

W E D D I N G S

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Welcome to planning your **wedding** with us!

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[Inquiry Now!](#)

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Welcome to planning your wedding with us!

Since 2007, Ayza has gained a stellar reputation for private event planning. Our service is a cut above the rest, and we take all of our strengths with us to any Private Event we plan and build.

We work with local food purveyors to supply your party with fresh, local, and organic food whenever available. Enjoy a curated atmosphere paired with food and service with integrity to thrill your guests and make any event a dream.



SAMPLE MENU SAMPLE MENU SAMPLE MENU

PASSED HORS D'OEUVRES

- Caprese skewers
- Prosciutto Wrapped Melon
- Shrimp dumplings— Garlic chili sauce & sea wakame salad
- Angry Chicken Lollipops —Sesame hoisin sauce & rice noodles
- Avocado Fries

MEDITERRANEAN MEZZE STATION

- Homemade Hummus
- Smoked Eggplant — Peppers & fresh parsley
- Mixed Marinated Olives — Extra virgin olive oil
- House made pickles, fresh breads, crackers + breadsticks

CHEESE & CHARCUTERIE PLATTER

Manchego, parmigiano reggiano, french brie, bresaola and prosciutto di parma

Served with toasted bread, caper berries guava paste, seasonal grapes and fruit



PRICING PRICING PRICING PRICING PRICING
starting at \$165 per guest

INCLUDES

- Beautifully Prepared & Presented Food: hors d'oeuvres, dinner service, dessert, coffee + tea
- Experienced Staff: setup, food service, bartending, cleanup
- All rentals including tables, white folding chairs, linens, silverware, china, glassware for the cocktail and dinner receptions
- Delivery + production fee
- In charge of keeping the venue space neat and clean

** Does not include alcohol

** Does not include the ML&T rental fee

4 HOUR EVENT

WINE & BEER PACKAGE

additional \$35 per guest

- Prosecco / Veneto, Italy
- Pinot Grigio / Veneto, Italy
- Rose / Provence, France
- Nero D'avola / Sicily, Italy

Beers

- Stella & Heineken
- Includes soft drinks, mixers + ice

PREMIUM SPIRITS

additional \$35 per guest

Vodka

Tito's

Gin

Bombay Sapphire

Whiskey

Jack Daniel's

Rum

Bacardi

Tequila

Jose Cuervo Especial

Includes soft drinks, mixers + ice



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PLATED SALAD

Arugula Salad

MAIN COURSE choice of

- Roasted Chicken Breast in Chardonnay Sauce
 - Roasted Salmon Filet
 - Pasta with spring vegetables in garlic wine sauce
 - 5 spices cauliflower rice (veg)
 - Side dishes
- Roasted seasonal vegetables, mashed potatoes*
-

Dessert & Coffee-Tea Station

- Chocolate Covered Strawberries
- Assorted Dessert Shooters
- Bite Sized Cheesecakes
- Gourmet coffee + tea milk, sugar, lemon + honey



MENU TASTING MENU TASTING MENU TASTING

Thank you for your interest in Ayza catering. It is our pleasure and passion to build the perfect event for our clients. Our dedicated and experienced team of event planners will service any request for your dream event.

You may schedule a tasting at our restaurant for up to four guests. At your tasting, you will enjoy selections from your personalized menu as well as discuss other elements about your celebration. Our tastings are designed to help you make decisions about your menu and communicate your tastes and preferences. We welcome any feedback at your tasting but most importantly, we want you to have a great time as we get to know each other.

\$85 per person tasting fee will be refunded after catering booking.

Our restaurant is located **ONLY** two blocks from the Midtown Loft & Terrace.

pp@ayzanyc.com

FOR QUESTIONS OR BOOKING INQUIRIES,
PLEASE CONTACT OUR EVENTS TEAM HERE

[Inquiry Now!](#)

Event Managers

Jhon Pejendino (929) 406 - 8181

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THANK YOU