



INSPIRED EVENTS

CATERING & PRODUCTION

ESTD ——— 2011

Spanish Monastery



The All Inclusive Package

PRODUCTION & DAY OF COORDINATION:

- Wedding production time 10 hours (appts, meetings, phone calls, emails, tasting, walk thru)
- Wedding producer on day of (focus on the reception)
- On Line Planning tools

RENTALS & PLACE SETTINGS:

- China, glassware, silverware
- Charger plates
- Linens, overlays & Napkins
- Chivari chairs in a variety of color | 60" round or 6 ft rectangular tables
1: 10 guests

STAFFING:

- 1:25 ratio for Wait staff & 1:50 ratio for bartender(s) | 5 hour event

FOOD & BEVERAGE:

A CHEF-CRAFTED MENU OFFERING:

- 5 Hors d'oeuvres
- Buffet style or sit down service | Salad, chicken and fish, 2 sides, bread & herbed olive oil

BEVERAGE:

- House brand spirits, domestic beer, white + red wine
- Bar Garnish: Lemons, limes, olives, cherries, ice
- All glass barware
- Champagne Toast / or Welcome Champagne

WEDDING CAKE:

- Buttercream wedding cake in your choice of 4 flavors

ENTERTAINMENT:

- DJ for 5 hours (includes 1 set up)
- DJ equipment for cocktail hour

DECOR:

- 1 centerpiece for every 10 guests (value \$75 each)
- 1 Sweet heart table arrangement (value \$75)
- 1 delivery fee (value \$50)



WELCOME TO

INSPIRED EVENTS

I'm so excited and thrilled you've decided to inquire about our services and what makes us the perfect fit for your big day!

Well, there's the usual stuff: we've produced more than 1,000 weddings in the 12 years I've been in the industry. So, we definitely have the expertise it takes to make your day amazing!

Our food is delicious and our staff is trained, professional, and love to see you and your guests' smile. Our partners are award winning and we've been recognized by The Knot, Wedding Wire, Best of Coral Gables, Ocean Drive Magazine, VoyageMiami, Destination Weddings & Honeymoons, and by many others in the industry as one of the top in our field.

However, this isn't why you would choose us, as others in our industry are also great at what they do. You would choose Inspired Events for the intangibles you can't measure with awards. We are trained on how to keep calm and deal with high levels of stress during hectic times. We travel through your journey into marriage together, by your side, guiding and helping you stay focused on what matters the most-your vision for your special day. You would choose us because our experience with love has taught the team to appreciate patience and the importance of listening and compassion during such a stressful time.

It's our moment to make you shine as a couple and that's what we do and do well!

WELCOME

Maggie Rodriguez

MAGGIE RODRIGUEZ | founder

DISCOVER

inspireeventsmiami.com

GET IN TOUCH

maggie@miamiweddingsandevents.com



The Food & Beverage Package

PRODUCTION & DAY OF COORDINATION:

- Wedding production time 10 hours (appts, meetings, phone calls, emails, tasting, walk thru)
- Wedding producer on day of (focus on the reception)
- On Line Planning tools

RENTALS & PLACE SETTINGS:

- China, glassware, silverware
- Linens, overlays & napkins
- 1:8 guests 60" round tables or 6 ft rectangular
- Chivari chairs in your choice of color

STAFFING:

- 1:25 ratio for Wait staff & 1:50 ratio for bartender(s) | 5 hour event

FOOD & BEVERAGE:

- 5 Hors d'oeuvres
- Buffet style or sit down service | Salad, chicken and fish, 2 sides, bread & butter
- Bar Mixers: Coke, Diet Coke, Sprite, tonic water, club soda, OJ, cranberry juice
- Bar Garnish: Lemons, limes, olives, cherries, ice
- All glass barware



CULINARY DELIGHTS

SIT DOWN/ PLATED DINNER SERVICE:

White gloved butlers serve your guests at the table

First Course: A salad served in an edible basket

Second Course: Duet entrée of chicken & mahi mahi or salmon
(all guests are served the same meal) with two accompaniments

Bread & Butter

OR

BUFFET SERVICE:

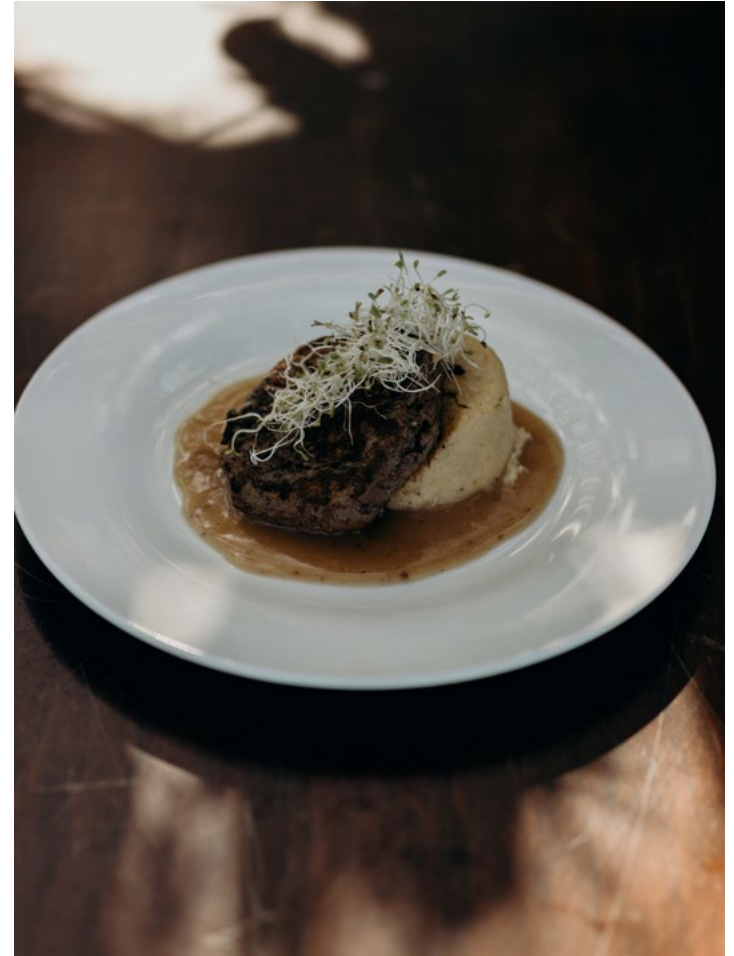
White gloved butlers serve your guests from the buffet display

Salad Display: Salad bar featuring 2 types of greens, 5 toppings, 2 dressings

Entrées: Freshly grilled chicken breast and Salmon or Mahi Mahi
with a choice of two sauces

Two accompaniments

Bread & Butter



Chef-Created Menu Pairings

HORS D'OEUVRES:

Shrimp & Grits Fritter with Tabasco Aioli
Braised Pork Slider in Cheese Bread
Chicken Fricassee on Potato Croquettes with Pickled Red Onion
Ahi Tuna with Spicy Mayo, Togarashi spice served on mini black sesame seed cone
Smoked salmon on Multigrain Tart Shell topped with Boursin and garnished with caper

ENTRÉES:

POULTRY OPTIONS

Chicken Picatta, Risotto, Summer Squash Blend Garnished with Micro Basil & Sweet Drop Pepper

Seared Chicken & Mango-Pepper Relish, Arroz Campesino & Tostones with Avocado Aioli

Chicken Coconut Curry, Green Plantain Mash & Sautéed Baby Peppers Garnish: Julienne Plantain, Micro Cilantro & Coconut Shavings

SEAFOOD OPTIONS

Jerk Mahi, Sweet Potato Mash, Corn Salsa & Dollop of Avocado Garnish: Micro Cilantro

Soy Citrus Salmon Pan-seared with Rice Flour Thai Pineapple Rice Garnish: Dehydrated Pineapple

DUET OPTIONS

Seared Skirt Steak with Herb Butter Creamy Mashed Potato, Asparagus & Hollandaise sauce Add: Shrimp for Duet

Chicken Marsala & Salmon Picatta Rice Pilaf & Sautéed Spinach Garnish: Gremolata





Our signature style
reflects a fusion of
inspiration, talent,
sophistication and
professionalism that
when matched with
your individual tastes
and desires will
ensure your event is
uniquely individual.

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INSPIRED EVENTS

catering + production

Inspire
together

