

# Wedding Celebration Menu



*eventive catering*  
events and more





# *Congratulations to the Newlyweds!*

As we raise our glasses to celebrate the union of two souls becoming one, we want to congratulate the newlyweds! Your decision to intertwine your fates through marriage is not just a commitment; it's a beautiful dance of love, trust, and shared dreams. At Eventive Catering, being chosen as your caterer is an immense honor for us. We are thrilled to play a part in bringing the flavors of your unique love story to life and turning your wedding reception into an extraordinary celebration. Here's to the beginning of a beautiful journey together – may it be as delicious and joyous as your wedding day!

## *Let's turn up the heat with Eventive Catering!*

Your wedding is the ultimate bash, and we're here to turn it into the gastronomic extravaganza of a lifetime! At Eventive Catering, we're not just caterers; we're memory-makers. Let's craft a reception that's as unforgettable as your love story!

### **CRAFTING A MENU AS UNIQUE AS YOU ARE**

At Eventive Catering, we believe that your wedding should be a reflection of your distinct taste and style. Whether you're hosting an intimate affair or a grand celebration, we're not just caterers; we're your creative partners. Our planners are passionate about turning your dream menu into a personalized celebration that's not just delicious but entirely tailored to **YOU.**





## FRESHER THAN FRESH

Behind the scenes, our chefs at Eventive Catering are kitchen wizards conjuring up a feast with the freshest ingredients. We're all about turning your celebration into a flavor-packed experience. From the first bite to the last dance, Eventive Catering is crafting tasty vibes!



## YOU DREAM IT, WE'LL DO IT

Your menu fantasies?

Eventive Catering makes 'em real. This is YOUR day, and we're here to make it as vibrant, fun, and delicious as your love story. Your wedding is our canvas – let's paint it with joy, flavor, and some serious culinary magic.

Ready to elevate your celebration? Eventive Catering is where every bite is a high-five to love, and every moment is a dance party waiting to happen. Let's make your wedding reception the joyous adventure it deserves to be!

Meet some of the couples that trusted us with their weddings and were left with a memory so dear that it will last a lifetime!





# *David & Keta:*

## *A Love Rooted in Tradition*

David and Keta, a dynamic Georgian couple, share a love story that began in the bloom of their teenage years. Growing up as next-door neighbors, their families were not just close; they were intertwined in the rich tapestry of Georgian traditions. From festive gatherings to shared celebrations, their bond deepened over the years.

As they envisioned their dream wedding, David and Keta knew they wanted to honor their heritage with a traditional Georgian celebration. From the vibrant dances to the heartfelt toasts, every element echoed the essence of their roots. Choosing a fully Georgian traditional Supra was a no-brainer. They wanted their guests to savor the flavors of their culture, to feel the warmth of a Georgian feast that echoed the love passed down through generations. For David and Keta, every dish on their menu had a story, a connection to cherished family recipes. The aroma of freshly baked bread filled the air, reminiscent of their grandmothers' kitchens, creating an atmosphere of nostalgia and love.

The wedding took place at David's ancestral home in the Georgian countryside, and the couple took decorating the place upon themselves. With Eventive Catering's classy, distinguished and delicious food, the wedding was totally unforgettable.

As the sun dipped below the horizon, casting a warm glow on the traditional Georgian table settings, David and Keta's wedding became a beautiful tapestry of past, present, and future. Their fully Georgian traditional menu wasn't just about the food; it was a celebration of love deeply rooted in the soil of their homeland.







# *Kyle & Liza:* *A Fusion of Cultures and Flavors*

Meet Kyle and Liza, a captivating mixed couple whose love story spans continents. Kyle, a proud American, found his heart in Georgia while working abroad. As their love blossomed, they knew their wedding had to be a fusion of their cultures.

Choosing a location that echoed the charm of a Georgian Supra, Eventive Catering crafted a celebration where tradition and modernity danced hand in hand. The venue, adorned with Georgian flair, became a canvas for their unique love story.

For their menu, Kyle and Liza envisioned a delightful fusion of American favorites and Georgian charm. We at Eventive Catering curated a menu that seamlessly blended the best of both worlds. From classic American sliders to the bold flavors of Georgian khachapuri, each dish told the tale of a love bridging continents. Our decorators merged the two cultures' features and created an atmosphere that was contemporary, yet extremely classy. With our help, the reception had every bit of necessary inventory, so the couple had only one job to do - enjoy their mesmerizing wedding.

As guests reveled in the harmonious marriage of flavors, Kyle and Liza's wedding became a testament to the beauty of diversity. The joyous laughter and the clinking of glasses echoed the merging of two worlds, creating a celebration as unique and extraordinary as their love.





# *Shota & Elene:* *A Mediterranean Love Affair*

In the enchanting backdrop of Italy, Shota and Elene's love story began to unfold. Meeting during their studies abroad, they found themselves immersed in three years of Mediterranean bliss, surrounded by the rich tapestry of Italian flavors. When it came time to celebrate their union, there was no doubt—their wedding would be a reflection of the love they cultivated under the Italian sun.

For Shota and Elene, the choice was clear—a celebration of their immense experience in Italy through a menu that embodied the spirit of the Mediterranean. With a nod to the country that witnessed the blossoming of their love, they chose an Italian feast that showcased the diversity of flavors they had come to cherish.

The couple chose an all-inclusive service and trusted us to plan their whole wedding - we chose the perfect location, the perfect menu, and the perfect decor for them. The chefs of Eventive Catering, masters of culinary artistry, brought the taste of Italy to their wedding.

From mouthwatering pizzas with perfectly blistered crusts to seafood spread that transported guests to the Italian coast, every dish was a testament to the love story written in the midst of olive groves and seaside sunsets.

As the aroma of basil and the laughter of loved ones filled the air, Shota and Elene's wedding became a homage to the Mediterranean— a celebration of love, life, and the enduring magic of Italian moments.





# Wedding catering Set-Menu for 50 people

## 1500 Gel

### Mini Bruschetta

- 20 pcs Bruschetta with cheese and tomato
- 20 pcs Red caviar on baguette bread with cream cheese

### Cold Canapés

- 20 pcs Spinach Pkhali stuffed with wood nuts and pomegranate
- 20 pcs Ham and marble cheese duet
- 20 pcs Cheese ball with flax and sesame seeds
- 20 pcs Caesar roll with chicken fillet and sun-dried tomato

### Salads in a glass

- 25 pcs Classic Greek salad with Feta cheese, fresh vegetables and olives
- 25 pcs Romaine salad with garlic croutons, Parmesan cheese, grilled tiger shrimp and Caesar dressing

### Pastry

- 25 pcs Mini Khachapuri in puff pastry
- 25 pcs Mini Lobiani in puff pastry

### Sandwiches & Burgers

- 25 pcs Mini club sandwich
- 25 pcs Mini Croissant with Salami and cheese

### Hot Canapés

- 35 pcs Vegetable BBQ on skewers (zucchini, aubergine, cherry tomato)
- 35 pcs Pork BBQ with pomegranate sauce
- 35 pcs Chicken BBQ with Sesame Seeds

### Desserts

- 25 pcs Mini cheesecake with berries
- 25 pcs Choux with caramel
- 25 pcs Fruit on sticks (pineapple, kiwi, strawberry, grapes)
- 50 pcs Still water
- 10 pcs Home-made orange lemonade





# Wedding catering menu with All-Inclusive Service for 50 people

## 3000 Gel

### Cold Canapés

- 20 pcs Red Caviar on baguette bread with cream cheese
- 20 pcs Vegetable sticks with dressing

### Salads

- 25 pcs Caesar salad with chicken
- 25 pcs Salad with Mozzarella cheese and honey with tomato confit

### Pastry

- 25 pcs Mini Khachapuri in puff pastry
- 25 pcs Mini Lobiani in puff pastry

### Sandwiches & Burgers

- 25 pcs Mini sandwich with chicken
- 25 pcs Mini Croissant with vegetables

### Hot Canapés

- 50 pcs Fried mozzarella and mint canape
- 50 pcs Chicken in cream with Champignons

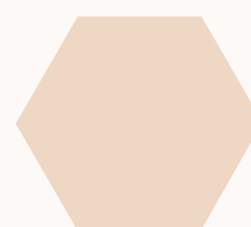
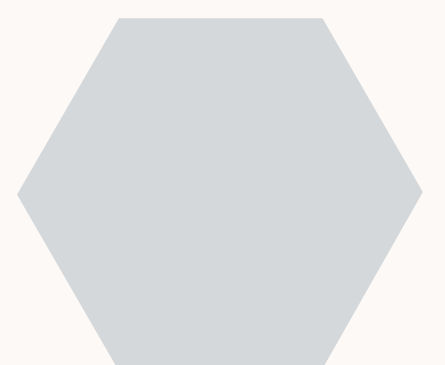
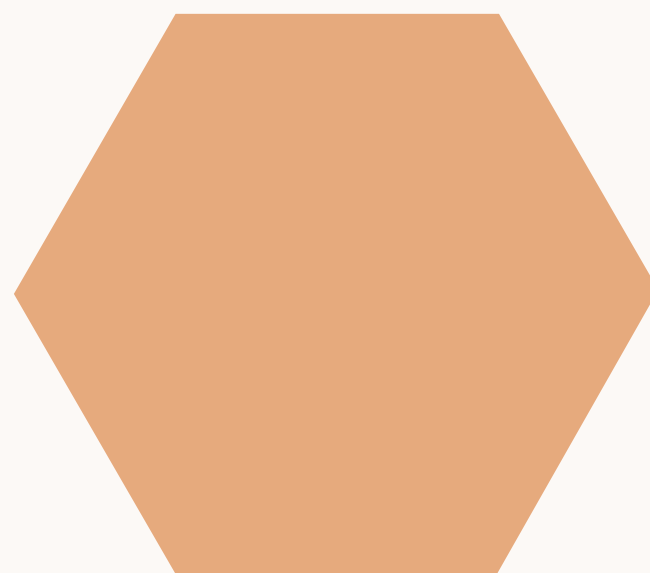
### Desserts

- 25 pcs Mini cheesecake with berries
- 25 pcs Mini brownie

### Non-Alcoholic Drinks

- 25 pcs Still water
- 10 pcs Orange juice

*\*Included – Inventory, service staff, logistics*





# Wedding Gala Dinner Menu with All-Inclusive Service for 50 people

## 4500 Gel

### Non-alcoholic drinks

- 25 pcs Punch
- 20 pcs Classic home-made lemonade
- 25 pcs Still water “Bakuriani”
- 10 pcs Sparkling water ”Borjomi”

### Hot Drinks

- 60 pcs Instant coffee “Carte Noire”
- 25 pcs Black tea (Packaged)
- 25 pcs Green tea (Packaged)

### Appetizers

- 50 pcs Canapes with melon and Parma ham
- 50 pcs Smoked Salmon with melted cheese and capers
- 50 pcs Blue cheese and strawberry
- 50 pcs Red caviar on a baguette
- 50 pcs Mini bruschetta with Salmon and cream cheese

### Salads

- 25 pcs Caesar salad with grilled chicken breast, cherry tomatoes, Provence croutons and parmesan cheese
- 30 pcs Salad with grilled Salmon, potatoes and spinach
- 30 pcs Greek salad with black olives and feta cheese

### Hot Appetizers

- 100 pcs Pancake bag with salmon
- 100 pcs Pancake bag with duck meat





## Hot dishes

- 100 pcs Vegetable BBQ
- 100 pcs Pork BBQ with pomegranate sauce
- 50 pcs Chicken sticks with sesame seeds and tarragon sauce
- 50 pcs Beef Roulade in red wine sauce

## Bread

- 20 pcs Bread basket (French baguette, ciabatta, mini bun, grissini)

## Dessert

- 15 pcs Assorted fruits (pineapple, pear, kiwi, tangerine, grape, strawberry and fresh mint)
- 50 pcs Mini cheesecake with berries
- 50 pcs Mini Brownie

## Service Staff

- 1 pcs Manager
- 10 pcs Waitress
- 4 pcs Chef

## Inventory and Tableware

Tableware, textiles, glass and tables required for serving



## *Why Eventive Catering?*

At Eventive Catering, we're not just about events; we're about crafting experiences that linger in the hearts of our clients.

## *Wondering what sets us apart?*



## *We Love Details*

It's the little things that make the difference. Our passion lies in those intricate details, the delicate touches that elevate your event from special to extraordinary. We thrive on exceptional quality food and, of course, the infectious energy of people who always smile!

## *We Direct Perfect Events*

Your event, your vision, and we're here to direct the perfect symphony of flavors and aesthetics. Our creative and food styling departments are always buzzing with new and fresh decorative suggestions. Because at Eventive Catering, we understand that every event is as unique as the smiles it brings.

## *We Create with Imagination*

Imagination knows no bounds, and neither do we. With boundless creativity, passion, in-depth knowledge, and a wealth of experience, we bring to life the most impressive dishes using fresh seasonal ingredients. Each bite is a journey through a world of flavors and innovation.

## *We Aim for Your Dreams*

Your dreams are our goals. We aim to create events that not only meet but exceed your expectations. Our measure of success? Loyal, happy customers who entrust us with the joyous task of bringing their dreams to life.

## *We Process with Precision*

Behind every exceptional dish is precision. Our modern production unit is at the forefront of the catering industry, adhering to strict regulations and procedures for raw ingredient selection and management. Quality is not just a goal; it's our standard.

## *We Care about Sustainability*

Beyond celebrations, we care about the world we celebrate in. At Eventive Catering, sustainability is not just a trend; it's a commitment. We closely cooperate with non-profit organizations, ensuring that no portion of food is lost. We believe in a future where every event is not just memorable but also mindful.

*Choose Eventive Catering - Where Every Detail,  
Every Flavor, and Every Smile Matters!*





# Contact Us

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