

HOSTESS CATERING

Sublime Food, Seamless Planning



Hostess Caters a Rock Star Wedding in Iceland!

Phenomenal rock band line up – check!

Glamorous rock star couple – check!

Rock star attire – check!

Sublime food, seamless planning – check!

Put it all together and you have an unbelievable wedding & music festival in a surreal location, Reykjavik, Iceland. When Bam Margera, of Jackass fame, had the vision to tie the knot and have a charity music festival in memory of his best friend Ryan Dunn, he tapped the caterers he knew of as the best in the business. Bam knew that Hostess would bring their talents & ‘knives’ to the 66th parallel, taking care of the all the details.

“We knew that spectacular achievement is preceded by spectacular preparation”, say the owners of Hostess Catering, Donna German & Visnja Zarak. Some would think the daunting task of traveling to a foreign country, building a vision and catering a rock star wedding as too overwhelming. Catering a wedding is stress in itself, even when you have your favorite purveyors like meat, fish & produce suppliers nearby, imagine traveling internationally and sourcing it all from the ground up with totally different cuisine and locally sourceable ingredients.

They started their exploration by eating their way through as many menu choices as they could; what a dilemma! Minke whale, Icelandic horse, puffin, OH MY! Not for everyone’s pallet, but an education that both gastronomes were eager to learn. That was the challenge facing Donna & Visnja as they pounded the pavements in search of the perfect ingredients to design a sublime menu.

“As culinary professionals, we expect curve balls in the kitchen all the time; but even so, we faced some unique challenges this time around. With only a week’s lead time to source the ingredients, only a really experienced chef can rebound from the restrictions we faced,” Chef Donna said about the limitations on importing meat and produce to this heavily regulated country.

They used local ingredients, which they learned cooked and tasted so differently to the organic fare they normally source from New England farmers. Milk, creams & cheeses were much creamier in texture and taste, salmon freshly caught from the chilled Icelandic waters was among the most divine ingredients they used, likewise the locally sourced lamb, tasted more like a Vermont bred beef tenderloin.



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"Knowing the tastes of our clients, our vision for their menu was to integrate global influences with local Icelandic ingredients" said Chef Visnja. "We knew we needed to partner with the best Reykjavik had to offer; enter the Bakery of the Year & Restaurant of the Year, to help bake the cake and staff the event". Donna & Visnja's vision for a rock star wedding cake arose in 3 tiers, black fondant and artwork in the images of the groom's tattoo.

In true Bam style, the wedding was also shared with thousands of concert party goers, as the music pumped and the bands played on for hours.

"We're so thrilled with our menu and the way the entire evening unfolded", said Chef Donna. Consummate professionalism has no international borders when it comes to Hostess Catering. The festivities of the wedding were mimicked by the energy in the kitchen, where 12 different dishes were created and served seamlessly to the VIP wedding guests.

Food devoured – check!

Cake cut – check!

Newly married husband & wife – check!

Chefs back in Boston – check!

http://www.youtube.com/watch?feature=player_embedded&v=z4p7hcgelol

For more information, contact Donna & Visnja directly at 1.978.206.1799, or at info@hostesscatering.com

