

EST.



INSPIRED
EVENTS

THE CRUZ BUILDING

All Inclusive Dinner Reception

WELCOME TO *Inspired Events*

As the founder and CEO of Inspired Events, I am thrilled to share with you our package for the Spanish Monastery. Intentionally curated services and offerings based on YOU: Your vision, your budget, your vibe! For the past 20 years, I've watched the industry transform in so many ways, keeping up is often challenging! However, by always staying true to our principle - APPROACHABLE LUXURY: giving our clients a quality product with top notch service, award winning cuisine, and sensible options, all for a fair price, we continue to grow, and are proud to be the leader in an oversaturated market.

Our packages are NOT available at every venue. This is by choice. The nature of our services require partnerships with others that place the same values on their products and services as we do on ours. It's a team effort that guarantees a flawless experience for you, our client. This is why we feature only select spaces on our site, and work with vendors that are as client focused as we are. While we can create events large or small, simple or complex- our true passion is designing timeless experiences that never lose sight of the true meaning of the celebration: bringing people together to celebrate LOVE.

My team and I can't wait to travel down this road with you.

Maggie Rodriguez
FOUNDER | CEO



GET IN TOUCH
maggie@inspiredeventsmiami.com

DISCOVER
inspiredeventsmiami.com

Package Summary



Package Summary

PRODUCTION & DAY OF COORDINATION*:

- Event Producer on day of (focus on reception.)
- On-line planning tools.
- Event production 10 hours- email, tasting, virtual walk through.

*See rep for more details.

RENTALS & PLACE SETTINGS:

- China, glassware, silverware.
- Dinner table linens, overlays & napkins.
- Chargers: Choice of 5 styles.

STAFFING

- 1:25 for wait staff & 1:50 for bartender(s).
- Day of Producer.
- 5 hour event.

FOOD & BEVERAGE:

- 5 Hors d'oeuvres.
- Buffet style or Sit down service.
- Salad, chicken and salmon, 2 sides, bread & herbed olive oil.

OPEN BAR FOR UP TO 5 HOURS

- Red Label Scotch.
- Pinnacle Vodka.
- Seagram's Gin.
- Bacardi Light + Dark.
- Jim Beam Whiskey.
- House Red + White Wine.
- Bud + Bud Light.
- OJ, Cranberry Juice, Soft Drinks, Club Soda, Tonic Water.
- Garnish: Lemons, Limes, Olives, and Cherries
- Champagne Toast or Welcome Drink

WEDDING CAKE:

- Buttercream wedding cake.

FLOWERS*:

- For weddings: Bride bouquet & groom's boutonniere.
- Centerpieces (1 for every 10 guests): Several designs available.

*Flower sample available for additional fee.

CHOOSE A VALUE OF (3) POINTS OF THE FOLLOWING SERVICES TO COMPLETE YOUR PACKAGE:

ADDITIONAL ENHANCEMENTS (COUNTS AS 1 UNLESS NOTED)

- Food station (counts as 2.)
- Late night snack.
- Additional hors d'oeuvre.
- Espresso bar (counts as 2 services.)
- Dessert bar.
- American coffee station.
- Welcome drink.
- (10) uprights.
- Photo booth for 2 hours with digital images.
- Cigar bar for 1 hour.

ENTERTAINMENT & LIGHTING: (COUNTS AS 1 UNLESS NOTED)

- 1 musician for up to 1 hour.
- DJ for up to 5 hours (Counts as 2.)
- DJ equipment for ceremony.
- DJ equipment for cocktail.
- Monogram / Logo.

FLORAL ENHANCEMENTS

- 2 floral arrangements with columns (2 points)
- 5 bouquets for bridesmaids & 5 boutonnieres for groomsmen.

PLACE SETTINGS: (EACH COUNTS AS 1)

- Upgraded goblets.
- Upgraded plates.
- Upgraded chargers.
- Upgraded flatware (includes salad fork, dinner fork, salad knife.)

Event Production



Wedding Producer

EACH PACKAGE HAS 10 PRODUCTION HOURS INCLUDED.

PRODUCTION SERVICES INCLUDE*:

- Initial welcome email with vendor information.
- On-boarding call.
- Virtual design meeting.
- Flower sample - for a fee.
- Food tasting (based on availability.)
- Mid-term virtual production meeting.
- Virtual walk thru.
- Final production call.
- Rehearsal (Tuesday, Wednesday, Thursday only-based on availability.)
- Day of production (only with inspired events vendors.)

*If client hires a wedding planner, we defer to planner for all meetings, documentation, and phone calls, and include a Catering Liaison for the day of.

**Private tastings available for a fee- based on availability - please refer to contract for details.

PLEASE NOTE:

These hours have been calculated based on the complexity of each service included with your package. Production hours include texts, emails, meetings, and phone conversations. Credit is not given for unused time/service.

Additional production hours are billed at \$100.00 for junior producers and \$175.00 for senior producers.



Package Tools



At Inspired Events, we understand how many details are involved in planning for your perfect celebration! While we are here to help with the basics: vendor meetings, walk thru, timeline, menu selection, and design, there are many other details which you will need to stay on track. Enlisting a wedding planner is always a good choice, especially for F&B package (we have some great recommendations) or, visit www.masterclasswed.com for

additional planning services offered to our clients **ONLY** when selecting one of our packages. We give you access to the industry's top digital planning tools to help! Online planning through Planningpod.com and music selection ThroughTheEvent Factor. We've even created our own Wedding Master Class to provide additional support to our client! www.masterclasswed.com for more details.



Place Setting



Place Setting

LINENS:

Poly linens in a variety of colors.

TABLE GLASSWARE:

Water goblet & champagne flute.

CHINA:

WHITE SALAD, DINNER, BREAD & BUTTER & CAKE PLATE

CHARGER PLATES:

5 DIFFERENT DESIGNS TO CHOOSE FROM

FLATWARE:

DINNER FORK, DINNER KNIFE, AND DESSERT SPOON

*All furniture rental is through The Cruz Building including tables & chairs.

**Linens for cocktail tables not included.



Menu Selections



Hors D'oeuvres



Seafood Options

SHRIMP COCKTAIL SHOOTER

Served in shot glass with cocktail sauce.

COCONUT SHRIMP

Battered shrimp, deep fried, drizzled with Island rum glaze & dusted with coconut flakes.

SHRIMP & GRITS

Served in shot glass.

SHRIMP, MIXED SEAFOOD, OR FISH CEVICHE SPOONS
marinated in citrus juices and red onions.

GRILLED SHRIMP SKEWER

Drizzled with aioli.

TOSTONE TOPPED WITH SHRIMP CREOLE

Crispy green plantain, deep fried and topped with mini shrimp cooked in wine & spices.

CONCH FRITTER

Drizzled with spicy cocktail sauce.

AHI TUNA

Phyllo cup, chopped ahi tuna topped with spicy mayo.

SMOKED SALMON CUPS

Phyllo cup, thinly sliced salmon, brie, topped with capers.

COCKTAIL SIZED CRAB CAKES

Seared & later baked topped with remoulade sauce.

SHRIMP PO'BOY

Mini brioche buns filled with lettuce, tomatoes, crispy seasoned popcorn shrimp & topped with remoulade sauce.

FISH SPREAD BRUSCHETTA

Homemade fish dip spread on baguette toast, drizzled with fresh lime juice & garnished with thinly sliced jalapeño.



Poultry Options

JERK CHICKEN TOSTONES

Crispy green plantain sliced & deep fried, topped with shredded spicy jerk chicken & garnished with mango chutney.

CHICKEN & WAFFLES

Buttermilk battered chicken, deep fried set atop a crispy waffle & drizzled with bourbon-maple syrup.

CHICKEN & RICE

Served in mini cups garnished with plantain chip.

BBQ CHICKEN SQUARES

Shredded BBQ chicken atop a square of homemade corn bread.

BUFFALO CHICKEN SKEWER

Topped with bleu cheese crumbles.

CHICKEN TURNOVERS

Seasoned shredded chicken filled dough pockets, served with chimichurri.

CHICKEN FRICASE & POTATO MASH MARTINI

Seasoned, shredded chicken stew served atop of potato mash served in a 2 ounce disposable martini cup.

ROTISSERIE CHICKEN, CORN & BLACK BEAN SALSA CUPS

Shredded rotisserie chicken, roasted corn, black beans, freshly made salsa, and queso fresco inside a crispy tortilla cup.

BAO BUNS

BBQ chicken, shredded & filled.

CHICKEN SALAD CUPS

Crispy phyllo cups filled with homemade chicken salad.

PINEAPPLE-ROSEMARY CHICKEN SKEWERS

Grilled, seasoned, cubed chicken breast skewered on rosemary sticks with fresh pineapple chunks.



Beef & Pork Options

BEEF SKEWER

Grilled filet of beef, skewered with sliced red pepper & drizzled with chimichurri.

BEEF SLIDERS

Mini homemade ground beef patties, potato rolls, sliced American cheese, topped with ketchup.

CUBAN SLIDER

Mini chorizo & ground beef patties, potato rolls, grilled & diced onions, topped with potato sticks & garnished with ketchup.

BEEF TURNOVERS

Pastry dough pockets filled with savory ground beef, served with spicy dipping sauce.

MEATBALL & RICOTTA SPOON

Homemade cocktail sized beef meatballs, topped with marinara sauce placed on a bed of ricotta cheese & garnished with fresh basil.

PORK DUMPLINGS

Deep fried and served with soy ginger sauce.

HAM FRITTERS

Mini ham croquette balls, deep fried & topped with guava marmalade.

MASH POTATO & GROUND BEEF MARTINI

Savory ground beef "Latin -style" served atop of creamy mashed potatoes & garnished with cheddar cheese served in a 2 ounce disposable martini cup.

MASH YUCA & SHREDDED PORK MARTINI

Creamy mashed yuca "root vegetable" topped with shredded pork shoulder drizzled with homemade mojo, & garnished with fresh herbs served in a 2 ounce disposable martini cup.

BITE SIZED PAN CON LECHON

Shredded slow roasted pork shoulder, infused with citrus marinade, served in a potato roll & topped with onions.

MINI AREPA

Cocktail sized arepa filled with shredded savory beef OR shredded slow roasted pork.

CURRY OX-TAIL CUPS

Crispy phyllo cup filled with savory curry ox tail stew & topped with mango chutney.

BBQ PORK BAO BUNS

Steamed bao bun filled with slow roasted pork shoulder infused with BBQ sauce.



Vegetarian Options

HUMMUS & PITA CHIP

Crispy pita chip, topped with hummus & drizzled with olive oil & garnished with paprika.

MOZZARELLA & CHERRY TOMATO SKEWER

Fresh mozzarella, juicy cherry tomatoes, skewered, drizzled with EVOO & balsamic vinegar, and garnished with fresh basil

GAZPACHO SHOTS

Fresh vegetables blended with seasoning & spices, served chilled in shot glasses.

SPANISH TORTILLA SQUARES

Potato & onion omelet prepared Spanish style topped with garlic mayo aioli.

VEGGIE & BLUE CHEESE CUPS

Carrot & celery sticks with creamy blue cheese dipping sauce.

FRUIT & CHEESE SKEWER

Combination of cheese & grapes.

FETA & WATERMELON SQUARES

Cubed fresh watermelon skewered with feta cheese, topped with fresh mint & drizzled with balsamic vinegar.

BUTTERNUT SQUASH SOUP SHOTS

Creamy butternut squash soup made with fresh vegetable stock, topped with crème fraiche, a little nutmeg, & garnished with fresh parsley. Served with smoked gouda & apple grilled cheese squares.

AVOCADO TOAST

Smashed avocado mixed with tomatoes & red onions, topped with cilantro, queso blanco, & drizzled with EVOO & fresh lime juice, spread on crispy baguette toast.

SPANISH BRUSCHETTA

Sliced & toasted baguette topped with grated fresh tomato, & drizzled with EVOO, balsamic vinegar, sea salt, freshly ground pepper, and oregano.

BLUEBERRY-GOAT CHEESE DELIGHT

Sliced & toasted baguette topped with goat cheese & honey spread, blueberry compote, and candied pecans. Finished off with a light drizzle of locally sourced honey.

RASPBERRY-BRIE TARTS

Crispy phyllo cups filled with creamy brie, drizzled with homemade raspberry sauce & topped with a fresh raspberry.



Salads



Salads

MEDITERRANEAN BLEND

Mixed greens, cherry tomatoes, crumbled feta cheese, sliced cucumbers, sliced red onions, crispy croutons tossed with a homemade balsamic vinaigrette.

HOUSE

Iceberg lettuce, tomatoes, and carrots tossed with your choice of dressing (bleu cheese, ranch, Italian, thousand island, or French.)

CAPRESE

Arugula, topped with diced tomatoes and mozzarella cheese, lightly drizzled with balsamic vinegar and olive oil garnished with fresh basil.

CESAR

Romaine lettuce, homemade croutons, parmesan cheese, tossed with creamy cesar dressing.

TROPICAL DELIGHT

Mixed greens, sliced mandarin oranges, slivered almonds, dried cranberries, crumbled feta cheese, tossed with a mango vinaigrette.

FRENCH FUSION

Mixed greens, candied pecans, dried cranberries, crumbled bleu cheese, and homemade french bread croutons tossed with a champagne-strawberry dressing.



Entrées



Poultry

CHICKEN

Skinless, boneless chicken breast, seasoned & marinated then grilled served with your choice of sauce OR bone in chicken thighs seasoned & grilled (ideal for curry stew.)

Sauce Options

MARSALA

Marsala wine is a fortified wine produced in the region surrounding the Italian city of Marsala in Sicily. The sauce is creamy & combines the richness of the Marsala wine with the smoothness of a flour based rye. Sliced, sautéed mushrooms are added for texture & flavor. Perfect for pork, beef, or chicken.

PICATTA

A simple, piquant sauce perfect for chicken or fish. Lemon juice & butter are combined with white wine & capers. Ideal over chicken or fish.

HOUSE SAUCE

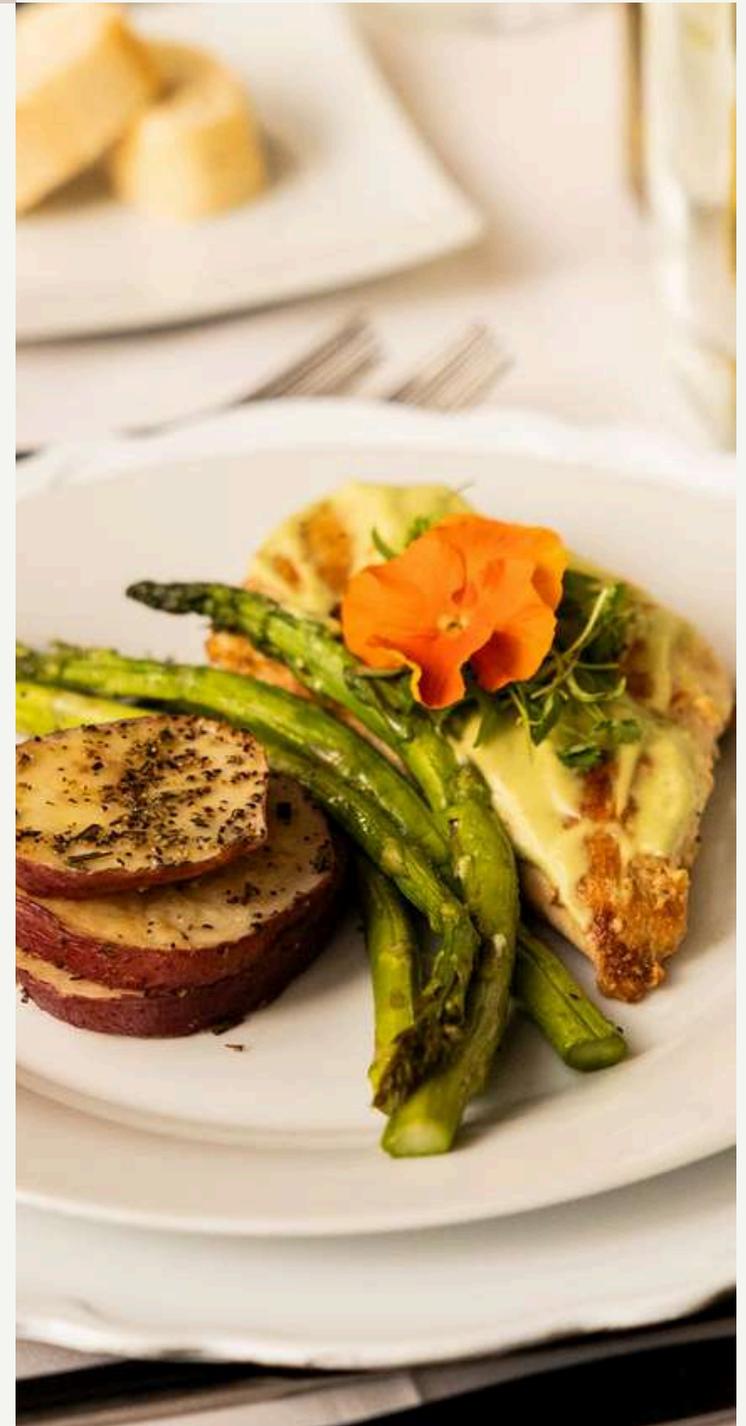
Homemade beef broth, silky rye – a combination of flour & butter, fresh garlic, & sautéed onions. Delicious over beef, pork, or chicken.

MAYO-CILANTRO CREAM

Creamy mayonnaise hand blended & infused with fresh garlic & cilantro, a staff favorite, delicious over anything!

AVOCADO ALIOLI

Creamy avocado mixed with mayonnaise, fresh lime juice & fresh garlic.
*More sauce options in the next page.



Poultry

Sauce Options

MANGO – RED PEPPER RELISH

Chopped fresh mango, mixed with red onions, red pepper & cilantro, infused with fresh lime juice. Perfect for chicken or mahi-mahi.

COCONUT CURRY

Silky coconut milk combined with nutmeg, garam masala, cinnamon, curry and other aromatic spices. Delicious with chicken and some fish.

RASPBERRY- CHIPOTLE

Sweet & tart homemade raspberry sauce combined with ground chipotle for a sweet-spicy blend. Ideal for chicken or beef.

Marinade & Glaze Options

CITRUS – CILANTRO MARINADE

Freshly squeezed lime, sour orange, and lemon juice mixed with chopped, fresh cilantro garlic, sea salt & ground pepper.

JERK

Caribbean season blend combined with freshly squeezed sour orange, lime & lemon juices. Ideal for chicken.

HERB-INFUSED BUTTER

Tarragon, rosemary, and other fresh herbs, mixed with melted butter, later solidified. Ideal for beef, but also good on chicken.



Beef & Pork

*Beef entree upgrade not included in package.

FILET OF BEEF

Tender filet seared & grilled cooked to medium temperature.

SKIRT STEAK

Grilled cooked to medium temperature.

ROAST BEEF

Seasoned & oven roasted.

BONE IN PORK CHOP

Seasoned & oven roasted.

PORK CHOP

Skinless, boneless.

ROASTED PORK SHOULDER

Slow roasted, marinated.

Sauce Options

HOUSE SAUCE

Homemade beef broth, silky rue – a combination of flour & butter, fresh garlic, & sautéed onions. Delicious over beef, pork, or chicken.

MAYO-CILANTRO CREAM

Creamy mayonnaise hand blended & infused with fresh garlic & cilantro, a staff favorite, delicious over anything!

*More sauce options in the next page.



Beef & Pork

Sauce Options

MARSALA

Marsala wine is a fortified wine produced in the region surrounding the Italian city of Marsala in Sicily. The sauce is creamy & combines the richness of the Marsala wine with the smoothness of a flour based roux. Sliced, sautéed mushrooms are added for texture & flavor. Perfect for pork, beef, or chicken.

RASPBERRY- CHIPOTLE

Sweet & tart homemade raspberry sauce combined with ground chipotle for a sweet-spicy blend. Ideal for chicken or beef.

GUAVA – BBQ

Sweet guava marmalade infused with spicy-tangy BBQ sauce.

Marinade & Glaze Options

CITRUS – CILANTRO MARINADE

Freshly squeezed lime, sour orange, and lemon juice mixed with chopped, fresh cilantro garlic, sea salt & ground pepper.

HERB-INFUSED BUTTER

Tarragon, rosemary, and other fresh herbs, mixed with melted butter, later solidified. Ideal for beef, but also good on chicken.

*Additional fees apply | Please note all beef is served to med temp.



Seafood

MAHI-MAHI

Grilled, baked, or pan seared filet.

SALMON

Grilled, baked, or pan seared.

SHELLFISH*

Shrimp, Crab cake, or Scallops.

*Additional charge.

Sauce Options

PICATTA

A simple, piquant sauce perfect for chicken or fish. Lemon juice & butter are combined with white wine & capers. Ideal over chicken or fish.

MAYO-CILANTRO CREAM

Creamy mayonnaise hand blended & infused with fresh garlic & cilantro – a staff favorite, delicious over anything!

AVOCADO ALIOLI

Creamy avocado mixed with mayonnaise, fresh lime juice & fresh garlic.

MANGO – RED PEPPER RELISH

Chopped fresh mango, mixed with red onions, red pepper & cilantro, infused with fresh lime juice. Perfect for chicken or mahi-mahi.

*More sauce options in the next page.



Seafood

Sauce Options

COCONUT CURRY

Silky coconut milk combined with nutmeg, garam masala, cinnamon, curry and other aromatic spices. Delicious with chicken and some fish.

Marinade & Glaze Options

CITRUS – CILANTRO MARINADE

Freshly squeezed lime, sour orange, and lemon juice mixed with chopped, fresh cilantro garlic, sea salt & ground pepper.

JERK

Caribbean season blend combined with freshly squeezed sour orange, lime & lemon juices. Ideal for chicken.

HERB-INFUSED BUTTER

Tarragon, rosemary, and other fresh herbs, mixed with melted butter, later solidified. Ideal for beef, but also good on chicken.

SOY-GINGER GLAZE

Soy sauce combined with freshly squeezed orange juice, locally sourced honey and fresh grated ginger. Ideal for salmon or mahi mahi.



Vegetarian & Vegan Options

VEGETARIAN CURRIED VEGETABLE STEW

Served on a bed of coconut rice, topped with sweet and spicy mango chutney.

MEATLESS BOLOGNESE

Served on top of zucchini noodles garnished with shaved parmesan.

CHEESE STUFFED TORTELLINI

Tossed with asparagus tops, evoo, sea salt, red pepper flakes and shaved parmesan.

TRUFFLE-MUSHROOM RISOTTO

Served with shaved parmesan.

VEGAN PINEAPPLE-VEGETABLE CAULIFLOWER FRIED RICE

Served with curried tofu, topped with sweet and spicy mango chutney (Available with GF soy sauce.)

MEATLESS BOLOGNESE

Served on top of zucchini noodles.

CITRUS-MOJO MARINATED JACKFRUIT

Shredded and served on a bed of cauliflower-cilantro rice accompanied with sweet plantains.

SPICY LENTIL, TOFU, AND SWEET POTATO STEW

Served on top of coconut cream jasmine rice.



Accompaniments



Accompaniments: Rice

RICEPILAF

Choice of long grain, Jasmine, or Basmati rice combined with spices, dried cranberries & slivered almonds.

YELLOW VEGETABLE RICE

Long grain rice mixed with saffron & spices, tossed with carrots, peas, string beans, & other vegetables.

BASMATI OR JASMINE RICE

Choice of aromatic, fragrant grain rice made with sea salt & coconut oil or cream.

THAI PINEAPPLE RICE

Choice of cauliflower or jasmine rice, combined with soy sauce, vegetables, bean sprouts, egg & pineapple.

CAULIFLOWER – CILANTRO RICE

Riced cauliflower tossed with olive oil, cilantro, sea salt & topped with freshly squeezed lime juice.

ARROZ CAMPESINO

Saffron infused rice with ham, vegetables, & sausage.

JAMBALAYA

Cajun spices, andouille sausage & long grain rice.



Accompaniments: Mash

SWEETPOTATOMASH

Ovenbaked sweet potato mixed with heavy cream, nutmeg, a dash of cinnamon & sea salt.

MASHED POTATO PEEL IN*

Homemade whipped potatoes with heavy cream, garlic, sea salt and peel.

*Add bacon for additional flavor. Also available creamy with no peel

GREEN PLANTAIN MASH

Seasoned & mashed green plantains mixed with EVOO, garlic & bacon.

YUCA MASH

Root vegetable seasoned & mashed topped with homemade mojo and onions.

MALANGA MASH

Mashed malanga, mixed with heavy cream, minced garlic and butter.

CAULIFLOWER MASH

Mashed cauliflower, seasoned & blended with butter, minced garlic, & heavy cream *add bacon for additional flavor.



Accompaniments: Vegetables

ASPARAGUS

Grilled or Steamed drizzled with EVOO, sea salt & pepper
OR hollandaise sauce.

GRILLED ZUCCHINI & SQUASH BLEND

Sliced locally sourced zucchini & squash, grilled, & drizzled
with EVOO, sea salt & pepper.

ROASTED POTATOES

Sliced & oven roasted potatoes seasoned with sea salt,
pepper, garlic & rosemary.

SAUTÉED SPINACH

Fresh spinach sautéed in EVOO, with minced
garlic & crispy bacon bits.

SAUTÉED PEPPERS

Julienned red & green peppers, sautéed in sesame oil.

BOURBON -MAPLE GLAZED CARROTS

Sliced carrots glazed with bourbon-maple syrup & raisins.

TOSTONES

Deep-fried green plantain, topped with avocado aioli, a fresh
squeeze of lime, & garnished with cilantro.

CORN SALSA

Corn kernels, mixed with finely chopped red onions, red
peppers, & cilantro mixed with fresh lime juice.



Food Stations



Food Stations

*\$20 pp + service & tax.

MEXICAN BAR

- Fillings: ground beef, roasted pulled pork, lime-chipotle shrimp, & rotisserie style seasoned chicken
- Shells: soft & hard.
- Toppings: shredded iceberg lettuce, diced tomatoes, diced onions, chopped cilantro, shredded cheddar cheese, sour cream, & chives.
- Sides: lime-cilantro rice | refried beans | roasted corn lollipop with queso fresco, sea salt, & crema.
- Served with cocktail napkins & cocktail sized white plates (square or round.)

SPANISH TAPAS BAR*

Tortilla Espanola (potato), pan con tomate, gazpacho shots, batatas brava, frituras de bacalao, manchego cheese, chorizo cantimpalo, olives, assorted crackers, garbanzo frito in mini martini cups served with cocktail sized white plates (square or round.)

*Add a paella for \$8 pp.

SALUMI & FORMAGGIO BAR*

Chef's choice assortment of 3 cheeses, 4 salumi, olives, crackers, nuts, locally sourced honey, & fruits served with cocktail sized white plates (square or round.)

*Add a basic risotto for \$6 pp.

RICE BOWL BAR

- Rice: Choose 3: White, jasmine, brown, cauliflower, or black beans & rice confit.
- Toppings: Choose 3: Shredded beef, shredded chicken, shrimp creole, shredded pork, curried vegetables.
- Garnish: Choose 3: Diced tomatoes, shredded lettuce, shredded cheese, sour cream, fresh lime, hot sauce, mango chutney, raita.
- Served in a white ceramic bowl.



Food Stations: Deluxe

*\$25 pp + service & tax.

RISOTTO BAR

- Rice: 3 cheese risotto.
- Toppings: choose 3: mushrooms, skewered pan seared shrimp, skewered vegetables, caramelized onions, roasted asparagus tips & shaved prosciutto.
- Served with Parmesan cheese & bread sticks.
- Served in white ceramic bowls.

PAELLA STATION

- Rice: Choose 2: Seafood, vegetable, chicken, or sausage.
- Served with plantain chips and bread & olive oil.

POKE BOWL BAR

- Base: Choose 2: White rice, cauliflower rice, quinoa, organic mixed greens.
- Protein: Choose 3: Ahi sushi grade tuna, baked salmon, lime & spices tossed shrimp, fried tofu, or rotisserie chicken.
- Toppings: Choose 4: Fresh, diced cucumber, toasted corn kernels, diced red onions, chopped chives, chopped cilantro, sliced jalapeño peppers, avocado smash, sesame seeds.
- Sauce: Choose 2: Remoulade, mayo cilantro cream, soy sauce, or Ponzu.
- Served in white ceramic bowl.

ASIAN STATION

- Base: Choose 2: Jasmin rice, brown rice, lo mein, cauliflower fried rice, or chinese fried rice.
- Protein: Choose 3: Honey chicken, Mongolian beef, chicken & vegetables, shrimp & vegetables.
- Toppings & Sauces: choose 2 - soy sauce, plum sauce, sriracha sauce, chives.
- Served with chef's choice assortment of sushi rolls.
Crispy noodles for garnish.
- Served in Asian take-out boxes with chop sticks & forks.



Open Bar



Open Bar Included with Package

ALL BAR PACKAGES INCLUDE:

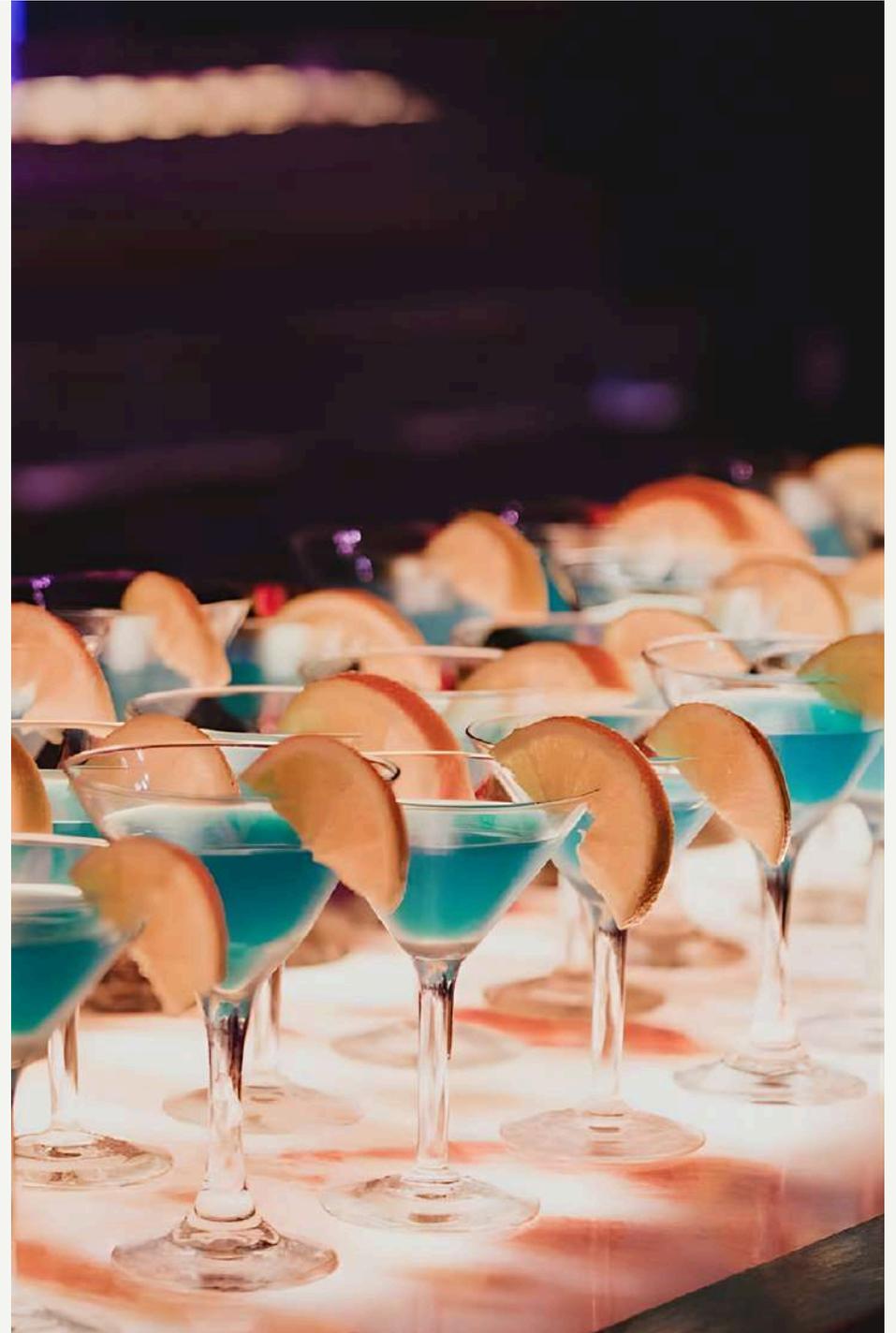
- Mixers: Coke, diet Coke, Sprite, tonic water, club soda, OJ and cranberry juice.
- Garnish: Lemons, limes, olives, and cherries.

HOUSE SPIRITS (INCLUDED IN PACKAGE)*:

- Red Label Scotch.
- Pinnacle Vodka.
- Bacardi Light & Dark Rum.
- Seagram's Gin.
- Jim Beam Whiskey.
- House Red & White Wine.
- Domestic Regular and Light Beer.
- Champagne Toast.
- All Glass Barware.

*Substitute Alcohol for: American Coffee Bar + Dessert Bar OR
American Coffee Bar + Late Night Snack.

SIGNATURE DRINKS, WINE SERVICE WITH DINNER
AVAILABLE FOR AN ADDITIONAL COST.



*Open Bar Upgrades**

*Available for an additional fee.

UPGRADE PREMIUM:

- Black Label Scotch, Tito's or Grey Goose Vodka, Bacardi Light & Dark Rum, Bombay Sapphire Gin, Jack Daniel's Whiskey, Casa Amigo's Tequila House Red & White Wine, Domestic and Imported Regular & Light Beer.
- Champagne Toast | \$35 pp + 20% service & 7% tax.

UPGRADE ULTRA PREMIUM:

- Everything in Premium Bar + Black Label Scotch, Tito's or Grey Goose Vodka, Zacapa Rum, Hendrix Gin, Jameson & Bullet Rye Whiskey, Casa Amigo's Tequila, House Red & White Wine, Stella, Blue Moon & Heineken Light & Additional.
- Mixers: Vermouth, simple syrup, spicy margarita mix, Coke, diet Coke, Sprite, tonic, club soda, oj, cranberry juice, tajin, bitters.
- Champagne Toast | \$65 pp + 20% service & 7% tax.

SIGNATURE DRINKS, WINE SERVICE WITH DINNER
AVAILABLE FOR AN ADDITIONAL COST.



Florals



Florals

BRIDE BOUQUET

For the bride: A \$55 voucher for a Bride Bouquet included.



Florals

GROOM'S BOUTONNIERE

A voucher for \$5 for a Boutonniere included.



Florals

CENTERPIECE*

1 Centerpiece per 10 guests | \$50 voucher per Centerpiece included.

*Samples available for additional cost. Consult florist for costs.

*Client responsible for additional setup fees which apply for some styles. Photos for inspiration only to show size & design style. Actual styles may differ based on seasonality of flowers. Check with florist for availability. Styles valued at \$50. Delivery, set up and pick up additional



Buttercream Cake



Buttercream Cake

WEDDING BUTTERCREAM CAKE

A classic buttercream cake in your choice of 4 flavors.



Little Luxuries

Apply your (3) points towards the following services:

*Most services worth (1) point unless otherwise noted.

FLORALS (EACH COUNTS AS 2):

- 2 Floral Arrangements with columns.
- 5 Bouquets for bridesmaids & 5 boutonnieres for Groomsmen.

ENTERTAINMENT & LIGHTING:

- 1 Musician for up to 1 hour (counts as 1.)
- DJ for up to 5 hours (counts as 2.)
- Monogram/Logo.
- (10) Up lights.

PLACE SETTINGS (EACH COUNTS AS 1):

- Upgraded chargers.
- Upgraded flatware.
- Upgraded goblets.
- Upgraded plates.

ADDITIONAL ENHANCEMENTS:

- Standard food station.
- Deluxe food station.
- Late night snack.
- Additional hors d'oeuvre.
- Espresso bar (counts as 2 services.)
- American coffee station.
- Welcome drink.
- Photo booth with digital images (counts as 2.)
- Cigar bar.



Little Luxuries: Florals

FLORALS (COUNTS AS 2.)

Choose 3 little luxuries to complete your collection (list continued on following pages.)



2 Floral arrangements with columns.



Up to 5 bridesmaids bouquet and 5 boutonnieres.

Little Luxuries: Entertainment

ENTERTAINMENT (EACH COUNTS AS 1 UNLESS OTHERWISE NOTED.)

Choose 3 little luxuries to complete your collection (list continued on following pages.)



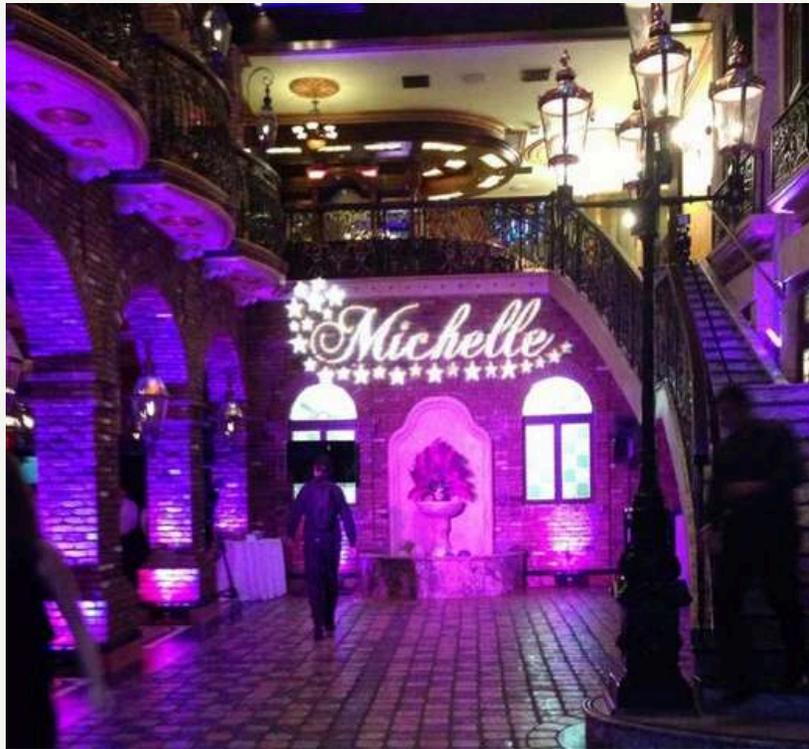
Musician for 1 hour.



DJ (counts as 2.)

Little Luxuries: Lighting

LIGHTING (EACH COUNTS AS 1 UNLESS OTHERWISE NOTED.)
Choose 3 little luxuries to complete your collection (list continued on following pages.)



Monogram / Logo.



10 Up lights.

Little Luxuries: Place Settings

PLACE SETTINGS (EACH COUNTS AS 1)
Choose 3 little luxuries to complete your collection.



Upgraded chargers.



Upgraded place settings; plates or flatware (each counts as 1.)



Upgraded goblets.

Food & Beverage Enhancements

FOOD & BEVERAGE ENHANCEMENTS (EACH COUNTS AS 1 UNLESS OTHERWISE NOTED.)

Choose 3 little luxuries to complete your collection.



Espresso station (counts as 2.)



American coffee station.



Welcome drink.



Late night snack.



Standard Food Station (counts as 1.)
Deluxe Food Station (counts as 2.)



Additional hors d'oeuvre.

Additional Enhancements

EACH COUNTS AS 1 UNLESS OTHERWISE NOTED.

Choose 3 little luxuries to complete your collection (list continued on following pages.)



Photo booth (counts as 2.)



Cigar station.



EST.

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INSPIRED
EVENTS

