

BIG Flavor in every Bite

Spectacular Presentation

Options

Professionalism

Made with Love

Handmade

Custom

Attentive Staff

Passionate



Attention To Every Detail

Sexy Food

Warmth

Unpretentious

Service with Style

Imaginative

Consultative

Design

Unforgettable

Client-Focused

# Custom Weddings Designed Around You

Weddings By Bite Catering Couture



## What We Believe

We believe a wedding is a celebration of the love and commitment a couple share. A great wedding should reflect where a couple has been, where they are in life now and the journey they are taking together.

## What We Do



We work with every couple to make their wedding intimate and highly personalized.

Want to reflect your joint Hawaiian heritage with a modern twist? From specialty cocktails (pineapple-basil margaritas!) to an updated spin on a whole roast Hawaiian pig feast – tradition acknowledged with your own personalized flair.



Combining Reform Jewish and traditional Asian families? We can create a hybrid menu of traditional comfort foods- Korean tacos, matzo ball soup shots, mini potato latkes and malted green tea milkshakes – delicious and sure to bring families together!

Looking for something more fun and affordable? We can team up with your favorite food trucks to complement their fun service with an elegant cocktail hour and a beautiful dessert display.

Let our team know what is important to you and we will design a custom wedding around you!

## How We Do It



We have developed a 4-step process to design your custom wedding. Our goal is to provide you with multiple options that maximize your priorities against your budget.

We are more flexible than most caterers in that we can help you to find the right mix of venue, format, menu, guest count, timeline and event design to make the perfect wedding for you.

### *Our Process:*

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- ❖ **Initial Consultation:** Understand your vision for your wedding, provide us with your target budget, tastes and preferences
  - ❖ **Ballpark Approach:** Lays out possible options and defines possible approaches
  - ❖ **Initial Proposal:** Detailed draft of wedding menu, format, timeline, rentals, staffing and any custom touches you want to include
  - ❖ **Tasting and Finalization:** Come in and meet our team, taste our food and finalize the details that are going to make your wedding day uniquely yours!



Whether your ideal wedding is an intimate cocktail hour for \$25/person or an elaborate royal affair, our team will take the time to get to know you and put together a custom proposal for you.

## Where We Work...Everywhere!

Have a date but not a place? No worries- we have suggestions!

### 1) **The Home Wedding**

We love when brides want to get married at home! Worried about space? We have a ton of experience designing and executing some really beautiful home weddings. From setting up kitchens outdoors to ensuring you have enough power – we know what it takes to ensue a beautifully flawless home wedding.

### 2) **Venue of Your Choosing**

Have a specific venue in mind? We will arrange a site visit with you and the venue contact to ensure we understand what is required to work at that venue and we will collaborate with them to ensure no detail is missed.

### 3) **Need a Venue? Let Us Help!**

We have relationships with several venues in the LA area – from modern urban retreats to beautiful homes and estates overlooking ocean views or gorgeous vineyards. Allow us to suggest a venue that matches your vision for the day and your personal style. Want to get married in a corn field? We can do that too.

## The Plan

### 1) **Have a planner?**

Whether you are doing your own planning or using a professional wedding planner, we are happy to work with any existing themes or timelines you have already developed. We will work closely with you and your planner to ensure a flawless wedding day.

### 2) **Need a planner?**

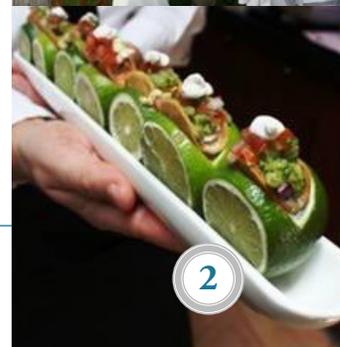
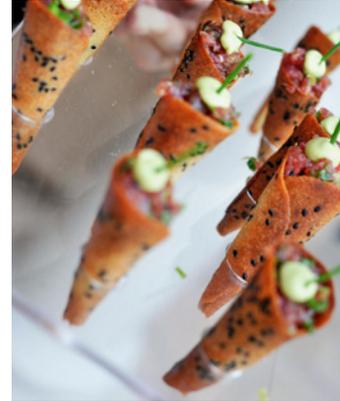
Need a lot of help with design and décor? We can recommend some incredible planners, specialists, and event designers who can help bring your vision to life.

Just need some support for your reception? From basic budgeting, to timeline creation, to rentals, to setting up an offsite kitchen, to vendor coordination- we can handle many of these details for you.

### 3) **Want a coordinator?**

We can arrange a day-of coordinator to ensure nothing is missed and that your day is as stress-free as possible.

Whether you need a lot of help or just a little help – we can help!



## The Meal

We believe that the food at your wedding should be a reflection of you—where you are from and where you are going – and it should take a pretty good picture too! Whether you want us to cater a part of your day or the entire event, we are thrilled to help!

Food at your wedding can include:

**Cocktail Hour:** Greet your guests with an array of tastes and give your wedding party plenty of time to take pictures. Our signature hors d'oeuvres and stationary displays are delicious, beautiful and sure to get people talking.

**Reception Meal:** Treat your guests to a meal that reflects your taste, style and influences. Bite offers a wide variety of foods with presentation to match your theme...So much more than the standard culinary drizzle!

**Dessert:** End your wedding on a sweet note or indulge your guests with plenty of fuel to dance the night away! From custom wedding cakes to themed dessert displays and elegantly plated desserts, create a memorable lasting impression.

**Post-Wedding Brunch:** Express your gratitude to guests who have crossed the globe to celebrate with you. Treat your guests to a delicious brunch – maybe even a mimosa help them recover from the night before! We love to include elements from your honeymoon to give a taste of the fun to come!

**We would love to help with your rehearsal dinner too!**



## The Meal Format

We believe that your wedding food - taste, presentation, and variety – needs to tell your story as a couple and represent to your guests how much you value their love and support. That belief drives how we design your menu and customize the details of your service, including tray garnish, plating, floral, linens and serving pieces.

### *Signature Bites*

Our Signature Bites allow for great variety without locking you into the traditional structure of a plated/seated 3-course menu.

Whether you want an elegant tasting menu or a casual cocktail-style reception, our Signature Bites give you a flexible format with more opportunities to share your unique story with your guests. With our Signature Bites, a Southern Belle doesn't have to limit herself to just the traditional cake when she can offer her guests a mini trio of her mother's red velvet cake, her grandmother's peach cobbler and her mother-in-law's bourbon pecan pie!

### *Family-Style*

Our Family-Style service combines a variety of dishes with the comfort of a sit-down meal.

Family-Style service inspires a congenial, lively atmosphere where guests are passing shared dishes while interacting and conversing as each new dish is presented. With our Family-Style service, the couple who met at a ski resort can treat their guests to an après-ski menu of beer-braised venison stew, soft pretzel rolls, Swedish meatballs, a rustic cheese and charcuterie board, and rich dark chocolate fondue!

### *Buffet & Action Stations*

Our Buffets offer variety and allow your guests to select their favorites while reducing the need for service and kitchen staff. Action Stations can add excitement and increase the variety of foods available.

Buffet and Action Stations allow for a more casual service with more options for your guests and are conducive to a greater variety of venues. With our buffet service the Chinese bride marrying a Jewish groom can feature two themed buffets, Jewish and Chinese, allowing their guests to enjoy traditional favorites, and discover new flavors.

### *Plated*

Our Plated service is a formal and elegant service featuring warm, attentive service and exquisite presentation.

Plated service can range from a traditional 3-course meal to a 21-course tasting menu! With our Plated service the wine country groom can create a seasonal tasting menu featuring paired wines from his family's vineyard.



## The Services

### *Catering*

- ❖ Menu Design
- ❖ Catered Meals: Reception Meal, Rehearsal Dinner, Cocktail Hour, Post-Wedding Brunch, Late Night Snack, Dessert/Dessert Display, Wedding Cake
- ❖ Bride and Groom Post-Wedding Picnic

### *Staff*

- ❖ Culinary Staff
- ❖ Service Staff: Captain, Food Servers, Bussers, Runners
- ❖ Bar Staff: Bartenders, Barbacks, Sommelier, Drink Servers
- ❖ Event Staff: Day-of Coordinator, MC, Greeting Staff

### *Planning and Coordination*

- ❖ Reception Timeline Creation
- ❖ Rentals
- ❖ Reception Planning
- ❖ Floral
- ❖ Guest Favors
- ❖ Printing Services: Placards, Menus, Table Names/Numbers
- ❖ Vendor Coordination

### *Bar Services*

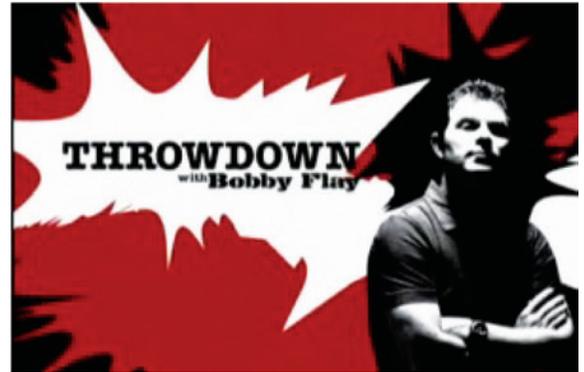
- ❖ **Bar Service:** Bite offers full-service bar catering including multiple bar packages to choose from based on your preferences and budget - from basic beer and wine to full liquor bars. We offer mixers and garnish fresh from the farmer's market to ensure the highest quality bar service for you and your guests.
- ❖ **Bar Menu and Signature Cocktails:** Craft beers your thing? Organic wine? Not a problem! We can design a drink menu around your tastes and preference incorporating any season or theme.
- ❖ **Non-Alcoholic Drinks and Drink Displays**



The Press

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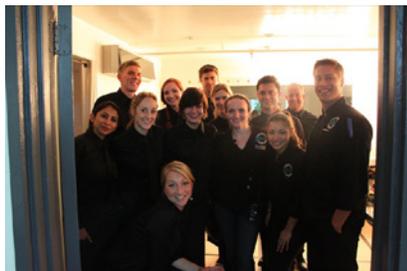
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*Junebug*  
WEDDINGS

## About Bite Catering Couture

Los Angeles' Bite Catering Couture is an upscale caterer serving the greater Los Angeles area. We specialize in designing unforgettable events—mixing art-like visual presentation, delicious taste/ texture of food, thematic and creative menus, warm professional service/ organization. Our attention to detail and focus on providing solutions for our clients differentiate us from others in our industry.



We offer a full range of catering formats and provide experienced and organized event coordinators who will ensure that your event is designed to be unforgettable and executed to perfection.

### *Our Team*



**Executive Chef - Elizabeth Goel, Founder and Owner**

Chef Elizabeth believes that food is a truly personal experience as it touches on every level of our identity, memory, sensory experience and emotion. It is this warmth, passion, understanding and philosophy that she brings to each of her clients. Likewise, she continues to push her team to expand their culinary horizons and to create an environment where creativity and innovation are nurtured and encouraged while maintaining only the highest standards in quality, service and presentation.

Following her passion, she founded Bite Catering Couture in 2006, after an early career in public relations and internet marketing. She has her most fun applying the concepts of visual presentation and amazing tastes from her background as a pastry chef to innovate on the savory. She also brings an international perspective from her experiences living abroad in London and Indonesia.

Elizabeth earned her Grand Diplome from The French Culinary Institute of New York where she was honored as the recipient of the prestigious NYC chapter of Les Dames D'Escoffier Scholarship for women. She also graduated Magna Cum Laude from Barnard College/ Columbia University. Elizabeth has had the opportunity to work in some of New York City and Los Angeles' top restaurants and pastry establishments and has independently catered for hundreds of private, corporate and celebrity clients. You may have seen her compete on Food Network Challenge—Big Bash Catering.