

2018 CATIE AWARDS
SIGNATURE WEDDING



SYNOPSIS

WEDDING AT SEASTONE-

The wedding of O & R held at Seastone Estate. Our clients wanted a delicious celebration filled with fun! We created an elaborate strolling dinner so that guests can mingle and feel free!

Our goal for was to create distinctive menus and designs that fit together harmoniously. We ultimately create four vignettes: the secret garden, the coupe, the medieval courtyard, and the boho lounge. Within each of these areas our inspiration was based on the soft glow of fire and how we can implement that element in distinctive fashions.



CONCEPT

In the short time we spent with our bride and groom, O & R, it was very clear that there was love and joy. It was infectious and became the fuel for us to stretch ourselves and find a way to represent something that is uniquely O & R. When asked what they were envisioning they simply said that they wanted to have fun and have it be a delicious celebration. They knew they did not want guests to be confined to a specific guest table. Although R is a celebrity and with celebrity guests, O & R did not want to shine a light to that fact. Instead they wanted the atmosphere to feel intimate, relaxed, but with a sense of occasion. They had a grueling travel schedule and were only able to meet with us once more at the tasting and right before the wedding. They trusted us to create a menu and concept that would capture their sensibilities yet delight them in surprise.

Upon having our first site visit to Seastone we realized that the one area that can hold all 120 guests needed to be designated for the evening's special concert. Seastone comprised of segmented spaces with the second largest fitting 35 people at most. The most natural course of action for us was to create strolling dinner vignettes in those separate spaces. Doing so would also meet O & R's wish for a lot of variety of foods and giving guests the freedom to explore, visit, and not to feel tied down. Our culinary and design team worked together to create smart menus and designs to best fit each space. We needed to create different atmospheres, showcase our local bounties, have good natural flow, and cohesiveness.

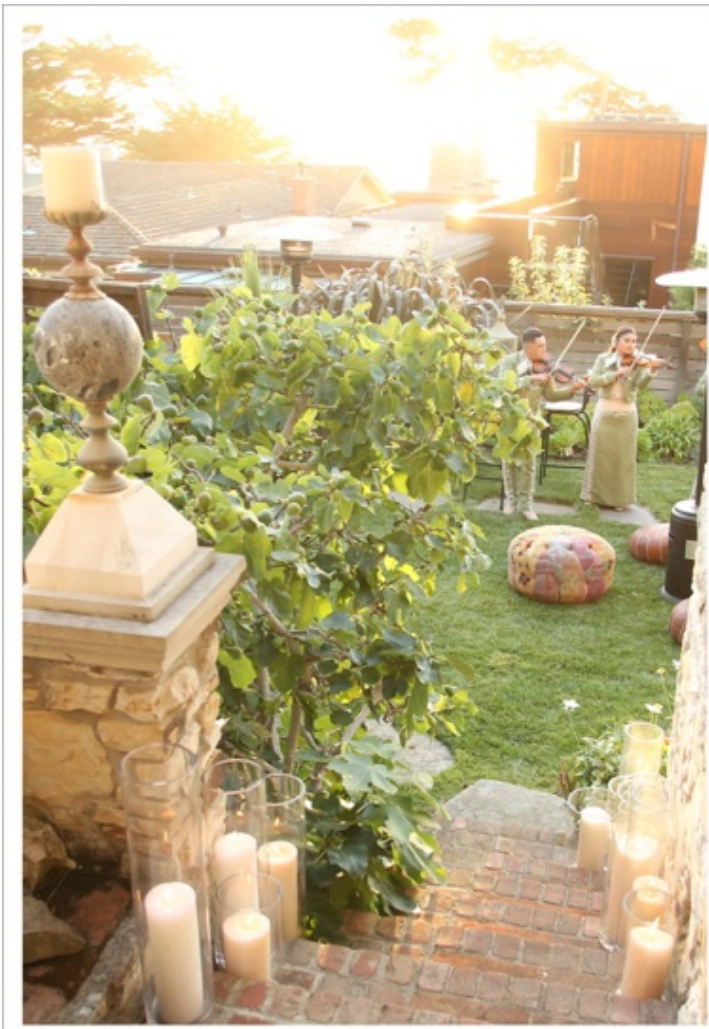
DESIGN AND MENU

Meeting O & R in their home we were able to get a sense of their style. Antiques were perfectly matched with funky art pieces. They had a very warm and welcoming home and you can easily feel their sense of quirkiness, love of good quality things, and warmth. We learned that R has a love affair with champagne, O loves kumquats, and they both love having a gracious plenty. R was a vegetarian and O was very concerned that R had vegetarian offering be equality as bountiful. Together our chef and designer created four main areas for food and design that went hand in hand. With all foods being fork and finger friendly (no knives) for ease and mobility. Ultimately, the vignettes became known as The Secret Garden, The Coupe, The Medieval Courtyard, and The Boho Lounge. Wanting each room to be distinctive yet harmonious together, the warm glow of fire became our inspiration, with each vignette featured a unique fire element.



The Secret Garden had a very romantic feel with rose trellises, wild flowers, and an impressive fig tree. It was also the best spot to watch the sun set into the ocean during cocktail hour. We wanted to continue the romantic feel by designing the food display into the rose trellis. There was a lot of food to be had so in creating the menu we purposely kept it on the lighter side. Colorful butler passed hors d'oeuvres were based on O & R's flavor profiles and colors of the garden. Vintage platters with hand painted flowers were filled with jewel tone vegetables from our farmer's market strewn with edible flowers. Wood and marble pedestals displayed a fine assortment of cheeses procured from a 150-mile radius. Cut glass and antique crystals were the perfect vessels to display dips, jams, and honey. Antique silver bowls held fresh and dried fruits of the season. The décor was simple with soft poufs for seating, vintage vegetable crates, additional foliage, and an abundance of oversized candles set on a brick path that led nowhere.





The Coupe utilized the property's existing dining room, the space was not very large. Our best course of action was to serve something pre-plated that guests can pick up and go, but they had to be elegant. We wanted to make this room represent them as a couple. The palate was citrus, amber, and tarnished brass for a juxtaposition of femininity and masculinity. Champagne coupes were the perfect vessel for "grab and go" but no rentals would do. That's was when we spent months collecting hundreds of unique miss-matched coupes. The coupes were held with fusion cuisine with a California twist set on tarnished brass trays combined with citrus, kumquats, and brass tapered candles.





The largest space was The Medieval Courtyard and we took advantage by placing two food stations. Stepping through the archways transformed you back in time. Taking those cues, we wanted the look to be wild, foraged, natural but somehow refined and regal. There was a fantastic stone table attached to a fire place built into the house. We took advantage using it for our fire element. With that we felt that it would be fitting to serve various roast meats and vegetables at this station having a fireplace literally being the centerpiece. The second buffet was placed on a grand wood table. The goal for the look, feel, and taste of this station was abundance, with all décor being edible. Fragrant herbs made nests for ripe fruits dripping down from antique brass and rustic woods. The menu was all vegetable based with the exception of chicken verde, a tribute to the bride's Texas roots.







The Boho Lounge was created in reflection of O & R's funky, relaxed side. It was a place with a roaring fire-pit to relax and mellow. Poufs, oversized pillows, warm blankets, and geodesic shapes lend itself as the perfect to wind down. With a fire, we had to have s'mores! A petit cart was strategically place near the fire-pit to marshmallow roasting. A fine loose tea apothecary gave guests the option to make customize potions to enjoy with demur macrons to punctuate the evening with a sweet note!





GOALS

Our goal first and foremost was to make our clients happy and to capture their spirit. We wanted to convey to them that we took their trust very seriously and we were invested in their memories. We are very proud of our community and the beautiful quality produce and goods that are grown and harvested. We truly wanted our menu to reflect the farmers, ranchers, fish mongers, and O & R. The menu boasted a lot of color and seasonal goods prepared simply with care and finesse. It was important that the food was the star and the design elements acted as a highlight and logistical solution. We used the fact that our clients did not want the guests to feel confined to our advantage by creating a strolling. We created atmospheres that spoke to our clients all the while making a chopped-up event space feel connected. We could not resist the fireplace hearth on the stone table and were determined to find a way to make the table functional, with a blazing fire, and safe.

CHALLENGES

There were many challenges to overcome to produce this wedding. There was not a single rental for the table top on the food station; 100 percent of the pieces came from us. This gave us four months to conceptualize and execute our plan.

In The Coupe room we needed hundreds of miss-matched champagne cups. We searched antique shops, thrift stores, consignments shops, etc. All our staff knew to be on the lookout and it kind of became a game as to who could find more. In the end, we had a total of 347 glasses. Each coupe was unique, some were cut glass, some crystal, and all beautiful.

Some pieces such as wood risers and marble pedestals we already had in house, while other pieces became a labor of love to find. We scoured nurseries, antique fairs, import shops, and flea markets to find the right elements for the right look and feel. We essentially created our own little store to “shop” from. With that we began our mock ups based on pieces we had and made notes of what we still needed.

With so many detailed elements and time constraints we needed away to stay organized and to work quickly. To carry it out each vignette was color coded and numbered. They were paired with a coordinating map and photos for their placements. As for the kitchen, buffet platters and swap out platters were also color coded and labeled. This is so that once on site, on the day of the event the culinary team could organize by color onto metro racks in the field kitchen.

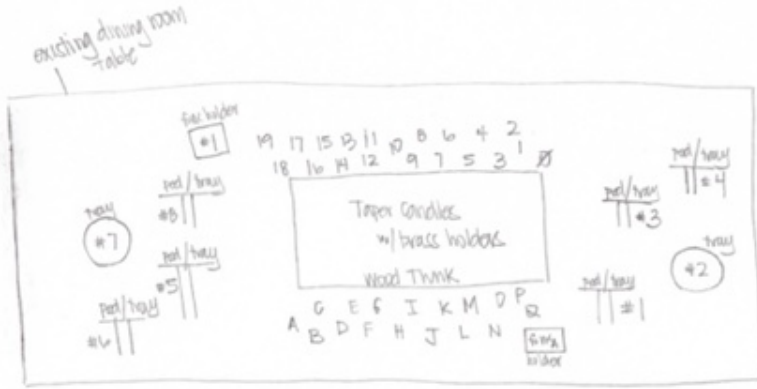
Another challenge we faced was turning the stone table into a usable station. The table was small and had two awkward stone benches built into the house. We really wanted to take advantage of the fireplace for our fire element but needed to figure how to make a fire safe for a food station. The solution was having our carpenter build on to the benches to create one large table. The length and width of the table went from 6' x 30" to 6' x 8' leaving us plenty of room for décor behind the food so that guests will not come close to the fire.

To blend the added-on wood tabletops with the stone we used applewood branches for a neighboring orchard and an abundance of fresh herbs. At the corner of the table, the only access point if anyone tried to touch the fire, we place purposely placed baskets of wood for burning as a buffer.

In the secret garden, we thought our biggest challenge was to hide the unsightly and gigantic hot tub, until disaster struck! Three days before the wedding, not knowing about the wedding landscapers heavily pruned for winterizing. The garden was bare, no flowers, no climbing roses, not event ground cover. We calmly informed our clients and presented them with some solutions. In the end, the “raw” ground was covered with mulch. To bring back the garden, we clipped truckloads of large leafy branches (with permission) from the forest and local greenspaces to manipulate a garden back to life!

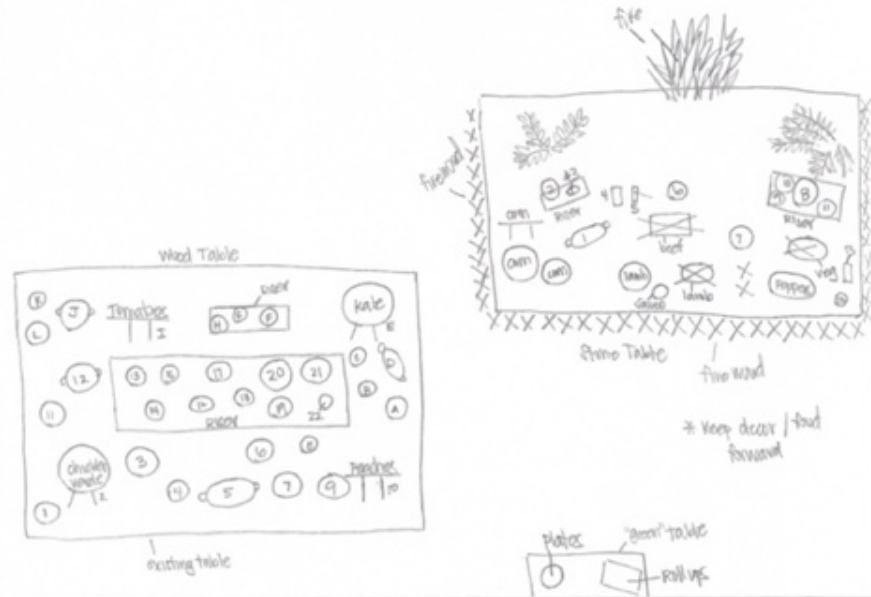


The Coupe Room

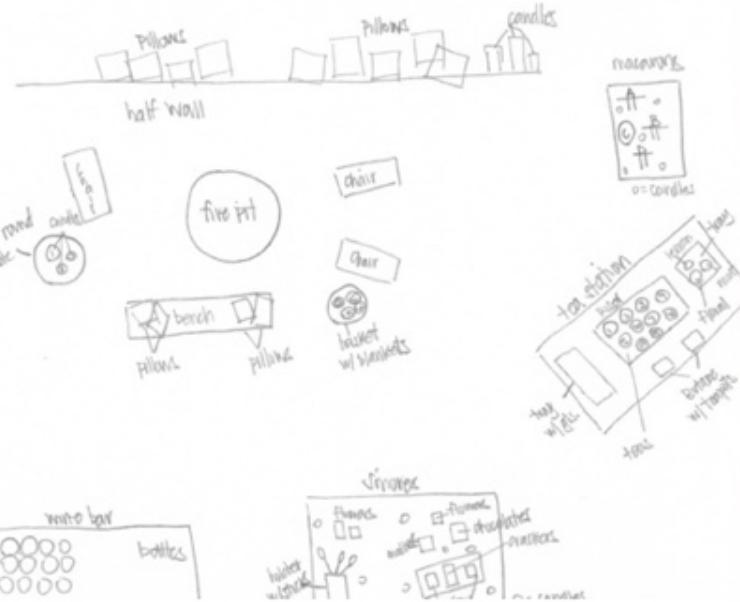
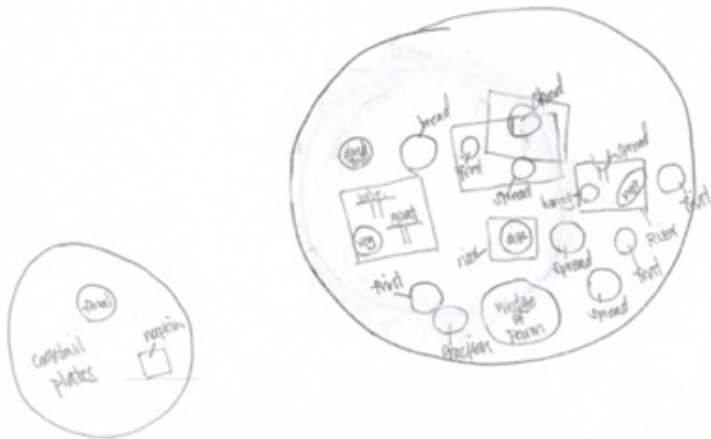


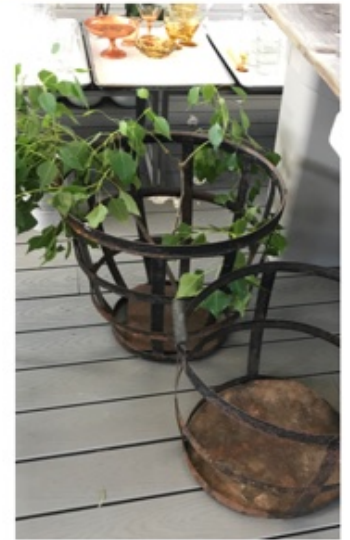
* glass door divided and tagged by number or letter, all numbers on door side, all letters on window side

medieval courtyard



Secret Garden





UNIQUENESS

This was by far one of the most unique weddings we had ever produced. Although the clients wanted a more relaxed setting there still needed to be a sense of occasion. The culinary team found a way for create an elegant meal to be eaten without knives. Filets of beef were tied and carved into bite sized medallions and paired with teeny potatoes. R's favorite food was stuffed peppers and the chefs found a way to elevate the dish and make it finger friendly. R loved eating his peppers like little burritos!

No flowers were used in any of the vignettes. In lieu of floral embellishments we opted for herbs, fruits, natural found items, cuttings, and plants. On the week of the wedding we went to our neighboring apple orchard and harvested apples still the branch and purchased cases of dried applewood. The applewood branches made for natural risers on the stone table to set platter of food. The farmers from our farmer's market also played a huge part in our décor. Sage, rosemary, oregano, and bay laurel were cut fresh the before for us to use as fragrant embellishments. Quince, pomegranate, persimmons, citrus, grapes and more added color, texture, and the feeling of abundance.

Lastly, we think what was most unique was having a blazing as the centerpiece of a food station. We were very proud to bring that idea into to fruition!



FINAL MENU

Menu Created Especially for [REDACTED]
Wedding Celebration!
October 7, 2017
Seastone, Carmel
Guest Attendance: Approximately 120
Contact: [REDACTED]
Email: [REDACTED]

LOVE & DELICIOUS!

*The Most Joyous Celebration Inspired by Olivia and Ronnie!
Filled with Fun, Whimsy, and Lush Food Vignettes Reimagined to
Convey Olivia's and Ronnie's Sensibilities for all the Senses*

THE CEREMONY

Prior to the ceremony as guests arrive they will be greeted with glasses of champagne and glass bottle of Topo Chico in vintage champagne buckets and baby bathtubs. For photographic purposes the drinks will be removed from guests before the ceremony begins. After the ceremony, the revelry will begin! A mariachis band will begin the progression to the trolley for a short ride to the reception. Guest can feel free to take champagne a long for the trolley ride or leave them with servers atop the beach stairs.

UPON ARRIVAL

Upon arriving to Seastone, servers will collect finished glasses of champagne and direct guests to the secret garden. En route to the secret garden guests will be greeted with butler passed hors d' oeuvres and classic/spiked aguas frescas. At the corner of the lawn an elaborate fine cheese and crudités display will be tucked away in the home's lush landscape.

AGUAS FRESCAS:

Cooling Greens

Fresh Cucumber, Lime, Honeydew, and Spinach served with and without Vodka

Strawberry Rose

Fresh Strawberry, Lime, and Rosewater served with and without Tequila

MENU FOR SECRET GARDEN:

TRAY PASSED

Chipotle Sweet Potato Tacos

Teeny Tiny Tacos filled with Chipotle Spiced Smashed Sweet Potatoes topped with Avocado, and Cilantro Slaw

Vegetable Garden Tartlets

Savory Pastry filled with Sundried Tomato and Balsamic Caramelized Whipped Cheese topped with Rainbow Colored Vegetables and Snippets of Fresh Herbs

Prosciutto and Melon

Little Crispy Prosciutto Cups filled with Melon rolled in Meyer Lemon and Olive Oil with Cracked Pepper and Fresh Basil

Yellow Heirloom Tomato Gazpacho

Icy Cold Glasses of Gazpacho prepared with Local Yellow and Orange Heirloom Tomatoes served with a Cocktail Skewer of Fresh Mozzarella

DISPLAYED

-replenished throughout the entirety of the event

Wildflower Crudités

Local Vegetables Abundantly Displayed Showcasing Their Gorgeous Colors Enhanced with Fresh Herbs and Wildflowers Tucked Here and There for Added Embellishment

Vegetable Crisps

Jewel Toned Root Vegetable Crisps to Include Purple Yams, Sweet Potato, Beets, and Taro Sprinkled with Sea Salt

Crudités and Crisps Accompaniments

Minted Pea Pesto, Beet Hummus with Za'atar, Dill, Capers and Meyer Lemon Dip, Green Goddess, and Spicy White Bean with Cilantro

Fine California and Imported Cheeses

A Fine Selection of California Cheeses Sourced within a 150-Mile Radius, Along with Specialty Imported Cheese Studded with Flowers and Herbs, all with the Exception of Bleu Cheese (NO Bleu Cheese!) paired with Fresh and Dried Fruits, Jams, Honey Comb, and Artisan Breads and Crackers

STROLLING DINNER

Food vignettes with distinctive menus and designs all with a common theme of fire light and delicious! –all served fork and finger friendly for ease of mobility

MENU FOR THE MEDIEVAL COURTYARD:

STONE TABLE:

Zucchini Pepper Flowers

Little Orange Yellow and Red Peppers Stuffed with Parmesan Farro with Sautéed Zucchini topped with a Fresh Zucchini Bloom

Rainbow Cauliflower Succotash

Habanero Spiced Roasted Purple and Green Cauliflower Steaks paired with Fresh Corn Succotash with Cranberry Beans, and Sugar Snap Peas

Roasted Farmer's Market Vegetables

Wedges of Honeynut Squash, Brussels Sprout, Beets, Carrots, and Radishes Simply prepared with Garlic Infused Olive Oil and Roasted in High Heats with Flaked Salt

Lamb Tikka Masala

Roast Rack of Lamb Dusted with Aromatic Spices served with Tikka Masala Over a Bed of Fresh Mint

Roast Filet of Beef

Fork Friendly Filet of Beef served with a Natural Green Herb Relish prepared with Castelvetrano Olives on a Bed of Easter Egg Potatoes

WOODEN TABLE:**Heirloom Tomatoes Two Ways with Burrata**

Pasta tossed with an Intensely Flavored Fresh Tomato Sauce topped with Creamy Burrata, Lightly Marinated Local Heirloom Tomatoes with Paper Thin Red Onions and Fresh Sweet and Purple Basil

Lightly Pickled Peaches

Fresh Peaches Lightly Pickled with Sugar, Salt, and Meyer Lemon with Paper Thin Red Onions, Mint, and Persian Cucumber Gently tossed with Baby Pink Beets and Lacey Frisée

Cilantro Chicken Verde

Organic Chicken Cooked Carnitas Style and Simmered with White Wine, Tomatillos, and Cream topped with Radish, Crispy Julienne Tortilla Strips, and Lots of Cilantro

Kale with Pecorino and Walnuts

Salad prepared with Chiffonade of Tuscan Kale, Golden Raisins, Walnuts, Pecorino Cheese, and Bread Crumbs Gently tossed with Lemon, Olive Oil, and Chili Flakes

Edible Décor

An Abundance of Delicious Nibbles, Fruits, Breads, and All Things Local and Lovely!

MENU FOR THE COUPE:

Miso-Orange Glazed Salmon

Sustainably Raised Loch Duarte Salmon Torched with a Miso and Seville Orange Glaze served on a Bed of Asparagus, Fennel, and Sugar Snaps

Prawns with White Beans

Large Intertwined Prawns served on a Bed of Big Plump White Beans Bathed in Garlicky Olive Oil, Chili, Tomato, and Wilted Greens

Tofu and Avocado Rice

Bright Green Avocado Rice prepared with Short Grain Japanese Rice, Mirin, and Avocado topped with Tofu Marinated in Toasted Scallions with Watermelon Radish and Tomato

MENU FOR BOHO LOUNGE:

S'mores Cart

Traditional and a Variety of Flavored Marshmallows | Assorted Ghirardelli Chocolate Squares | Classic Graham Crackers | Sparkly S'mores Sticks!

Macrons on Oversized Brass Tray

An assortment of sweet and demur French macrons set on tarnished silver trays and pedestals displayed with jewel tone florals.

Tea Apothecary

A pop-up station of herbal, traditional, and Asian loose tea leaves. These teas will be embellished with fresh herbs, citrus, and fruits beautifully displayed to showcase each blended tea's ingredients.

HERBAL TEAS:

O's Blend (Chamomile, Citrus, and Hibiscus) | R's Blend (Hibiscus and Rosehips)
| French Garden Blossom | Citrus-Mint, Sweet Mulberry | Egyptian Chamomile

FRUIT AND VEGETABLE TEAS:

Sweet Mulberry, Apple, Papaya and Mango | Beetroot, Carrot, Lemongrass, and Sage

ASIAN AND BLACK TEAS:

Double Happiness Flower Tea | Hawaiian Earl Gray | Imperial Jasmine Dragon Pearls

LATER IN THE EVENING...

Sweet and Salty Goodness to Squelch Late Night Munchies!

Lasagna Cupcakes

Classic Lasagna prepared with Layers of Fresh Pasta, Marinara, Ricotta, Mozzarella, and Parmesan served as Bite Sized Cupcakes

Teeny Lobster Rolls

Little Brioche Buns Dipped in Butter and filled with Lobster

“Chocolate Pudding Cups”

Deep Belgium Chocolate Mousse topped with decadent Ganache Sprinkled with Pink Salt

Espresso Martinis

Little Infusions to Keep the Party Going!

BAR SERVICES

SPECIALTY COCKTAILS-

Yellow Watermelon Margaritas

Fresh Lime, Watermelon, and Agave Garnished with Key Lime and Watermelon Spear

Herbal Vodka Gimlet

Fresh Mint, Basil and Thyme Simple Syrup, Citrus, and Cucumber Garnished with Mint, Cucumber, and Orange

A PARTING GIFT!

Big Warm Chocolate Chip Cookie

Warm and Chewy Chocolate Cookie Tray Passed to Guests Near the Exit as a Final Farewell!

-complimentary with our gratitude

EVENT CONTRACT

In consideration of the services to be provided by [REDACTED] for [REDACTED] (the client) scheduled for October 7th, 2017 the client agrees to the following terms-

Event Date: October 7th, 2017

Location: Private Home, Carmel

On-Site Arrival Time: tbd

Event Start Time: tbd

Estimated Event Stop Time: tbd

Catering Service:

[REDACTED] shall provide food service per the attached menu based on a guest count of 120 adult guests. Should the overall guest count fall below 120 the cost per guest shall be adjusted. *Any additional guests beyond the final head count shall be billed at a premium of 20% above the rate stated below.*

Tray Passed Hors d' Oeuvres: 120 Guests @ [REDACTED] per guest

Garden Food Display: 120 Guests @ [REDACTED] per guest

Strolling Dinner: 120 Guests @ [REDACTED] per guest

Tea Apothecary: 120 Guests @ [REDACTED] per guest

S'mores: 120 Guests @ [REDACTED] per guest

Late Night Snacks: 120 Guests @ [REDACTED] per guest

Beverage and Bar Services: 120 Guests @ [REDACTED] per guest

"Outside Foods":

[REDACTED] can only serve food prepared by [REDACTED]. No foods or consumable goods provided by the client or client's guests can be served without prior agreement. The only exception is baked goods provided by a professional and licensed bakery. Should the client choose to serve any "outside food" liability for all food related incidents shall be voided.

Vendor Meals:

[REDACTED] will provide one meal and beverages for all vendors at the rate of \$[REDACTED] per vendor. *Please Advise.*

Service Personnel:

██████████ shall provide experienced, knowledgeable and courteous service personnel. Please note that service begins from the time our staff leaves our facilities to the time they return (portal to portal). Based on location of the event and this menu with 120 guests, we are recommending the following service members to achieve optimum service based on the Seastone Estate:

1 Catering Manager, 1 Event Captain, 1 Chef, 7 Sous Chefs, 1 Bar Captain, 3 Beverage Attendants, and 16 Servers. Please note that after 8 hours, over time rate will take in effect at 1.5 times per hourly rate. After 12 hours of service, double time charges will apply for all staff members. *The roughly estimated time for this event 12 hours. Once a timeline is established, a more accurate estimated will be available.*

Design Services:

██████████ shall bring to life the descriptions of each vignette listed above. This will include all buffet pieces, carpentry, one of kind pieces, antiques, decor furnishing, supplemental florals, candles, props, pillows, blankets, and many more embellishments. ██████████ shall build, source, restore, collect, and perform all legs work to procure these items. In addition ██████████

Design will provide delivery, labor, and strike in order to bring these elements to life.

Listed below are the design implementations as described in the proposal.

- Ceremony: Champagne Display and Storm Drain Camouflage
- Secret Garden (All Elements on Main Lawn)
- Reimagined Medieval (All Elements in Stone Courtyard)
- The Surprise Room (All Elements in Dining Room)
- Tea Apothecary (All Elements Including Glassware)
- Macaron Display
- Boho Lounge with S'mores Cart
- Whiskey Library
- CANDLES TREATMENTS-

Locations: Garage Balcony, Stone Courtyard Balcony, Shared Wall, Stone Steps to Nowhere

An Abundance of Candles in Different Shades of Cream in a Variety of Sizes from Oversized and Tall to Short and Stumpy set in Crystal Clear Glass Cylinders in Coordinated Sizes

Safety

██████████ is responsible for the safety of its' staff members. ██████████ staff is prohibited to carry out any tasks that may put their safety at risk. The catering manager and/or event captain will determine the risk assessment.

Rentals:

██████████ will be happy to assist the client in making rental arrangements if needed. Please note that some specialty rentals/ props/ and décor items may be sourced directly through ██████████. ██████████ is not liable for rental company errors, loss, or damage.

Liability:

██████████ is not liable for any damages or theft that is caused by the client, guests, and/or vendors attending the event. ██████████ is happy to serve the client's alcohol without any corkage charge however, ██████████ is not liable for any alcohol related damages or injuries. ██████████ is not liable for any damages related to its inability to provide food or service delayed or prevented by fire, flood, earthquake, riot, or severe acts of God.

Guaranteed Guest Count:

The guaranteed guest count must be received within ten business days preceding the event. After ten days preceding the event, the client may no longer decrease the guest count. However, the client may continue to increase the guest count up to three days prior to the event. If the actual attendance falls below the guaranteed number, the client remains responsible for the guaranteed number. Any guests at the event beyond the guaranteed number shall be charged to the client at a premium of 20% above the rate stated for all guests in the agreement. If the actual number in attendance is 15% over the guaranteed guest count, ██████████ cannot guarantee that adequate food will be available for all persons in attendance.

Cancellation:

In the event of cancellation two months prior to the event date, there shall be a 50% refund of your payments, minus the booking fee. If the event is canceled one month prior to the event date the client shall receive a 25% refund of payments, minus the booking fee. Should the event be canceled less than one month prior to the event date, no refunds or credits will be given.

Operations:

██████████ state law requires that 8.75% sales tax is charged on all of the above items and service. There is a 20% operation fee on food, beverages, and service which covers expenses incurred to produce the event e.g. logistics planning, administration, recycling, trash removal, transportation, liability coverage, worker's compensation, etc.

Estimated Charges for services described above shall be:

Food:

Tray Passed Hors d' Oeuvres: 120 Guests @ \$ [REDACTED] per guest	\$ [REDACTED]
Garden Food Display: 120 Guests @ \$ [REDACTED] per guest	\$ [REDACTED]
Strolling Dinner: 120 Guests @ \$ [REDACTED] per guest	\$ [REDACTED]
Tea Apothecary: 120 Guests @ \$ [REDACTED] per guest	\$ [REDACTED]
S'mores: 120 Guests @ \$ [REDACTED] per guest	\$ [REDACTED]
Late Night Snacks: 120 Guests @ \$18.00 per guest	\$ [REDACTED]
Beverage and Bar Services: 120 Guests @ \$28.00 per guest	\$ [REDACTED]
Design Services:	\$ [REDACTED]

Service Staff:

1 Catering Manager @ [REDACTED] per hour with a 12 hour estimate	\$ [REDACTED]
1 Chef @ \$55.00 per hour with a 12 hour estimate	\$ [REDACTED]
2 Captains @ \$45.00 per hour with a 12 hour estimate	\$ [REDACTED]
7 Sous Chefs @ \$35.00 per hour with a 12 hour estimate	\$ [REDACTED]
16 Servers @ \$35.00 per hour with a 12 hour estimate	\$ [REDACTED]
3 Beverage Attendants @ \$35.00 per hour with a 12 hour estimate	\$ [REDACTED]

Operation Fee @ 20%: \$ [REDACTED]

Tax @ 8.75%: \$ [REDACTED]

Credit: Booking Fee \$ - [REDACTED]

Subtotal: \$ [REDACTED]

If the foregoing arrangement meets with your approval, please sign and initial this agreement where indicated and return the same to [REDACTED] with your remaining balance by October 6, 2017. Please note that the booking fee has been credited to your account.

Payment Options:

██████████ is happy to accept personal/company checks, credit cards, and cash. Please note that there is a convenience fee of 4% for credit card payments. **Please note that regardless of use, a credit card must be on file accompanying a credit card authorization form.

Additional Fees:

Additional fees not known until the completion of the event, such as additional staff hours, extra guests, etc. will be outlined in a final invoice. Payment is due within 14 days after receiving the final invoice. After 14 days the clients shall agree for ██████████ to charge the balance due, plus 4% convenience fee on the client's credit card on file.

Gratuity:

We graciously leave gratuity at your discretion.

Sincerely,

██████████

The foregoing agreement is hereby approved and accepted this day of

_____ 2017

by _____

██████████

Mailing Address

EVENT NOTES

10.7.17 FoH Notes

AToE to set up: garden station, stone station, wooden station, coupe station, lounge, s'mores, coffee, 2 bars, whiskey station, tea station, macaron cart

Dinner will be a strolling dinner, there will be no proper table setting

Ceremony will be at beach; reception will be at the house

Cocktail hour to be in the back of the house, dinner to be in the front

Cocktail hour will consist of tray pass and one station

Backyard bar to be open throughout, front bar to be open once dinner begins, whiskey bar to open shortly after dinner begins

Stemless wine glass for red wine, rocks glasses for whiskey station only, stem wine glass for white wine, coupes for champagne, venetian glasses for cocktail and water

Guests greeted at beach with champagne and topo chico, and pass champagne again for after ceremony

Guests greeted at house with aguas frescas, cooling greens and strawberry rose

Two specialty cocktails, yellow watermelon margarita and herbal gimlet

Napkin roll ups will have dinner fork only

Keep an eye on stations and replenish as needed

Tea station and macaron cart to be set up after dinner

Late night snacks will be tray passed after cake cutting

Once we get into uniform, stay in uniform until told otherwise

We will break staff in rotations, if you are in need of a break/food please speak up

Smile, apply sunscreen, drink water and have fun!

Time Line

11:30am AToE arrives and begins set up

11:45am FoH begins setting up food stations, bars, lounge

1:20pm Head to Crossroads to pick up remaining staff

1:45pm Remaining FoH staff arrives

2:30pm FoH staff meeting

2:50pm Beach crew into uniform

3:10pm Beach crew to head over to 12th and Scenic for ceremony

3:20pm Beach crew to set up champagne in silver buckets, topo chico in bath tubs

3:45pm Check over all set up

3:50pm Napkin roll ups
4:00pm Brew coffee
4:30pm Ceremony crew ready to welcome guests with tray pass champagne and topo chico with straw
4:35pm All AToE in uniform
5:00pm Re-check all set up
5:15pm Coupe station set for photos
5:20pm Light candles on walls, start house fireplaces
5:20pm Beach crew to remove all trash, glassware, etc before ceremony starts
5:30pm Ceremony Begins
5:45pm Beach crew to prepare trays of champagne to tray pass after ceremony
5:50pm Garden station ready
5:55pm House crew prepare tray pass aguas frescas, 1 staff member to carry non-alcoholic version
6:05pm House crew ready to welcome guests with drinks and tray pass
6:10pm Cocktail hour to begin, guests arrive
6:15pm Beach crew to return as soon as last guests leave
6:30pm Coupe station, Wood station and Stone station set
6:35pm Front bar and whiskey ready for service
6:45pm Guests invited to dinner
7:15pm High five your fellow turkeys!!
7:30pm Prepare tea station and macaron cart
7:35pm Prepare S'mores station
8:00pm Tea station and macaron cart set
8:05pm S'mores station set and light bonfire
9:00pm Cake cutting
9:05pm Tray pass late night snacks
9:15pm Tray pass cake if there is no table for cake buffet
9:25pm Pass out cookies to guests as they depart
10:00 All guests to have departed, unless event is extended
10:05pm AToE to begin breakdown, be mindful of guests still on property

VENDORS

CATERING

[REDACTED] Catering and Events
831.643.0627
www.[REDACTED].com

DESIGN

[REDACTED] Catering and Events
831.643.0627
www.[REDACTED].com

VENUE

Seastone, Private Estate
Tim Allen
831.214.1990
www.timallenproperties.com

BEACH RENTALS

Chic Events Rentals
Andrea Velasquez
831.375.1055
www.chiceventrentals.com

RENTALS

Theoni
Kelsey Todd
707.258.6309
www.theonICollection.com

RENTALS

Found
Vintage Rentals
714.888.5811
www.foundrentals.com

RENTALS

Bright Rentals
Steven Burt
415.570.0470
www.brightrentals.com

LINENS

La Tavola
Alejandra
831.596.7446
www.latavola.com

TRANSPORTATION

Tours Monterey
Wine Trolley
831.624.1700
www.toursmonterey.com

EVENT PERMITS

City of Carmel-By-The-Sea
Marty Nilsson
831.620.2056

ZUCCHINI PEPPER FLOWER RECIPE:



INGREDIENTS:

- 12oz farro
- 2 tablespoon olive oil
- 1 cup white wine
- 2 medium zucchinis, diced small
- 1 cup grated parmesan
- ½ cup shaved parmesan
- ½ fine dice onion
- 2 tsp minced garlic
- 1 tablespoon fresh thyme
- 1 teaspoon rosemary
- 2 tablespoon parsley
- ½ small meyer lemon
- approximately 1lb mini peppers
- approximately 4oz zucchini blossoms
- salt and pepper to taste

DIRECTIONS:

Begin by par boil the farro for 5 minutes, drain and set aside. Sauté onion with olive oil till almost translucent, then add garlic, zucchini, farro, and herbs. Continue sautéing for two minutes then add white wine and stir until most of the liquid has been absorbed by the farro, fold in the grated parmesan cheese. Taste for salt and pepper and final by using the juice of half a small meyer lemon. Set mixture to cool, once cools add the remaining shaved parmesan cheese. Hollow out mini peppers by removing the tops and gently scrape the seeds and white membrane. Pipe in the cooled farro mixture with an extra-large pastry bag. To finish the dish roast peppers with farro filled in a 375 degree convection oven for 7-8 minutes. Before service top each pepper with a zucchini blossom.

-makes roughly 30 zucchini peppers flowers

LEMON CAPER DIP RECIPE:



INGREDIENTS:

- 1 cup Best Foods or Hellmann's Mayonnaise
- ½ cup plain greek yogurt
- 1 teaspoon lemon zest
- 1 teaspoon grate garlic
- 2 tablespoons capers, chopped
- 2 tablespoons shallots, finely chopped
- 1 table spoon fresh dill roughly chopped
- ½ teaspoon sugar
- 1 teaspoon dried tarragon
- 1 tablespoon fresh lemon juice
- 3 teaspoon white wine vinegar, divided
- 2 tablespoon parsley
- salt and pepper to taste

DIRECTIONS:

Begin by placing finely diced shallots in a small bowl with 2 teaspoons of white wine vinegar and let rest for at least 5 minutes. After five minutes drain the liquid from the shallots. Combine the rest of the ingredients with a whisk and fold in drained shallots. Let the mixture rest for at least 30 minutes and serve.

-makes roughly 2 cups

LAMB TIKKA MASALA



DIRECTIONS:

LAMB

Begin by grinding all ingredients of the spice mixture in a spice grinder. Grind until fine and mix all spices well. There is no need to toast the spices. Rub spice mixture liberally on frenched rack of lamb and let the lamb rest for at least 1 hour. Bring lamb to room temperature sprinkle with salt and sear in a hot oiled pan. Finish the lamb in a 400 degree oven to desired temperature (20 minutes for rare, 25 for medium). Rest lamb before carving.

SPICE MIX INGREDIENTS:

- 2 tablespoons whole coriander seeds
- 4 teaspoons black peppercorns
- 2 teaspoons cumin seeds
- 12 whole cloves
- 1 teaspoon ground turmeric
- 3/4 teaspoon cardamom seeds (from whole green pods)

TIKKA MASALA INGREDIENTS:

- 2 tablespoons ghee (clarified butter)
- 1 onion, finely chopped
- 4 cloves garlic, minced
- 1 tablespoon ground cumin
- 1 teaspoon salt
- 1 teaspoon ground ginger
- 1 teaspoon cayenne pepper
- 1 (14 ounce) can tomato sauce
- 1 cup coconut cream
- 2 teaspoons paprika

DIRECTIONS:

TIKKA MASALA SAUCE

Heat ghee in a large skillet over medium heat and cook and stir onion until translucent, about 5 minutes. Stir in garlic; cook and stir just until fragrant, about 1 minute. Stir cumin, 1 teaspoon salt, ginger, cayenne pepper, cinnamon, and turmeric into the onion mixture; fry until fragrant, about 2 minutes. Stir tomato sauce into the onion and spice mixture, bring to a boil, and reduce heat to low. Simmer sauce for 10 minutes, then mix in cream, paprika, and 1 tablespoon sugar. Bring sauce back to a simmer and cook, stirring often, until sauce is thickened, 10 to 15 minutes.

To plate up the dish place carved lamb on an option bed of fresh mint. Served the tikka masala sauce on the side for drizzling or dipping.

*Please note that spice mix and tikka masala sauce can easily be used on 3, 8 bone racks.

WHEW! THAT WAS A LONG READ...THANK YOU FOR YOUR CONSIDERATION!