



10 Reasons to Hire Main Course Catering

Main Course Catering will coordinate and facilitate all aspects of your wedding. Our team of professionals will orchestrate the details according to your specifications.

1. Experience and Knowledge

Main Course has the experience to make your vision a reality. Over 30 years of experience in coordinating events.

2. Customized Menus

Every menu is customized to fit your specific needs, personal tastes and preferred budget.

3. Food, Presentation, Sourcing

A creative passion for food is the philosophy of Main Course Caterers. A leader in sustainable food movement, using small Hudson Valley purveyors to provide the freshest local organic foods. Chef Kazan uses the bounty of the Hudson Valley to create unique, contemporary menus that reflect the innovative and creative nature that has become the hallmark of Main Course.

4. Passion for Trends

The Main Course team is constantly researching the newest trends in food and decor to ensure the finest events.

5. Flexible Pricing, Honest Approach

All of our estimates are separated into categories (food, service, alcohol, and rentals) so we can make adjustments together to fit into your specific budget.

6. Full Service

Main Course Catering is a full service caterer, coordinating all details from tent and party rentals, linens, overall décor, timeline, event structure and flow. All events are executed with professional personnel who are ready to take care of your guest's every need. The captain will orchestrate all aspects from ceremony processional, toasts, timing, and coordination with any additional outside vendors such as officiates, photographers and musicians.

7. Event Design

Planners assist with overall event design. We offer selections of linens, table settings, lighting, layout and transition of event.

8. Liability Liquor Insurance and Worker's Compensation

Main Course carries full liquor liability and two million dollars worth of insurance and worker's compensation.

9. Service Staff

Main Course professional service staff members are dedicated to pleasing and assisting you and your guest's every need.

10. Main Course has been voted "Best Caterer" in the Hudson Valley by readers of Hudson Valley Magazine since 1994.



Main Course Professional Catering Services

Main Course Catering will coordinate and facilitate all aspects of your wedding. Our team of professionals will orchestrate all details according to your specifications.



Included in our Proposals:

Fully customized menus and guidance of selections from start to finish based on your specific needs, personal tastes and preferred budget.

- A site visit and walkthrough of location. Site plan and layout of catering services and tent schematics. A rental visit to select tables, chairs, china, silverware, glassware & linens.
- Full Coordination and set up of tent and party rentals. (table layout, table setting, napkin fold, menu cards, ect).
- A detailed event schedule.
- Full coordination of onsite vendors assures a seamless event. Detailed timeline of load in and load out of Main Course staff and any additional vendors coordinated through Main Course. (tent, party rentals, etc.)
- Complete set up and breakdown of event.
- Orchestration of service staff.

Design Services:

This service is perfect for the couple that is too busy to research trends and decor options and wants to rely on advice from a detailed professional.

Stationary, Tags & Signage

Amenities Basket

Take Away Edible Favors

Luminaries

Welcome Bags

Photo Booth Props & Backdrops

Furniture Props



Frequently Asked Questions

Congratulations on your upcoming event! We have created a list to answer some common questions about our services. We would love to answer any additional questions you may have.

GENERAL QUESTIONS

Does MC have a cooking facility?

We work from our own BOH approved professional kitchen. The event site will need to provide a kitchen area or we are happy to orchestrate rentals equipment if needed.

How long has MC been in business?

Main Course has been in business since 1991 and has been voted "Best Caterer" in the Hudson Valley by readers of Hudson Valley Magazine since 1994.

Where do your ingredients come from?

We customize our menus to incorporate ingredients that are produced or grown within 100 miles of our establishment. Main Course utilizes as many local produce, meat and poultry farmers and artisan cheeses as possible.

Can you accommodate guests with dietary restrictions?

We can accommodate any guest's dietary needs as long as we are notified in advance.

Is MC willing to travel for an event?

Main Course Catering will travel anywhere from Albany to Manhattan to cater any type of event.

ALCOHOL

Does MC provide alcohol?

Yes. We have a full liquor license, liquor liability and can provide all of your alcohol needs. We obtain a permit from New York state for every event where we provide alcohol service.

Can a client bring their own alcohol?

Most clients hire Main Course to provide the alcohol as well as the catering and planning. We offer bar set ups and mixers at an additional charge if a client would like to provide their own alcohol. Please note that when a client provides their own alcohol they are responsible to provide their own insurance.

FEES & POLICIES

How do I reserve the date for my event?

We accept a deposit in order to secure our services for your date.

What forms of payment are accepted?

You may pay by cash, money order, corporate or personal check. There will be a 4% fee added into the total cost for credit card payments.

Does MC offer garbage removal?

We remove all our own garbage at no additional cost to you. You are responsible for removing the remains and garbage for anything you are providing, such as empty bottles, decorations, etc. Main Course will be happy to remove extra garbage at an additional expense.

When do you need the guest count?

We require a final guest count two weeks prior to the event. Main Course will provide food for the number of people given on your final guest count and you will be responsible for payment for that number of guests. If you suspect that additional guests may show up, please increase your guest count accordingly. Guest count includes, adults, children, and vendor meals.

Do you charge tax?

County or local tax rates will apply to all services. Tax exempt organizations please note, a tax exempt certificate is required in order to be exempted from sales tax charges.

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PRICING

Are there set package prices?

We do not have set menus and prefer to customize all of our proposals to fit your specific needs and personal tastes. Menu prices depend upon the types and variety of foods.

Is there a big price difference between buffet and served meals?

Each menu is priced depending on the selections and variety of foods and not the style of service. We recommend the amount of service personnel best to execute your event as a whole and not just based upon the style of service during dinner.

Can MC provide cakes for weddings and special occasions?

Cakes are priced separately based upon the type of cake. Our professional pastry chef is happy to provide you with a wedding cake or other custom dessert creation. If you would like to have us decorate your cake with fresh flowers, please have your florist provide additional loose flowers to match your floral theme. We do not charge a cake cutting fee.

Are children's meals available?

Children between the ages of 5-12 are charged at half price. Children under 5 years are free. Please let us know if you would like a special "children's menu".

How do you charge for vendor meals?

Outside vendors are charged at half price. Outside vendors may include your photographer, DJ, band, lighting specialist or anyone who is not a guest, but will require a meal.

RENTALS

Does MC coordinate the rentals?

Yes, we work with the rental company to provide the specific rentals required for your event. We also coordinate the drop off and pick up of the rentals. Your rental list would include items such as: tents, silverware, glassware, plates, tables, chairs, linen and porta potty.

Main Course arrives one or two days prior to the event to check in rentals and set up tables and chairs. Linens and tables will be set on the day of

the event. Rentals and tents are usually removed the following day or Monday after the weekend depending on weather.

You may provide and orchestrate your own rentals. Please note, if you do you are responsible for all details regarding rentals including: creating a rental list, product selection, contract with rental companies, payments, load in, load out schedule, check in and set up. You are responsible for any lost or broken items directly with the rental companies.

How do we pay for rentals?

You will need a separate check for rentals, made out to the specific rental company. All checks will be given to Main Course directly or mailed to Main Course for proper record keeping. Rental companies require a significant deposit in advance to reserve equipment. Please see rental contract for specific details.