



# Wedding Packages

2026



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EVENTS

# Wedding Services

## CEROMONY LOCATION OPTIONS

Pricing includes choice of Indoor or Outdoor Ceremony locations\*

*Please call to inquire about pricing. \*Dependent on weather and at the venue's discretion.*

Classic White Folding Chairs

•  
30 minute Pre-ceremony Champagne Hospitality

•  
30-minute Ceremony

### INCLUDED AMENITIES:

6-hour pre-event time allotted for vendor setup;  
*additional time needed may require an additional fee*

•  
4 Hour pre-event time allotted for photos throughout venue spaces

•  
1-hour post-event breakdown and load out for vendor;  
*additional time needed may require an additional fee*

•  
Ability to use multiple spaces for each portion of your event:  
*Ceremony, Cocktail Reception and Dinner*

### INVENTORY PACKAGE:

Tables:  
multiple size round and rectangular options

•  
Chairs:  
Gold Chiavari (Ballroom), Black Metal (Penthouse)

•  
Linens:  
white, black or ivory poly cotton blend

•  
Silver Hammered Flatware  
*Optional Black & Gold finishes available at an extra cost.*

•  
13" White Chargers

•  
Glassware

•  
Lounge Furniture  
*(based on inventory)*

\*\*Additional inventory available for a nominal rental fee.



# Food & Beverage

## PACKAGES

### Classic

**1 Hour Cocktail Reception**

•

**6 Classic Passed Hors D'oeuvres**

•

**3 Classic Stations**

•

**4 Hour Reception**

*including Seated Dinner*

•

**2 Courses**

*including Salad & Entrée Duet*

•

*Each guest receives two preselected proteins beautifully displayed with a starch and vegetable.*

*\*Vegan/Vegetarian/Gluten free option available upon request.*

•

**Dessert Parade**

or

**Petit Four Tasting**

•

**5 Hour CLASSIC Open Bar**

*with 2 Signature Cocktails*

### Premium

**1 Hour Cocktail Reception**

•

**6 PREMIUM Passed Hors D'oeuvres**

*(Includes Classic)*

•

**3 PREMIUM Stations**

*(Includes Classic)*

•

**4 Hour Reception**

*including Seated Dinner*

•

**2 Courses**

*including Salad & Entrée Duet*

•

*Each guest receives two preselected proteins beautifully displayed with a starch and vegetable.*

*\*Vegan/Vegetarian/Gluten free option available upon request.*

•

**Dessert Parade**

or

**Petit Four Tasting**

•

**5 Hour PREMIUM Open Bar**

*with 2 Signature Cocktails*

# Hors D'oeuvres

## CLASSIC

Tomato / Watermelon Tower\*  
\*seasonal only

Tomato Soup Shooters  
with grilled cheese crouton

Vegetable Spring Roll

Caprese Skewers  
balsamic glaze

Vegetable Dumpling

Tomato Bruschetta

Risotto Balls

Mini Stuffed Baked Potato

Croque Monsieur Spring Rolls

Goat Cheese & Fig Purse

Truffle Grilled Cheese

Spanakopita

Marinated Chicken Skewers  
cucumber-mint tzatziki

Beef Carpaccio Crostini

Mini Chicken & Waffles

Maple Glaze Homemade Meatballs

Mini Beef Sliders

Meatball Parm Sliders

Pulled Pork Sliders

Pigs In Blanket  
with beer shot

Teriyaki Beef Satay

Mini Fish Tacos  
with patrón margarita shot

## CLASSIC - Continued

Spicy Tuna Tartare  
on cucumber rounds

Mini Lamb Burgers  
mint aioli

Mini Chinese Chicken Salad  
served in a asian "to go" container

Prosciutto & Caramelized Onion Tartlet

Prosciutto Wrapped Asparagus

Smoked Salmon Crostini

Rock Shrimp Tempura

## PREMIUM

Peking Duck Bao Buns

Shrimp Cocktail

Raw Oyster mango cilantro sorbet, molecular pearls

Seasonal Ceviche Shooters

Baked Scallop

Mini Maryland Crab Cake meyer lemon aioli

Sashimi Poke Shooter

Ahi Spring Rolls

Crispy Rice Spicy Tuna

Potato Latke Caviar

Truffle Hamachi Crudo - Add +\$2

Lamb Chop Lollipops - Add +\$4

Mini Lobster Roll - Add +\$4

Nigiri Sushi - Tuna, Yellowtail, Salmon - Add +\$5



# Stations

## CLASSIC

### **TAQUERIA** *Chef Attended*

Chipotle Chicken Breast

Impossible™ Available upon request +\$3

Mahi Mahi Grilled Fish

Grilled Vegetables

Beef Empanadas

#### ***Includes:***

Guacamole, Cheese, Soft & Hard Shells,  
Rice, Beans, Sour Cream, Salsa Verde,  
Pico De Gallo, Lime, Cilantro,  
Mexican Street Corn Salad

### **FARM TO TABLE**

Charcuterie sliced

Cheese assorted selection

Crudité

Assorted Artisanal Crackers & Breads

Rustic Breads

### **SOUTHERN COMFORT**

Fried Chicken & Waffles

Short Ribs

Mac 'N Cheese choice of truffle or cheddar

Sweet Potato Fries

Corn Bread

### **SLIDER BAR**

Prime Beef Smash Sliders

The Luger Slider

filet mignon, sautéed onions,  
creamed spinach, peter luger sauce

Reuben Slider

Lamb Sliders

Mini Knishes

French Fries

Onion Rings

Assorted Pickles



**CLASSIC**

*Continued*

**TUSCAN PASTA**

**Choose 2 Pastas and 2 Sauces**

Select your favorite shape pasta, along with your favorite sauce, our chefs will man this classic station favorite completing your guests dish with their favorite additions tableside

<b>PASTAS</b>	<b>SAUCES</b>	<b>ADD-INS</b>
Penne	Bolognese	Sundried Tomatoes
Rigatoni	Marinara	Broccoli
Fettuccine	Ala Vodka	Baby Grape Tomatoes
Cheese Ravioli	Alfredo	Peas
Bucatini	Pesto	Shaved Parmesan
Fusilli	Roasted Garlic & Oil	Spicy Sausage
Orecchiette	Primavera	Fresh Basil
		Garlic

**THE PASTA WHEEL** - ADD +\$10pp

Impress your guests with a large carved out wheel of imported aged Reggiano Parmigiano

Dedicated Chef will cook the classic Spaghetti Cacio e Pepe and serve your guests

(Gluten-Free Options Available)

**A TASTE OF SHANGHAI**

*Chef Attended*

**Choose 2**

Steamed Vegetable Dumplings	Peking Duck Bao Buns Add +\$7
Vegetable Lo Mein	Shrimp Shumai
Vegetable Spring Rolls	Pineapple Fried Rice
Beef & Broccoli	General Tso's Chicken
Crispy Orange Beef	Kung Pao Shrimp

**Includes:**

Asian Spicy Mustard, Chili Sauce, Soy-Ginger Dip





**PREMIUM**

**STEAKHOUSE** \*Market Price  
*Chef Attended Carving Station*

**Choose 2**

- Tomahawk Rib Eye
- Baby Rack of Lamb
- Porterhouse
- Roasted Turkey

**Includes:**

- Steak Fries
- Creamed Spinach
- Tomato & Onion
- Peter Luger's Sauce
- Mint Jelly

**SUSHI / MAKI**

**Choose 2 Classic Rolls**

- California Avocado / Cucumber
- Spicy Tuna Salmon / Avocado

**Choose 2 Specialty Rolls**

- Volcano - spicy lobster, kani, pickled radish, topped with seared salmon, truffle, miso, serrano
- The Penthouse - shrimp tempura, mango, topped with eel, avocado, tobiko, spicy mayo, eel sauce
- Skyline - spicy tuna, avocado, crunch, topped with tuna, spicy mayo, lava/eel sauce
- Rooftop - sweet king salmon, snow crab, cucumber, crunch, topped with avocado, ikura, masa sauce

**Includes:** Soy Sauce, Pickled Ginger, Wasabi

**Choose 4 Nigiri/Sashimi**

- Tuna Salmon
- Yellowtail Shrimp
- Crab Eel
- Sushi Pizza

**MONTAUK MARKET**

**Choose 2**

- Jumbo Shrimp Cocktail
- East & West Coast Shucked Oysters
- Cherry Stone & Little Neck Shucked Clams
- Seasonal Ceviche

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- Snow Crab - \*Market Price
  - King Crab - \*Market Price
  - Lobster - \*Market Price

**Includes:** Remoulade, Cilantro-Cucumber Mignonette, Cocktail Sauce, Fresh Horseradish, Tabasco, Lemon

*\*\*Ice Sculpture available upon request for an additional charge*

**THE ROE** Imported Caviar \*Market Price

Sturgeon, Salmon Roe, Black / Red Tobiko  
Designed in Ice sculpted bowl, served with mini pancakes, capers, chopped onions, chopped egg, crème fraîche, lemon

**SEASIDE**

**Choose 3**

- Maryland Crab Cakes
- Fish & Chips
- Scallops Oreganato
- Crispy Jumbo Shrimp
- Snow Crab Claws warm with drawn butter - \*Market Price

**Includes:**

Lemon-Caper Remoulade, Cocktail Sauce, Tartar Sauce



# Stations

**PREMIUM**  
*Continued*

## **SANTORINI**

Spanakopita  
Greek Salad  
Falafel  
Veggie Kabob  
Chicken Kabob  
Lamb Kebob

### ***Includes:***

Feta Tirokafteri Dip  
Hummus  
Mint Tzatziki  
Tomato-Eggplant Dip  
Pita Bread  
Dolma

## **EXIT STATION**

Give your guests something wrapped to go home with

*Choice of*

Warm Cookies & Brownies with milk  
Bagels - cream cheese, butter  
Donuts  
Coffee  
Warm Fresh Made Donut Station

# Ravel Dining

## SALADS

Choose One

### HOUSE SALAD

crisp lettuce, tomatoes sliced cucumber, red onions, cheddar, housemade dressing

### CANDIED GREENS

frisée, grapes, crumbled goat cheese, candied pecans, riesling vinaigrette

### CAESAR

romaine lettuce, shaved parmesan, garlic bread croutons, caesar/anchovie dressing

### MOLECULAR CAPRESE

fresh buffalo mozzarella ballooned around heirloom tomato, topped with olive oil and balsamic molecular pearls

### \*TOMATO / WATERMELON TOWER

sliced watermelon & tomato, crumbled feta, micro basil, arugula, athena dressing, balsamic glaze - *\*Seasonal*

### CLASSIC WEDGE

iceberg lettuce, bacon crumbles, diced tomato and onions, creamy blue cheese dressing

## MAIN SIGNATURE DUO

Choose 2 Entrées;

*Guests will be served each a tasting of the duo selected.*

## APPETIZERS

### Burrata +\$7pp

burrata cheese, cherry tomatoes, balsamic, crostini

### Tuna Tartare +\$7pp

diced sushi grade tuna, soy, sesame seeds, cilantro, chopped avocado

## ENTRÉES

### BEEF

Chianti Braised Short Rib of Beef

Sliced Chateaubriand

Petite Filet Mignon 6oz, \*Market Price

*mushroom demi glaze, honey truffle*

Herb Roasted Rack of Lamb ADD +\$10pp

### SEAFOOD

*choice of lemon beurre blanc, miso glaze, oregonata*

Pan Roasted Wild Salmon or Wild Atlantic Cod

Branzino

Grilled Jumbo Prawns \*Market Price

Lobster Tail \*Market Price

### POULTRY

Herb-Roasted Chicken Breast

Lychee-Glazed, Long Island Duck\*

\*+\$5 per person

## VEGETERIAN

Roasted Cauliflower Steak - Vegan

Mushroom Risotto

White Truffle Ravioli

## SIDES

### STARCHES

*Choose One*

Garlic Roasted Mash Potatoes

Rosemary Roasted Fingerling Potatoes

Coconut Rice or Forbidden Black Rice

Truffle-Infused Polenta

### VEGETABLES

*Choose One*

Grilled Jumbo Asparagus

Haricot Verts

Garlic Roasted Broccoli Rabe

Bourbon-Honey Mini Carrots

Pancetta Roasted Brussels Sprouts

Mixed Sauteéd Vegetables

*Seasonal*



# Sweet Endings

## DESSERT PARADE

*Included in Classic & Premium Packages*

Choose 4

Mini Tarts  
Mini Red Velvet Cup Cakes  
Mini Molten Chocolate Cakes  
Mini Donut Holes  
Sorbet Cones  
Mini Churros

Mini Tiramisu  
Mini Canolis  
Mini Ice Cream Cookie Sandwiches  
Cheesecake Lollipops  
Macaroons

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## PETIT FOUR TASTING

*Included in Classic & Premium Packages*

Choose 4

Molten Cake  
Crème Brulée  
Sliced Fruit Brulée  
Mini Fruit Tarts  
Lemon Merengue Parfait  
Passion Fruit Parfait

Mini Red Velvet Cupcake  
Mini Apple Crumb Tart  
NY Style Cheesecake  
Mini Eclairs  
S'Mores Parfait  
Macaroons  
Chocolate Covered Strawberries  
long stem

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## MINI SWEETS STATION

ADD +\$10pp

Assorted Mini Crème Brulée  
Mini Cake Pops  
Mini Cupcakes  
Assorted Homemade Cookies  
Assorted Homemade Brownies

## VIENNESE STATION

ADD +\$20pp

Ice Cream Sundae Bar  
Assorted Donuts  
Cannoli  
Cheese Cakes  
Chocolate Strawberry  
Biscotti  
Cookies



# Open Bar Packages

## CLASSIC

*Includes Beer & Wine*

Tito's Handmade Vodka

Ketel One Vodka

Don Julio Blanco  
Tequila

Patron Silver  
Tequila

Cazadores Reposado  
Tequila

Tanqueray Gin

Bacardi Rum

Bacardi Coconut Rum

Captain Morgan Rum

Jameson Irish Whiskey

Dewar's White Label Scotch

Aberfeldy Scotch

Elijah Craig Bourbon

## PREMIUM

*Includes Beer & Wine  
and champagne*

Grey Goose Vodka

Belvedere Vodka

Don Julio Blanco Tequila

Casamigos Reposado Tequila

Patrón Reposado Tequila

Hendricks Gin

Bombay Sapphire Gin

Bacardi Rum

Malibu Rum

Jack Daniels Whiskey

Angel's Envy Bourbon

Bulleit Rye

Johnnie Walker Black Scotch

Laphroaig 10 Yr Scotch

## SUPER PREMIUM\*

*\*A la Carte at Market Pricing:*

Don Julio 1942  
Tequila

Clase Azul Reposado  
Tequila

Casamigos Añejo  
Tequila

Patrón Alto  
Tequila

Johnnie Walker Blue  
Scotch

Macallan 18yr  
Scotch

Glenfiddich 18yr  
Scotch

Dom Perignon  
Champagne

Moet Chandon  
Champagne



# Open Bar Packages

## **SIGNATURE COCKTAILS**

*Seasonal Selection*

### OLD FASHIONED

bourbon, angostura bitters,  
simple syrup

### MOSCOW MULE

vodka, ginger beer, lime juice

### APEROL SPRITZ

prosecco, bitters, soda water

### MARGARITA

blanco tequila, classic or spicy

### PALOMA

tequila, grapefruit juice, lime juice

### MOJITO

rum, sugar, lime juice, soda, mint

### NEGRONI

gin, vermouth, campari

### MARTINI

gin or vodka, dry vermouth, olive

### MANHATTAN

whiskey, sweet vermouth, bitters

### COSMOPOLITAN

vodka, triple sec, cranberry juice,  
lime juice

### ESPRESSO MARTINI

vodka, espresso, coffee liqueur

## **\*SPECIALTY BAR STATION OPTIONS**

*Tequila Bar, Vodka Bar, Whiskey Bar,  
Margarita Bar, Shot Bar, Signature Cocktail Bar*

••••••

\$10 per person

### **WINE**

#### RED

Cabernet Sauvignon, Merlot,  
Pinot Noir, Malbec

#### WHITE

Sauvignon Blanc, Pinot Grigio,  
Chardonnay, Rosé,

#### SPARKLING WINE

Wycliff Brut

\*Chandon Brut

*\*Premium Package*

### **BEER**

Corona

Heineken

Brooklyn I.P.A

Blue Moon

Bud Light

Stella Artois



# Print Shop



## PERSONALIZED MENUS

*Includes design, layout & typesetting & cocktail signs. Excludes Tax & Delivery.*

Stock: 110# Uncoated White or Linen

Size: 4.25" x 11" or 5.5" x 8.5"

QUANTITY	PRICE PER UNIT	TOTAL PRICE
75	\$2.00	\$150.00
100	\$1.75	\$175.00
150	\$1.68	\$252.00
200	\$1.68	\$368.00
250	\$1.54	\$385.00



## SEATING CHART

*Includes design, layout & typesetting. Excludes Tax & Delivery.*

Stock: White with Black print, mounted on 3/16" foamcore

SIZE	PRICE
24x36	\$250.00
36x48	\$350.00

\*Additional customization of sizes, colors & fonts available starting at +\$50 and up.



## PLACE CARDS

*Includes design, layout & typesetting. Excludes Tax & Delivery.*

Stock: Uncoated White with Black print

COST	\$3.50 each
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\*Additional customization of sizes, colors & fonts available starting at +\$100 and up.

\*Please note, Any items ordered under a 10 day window from the event will be charged \*RUSH fee to expedite the delivery. Any item ordered under a 5 day window can not be guaranteed to arrive by the event date.

\*\*Rush fees will be determined at the point of order.



# Contact

FOR WEDDINGS, EVENTS & MEETINGS

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ADDRESS

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EVENTS