



---

# Wedding Guide

2024

---



# TABLE OF CONTENTS

---

ABOUT SBR EVENTS GROUP.....	03
MEET THE TEAM.....	04
HORS D'OEUVRES.....	05
PLATTERS.....	06
STATIONS.....	07
FIRST COURSE.....	08
PLATED ENTRÉES.....	09
BARBECUE PACKAGES.....	10
LATE NIGHT BITES.....	12
DESSERTS.....	13
BEVERAGES.....	16
LINEN RENTALS.....	17
TABLEWARE RENTALS.....	18
FEATURED VENUES.....	20
SERVICE TEAM.....	21
PRE AND POST WEDDING CATERING.....	22
WEDDING PLANNING CHECKLIST.....	23





# ABOUT SBR EVENTS GROUP

---

Sweet Baby Ray's & True Cuisine Catering are two powerhouse full-service event brands specializing in fresh menu selections, trend setting food presentation and impeccable service. Our scratch kitchen utilizes seasonally-inspired recipes that feature local and organic ingredients. Together as one company, we are dedicated to creating truly memorable weddings.





# MEET THE TEAM

---



Dave Raymond  
"Sweet Baby Ray"



Duce Raymond  
Managing Partner



Rain Anderson  
Director of Sales



Opie  
Director of Operations



Mike McGinn  
Product Director



Jason Herling  
Executive Chef



Jennifer Tabares  
Event Services Supervisor



Lisa Tanaka  
Client Services Coordinator



Chris Wilke  
Project Manager



Chyrel Baniias  
Project Manager



Sara Claire Gaspard  
Project Manager



Annie Schmidt  
Catering & Event Consultant



Lauren Marchisotto  
Catering & Event Consultant



Meghann Streicher  
Catering & Event Consultant



Sarah Raymond  
Catering & Event Consultant



Sarah Ridder  
Catering & Event Consultant





# HORS D'OEUVRES

---

## POULTRY

### Cider Glazed Chicken Skewer NF, GF, DF

Tender and seasonally flavored apple cider glazed chicken served on a skewer with a savory, sweet onion jam.

### Jerk Chicken Skewer NF, GF

Bites of chicken marinated in our spicy jerk seasonings, grilled and served with red bell pepper and a fresh mango purée.

### Miniature Grilled Chicken Tostada NF

Salsa verde, cabbage, roasted poblano peppers, cilantro, lime crema.

### Nashville Hot Chicken Tender N Waffles NF

Bread and butter pickles, vanilla bean waffles, and spicy chili infused maple syrup.

### Smoked Chicken Quesadillas NF

Toasted flour tortillas filled with smoked chicken roasted peppers, onions and pepper jack cheese. Served with salsa de molcajete.

## VEGETARIAN

### Corn Cake Fritter VG, NF

Crispy corn cake bite topped with honey jalapeño sauce.

### Georgia Peach Skewer VG

Fresh peaches, basil, and a goat cheese croquettes on a bamboo knot pick, finished with our peach basil vinaigrette and toasted pecans.

### Green Chili Mac N Cheese Bite VG NF

Poblano pepper infused cheese sauce with elbow macaroni and pepper jack cheese rolled in bread crumbs and flash fried until crispy.

### Smoked Tomato Bruschetta VG, NF

Red & green tomatoes, shallots, white balsamic, pretzel bread crostini.

## BEEF & PORK

### Bacon Wrapped Dates NF, GF, DF

Applewood smoked bacon, brown sugar glaze.

### Burnt End Skewers NF, GF, DF

Burnt ends, red bell peppers, roasted onions, Texas BBQ Sauce, and Duce's Wild Mustard BBQ Sauce.

### Chopped Brisket Muffin NF

Served in a jalapeño corn muffin topped with Sweet Baby Ray's Barbecue sauce and garnished with fresh parsley.

### Cubano Bites NF

Smoked pork, ham, pickles, Swiss cheese, red onion, citrus aioli, with toasted French bread.

### Petite Potato Cup NF, GF

Bite-sized roasted red potatoes filled with crispy applewood smoked bacon, shredded cheddar cheese and a touch of sour cream.

### Truckers Crostini NF

Texas sausage, crostini, pimento cheese, bread & butter pickles.

### Sweet Baby Ray's Barbecue Meatballs NF

With Sweet Baby Rays original BBQ sauce.

### Sweet Baby Ray's Pulled Pork Muffin NF

Miniature jalapeño cornbread muffins stuffed with deliciously smoked pulled pork, smothered in our original Sweet Baby Ray's barbecue sauce.

## SEAFOOD

### Bacon Wrapped Shrimp GF, DF

BBQ Glaze, chives.

### Fried Green Tomatoes NF

Fresh crab, micro greens, creole remoulade.

### Shrimp and Grits NF

New Orleans BBQ Shrimp, cheese grits, spring onions.



# PLATTERS

---

Small serves 15-20 and large serves 30-40

## **Fresh Berry Platter** NF, GF, VN

An assortment of strawberries, blueberries and blackberries with whipped cream for dipping.

## **Fresh Fruit Display** NF, GF, VN

A beautiful and delicious medley of fresh fruit including sliced melons, grapes and berries.

## **Caprese Skewers Platter** NF, GF, VG

Tomato, basil & mozzarella drizzled with balsamico and pesto oil.

## **Honey Dew Melon and Prosciutto Skewer Platter** NF, GF

Prosciutto wrapped honeydew melon with dill havarti cheese on a bamboo knot pick topped with our white balsamic reduction and fresh thyme.

## **Prosciutto Wrapped Asparagus Platter** NF

Fresh asparagus wrapped with prosciutto with a parmesan crust.

## **Crudite Vegetable Platter** NF, GF, VG

A colorful assortment of fresh, crisp vegetables accompanied by our signature True Cuisine Red Pepper Mousse Dip.

## **Imported and Domestic Cheese Platter** NF, VG

A unique variety of flavorful domestic and imported cheeses including sharp cheddar, smoked gouda, provolone, blue, brie and havarti. Served with assorted crackers and flatbreads.

## **Charcuterie Platter** NF

A curated combination of Sopressata, Saucisson de Lyon, Speck, prosciutto, capicola, and house smoked pastrami accented with assorted olives, cornichons, and fruit preserves. Served with a selection of crackers and artisan bread.

## **Grilled and Chilled Marinated Vegetable Platter** NF, GF, VG

Carrot, jicama, yellow squash, zucchini, red & green bell peppers, mushrooms, eggplant and asparagus served with red pepper mousse.

## **Mediterranean Platter** NF, GF, VG

Roasted garlic hummus, baba ganoush, assorted olives, cucumbers, roasted bell peppers, and assorted house made crackers garnished with grape tomatoes and carrots.

## **Roasted Garlic Hummus Platter** NF, VN

Served with assorted house made crackers.

**VG** - Vegetarian

**VN** - Vegan

**DF** - Dairy Free

**NF** - Nut Free

**GF** - Gluten Free





# STATIONS

---

## **Barbecue Fondue Station**

Smoked chicken with Alabama White-Gold Barbecue Sauce, double smoked pork nuggets, burnt ends with Texas Barbecue Sauce, and smoked Texas sausage with Duce's Wild Mustard Barbecue Sauce. Presented in cast iron skillets and fondue pots.

## **Heart of Chicago Station**

Includes Chicago Style hot dogs served with mustard, white onion, relish, sport pepper, tomato, pickle spear and a dash of celery salt, and mini Italian beef sandwiches dipped in gravy on French bread with sweet peppers and giardiniera on the side.

## **Create Your Own Slider Station**

Includes mini angus beef burgers and mini veggie black bean burgers served with your choice of lettuce, tomato, onions, cheddar cheese, pickles, ketchup, mustard, and mayonnaise.

## **The Happy Couple Mac N' Cheese Station**

Includes original mac n' cheese, crumbled bacon, crumbled Cheez-It crackers, peas, caramelized onions, green onions, and roasted bell peppers.

## **Pierogi Station**

Includes bacon and cheddar pierogis, sweet cheese pierogis, sour cream, and apple sauce.

## **Mashed Potato Bar**

Includes roasted garlic mashed potatoes, crumbled bacon, shredded cheddar cheese, butter, chives, and sour cream.

## **Taco Bar**

Southwest salad, Mexican rice, and your choice of taco. Includes tortilla shells, flour tortillas, shredded lettuce, cheddar cheese, sour cream, salsa verde, and guacamole.



# FIRST COURSE

---

Served with fresh artisan bread and butter.

## CHOICE OF ONE SALAD

### Endive and Tangerine Salad **VG, GF**

Frisee, red and white endive, tangerine segments, shaved Napa cabbage, candied pecans, pecorino, red wine vinaigrette.

### Mixed Green Salad **VG, GF, NF**

Chopped romaine, iceberg and spring mix, Roma tomatoes, cucumbers, carrots, and red onion with buttermilk ranch dressing and red wine vinaigrette.

### Smokehouse Salad **VG, GF, NF**

Spring mix with chopped romaine, roasted Roma tomatoes, grilled red onions, corn, carrots, and cucumbers, accompanied by our buttermilk ranch dressing and smoked tomato vinaigrette.

### Southwest Salad **VG, GF, NF**

Romaine and iceberg lettuce, black beans, whole kernel corn, cheddar cheese, tomato, red bell peppers, as well as red & green onions, served with chipotle ranch dressing and cumin lime vinaigrette.

### The Spring Harvest Salad **VN, GF, NF**

Mixed greens, mache, pea tendrils, julienned leeks, micro carrots, micro radishes, lemon herb vinaigrette.

### True Bistro Salad **VG, GF, DF**

Baby field greens, fresh seasonal berries, almonds, balsamic vinaigrette.

## SOUP

### Amish Chicken and Dumpling Soup **NF**

Rich chicken broth, mini dumplings, micro carrot.

### Asparagus Soup **VG, NF**

Asparagus tips, parsnip ribbons, black pepper crema.

### Cream of Wild Mushroom Soup **VG, NF**

Sautéed wild mushroom, truffle oil, cream.

### Yukon Gold Potato Chowder **GF, NF**

Applewood smoked bacon, aged cheddar cheese, fried leeks.

**VG** - Vegetarian

**VN** - Vegan

**DF** - Dairy Free

**NF** - Nut Free

**GF** - Gluten Free

**Ask about our Soup & Salad Duo Plates!**



[catering@sbrevents.com](mailto:catering@sbrevents.com) | 312-724-1111



# PLATED ENTRÉES

## POULTRY OPTIONS

### Cider Glazed Chicken Breast GF, NF

Pan seared airline chicken breast with apple cider and fresh thyme reduction on a medley of Yukon gold potatoes, kale, and fennel topped with a fresh apple slaw.

### Pan Seared Airline Chicken Breast GF, DF, NF

Served with garlic confit, shallots, thyme, caramelized onion jus, and micro arugula. Accompanied by pommes puree and sauteed green beans and baby stemmed carrots.

### Pancetta Stuffed Chicken Breast NF

Chicken breast stuffed with pancetta, Swiss cheese, and herbs, lightly breaded and baked to a golden brown. Topped with classic mornay sauce. Served with roasted Yukon gold potatoes and sautéed green beans with baby carrots.

### Smoked Alabama Chicken GF, NF

Smoked airline chicken breast with Alabama White Gold Barbecue Sauce. Accompanied by roasted garlic mashed potatoes and fresh green beans.

## VEGETARIAN OPTIONS

### Portobello Stack VN, GF, NF

Zucchini, yellow squash, red bell peppers, red onions, portobello mushroom, and fire roasted tomato coulis. Accompanied by saffron rice.

### Roasted Cauliflower Stack VN, GF, NF

Herb roasted cauliflower on a bed of ancient grains, topped with gremolata.



## BEEF OPTIONS

### Black Cherry Brisket GF, DF, NF

Served with braised dark cherries. Accompanied by French green beans and twice fried fingerling potatoes.

### Grilled Flank Steak GF, DF, NF

Set over smooth Yukon gold mashed potatoes and asparagus topped with red wine demi and crispy onion strings.

### Grilled South American Strip Steak GF, NF

Grilled and basted New York strip topped with chimichurri served with Peruvian potatoes and grilled vegetables.

### Pan Seared Beef Tenderloin Filet GF, DF, NF

Served with a balsamic demi glace and garnished with micro arugula. Accompanied by fresh asparagus with stemmed carrots and roasted Yukon gold potatoes.

### Skilled Roasted New York Strip Steak GF, DF, NF

Served with garlic herb butter, sauce verte, and garnished with an onion ring. Accompanied by roasted fingerling potatoes and baby turnips, wild mushrooms, and cipolli.

### Texas Brisket DF, NF

Smoked beef brisket, crispy onions, and texas bbq sauce. Accompanied by roasted garlic mashed potatoes and French green beans.

## SEAFOOD OPTIONS

### Chili Lime Black Cod GF, DF, NF

Served with corn & cilantro vinaigrette, boniato puree, and chili oil. Accompanied by fresh corn relish.

### Hot Smoked Salmon GF, DF, NF

Salmon filet, Texas bbq rub, and Duce's Wild DQ Glaze. Accompanied by ancient grain pilaf and roasted asparagus.

**Ask about our Duo Entrée Plates!**

**VG** - Vegetarian

**VN** - Vegan

**DF** - Dairy Free

**NF** - Nut Free

**GF** - Gluten Free



# I DO! BARBECUE

## SELECT A PACKAGE

### "I DO" BARBECUE PACKAGE

Two meats and two sides

### BLACK TIE BARBECUE PACKAGE

Three meats and three sides

## SELECT YOUR MEATS

### SWEET BABY RAY'S FAVORITES

#### Sweet Baby Ray's Pulled Pork GF, NF, DF

Premium pork shoulder smoked until moist and tender. Topped with Sweet Baby Ray's Barbecue Sauce and served with fresh mini buns.

#### Barbecue Bone-In Chicken GF, NF

Sweet Baby Ray's Original Barbecue Sauce  
or Duce's Wild Alabama White Gold

Seasoned with signature rub and marinated overnight; smoked over young hickory, then finished with your choice of sauce.

#### Texas Sausage GF, NF, DF

Locally made by Ream's Elburn Market using our own recipe!

#### Pulled Barbecue Chicken GF, NF

Sweet Baby Ray's Original Barbecue Sauce  
or Duce's Wild Alabama White Gold

Hand pulled and tossed with your choice of sauce. Accompanied by complimentary mini buns.

#### Chicago Rib Tips GF, NF, DF

A Chicago original; full of flavor and finished with Sweet Baby Ray's Barbecue Sauce.

#### Vegetarian Barbecue Jackfruit GF, VN, NF

Barbecue rubbed and smoked; pulled and tossed with Sweet Baby Ray's Barbecue Sauce.

### PREMIUM MEATS

#### Baby Back Ribs GF, NF, DF

Slow smoked with Sweet Baby Ray's Original Barbecue sauce.

#### Texas Brisket GF, NF, DF

Seasoned with peppery rub, smoked and served with Sweet Baby Ray's Original Barbecue sauce on the side.

#### Kansas City Burnt Ends GF, NF, DF

Sweet Baby Ray himself calls these "the best bite in barbecue!"





# I DO! BARBECUE

## SELECT YOUR SIDES

### FAVORITE SIDES

#### Signature Baked Beans GF, NF, DF

A soul-warming blend of four types of beans, chopped pork, brisket, molasses, onions, garlic, and delicious Sweet Baby Ray's Original Barbecue Sauce.

#### Roasted Red Potatoes GF, VN, NF

Tossed in olive oil, seasoned with our house barbecue rub, roasted until crisp outside and creamy inside.

#### Baked Mac 'n Cheese VG, NF

Tender elbow macaroni mixed with a blend of three cheeses and cream. Topped with crumbled Cheez-It® crackers for crunch and a burst of flavor.

#### Sautéed Green Beans GF, VG, NF

Tossed with house blend seasoning.

#### Creamy Coleslaw GF, VG, NF

This coleslaw is a classic. Green cabbage, shredded carrots, and green onions tossed with our housemade sweet and tangy dressing.

#### Mixed Green Salad GF, VG, NF

Chopped romaine, iceberg and spring mix, roma tomatoes, cucumbers, carrots, and red onion with buttermilk ranch dressing and red wine vinaigrette.

### COMPLETE YOUR BUFFET!

#### Honey-Kissed Cornbread Muffins VG, NF

per dozen

Baked fresh and glazed with butter and honey.

#### Texas Condiment Platter GF, VN, NF

small, serves 10-15 guests

large, serves 25-30 guests

Traditional Barbecue condiments, including pickled jalapeños, pickled red onions, housemade bread and butter pickles, and sliced white onions.

#### Barbecue Sauce Station

Customize your barbecue experience with an array of sauce selections.

### SIGNATURE SIDES

#### Southwest Salad NF, VG

Romaine and iceberg lettuce, black beans, whole kernel corn, pepper jack cheese, tomato, green onion and tortilla strips served with chipotle ranch dressing and cumin-lime vinaigrette.

#### Smokehouse Salad GF, NF, VG

Spring mix with chopped romaine, roasted Roma tomatoes, grilled red onions, corn, carrots, and cucumbers; accompanied by buttermilk ranch dressing and smoked tomato vinaigrette.

#### Green Chile Mac n' Cheese VG

Poblano pepper infused cheese sauce with elbow macaroni; garnished with pepper jack cheese and diced roasted peppers.

#### Corn Maque Choux NF

This Sweet Baby Rays signature dish starts with kernels of sweet corn, sautéed with red and green bell peppers, and onions. Finished with bits of smoked ham, Cajun seasoning, and heavy cream.



# LATE NIGHT BITES

## SAVORY

### Mini Burgers <sup>NF</sup>

Aged cheddar, ketchup, pickles.

### Chicago Hot Dog <sup>NF</sup>

Served with relish, onion, mustards, sport peppers, and ketchup.

### Pulled Pork Sliders <sup>NF</sup>

Served with Sweet Baby Ray's Original Barbecue Sauce and warm mini buns.

### Sicilian Pan Pizzas <sup>NF</sup>

Buttery crust, marinara, mozzarella cheese, your choice of Italian sausage, pepperoni or vegetarian

### House Made Potato Chip Display <sup>GF, VG, NF</sup>

BBQ potato chips with smoked three onion dip.

### Street Taco Station <sup>NF, DF</sup>

Choice of carnitas, carne asada, or vegetarian, served with cilantro, onions and lime, and warm corn tortillas.

### Pretzel Station <sup>VG, NF</sup>

Soft pretzel rolls brushed with butter and salt. Served with mustard, honey mustard, cream cheese frosting, icing dip, cheese sauce, and green chili cheese sauce.

## SWEET

### Miniature Milkshakes <sup>VG, GF, NF</sup>

Served with whipped cream, chocolate shavings, and fresh strawberries.

### Miniature Root Beer Floats <sup>VG, GF, NF</sup>

Root beer and vanilla bean ice cream served in a trifle cup with a striped straw.

### Warm Chocolate Chip Cookies & Milk <sup>VG, NF</sup>

Fresh baked chocolate chip cookies rested on a glass of milk.

### Assorted Mini Donut Display <sup>VG</sup>

Ask your sales representative for more details

### Mason Jar Cobblers <sup>VG, NF</sup>

Peach, berry, and apple.

**VG** - Vegetarian

**VN** - Vegan

**DF** - Dairy Free

**NF** - Nut Free

**GF** - Gluten Free





# DESSERTS

---

## CUPCAKES

*(also available in mini size)*

### **Chocolate Cupcakes with Vanilla Bean Buttercream** NF, VG

Decadent chocolate cake with creamy vanilla bean infused buttercream.

### **Dark Chocolate Cupcakes with White Chocolate Buttercream** NF, VG

Rich chocolate cake with white chocolate buttercream

### **Vanilla Bean Cupcakes with Vanilla Meringue** NF, VG

Light and airy vanilla bean sponge cake with a cloud of vanilla infused meringue.

### **Classic Red Velvet Cupcakes** NF, VG

Cake lovers delight with our tangy cream cheese frosting.

### **Carrot Cake Cupcakes** VG

Spiced cake with a tangy gingered carrot infused cream cheese icing.

### **Banana Brulee Cupcakes** NF, VG

Moist golden cake with bits of gooey bananas baked inside. Topped with a caramel buttercream frosting.

### **Chocolate Espresso Cupcakes with Caramel Bacon Frosting** NF

Moist, rich espresso infused chocolate cake with gooey caramel frosting, infused with crunchy salted bacon bits.

## TARTS

### **French Apple Tart** NF/VG

Sliced Granny Smith apples with butter, cinnamon, and brown sugar baked in a puff pastry.

### **Brandied Peach Cobbler Tart** NF, VG

Sweet peaches simmered in brandy and brown sugar fill an all-butter crust topped with crunchy streusel.

### **Fresh Fruit Cheesecake Tart** NF, VG

All butter crust filled with vanilla cheesecake topped with fresh sliced fruit.

### **Salted Caramel Tart** VG

An almond crust, salted caramel and chocolate ganache, all garnished with salt crystals.

**VG** - Vegetarian

**VN** - Vegan

**DF** - Dairy Free

**NF** - Nut Free

**GF** - Gluten Free



# DESSERTS

---

## BARS

### **Lemon Dessert Bars** NF, VG

Shortbread crust with a tangy lemon filling and powdered sugar.

### **Blueberry Peach Crunch Bars** NF, VG

Fresh blueberries and peaches baked together on a shortbread crust topped with a crunchy brown sugar streusel.

### **Key Lime Dessert Bars** VG

Graham cracker crust filled with key lime custard.

### **S'mores Dessert Bars** NF, VG

A base of rice crispy treats topped with marshmallows, chocolate sauce, and graham cracker crumbles.

## TRIFLES

### **Banana Pudding Trifles** VG

Creamy vanilla pudding layered with Nilla wafers, fresh banana, and whipped cream.

### **Strawberry Shortcake Trifles** NF, VG

Soft pound cake and macerated strawberries layered with whipped cream.

### **Oreo Chocolate Trifles** NF, VG

Chocolate mousse with Oreo and brownie pieces, topped with whipped cream.

### **Chocolate Caramel Bacon Trifles** NF

Caramel mousse layered with chocolate, caramel, and bacon.

### **Lemon Blueberry Trifles** NF, VG

Soft pound cake, lemon cream, and fresh blueberries.

### **Tiramisu Trifles** NF, VG

Mocha mousse, ladyfinger cookies, whipped cream and chocolate sauce.

## LOLLIPOPS

### **Strawberry and Dark Chocolate Cheesecake Lollipops** NF, VG

Strawberry cheesecake dipped in dark chocolate.

### **Turtle Cheesecake Lollipops** VG

Classic vanilla cheesecake dipped in chocolate and topped with chopped nuts and caramel.

### **Chocolate Chip Cheesecake Lollipops** NF, VG

Chocolate chip cheesecake dipped in white chocolate and topped with chocolate curls.

### **Vanilla Cake Lollipops** NF, VG

Vanilla cake dipped in white chocolate and coated with sprinkles.





# BAR PACKAGES

---

## PREMIUM FULL BAR

Belvedere Vodka  
Hendrick's Gin  
Captain Morgan White Rum  
Captain Morgan Spiced Rum  
Johnnie Walker Black Label  
Jack Daniel's Tennessee Whiskey  
Woodford Reserve Bourbon  
Don Julio Blanco Tequila

*Includes all non-alcoholic selections, mixers, garnishes, beers, and wines listed below.*

## STANDARD FULL BAR

Tito's Vodka  
Beefeater Gin  
Captain Morgan White Rum  
Captain Morgan Spiced Rum  
Johnnie Walker Red Label  
Jack Daniel's Tennessee Whiskey  
Jim Beam Bourbon  
José Cuervo Tequila

*Includes all non-alcoholic selections, mixers, garnishes, beers, and wines listed below.*

## BEER, WINE, AND SODA BAR

Canyon Road Pinot Grigio  
Canyon Road Sauvignon Blanc  
Canyon Road Pinot Noir  
Canyon Road Cabernet Sauvignon  
William Wycliff Champagne  
Miller Lite  
Coors Light  
Bud Light  
Modelo Especial  
A Seasonal Beer Selection  
White Claw Hard Seltzers  
Coca-Cola  
Diet Coke  
Sprite  
Bottled Water

## ASK ABOUT

Additional Beer Selections  
Upgraded Wines  
Signature Cocktails & Mocktails

Children's Beverages include all non-alcoholic beverages available in chosen bar package.

All Packages include ice, disposable cups, cocktail napkins, and Dram Liquor Liability Insurance.

Our Basset Certified Bartenders are required for all bar services.

## MIXER PACKAGE

Coca-Cola  
Diet Coke  
Sprite  
Bottled Water  
Club Soda  
Tonic Water  
Orange Juice  
Cranberry Juice  
Grapefruit Juice  
Pineapple Juice  
Ginger Ale  
Ginger Beer  
Lime Juice  
Grenadine  
Simple Syrup  
Zing Zang Bloody Mary Mix  
Sweet N Sour Mix  
Sweet & Dry Vermouths

*Includes all bar garnishes listed below.*

## BAR GARNISHES

Green Olives  
Maraschino Cherries  
Limes  
Lemons  
Oranges



# ADDITIONAL BEVERAGE PACKAGES

---

## BEVERAGE STATION

Includes Bottled Water and an assortment of Coca-Cola products, including Coke, Diet Coke, and Sprite.

Ice, Cups, and Napkins also included.

## COFFEE & TEA SERVICE

Regular and Decaf Coffee served with creamer, sugar, and sweeteners.

Assorted Teas with Hot Water, sugar, and sweeteners.

## ASSORTED BEVERAGES

Coca-Cola, Diet Coke, Sprite

Bottled Water

House Made Lemonade

House Made Strawberry or Raspberry Lemonade

House Made Iced Tea or Southern Sweet Tea





# LINEN RENTALS

## FEATURED VENDOR



### SOLID COLLECTION

See more at [windycitylinen.com](http://windycitylinen.com)

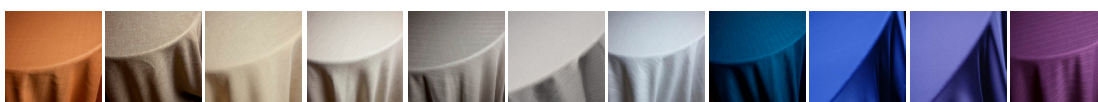


## UPGRADED LINEN SELECTIONS

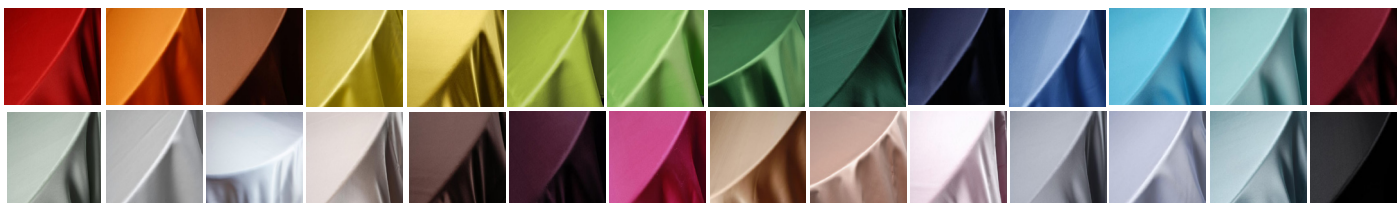
### SHANTUNG COLLECTION



### JUTE COLLECTION



### LAMOUR COLLECTION



### SPECIALTY COLLECTION



[catering@sbrevents.com](mailto:catering@sbrevents.com) | 312-724-1111

# TABLEWARE RENTALS

## FEATURED VENDOR

**TABLESCAPES®**  
EVENT RENTALS  
AN EMPLOYEE-OWNED COMPANY

See more at [tablescapes.com](http://tablescapes.com)



Black Round Collection



Classic Silver Collection



Hammered Stainless Collection



Gold Rimmed White Collec-



Fine Gold Rimmed Collection



Contemporary Brushed Gold Collection



Rimmed White Collection



Eno Goblet Collection



Classic European Collection



White Sheer Collection



Pure Crystal Collection



Contemporary Stainless Collection



Ask about upgraded disposables!



[catering@sbrevents.com](mailto:catering@sbrevents.com) | 312-724-1111

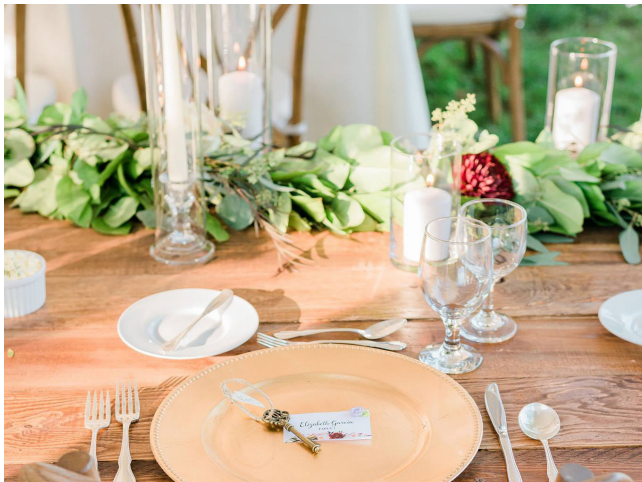


# TABLEWARE RENTALS

## FEATURED VENDOR



See more at [egpres.com](http://egpres.com)



## FEATURED VENDOR



See more at [dishanddecorvintagerental.com](http://dishanddecorvintagerental.com)



[catering@sbrevents.com](mailto:catering@sbrevents.com) | 312-724-1111

SBR  
events  
group  
19



# VENUES

Sweet Baby Ray's partners with many venues throughout the Chicago-land area & surrounding suburbs. Our venue list includes spaces for all unique tastes, ranging from classic to contemporary to modern. Our consultants would be happy to assist you in finding the right venue for your special day!



**BRIDGEPORT ART CENTER**



**REDFIELD ESTATE**



**DANADA HOUSE**



**WILDER MANSION**



**CEDAR FOX**



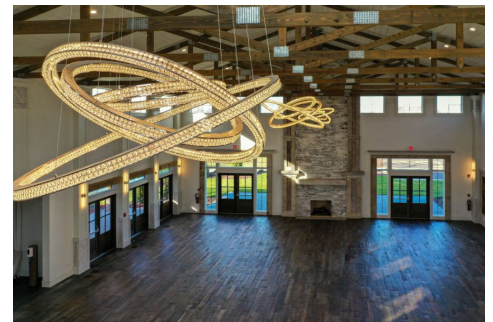
**SALVAGE ONE**



**PROVIDENCE VINEYARD**



**THE BRIX ON THE FOX**



**THE FARMHOUSE**

Visit [www.sbrcatering.com](http://www.sbrcatering.com) for our full venue list



[catering@sbrevents.com](mailto:catering@sbrevents.com) | 312-724-1111



# SERVICE TEAM

---



## ATTIRE

### Black Bistro

Black Shirt, Black Pants, Black Tie, Black Apron, Black Shoes

### White Bistro

White Shirt, Black Pants, Black Tie, Black Apron, Black Shoes

### White Polo

White Polo Shirt, Black Pants, Black Apron, Black Shoes

## RECOMMENDED STAFFING GUIDELINES

- (1) Event Director
- (1) Server Dedicated to the Bride & Groom
- (1) Server Captain per 100 Guests
- (1) Bartender per 75 Guests
- (1) Server per 10-20 Guests
- (1) Head Chef
- Culinary Team Varies by Event
- (1) Porter per 75-100 Guests

*The Sweet Baby Ray's & True Cuisine Catering Team is dedicated to making every event a beautiful experience. You can trust that each team member will be professional, courteous and thorough so that you only have to worry about enjoying your occasion!*



# PRE AND POST WEDDING

LET US MAKE ALL YOUR WEDDING RELATED EVENTS AS DELICIOUS AS YOUR BIG DAY WITH CATERING SERVICES FOR YOUR:

- Engagement Party
- Bridal Shower
- Rehearsal Dinner
- Big Day Brunch or sweets delivered to your salon or home
- Wedding Favors
- Post Wedding Brunch

## SAMPLE REHEARSAL DINNER MENU

Freshly Baked Bread and Whipped Butter

True Bistro Salad

Sautéed Green Beans and Baby Stemmed Carrots

Roasted Red Potatoes

Pancetta Stuffed Chicken Breast

Slow Roasted Tri-Tip Sirloin

## SAMPLE BAR MENU

Champagne and Smirnoff Vodka

Fresh Squeezed Juice Bar

Prosecco, Sparkling Rose, Fruit Sorbet

Bloody Mary Mix

Peach Nectar

Panna Still Water

San Pellegrino

## SAMPLE BRUNCH MENU

Susan's Blueberry Casserole

Brunch Favorites Omelet Station

Breakfast Potatoes

Denver Scrambled Eggs

Smoked Brisket and Biscuits

Atlantic Salmon Display

Coffee, Hot Tea, and Water Service



[catering@sbrevents.com](mailto:catering@sbrevents.com) | 312-724-1111

SBR  
events  
group  
22






# "I DO" TO-DO

## 12 MONTHS +

- ☐ Choose a wedding date
- ☐ Determine budget
- ☐ Pick wedding party
- ☐ Schedule engagement photos
- ☐ Start compiling guest list
- ☐ Research venues
- ☐ Research wedding attire and plan a shopping trip
- ☐ Create and order save the dates

## 10-12 MONTHS

- ☐ Create a wedding website
- ☐ Mail save the dates
- ☐ Research florists 
- ☐ Book ceremony and reception venues 
- ☐ Book officiant
- ☐ Book desired vendors 

## 8-10 MONTHS

- ☐ Research accommodations
- ☐ Finalize guest list
- ☐ Choose bridal party attire
- ☐ Register for gifts
- ☐ Book florist
- ☐ Plan your bachelor/bachelorette party 
- ☐ Plan your wedding shower 

## 6-8 MONTHS

- ☐ Decide on wedding cake style and flavor 
- ☐ Research wedding favors
- ☐ Research hair and makeup, book stylist
- ☐ Meet with officiant and plan ceremony
- ☐ Start planning honeymoon
- ☐ Book transportation to and from venue
- ☐ Purchase wedding bands
- ☐ Book rehearsal dinner venue 
- ☐ Research wedding invitation designs

## 4-6 MONTHS

- ☐ Order wedding invitations and wedding cake
- ☐ Book accommodations
- ☐ Book honeymoon flights and hotel
- ☐ Schedule fittings and alterations
- ☐ Decide on a playlist for your dj or band
- ☐ Order favors

## 3 MONTHS

- ☐ Finalize timeline for the big day
- ☐ Purchase decor
- ☐ Finalize menu with caterer 
- ☐ Order menu cards
- ☐ Order rehearsal dinner invitations


## 2 MONTHS

- ☐ Mail invitations
- ☐ Write vows
- ☐ Apply for marriage license
- ☐ Finalize seating arrangements


## 1 MONTH

- ☐ Final fittings
- ☐ Pick up wedding rings
- ☐ Confirm honeymoon reservations and pack
- ☐ Confirm details with vendors
- ☐ Pick up marriage license
- ☐ Order thank you notes

## 1-2 WEEKS

- ☐ Follow up with guests who haven't RSVP'd
- ☐ Give a final head count to caterers 
- ☐ Make sure DJs/musicians have playlists
- ☐ Final haircut and color
- ☐ Have final payments and cash tips for all vendors
- ☐ Provide transcripts of all readings
- ☐ Deliver "must have" image list to photographer

## DAY BEFORE

- ☐ Make sure everything is packed for big day
- ☐ Mani/Pedi
- ☐ Attend rehearsal and dinner 
- ☐ Get lots of rest

## THE BIG DAY!

- ☐ Eat a healthy breakfast 
- ☐ Take a deep breath and relax - enjoy your big

WHEREVER YOU SEE OUR LOGO,  
ASK US HOW WE CAN HELP!



---

***WE CAN'T WAIT  
TO CATER YOUR  
SPECIAL DAY!***

---



---

[catering@sbrevents.com](mailto:catering@sbrevents.com) | 312-724-1111

**SBR**  
events  
group