



Professionally Poured Packages

All of our corporate bar service and beverage packages include:

- Staffing
- Party Planning
- Linen Bar with a Polished Presentation
- 3-hour Set Up & Clean Up
- Disposable Drinkware (Dry Goods)
- Beverage Tubs & Dispensers
- Garnishes and Glass Holders
- Mixers for Cocktails
- Travel
- CT State Liquor License Permits – 1 Day Insurance
- Complimentary Bar Signage
- Water Station
- One Signature Cocktail to Highlight Your Organization

Package #1: Non-Profit/Cocktails for a Cause

This dedicated package for nonprofits is designed not only to support the incredible efforts of those who give their time and energy to make a difference but also to provide a collaborative price point that helps generate profits for your meaningful work.

4-hour Packages starting at \$2,000 (reduced pricing for over 100 guests)
\$35 per guest (beer and wine) • \$40 per guest (full bar)

Package #2: Corporate/Cocktails and Connections

Designed with corporate events in mind, this package is tailored to create the perfect atmosphere for networking and celebration. Let us handle the logistics while you focus on building connections and making an impact.

4-hour Packages starting at \$2,500 (reduced pricing for over 100 guests)
\$40 per guest (beer and wine) • \$50 per guest (full bar)

Add-Ons

Mobile Bar Styles • Stylish & Sophisticated Glassware • Refresher Station (Infused Water, Lemonade, Soda) • Prosecco Service

Visit mixologymixers.com or call 860-869-4877 to start planning your next corporate event.



Peak Season Pricing (April 1–October 31*)

| Rate Tier | Residential Rate | Nonresidential Rate |
|---|------------------|---------------------|
| Rate Tier 1: Saturdays, Premium Dates | \$5,000 | \$6,000 |
| Rate Tier 2: Fridays & Sundays | \$3,000 | \$4,000 |
| Rate Tier 3: Mondays–Thursdays | \$1,750 | \$2,750 |

Off Peak Season Pricing (November 1–March 31)

| Rate Tier | Residential Rate | Nonresidential Rate |
|--|------------------|---------------------|
| Rate Tier 1: Saturdays | \$3,000 | \$4,000 |
| Rate Tier 2: Fridays & Sundays | \$1,500 | \$2,500 |
| Rate Tier 3: Mondays–Thursdays | \$850 | \$1,500 |

*No Daytime Rentals available Memorial Day Saturday through Labor Day Monday.

Standard time frame includes three (3) hours for setup, four (4) hours for event, one (1) hour for breakdown and cleanup. Additional time may be reserved based upon availability.



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2025/2026 Corporate Packages

At Penfield Pavilions, every event becomes extraordinary. Whether you're hosting clients, celebrating success, or thanking your team, Mixology Mixers and Kelli's Kitchen ensure the experience is unforgettable. With 150+ five-star reviews, we're committed to bringing you and your guests the service and attention your event deserves.



Wedding & Event Catering

Start planning the perfect meal today.

Corporate Catering Packages

From intimate team gatherings to large-scale fundraisers, our Corporate Packages deliver polished, dependable catering that aligns with your goals. The package details are listed below and can be fully customized to suit your event's unique needs.

Package #1: Corporate Cocktail Hour

Grazing Table

An abundant display of artisan cheeses, cured meats, fresh fruits, seasonal vegetables, dips, nuts, breads, and sweet bites – beautifully arranged for guests to graze and gather. A stunning centerpiece for any celebration.

Passed Cold Appetizers (choose 6)

Avocado Bites • Apricot Jam & Prosciutto on Baguette Slices • Tarragon Chicken Salad on Parmesan Cracker • Smoked Salmon, Dill, & Cream Cheese on a Cucumber Slice • Shrimp Cocktail • Tomato, Mozzarella & Basil Bites • Watermelon, Feta, & Basil Bites • Mini Vegetable Cups

Desserts (choose 2)

Mini Cupcakes • Double Fudge Brownies • Assorted Cookies • Lemon Bars • Mini Apple Pies • Mini Pumpkin Pies • Chocolate Covered Strawberries • Cannolis • Pavlova • Chocolate Covered Pretzels

\$35 per person, \$200 per server

Servers: <35 guests = 1 server, 36-70 = 2 servers, 71-100 = 3 servers

Package #2: Corporate Plated

Appetizers (choose 1)

Grazing Table

An abundant display of artisan cheeses, cured meats, fresh fruits, seasonal vegetables, dips, nuts, breads, and sweet bites – beautifully arranged for guests to graze and gather. A stunning centerpiece for any celebration.

Passed Appetizers (choose 3)

Avocado Bites • Apricot Jam & Prosciutto on Baguette Slices • Tarragon Chicken Salad on Parmesan Cracker • Smoked Salmon, Dill, & Cream Cheese on a Cucumber Slice • Shrimp Cocktail • Tomato, Mozzarella & Basil Bites • Watermelon, Feta, & Basil Bites • Mini Vegetable Cups

Mixed Green Salad

Fresh mixed greens with toppings paired with Kelli's Kitchen signature dressing.

Entree (choose 2)

Chicken Francaise • Pork Tenderloin • London Broil • Vegan Stuffed Peppers

Sides (each entree comes with the following sides)

Mashed Potatoes • Green Beans with Almonds

Dessert

Cannolis

\$40 per person, \$200 per server, \$250 per kitchen staff

Servers: <35 guests = 1 server, 36-70 = 2 servers, 71-100 = 3 servers

Kitchen staff: <35 guests = 1 staff, 36-100 = 2 staff, 101-170 = 3 staff



Package #3: Corporate Buffet

Mixed Green Salad

Fresh mixed greens with toppings paired with Kelli's Kitchen signature dressing.

Entrees

Lemon Pepper Chicken • London Broil

Sides (each entree comes with the following sides)

Mashed Potatoes OR Rice Pilaf •

Green Beans with Almonds OR Roasted Vegetables

Dessert

Assorted Cupcakes

\$30 per person, \$200 per server

Servers: <35 guests = 1 server, 36-70 = 2 servers, 71-100 = 3 servers

Add-Ons

Passed Hot Appetizers (pricing is per person)

Soup (6.5) • Stuffed Bread (6) • Finger Sandwiches (5) • Grilled Cheese Bites (7) • Eggplant Parmesan Bites (7) • Spaghetti & Meatball Bites (7) • Buffalo Wings (7) • Lobster Ravioli (7)

Bars & Stations

Mashed Potato Bar • Pasta Bar • Mac & Cheese Bar • Taco Bar • Slider Station • Salad Bar • Caviar Bar • Bruschetta Bar (13)

Scan our Linktree,
visit kelliskitchenct.com
or call 203-675-7393
to start planning
your next corporate event.

