



*Brandeis University*

*Catering*



*Kosher Social Event Guide*

# Kosher Social Event Guidelines

Brandeis University Catering provides all food and beverage services on campus at Brandeis University in Waltham, Massachusetts. The following social events catering guide offers an eclectic mix of culinary delights. Your special event is important to us, so please feel free to contact us for any special arrangements or items you may not find in this guide. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.

## Event Planning

To plan your social event, contact the Conference and Events Office between 9 AM and 5 PM, Monday through Friday at 781-736-4300. Our team of Catering professionals is on hand to create a customized menu to meet the individual needs of your group as well as suggest an array of appropriate accompaniments.

## Kosher Catering

In order to keep with the highest level of Kashruth, Kosher hot meals and china service is only offered in the Hassenfeld Conference Center. All meats are certified Glatt Kosher and are prepared under rabbinical supervision in the Brandeis University Kosher Meat Kitchen. Kosher catering is not available during Passover. The Sabbath is observed weekly. Please speak to your event specialist about Kosher catering needed after the Sabbath. Additional fees/restrictions may be applied. Please note that there may be other restrictions during holiday periods. The appropriate Kosher supervision/Mashgiach will be provided. Challah bread is included in all packages for Motzi.

## Food Preparation

All menus within this guide are prepared in our Kosher Meat kitchen and are considered meat. Various other menu items are designated and/or purchased pareve. Dairy menus for your event can be custom designed to meet your event needs. Ask your Event Coordinator for more details.

## Exceptional Enhancements

### Linen

A wide selection of colored napkins and table linens are available to enhance your event at no extra charge. Samples of linen are available upon request and are priced according to your needs. Floor length linen is available in a wide array of colors, patterns and textures to enhance the look and feel of your special event. While prices may vary according to the chosen style, we offer solid colors at \$22.00 per round table. Should you decide to provide your own linen, a \$5.00 handling fee per linen will be assessed.

White skirting for food and beverage tables, gift and place card tables, cake and challah tables and a DJ table are included in the cost of your event. Additional white skirting is available for \$32.00 per table.

### China

Events held in The Hassenfeld Conference Center are inclusive of house china, glassware and flatware for up to 200 guests.

### Floral and Plant Arrangements

Whether planning an intimate setting where floral centerpieces are needed or elaborately themed events such as tropical paradise, Brandeis Catering is here to assist you with the details. Our top-notch local purveyors can deliver anything from flowers in bud vases to a roomful of palm trees. Votive candles are also available for an additional fee.

## **Cake Cutting**

We will gladly cut and serve cakes provided by an outside vendor at no additional cost.

## **Liquor**

Brandeis University holds the appropriate licensing to serve all alcohol on campus. In order to maintain this license, trained and experienced staff must be present at each event to manage the service of alcohol in accordance with the Commonwealth of Massachusetts liquor laws. Brandeis University Catering will determine the appropriate number of bartenders to service your event.

## **Rental Fees**

Please ask your Event Coordinator about our current rental fees. Social Events are contracted for five hours; one hour for cocktails and hors d'oeuvres, followed by dinner and dancing for four hours. For cocktail receptions only, there is a four hour maximum. For events beyond the contracted time, overtime and labor charges will be applied based on your event end time. Wait staff fees are not included in the rental fees.

## **Billing**

Billing for all events must be made in accordance with University policies. All deposits are NON-REFUNDABLE. The rental fee serves as the first deposit and must be received within two weeks of reserving the space. The next deposit of \$3000.00 must be received with the completed signed contract within two weeks after receipt of the contract. The remaining per person cost plus 15% administration fee, 5% Massachusetts Meal Tax and the estimated bar bill must be received upon submission of the guarantee, five working days prior to the event. After your event, you will be billed the remaining beverage costs and any excess charges. Prices in this booklet are subject to change. Menu prices are guaranteed nine months prior to the event. All served events requesting multiple entrée options for their guests, not including vegetarian option, will be charged a \$2.50 fee per person, per entrée.

## **Guarantees**

Brandeis University requires the exact number of guests and the number of tables needed by noon, five working days prior to the event. If your guest count increases or you make changes to an existing menu less than five (5) business days in advance of your event, late fees will be applied to your bill. Your final invoice will be based on the guaranteed guest count number provided or the number of guests in attendance at the event, whichever is greater. We understand that last minute cancellations are occasionally unavoidable. We will work with you to minimize your charges, but you will be responsible for any costs incurred by the Catering Department up to the time of cancellation.

## **Service**

Wait staff are included in the Package Price for a five hour service period. Extended event, setup and/or breakdown requirements will be billed for wait staff at \$25.00 per hour, per staff member.

Bartenders are required for all events featuring a bar and are billed an additional \$175.00 for a five hour service period. Additional service hours are billed at \$30.00 per hour, per staff member.

To ensure the smooth running of your event, appropriate staffing is arranged by the catering department. Our general guidelines for staffing are as follows:

Full Open Bar - Bartender per 75 guests  
Butler Passed Hors D'oeuvres - 1 Wait Staff per 30 guests

Your Event Specialist may offer suggestions based on your specific event and clientele.

### **Floor Plans**

The Sherman Function Room in the Hassenfeld Conference Center will accommodate 200 guests with a dance floor. A floor plan indicating the number of guests to be seated at each table is required at least three working days prior to the event.

### **Accommodations**

For your out-of-town guests, we have limited affordable overnight accommodations available adjacent to our Faculty Club. Please contact Conference and Events Services for availability.

### **Parking**

Free and ample parking is available to all guests, on an unreserved basis, in University parking areas.

### **Weather Cancellation Policy**

As a residential campus, Brandeis University remains open; however, should the governor of Massachusetts declare a "State of Weather Related Emergency" your event will be canceled. If you choose to reschedule, it will be at a time convenient for both parties and subject to space availability. If rescheduling is not an option a full refund will be issued.

### **Personal Property**

Brandeis University Catering cannot accept any responsibility for property, clothing or equipment.

### **Display and Exhibit**

Materials may not be attached to walls or ceilings. The client assumes responsibility for extra cleaning or repair fees incurred from misuse or damage to University facilities. Smoke machines, Mylar strips, confetti, gum and jellybeans are prohibited.

### **Vendors**

Sandwich plates or entrées are available for all vendors at an additional cost. Please ask your Event Coordinator for more information.

### **Miscellaneous**

For the safety and well-being of our clients and guests, food and beverage are not permitted to leave the premises of a catered event. In the rare case there is remaining food, all efforts are made by the catering department to donate the food to a local reputable charity.

# Event Packages

# Plated Dinner Packages

The following Plated Dinner Packages are inclusive of your choice of Two Cold Stationary Hors D'oeuvres for your Cocktail Reception and a Salad, Entrée and Dessert Course for your Affair.

All Packages include Freshly Baked Rolls and Sweet Margarine, Java City Regular and Decaffeinated Coffee and Bewley's Herbal Teas.

## ❧ Cold Stationary Hors D'oeuvres ❧

Please Select Two

### **Mediterranean Platter**

Hummus, Baba Ghanoush and Tabbouleh with Toasted Pita Points  
Accompanied by Spiced Kalamata Olives, and Spiced Nut Garni

### **Fruit Mosaic**

Fresh Seasonal Melons and Berries served with a Raspberry Dip

### **Vegetable Antipasto Platter**

With Roasted Vegetables, Eggplant Caponata, Rosemary White Bean Spread,  
and Olives served with Italian Breads and Crostini

### **Fresh Vegetable Crudités**

Seasonal Vegetables Accompanied by a Cucumber Dill Dip

## ❧ Salad Selections ❧

Please Select One

### **Endive, Watercress and Frisée**

With Grilled Fennel, Pear, Roasted Nuts and Raisins  
Finished with a Balsamic Emulsion

### **Pear and Chicory**

Lightly Dressed with a Balsamic Vinaigrette

### **Hearty New England Greens**

With Oven Roasted Yellow Tomato, Black Olives, and a Garlic Crouton  
Dressed with a Roasted Onion Vinaigrette

### **Mesclun Greens Salad**

With English Cucumber, Roma Tomatoes, and Sweet Vidalia Onion  
Finished with a Balsamic Vinaigrette

### **Arugula and Field Greens Salad**

With Roasted Red Peppers and Sunflower Seeds  
Dressed with Honey Dijon Dressing

## ❧ Entrée Selections ❧

Please Select One

All Entrées are served with your choice of Two Accompaniments

### Beef

**Roasted Prime Rib with Garlicky Braised Greens**  
Presented with a Seasonal Wild Mushroom Au Jus

**Twin Medallions of Beef**  
Seared with a Dijon Cracked Black Pepper Crust and a Brandied Au Jus

**Sliced Slow Roasted Brisket**  
Topped with a Roasted Tomato and Garlic Bordelaise Sauce  
\$55.00



### Chicken

**Herb Encrusted Pan Seared Chicken Breast**

**Roulade of Chicken and Red Pepper Florentine**  
With a Roasted Tomato Demi

**Rosemary and Honey Glazed Ginger Chicken**

**Pan Seared Chicken Breast**  
Stuffed with a Wild Mushroom and Roasted Garlic Stuffing  
Finished with a Fresh Herb Velouté  
\$49.00



### Fish

**Pan Seared West Coast Grilled Salmon Filet**  
Topped with English Cucumber, Roma Tomato and Sweet Vidalia Onion

**Sesame Ginger Salmon**  
Drizzled with a Fresh Ginger Ponzu Sauce  
Served over Garlic Braised Greens  
\$52.00

## Vegetarian

### Asian Vegetable Stir-Fry

Sautéed Ginger Teriyaki Tofu with Sugar Snap Peas,  
Chinese Cabbage, Mung Bean Sprouts, and Julienne Red Peppers

### Mushroom Polenta

Served with a Mélange of Grilled Italian Vegetables, Sautéed Arugula, and  
Finished with a Brunoise of Stoplight Peppers  
\$42.00



## Accompaniments

### Vegetables

Please Select One

Oven Roasted Haricots Verts

Sautéed Seasonal Squash

Sautéed Snow Peas with Charred Red Pepper

Braised Warm Beet Salad

Blanched Broccoli Crowns

### Starches

Please Select One

Herbed Rice Pilaf

Oven Roasted Mixed Potatoes

Whole Wheat Cous Cous Pilaf

## ❧ Dessert Selections ❧

All desserts from our on premise bakery are prepared *pareve*.  
Please Select One

### **Chocolate Torte**

Chocolate Torte with a Layer of Dark Chocolate Ganache  
Enrobed with Chocolate Frosting served with Fresh Berries and Whipped Topping

### **Seasonal Fresh Fruit Tart**

With Chantilly Cream and Fresh Berry Garni

### **Champagne Flute of Fresh Berries and Sauce Zabaglione**

### **Chocolate Mousse**

Finished with Whipped Cream and Fresh Strawberry Garni

### **Baker's Choice Dessert Sampler**

A Variety of Freshly Baked Mini Pastries, Macaroons, Cakes, Pies or Custards  
Prepared in our Campus Bakery served to your table Family Style with Fresh Fruit Garni

# Buffet Dinner Packages

The following Buffet Dinner Packages are inclusive of your choice of Two Cold Stationary Hors D'oeuvres for your Cocktail Reception, A Buffet consisting of your choice of Two Salads, Two Entrées, and Two Accompaniments and a Dessert Selection served to your table. All Packages include Freshly Baked Rolls and Sweet Margarine, Java City Regular and Decaffeinated Coffee and Bewley's Herbal Teas.

## ❧ Cold Stationary Hors D'oeuvres ❧

Please Select Two

### **Mediterranean Platter**

Hummus, Baba Ghanoush and Tabbouleh with Toasted Pita Points  
Accompanied by Spiced Kalamata Olives, and Spiced Nut Garni

### **Fruit Mosaic**

Fresh Seasonal Melons and Berries served with a Raspberry Dip

### **Vegetable Antipasto Platter**

With Roasted Vegetables, Eggplant Caponata, Rosemary White Bean Spread,  
and Olives served with Italian Breads and Crostini

### **Fresh Vegetable Crudités**

Seasonal Vegetables Accompanied by a Cucumber Dill Dip

## ❧ Salad Selections ❧

Please Select Two

### **Endive, Watercress and Frisée**

With Grilled Fennel, Pear, Roasted Nuts, and Raisins  
Finished with a Balsamic Emulsion

### **Pear and Chicory**

Lightly Dressed with a Balsamic Vinaigrette

### **Hearty New England Greens**

With Oven Roasted Yellow Tomato, Black Olives and a Garlic Crouton  
Dressed with a Roasted Onion Vinaigrette

### **Mesclun Greens Salad**

With English Cucumber, Roma Tomatoes, and Sweet Vidalia Onion  
Finished with a Balsamic Vinaigrette

### **Arugula and Field Greens Salad**

With Roasted Red Peppers and Sunflower Seeds  
Dressed with Honey Dijon Dressing

## ❧ Entrée Selections ❧

Please Select Two  
Entrée price will be determined by the more expensive item

### **Sliced Roast Beef**

Topped with a Red Wine Mushroom Sauce  
\$52.00

### **Sliced Slow Roasted Brisket**

Topped with a Roasted Tomato and Garlic Bordelaise Sauce  
\$50.00



### **Herb Encrusted Pan Seared Chicken Breast**

\$49.00

### **Pan Seared Chicken Breast**

Stuffed with a Wild Mushroom and Roasted Garlic Stuffing  
Finished with a Fresh Herb Velouté  
\$48.00

### **Roulade of Chicken with Red Peppers and Arugula**

With a Sauce Sharon  
\$48.00

### **Oven Roasted Bone In Chicken**

Traditionally Prepared Bone in Chicken Seasoned with Rotisserie Style Seasoning  
\$47.00



### **Pan Seared Norwegian Salmon**

Topped with English Cucumber, Roma Tomato and Sweet Vidalia Onion  
\$52.00

### **Sesame Ginger Salmon**

Drizzled with a Fresh Ginger Ponzu Sauce  
Served over Garlic Braised Greens  
\$52.00



### **Asian Vegetable Stir-Fry**

Sautéed Ginger Teriyaki Tofu with Sugar Snap Peas,  
Chinese Cabbage, Mung Bean Sprouts, and Julienne Red Peppers  
\$42.00

### **Mushroom Polenta**

Served with a Mélange of Grilled Italian Vegetables, Sautéed Arugula, and  
Finished with a Brunoise of Stoplight Peppers  
\$44.00

## ❧ Accompaniments ❧

### Vegetables

Please Select One

Oven Roasted Haricots Verts

Sautéed Seasonal Squash

Sautéed Snow Peas with Charred Red Pepper

Braised Warm Beet Salad

Blanched Broccoli Crowns



### Starches

Please Select One

Herbed Rice Pilaf

Oven Roasted Mixed Potatoes

Whole Wheat Cous Cous Pilaf

## ❧ Dessert Selections ❧

All Desserts from our on premise bakery are prepared *pareve*  
Please select one Dessert to be served to the table

### **Chocolate Torte**

Chocolate Torte with a Layer of Dark Chocolate Ganache  
Enrobed with Chocolate Frosting served with Fresh Berries and Whipped Topping

### **Seasonal Fresh Fruit Tart**

With Chantilly Cream and Fresh Berry Garni

### **Champagne Flute of Fresh Berries and Sauce Zabaglione**

### **Chocolate Mousse**

Finished with Whipped Cream and Fresh Strawberry Garni

### **Baker's Choice Dessert Sampler**

A Variety of Freshly Baked Mini Pastries, Macaroons Cakes, Pies or Custards  
Prepared in our Campus Bakery served to your table Family Style with Fresh Fruit Garni

Ask your Event Coordinator about upgrading your dessert selection with one of our  
signature dessert stations.

# Event Enhancements

Enhance your special event with your choice of the following courses

# Cold Stationary Hors D'oeuvres

Add an additional Stationary Hors D'oeuvres offering for your guests  
Prices Based on Guest Count of 50

## **Mediterranean Platter**

Hummus, Baba Ghanoush and Tabbouleh with Toasted Pita Points  
Accompanied by Spiced Kalamata Olives and Spiced Nut Garni  
\$195

## **Fruit Mosaic**

Fresh Seasonal Melons and Berries served with a Raspberry Dip  
\$155

## **Vegetable Antipasto Platter**

With Roasted Vegetables, Eggplant Caponata, Rosemary White Bean Spread,  
and Olives served with Italian Breads and Crostini  
\$150

## **Fresh Vegetable Crudités**

Seasonal Vegetables Accompanied by a Cucumber Dill Dip  
\$125

## **Smoked Salmon or Smoked Whitefish**

Smoked Atlantic Salmon or Whitefish Accompanied by Capers, Diced Red Onion, Freshly  
Chopped Roma Tomatoes, Chopped Egg Whites and Yolks, and Bagel Chips  
Served with Lemon Garni  
Market Price

## **Chopped Liver Platter**

With Chopped Red Onion, Capers, Sliced Egg, Roma Tomato, and Parsley with Bagel Chips  
\$125

## **Butler Passed Hors D'oeuvres**

Expand your Cocktail Reception with our selection of Butler Passed Hors D'oeuvres. Your Event Planner will recommend the appropriate amount of Hors D'oeuvres to order.

Price per person

**Chicken Satay with an Orange Marmalade**  
**Traditional Potato Pancakes with Apple Sauce and Sour Cream**  
**Duxelles Stuffed Mushroom Caps**  
\$3.00

**Vegetarian Asian Style Spring Rolls**  
**Pan Seared Chicken Pinwheels with Scallions and Roasted Red Peppers**  
**Chili Lime Salmon Satay**  
**Zucchini Pancakes with Herbed Mustard Dip**  
**Franks en Dough**  
\$3.50

**Smoked Salmon Cucumber Rounds**  
\$3.75

## Appetizer Course Selections

Delight your guests with a savory appetizer course  
Price per person

### **Traditional Matzo Ball Soup**

Served in a Chicken Broth with Celery, Carrots, and Onion  
\$5.25

### **Hearty Potato and Chive Soup**

Served a la Vichyssoise or Bisque  
\$5.25

### **Classic Vegetarian Minestrone**

Garnished with a Freshly Baked Tuile Crisp  
\$5.25

### **A Taste of the Mediterranean**

Tabbouleh Salad, Baba Ghanoush and Roasted Red Pepper Hummus  
Served with a Variety of Accompaniments including  
Shaved Cucumber and Freshly Baked Pita Chips  
\$8.25

### **Fresh Fruit Kabobs**

A Sweet Display complemented by Toasted Coconut  
and Raspberry Puree  
\$7.00

### **Stuffed Petite Portobello Umbrellas**

Mini Portobello Mushrooms  
Stuffed with a Toasted Crumb Stuffing  
Presented on Top of a Pool of Warm Roasted Red Pepper Coulis  
\$6.95

## Dessert Stations

Price per person

### **Wild Berry Shortcake Bar**

Strawberries, Blueberries, Raspberries, Blackberries,  
and Freshly Baked Lemon Shortcake  
Topped with Chantilly Whipped Cream

\$7.95

### **Viennese Dessert Display**

Selection of Premium Pastries to Include Individual Fruit Tarts,  
Chocolate Dipped Strawberries, Petit Fours, Mini Éclairs, and  
Petite Chocolate Chip Cookies and Biscotti

\$8.50

### **Gourmet Coffee**

Freshly Brewed Java City Coffee, Decaffeinated Coffee, and Bewley's Herbal Teas

\$3.00

## Special Occasion Cakes

A variety of colors and accents are available to personalize your cake.  
The following prices include basic flower and border decorations  
with inscription. Cakes are made pareve.

### Choose one of the following cake flavors:

Vanilla  
Chocolate  
White  
Marble  
Carrot Cake

### Choose one of the following icing selections:

Butter cream  
Whipped Cream Icing  
Mocha

### Make your cake extra special with one of our fancy fillings:

Raspberry  
Strawberry  
Chocolate Mousse

### Decorative icing to embellish your cake is available in the following colors:

Blue  
Red  
Green  
Yellow  
Pink

### Double Layer Full Sheet Cake

100 – 110 guests  
\$190

### Double Layer Half Sheet cake

50 – 55 guests  
\$95

### 10 in Round Cake

12 – 18 guests  
\$70

# Young Adult Packages

## Young Adult Served Dinner Package

The Young Adult Served Dinner Package includes a Soda Bar for the Cocktail Reception as well as your choice of an Appetizer, Entrée and Dessert served during your Affair

### 🎨 Young Adult Soda Bar 🎨

A separate soda bar just for young adults during the Cocktail Hour. Includes a selection of Coca Cola Products, Shirley Temples and Cherries. Ask your Event Coordinator if you would like to extend the Soda Bar for the duration of your event.

### 🎨 Appetizer Selections 🎨

Please Select One

Sliced Melon Fan, Strawberry Garni  
Potato Skins with Sour Cream  
Tossed Garden Salad with Choice of Creamy Italian or Vinaigrette Dressing

### 🎨 Entrée Selection 🎨

Please Select One

Penne Pasta with Marinara Sauce  
Southern Fried Chicken with French Fries and Corn  
Barbeque Chicken with French Fries and Corn  
Rotini with Meatballs  
Hamburgers or Hot-Dogs with French Fries and Corn

\$25.00

### 🎨 Dessert Selection 🎨

Please Select One

Apple Pie  
Platters of Assorted Brownies and Congo Bars served Family Style  
Chocolate Layer Cake  
Tofutti Ice Cream Cookie Sandwich

## Young Adult Buffet Dinner Package

The Young Adult Buffet Dinner Package includes a Soda Bar for the Cocktail Reception, your choice of one the following Buffets and a dessert served to the table.  
Minimum of 20 Young Adults

### 🌀 Young Adult Soda Bar 🌀

A separate soda bar just for young adults during the Cocktail Hour  
Includes a selection of Coca Cola Products, Shirley Temples and Cherries  
Soda Billed on consumption based on \$4.00 per liter  
Ask your Event Coordinator if you would like to extend the Soda Bar for the duration of your event.

### 🌀 Buffet Selections 🌀

#### PuPu Platter Buffet

Tossed Garden Salad with Choice of Creamy Italian or Vinaigrette Dressing

Assorted Dinner Rolls with Whipped Butter

Your Choice of Four of the Following Entrées:

Chicken Fingers with Duck Sauce  
Vegetable Spring Rolls  
Franks en Dough with Mustard  
Steak or Chicken Teriyaki  
French Fries  
Onion Rings

Choice of One Dessert

\$25.50

## Perfect Pasta Buffet

Tossed Garden Salad with Choice of Creamy Italian or Vinaigrette Dressing

Garlic Bread

Your Choice of Three of the Following Pasta

Penne Pasta with Marinara Sauce

Penne Pasta with Meat Sauce

Meatballs in Marinara Sauce

Linguini with Marinara Sauce

Linguini with Garlic and Oil

Choice of one Dessert

\$24.00

## ❧ Dessert Selections ❧

Please Select One

Apple Pie

Platters of Assorted Brownies and Congo Bars served Family Style

Chocolate Layer Cake

Tofutti Ice Cream Cookie Sandwich

# Young Adult Event Enhancements

Enhance your special event with your choice of the following courses

## Stationary Hors D'oeuvres

Enhance your Cocktail Hour with one of the following

Price per person

Chicken Fingers

\$3.75

Bowl of Pretzels or Potato Chips

\$2.50

Franks en Dough

\$3.50

Potato Pancakes with Sour Cream and Applesauce

\$2.50

Vegetable Crudités

\$3.00

# Beverage and Alcohol Service

## Liquor Service

Full service beverage service is available for all social events. The following is a breakdown of alcoholic beverage costs. Please inquire with Conference and Events Services for a list of seasonal wines. Wines will be charged by the bottle for bars, receptions, and meals. Hard alcohol will be charged by the 1/10th of bottle. All invoices are based on guest consumption. Specialty wines and alcohol not listed are available and may be ordered for your event. You will be charged for specialty wines by the case and liquor by the bottle when available.

Bartenders are required for all events featuring a bar and are billed an additional \$175.00 for a five hour service period. One bartender is required for every 75 guests.

Additional service hours are billed at \$30.00 per hour.

## Beer Selections

Sam Adams®	Amstel Light®
Sam Adams Light®	Heineken®
\$ 4.75 per bottle	

## House Spirits

Absolut® Vodka  
Tanguerey® Gin  
Bacardi® Rum  
Dewar's® Scotch  
Canadian Club® Whiskey  
\$ 100.00 per bottle

## Premium Spirits

Amaretto DiSaranno®  
Crown Royal®  
Glenlivet Scotch®  
Kettle One Vodka®  
Bombay Sapphire Gin®  
\$125.00 per bottle

## Kosher Wine Selection

Yarden Chardonnay 2001	\$ 42.00 per bottle
Yarden Cabernet Sauvignon 2001	\$ 42.00 per bottle
Kedem Non Alcoholic Grape Juice	\$ 15.00 per bottle

## Mixers

A selection of mixers to include Coca-Cola® Sodas, Minute Maid® Juices, Tonic, and Club Soda.

## Coffee and Tea Service

Java City® Brews Regular, Decaffeinated Coffee and Bewley's® Herbal Teas will be Included with All Social Event Packages

# Social Event Tasting Policies and Procedures

## Menu Tasting

Prior to your Social Event you are invited to sample the following courses to assist in your planning and decision making process

Choice of Two Entrées  
Choice of Four Accompaniments

## Specialty Items

If the Client requests a tasting for any items other than the specified items, they will be charged the appropriate fees associated with item availability, usage and price.

## Scheduling a Tasting

The Tasting must be scheduled by a Conference and Events Services Representative during normal hours of operation. Tastings will not be scheduled during lunch hours (12-2pm), university vacation periods or closing times. Any Tastings scheduled during university closing times will be subject to fees. Brandeis Dining Services must receive the specific menu at least 48 hours in advance of the tasting.

## Liquor, Beer and Wine Tasting

If the Client chooses to taste specific liquor, beer or wine, they will be charged for items required to be brought in to the location. In some situations, this could include an entire case of the specified liquor. All liquor, beer or wine tastings are subject to Massachusetts State Liquor Laws. No liquor, beer or wine will be allowed to leave the premises.

**Brandeis University Catering looks forward to catering your event!**