

# WOODEN • PADDLE

*Full Service Catering*



WOOD-FIRED COOKING ◊ ARTSY COCKTAILS ◊ SHAREABLE DINING

*Fun, unconventional  
catering in Chicagoland  
with on-site, wood-fired  
cooking.*



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01

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# Welcome



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Hi there, hello! So happy you're here. This brochure is absolutely \*stacked\* with everything you want to know about our full-service catering.

# Why work with us?

Here's what you get when you do!



## AN UNCONVENTIONAL, TOTALLY FUN MENU

Dry, overcooked chicken be damned! Your wedding meal should reflect who you are and what you love. Grams might not totally get it at first - "PiZza?! AT yOuR weDdING?!" - but trust us, post-dinner, she'll be a believer - believe dat.



## A MEAL THAT'S AS FRESH AS IT GETS

Our team of chefs cook absolutely everything on-site in an 800-degree, wood-fired oven. Our bartenders fresh-press every juice mere hours before your event. Around here, 'reheated' and premade' are cuss words.



## A TEAM THAT TAKES CARE OF IT ALL

Book us and chill. From the beginning to the big day, our experienced, all in-house team will handle all the nitty-gritty details - from coordination to cooking to cleanup - so you don't have to.



# *We know how hard it is to find the right caterer*

It's a big day, and it's a big deal! We've got the chops, and we're here to help.

1,000+  
EVENTS  
CATERED



11  
YEARS OF  
CATERING



*“Wooden Paddle was easily my favorite decision for our wedding.”*

**- LEXI S, BRIDE**





02

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# *What We Do*



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Ripping up the rule book on what wedding catering "should be" and helping you serve a meal that's totally you.

# How does this work?

Here's what happens when we show up at your event!



## Step 1

### WE SET UP OUR KITCHEN ON-SITE

A few hours before your event, we roll up & set up our wood-fired kitchen on wheels. So it takes minutes, nay, seconds to get food from oven to plate, and then of course, from plate to belly.



## Step 2

### YOU FEAST, FAMILY STYLE

Take one down, pass it around! Our menu is designed to be totally shareable, so at the table, every one of your guests gets to try a little bit of this, and a little bit of that. Eating this way is way more fun.



## Step 3

### WE DISAPPEAR, WITHOUT A TRACE

This is why couples and venues l-o-v-e us. We handle all the end-of-night messes, so you don't have to lift a finger. As the old adage says, take only memories, leave only \*leftovers\*.



# *How We Serve Your Menu*

Three ways we serve the goods!



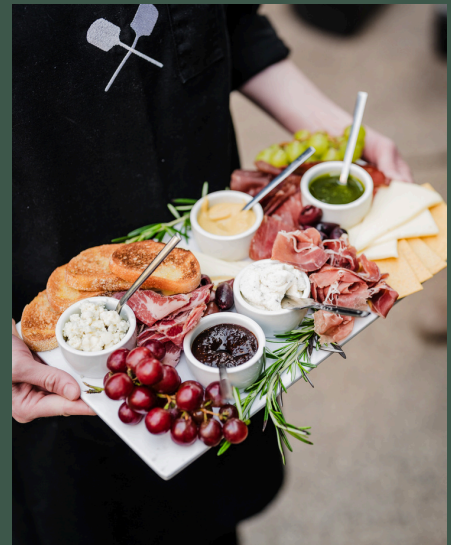
## **FAMILY-STYLE**

The best way to eat! And the way we serve most often. Our servers present each dish to the table, then food is passed and shared amongst your guests. Everyone gets to try a little bit of everything. Eating this way is way more fun!



## **BUFFET-STYLE**

Straightforward, and totally unfussy. We set up a table with your spread, guests grab a plate, and help themselves to whatever they'd like. Our servers replenish the table throughout service.



## **COCKTAIL-STYLE**

No seats? No problem! If you've built a menu full of finger foods, this style might be your best bet. Our servers tray pass each dish while your guests mix and mingle. Everyone gets a taste without ever sitting down.

# Want to see how we do things at a real event?

Here's a behind-the-scenes peek!



**THE BRIX ON THE FOX**  
180+ GUESTS

When you hire a caterer, what are you actually paying for? Come with us to one of the biggest weddings this year!

[WATCH NOW](#)



**NORTHFORK FARM**  
100+ GUESTS

How do you cater a wedding if there's no kitchen? We get this question all the time, so instead of telling you, we'll just show you.

[WATCH NOW](#)



**THE CRAWFORD**  
150+ GUESTS

How much does wedding catering really cost?" If you've googled this 47 times, this one's for you.

[WATCH NOW](#)

WATCH US IN ACTION!!!

*“It was the best meal I've ever had at a wedding... and it's even better that it was at our wedding.”*

**- BRE B, BRIDE**





03

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# *The Menu*



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A chef-driven menu full of wood-fired comfort foods.  
It's fun, unconventional food your guests will love.

# Menu Packages

Our menu is fully a la carte, and totally customizable. These packages are just a (hopefully helpful!) starting point.

## *A Good Time*

starting at \$45 pp

- One Passed App
- One Salad
- Four Pizzas
- One Dessert



## *A Great Time*

starting at \$55 pp

- Two Passed Apps
- One Salad
- Two Pizzas
- One Pasta
- One Dessert

## *The Best Time*

starting at \$100 pp

- Two Passed Apps
- Meat & Cheese Grazing Table
- One Salad
- One Seasonal Side
- Two Pizzas
- One Pasta
- One Protein
- One Dessert
- Late Night Snack



All menu packages include disposable plates, linen-like dinner napkins, and biodegradable wooden utensils. Chef & Server pricing is a la carte, based on guest count. Tax is not included, pricing is subject to change.

# Appetizers

The intro — let's get this party started! Chef recommends 2-4 appetizers per person.

## GOAT CHEESE ARANCINI

Warm, herbed goat cheese, crispy breadcrumb crust, roasted garlic aioli — 7 pp

## BRIE CHEESE POPS

Fried brie cheese, apricot thyme jam — 7 pp

## BALSAMIC SKIRT STEAK

Wood-fired marinated skirt steak, whipped gorgonzola cream — 12 pp

## PORK BELLY POLENTA

Pork belly, roasted red pepper relish, balsamic glaze, micro basil — 12 pp

## MEAT & CHEESE GRAZING TABLE

Prosciutto, coppa, bresaola, herbed & whipped ricotta, fontina, gorgonzola, goat cheese, basil pesto, fig jam, honeycomb, mustard, kalamata olives, red grapes, green grapes, candied walnuts, fresh rosemary, toasted baguettes, gluten-free crackers — 12 pp

## FRIED MEATBALLS

Chuck beef, marinara, freshly grated parm, fresh basil — 8 pp

## POLENTA SHRIMP POPS

Crispy fried polenta squares, pan-seared shrimp, caramelized shallot cream sauce — 10 pp

## BURRATA TOASTS

Whipped burrata on toasted baguettes topped three ways: tomato & basil balsamic reduction / basil pesto, arugula & lemon zest / hand-sliced prosciutto & fig jam — 7 pp

## RICOTTA & HONEYCOMB

Toasted housemade focaccia, herb-y whipped ricotta, tart lime & black pepper honey... you may catch more flies with honey, but you catch more honeys being fly — 8 pp

FEATURED ITEM

*Burrata Toast*

Whipped burrata on toasted baguettes topped three ways: tomato & basil balsamic reduction / basil pesto, arugula & lemon zest / hand-sliced prosciutto & fig jam



## Salads

The best way to get your greens.

### HAIL YES! CAESAR

Roasted garlic breadcrumbs, freshly grated parm, romaine hearts, Caesar dressing — 6 pp

### ARUGULA SALAD

Freshly grated parm, sliced pear, candied walnuts, arugula, maple shallot sherry vinaigrette — 7 pp

### HARVEST

Goat cheese, dried cranberries, candied walnuts, baby spinach, balsamic vinaigrette — 7 pp

## Sides

A little something on the side never hurt nobody.

### CHARRED ASPARAGUS

Wood-fired asparagus, romesco, seasoned cherry tomato salad, shaved parm — 8 pp

### MASCARPONE MASHED POTATOES

Idaho potato, heavy cream, butter, mascarpone, parm, garlic, chives, more butter — 8 pp

### ROASTED CAULIFLOWER

Roasted cauliflower, golden raisins, fried chickpeas, lemon tahini dressing, caramelized onion, mint — 10 pp

### PARM-Y BROCCOLINI

Roasted broccolini, maple shallot sherry vinaigrette, roasted garlic breadcrumbs — 9 pp

◆ VEGETARIAN

◆ GLUTEN-FREE

GUEST FAVE



FEATURED ITEM

*Goat Cheese Arancini*

Warm, herbed goat cheese, crispy breadcrumb crust, roasted garlic aioli



# Pizza, Pizza

Choice of 4 pizzas — 26 pp (1 entrée). And btw, we've got the \*best\* gluten-free crust and dairy-free ricotta!

## SMOKE & 'SHROOMS ◆

Roasted cremini mushrooms, fresh mozz, nutty smoked gouda, extra virgin olive oil, fresh thyme, black truffle puree

## THE BUZZKILL

Calabrian chili peppers, pepperoni, fresh basil, fresh mozz, tomato sauce, sweet honey

## ROCKETMAN

Arugula, hand-sliced prosciutto, fresh mozz, extra virgin olive oil, fresh grated parm, balsamic reduction

## SAUSAGE FEST

Smokey applewood bacon, pepperoni, fennel sausage, fresh mozz, sharp provolone, tomato sauce

## GRANDMA'S PIE ◆

Sweet tavern-style tomato sauce, provolone, fresh mozz, freshly grated parm, basil chiffonade

## PRETTY FLY FOR A WHITE PIE ◆

Creamy ricotta dollops, sharp gorgonzola, shaved parm, fresh garlic, fresh mozz, extra virgin olive oil, cracked black pepper

## MARGHERITA ◆

Fresh basil, fresh mozz, tomato sauce, extra virgin olive oil, cracked sea salt

## GETTIN' FIGGY WIT IT

Sweet mission fig jam, salty prosciutto, fresh mozz, creamy mascarpone

## PEPPERONLY

Charred pepperoni cups, fresh garlic, sharp provolone, fresh mozz, tomato sauce, fresh grated parm

## THE ORIGINAL MR. BEEF

Slow-braised short rib, mid-spicy housemade giardiniera relish, red tomato sauce, provolone, mozz - Carmy eaten, Carmy approved



◆ VEGETARIAN

◆ GLUTEN-FREE

GUEST FAVE



FEATURED ITEM

*The Buzzkill*

Calabrian chili peppers, pepperoni,  
fresh basil, fresh mozz, tomato  
sauce, sweet honey

## Pastas

Choice of 2 pastas — 28 pp. (1 entrée) Or, mix and match! Add-on pricing below.

### SPICY BURRATA CAMPANELLE

Campanelle pasta, spicy red sauce, whipped burrata, roasted garlic breadcrumbs — 14 pp

### BASIL PESTO RIGATONI

Rigatoni pasta, shallot cream, basil pesto, grated parm — 14 pp

### MILLIONAIRE MAC & CHEESE

Lumache pasta, aged cheddar, manchego, gruyere, asiago, roasted garlic breadcrumbs — 14 pp

### SHORT RIB BOLOGNESE

Pappardelle pasta, slow-simmered bolognese, pecorino romano — 16 pp

### WILD MUSHROOM ORECCHIETTE

Orecchiette pasta, roasted lion's mane, oyster mushrooms, parmesan shallot cream sauce, whipped goat cheese — 14 pp

### GEMELLI RAGU

Gemelli pasta, meat ragu sauce, basil infused olive oil, grated parm — 16 pp

## Proteins

Choice of 2 proteins — 32 pp (1 entrée). Or, mix and match! Add-on pricing below.

### MARRY ME CHICKEN

Creamy Tuscan chicken, sun-dried tomatoes, fresh basil. Creamy, tender, with a kick of spice — 16 pp

### GREMOLATA SKIRT STEAK


Wood-fired marinated skirt steak, whipped gorgonzola cream, parsley gremolata — 18 pp


### DINOSAUR SHORT RIB

Red wine braised short rib, celery root puree, orange zest, parsley gremolata — 18 pp

### CHICKY CHICKY PARM PARM

Roasted garlic burrata, grated parmesan, chicken katsu, marinara, extra virgin olive oil, micro basil — 16 pp

 VEGETARIAN

 GLUTEN-FREE

GUEST FAVE

CHEF'S THICC THIGHS

WINDY PUDLE



FEATURED ITEM

*Chicky Chicky Parm Parm*

Roasted garlic burrata, grated parmesan, chicken katsu, marinara, extra virgin olive oil, micro basil



# Desserts

Oh, my drug of choice? \*Literally any of these\* Chef recommends 1-2 desserts per person.

## GELATO & SORBETTO ◆ ◆

Chocolate, Vanilla, Chocolate Hazelnut, Salted Caramel, Luxardo Cherry, Fresh Mint Chocolate Chip, Olive Oil, Pistachio, Raspberry Sorbet, Lemon Sorbet — Choice of two for 8 pp or choice of three for 10 pp

## CRÈME DE LA CRÈME BRÛLÉE ◆ ◆

Espresso crème brûlée, caramelized demerara sugar, brown sugar mousse — 8 pp

## BUTTERSCOTCH BUDINO ◆

Butterscotch pudding, salted caramel sauce, caramel hazelnut crisp — 6 pp

## OOEY-GOOEY BUTTER CAKE

Butter cake, lemon curd, whipped lime mascarpone, orange confit — 7 pp

## CHOCOLATE OLIVE OIL BROWNIE ◆

Chocolate brownie, balsamic glaze macerated strawberries, agave whipped cream — 7 pp

## TWINKIE-MISU

Scratch-made Twinkie-inspired cakes, espresso-soaked, topped with agave mascarpone & cocoa dust— 7 pp

◆ VEGETARIAN

◆ GLUTEN-FREE

GUEST FAVE



FEATURED ITEM

*Gelato & Sorbetto*

Chocolate, Vanilla, Chocolate Hazelnut, Salted Caramel, Luxardo Cherry, Fresh Mint Chocolate Chip, Olive Oil, Pistachio, Raspberry Sorbet, Lemon Sorbet



## *Late Night Snacks*

The quintessential outro — keep the good times greasy.

### **WING BAR**

Duck fat-confit chicken wings, tossed in your choice of three sauces — housemade buffalo, garlic parm, or honey BBQ. Served with herbed buttermilk ranch and gorgonzola cream — 12 pp

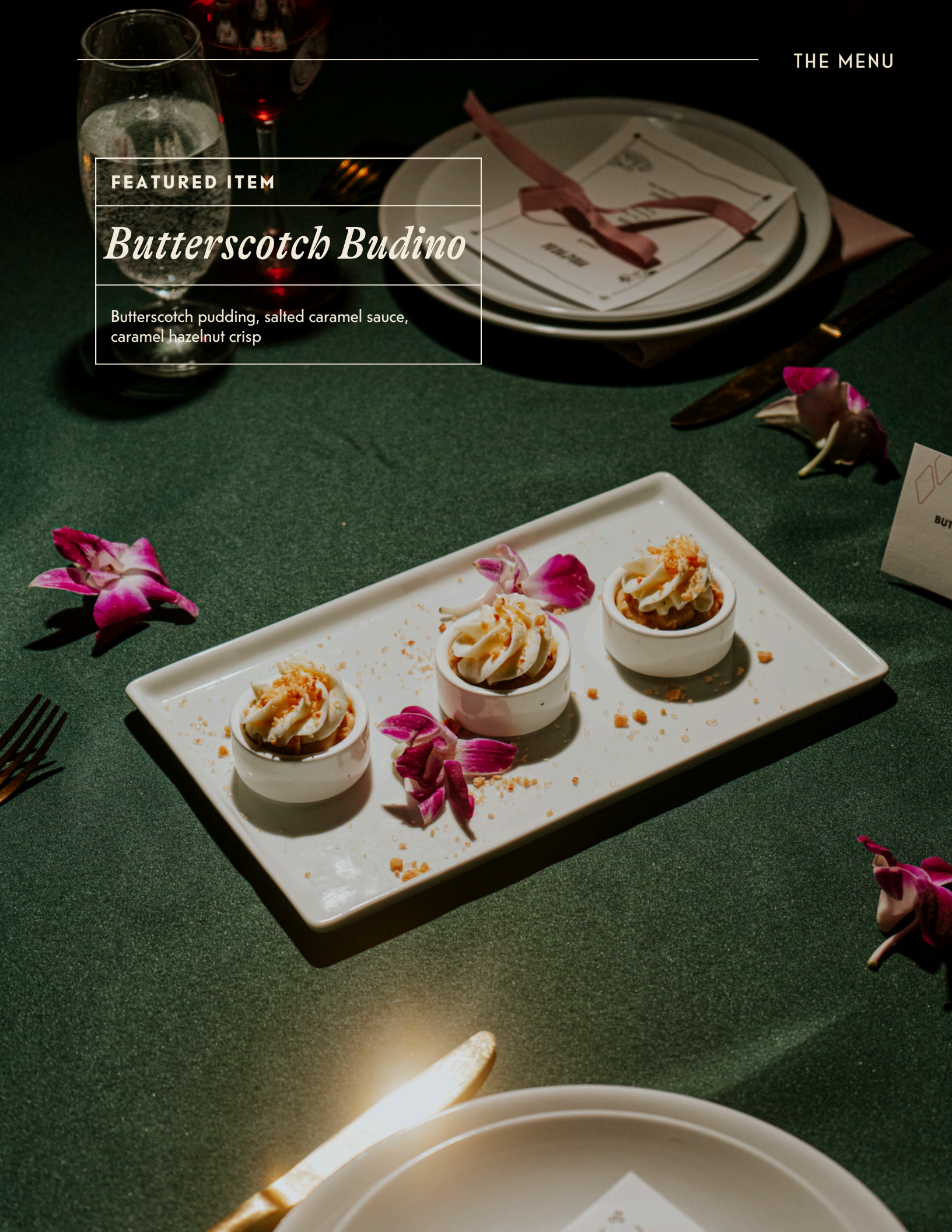
### **SLIDER BAR**

Smashed Angus beef sliders topped three ways: Classic American with American cheese, lettuce, tomato, and garlic aioli / West Coast with cheddar, smashed avocado, and grilled cremini mushrooms / Korean with sweet & sour cucumber and sweet chili sauce — 14 pp

FEATURED ITEM

*Butterscotch Budino*

Butterscotch pudding, salted caramel sauce,  
caramel hazelnut crisp



*“The tasting was amazing,  
and the wedding day delivered  
the same magic. Our guests  
loved everything!”*

**- RACHEL R, BRIDE**





04

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# *Bar Services*



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A mixologist-led bar program full of fresh-squeezed juices and housemade syrups. It's fun, easy sipping for every guest.

# Bar Packages

Three packages to choose from — cheers!

## *Poured*

\$28 pp for 4 hours  
& \$6 pp / additional hour

Two Domestic Beers  
One Premium Beer  
One Hard Seltzer  
House Red, White, & Rosé Wine  
House Sparkling Wine  
Assorted Sodas



## *Stirred*

\$32 pp for 4 hours  
& \$7 pp / additional hour

Two Signature Cocktails  
Standard Mixers, Sodas, & Garnishes  
Six House Spirits - Vodka, Gin, Tequila,  
Whiskey, Rum, & Bourbon  
Two Domestic Beers  
One Premium Beer  
One Hard Seltzer  
House Red, White, & Rosé Wine  
House Sparkling Wine

## *Shaken*

\$45 pp for 4 hours  
& \$10 pp / additional hour

Two Signature Cocktails  
Fresh-Pressed Citrus Juices  
Housemade Syrups  
Standard Mixers, Sodas, & Garnishes  
Six Premium Spirits - Vodka, Gin, Tequila,  
Whiskey, Rum, & Bourbon  
Two Domestic Beers  
Two Premium Beers  
One Hard Seltzer  
House Red, White, & Rosé Wine  
House Sparkling Wine

All bar packages include disposable drinkware, a self-serve water station, beverage napkins, straws, and plentiful ice. Bartender pricing is a la carte, based on guest count. Tax is not included, pricing is subject to change.

# Signature Cocktails

We aim to make the best cocktails you've ever tasted, and these just \*might\* be.

## WOODEN PADDLE OLD FASHIONED

Bourbon, demerara syrup, angostura bitters, orange bitters, orange peel

## DON'T TAKE IT FOR POMEGRANATE

Vodka, fresh lime juice, simple syrup, housemade pomegranate grenadine, ginger beer

## WHISKEY SOUR

Rye whiskey, fresh lemon juice, simple syrup, aromatic bitters, sans meringue

## ROSES ARE BLUE

Tequila, fresh lime juice, agave syrup, blueberries, rosemary, ginger beer

## ESPRESSO MARTINI

Espresso Vodka, Cold Brew Liqueur, real Madagascar vanilla simple syrup

## SCOFFLAW

Bourbon, dry vermouth, housemade pomegranate grenadine, fresh lime juice

## OLD CUBAN

Aged rum, orange liqueur, fresh lime juice, prosecco, aromatic bitters

## SPRITZ & CIRCUMSTANCE

Vodka, grapefruit liqueur, grapefruit juice, prosecco

## FIRE & ICE

Mezcal, passionfruit liqueur, fresh lime juice, simple syrup, habanero bitters, basil

## WOODEN PADDLE MOJITO

Rum, simple syrup, fresh lime juice, fresh mint

GUEST FAVE



FEATURED ITEM

*Don't Take It For Pomegranate*

Vodka, lime juice, simple syrup, housemade pomegranate grenadine, ginger beer



FEATURED ITEM

*Fire & Ice*

Mezcal, passionfruit liqueur, fresh lime juice, simple syrup, habanero bitters, basil



## *House Wines*

Swirl, sniff, sip, repeat — something to please every palate.

### **ALIAS PINOT NOIR**

40% · Austin, TX

### **APOTHIC ROSE**

40% · Lynchburg, TN

### **ALIAS SAUVIGNON BLANC**

45% · England

### **JP CHENET BRUT SPARKLING**

France, 11.0%

## *Premium Wines*

Is your pinky finger up yet?

### **DECOY PINOT NOIR**

40% · Netherlands

### **B&G CÔTES DE PROVENCE ROSÉ**

40% · Canada

### **WHITEHAVEN SAUVIGNON BLANC**

44% · Scotland

### **CHANDON BRUT CLASSIC**

40% · Mexico

All beer, wine, and spirit selections are subject to distributor availability. Equal or better substitutions will be provided when needed.



FEATURED ITEM

*Old - Fashioned*

Bourbon, demerara syrup, angostura bitters,  
orange bitters, orange peel

## *House Spirits*

Dependable, mixable, and always down for a good time.

### **TITO'S VODKA**

40% · Austin, TX

### **FORD'S GIN**

45% · England

### **OLD FORESTER BOURBON**

43% · Louisville, KY

### **JACK DANIELS WHISKEY**

40% · Lynchburg, TN

### **CORAZON TEQUILA BLANCO**

40% · Mexico

### **CAPTAIN MORGAN SPICED RUM**

35% · U.S. Virgin Islands

## *Premium Spirits*

Top-shelf and top-tier. Smooth, bold, and worth the splurge.

### **KETEL ONE VODKA**

40% · Netherlands

### **HENDRICK'S GIN**

44% · Scotland

### **WOODFORD RESERVE BOURBON**

45.2% · Versailles, KY

### **CROWN ROYAL WHISKEY**

40% · Canada

### **DON JULIO TEQUILA BLANCO**

40% · Mexico

### **SAILOR JERRY SPICED RUM**

46% · U.S. Virgin Islands

All beer, wine, and spirit selections are subject to distributor availability. Equal or better substitutions will be provided when needed.

## *Domestic Beers*

Easy, familiar, and ready to party.

### **MILLER LITE**

Lager 4.2% · Milwaukee, WI

### **BUD LIGHT**

Lager 4.2% · St. Louis, MO

### **HAMM'S BEER**

Lager 4.7% · St. Paul, MN

### **COORS LIGHT**

Lager 4.2% · Golden, CO

### **MICHELOB ULTRA**

Lager 4.2% · St. Louis, MO

## *Premium Beers*

A touch fancier, a lot more fun.

### **STELLA ARTOIS**

Pilsner 5.5% · Belgium

### **HEINEKEN**

Lager 4.7% · Netherlands

### **BLUE MOON**

Belgian Wheat 5.4% · Denver, CO

### **MODELO ESPECIAL**

Lager 4.5% · Mexico

### **LAGUNITAS**

Hazy IPA 6.2% · Chicago, IL

All beer, wine, and spirit selections are subject to distributor availability. Equal or better substitutions will be provided when needed.

## *Bar Package Extras*

For when you're feeling \*extra\* - add these to any package.

### **TABLESIDE WINE**

House red & white wine, served tableside — 10 pp

### **ADD A HOUSE COCKTAIL**

To any bar package — 5 pp

### **PREMIUM WINE UPGRADE**

Premium red, white, rose, & sparkling wine, to any bar package — 8 pp

### **SPARKLING TOAST**

House bubbly, served passed or tableside — 5 pp

### **ADD A HOUSE MOCKTAIL**

To any bar package — 4 pp

### **CRAFT BEER UPGRADE**

Choice of two, to any bar package — 4 pp

## *Boozeless Bevvies*

Proof that zero-proof can be fun.

### **HOT COFFEE & TEA STATION**

Hot coffee, heavy cream, whole milk, almond milk, sugar — 5 pp

### **CLASSIC LEMONADE**

Fresh-pressed lemon juice, simple syrup, water, can be served either tableside or at a station — 5 pp

### **HIBIS-CUZ WHY NOT? MOCKTAIL**

Fresh lime juice, hibiscus syrup, agave syrup, ginger beer — 4 pp

### **INFUSED WATER STATION**

Choice of cucumber, blueberry-mint, or grapefruit-rosemary — 3 pp

### **BASIL-INFUSED LEMONADE**

Fresh basil, fresh-pressed lemon juice, simple syrup, and water, can be served either tableside or at a station — 5 pp

GUEST FAVE

*“The drinks were absolutely incredible, unique, and perfect for the celebration. Truly unforgettable!”*

– ARYAN, BRIDE





05

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# *Rentals*



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All the tabletop details, all handled by us. One less thing on your plate (literally).

*Wine Glass*

*Water Goblet*

*Dinner Plate*

*Dinner Knife*

*Salad Plate*

*Salad Fork*

*Dinner Fork*

*Linen Napkin*

*Tablecloth*



## *China*

Serving looks and dinner.

### **7" ROUND WHITE SALAD PLATE**

Case of 25 — 1.25 per piece

### **9" ROUND WHITE DINNER PLATE**

Case of 25 — 1.25 per piece

### **3 OZ ROUND STAINLESS STEEL GELATO BOWL**

Case of 25 — 1 per piece

### **7" ROUND WHITE DESSERT PLATE**

Case of 25 — 1.25 per piece

### **6" ROUND WHITE PASTA BOWL**

Case of 25 — 1.25 per piece

## *Flatware*

Sleek, shiny, and ready to chase that last bite.

### **SILVER SALAD FORK**

Pack of 10 — 1 per piece

### **SILVER DINNER FORK**

Pack of 10 — 1 per piece

### **SILVER DINNER KNIFE**

Pack of 10 — 1 per piece

### **SILVER DESSERT FORK**

Pack of 10 — 1 per piece

### **SILVER DESSERT SPOON**

Pack of 10 — 1 per piece

### **GOLD SALAD FORK**

Pack of 10 — 1.25 per piece

### **GOLD DINNER FORK**

Pack of 10 — 1.25 per piece

### **GOLD DINNER KNIFE**

Pack of 10 — 1.25 per piece

### **GOLD DESSERT FORK**

Pack of 10 — 1.25 per piece

## *Glassware*

Dress your drink right.

### **12 OZ STEMMED WATER GOBLET**

Case of 36 — 1 per piece

### **11 OZ STEMMED WINE GLASS**

Case of 36 — 1.25 per piece

### **6 OZ STEMMED CHAMPAGNE FLUTE**

Case of 36 — 1.25 per piece

### **10 OZ COLLINS GLASS**

Case of 36 — 1 per piece

### **9 OZ ROCKS GLASS**

Case of 36 — 1 per piece

### **8 OZ WHITE COFFEE MUG & SAUCER**

Case of 10 — 1.50 per piece

## *Linens*

The below pricing includes delivery to and from the event location, on-site set up, and clean up  
To view the fabric & color selection, please visit [www.werentlinens.com](http://www.werentlinens.com)

### **20" X 20" SQUARE LINEN NAPKIN**

Case of 10 — 15

### **108" ROUND TABLECLOTH**

Fits 48" tables to the floor — 18

### **120" ROUND TABLECLOTH**

Fits 60" round tables & 30" cocktail tables  
to the floor — 24

### **132" ROUND TABLECLOTH**

Fits 72" round tables and 30" cocktail tables to the  
floor, with tie — 26

### **90" X 132" RECTANGULAR TABLECLOTH**

Fits 6' rectangular tables to the floor — 24

### **90" X 156" RECTANGULAR TABLECLOTH**

Fits 8' rectangular tables to the floor — 26

*“Can’t thank them enough for the amazing food and incredible service. Highly recommend!”*

**- HEENEY, BRIDE**





06

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# Pricing



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No cookie-cutter packages here. Just clear pricing for every party — big or small, chill or fancy.

# Sample Proposal

**NO BAR**

FOR 100 GUESTS WITHOUT BAR

## Food

starting at \$45 PP

One Passed App  
One Salad  
Four Pizzas  
One Dessert

## Dinnerware

starting at \$6 PP

7" Salad Plate  
9" Dinner Plate  
Dinner Fork  
Dinner Knife  
Water Glass

## Linens

starting at \$4 PP

Linen Napkin  
Dinner Tablecloths

+ Estimated Staffing, Fees, &amp; Taxes

## Grand Total

**\$8,800****\$88 PP**

Here's the scoop, bb — this pricing is for illustrative purposes only, and may change. Your custom proposal — based on your menu selections, guest count, and event details — will provide the most accurate and up-to-date pricing.

# Sample Proposal

WITH BAR

FOR 100 GUESTS WITH BAR

## Food

starting at \$45 PP

One Passed App  
One Salad  
Four Pizzas  
One Dessert

## Dinnerware

starting at \$6 PP

7" Salad Plate  
9" Dinner Plate  
Dinner Fork  
Dinner Knife  
Water Glass

## Linens

starting at \$4 PP

Linen Napkin  
Dinner Tablecloths

## Open Bar

starting at \$24 PP

Two Domestic Beers  
One Premium Beer  
One Hard Seltzer  
House Red, White, & Rosé  
Wine  
House Sparkling Wine  
Assorted Sodas

+ Estimated Staffing, Fees, & Taxes

## Grand Total

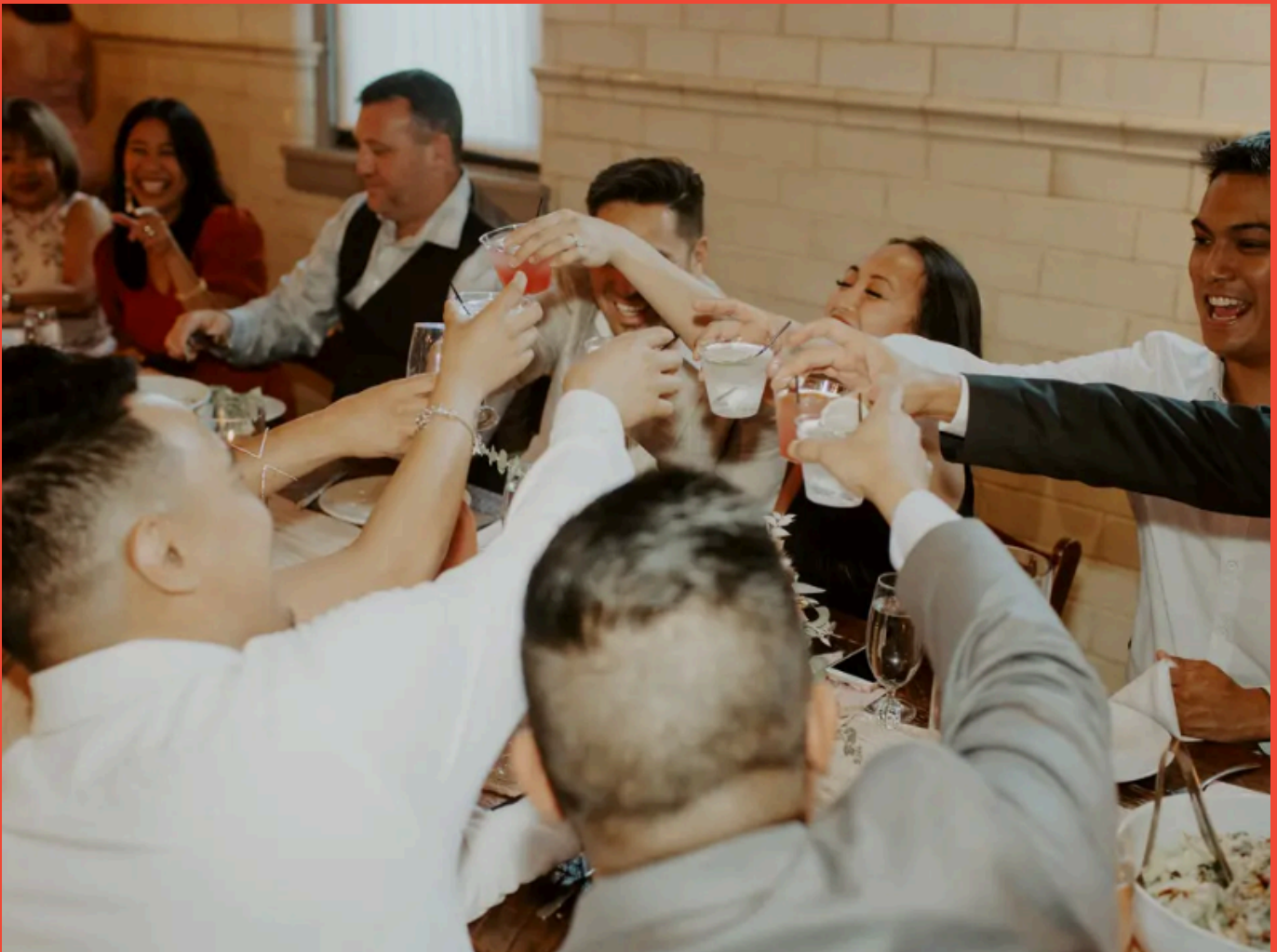
**\$12,600**

**\$126 PP**

Here's the scoop, bb — this pricing is for illustrative purposes only, and may change. Your custom proposal — based on your menu selections, guest count, and event details — will provide the most accurate and up-to-date pricing.

*“The quality of pizzas, salads, pastas, and apps were aligned with the quality of their staff — outstanding!”*

**- MARY KATE, BRIDE**



# Booking is Easy

Here's how, in just 3 steps!



## Step 1

### GET A PROPOSAL

Our pricing is transparent, and our menu is fully a la carte! We'll build a proposal for you first, so you can see if we're a fit.



## Step 2

### TASTE THE GOODS

Yes, you'll be invited to tasting to try the goods! From there, you'll confirm your menu - with the ability to change your mind later if you need!



## Step 3

### LOCK IN YOUR DATE

So it's yours, and only yours! Our event teams are dedicated to only one event per day, so you'll get a team that's ready to deliver.





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# *About Us*



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We're the team behind the fire — chefs, servers, and planning pros who love great food and even better parties. From setup to send-off, we're here to make it amazing.

# Meet the Team



*Brianna Cowan*  
*Founder*

The brains behind the vibe, the tastemaker behind the menu.



*Jonathan Cowan*  
*Founder*

The heartbeat of our hospitality — equal parts charm and dad jokes.



*Juan Alvarado*  
*Director of Culinary*

Mind reader by degree, chef by obsession.



*Michael Matos*  
*Chef-de-Cuisine*

Spooky on the outside.  
Meatloaf on the inside.



*Katherine Takeda*  
*Sales Manager*

Bringing “Wait... this is PERFECT” energy to every event from first tour to final toast.



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# *Stuff Everyone Asks*



Can I have a bite?

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Ask away! Everyone has questions, we're here with the answers.

# *Have questions?*

We've got answers!

## *What does this cost?*

Our menu is fully à la carte, and our pricing is totally transparent! We'll create a quote for your specific event, but for reference, our couples typically spend between \$75 - \$150 per person. If we know your budget, we'll work with you to make a plan that fits!

## *How far do you travel?*

We generally travel up to 50 miles from our Wooden Paddle kitchen in Lemont, IL. Is your event a little bit, or a lot a bit, further away? Let's talk anyway! We do make exceptions.

## *I'm ready to lock in my date! What do I do?*

All you need to do is sign your contract, and pay your 30% deposit. Then you're locked in, and your date is yours!

## *What else can you take care of?*

We also provide all the at-the-table rentals - tablecloths, napkins, plates, silverware, wine glasses, water glasses, etc. Consider it taken care of!

## *What about guests with dietary restrictions?*

We're firm believers - Aunt Jane shouldn't have a lesser-than meal simply because she doesn't eat wheat! We've got gluten-free, dairy-free, vegan and vegetarian options, so we can accommodate just about anything.

## *Do you work with my venue?*

We've catered at over 100 event venues around the Chicagoland area. Even if we're not on your venue's preferred vendors list (yet!), there's still a \*pretty\* good chance we'll be able to cater your event. We've done it before, and gosh dang it, we'll do it again! And if you nix a venue altogether and go the backyard route? We're happy to cater there too!

## *Are event staff included?*

We bring a full crew, including chefs, servers, bartenders, and event captains. The amount of staff we bring to your event depends on your guest count, menu, venue requirements, etc. We'll let you know what you need as we build your proposal! Staff is always charged separately.

# *Happiness Guarantee*

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We are so sure you're going to absolutely \*love\* having us cater your event. But, on the off-chance that we happen to disappoint in some way, we promise we will make it right – no ifs, no ands, no buts – no matter what.





# *BOOK NOW*

**GET A QUOTE**





# CONTACT



CALL  
630-296-4674



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[woodenpaddle.com/catering](http://woodenpaddle.com/catering)

