



SIMPLY DIVINE AT DOBBIN

"We chose Simply Divine for our wedding as we were looking for a kosher caterer with an eye for elegance and sophistication. Judy Marlow, the owner, automatically made us feel at ease and shared suggestions for the day. She is very responsive and flexible. The food was absolutely delicious and the presentation stunning. Her staff was also extremely well prepared and really made our day fabulous. We received so many compliments about the food, staff and decoration on the day. Judy also has an eye for details and knows how to make your ideas come to life. She was extremely helpful (even helped me bustle my dress before the reception and sent snacks and sandwiches to my hotel room when I was getting ready with my bridal party!) and friendly. I would 100% recommend Simply Divine."

- Florence B | The Knot Review









ABOUT SIMPLY DIVINE

Simply Divine is a full service design company who carefully curates beautiful events and celebrations with menus to dazzle the most discerning palates. Since 1988 they have been a top Kosher service, providing delicious food all around the Tri-State area. Simply Divine creates an unforgettable event experience through their innovative Kosher culinary approach.







SIMPLY DIVINE AT DOBBIN

- CATERING PRICING STYLE OF SERVICE OPTIONS -

\$275 - \$325 Per Guest

Style Options*:

Butlered Hors D'oeuvres

Plated Dinner

Buffet Dinner

Family Style Dinner

*All styles available in either meat or dairy menus.

Packages Include:

Custom Menu Design: Each menu is tailored to the specific needs and preferences of the couple.

Beautifully Presented Divine Dishes: Excellent food plated with minimalist, sophisticated presentations with color and design inspiration pulled from the season, theme, and venue.

Superb Staff: All staff necessary for setup, service, and breakdown as well as all Chefs and Cooks.

Kosher Supervision: Simply Divine's Rabbi will come to bless the kitchen, oversee production, and make sure everything is kept up to proper kosher standards.

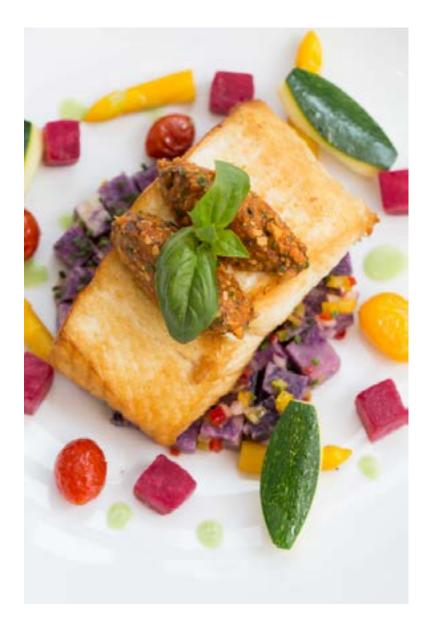
Kosher China and Silverware: Certified Kosher China and Silverware rentals with appropirate upkeep and handling.

Rentals: Rentals are determined based on the menu, guestcount, and layout. They include tables, chairs, kitchen equipment, and decor items.

**All of our events are customized to your tastes and preferences.

Rental equipment will be paid for directly by the client.

Pricing does not include gratuity or sales tax**.





BAR AT DOBBIN

Dobbin St will create, organize, staff and set up the bar at your event.

We provide our own highly experienced head of bar and bar staff.

We can also help you create a personalized package which can be tailored to your needs.

We offer a uniquely transparent pricing structure where there are absolutely no additional charges. Apart from New York sales tax, what you see if exactly what you pay. Every package includes bar glassware, bar staff, gratuity, bar fruit, mixers, soft drinks, still water, sparkling water and ice.

All alcoholic beverage service provided exclusively through Dobbin St and its staff.

*Children under 5 years old at no charge

Kosher Non Alcoholic Pacakge

Water, sparkling water, juice (orange and cranberry), Coca Cola brand soft drinks (Coke, Diet Coke, Ginger Ale, Sprite), ice, and bar fruit (lemons and limes). \$30 per person.

Kosher Premium Wine and Beer (1)

Kosher Pavolino Pinot Grigio, Kosher Pavolino Pinot Noir beer (Pacifico, Brooklyn Lager, Captain Lawrence, Peak Summer, and Coney Island Merman IPA) and soft drinks (non-alcoholic).

- \$45 per guest 3 hour bar
- \$52 per guest 4 hour bar
- \$54 per quest 5 hour bar
- \$60 per guest 6 hour bar

Kosher Open Bar (2)

Includes Kosher Premium Wine and Beer (1) plus: vodka (Tito's), gin (Greenhook), rum (Havana Club), tequila (Peligroso), scotch (Copper Dog), bourbon (Knob Creek)

- \$49 per quest 3 hour bar
- \$59 per guest 4 hour bar
- \$65 per guest 5 hour bar
- \$69 per guest 6 hour bar

Kosher Deluxe Open Bar (3)

Includes our Kosher Open Bar (2), plus: vodka (Ketel One), gin (Greenhook and Beefeater), rum (Owney's, Myers and Gosling's), tequila (Patron), scotch (Dewar's White Label), Irish whiskey (Jameson), rye (George Dickel), Bourbon (Bulleit)

- \$59 per guest 3 hour bar
- \$69 per guest 4 hour bar
- \$75 per guest 5 hour bar
- \$79 per guest 6 hour bar

À La Carte Options

- Requests: We can accept up to 2 brands of alcohol for a package depending on the cost and availability (this includes spirits and beer)
- Specialty Cocktails: \$3 per person (*unless otherwise noted) to be served during cocktail hour
 - Prosecco Toast: \$5 per person
- Prosecco at the bar throughout the evening: \$7 per person
 - Champagne Toast: \$9 per person
- Champagne at the bar throughout the evening: \$15 per person



PLANNING YOUR EVENT

Simply Divine and Dobbin St will guide you through each step of your event planning process to make sure your experience is easy and stress-free.

STEP 1: INTRODUCTIONS

Contact Simply Divine with the basic details of your event. They will answer your questions and schedule a time for a consultation.

STEP 2: CONSULTATION

Your consultation provides Simply Divine with the opportunity to learn more about you, the details of your event and your tastes and preferences.

Don't worry if some things are still up in the air; they are happy to help guide you.

STEP 3: PROPOSAL

Within a week of your consultation, Simply Divine will send you your personalized proposal. It will contain your event details, a selection of menu options and a line item budget chart. You will have a chance to review the proposal and send them your feedback.

They will then adjust the proposal based on your needs.

STEP 4: BOOKING

To reserve your date with Simply Divine, they ask for a \$5,000 deposit and signed contract.

Then they will begin planning your event with you!

- WHAT'S NEXT -

Contact Simply Divine to schedule a consultation and receive a customized proposal.

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