





401Gourmet.com

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Gournet

Wedding Packages

Congratulations! This is your special day. Whether you have been planning this for years or are just starting out 401 Gourmet is here to help every step of the way. From a backyard reception to the elegant wedding of your dreams it is our goal to exceed your expectations and create a one of a kind experience you will remember for a lifetime. We offer a variety of menu options with a focus on local seasonal ingredients. In addition to traditional catering services we offer tent & event rentals, linens, décor, table settings, bar service, and anything else that may be needed for your wedding. Enjoy your special day and let us take care of the rest!

*All Wedding packages include a wedding menu, all kitchen and service staff needed, and place setting rentals. Other rentals and services available upon request









Wedding Package

Cockțail Hour

Hors D'oeuvres

Choose up to 4 passed hors d'oeuvres

Dinner Service

Plated Dinner

Choose up to 3 plated dinner options

Buffet Dinner

Choose 1-2 Salads
Choose up to 3 Main Entrées
Choose up to 2 Side Dishes

\$85.00 per person

Above price is subject to 8% RI meals and beverage tax and 12% Gratuity



Additions

Cockțail Hour

Cheese and Charcuterie Grazing Table

Cheese and Charcuterie boards / grazing table featuring local cheeses from

Narragansett Creamery and other local artisans, a variety of locally cured meats

from Gastros Craft Meats, olives, jams, fruits, nuts, and mustards

Served with a selection of crackers including gluten free crackers

\$10 per person (50 guest minimum)

Raw Bar

A variety of local oysters, little necks, and shrimp cocktail Served on ice with cocktail sauce, tobasco, and lemon wedges \$15 per person (50 quest minimum)

Crudité

Carrots, celery, cucumbers, red and yellow sweet peppers, grape tomatoes,

And pita chips. Served with house made hummus and sour cream dip

\$5 per person (50 guest minimum)



Additions

Dessert

Assorted Dessert

Choose up to three different desserts for a dessert station \$10 per person (50 guest minimum)

Coffee & Tea

Locally roasted regular and decaf coffee from Borealis Coffee

Assorted green, black, and herbal teas

Served with half & half, skim milk, almond milk, sugar, and Splenda

\$3 per person (50 guest minimum)













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