

# Pebbles

CATERING & EVENT DESIGN

*Never Skipping on Quality!*

With style, creativity, and an unsurpassed commitment to excellence, our team, event coordinators, and service staff create a truly memorable experience for your guests. From small and intimate gatherings to grand galas, weddings, and fundraisers each event is met with enthusiasm and perfected to the highest standard.



*Keisha Barrant*

CERTIFIED WEDDING & EVENT PLANNER



**Pebbles Catering &  
Event Design**

**Keisha Barrant - Owner/Chef**

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Follow us on:



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# Catering Packages

## Let's Get Started!

Designing the menu for your event can be overwhelming.  
We have put together our best menu packages.

**Choose from:** Formal Seated Dining, Traditional Tablescape Buffets, and Food Stations.

***Our Catering Menu has the menu choices for your package  
if they are not already included in the package.***

Feel free to pick & choose from any style or menu selections to design your personalized menu.

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## Mi Amor Package

50 - 80 Guest Includes Set up, Breakdown, Clean Up

**\$2,500.00** Plus Tax

10 Guest Tablecloths

10 Runners (Optional)

50 - 80 Chargers (Gold, Silver, White, Black & Red)

50 - 80 Chair Covers w/sash

50 - 80 Cloth Napkins

10 Centerpieces

(Artificial Florals, Cylinder Vases, Floating Candles, Votive or Similar decor) Backdrop (10 ft wide by 10 ft tall or Round)

Backdrop with (Balloons Optional)

## All-Inclusive Mi Amor Package

\$25.95 Per Person

**\$5,650.00** Plus Tax

Choose One Hors d' oeuvre from "Love at First Bite"

Fresh Garden Salad

Choose One Entree - Chicken or Pork

Fish Selection: Swai, Catfish, Perch, Whiting (Cod +\$5.00)

Vegetarian Option: Chef Special, Curry Chickpeas, or

Vegetable Pasta Salad

Choice of Two Sides, Dinner Rolls, and Drink

Includes premium disposable tableware  
and four Pebbles Staff



## Sensation Decor Package

80 - 120 Guest Includes Set up, Breakdown, Clean Up

**\$3,700.00** Plus Tax

15 Guest Tablecloths

15 Overlay or Runners (Optional)

80 - 120 Chargers (Gold, Silver, White, Black & Red)

80 - 120 Chair Covers w/sash

80 - 120 Cloth Napkins (w/ring Optional)

15 Centerpieces

(Artificial Florals, Candelabra, Cylinder Vases, Floating Candles,  
Votive or Similar decor)

Backdrop (10 ft wide by 10 ft tall or Round)

Backdrop with (Balloons Optional)

## All-Inclusive Sensation Decor Package

\$32.95 Per Person

**\$10,750.00** Plus Tax

Choose One Hors d' oeuvre from "Love at First Bite"

Fresh Garden Salad

Choose Two Entrees - Chicken or Pork

Fish Selection: Swai, Catfish, Perch, Whiting (Cod +\$5.00)

Vegetarian Option: Chef Special, Curry Chickpeas, or

Vegetable Pasta Salad

Choice of Two Sides, Dinner Rolls, and Drink

Includes premium disposable tableware

and six to eight Pebbles Staff



## Gala Decor Package

150 - 200 Guest Includes Set up, Breakdown, Clean Up

**\$5,500.00** Plus Tax

25 Guest Premium Tablecloths  
(Premium Satin, Velvet, Crushed Taffeta)

25 Overlay or Runners (Optional)

150 - 200 Glass Chargers (Gold, Silver)

150-200 Chair Covers w/sash

150 - 200 Cloth Napkins (w/ring Optional)

Head Table Decor

25 Centerpieces

Table Numbers

(Artificial Florals, Candelabra, Cylinder Vases, Floating  
Candles, White Clear Glass, Votive or Similar decor, Wood Slabs)

Custom Backdrop with Sequin, Pallet, Velvet or Crushed Taffeta

(10 ft wide by 10 ft tall or Round)

Backdrop with (Balloons Optional)

## All-Inclusive Gala Decor Package

\$42.95 Per Person

**\$10,650.00** Plus Tax

Choose Two Hors d' oeuvre from "Love at First Bite"

Choose Two Entrees - Chicken or Pork

Fish Selection: Swai, Catfish, Perch, Whiting (Cod +\$5.00)

Vegetarian Option: Chef Special, Curry Chickpeas, or  
Vegetable Pasta Salad

Choice of Three Sides, Dinner Rolls, and Drink

Includes premium disposable tableware  
and eight to ten Pebbles Staff



## Diamond Decor Package

150 - 200 Guest Includes Set up, Breakdown, Clean Up

**\$6,500.00** Plus Tax

25 Guest Premium Tablecloths  
(Premium Satin, Velvet, Crushed Taffeta)  
19 Overlay or Runners (Optional)

120 - 140 Glass Chargers (Gold, Silver, White, Black, or Red)

120 - 140 Chair Covers w/sash

120 - 140 Cloth Napkins (w/ring Optional)

Head Table Decor

19 Centerpieces

Table Numbers

(Artificial Florals, Candelabra, Cylinder Vases, Floating  
Candles, White Clear Glass, Votive or Similar decor, Wood Slabs)  
Custom Backdrop with Sequin, Pallet, Velvet, or Crushed Taffeta  
(10 ft wide by 10 ft tall or Round)

Backdrop with (Balloons Optional) or Trio Picture Perfect

## All-Inclusive Diamond Decor Package

Starting at \$55.95 Per Person

**\$25,000.00** Plus Tax

Choose One Hors d' oeuvre from "Love at First Bite"

Choose one Entree - Chicken or Pork

Fish Selection: Pink Salmon, Red Snapper, Mahi-Mahi  
(Market Price)

Vegetarian Option: Chef Special, Curry Chickpeas, or  
Vegetable Pasta Salad

Choice of Three Sides, Dinner Rolls, and Drink

Includes premium disposable tableware, water goblet &  
champagne glass, and eight to ten Pebbles Staff



## Royalty Lux Package

100 - 150 Guest Includes Set up, Breakdown, Clean Up

**\$6,500.00** Plus Tax

19 Guest Luxury Tablecloths  
(Premium Satin, Velvet, Crushed Taffeta)  
19 Overlay or Runners (Optional)  
120 - 140 Glass Chargers (Gold, Silver, White, Black, or Red)  
120 - 140 Chair Covers w/sash  
120 - 140 Cloth Napkins (w/ring Optional)  
Head Table Decor  
19 Centerpieces  
Table Numbers  
(Artificial Florals, Candelabra, Cylinder Vases, Floating  
Candles, White Clear Glass, Votive or Similar decor, Wood Slabs)  
Custom Backdrop with Sequin, Pallet, Velvet or Crushed Taffeta  
(10 ft wide by 10 ft tall or Round)  
Backdrop with (Balloons Optional) or Trio Picture Perfect

## All-Inclusive Royalty Lux Package

Starting at \$67.95 Per Person

**\$35,000.00** Plus Tax

Choose Three Hors d'oeuvre from "Love at First Bite"  
Choose Three Entrees – Chicken, Beef Pork or Fish  
Fish Selection: Pink Salmon, Red Snapper, Mahi-Mahi  
(Market Price)  
Vegetarian Option: Chef Special, Curry Chickpeas, or  
Vegetable Pasta Salad  
Choice of Three Sides, Dinner Rolls, and Drink

Includes premium disposable tableware, water goblet &  
champagne glass, and eight to ten Pebbles Staff



## **Hors D' Oeuvres - Hot**

Packages are designed for optimal catering.  
We will be happy to work with you to customize any package  
to your taste or dietary requirements.

### **Love at First Bite**

\$18.00 per person

Choice of Three Hot Hors D' Oeuvres

One Pebbles Specialty Drink Choice

## **Hors D' Oeuvres – Cold**

Packages are designed for optimal catering.  
We will be happy to work with you to customize any package  
to your taste or dietary requirements.

### **Love at First Bite**

\$18.00 per person

Choice of Three Cold Hors D' Oeuvres

One Pebbles Specialty Drink Choice



## Hors D' Oeuvres - Premium

These selected gourmet and sophisticated appetizers are the ideal choice for upscale or private events for any special occasion.

Premium Hors D' Oeuvres

\$18.00 per person

Glazed Salmon Bites, Crabmeat Stuffed Shrimp, Wonton Shrimp Wrap, Bacon Wrapped (Shrimp & Chicken & Scallops), Shrimp Cocktail, Raspberry Brie Filo, Charcuterie Platter, Stuffed Mushrooms, Ceviche, Claw Platter (Crab, Lobster), Antipasto, Prosciutto or Bacon Wrapped Asparagus, Pebbles Signature Shrimp & Grits, Lamb Pops, Shrimp Pasta, Smoked Salmon with Capers, Caramelized Scallops (Jerk or Garlic Butter)

One Pebbles Specialty Drink Choice

## Hors D' Oeuvres - Passed

Serving guests in a grand and elegant style to create a memorable experience. Consider the options below to make your personalized Hors D' Oeuvres Package.

*Upgrade your package to suit you and your guests at an additional cost. Ask for details*

Choice of 3 Hors D' Oeuvres     \$25.00 Per Person

Choice of 5 Hors D' Oeuvres     \$35.00 Per Person

Choice of 7 Hors D' Oeuvres     \$48.00 Per Person

One Pebbles Specialty Drink Choice



## **Bountiful Brunch (Up to 10 Guests)**

Starting at \$695.00.

*Includes: Buffet Table Decor, Set- Up Break down & Clean Up,  
Premium Disposable Tableware*

Shrimp & Grits  
Honey Glazed Chicken  
Steak and Eggs  
Eggs (Scrambled or Boiled)  
Bacon (Turkey or Pork)  
Sausage (Turkey or Pork)  
Seasonal Fruit Platter  
Home Style Potatoes  
Waffles  
French Toast  
Banana Bread  
Zucchini Bread

Drink Options: Juice, Coffee & Tea

## **Bountiful Brunch (Up to 20 Guests)**

Starting at \$995.00

*Includes: Buffet Table Decor, Set- Up Break down & Clean Up,  
Premium Disposable Tableware*

Shrimp & Grits  
Honey Glazed Chicken  
Steak and Eggs  
Eggs (Scrambled or Boiled)  
Bacon (Turkey or Pork)  
Sausage (Turkey or Pork)  
Seasonal Fruit Platter  
Home Style Potatoes  
Waffles  
French Toast  
Banana Bread  
Zucchini Bread

Drink Options: Mimosa, Juice, Coffee & Tea



## Grazing Station Package

Starting at \$25.00 Per Person

*Each Food Station focuses on a specific type of cuisine or food category, allowing guests to sample and choose their preferred dishes*

Assorted Pinwheels  
Mini Quiches  
Antipasto Skewers  
Baked Potato Bar  
Mini Tossed Salad Cups  
Hot or Cold Pasta Station  
Taco Station  
Veggie/Fruit Station  
Beans/Peas Station  
Wing Station  
Slider/Sandwich Station  
Sweet Treats Station

Included Drinks: Lemonade, Sweet Tea, Fruit Punch, Island lemonade,  
Passionade, Pebbles Tooty Fruity, Fruit Sorrel,  
Pebbles Specialty Drink: (\$1.50 Additional)  
Premium disposable tableware, plates, napkins, and utensils included

## Signature Grazing Station Package

**Includes Fresh Veggie/Fruit, Assorted Pinwheels, Mini Tossed Salad Cups and Assorted Sweets from the Sweet Treats Station**

Serves 30- Select (3) \$1,295  
Serves 45- Select (3) \$1,695  
Serves 60- Select (3) \$2,175

*Feel free to let us know if you have any special requests for something not listed and we will do our best to make your event go exactly how you're envisioning it!*



## Corporate Package

**We are working on this package!**

At this time, we would be happy to work with you to design a Corporate Package tailored specifically for your company, number of guests, time, and desired food choices.





## Holiday Package

### Relax & Enjoy a Traditional Holiday Dinner or Create your Own Menu!

Pre-Order Complete Holiday Meals  
Catered, Delivery or Pick-up Available

#### Meals Include Choice of:

2 Entrees, 4 Sides, 1 Dessert (excluding Jamaican or Sorrel Cake),  
Homemade Dressing, Gravy and Cranberry Relish with select items,  
Corn Bread or Dinner Rolls

Dinner for 2            \$129.99

Dinner for 4-6        \$279.99

Dinner for 8-10      \$540.99

Dinner for 14-18    \$675.99

Call for Individual Pricing for Parties over 18

(PRICES SUBJECT TO CHANGE)

Ask about alternative menu selections and prices  
Beef Brisket, Oxtail, Curry Goat, Seafood Boils,  
Ribs, Vegan, Vegetarian, and More....



# Wait...There's MORE!

## *ADD THAT SPECIAL TOUCH OR SERVICE*

### DESIGN OPTIONS

- Chivari Chairs- Clear, Gold or Silver
- Throne Chair - Silver & White or Gold & White
- Gold & White Chase Lounge
- Round Tables
- Rectangle Tables
- White Resin Folding Chairs
- Shimmer Wall
- Champagne Wall
- Luxurious Furniture
- Back Drop Wall
- Fresh or Artificial Floral Centerpieces
- Head table Décor
- Day of Event Coordination
- Tablecloths, Cloth Napkins, Chair Bands, Chair Covers
- Set Up, Break Down, Clean Up Entire Event

### PROFESSIONAL SERVICES

- Photography & Videography
- DJ Services
- 360 Photo Booth
- Officiant
- Floor Wrap
- Bartender
- Personalized Signage & Props

### ADDITIONAL SERVICES CHARGE

**Charger Plates** - \$1.00, **Platted Service Charge**

**Royal Dining:** Charger Plates, China, Flatware, Water Goblet, Champagne glasses, Cloth Napkins - \$8.00 per person

**Tea and/or Coffee Cups** - \$1.00

**Need something not listed here?  
Just ask and we will be happy to make it happen.**



## We Love What We Do, and It Shows!

We view our food and events as more than just a job; it is an obsession and an art. Your event is our canvas, service is our brush and cuisine our paint.

We do whatever we can to translate our commitment for excellence into a masterpiece fit for you and your guests. We are determined and committed to finding the best solutions, providing the best food, floral arrangements, entertainment, linen, lighting, and dinnerware to compliment your affair exactly how you envision it.





# Wrapping it all UP!

## RENTALS

We are happy to assist you with your rental needs as appropriate to our services. We pride ourselves in assisting with all your event or individual rental needs. Should you require additional rental coordination; our team members are available to guide you through the process.

## TASTING

Once you feel comfortable with the vision and cost of your proposal, we welcome you to the opportunity to schedule a tasting. The menu that you will try at the tasting will be representative of the menu you have chosen. You're welcome to invite up to three (3) additional guests to attend with you. Additional fees may apply.

## BAR SERVICES

We offer a wide range of bar services, as well as full bars and bartenders. Included in our bar service options are all the mixers, garnishes, equipment, and ice and with an option giving you the ability to provide your own alcohol.

## DEPOSIT & PAYMENTS

A signed contract and 50% deposit secures the date for your event. Alternative plans may be agreed upon. A detailed timeline for additional deposits is provided. Your final minimum guest count and menu changes are due fifteen (15) days prior to the event. You may increase your guest count up to five (5) days prior, but your numbers cannot decrease. You are welcome to make payments by credit card, cash, or check. Any remaining balance will be due upon receipt of the final invoice.

Gratuities are not included in our estimates.

If you would like to tip the staff, you can do so on the day of the event or you can add a specific amount to the final bill and your gratuity will be distributed to the staff accordingly.

\*Prices based on five-hour event for one hundred guests.

All events are subject to 20% Production Fee and State Sales Tax.

If guest count, hours and/or menu differs, the per person price will adjust accordingly.

***All menus are completely customizable to fit you and your special day. Please do not hesitate to ask if you would like to see anything different!***



# Thank You!

We are grateful for your interest in Pebbles Catering & Event Design. It is always a pleasure to make new connections and explore potential business opportunities. We will go beyond your expectations so you will be at ease throughout the entire planning and catering process.

Rooted in cultivated experiences Keisha Barrant, Owner and Chef of Pebbles Catering and Event Design collaborates with a diverse client base. Based in Brevard County we specialize in weddings, corporate dining programs, and events at a variety of select venues in and around Central Florida. With over 20 years in the food service industry, we offer style, creativity, and an unsurpassed commitment to excellence, earning a Five Star Rating.

Our team, event coordinators, and service staff will create a truly memorable experience for your guests.

Once again, thank you for considering Pebbles Catering & Event Design. It is appreciated, and we look forward to working with you on your next venture.

