



Events Packages

2023 / 2024



Contact

FOR WEDDINGS, EVENTS & MEETINGS

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ADDRESS

**8-08 QUEENS PLAZA SOUTH
LONG ISLAND CITY , NY 11101**

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EVENTS

June 2023 v1

Ceremony Fees

LOCATION/CEREMONY FEE

\$5,000

Pricing includes choice of ceremony location;

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

•
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 of 4 Passed Sweets

•

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

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

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Dessert Parade of 4 Passed Sweets

•

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

PREMIUM

Peking Duck Bao Buns

Shrimp Cocktail

Raw Oyster mango cilantro sorbet, molecular pearls

Seasonal Ceviche Shooters

Rock Shrimp Tempura

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*

Choose 2

Chipotle Chicken Breast
Ground Beef
Impossible™ Ground Beef
Mahi Mahi Grilled Fish
Pulled Pork
Grilled Vegetables
Cheese Quesadillas
Beef Empanadas
Chicken Empanadas

Includes:

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

SLIDER BAR

Prime Beef Sliders
Spicy Fried Chicken Sliders
Pastrami Sliders
Impossible™ Beef Sliders
Lamb Sliders
Mini Knishes
Onion Rings

FARM TO TABLE

Charcuterie *sliced*
Cheese *assorted selection*
Crudité
Crackers & Breads

SOUTHERN COMFORT

Choose 2

Fried Chicken & Waffles
Baby Back Ribs
Brisket
Short Ribs
Chicken Breast
Braised Short Ribs
Mac 'N Cheese *choice of truffle or cheddar*

Choose 2

French Fries
Sweet Potato Fries
Creamed Spinach
Creamd Corn
Collared Greens
Corn Bread
Baked Beans
Caraway Seed Coleslaw
Biscuits

SUSHI

Classic Rolls

California
Avocado / Cucumber
Spicy Tuna
Salmon / Avocado

Stations

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

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

THE PASTA WHEEL - ADD +\$5.00 pp

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)

SANTORINI (Vegetarian)

Feta Tirokafteri Dip
Hummus
Mint Tzatziki
Tomato-Eggplant Dip
Pita Bread
Dolma
Spanakopita
Greek Salad
Falafel

Stations

PREMIUM

PRIME BUTCHER *Market Price *Chef Attended Carving Station*

Tomahawk Rib Eye
Baby Rack of Lamb
Porterhouse
Filet Mignon
Braised Pork Belly
Japanese A5 Wagyu

SEASIDE

Choose 3

Maryland Crab Cakes
Broiled Wild Atlantic Salmon
Fish & Chips
Scallops Oregonato
Crispy Jumbo Shrimp
Baked Lemon Sole
Crab Legs with drawn butter - *Market Price

Includes: Lemon-Caper Remoulade, Cocktail Sauce, Tartar Sauce

THE ROE Imported Caviar *Market Price

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

MONTAUK MARKET

Choose 2

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

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*

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	

TASTE OF TOKYO EXOTIC SUSHI

Sample the most exotic forms of Sushi *Market Price

Includes:

Uni
Ikura
Toro
Caviar
King Crab
Ami Ebi

Stations

PREMIUM
Continued

DUMPLING STATION

Choose 2

- Steamed Pork Dumplings
- Steamed Shrimp Dumplings
- Steamed Vegetable Dumplings
- Steamed Beef Dumplings
- Steamed Chicken Dumplings

Includes:

Asian Spicy Mustard, Chili Sauce,
Soy-Ginger Dip

A TASTE OF SHANGHAI

Chef Attended

Choose 2

- Steamed Vegetable Dumplings
- Steamed Beef Dumplings
- Steamed Chicken Dumplings
- Vegetable Lo Mein

Choose 2

- Braised Chili Eggplant
- Chilled Sesame Noodles
- Pineapple Fried Rice
- Vegetable Spring Rolls
- Beef with black bean & broccoli

Includes:

Asian Spicy Mustard, Chili Sauce,
Soy-Ginger Dip

TASTE OF MIDDLE EAST

Chef Attended

Choose 2

- Chicken Kebabs
- Impossible™ Beef
- Kebabs
- Lamb Kebabs
- Shrimp Kebabs
- Vegetable Kebabs
- Falafel

Includes:

Pita, Hummus, Baba Ganoush, Fattoush Salad

NEW DEHLI Classic Indian Dishes

Chef Attended

Choose 2

- Tandoori Chicken
- Chicken Tikka Masala
- Butter Chicken
- Tandoori Baby Lamb Chops

Includes:

South Indian Lime Rice, Samosas,
Mango Chutney, Raita

EXIT STATION +\$10pp

Give your guests something wrapped to go home with

Choice of

- Warm Cookies & Brownies with milk
- Bagels - cream cheese, butter
- Donuts
- Coffee

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 / PORK

Sake-Braised Short Rib of Beef

Sliced Chateaubriand

Petite Filet Mignon 6oz, **Market Price*

Honey Truffle Rack of Lamb ADD \$10pp

SEAFOOD

Pan Roasted Wild Salmon or Cod *Miso-Glazed*

Branzino **Market Price*

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

Mushroom Risotto

White Truffle Ravioli

SIDES

STARCHES

Choose One

Garlic Roasted Mash Potatoes

Rosemary Roasted Fingerling Potatoes

Coconut or Forbidden Rice

Truffle-Infused Polenta

VEGETABLES

Choose One

Grilled Jumbo Asparagus

Balsamic Glaze

Sautéed Haricot Verts

Garlic Roasted Broccoli Rabe

Bourbon-Honey Roasted Mini Carrots

Pancetta Roasted Brussels Sprouts

Mixed Sauteéd Vegetables

Seasonal

Sweet Endings

DESSERT PARADE

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

PETIT FOUR TASTING

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

MINI SWEETS STATION

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

VIENNESE

Choose 2 • Add \$20pp
Ice Cream Sundae Bar Station
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

Don Julio 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 Reposado
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.