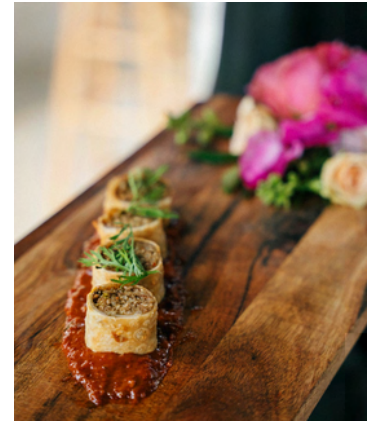


Black Pearl CATERING CO.



WEDDING MENU PACKAGES 2025





MENU PRICING

1850 PACKAGE

75 GUEST MINIMUM
\$54.50 PER PERSON

THREE PASSED APPETIZERS

STATION 1
ONE ENTRÉE
ONE SIDE
ONE SALAD

STATION 2
ONE ENTRÉE
ONE SIDE

100 GUEST MINIMUM
\$56.50 PER PERSON

THREE PASSED APPETIZERS

STATION 1
TWO ENTRÉES
ONE SIDE
ONE SALAD

STATION 2
ONE ENTRÉE
TWO SIDES

175 GUEST MINIMUM
\$50 PER PERSON

THREE PASSED APPETIZERS

STATION 1
TWO ENTRÉES
ONE SIDE
ONE SALAD

STATION 2
ONE ENTRÉE
TWO SIDES

1887 PACKAGE

75 GUEST MINIMUM
\$69.50 PER PERSON

FOUR PASSED APPETIZERS

STATION 1
TWO ENTRÉES
ONE SIDE
ONE SALAD

STATION 2
ONE ENTRÉE
ONE SIDE

100 GUEST MINIMUM
\$65.25 PER PERSON

FOUR PASSED APPETIZERS

STATION 1
TWO ENTRÉES
ONE SIDE
ONE SALAD

STATION 2
ONE ENTRÉE
TWO SIDES

175 GUEST MINIMUM
\$59 PER PERSON

FOUR PASSED APPETIZERS

STATION 1
TWO ENTRÉES
ONE SIDE
ONE SALAD

STATION 2
TWO ENTRÉES
TWO SIDES

1888 PACKAGE

75 GUEST MINIMUM
\$81.50 PER PERSON

FOUR PASSED APPETIZERS

STATION 1
TWO ENTRÉE
ONE SIDE
ONE SALAD

STATION 2
TWO ENTRÉES
ONE SIDE

100 GUEST MINIMUM
\$72 PER PERSON

FIVE PASSED APPETIZERS

STATION 1
THREE ENTRÉES
ONE SIDE
ONE SALAD

STATION 2
TWO ENTRÉES
TWO SIDES

175 GUEST MINIMUM
\$67 PER PERSON

FIVE PASSED APPETIZERS

STATION 1
THREE ENTRÉES
ONE SIDE
ONE SALAD

STATION 2
TWO ENTRÉES
TWO SIDES

PRICES ARE SUBJECT TO A BASE STAFFING CHARGE + APPLICABLE TAXES

ALL PACKAGE PRICING IS SUBJECT TO CHANGE

PREMIUM UPGRADES, ADD-ON STATIONS, LINEN PACKAGES AVAILABLE UPON REQUEST



PASSED APPETIZERS

PASSED APPETIZERS

-

BOUDIN EGGROLLS

our boudin, bacon caramelized shaved brussels sprouts, eggroll wrappers, sweet chile

COUNTRY HAM + WATERMELON | GF

shaved country ham, watermelon, goat cheese, texas olive oil, cracked pepper

COUNTRY HAM + PEAR | GF

shaved country ham, pear, texas olive oil, truffled goat cheese, fresh cracked pepper

CUBAN PANINI

pressed baguette, braised pork, chisesi's ham, mustard, swiss cheese

CARAMEL PORK BELLY | CS

cane syrup, fish sauce, smoked jalapeño-garlic, shallots, lemon, chervil

FRIED OKRA

cornmeal crusted, fennel pollen, bacon jam, pickled jalapeños + cream cheese

SMOKED BRISKET CROUSTADE

oak smoked beef, barq's bbq sauce, pickled green tomato chow chow

PIMENTO CHEESE SLIDERS

our ground brisket, brioche buns, english cheddar pimento cheese, our spicy pickles

FRIED GREEN TOMATO | GF

cornmeal crusted green tomato, pimento cheese, dorito aioli, fried chicken skin

SMOKED CHICKEN LOLLIPOP

our smoked chicken nuggets, spicy watermelon vinegar glaze

TURKEY + WAFFLES

braised turkey necks, serrano cornbread waffles, watermelon molasses

SMOKED DRUM CROUSTADE | CS

our smoked local fish, herbed aioli, pickled shallots, preserved lemon + herb salad

WASABI PEA TUNA | CS

sesame seared tuna, soy gel, our pickled ginger, wasabi pea crumble, wonton cup | cs



PASSED APPETIZERS

CONTINUED

-

PASSED APPETIZERS

-

BBQ SHRIMP TOAST | CS

gulf shrimp, green onions, local bread, pan fried, new orleans bbq sauce

CRAWFISH BOIL CROQUETTE | CS

crawfish, celery, onions, new potatoes, panko crust, lemon corn sauce

CRAB HUSHPUPIES | CS

lake crab meat, local buttermilk + cornmeal, herbs, smoked jalapeño tartar sauce

FRIED GREEN TOMATO BÁNH MÌ | V, GF

cornmeal crust, pho mayo, pickled carrots, cilantro, jalapeño, cucumber

STUFFED ARTICHOKE | V

steamed artichoke leaves, parmesan brioche stuffing, dill green tomato relish, egg yolk jam

TOMATO PIE | V

flaky pie shell, roasted grape tomato, caramelized onions, thyme, gruyere cheese

COAL ROASTED EGGPLANT | VE

croustade, baba ghanouj, feta, olives, tomato, cucumber, mint, texas olive oil

BRÛLÉED BRIE CROSTINI | V

torched brie cheese, smoked grape + olive tapenade, blood orange gastrique, sage

CAPRESE ARANCINI | V, CN

tomato risotto, mozzarella pearls, rolled in panko, basil pesto

PARMESAN GRILLED CHEESE | V

our melty parmesan, tartine brioche, smoky eggplant + tomato purée

RATATOUILLE FRICO | V, GF

our melty parmesan, tartine brioche, smoky eggplant + tomato purée

CITRUS SUNFLOWER TOAST | VE

grilled sourdough, segmented citrus, whipped sunflower tahini, chile coriander oil



PASSED APPETIZERS

CONTINUED

-

PASSED APPETIZERS

-

FRIED CASTELVETRANO OLIVES | V

parmesan crumbed olives, smoked chile yogurt, pickled peppers, preserved lemon oil

GRILLED OYSTER MUSHROOMS TOAST | V

thyme + garlic grilled mushrooms, burrata, pickled seed oil, aleppo pepper

DEVILED CRAB TOAST | CS

cream cheese, sharp cheddar, aleppo pepper, chives, gulf crab, brûléed, ciabatta

SMOKED TOMATOTUNA TARTAR | CS

smoked tomato vinaigrette, capers, shallots, basil, grilled ciabatta

GRILLED LAMB PITA TOAST

ground lebanese spiced lamb, spread on pita, grilled, yogurt cucumber salad, mint + dill

MALAYSIAN CHICKEN SKEWER

rice flour, turmeric, ginger, + lemongrass marinated chicken, spicy cilantro chimichurri

ROASTED ARTICHOKE + PROSCIUTTO | GF

garlic + aleppo roasted artichoke hearts, whipped goat cheese, shaved prosciutto + basil

LAO GRILLED BEEF | CS

ginger + lemongrass grilled ground beef skewers, jeow sum sauce, chile oil

FRIED ANDOUILLE SHUMAI

our andouille, ginger scallion sauce, ponzu, chile oil



PREMIUM PASSED APPETIZERS

**OR UPGRADE TO:
PREMIUM PASSED APPETIZERS
-
+\$1.75 PER APPETIZER UPGRADE**

BOUDIN STUFFED COLLARD GREENS | GF

our boudin, rolled in collard greens, cayenne sweet + sour

HOPITOULAS RIBEYE | GF

thick sliced ribeye, grilled over hardwood, hopitoulas mustard chow-chow

ROAST BEEF PO'BAO

brisket + gravy, our steamed bun, dressed with lettuce, tomato, pickles, hot sauce aioli

SHORT RIB PASTRAMI

our cured + peppercorn smoked beef, our onionkraut, I000 island, rye crisp

RED EYE TARTARE

aged sirloin, coffee + chipotle powder, bacon fat cured egg yolk, brioche toast, herbs

MOLE TOSTADA | GF, CN

corn tortillas, grilled chicken, our mole sauce, cilantro crema, pickled red onions, cotija cheese

DUCK PROSCIUTTO

cracked pepper croustade, smoked grape + olive tapenade, brûléed brie, pickled strawberry

GATOR YAKITORI | GF

skewered + alligator tail meat, green onion, our teriyaki sauce

CHOUPIQUE GREEN TOMATO | GF, CS

cornmeal crust, green tomato, creole cream cheese, hot sauce jelly, caviar

BAGEL + LOX | CS

our cured salmon, chive cream cheese, bagel chip, onions, capers, egg yolk jam



PREMIUM PASSED APPETIZERS

CONTINUED

-

OR UPGRADE TO:
PREMIUM PASSED APPETIZERS

-

+\$1.75 PER APPETIZER UPGRADE

FRIED OYSTER | GF, CS

cornmeal crust, bacon jam, creole cream cheese, pickled jalapeños

FRIED OYSTER ROCKEFELLAR | GF, CS

fried oyster, herbsaint creamed spinach, mustard green wrapped, shaved parmesan

SOFT-SHELL CRAB AMANDINE | CS, CN

soft-shell crab split into six "wings", tempura fried, almonds, butter, lemon

CRAB SCOTCHED EGG | CS

soft-boiled quail egg, rolled in crab cake mix, panko crust, remoulade sauce

RED SNAPPER STUFFED PEPPER | GF, CS

charred peppers, gulf fish tartar, our red bean miso, sesame, lemon, chives

TUNA TOSTADA | CS

seared tuna, fermented chile sauce, avocados, salsa, queso fresco, flour tortilla

SHRIMP ROLL | CS

poached shrimp, lemon aioli, parsley, celery, chives, toasted hawaiian roll

GOAT CHEESECAKE | V

saltine crust, local goat cheese, red onion chutney, mushroom pepper puree



1ST STATION

ENTRÉES

-

pork shoulder, cast iron seared, trinity, garlic, bay leaves, our pork stock, tomatoes, dark roux

PORK GRILLADES

CHICKEN CREOLE | GF

braised chicken thighs, trinity, roasted tomato sauce, garlic, bay leaves

BBQ SHRIMP | GF, CS

gulf shrimp, classic new orleans style bbq sauce, garlic, butter

BBQ SHIITAKE | V, GF

cast iron seared mushrooms, classic new orleans style bbq sauce, garlic, butter

EGGPLANT AMANDINE | V, CN

cast iron seared eggplant, lemon, brown butter sauce, garlic, parsley, toasted almonds

CHICKEN + ANDOUILLE GUMBO

chicken, sausage, trinity, garlic, bay leaves, dark roux, rich chicken stock

CHICKEN TERIYAKI

grilled chicken thighs marinated in soy, brown sugar, ginger, garlic, + chiles served with house made hoisin

CRAWFISH ÉTOUFFÉE | CS

la. crawfish, trinity, garlic, cayenne chiles, shellfish stock, dark roux, roasted tomatoes

SHRIMP SAUCE PIQUANTE | CS

shrimp, spicy tomato sauce, trinity, garlic, bay leaf, cayenne chiles

SINGAPOREAN CHILE SHRIMP | GF, CS

gulf shrimp simmered in a spicy chile spiked tomato sauce, fish sauce, crab paste, ginger, green onions, cilantro

CATFISH COURT BOUILLON | GF, CS

gulf fish, tomatoes, fennel, white wine, thyme, tarragon, capers

SHIITAKE ÉTOUFFÉE | V

mushrooms, trinity, garlic, cayenne chiles, vegetable stock, dark roux, roasted tomatoes

SIDES

-

LOUISIANA JASMINE RICE | VE, GF

fluffy long grain rice

PARMESAN GRITS | V, GF

parmesan broth, locally ground grits, bay leaves



1ST STATION

SALADS

-

GRILLED KALE CAESAR | CS

grilled kale, classic caesar dressing, garlic + herb brioche crumble, parmesan, lemons

LIL' GEM SALAD | V, GF

pickled onions, orange, blue cheese, fennel, sunflower seeds, lemon dijon vinaigrette

CREOLE TOMATO SALAD | V, GF

tomato, cucumber, sunflower seed, arugula, basil, goat cheese, buttermilk herb dressing

ENDIVE SALAD | V, GF, CN

endive, pickled sweet onions, blood orange, blue cheese, fennel, candied pecans, tarragon vinaigrette

FRIED OKRA REMOULADE SALAD | V, GF

torn mustard leaves, fried okra slices, remoulade sauce, celeriac, peppers, pickled shallots

SPRING SALAD | V, GF

arugula, cucumbers, radishes, pickled shallots, snow peas, danish feta, lemon vinaigrette

WINTER SALAD | V, GF, CN

arugula, pickled celeriac, beets, red onion, satsumas, goat cheese, pistachio sage vinaigrette

NORI SESAME SALAD | CS

torn romaine, creamy toasted sesame "caesar", crispy nori flakes, toasted sesame seeds

BURRATA SALAD | V, GF

torn lettuces, pickled beets, sunflower seeds, shaved vidalia onions, basil, preserved satsuma vinaigrette



2ND STATION

ENTRÉES

-

COCHON DE LAIT | GF

bay + garlic brined pork shoulder, hard wood grilled, pork glace, parsley-shallot chimichurri

GARLIC + ROSEMARY PORK TENDERLOIN | GF

roasted garlic + fresh rosemary, oak wood grilled, pork glace, parsley-shallot chimichurri

FRIED CHICKEN

bone-in, mixed dark + white meat, buttermilk ranch, buffalo sauce, general tso's sauce

CHICKEN PICCATA

pan seared chicken, white wine, lemon, capers, parsley, shallots

CRAWFISH MONICA | CS, GF

penne pasta, la. crawfish, creole cream sauce, trinity, garlic, green onions

WHOLE ROASTED CHICKEN | GF

herb + garlic crusted chickens, bay + garlic brined, served with chimi churri, alabama white sauce, chicken jus

SMOKED REDFISH ALFREDO | CS

radiatore pasta, smoked gulf fish, creole spiced alfredo sauce, green onions, lemon, asiago

OKRA + ANDOUILLE BOLOGNESE

penne pasta, roasted okra, house ground andouille bolognese, roasted tomatoes, basil, asiago



2ND STATION

OR UPGRADE TO:
PREMIUM ENTRÉES

-

PORCHETTA | GF | +\$2

pork belly, fennel, chiles, collards, parmesan, hard wood grilled, crispy skin, agrodolce

SMOKED BRISKET | GF | +\$4

our peppercorn rub, oak smoked, satsuma vinegar bbq sauce, sweet + sour barq's bbq sauce

COFFEE + CHICORY STRIP | +\$8

our mushroom + coffee crust, hard wood grilled, parsley chimichurri, au poivre

GRILLED FILET | +\$14

salt + pepper crusted, hard wood grilled, parsley-shallot chimichurri, au poivre

BARQ'S BRAISED SHORT RIBS | +\$11

barq's root bear, onions, ginger-garlic, bay leaves, tender braised beef

BAY LAUREL SHRIMP | GF, CS | + \$2

fresh bay leaves, garlic, muscadine wine, cayenne, preserved lemon, texas evoo

SHRIMP + POBLANO GNOCCHI | CS, CN | +\$3

our gnocchi, gulf shrimp, poblanos, pecans, onions, garlic, sherry, chervil

SHRIMP BOIL GNOCCHI | CS | +\$3

our gnocchi, gulf shrimp, baby corn, celery, boiled onions + garlic, lemon

TOMATO BASIL SEARED GULF FISH | GF, CS | +\$5

cast iron seared gulf fish, roasted tomatoes, chile oil, and lemon sauce, basil

COCONUT CURRIED GULF FISH | GF, CS | +\$5

| cast iron seared gulf fish, coconut cream, our red curry paste, cilantro, pickled shallots

DRUM MEUNIERE | GF, CS | +\$5

cast iron seared drum, lemon, brown butter, garlic, parsley



2ND STATION

SIDES

-

GRILLED POTATOES | VE, GF

grilled new potatoes, pickled shallots, preserved lemon, parsley, chile crisp

CRAB BOIL SWEET POTATO MASH | V, GF

creamy crab boiled sweet potatoes, butter, cream

TRUFFLE MASHED POTATOES | V, GF

russet potatoes, heavy cream, butter, cracked pepper, truffle oil

RED BEAN RISOTTO | GF

arborio rice, red beans, smoked pork shanks, trinity, garlic, bay leaves

CHICKEN + SAUSAGE JAMBALAYA | GF

jasmine rice, andouille, thighs, trinity, garlic, bay leaf, tomato

MAC + CHEESE | V

elbow pasta, english cheddar cheese sauce, cheez-it crumble

CHILE GRILLED CARROTS | V, GF

heirloom carrots, chile crisp, lime, bay leaf crema, our garden herbs

BALSAMIC GREEN BEANS | VE, GF

balsamic glaze, texas olive oil, pepper, shaved red onions

ZA'ATAR SQUASH | VE, GF

fried chickpeas, sambal tomatoes, basil oil, pickled shallots

**OR UPGRADE TO:
PREMIUM SIDES**

-

GRATIN POTATOES | V, GF | +\$2

sliced potatoes, heavy cream, garlic, parmesan cheese, thyme, cracked pepper

PARMESAN BRAISED FIELD PEAS | V, GF | +\$2

local beans, tomato-parmesan broth, roasted poblanos, grilled onions, parsley

COUNTRY HAM + LEEK RISOTTO | GF | +\$2

arborio rice, smokey newsom's cured ham, melted leeks, garlic, white wine

JAMBALAYA FRIED RICE | GF | +\$3

andouille, chicken, trinity, jalapeño-garlic, louisiana jasmine rice, spicy tomato sauce

CRAB FRIED RICE | GF, CS | +\$5

lake crab , shrimp, onions, peppers, jalapeño-garlic, bay leaves, fish sauce, louisiana rice



2ND STATION

CONTINUED

-

OR UPGRADE TO:
PREMIUM SIDES

-

CASHEW GRILLED BROCCOLI | VE, GF, CN | +\$2

oak grilled, cashew cream, preserved lemon, pickled carrots, basil, bay oil

GRILLED ASPARAGUS | V, GF | \$3

oak grilled, preserved lemon vinaigrette, shaved parmesan, garden herbs

PEPPER JELLY BRUSSELS SPROUTS | VE, GF | \$4

crispy brussels sprouts, our pepper jelly, fried shallots, muscadine vinegar

CAPONATA EGGPLANT | VE, GF, CN | +\$4

roasted eggplant topped with braised tomato, onions, celery, pine nuts, texas olive oil, rosemary + thyme, lemon

CORN MAQUE CHOUX | \$2

bacon, blistered corn, tomato sauce, trinity, garlic, bay leaves



ADDITIONAL SERVICES

GULF + BAY STATION

-

SHUCKED OYSTERS | GF, CS | + \$9

tesvitch oysters, sazerac mignonette, fresh horseradish cocktail sauce, lemons, saltines

CHARGRILLED OYSTERS | GF, CS | + \$10.50

classic new orleans garlic butter, caramelized corn butter, french bread, hot sauce

CHEESE + CHARCUTERIE STATION | +\$10

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CHEESE | V, GF

english cheddar, st. andre brie, maytag blue, seasonal savory cheesecake

CHARCUTERIE | GF

prosciutto style country ham, capicola, hard salami, cracklins

SERVED WITH | V, GF

crackers + croustades, fruits, vegetables, pickles, hopitoulas mustard, seasonal preserves

TARTINE STATION | +\$12

PLEASE CHOOSE TWO

-

SALMON TARTINE | CS

tahini beet hummus, our cured salmon gravlax, dill, pickled shallots, rye

PICKLED SHRIMP TARTINE | CS

old bay red pepper spread, poached + pickled spicy gulf shrimp, baguette

PROSCIUTTO TARTINE

whipped honey brie, shaved prosciutto, balsamic reduction, focaccia

TRUFFLED CHICKEN TARTINE

black truffle chicken terrine, whipped goat cheese, pickled asparagus, ciabatta

MUSHROOM TARTINE

lemon ricotta, roasted + pickled garlicky mushrooms, honey + thyme baguette

HORSERADISH AVOCADO

diced avocado, preserved lemon, fresh shaved horseradish, sesame, dill, ciabatta



ADDITIONAL SERVICES

PASSED DESSERT | +\$7.50

PLEASE CHOOSE THREE

-

+\$2.25 PER EACH ADDITIONAL SELECTION

SATSUMA ECLAIRS | V

hollow pastries, satsuma pastry cream, white chocolate glaze, local bee pollen

SALTED CARAMEL CHOCOLATE TARTS | V

flaky chocolate pastry shell, salted caramel, dark chocolate ganache

PECAN PIES | V, CN

mini pie shells, cane syrup custard, pecans + vanilla

APPLE FRITTER | V

brown butter + cinnamon roasted apples, yeasted doughnuts, tossed in apple cider molasses

COOKIES + MILK | V

chewy house-made dark chocolate + sea salt cookies, served over vanilla milk, golden straw

CRÈME BRÛLÉE | V, GF

vanilla custard, baked in porcelain spoons, torched sugar crust

STRAWBERRY TARTS | V

phyllo shell, lemon curd, strawberries, powdered sugar

"OLD FASHIONED" CHOCOLATE CAKE | V, GF

flourless chocolate cake, black pepper candied orange peels, luxardo cherries

BROWN BUTTER CORNBREAD | V

rich tender cornbread, toasted in brown butter, whipped cream, buttermilk caramel

BEIGNETS | VE

fresh fried french doughnuts, mounded with powdered sugar

PASSED COFFEE | +\$2.25

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CAFE AU LAIT | VE, GF

chicory coffee sweetened with milk

COFFEE SERVICE | + \$2.75

-

COFFEE + CHICORY | VE, GF

locally roasted coffee, displayed in silver + gold samovars

SERVED WITH | V, GF

half + half, sugar, sugar substitute, stirrers



INCLUSIONS

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RENTALS

BASE RENTAL CHARGE IS INCLUDED IN MENU PRICING LISTED ON PAGE 2

BLACK PEARL CATERING CO. WILL PROVIDE ALL NECESSARY
KITCHEN, PASSING, BUSSING, + SERVING EQUIPMENT AS WELL AS
ECO-FRIENDLY DISPOSABLE PLATES / WOODEN FLATWARE / COCKTAIL NAPKINS
FOR MENU PACKAGE AS QUOTED



PLEASE NOTE, ADDED STATIONS WILL REQUIRE ADDITIONAL RENTAL CHARGE
CHINA + FLATWARE AVAILABLE UPON REQUEST
PLEASE INQUIRE FOR QUOTE

-

LINENS

LINEN PACKAGES AVAILABLE UPON REQUEST

\$1,100-\$1,650 ESTIMATE, PLEASE INQUIRE FOR QUOTE - BASED ON FELICITY-PROVIDED FLOORPLAN

-

STAFFING

75 GUEST MINIMUM

BASE STAFFING CHARGE IS
\$2,725

BASED ON A 3.5 HOUR RECEPTION

BLACK PEARL CATERING CO.
WILL PROVIDE:
ONE CATERING MANAGER
ONE CHEF DE CUISINE
ONE KITCHEN CHEF
TWO STATION ATTENDANTS
ONE STATION RUNNER
ONE STATION RUNNER/WAITER
ONE WAITER
ONE BAR MANAGER/BARTENDER
ONE BARTENDER
ONE BARBACK
ONE SCULLERY/DISHWASHER
ONE VENUE ATTENDANT

100 GUEST MINIMUM

BASE STAFFING CHARGE IS
\$3,300

BASED ON A 3.5 HOUR RECEPTION

BLACK PEARL CATERING CO.
WILL PROVIDE:
ONE CATERING MANAGER
ONE CHEF DE CUISINE
TWO KITCHEN CHEFS
TWO STATION ATTENDANTS
TWO STATION RUNNERS
TWO WAITERS
ONE BAR MANAGER/BARTENDER
TWO BARTENDERS
ONE BARBACK
ONE SCULLERY/DISHWASHER
ONE VENUE ATTENDANT

175 GUEST MINIMUM

BASE STAFFING CHARGE IS
\$4,525

BASED ON A 3.5 HOUR RECEPTION

BLACK PEARL CATERING CO.
WILL PROVIDE:
TWO CATERING MANAGERS
ONE CHEF DE CUISINE
THREE KITCHEN CHEFS
TWO STATION ATTENDANTS
TWO STATION RUNNERS
FOUR WAITERS
ONE BAR MANAGER/BARBACK
THREE BARTENDERS
TWO BARBACKS
ONE SCULLERY/DISHWASHER
ONE VENUE ATTENDANT

PLEASE NOTE, ANY INCREASE IN SCOPE FROM BASE MENU PACKAGES
WILL REQUIRE ADDITIONAL STAFFING CHARGE



BEER + WINE

BEER + WINE PACKAGE
\$28.50 PER PERSON
BASED ON A 3.5 HOUR EVENT

WINE

pebble lane chardonnay, nicolas sauvignon blanc, le vieille ferme red blend, archetype cabernet sauvignon
one wine selection can be substituted for one sparkling wine selection upon request
selections subject to change

LOCAL BEER

urban south paradise park lager, rally cap ambush amber, gnarley barley jucifer ipa
selections subject to change

MIXERS

coke, diet coke, sprite, ginger ale, tonic, soda, cranberry juice, water dispensers

GARNISHES

limes, lemons

BEER, WINE, + LIQUOR

BEER, WINE, + LIQUOR PACKAGE
\$33.50 PER PERSON
BASED ON A 3.5 HOUR EVENT

LIQUOR

deep eddy vodka, seagrams gin, bacardi rum, sauza blanco tequila,
evan williams bourbon whiskey, crawfords scotch

WINE

pebble lane chardonnay, le grand caillou sauvignon blanc, le vieille ferme red blend, archetype cabernet sauvignon
one wine selection can be substituted for one sparkling wine selection upon request
selections subject to change

LOCAL BEER

urban south paradise park lager, rally cap ambush amber, gnarley barley jucifer ipa
selections subject to change

MIXERS

coke, diet coke, sprite, ginger ale, tonic, soda, cranberry juice, simple syrup, bitters, water dispensers

GARNISHES

limes, lemons, oranges, cherries



BEER, WINE, + LIQUOR

BEER, WINE, + LIQUOR PACKAGE
\$39 PER PERSON
BASED ON A 3.5 HOUR EVENT

LIQUOR

tito's vodka, beefeater gin, bacardi rum, jose cuervo blanco tequila, jim beam bourbon whiskey, dewar's scotch

WINE

hayes ranch chardonnay, le grand caillou sauvignon blanc, horizon de bichot pinot noir, avalon cabernet sauvignon
one wine selection can be substituted for one sparkling wine selection upon request
selections subject to change

LOCAL BEER

urban south paradise park lager, rally cap ambush amber, gnarley barley jucifer ipa
selections subject to change

MIXERS

coke, diet coke, sprite, ginger ale, tonic, soda, cranberry juice, simple syrup, bitters, water dispensers

GARNISHES

limes, lemons, oranges, cherries

BEER, WINE, + LIQUOR

BEER, WINE, + LIQUOR PACKAGE
\$44 PER PERSON
BASED ON A 3.5 HOUR EVENT

LIQUOR

grey goose vodka, bombay sapphire gin, mount gay rum, espolon tequila, bulleit bourbon whiskey, johnnie walker red scotch

WINE

sonoma-cutrer russian river ranches chardonnay, matua sauvignon blanc, horizon de bichot pinot noir, robert mondavi cabernet sauvignon
one wine selection can be substituted for one sparkling wine selection upon request
selections subject to change

LOCAL BEER

urban south paradise park lager, rally cap ambush amber, gnarley barley jucifer ipa
selections subject to change

MIXERS

coke, diet coke, sprite, ginger ale, tonic, soda, cranberry juice, simple syrup, bitters, water dispensers

GARNISHES

limes, lemons, oranges, cherries



ADDITIONAL BAR SERVICES

PRE-BATCHED WELCOME COCKTAIL
SERVED TO GUESTS UPON ARRIVAL
\$3 PER PERSON

PRE-BATCHED SECOND LINE COCKTAIL
SERVED TO GUESTS BEFORE SECOND LINE BEGINS
\$3 PER PERSON

CHAMPAGNE + BEER

house sparkling served in a disposable tumbler, one canned beer option

CUCUMBER COLLINS

gin, lemon juice, cucumber simple syrup, club soda, mint sprig

STRAWBERRY SPRITZ

vodka, strawberry puree, lemon juice, ginger beer, mint sprig

PINEAPPLE PALOMA

silver tequila, lime juice, pineapple juice, grapefruit soda, pineapple garnish

LAVENDER BLUEBERRY SPRITZER

vodka, blueberry syrup, lavender liqueur, lime juice, soda lime wheel

SPICED CRANBERRY MARGARITA

tequila, cointreau, lime, cranberry juice, cinnamon syrup, fresh cranberries

SUMMER PEACH TEA

dark rum, peach brandy, jasmine tea, peach simple syrup, lemon wheels

POMEGRANATE MOJITO

rum, pomegranate juice, lime, simple syrup, club soda, mint sprig

FIG SPARKLER

vodka, sparkling wine, fig + cranberry syrup, orange twist

SPECIALTY COCKTAILS

SERVED THROUGHOUT RECEPTION

PRICING AVAILABLE UPON REQUEST



INCLUSIONS

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BLACK PEARL CATERING CO. WILL PROVIDE
SERVICE EQUIPMENT, ICE, AS WELL AS
9OZ DISPOSABLE TUMBLERS / COCKTAIL NAPKINS



GLASSWARE AVAILABLE UPON REQUEST, PLEASE INQUIRE FOR QUOTE

BASE MENU PACKAGE BARTENDER/BARBACK STAFFING CHARGE ALLOWS FOR:

75 GUEST MINIMUM

3 BARS AND 3 BARTENDER WELLS

COCKTAIL HOUR DOWNSTAIRS:
1 SINGLE BAR (CLOSED POST-
COCKTAIL HOUR)

RECEPTION UPSTAIRS:
2 SINGLE BARS

100 GUEST MINIMUM

4 BARS AND 5 BARTENDER WELLS

COCKTAIL HOUR DOWNSTAIRS:
1 SINGLE BAR, 1 SINGLE BAR
(CLOSED POST-COCKTAIL HOUR)

RECEPTION UPSTAIRS:
1 SINGLE BAR, 1 DOUBLE BAR

175 GUEST MINIMUM

4 BARS AND 7 BARTENDER WELLS

COCKTAIL HOUR DOWNSTAIRS:
1 SINGLE BAR, 1 DOUBLE BAR
(CLOSED POST-COCKTAIL HOUR)

RECEPTION UPSTAIRS:
2 DOUBLE BARS

PLEASE NOTE, ANY INCREASE IN SCOPE FROM BASE MENU PACKAGES WILL
REQUIRE ADDITIONAL STAFFING CHARGE

WEDDING MENU PACKAGES

2025



OUR PROCESS

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WE'RE **SO GLAD** YOU'RE CONSIDERING FELICITY AND OUR SERVICES FOR YOUR WEDDING RECEPTION! FELICITY IS A BEAUTIFUL SPACE WITH A WONDERFUL KITCHEN FACILITY WHICH ALLOWS US TO EXPLORE MANY CULINARY OPTIONS.

THE PROVIDED MENU PACKAGES ARE AN EXCELLENT STARTING POINT, BUT PLEASE NOTE OUR TEAM CAN PERSONALIZE ANY ASPECT OF OUR MENUS TO FIT OUR CLIENTS' PALATE, BUDGET, AND DIETARY RESTRICTIONS. WE LOOK FORWARD TO CONTINUING THE CONVERSATION WITH YOU!