

The Grand Affair

ALL INCLUSIVE PACKAGE

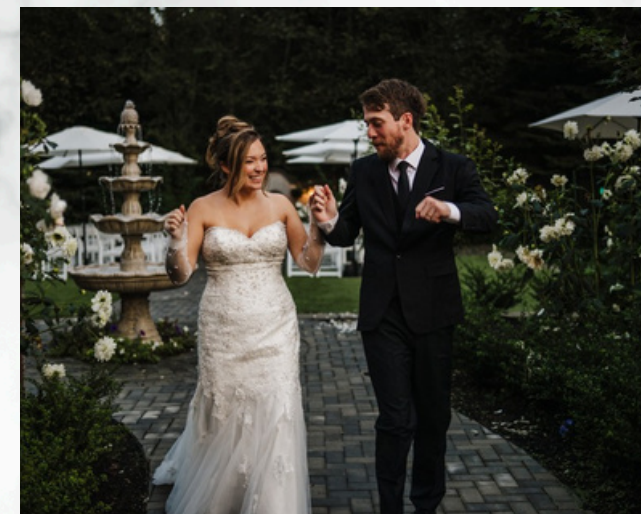
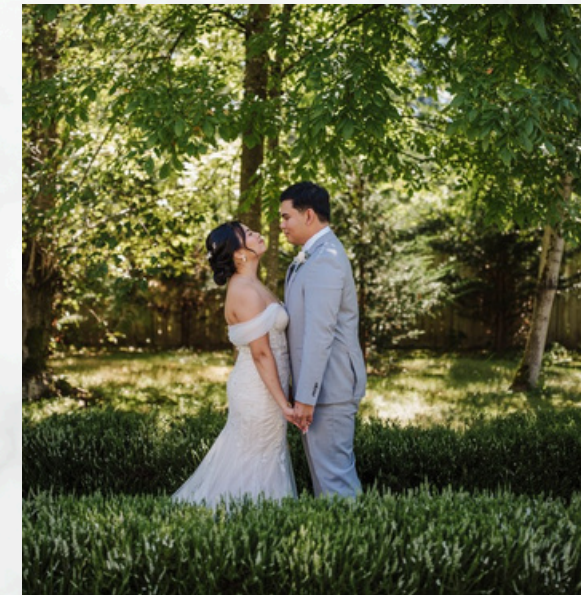
VENUE



- 13 HOURS ONSITE
- 2 GETTING READY ROOMS - USE OF BOTH ALL DAY
- SET UP AND BREAK DOWN OF ALL ASPECTS OF DAY INCLUDING TABLES, CHAIRS, LINENS, DECORATIONS, FLORALS
- TABLES INCLUDED 20 – 60 INCH ROUND TABLES, 8 – 8FT RECTANGULAR TABLES 8 – 6FT RECTANGULAR TABLES
- 200 WHITE FOLDING CHAIRS
- 10 PATIO UMBRELLAS
- YARD GAMES
- DECOR LENDING CLOSET - TABLE NUMBERS, CARD BOXES, VASES, SIGNAGE, CAKE CUTTING SETS, CAKE STANDS
- FIRE PIT WITH WOOD INCLUDED
- 3 STANDING HEATERS & 2 PATIO HEATERS

Photography

- 1 HOUR ENGAGEMENT PHOTO SESSION
- 8 HOURS OF WEDDING DAY PHOTOGRAPHY COVERAGE
- DOWNLOADABLE AND SHAREABLE ONLINE GALLERY





DJ & MC

MUSIC

- 6 HOURS OF DJ AND MC SERVICE
- SET UPS FOR CEREMONY & RECEPTION
- ALL EQUIPMENT PROVIDED INCLUDING MICROPHONES



Desserts

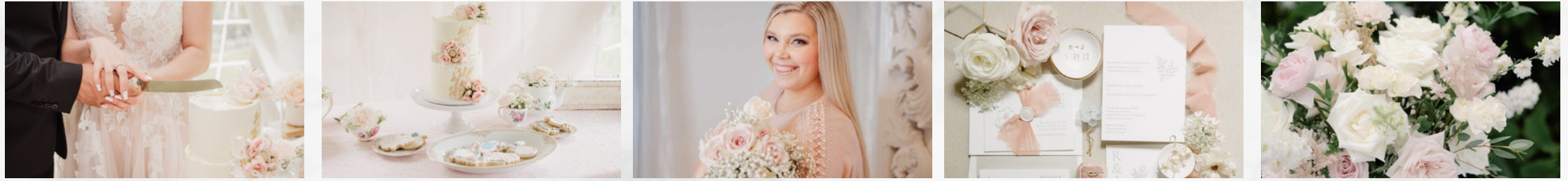
CAKE & CUPCAKES

- TASTING OF UP TO 4 FLAVORS INCLUDED
- 1 TIERED CUTTING CAKE
- CUPCAKES FOR GUEST
- FULLY CUSTOM FLAVORS



Britta's Brides

WEDDING PLANNING PACKAGE



- PRE PLANNING, DESIGN AND COORDINATING MEETINGS PRIOR TO WEDDING
- 12 HOURS OF WEDDING DAY COORDINATION
- 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, ETC)
- 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 (TOASTING FLUTES, CAKE SERVER, GUEST BOOK, ETC.) AND DISTRIBUTE TO THE APPROPRIATE LOCATION AT THE END OF THE EVENT

FLORALS

FLORALS INCLUDED ARE 1 BRIDAL BOUQUET, 1 BOUTONNIERE, CENTERPIECES, CEREMONY FLOWERS -CAN PICK FROM PRE SELECTED COLOR PALLETS AND EXTRAS ADDED ON IF DESIRED. PRICING FOR EXTRAS IS BASED OFF SIZE AND TYPE OF FLORALS



Twist Catering



TEMPURA FRIED CAULIFLOWER WITH CHIPOTLE CREME



DIABLO SHRIMP WITH BAGUETTE BREAD AND TOMATO SALSA

HORS D'OEUVRES

CHOICE OF 2 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 AND 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

• CRAB CAKES WITH CHIPOTLE CRÈME +\$8PP

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
- KALE AND QUINOA SALAD, GOAT CHEESE, PEPPERS, BUTTERNUT SQUASH, TOASTED ALMONDS, HONEY APPLE DRESSING
- FRIED KALE, APPLES, CRANBERRIES, HONEY LEMON DRESSING, TOASTED PUMPKIN SEEDS, SPINACH, ARUGULA
- 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



CANDY BACON BRUSSELS WITH APPLE BALSAMIC GLAZE



ROASTED POTATOES

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
- BRISKET FRIED RICE, EGGS, PEAS
- 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

SIDES

CHOICE OF 2 OPTIONS FROM THE FOLLOWING LIST

- 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
- SPANISH RICE
- REFRIED BEANS
- POTATO SALAD

OPTIONAL UPGRADES

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

