

# The Signature Soirée

## MINI INCLUSIVE PACKAGE



### VENUE

- 13 HOURS ONSITE
- 2 GETTING READY ROOMS - USE OF BOTH ALL DAY
- SET UP AND BREAK DOWN OF TABLES, CHAIRS, LINENS, DECORATIONS
- TABLES INCLUDED 20 – 60 INCH ROUND TABLES, 8 – 8FT RECTANGULAR TABLES 8 – 6FT RECTANGULAR TABLES
- 200 WHITE FOLDING CHAIRS
- 10 PATIO UMBRELLAS
- 3 STANDING HEATERS & 2 PATIO HEATERS

## Britta's Brides

### WEDDING MANAGEMENT PACKAGE

- 10 HOURS OF WEDDING DAY COORDINATION
- 1 IN PERSON PLANNING MEETING
- COORDINATE REHEARSAL WITH (OR WITHOUT) OFFICIANT
- HELP ARRANGE ANY PERSONAL DÉCOR OR RENTAL ITEMS
- ENSURE PROPER PLACEMENT OF SEATING CARDS, FAVORS, PROGRAMS, SIGNAGE, CARD BOX, GUEST BOOK, AND SIMPLE DÉCOR AS PLANNED
- SETUP SPECIALTY LINENS NOT PROVIDED BY VENUE OR CATERER
- COORDINATE ALL DELIVERIES AND INSTALLATIONS OF CELEBRATION IN ACCORDANCE WITH VENDOR CONTRACT
- PROVIDE EVENT EMERGENCY KIT (INCLUDING SEWING KIT, STAIN REMOVER)
- ORGANIZE AND CUE THE WEDDING PARTY AND FAMILY FOR THE PROCESSIONAL
- DISTRIBUTE FINAL PAYMENTS AND GRATUITIES TO ALL VENDORS
- CUE ALL MUSIC CHANGES AND SPEECHES WITH BAND/DJ
- CUE GUEST OF HONOR AND FAMILY FOR SPECIAL MOMENTS INCLUDING CAKE CUTTING, TOASTS AND DANCING
- SERVE AS POINT PERSON FOR ALL VENDORS— CUEING TIMING THROUGHOUT EVENT
- HELP COORDINATE IN GREETING, SEATING AND ASSIST GUESTS
- ORGANIZE THE WEDDING PARTY AND GUESTS FOR GRAND ENTRANCE AND EXIT
- DOUBLE CHECK RETURN/PICK UP OF ALL RENTAL ELEMENTS
- COLLECT ANY GIFT AND PERSONAL ITEMS DISTRIBUTE TO THE APPROPRIATE LOCATION OR PERSON AT THE END OF THE EVENT



# Twist Catering

## HORS D'OEUVRES

CHOICE OF 1 FROM THE FOLLOWING LIST

- STEAK AND POTATO BITES, CHIMICHURRI, JALAPENO AIOLI
- MUSHROOM FLATBREAD WITH TRUFFLE, PARMESAN AND ROASTED GARLIC
- ROASTED PORK FLATBREAD WITH PEPPERS, PINEAPPLE, ALFREDO BASE, MOZZARELLA
- FRIED CHICKEN SLIDERS WITH CHIPOTLE AIOLI
- BEEF SLIDERS, BOURSON CHEESE, JALAPENO AIOLI
- CHICKEN SKEWERS WITH PEANUT SAUCE
- PORK BELLY BITES WITH ORANGE CHILI SAUCE
- FRIED RIBS WITH KOREAN BBQ SAUCE OR ASIAN GLAZE
- CHORIZO QUESO DIP WITH CHIPS
- CRAB DIP WITH DICED TOMATOES AND PEPPERS AND BAGUETTE BREAD
- SAUTEED SHRIMP WITH CILANTRO MOJO SAUCE
- DIABLO SHRIMP WITH BAGUETTE BREAD AND TOMATO SALSA
- TEMPURA FRIED CAULIFLOWER WITH CHIPOTLE CREME

### OPTIONAL UPGRADES

- DUCK CONFIT BRUSCHETTA'S +\$6PP
- PORK EMPANADAS WITH CHIPOTLE CRÈME +\$7PP
- GOAT CHEESE BALLS WITH HONEY CURRY CREAM +\$7PP



TEMPURA FRIED CAULIFLOWER WITH CHIPOTLE CREME



DIABLO SHRIMP WITH BAGUETTE BREAD AND TOMATO SALSA

## SALAD

CHOICE OF 1 FROM THE FOLLOWING LIST

- SPRING MIX, APPLES, DRIED CHERRIES, PEARS, CANDY PECANS, ARUGULA, APPLE BALSAMIC DRESSING, GOAT CHEESE
- SPRING MIX, STRAWBERRIES, CANDY PECANS OR WALNUTS, ARUGULA, LEMON BASIL DRESSING, GOAT CHEESE
- CAESAR, CROUTONS, PARMESAN
- ROMAINE AND ICEBERG LETTUCE WITH CHERRY TOMATOES, SHAVED CARROTS, CROUTONS, CUCUMBERS AND RANCH
- WEDGE SALAD, RANCH, BACON, TOMATOES, HARD BOILED EGGS, THOUSAND ISLAND
- THAI SESAME GINGER SALAD, MANDARIN ORANGES, PEPPERS, RED CABBAGE, THAI NOODLES, PEANUTS OR CASHEWS, SESAME SOY GINGER GLAZE

### OPTIONAL UPGRADES

- ADD CHICKEN TO ANY SALAD+\$3.00PP
- CRAB AND AVOCADO SALAD, PICO DA GALLO, ROASTED PEPPER COULIS, LIME DRESSING +\$5.00PP



SPRING APPLE MIX SALAD



CAESAR SALAD

## SIDES

CHOICE OF 2 OPTIONS FROM THE FOLLOWING LIST



CANDY BACON BRUSSELS WITH APPLE BALSAMIC GLAZE



ROASTED POTATOES

- CHEESY MASHED POTATOES
- MAC AND CHEESE - BACON OR JALAPENO POBLANO OR CHORIZO
- ROASTED VARIOUS VEGETABLES
- CANDY BACON BRUSSELS WITH HONEY BUTTER OR APPLE BALSAMIC GLAZE
- CREAMED CORN WITH PEPPERS AND BOURSON CHEESE
- CHIPOTLE BUTTER CORN
- HERB MARINATED YUKON SMASH POTATOES WITH TRUFFLE OIL
- HONEY CORN BREAD
- ROASTED GARLIC ASPARAGUS
- CHEESY RISOTTO
- FRIED BROCCOLI
- DUCK FAT FRIES
- DUCK FAT ROASTED POTATOES

### OPTIONAL UPGRADES

- LOBSTER CREAM MASHED POTATOES (+\$5.00) PP
- CRAB MAC AND CHEESE (+\$5.00) PP

## MAIN COURSE

CHOICE OF 2 OPTIONS FROM THE FOLLOWING LIST

- CHICKEN PARMESAN, MARINARA, MOZZARELLA
- CHICKEN MARSALA WITH A MUSHROOM CREAM SAUCE
- CHICKEN PICCATA WITH A LEMON CREAM
- ROASTED CHICKEN BREASTS AND THIGHS WITH ROSEMARY CREAM SAUCE
- CHICKEN OR PORK ENCHILADAS, RED OR GREEN SAUCE, CHEESE, PICO DA GALLO
- GARLIC PRAWNS, LINGUINE, ALFREDO
- FETTUCINE ALFREDO WITH ROASTED CHICKEN AND PEPPERS
- CURRY PAD THAI WITH PEANUT SAUCE OR HONEY CURRY CREAM, SAUTEED SHRIMP, OR CHICKEN SEASONAL VEGETABLES
- PAPPARDELLE PASTA, WITH LAMB OR BEEF BOLOGNESE
- BRAISED PORK BACK RIBS, KOREAN BBQ OR BBQ OR SWEET ASIAN GLAZE
- SEARED SALMON WITH LEMON BEURRE BLANC OR PESTO SAUCE
- TOP SIRLOIN WITH HERB GARLIC BUTTER
- DUCK CONFIT LEGS, PEAR AND DRIED CHERRY COMPOTE OR DUCK FAT
- DUCK CONFIT FRIED RICE, EGGS, PEAS WITH SWEET CHILI AIOLI
- CURRY MARINATED DUCK BREASTS WITH SWEET ORANGE CHILI SAUCE
- ROASTED PORK CHOP, APPLE BALSAMIC COMPOTE OR HONEY DIJON CREAM SAUCE
- FRIED CHICKEN, HONEY HOT SAUCE

### OPTIONAL UPGRADES

- ROASTED HALIBUT, ORANGE CHAMPAGNE SAUCE +\$8.00 PP
- CHILEAN SEA BASS WITH LEMON CHAMPAGNE CREAM SAUCE +\$9.00 PP
- BRAISED SHORT RIBS WITH ASIAN GLAZE OR PEPPERCORN DEMI +\$9.00 PP
- CRAB TOPPED SALMON WITH LEMON BEURRE BLANC +\$9.00 PP



CHICKEN PICCATA WITH A LEMON CREAM



SEARED SALMON WITH PESTO SAUCE

### OPTIONAL UPGRADES

- NEW YORK STRIPS WITH PEPPERCORN DEMI +\$9.00 PP
- RIBEYE'S OR FILET MIGNONS WITH PEPPERCORN DEMI +\$10.00 PP
- CRAB CAKES WITH PINEAPPLE SALSA AND LEMON +\$10.00 PP
- PAN SEARED SCALLOPS WITH PINEAPPLE SALSA AND LEMON CHAMPAGNE SAUCE +\$10.00 PP

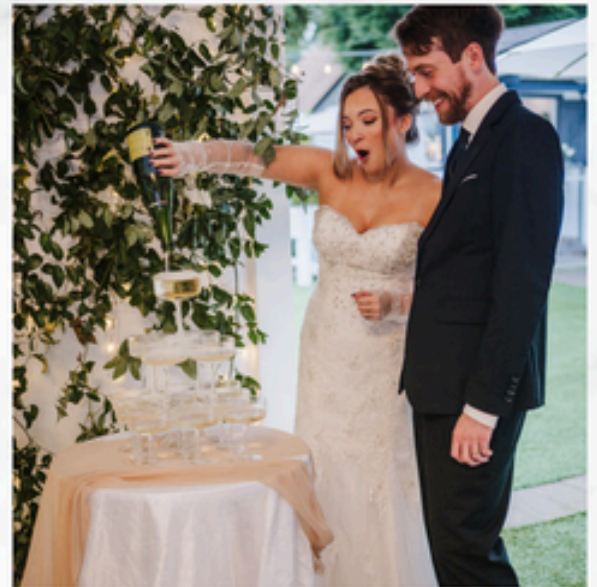
# CATERING DETAILS



- TASTING OFFERED OF 1 APP, 1 SIDE AND 1 ENTRÉE (TASTING FEE IS DEDUCTED FROM FINAL BILL)
- FULL STAFFING TO TAKE CARE OF ALL SET UP - TABLES, CHAIRS, LINENS, TABLE SETTINGS, WATER SERVICE, CLEAN UP, GARBAGE
- PLATES
- CHARGER PLATES
- FLATWARE
- WATER GOBLETS ON THE DINNER TABLES
- CHOICE OF COLORED LINEN NAPKINS
- WHITE TABLE LINENS
- BARTENDING
- PLASTIC CUPS FOR THE BAR
- LEMONADE & WATER STATION AT THE BAR

## BAR

- WE ALLOW SIGNATURE DRINKS, ALONG WITH BEER, WINE AND CHAMPAGNE. MAXIMUM NUMBER OF HOURS OF ALCOHOL TO BE SERVED IS 6 HOURS WITH BAR SERVICE TO END AT LEAST 30 MINUTES BEFORE GUEST DEPARTURE. PLEASE NOTE THAT SHOTS ARE NOT ALLOWED.
- PLASTIC CUPS PROVIDED
- GLASS RENTALS CAN BE ARRANGED FOR ADDITIONAL FEE
- CLIENT WILL BRING IN THE ALCOHOL & GARNISHES - OUR BARTENDER(S) WILL PREP, SERVE AND PACK UP ANY LEFTOVERS
- ICE PROVIDED



## ADDITIONAL DETAILS

- GUEST CAN LEAVE CARS OVERNIGHT TO BE REMOVED BY 10AM THE FOLLOWING DAY
- CLIENTS CAN DROP OFF PERSONAL ITEMS DURING REHEARSAL & STORED IN PERSONAL STORAGE UNITS - PLEASE NOTE NO FOOD, ALCOHOL OR PERISHABLE ITEMS
- EVENTS ON **FRIDAY / SATURDAYS** HOURS 11:00AM TO 10:00PM. MUSIC MUST BE OFF BY **10:00PM** 1 HOUR CLEAN UP AND REMOVAL OF ALL PERSONAL ITEMS TO BE COMPLETED BY 11:00PM.
- EVENTS ON **SUNDAYS** HOURS 10:00AM TO 9:00 PM. MUSIC MUST BE OFF BY **9:00PM**. 1 HOUR CLEAN UP & REMOVAL OF ALL PERSONAL ITEMS AND BY 10:00PM.
- TO BOOK A SIGNED CONTRACT AND \$2000.00 RETAINER PAID TO SECURE DATE - EACH VENDOR WILL PROVIDE SEPARATE CONTRACT AND RETAINER TO BE PAID TO EACH VENDOR
- PETS ARE ALLOWED WITH PRIOR PERMISSION
- WE OFFER PATIO UMBRELLAS THAT CAN BE USED FOR CEREMONY RAIN OR SHINE, ALONG WITH CLEAR GUEST UMBRELLAS
- WE ALSO OFFER SIDEWALLS TO OUR 1800 SQFT TENT TO FULLY ENCLOSE THE SPACE.