

Marlow Events

2026



Marlow Events offers full-service catering and event production from the Marlow Collective, a group of New York hospitality institutions including Borgo, Diner, Roman's, Achilles Heel, Marlow & Daughters, She Wolf Bakery, and Stranger Wines. Rooted in three decades of feeding our city, we bring the same care that defines our restaurants to any space you love to gather.

We source seasonally and organically through longstanding partnerships with local farmers and producers to create outstanding culinary experiences that celebrate and connect the communities we serve. Our beverage program features a rotating selection of natural, minimally processed wines and small batch liquors to complement the season.

Whether you're hosting an intimate dinner in a private home, or shaping a large-scale celebration in a raw space, the spirit of what we do carries through: delicious food, warm hospitality, and generous service. We handle all the details, from menu and beverage curation, to staffing rentals, and logistics, so you can focus on the art and joy of gathering

Inquiries
(347) 341-8211
hello@marlowevents.com





SAVORY PACKAGES

A

\$115pp

Cocktail Hour

Five Passed Canapés, Market Table

Seated Dinner

One Appetizer, Two Entrées, Two Sides

She Wolf Bread

Three-Tier Wedding Cake

B

\$100pp

Cocktail Hour

Three Passed Canapés, Market Table

Seated Dinner

One Appetizer, Two Entrées, Two Sides

She Wolf Bread

Single-Tier Cake for Cutting

C

\$135pp

Stationed Dinner

Market Table

Mediterranean Table

One Appetizer, Two Entrées, Two Sides

She Wolf Bread

Bite Sized Dessert Table

ADD-ONS

We also offer our menu items à la carte, allowing you to enhance our packages and create a tailored experience. Service style varies by offering and may be available passed cocktail-style, stationed, or served tableside. Our production team will collaborate with you throughout the planning process to determine the service style that best supports your overall vision.

Passed Canapés

One Hour of Service
Choice of three, \$15pp
Choice of five, \$25pp

Market Table

\$20pp

Mediterranean Table

Choice of five, \$25pp

Dinner

Appetizer, \$13pp
Main, \$21pp
Side, \$10pp

Skewers

Choice of two proteins
& one vegetable, \$20pp

Sliders

Choice of three, \$18pp

Pasta

Choice of two, \$20pp

Pizza Bianca

Choice of three, \$18pp

Seafood Table

\$40pp



DESSERTS

Cookies

Choice of three, \$10pp

Bite-sized Desserts

Choice of three, \$12pp

Plated Dessert

\$12pp



BEVERAGE PACKAGES

Custom bar packages available upon request.

<u>Full Bar</u>	<u>Beer & Wine</u>	<u>Non-Alcoholic</u>
2 HRS \$22 pp / per hour	\$16 pp / per hour	\$6 pp / per hour
3 HRS \$20	\$15	
4 HRS \$18	\$13	
5 HRS \$17	\$12	

INCLUDES

Sparkling, White, & Red Wines
Assorted Craft Beers
Standard Spirits
Classic Cocktail Mixers
Sodas
Fresh Juices
Garnishes

INCLUDES

Sparkling, White, & Red Wines
Assorted Craft Beers
Sodas
Fresh Juices
Garnishes

INCLUDES

Sodas
Fresh Juices
Water

INCLUSIONS FOR 4+ HRS:

Tableside Wine Service
One Speciality Cocktail

Add-ons

Specialty Cocktail \$8pp
Sparkling Toast \$8pp
Tableside Wine Service \$12pp
Premium Wines \$10pp

Mocktail \$7pp
Bottled Sparkling & Still Water \$5pp
Coffee & Tea Service \$5pp



ADDITIONAL COSTS

FOOD & BEVERAGE MINIMUM

All events are subject to a F&B minimum dependent on the date of the event.

LABOR

Labor is dependent on various event details such as final guest count, menu selections, event layout and flow of service, and will be confirmed during the planning process. Space flips, transitions, additional guests, and additional menu items may affect labor costs.

RENTALS

We oversee all ordering, logistics, and setup for your rental needs through our partner, Broadway Party Rentals, with pricing based on factors such as event details, venue requirements, guest count, menu selections, and custom items. Rentals may include tables, chairs, linens, place settings, serving pieces, and kitchen equipment, but do not include décor, lighting, or tent rentals. All rentals are subject to a 15% administrative fee.

ADMINISTRATIVE FEE

All events are subject to a 15% administrative fee, taken on the full cost of the event. This fee is not a gratuity but serves to offset the ancillary expenses associated with the planning & administration of your event.

GRATUITY

Events staff are paid an hourly banquet rate. While gratuities are always appreciated, they are not expected.

TAX & PROCESSING

All charges are subject to 8.875% New York State sales tax.

We'd love to create a bespoke estimate for your event!

hello@marlowevents.com



OUR PURVEYORS



When you partner with Marlow Events your money stays in the community, directly supports our local farming economy, and contributes to protecting our land, water, and food systems.

C. Hesse Cheese

BROOKLYN, NY

CHEESE

Ronnybrook Farm

ANCRAMDALE, NY

DAIRY

Gustiamo

BRONX, NY

ITALIAN IMPORTS

She Wolf Bakery

BROOKLYN, NY

BREAD

Lancaster Farm Fresh Co-Op

LANCASTER, PA

ORGANIC PRODUCE

Snowdance Farm

LIVINGSTON MANOR, NY

POULTRY

Lani's Farm

BORDENTOWN, NJ

ORGANIC PRODUCE

Veritas Farms

NEW PALTZ, NY

MIXED LIVESTOCK AND

ORGANIC PRODUCE

Norwich Meadows Farms

NORWICH, NY

ORGANIC PRODUCE

FAQS

HOW DO I BOOK A DATE?

Please submit an inquiry to confirm availability and receive an initial proposal.

DO YOU OFFER YOUR SERVICES AT EXTERNAL VENUES?

Yes, we're happy to execute an event at any venue of your choice.

HOW FAR IN ADVANCE CAN I BOOK AN EVENT?

We book events up to two years in advance.

HOW DO I SECURE MY DATE?

A 50% deposit and execution of the contract is required to secure your event date.

WHAT IS YOUR POLICY IF SOMEONE ELSE IS INTERESTED IN MY EVENT DATE?

We honor whichever party is first to secure the event date.

WHAT PAYMENT METHODS DO YOU ACCEPT?

Payment can be made via wire transfer, bank, or cashiers check.

WHAT IF WE DON'T HAVE A FINAL GUEST COUNT YET?

We suggest booking for the lower end of your estimated guest count; after booking we only allow a 10% decrease in your guest count, so it's easier to add guests as long as the venue can accommodate them. We'll confirm a final guest count two weeks prior to your event date.

DO YOU OFFER A PAYMENT PLAN?

Our payment structure is a 50% deposit on contract execution, with 25% of the remaining balance due 90 days prior to your event date, and the final balance due 2 weeks prior to your event date.

DO YOU CATER OUTSIDE OF THE NYC AREA?

Our primary focus is serving the immediate community within the five boroughs, though we occasionally travel to Long Island and the Hudson Valley. Events requiring travel outside the boroughs

are subject to an elevated food and beverage minimum, as well as additional travel, transportation, and ancillary rental fees.

IS THERE DIFFERENT FOOD & BEVERAGE PRICING FOR MINORS?

Kids aged 5 & under are free. Kids aged 6-12 are charged \$50 for food and beverage. Kids aged 13-20 are charged a full priced meal with a reduced non-alcoholic beverage fee.

DO YOU OFFER VENDOR MEALS?

Yes! Vendor meals are \$40 per person.

CAN YOU ACCOMMODATE DIETARY RESTRICTIONS?

Yes, we're able to accommodate most dietary restrictions that we're made aware of in advance.

CAN WE SCHEDULE A TASTING?

Menu tastings are scheduled post-booking to align with the season of your event. If you'd like to

schedule an additional pre-booking tasting we charge a \$100pp tasting fee plus admin fee and tax.

WHAT SERVICE STYLES DO YOU OFFER?

We offer seated family style, plated, and buffet as well as cocktail style passed and stationed food service.

HOW DO RENTALS WORK?

We've exclusively partnered with Broadway Party Rentals to source event rentals.

While the BPR invoice is billed directly to you, please note that the rentals are still subject to our 15% administrative fee which will reflect on the final invoice as a rental coordination fee.

