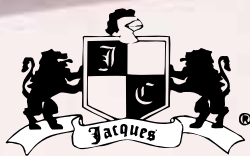




# *Jacques*



**Exclusive Caterers**

Catering to your good taste since 1955

WHAT *Dreams* ARE MADE OF...

# History

Our reception center will wow your guests from the moment they arrive and start to follow our cobblestone paths around a beautiful Roman Urn fountain.

Imported Italian crystal chandeliers, granite dance floors, warm contemporary colors, and a stone fireplace all combine to present to you the warmth and charm of old world Rome. From the antiques that decorate our Bridal Suite to the 1st class cuisine, your reception will be second to none. From one generation to the next, our family has maintained the quality of food and service you have come to expect.

We can accommodate your every need, from intimate dinners of 50 people up to gala receptions of 450. Jacques Catering has been serving the tri-state area for over 50 years, and can now present to you this beautifully detailed masterpiece for your most important affair.

Let us invite you to take a tour of our facility, to walk through and experience first hand, the glamour that was Rome, and the sophistication you and your guests will enjoy on your special day.



for information or a tour, please call us toll free: 1.866.JACQUES (522.7837)  
[www.jacquescatering.com](http://www.jacquescatering.com)



# *Celebrations*

*1st Class Cuisine*



*Accommodates Events up to 500 Guests*



*4 Generations of Culinary Expertise*



*Anniversaries, Fundraisers, Sweet 16's*



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# Brunch Menu

A 4 Hour Reception

## BREAKFAST STATION

Unlimited Champagne	Assorted Danish
Western Scrambled Eggs	Fresh Fruit Platter
Potatoes & Onions	Assorted Juices
Sausage Links & Bacon	Soda, Coffee, & Tea
Assorted Mini Bagels	Cream Cheese & Jelly



## CARVING STATION

Select 1 of the following:

- Marinated Steak
- Slow Roasted Prime Rib
- Roast Turkey Breast
- Glazed Virginia Ham
- Roast Pork w/Apple Raisin Chutney

## OMELET STATION

Looking to enhance your event, upgrade to made to order omelets by one of our professional chefs along with an array of fresh ingredients. \$5.00pp



## CHAFFING DISHES

Choose any 3 selections of our homemade specialty dishes  
(See page 11 for menu choices)

## DELUXE COLD ITEMS

Select 2 Cold Appetizers  
(See page 10 for dessert choices)

## DESSERT SELECTIONS

Choose any 3 of Specialty Desserts  
(See page 11 for dessert choices)

# \$42.00

Package restricted to start time between 11am - 1pm  
\$18.00 pp Children 12 & Under, Children 2 and under are free.  
Events under 80 guests require attendant fee of \$75  
Unlimited Beer & Wine can be added for \$8.00pp  
An Open Bar can be Added for an Additional \$20.00pp

## DELUXE ITEMS

- Texas French Toast (2.00pp)
- Eggs Benedict (3.50pp)
- Mimosa Fountain (3.00pp)
- Waffle Station (5.00pp)
- Crepes Station (5.50pp)
- Sliced Lox Platter (4.50pp)

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# Afternoon Buffet

A 3 Hour Reception



## BEVERAGES

Unlimited Wine, Beer,  
Soft Drinks, Fresh Brewed  
Coffee, & Tea

## DELUXE COLD ITEMS

Select 2 Cold Appetizers  
(See page 10 for menu choices)

## CHAFFING DISH SELECTIONS

Choose any 3 selections of our  
homemade specialty dishes

(See page 11 for menu choices)

## DESSERT SELECTIONS

Choose any 1 of Specialty Desserts

(See page 11 for dessert choices)

## CARVING STATION

Looking to enhance your event even more?  
Have one of our professional chefs hand carve a  
succulent meat of your choice.

**\$6.00pp**



# \$35.00

Package restricted to start time  
between 11am - 1pm

\$18.00 pp Children 12 & Under  
Children 2 and under are free.

An Open Bar can be Added for  
an Additional \$12.00 Per Person.

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# Sweet 16 Menu

A 4 Hour Reception



## BOARDWALK STATION

A selection of 3 of the following items to be served buffet style during the first hour.

BBQ Bacon Sliders

Pigs in a Blanket

Quesadillas

Mini Rubens

Mini Pizza Bagels

Boneless Wings

(Buffalo, BBQ or Asian)

Mozzarella Sticks

Empanadas

Fried Ravioli

## Includes:

Unlimited Soda, Coffee & Tea

Choice of House of Caesar Salad

Freshly Baked Dinner Rolls

Custom Created Cake

## DINNER BUFFET

1 Pasta, 1 Vegetable, 1 Potato, and  
3 Entrees from our selection of  
homemade dishes

(See page 11 for menu choices)

## SUNDAE BAR

Vanilla, Chocolate ice cream  
accompanied by an assortment of  
specialty toppings, hot fudge, and  
whipped cream.

## Beverage Upgrades

### UNLIMITED BEER & WINE

\$8.00PP\*

Bud & Coors Lt, on tap, Merlot, Pinot Grigio, & White Zinfandel as well as Coke, Diet Coke & Sprite, served unlimited for the duration of the event. Bottled Beer and Wine upgrades available.

### PREMIUM OPEN BAR

\$20.00PP\*

For 4 hours, our bar staff will also pour an assortment of premium liquors and cordials. A complete list of liquor is available upon request.

\* \$200.00 Bartender Fee Required



# \$39.00

Not Available on Saturday Evening - Other Restrictions Apply

Children 12 and under are \$18.00 each, children 2 and under are free  
A security officer is required to ensure your guests safety and security.  
1 officer is required for every 75 teenagers at a cost of \$295 each



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# Cocktail Party

A 4 Hour Reception

## PREMIUM BAR INCLUDED

A selection of Imported and Domestic Bottled Beers, as well as Merlot, Pinot Grigio, and White Zinfandel. For 4 Hours, our bar staff will also pour an assortment of premium liquors and cordials.

A complete list of all beers and liquors is available upon request



A 4 hour casual and relaxing event. From the moment your guests arrive, they can enjoy a variety of fine spirits and gourmet hors d'oeuvres, leisurely passed for up to 3 hours. At the same time, while your guests enjoy the company of close family and friends, they can take their time enjoying the different stations this package has to offer. Complete the evening with a final hour of coffee, tea and desserts.

## CARVING STATION

Select 1 of the following:

Marinated Steak

Slow Roasted Prime Rib

Roast Turkey Breast

Glazed Virginia Ham

Roast Pork w/Apple Raisin Chutney

## PASSED HORS D'OEUVRES

Select 8 Appetizers Passed Butler Style

(See page 10 for Hors D'Oeuvre Selections)

## DELUXE COLD ITEMS

2 Cold Appetizers

(See page 10 for Cold choices)

## CHAFFING DISH SELECTIONS

Choose any 3 selections of our homemade specialty dishes

(See page 11 for menu choices)

## MINI DESSERT TABLE

Choose any 3 of Specialty Desserts

(See page 11 for dessert choices)

## PASTA STATION

Looking to enhance your event even more?

Have one of our professional chefs sauté fresh Penne  
Vodka and Fettuccini Alfredo.

**\$5.00pp**



# \$56.00

\$18.00 pp Children 12 & Under  
Children 2 and under are free.

A \$5.00 per person discount can  
be applied for Friday evenings

Events under 80 guests require an  
Attendant Fee of \$75.00

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# Dinner Menu

## PACKAGES INCLUDE



### PRIVATE ROOM FOR 4 HOUR DURATION

#### ANTIPASTO DISPLAY

*Displayed as your guests arrive. A grand assortment of Italian meats & Cheeses, accompanied by Cracked Green Olives, Marinated Mushrooms and Artichoke Hearts, Roasted Peppers, and Bread Sticks.*

#### CHOICE OF HOUSE OR CAESAR SALAD

#### FRESHLY BAKED DINNER ROLLS

## BEVERAGE OPTIONS



### BEER, WINE & SODA

**Included**

Bud & Coors Lt, on tap, Melot, Pinot Grigio, & White Zinfandel as well as Coke, Diet Coke & Sprite, served unlimited for the duration of the event. Bottled Beer and Wine upgrades are available.

### PREMIUM OPEN BAR

**\$12.00pp\***

For 4 hours, our bar staff will also pour an assortment of premium liquors and cordials. A complete list of liquor is available upon request.

**\*Based on a minimum of 80 guests**

### TAB - CASH BAR

\$200.00 Set-up fee for bar and bartender

### BEER UPGRADES

Change to bottled beer \$1.50pp Specialty beers avail. starting at \$2.00pp each

### ADDITIONAL TOP SHELF LIQUORS

Grey Goose, Johnnie Walker Black, or any top shelf liquor can be added to our open bar package for an additional bottle charge

### EXTRA HOUR FEE

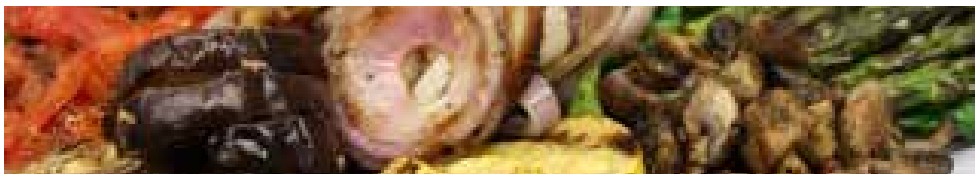
\$5.00pp, With Open Bar - \$8.00pp



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**GENERAL NOTES:** A \$5.00pp discount can be applied for Friday evenings. Children 12 and under are priced at \$18.00 per child and would be served Chicken Fingers & Fries. Children 2 and under are free.

**SIT-DOWN INFO:** If you choose 2 entrees, your guests will have the pleasure of making their entrée choice at the table. It is not required that you provide entrée counts prior to the affair. If you would like a third entrée selection, a \$3.00 per person charge will be added to the bill. Vegetarian options must be pre-ordered and include either Grilled Vegetable Tower, Pasta Primavera, Lemon Rice w/Tofu.

**BUFFET INFO:** If you choose more than 6 chaffing dish selections, then a \$3.00pp charge will apply for each selection.

## Sit-Down

### INDIVIDUAL ENTREES

Choose 2 of our mouth watering entrees. All entrees served with our Chefs Selection of seasonal fresh vegetable and potato.

(See page 10 for entrée choices)



## Buffet

### HOT CHAFFING DISHS

Choose 1 Pasta, 1 Vegetable, 1 Potato and 3 Entrees from our selection of homemade dishes

(See page 11 for menu choices)



### DESSERT

Choose any 1 of Specialty Desserts

(See page 11 for dessert choices)

### PASSED HORS D'OEUVRES

Looking to enhance your event? Consider adding an arrangement of hand made, hot appetizers. Passed Butler Style for the first hour.

**\$8.00pp**



# \$42.00



# Menu Selections

## DELUXE COLD ITEMS

Each item can be added to your event for an additional \$3.00pp

Tortellini Salad	Pumpnickel Spinach Dip
Grilled Salmon Caesar	Grilled Vegetables
Bocconcini Salad	Italian Antipasto
Mozzarella Primavera	International Cheese Board
Crudités Basket	Fresh Fruit Display
Baked Brie en Croute	Mini Croissant Sandwiches
Whole Poached Salmon	Hummus w/Basil Pita Chips
Greek Salad	



## PASSED HORS D'OEUVRES Select 8

- Chicken Rollatini
- Eggplant Rollatini Bites
- Beef Satay ● Empanadas
- Coconut Shrimp
- Tequila Chicken Scoops
- Dim Sum ● Crab Rangoon
- Spring Eggrolls
- Filet Mignon Crostini
- Stuffed Mushrooms
- Bruschetta ● Rice Balls
- Seared Ahi Tuna
- Scallops Wrapped in Bacon
- Pizzette w/Ratatoiuilli
- Mini Franks ● Quesadilla
- Swedish Meatballs
- Chicken & Waffles
- Asparagus w/Prosciutto

**\$8.00 pp**

## INDIVIDUAL ENTRÉE CHOICES

### PRIME RIB

*Slow Roasted to Perfection*

### SLICED BEEF TENDERLOIN

*Carved medium rare and topped with a Cabernet reduction*

### CHICKEN SORENTINO

*Layered with Eggplant, Prosciutto & Mozzarella*

### CORDON BLEU OR MARGUERITA

*Chicken Breast with Ham & Swiss Cheese topped with either a delicate cream or a marsala wine and mushroom sauce*

### CHAMPAGNE CHICKEN

*Sautéed in a Delicate Cream Sauce with Champagne*

### CHICKEN OR VEAL

MARSALA, PICCATA, FRANCAISE

*Chicken or Veal. Select one of the above sauces*

### VEAL SALTIMBOCCA

*Tender Veal w/Prosciutto, Mozzarella & Sautéed Spinach*

### PECAN ENCRUSTED SALMON

*Atlantic Salmon Coated with Pecans in a Delicate Cream Sauce*

### FILET OF SOLE FLORENTINE

*Lemon Sole, Stuffed w/Spinach, Topped with Lemon & Wine*

### SHRIMP SCAMPI + \$2.00PP

*Jumbo Shrimps Sautéed In Garlic & White Wine  
over Angel Hair Pasta*

### FILET MIGNON + \$4.00PP

*8oz Steak Topped with a Cabernet Reduction*



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# Menu Selections

## CHAFFING DISH SELECTIONS

Each item can be added to your event for an additional \$3.00pp

### PASTA

Penne ala Vodka  
Sun-dried Tomato Ravioli  
Penne Pasta Primavera  
Stuffed Shells  
Cavatelli & Broccoli  
Cavatelli w/Broccoli Rabe  
Baked Ziti  
Macaroni & Cheese  
Orecchiette Norcina or Rosa

### VEGETABLE

Broccoli Sautéed w/Garlic  
Vegetable Quiche  
String Beans Almondine  
Glazed Carrots  
Vegetable Medley  
Artichokes Francaise  
Tempura Vegetables

### STARCH

Potato Croquettes  
Oven Roasted Potatoes  
Garlic Mashed Potatoes  
Potato & Onion Pierogis  
Rice and Broccoli au Gratin  
Rice Balls w/Mozzarella

### ENTREES

Chicken ala Marguerita  
Chicken Cordon Bleu  
Chicken Parmigiana  
Chicken Francaise or Marsala  
Chicken w/Artichokes  
Chicken di Stefano  
Champagne Chicken  
Chicken Sorrentino  
Grilled Chicken w/Mango Salsa  
Rolled Eggplant Parmigan  
Spanish Paella  
Veal & Peppers  
Meatballs in Tomato Sauce  
Swedish or Oriental Meatballs  
American Pot Roast  
Beef Bourguignon  
Steak au Poivre  
Beef With Broccoli  
Texas Style Beef Brisket  
Short Ribs of Beef  
Pinwheel Flank Steak  
Stuffed Roast Pork Loin  
Sausage, Peppers & Onions  
Sausage & Potatoes  
Sausage w/Broccoli Rabe  
Hawaiian Ham  
Kielbasa with Kraut



## SPECIALTY DESSERTS

Custom Created Cake  
Ice Cream Sundaes  
Miniature Pastries  
Mini Cupcakes  
NY Cheese Cake  
Apple Pie  
Carrot Cake  
Home Style Cookies  
Italian Butter Cookie  
Pots de Creme  
Salted Caramel Budino

## DELUXE CHAFFING DISHES

The following items can be substituted for one of your entrée choices above for an additional charge.

Veal Marsala + 1.50pp  
Veal Francaise + 1.50pp  
Veal Parmigiana + 1.50pp  
Chinese Roast Pork + 1.50pp  
Calamari Marinara +1.50pp  
Fried Calamari +4.00pp  
Filet Mignon Poivre+ 3.00pp

Filet Florentine + 2.50pp  
Scallops Scampi + 2.50pp  
Salmon al Lemone + 2.50pp  
Shrimp Oreganato +2.50pp  
Shrimp Parmigiana +2.50pp  
Shrimp Scampi +2.50pp  
Coconut Shrimp +2.50pp



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## ITALIAN PASTA BAR

\$5.00PP, MIN 80 PEOPLE

Delicate Alfredo sauce poured over fettuccini pasta or creamy vodka sauce tossed with penne pasta. Add your own toppings and you have a pasta lovers dream. All prepared to order by one of our professional chefs.



## CARVING STATION

\$6.00PP, MIN 80 PEOPLE

A Select on of our tender and juicy meats to be hand carved by one of our chefs. Choices include Prime Rib, Marinated Steak, Roast Loin of Pork, Virginia Ham, Turkey Breast, Corned Beef or Pastrami.

## SALT BLOCK STATIONS

Using heated block of Himalayan Sea Salt, our chefs will prepare dishes that will WOW your guests. Scallops w/Szechuan Peppercorns and Salt Seared Beef Tataki are just some examples.

**Starting at \$8.00pp, Min 80 People**



## MASHED POTATO BAR

Smashed Red Bliss and Sweet potatoes in martini glasses accompanied by crispy bacon, chives, parmesan cheese, Portobello scalloppini, mini marshmallows, gravy and whipped butter

**\$5.50pp, Min 80 People**

## VEINESSE HOUR

\$10.00PP, MIN 60 PEOPLE

Apple Pie	Italian Butter Cookies
Carrot Cake	Chocolate Strawberries
New York Cheese Cake	Chocolate Mousse
Tiramisu	Fresh Fruit Display
Miniature Pastries	Italian Espresso



## ICE CREAM SUNDAE BAR

\$4.00PP

Vanilla & Chocolate, ice cream accompanied by an assortment of specialty toppings, hot fudge, and whipped cream.



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## SEAFOOD RAW BAR

\$21.00pp, MIN 60 PEOPLE

Jumbo Shrimp, Little Neck Clams, & Oysters on the Half Shell, Crab Claws, and Alaskan King Crab Legs. Served chilled and with Fresh Lemons, Bourbon Cocktail Sauce and Mignonette Sauce

## SUSHI DISPLAY

\$5.00pp, MIN 60 PEOPLE

An arrangement of Japanese sushi rolls, served 3 pieces per person and accompanied with pickled ginger, soy sauce and wasabi. (7.00pp for 4 pcs per person)

## CITRUS FIRED SHRIMP STATION

Gulf Shrimp sautéed in a garlic - chipotle infused olive oil and lime juice, served with a cilantro pesto and tortilla crisps.

**Starting at \$8.00pp, Min 80 People**



## ASIAN WOK STATION

Teriyaki Chicken and Orange Ginger Beef stir-fried with Oriental vegetables. Accompanied with white rice and presented in mini Chinese take-out boxes.

**\$6.50pp, Min 80 People**

## MINI CUPCAKE STATION

\$4.50pp, MIN 60 PEOPLE

A Kings display of 8 gourmet mini cupcakes displayed on multi level racks, presented with 3 cupcakes per person and accompanied with simmering hot chocolate.

**(6.00pp for 3 cup cakes per person)**

## CHOCOLATE FOUNTAIN

\$6.00pp, MIN 100 PEOPLE

Fresh Strawberries

Pretzel Sticks

Pineapple

Rice Crispy Treats

Bananas

Marshmallows



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## ADDITIONAL SUGGESTIONS

Champagne Toast	\$2.00pp
Punch or Mimosa Fountain	\$3.00pp
Served Soup or Pasta Course	\$3.00pp
Cold Antipasto Salad	\$5.50pp
Shrimp Cocktail - Served on Buffet	\$14.00pp
Shrimp Cocktail - Passed as Hors D'Oeuvre	\$3.00/ppcs
Cinco de Mayo Station	\$6.50pp
Quesadilla Station	\$5.00pp
Paella Station	\$6.50pp
Dim Sum Station	\$6.50pp
Panini Station	\$5.00pp
Turkey or Ham on Frame (each)	\$125.00
Platter of Sliced London Broil	\$100.00
Platter of Sliced Filet Mignon	\$150.00
Italian Pastries or Cookies - plated, per table	\$3.00pp
Flaming Bananas Foster	\$5.50pp
Espresso/Cappuccino Bar	\$4.00pp
Ice Sculpture	\$450.00
Valet Parking - per attendant	\$250.00
Linen Upgrades and Chair Covers Available	



## FUN, FUN, FUN, STATIONS

### POTATO SKIN BAR - \$4.00PP

Melted cheddar, sour cream, bacon, and much more

### CONY ISLAND STATION - \$6.00PP

Mini hot dogs and Sliders, with stone ground mustard and kraut, bacon, cheddar, and sautéed onions

### CANDY TABLE OR CARTE- \$325.00

A selection of 10 candies and sweets, presented in distinctive glass jars and vases. Serves 50 guests, additional \$2.00pp for counts over 50

### CARNIVAL MACHINES - \$250.00 EACH

Cotton Candy, Popcorn, Pretzel and Snow Cone Machines Available for up to 100 people, \$2.00pp additional for counts over 100

### FROZEN DRINK MACHINE - \$250.00

Non-Alcoholic, for up to 75 people, \$2.00pp additional for counts over 75

### ICE CREAM SUNDAE BAR - \$4.00PP

Vanilla, chocolate & strawberry ice cream, & an assortment of candy toppings, hot fudge and cream

### SMORE'S STATION - \$5.00PP

Toast your own marshmallows, then sandwich it between graham crackers and dark melted chocolate



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# Notes to our Clients

## PAYMENTS:

- Payments must be made in Certified Check, Money Order or Cash. Personal Checks are accepted for deposit only. Jacques Reception Center does not accept Credit Cards.
- Any additional charges on the day of the affair, (i.e. additional dinners, special beverages, bar charges), will be paid that day in cash only.
- The final number of guests should be given ten days prior to the affair. We will calculate your balance at this time and schedule an appointment with you no later than seven days prior to the affair to settle the charges.
- A Service Charge of 20% and Sales Tax of 7% Will be Added to all Menu Prices.

## DEPOSITS & ROOM MINIMUMS:

- There is a minimum revenue amount that must be met to guarantee your banquet room at time of booking. In order to guarantee your banquet room you will need to agree to spend at least the following room minimums before the service charge and sales tax is applied
- Deposit is non-refundable and will be forfeited in the event of a cancellation.

	Deposit	Fri, Sat Afternoon, & Sun	Saturday Night
Grand Ballroom (225-500 ppl)	\$1,500.00	\$7,500.00	\$10,000.00
Forum Ballroom (150-250ppl)	\$1,200.00	\$5,000.00	\$6,000.00
Veneto Ballroom (80-170ppl)	\$ 800.00	\$3,000.00	\$3,500.00
Tivoli Room (40-90ppl)	\$ 400.00	\$1,500.00	\$1,700.00

## GENERAL INFO:

- Jacques Reception Center is a Non-Smoking facility.
- We suggest you give special consideration to giving a gratuity to the Maitre "D" and Waitstaff for providing excellent service.
- Jacques Reception Center does NOT allow any of the following brought into the facility: Cakes Appetizers, Entrees, Desserts, Candy Carts, or other foods, Photo Booths and Up-lighting.
- Board of Health Regulations stipulate that we are not permitted to allow any food or beverage to be taken off the premises. All food is to be consumed on site and no to-go boxes will be allowed.
- Any persons under 21 WILL NOT be served alcoholic beverages.
- No persons are permitted to bring outside alcohol into the banquet facilities. Any person doing so will be asked to leave.
- During all Sweet 16's, or any event with a high amount of teenagers, a uniformed Police Officer will be present to ensure the safety and security of your guests.
- A final consultation should be scheduled 10 days prior to your event. Please bring with you your final guest count, and seating chart. Please detail how many seats per table, the table number and if any special requests for each table.
- Please bring in any table arrangements, favors no more than 2 days prior to your event. Also note that place cards should be in alphabetical order, all items need to be unwrapped, the wicks turned up on any candles and label any boxes clearly.

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# Introducing

*two great ways to create  
the event of your dreams*



## 1. Photo Booth

Capture every moment of your day with an interactive touch screen photo booth. Your guests will love this fun way to remember your day. They get on-the-spot photos of themselves, which make great favors, plus the option to leave a short video message for you. Images can be uploaded to social media or collected in a scrap book to preserve your precious memories.

Starting at \$950.00

## 2. Uplighting

Create drama, fantasy or any other effect you desire with fully customizable uplighting. Hundreds of colors available, making the possibilities endless for anything you can imagine to create your perfect day.

Starting at \$600.00



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