



COLOR BASH

BEST EVENT, CATIES 2020

COLOR BASH

OVERVIEW

INSPIRATION CAN COME FROM ANYWHERE. YOU JUST HAVE TO KEEP YOUR EYES OPEN.

Our client contacts us. “It’s our 35th Birthday Celebration, and we have something we want you to bring to life!”

It started from a plate of sliced tomatoes, she explains. They had been carefully cut from various tomatoes and laid out in an ombre fashion on a sleek, simple plate. It happened 5 years ago, it was a plate that still stuck to her the day she approached us about creating a spectacular experience for them and 50 guests. This wasn’t just a birthday, this was a chance to take a small piece of inspiration and make it into something more.

COLOR BASH 2019 was born.



COLOR BASH

CONCEPT

IMAGINE BEING FULLY IMMERCED IN A LIVING COLOR WHEEL.

Bright, lively, cheerful, wonderful. All words that came to mind while planning this event.

This couple was no stranger to fabulous parties. Most of the guests to their 35th birthday would remember the shindig they put on for their 30th. And we had to top that.

Our staff set out to bring this idea to life, seeking spaces that would lend themselves to the idea naturally with bright, airy ambiance. We designed this event from the ground up, leaving no small detail out of the foreplanning.

Guests would receive a white embossed invitation with little more than the time, place, and to wear a “chic white outfit”



COLOR BASH

ELEMENTS

THINK LIVELY, THEN MAKE IT LIVELIER

Every detail had its right place, and the entire scheme depended on those details. Each piece of decor was meticulously chosen based off of a predefined HEX code plan that could not differ if the entire setting was to come together in the themed “ombre” style.

Guests started their experience on our ombre set patio, with custom black drinks. They enjoyed a cocktail hour here, still unaware of the full experience ahead.

As soon as everyone was invited into the space, they were immediately greeted with the large ombre table, which was not only the table but the main centerpiece.

Each guest had a place setting with individualized menus swatch books and flatware that was tagged to be used with each of the colored course, like a paint set.--



COLOR BASH

MENU DESIGN

NOW IMAGINE BEING ABLE TO EAT THAT
COLOR WHEEL.

The six course meal began with an orange inspired plate of salmon crudo, and appropriated colored and flavored garnishes.

The dinner continued to yellow where guests enjoyed heirloom tomatoes paired with roasted golden beets, burrata, preserved lemon oil, honey pearl and micro marigold. Course three was a crowd-pleasing short rib filled spinach tortellini complemented with asiago cream, English pea, torn mint and basil oil. Palates were cleansed with an intermezzo that took the guests from blue to purple in a color changing granita experience. Guests squeezed a pipette of lemon juice over a blue shaved granita that miraculously changed color to purple before their eyes. The second to last course was an incredibly vibrant purple potato soup garnished beautifully with purple potato & heirloom carrot chips, a lavender crema and micro basil. The dinner culminated with a rich red course featuring sous vide bison tenderloin and bing cherries three ways (pickled, demi & dust) with a parsnip puree.







COLOR BASH

CHALLENGES

EVERY SINGLE ONE OF THE 50 COLORS MATTERED.

Color Bash was designed to create an experience centered around color - not just the shades of the rainbow but every hue in between each new color of the color wheel. Because of this, every single piece of decor had to be sourced piece by piece, and the menu design had to come directly from these colors. Our head creative chef mocked several different dishes, ensuring that the colors from decor would flow completely with the colors of the dishes.

The design team was also challenged with a very swift timeline. Setting the white woodblock tables proved to be a huge game of tetris, furthering the urgency the quick timeline placed us in. With a table this large, floral designers had to climb onto the tables to set each of the 300 vases and 150 custom made candles.

When designing the table top details, we were challenged with how to set the guestware in a creative way that minimized the amount of tableside service, kept the design modern and clean while also making it easy for guests to know which utensils were needed for each course. The concept of an artist's paintbrush jar came about and by tagging each piece of silverware with a color coded tag, our problem was solved!

COLOR BASH

GOALS

SET YOUR SIGHTS FOR THE SKIES, LAND
UPON A RAINBOW.

The goal to not only recreate the ombre tomatoes, but to top the couple's 30th birthday was proudly surpassed.

With careful planning and expert execution by our team, our clients and their guests were wowed from the moment their sights set on the color wheel patio to the second the dessert hit their lips.

COLOR BASH

UNIQUENESS

ONE IN A MILLION.

The event was unique from start to finish and something our industry hasn't seen before. While the color wheel theme was a popular trend in special events this year, this event's individual design was executed down to every last detail and guests were fully immersed in an explosion of color and a celebration of each and every hue.

When we say "down to every last detail," we mean it. From the custom place settings, to the "paint brush" flatware setting, to the handmade, custom colored candles, all of the small details that had to come together to make this a night our clients would never forget is something our team is still proud of today.

COLOR BASH

KEY RECIPES

Purple Potato Soup with lavender cream and purple potato chips

Ingredients

2 large purple sweet potatoes, peeled and chopped
4 medium purple carrots, peeled and chopped
1 purple cauliflower, chopped
2 leeks, sliced
Salt & pepper to taste
1 cup heavy cream
2 Tablespoons thyme, fresh

For Garnish: 1 cup mini purple potatoes 1 tsp. dried lavender .25 cup Heavy Cream 1 medium purple carrot, shaved into ribbons

Directions

Place sweet potatoes, carrots, cauliflower, leeks and cream in a large pot. Cover the mixture with water. Bring to a boil, then reduce heat to medium and continue cooking until vegetables are fork tender. Blend the soup in a vitamix with thyme, salt and pepper until velvety smooth. In a small saucepan, over medium heat, steep the lavender in heavy cream for 10-15 minutes. Strain the leaves from the cream. Set aside for garnish. Slice purple potatoes into chips on a mandolin. Fry in oil at 365 degrees until golden brown and crispy. Set aside for garnish. Spoon 4 oz of soup into a bowl. Garnish the left side of the bowl with purple potato chips, carrot ribbons and droplets of lavender cream.

COLOR BASH

KEY RECIPES

Heirloom Tomato, Beet & Burrata Salad

Ingredients:

2 yellow Heirloom Tomatoes, cut into wedges
1 large Golden Beet, roasted, peeled and large diced
4 oz Burrata Cheese
1 cup Honey Pearls
.25 cup Preserved Lemon Oil
Maldon Salt to taste
Olive oil

Directions:

In a small mixing bowl, toss 4 tomato wedges in olive oil, salt and pepper. Arrange the tomato wedges along the left side of the plate. Follow with 3-4 diced beets. Add a spoonful of burrata to the center of the plated tomato and beets. Place small spoonfulls honey pearls along the tomatoes. Drizzle lemon oil over the composed plate.. Season with maldon salt.

COLOR BASH

KEY RECIPES

Signature Cocktail

Ingredients

1.5 oz vodka

3 oz Grapefruit Juice

.5 teaspoon Activated Charcoal

Torched Grapefruit

Directions

Rim a rocks glass with black lava salt Shake tequila, grapefruit juice and activated charcoal Pour over ice

Garnish with Torched Grapefruit

COLOR BASH

KEY RECIPES

Burnt Honey Ice Cream

Ingredients

9 large egg yolks
1/4 cup granulated sugar
1/2 cup local honey
2 cups heavy cream
1 cup whole milk
1 cup creme fraiche, chilled
1 teaspoon kosher salt

Heat honey in a large saucepan over medium heat. Cook until the honey becomes amber in color, about 6-8 minutes.

In a separate saucepan, heat the heavy cream and milk over medium heat until warmed through; do not boil. Slowly add the cream to the darkened honey in batches, stirring constantly. Return mixture to a simmer and remove from the heat.

In a medium bowl, whisk together the egg yolks and sugar. Pour the honey mixture into the eggs at a time, whisking constantly. Pour the egg mixture back into the saucepan. Now, heat the ice cream base over medium-low heat, whisking continuously, until it coats the back of a wooden spoon.

Pour the ice cream base through a mesh strainer into a large bowl. Stir in the crème fraiche and salt. Chill the mixture in an icebath and once the mixture is room temperature, cover, and refrigerate for 1 hour.

COLOR BASH

KEY RECIPES

Salmon Crudo

Ingredients

1 pound salmon fillet, no skin, sliced thin
1/4 cup orange gel
1/4 cup fresh peach, brunoised
8 each orange supreme
1 ounce extra-virgin olive oil
1 ounce orange zest
Salt and pepper

Orange gelée

5 oranges, zested and juiced 1/2 cup water 1/2 teaspoon salt 1/2 teaspoon pepper 2
tablespoons ultratex

Directions

For the orange gel: Place the orange zest, juice, water, salt and pepper in a vitamix. While running at medium speed, add 1 tablespoon of ultratex at a time until mixture thickens.

To plate: Arrange 4-5 slices of salmon on the plate. Squeeze dots of orange gel onto the plate. Arrange 2 orange supreme on the plate and spoon groupings of diced peach onto the plate, as well.

Finish the plate with a drizzle of olive oil, orange zest, salt and pepper.

COLOR BASH

CONTRACT

Catering & Event Contract

Last Revised: 8/15/2019

Client/Organization Grace & Gather Events
Event Date 8/18/2019 (Sunday)
Guests 51

EVENT TIMELINE:

Staff On Site: 11:00 am
Event Start: 4:30 pm
Event End: 8:30 pm
Staff Depart: 9:30 pm

Food/Service Items

Custom Menu for Color Bash

BAR SERVICE FOR FULL BAR / ice, limes, lemons, cherries, olives, beverage napkins, stir sticks, bar kit, bar tubs

Signature Cocktail

BLACK / vodka, grapefruit juice, activated charcoal, lava salt rimmer, torched grapefruit garnish

1st Course

ORANGE / Hamachi crudo, candied kumquat, peach, citrus, micro marigold

WHITE PRIMA PLATE / 9in

2nd Course

YELLOW / heirloom tomato, golden beet, burrata, olive oil, honey pearl

WHITE PRIMA PLATE / 9in

3rd Course

GREEN / short rib tortellini, asiago cream, English pea, basil oil, torn mint, pea tendril

WHITE PRIMA PLATE / 9in

4th Course - Intermezzo

BLUE / moody hibiscus granita, lemon juice

WHITE PORCELAIN REC PLATE / 8.5in

5th Course

INDIGO-VIOLET / purple potato soup, purple potato + purple carrot chips, light purple crema, chive blossom

WHITE PRIMA CHINA BOWL / 10in

6th Course

RED / sous vide bison tenderloin, parsnip puree, cherries three ways (pickled cherry, cherry dust, cherry demi)

WHITE PRIMA DINNER PLATE / 10in

Dessert Station

WHITE / hot white chocolate, passion fruit ice cream, cotton candy

WHITE CERAMIC DISH

Decor

SPECTRUM BAR FRONT / spacious and striking eight-foot bar front with heavy construction, a high gloss white finish - **for bar**
(please note / client to provide (2) 91.5" x 33.25" foam core prints onsite)

STAINLESS STEEL ROLLING BUFFET / 6' x 30" x 40" polished stainless steel buffet table - **for open kitchen concept**

COLOR WHEEL LOUNGE / mix of soft seating and side tables to create a color wheel out of lounge furniture - **for patio**

ASSORTED PILLOWS / all the colors of the rainbow - **for guest chairs**

TELLURIDE QUEENS TABLE /40"x8' bright white wood block queen's table, 30" high

TELLURIDE FOUR SQUARE TABLE / 4'x4' square gathering table, 30" high, bright white wood block

TRUCK CHARGE / catering and decor

COLOR BASH

VENDORS

Color Bash

Venue: Space Gallery | 303.993.3321 | art@spacegallery.org

Liquor: Mondo Vino | 303.458.3858 | Mondovino@msn.com

Rentals: Event Rents | 303.972.0975 | Scott@Eventrents.net

Chairs: Charming Chairs | 303.578.0443 | info@charmingchairs.com.

Linen: BBJ | 480.503.4449 | JMarx@bbjlinen.com

Floral: Plum Sage | 720.328.2190 | erin@plumsageflowers.com

Candles: Chandlerie | elizabeth@chandlerie.com

Photo: Cassidy Brooke | 719.659.8281 | cassidy@cassidybrooke.com

Paper: Pier 9 Design | 303.775.9442 | smckean@pier9design.com

AnJCreative | 303.854.7466 | Alex@AnJcreative.com

Planning/Design: Grace and Gather Events | 651.319.2660 | Nicole@GraceandGatherevents.com

