablecloths for all Guest Tables

Choice of Colored Linen Napkin for all Guest Tables

Floor-Length Skirting for Specialty Tables (Head Table, Cake Table, Gift Table, etc.)

Services

Experienced Banquet Captain & Wait Staff

Delivery to Venues within 30 Miles (\$3/mile delivery fee beyond the included 30 miles. ****60 mile limit on all off-site catering****)

Set-Up & Teardown of All Package Items (a 15% set up and tear down fee applies to all off-site weddings.)

Cutting of the Cake

Butlered Dinner Service for the Bride & Groom

Pouring of the Toast Included with Champagne Glass Choice

All Occasions Catering does not provide alcohol for any event.

Service Charges will be added

Additional fees such as a per person holiday charge or resources fee may apply depending on your wedding details or venue.

A minimum of 50 guests applies to all full-service wedding packages. Have less than 50 guests? We can still serve you. Talk to your sales specialist for options and details.

PREMIER RECEPTION

\$31 PER PERSON

Service Charge Not Included

ONE SALAD

House Salad with choice of 3 dressings
Traditional Caesar Salad

TWO ENTREES

Italian Marinated Chicken Breast
Chicken Marsala
Cherry Cola BBQ Chicken
Garlic Chicken Focaccia
Roasted Pork Loin
Hand-Pulled Pork
(with sweet BBQ and Carolina BBQ sauces on the side)
Hand-Pulled Beef
(with sweet BBQ and Horsey sauces on the side)
Cheese, Meat, or Vegetable Lasagna
Traditional Manicotti
Penne with Alfredo or Marinara Sauces

TWO SIDES

White Cheddar Mac & Cheese	Wild Rice with Mushrooms
Baby Roasted Potatoes	Roasted Asparagus with Honey Glaze
Loaded Potato Casserole	California Vegetable Medley
Baked or Mashed Potato Bar	Steamed Broccoli
<i>(with butter, sour cream, chives, bacon bits, and shredded cheddar cheese)</i>	Steamed Baby Carrots
Mashed Potatoes with Gravy	Brussel Sprouts
Green Beans Almondine	Roasted Root Vegetable Hash
	Whole Kernel Sweet Corn

GRAND RECEPTION

\$34 PER PERSON

Service Charge Not Included

ONE SALAD

House Salad with Choice of 3 Dressings
Traditional Caesar Salad
Strawberry Salad with Sweet Vidalia Onion Dressing

TWO ENTREES

Any entree from the Premier Reception plus:
Chicken Parmesan (does not include noodles)

Chicken Piccata

Bruschetta Topped Marinated Chicken

Pasta Bar

(penne noodles, grilled chicken strips, meatballs, roasted vegetables, marinara, & alfredo sauce)

Pasta Primavera

Penne with Shrimp in a Tomato Basil Cream Sauce

Sliced & Smoked Beef Brisket

Beef Medallions

(Upgraded entree. Check for pricing.)



TWO SIDES

White Cheddar Mac & Cheese

Baby Roasted Potatoes

Loaded Potato Casserole

Baked or Mashed Potato Bar

*(with butter, sour cream, chives, bacon bits,
and shredded cheddar cheese)*

Mashed Potatoes with Gravy

Green Beans Almondine

Wild Rice with Mushrooms

Roasted Asparagus with Honey Glaze

California Vegetable Medley

Steamed Broccoli

Steamed Baby Carrots

Brussel Sprouts

Roasted Root Vegetable Hash

Whole Kernel Sweet Corn



ROYAL RECEPTION

\$38 PER PERSON



Service Charge Not Included

ONE SALAD

House Salad with Choice of 3 Dressings

Traditional Caesar Salad

Strawberry Salad with Sweet Vidalia Onion Dressing

Walnut, Orange, & Cranberry Salad with Raspberry Vinaigrette Dressing

Pear, Pecan, & Bleu Cheese Salad with Balsamic Vinaigrette

TWO ENTREES

Any entree from the Premier or Grand Reception plus:

Sauteed Chicken Breast with Mushroom Champagne Cream Sauce

Roasted Salmon Filet

Boneless Beef Short Rib

Carving Station

(Choice of beef, turkey, or ham)

New York Strip, T-Bone, or Ribeye

(Upgraded entree. Check for pricing)

TWO SIDES

White Cheddar Mac & Cheese

Baby Roasted Potatoes

Loaded Potato Casserole

Baked or Mashed Potato Bar

*(with butter, sour cream, chives, bacon bits,
and shredded cheddar cheese)*

Mashed Potatoes with Gravy

Green Beans Almondine

Wild Rice with Mushrooms

Roasted Asparagus with Honey Glaze

California Vegetable Medley

Steamed Broccoli

Steamed Baby Carrots

Brussel Sprouts

Roasted Root Vegetable Hash

Whole Kernel Sweet Corn

BRUNCH RECEPTION

\$35 PER PERSON

Service Charge Not Included

BEVERAGES

Ice Water

Orange Juice

Regular and Decaf Coffee

MENU

Bacon

Sausage Links

Scrambled Eggs with Scallions and Cheese

Fried Breakfast Potatoes

Choice of:

Assorted Breakfast Pastries -OR- Fresh Baked Cinnamon Rolls

Choice of:

Fresh Fruit -OR- Yogurt Parfait Bar (yogurt, honey, granola, and fruit)

Choice of:

Waffles -OR- French Toast -OR- Cheese Blintzes (all served with mixed berry compote)



CHILDREN'S PRICING

Service Charge Not Included

CHILDREN'S BUFFET

\$14.95 Per Child Aged 4-10 Years Old

Minimum of 10 Servings

Choose 3 Items:

Chicken Tenders

Mac & Cheese

French Fries

Whole Kernel Sweet Corn

Green Beans

Apple Sauce

Fresh Diced Fruit

CHILDREN'S DISCOUNT

\$5 OFF per Child Aged 4-10 Years Old

(Not Applicable if having a children's buffet)

CHILDREN 3 AND UNDER ARE FREE

COCKTAIL HOUR

HORS D'OEUVRES

Priced Per Serving

Service Charge Not Included

DIPS

- Spinach & Artichoke Dip with Tortilla Chips - \$3
- Asiago Cheese Dip with Tortilla Chips - \$3
- Buffalo Chicken Dip with Tortilla Chips - \$3
- Jalapeno Popper Dip with Tortilla Chips - \$3
- Taco Dip with Tortilla Chips - \$3
- Cheddar Corn Dip - \$2.50

WARMED

- Bacon Wrapped Shrimp - \$4
- Bacon Wrapped Water Chestnuts - \$5
- Stuffed Mushrooms - \$2.50
- Chicken Wings - \$5
- Beef or Chicken Wellingtons - \$5
- Shrimp & Andouille Sausage Skewers - \$4
- Crab Cakes - Market Price

AMBIENT

- Vegetable Crudite Display with Dill Dip - \$3
- Cheese & Cracker Platter - \$4
- Tomato & Mozzarella Caprese Skewers - \$3
- Melon, Prosciutto, & Cheeseball Skewers - \$4
- Fresh Sliced Fruit Platter - \$3.50
- Stuffed Strawberries (May-September only) - \$2
- Charcuterie Board - \$7.50
- Build-Your-Own Bruschetta - \$1.75
- Shrimp Cocktail - \$5
- Deli Pinwheels - \$1.75
- Candied Bacon - Market Price



LATE NIGHT BITES

& DESSERTS

Priced Per Serving

Service Charge Not Included

FOUNTAINS

Chocolate Fountain - \$6

Cheese Fondue Fountain - \$6

BBQ Fountain - \$6.50

(All fountains have a minimum of 100 servings)

LATE NIGHT BITES

Walking Taco Bar - \$4

Beef or Pork Sliders & Fries - \$4

Chicken Wings - \$5

French Fries - \$2

Mini Coney Station - \$4

Soft Pretzel Bites with Cheese Sauce - \$3

DESSERTS

Dessert packages are not customizable

Assorted Minis -\$5

Includes:

Mini Cupcakes

Mini Sliced Cheesecakes

Cake Pops

Assorted Petite Fours - \$7



ADDITIONAL SERVICES


Ask sales associate for more details
Service Charge Not Included

CEREMONIES

Outdoor Ceremony - \$750
(May-October)

Indoor Ceremony - \$250
Indoor Ceremony with Room Flip -\$500

Upgrades



Add coffee to any catering package - \$1.50/serving
Gold, Black, or Silver Charger Plates - \$0.50 per charger
Family Style Dinner *available for on-site weddings only* - \$5 per person
Plated & Served *available for on-site weddings only* - \$7 per person
Chair Covers *available for on-site weddings only* - \$3
Table Runners - \$5 per runner
Floor Length Tablecloths - Price varies by tablecloth size
Farmhouse Table *available for onsite weddings only* - \$150
Dance Floor - Onsite: \$550 per 12x12 section
Offsite: \$650 per 12x12 section
LED Uplighting - \$35 per light bar

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REHEARSAL DINNERS

Rehearsal dinners available! See sales associate for more details and menus.

