

Synopsis

• This wedding was a tale of two individual family trees growing into one. The guests were not just spectators, they were vital participants in the bride & groom's journey that took the guests from a casual day in the park with light picnic fair, into a living chapel and through the woods with fairies flying overhead and earthy refreshments to enjoy. Finally they turned the corner into an enchanted ballroom under a magical tree lit with vibrant colors and featuring a rich meal of decadent offerings.

Description

Constanting

CALIFORNIA CONTRACTOR AND INCOME

Picnic in the Park

As the journey began the guests passed hedge walls displaying white wine and the words "Enjoy the Journey".

Anticipating a hot day, tree-shaped wooden fans with the evenings program written on them were presented. Fruit and herb infused flavored waters were set along the path on a garden wagon as guests made their way to the pre-ceremony picnic. The bridal party enjoyed the picnic with the guests as the Bride & Groom got to enjoy a private picnic for two in the Bridal Suite.













Pastel colored blankets and parasols.

were spread about the clearings with crates holding the picnic of

Baskets of fresh Strawberries, whole Baguettes and Housemade Kettle Chips

Buckets filled with individual bottles of Champagne

Cutting boards of Charcuterie and Pressed Picnic Sandwiches.









A guitar player on a bench, strolling caricaturist and beverage carts portrayed a "picnic in the park" atmosphere.

While servers passed

Brie & Strawberry filled Phylo Cups Crabmeat Devilled Eggs Mosaic Tea Sandwiches





Nitro-Frappe station with Liqueurs



Fresh Lemonade with of Vodka or Bourbon



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The Family Tree motif continued with a structure planted a year in advance. Made from over 1,300 intertwined willow rods, it will grow into one living tree, a metaphor for two families about to be one. After the ceremony, the couple planted a Cherry Tree. They each gathered dirt from their childhood homes that their mothers mixed during the ceremony. The dirt well-wishes and words of advice from each guest were tossed among the roots so that the trees growth could be aided by their guidance and encouragement.



Cocktails in the Woods

- At this point deeper, richer foods and colors apeared featuring
- Roasted Corn, Avocado and Tomato Salad with Chipotle Lime Vinaigrette
- Watermelon, Blueberry and Asparagus Salad with Basil, Feta and Honey Champagne
- Nectarine Nectar, Bourbon, muddled Basil and Aperol scented with Hickory Smoke presented in a Smoking Box.











Dancing Aerialists

accompanied by woodland musicians twilled overhead while servers passed

> Beef with Blue Cheese Balsamic Glaze skewered with Rosemary

Grilled Apricot with Brie, Prosciutto and Honey

Mushrooms with Gruyere served on Crostini









The guests were directed to their tables by way of "Escort Cookies" passed during cocktail hour. Each cookie had the guests name and table number lasered etched into it.







Deep into the Forrest

Rather than being scary and dark, it was vibrant and full of magic. The elegant ballroom had been transformed with a gigantic tree as the centerpiece. Bright up-lights colored branches weaving their way through the chandeliers. Lanterns, flowers and table numbers were hung strategically overhead.





Bride and Grooms first look at the room



Amid the vibrant buds and wooden lanterns on the tables were cutting boards spread with whipped local cream butter. The butter was sprinkled with edible wildflowers. We wanted the guests to think it was part of the décor, then realize it was part of the meal.













At each place setting was hand-made pentagon-shaped boxed with a ring reading:

"Take Off, Enjoy Treat, Read Stars, See What's To Eat"

Lifting the ring the points of the star fell apart and a Amuse-bouche of Tomato Gelee with crisp Prosciutto and smoked Gouda mouse appeared.

Also revealing, around the points of the star, the menu for the evening

Entree One

Apple Wood smoked Sea Bass topped with Coriander Vanilla Cream Sauce, fried Polenta Cake, crispy Julienne Summer Vegetables, Kinome Leaf and Bean Flowers





Intermezzo

Prosecco with floating Chrysanthemums and a Peach Popsicle with a stick reading "Love is Refreshing"

Entree Two

Consisted of Beef Tenderloin with French Onion Gravy, Parmesan Origiano, Caramelized Onions, Thyme Champagne Roasted Carrots with Pea Tendrils and Cosmos trio.





Wedding Cake

Hanging from the tree on a crystal platform this non-traditional royal blue and amethyst wedding cake included a miniature, edible lit chandelier inside one of its layers.



Late Night

While the guests danced, they enjoyed late-night refreshments.

> Create-your-own Parmesan Origiano Mac & Cheese Station

Sparkling bon-bons replaced wth wedding cake

Strawberry Daquiri Hookah Cocktail Lounge



The End of a Journey

Saw one last surprise. The guests said goodbye to the bride and groom as they exited ended their story under a flurry of champagne-flavored edible bubbles.



Vision (Goal)

The couple wanted a tree planting ceremony to signify the start of their own family tree. The family tree became the common thread throughout the event.

This couple had more than just a desire to be different. They both work in the event industry and have seen it all. This would also be the fifth family wedding to take place in 12 months.

The goal was for the guests to be entertained and engaged through the event.

Vision (Objective)

The objective used to acomplish this goal was to have interesting entertainment, striking décor and unique food & beverage available throughout. The program consisted of 4 distinct parts:

Picnic in the Park

Ceremony in the Willow Chapel & Tree Planting

Cocktails in the Woods

An Enchanting Evening of Dinner and Dancing

Each part of the journey would build from the next.

The "Picnic in the Park" had bright, beautiful pastel colors, light food & drinks and simple entertainment helped to set a tone of joy and celebration.

After the ceremony we progressed into the "Cocktails in the Woods" featuring darker colors, earthier flavors and more interesting entertainment to build the excitement and intrigue.

The evening would culminate in the "Enchanting Evening of Dinner and Dancing" with deep, bold colors, rich foods and vibrant music in the ballroom.

Challenges

The amount of food. With 2 cocktail hours, 4-course dinner and late-night stations, the food for the event itself would take 3 culinary teams. Sharing of personnel was impossible due to prep and assembly times.

Every food item on the menu was a first run. The idea was to give the guests something they had never seen before, including the food. R&D went into creating this menu but producing any item for the first time at an event can be daunting, let alone almost 20 new items.

About an hour before guest arrival a summer rainstorm came through and drenched the ground where the blankets would be. One hardware store stop later, and we had plastic sheets for under the blankets.

Challenges (cont)

- Colors for the wedding were not chosen until the Pantone color for 2019 was released in December of 2018, giving us just 7 months to produce the color scheme. Living Coral was an interesting juming off point for the colors, which took a jouney right along with the guests. We matched the Living Coral with Amethest and Navey which started out soft in the Picnic in the Park and got darker during the Cocktails in the Woods, ending with an explosion of color in the Ballroom.
- The production of the tree in the Ballroom of the Mansion was no small undertaking. We started weeks in advance by gathering branches, big and small. One challenge of using real wooden branches indoors is that they are a fire hazard. To mitigate the risk, we sprayed each individual branch with fire retardant. It took 3 coats, and there were hundreds of branches. To further reduce the risk, we used no real flame in the tree itself. LED candles only were to be used in the tree branches.
- Production on the tree started 6 days in advance. It took 3 days to build the tree, and we had to have it down by noon the day after the event. The team worked through the night and had the ballroom cleaned up and back to normal by 10:00am the next day.

Uniqueness

• Our aim was for the guests to experience something new at every possible opportunity. At any event, a guest might think that the picnic with cocktails and food before the ceremony would be interesting, or the aerialists, or the "Escort Cookies", or the Amuse-bouche contraption, or the hanging wedding cake with the working edible chandelier, or the tree in the middle of the freaking ballroom... Any one of these elements would be memorable at a wedding. We hit them with all of that and more. The details were never ending from the décor on the stations, to the parasols, the fans, the straws tied to the mini champagne bottles, the wrappers on the picnic sandwiches, the hand-made pillows (the brides aunt made them, not kidding)... And that was just a few of the details in the very first area.

Execution

Food produced in the commissary was transported to the site into 3 designated areas

The prep area for Team 1 at the "Picnic in the Park" was set up under an exposed corner of the Mansion which we draped.

The prep area for the "Cocktails in the Woods" was set up in a tent. This kitchen was the most exposed when the weather hit. They move the food twice when the rain was coming in sideways into the tent. The result was fabulous, and they were ready on time.

The main ballroom kitchen staff served the Amuse-bouche, fish course, intermezzo, beef course and dessert. Once those courses finished, the kitchen flipped to late night food service.



- For the design and production team, this was a triumph on many levels.
 - We built and planted the "Willow Chapel" a year in advance. This will, of course, be available to all future clients of the venue, but this couple gave us the inspiration and they were the first ones to use it.
 - All print and collateral materials were designed and hand-made in-house
 - The ballroom is a stunning space with shimmering crystal chandeliers, but it had a column in the center that broke up the openness. Rather than try to hide the column, we planned to make a virtue out of it. We created a tree trunk out of the column from large branches. We then used smaller branches suspended from the ceiling to make the branches of the tree stretch out overhead. From the branches we hung flowers, wooden lanterns and table numbers.



Christina & Brian July 5, 2019

Amuse-bouche Tomato Gelee with crisp Prosciutto and smoked Gouda mouse

Fish Course

Smoked Sea Bass with Coriander Vanilla Cream Sauce Plenta Cake Crispy Julian vegetables Kinome leaf and Bean Flowers

Intermezzo Peach Popsicles w/ presicco

Entree Choice Two Roast Tenderloin of Beef French Onion Gravy Shaved Parm Carmilized Onions Roasted Fingerling Potatoes Thyme Champagne Roasted Carrots Pea Tendril & 3 Cosmos

Dessert

Wedding Cake Spartkling Bon Bons Champagne Bubbles

Recipes

Name: Crabmeat Dev Description:	iled Eggs		Qty:	1
Crabmeat Deviled Eggs				
Ingredients:				
Item Name	Qty Unit	Category	Conversion	Comment
egg (hard boiled)	0.50 Item	Dairy	0.5 Items	
crab meat	0.50 Oun	ce Seafood and	Fis 0.5 Ounces	
mayonnaise	0.25 Tabl	espoon Dry Storage	0.25 Tablespoons	
sour cream	0.08 Tabl	espoon Dairy	0.23 Teaspoons	
shallot	0.17 Teas	poon Walk-In	0.17 Teaspoons	
tarragon, fresh	0.06 Oun	ce Walk-In	0.06 Ounces	
sriracha	0.06 Oun	ce Dry Goods	0.06 Ounces	
vinegar, apple cider	0.01 Tabl	espoon Dry Storage	0.01 Tablespoons	
Instructions:				
Crab Deviled Eggs				
-Cut eggs in half lengthwise ar	d scoop out yolks. Plac	yolks in a mixing bowl		
-Mash yolks and mix in mayor	maise and sour cream u	util mixture is smooth.		
-Fold in crab meat, minced sha	llots, minced tarragon,	Sriracha sauce, apple cide	er vinegar, and a little bi	t of salt.
-Pipe crab mixture into egg wh	ite halves and pack.			

Name: Grilled Apricot w/ Brie	- Prosciutto - Honey		Qty:	1
Description: Grilled Apricot w/ Brie - Prosciutto - Ho Ingredients:	oney			
Item Name	Qty Unit	Category	Conversion	Comment
apricot	1.20 Ounce	Walk-In	1 item	
brie cheese	0.25 Ounce	Dairy	3.01 Teaspoons	
ham, prosciutto	0.25 Ounce	Meat	0.25 Ounces	
honey	1.00 Teaspoon	Dry Storage	1 Teaspoon	
Instructions: Cut Apricot in half and remove pit. Cut ea Grill off each piece until there are nice gr Cut Brie into 1/8" squares and lay on the to melt. Cool and pack. On the bottom side of a flat sheet pan, lay another piece of paper on top followed by pans. Set oven to 325* and cook prosciut	ill marks on either side. point of the apricot. Bac y a piece of parchment pay y another sheet pan so th	k off in a 325* o aper. Lay pieces at the prosciutto	of prosciutto on the parc is flattened between the l	hment paper. Lay

Name: Tomato Gelee wit	th crispy pro	osciutto and s	moked gouda ı	mousse Qty:	1
Description:					
Tomato Gelee with crispy prosciu	tto and smoke	d gouda mousse	e		
Ingredients:					
ltem Name	Qty	Unit	Category	Conversion	Comment
Smoked Gouda mousse	0.50	Fluid Ounce	Staging Cooler	1 Tablespoon	
Tomato Gelee	1.00	Item	Staging Cooler	1 Item	
ham, prosciutto	0.13	Ounce	Meat	0.12 Ounces	
Instructions: On the bottom side of a flat sheet p	an lav a niece	of parahment r	aner I avnieces (of prossiutto on the r	oschmant nanar. I str

another piece of paper on top followed by another sheet pan so that the prosciutto is flattened between the bottoms of both sheet pans. Set oven to 325* and cook prosciutto for 6 minutes or until crisp. Let cool and pack.

Sub Recipe: Smoked Gouda r	nousse	e de la compañía de l		Portion:	0.5 (Fluid Ounce)
Item Name	Qty	Unit	Category	Conversion	Comment
smoked gouda cheese	0.02	Pound	Dairv	3.01 Teaspoons	
cream cheese	0.03	Pound	Dairv	0.03 Pounds	
heavy cream	0.03	Cup	Dairv	1.5 Teaspoons	
Salt and Penner Shaker	0.02	Teaspoon	Drv Storage	0.02 Teaspoons	

Instructions:

-In a pot, bring cream up to a simmer over medium high heat. Add in smoked gouda cheese. Allow to melt and fully inorperate. take off heat and let cool for 10 minutes.

-In a stand mixer with a whisk attachment, add in softened cream cheese and smoked gouda mixture. Whisk till combined and smooth. If too thick, add in more heavy cream to thin out.

Sub Recipe: Tomato Gelee				Portion:	1 (Item)
ltem Name	Qty	Unit	Category	Conversion	Comment
fomato sauce	80.0	Cun	Dry Storage	0.65 Ounces	
tomato inice	0.02	Cun	Dry Storage	0 02 Cuns	
agar agar	0 08	Ounce	Chef Office	0.08 Onnces	
Salt and Penner Shaker	0.01	Teasnoon	Dry Storage	0.01 Teaspoons	

-In a pot, add tomato sauce and tomato juice. Heat of medium high heat to a simmer. Once mixture is simmering, add in agar agar to thicken. Once fully incorperated, remove from heat and pour mixture into silicon mini donut molds. Put in freezer to harden for 30 minutes.

-Remove gelee for silicon mold and pack on sheet pan.

-Pack in pastry bag on party.

Name: Smoked Chilean Sea B	ass (6	oz)		Qty:	1
Description:					
Sm oked Chilean Sea Bass (6 oz)					
Description: Sm oked Chilean Sea Bass (6 oz) Ingredients:					
Item Name	Qty	Unit	Category	Conversion	Comment
Item Name Smoked Sea Bass	1.00	Item	Staging Cooler	1 Item	
Sub Recipe: Smoked Sea Bass				Portion:	1 (Item)
Item Name	Qty	Unit	Category	Conversion	Comment
sea hass	6 0 0	Ounce	Seafood and Fis	6 Ounces	
wood chips hickory	2.00	Ounce	Drv Storage	2 Ounces	

Instructions:

- Place woodchips in 6" hotel pan in an even layer. Light woodchips and allow flame to die and chips to smolder. Once chips are smoldering, place sea bas in 2" perferatted pan and place in 6" pan. Cover with foil and allow to smoke for 6-8 hours or overnight. Check halfway through to make sure moke flavor is getting into fish. If not enough smoke, add more chips and re-ignite.

-Once fish is cold smoked. Place in hotel pans and pack on party.

Name: Coriander vanilla crea	m sauc	e		Qty:	1
Description: Coriander vanilla cream sauce Ingredients:					
Item Name	Qty	Unit	Category	Conversion	Comment
Coriander vanilla cream sauce	2.00	Fluid Ounce	Staging Cooler	2 Fluid Ounces	Beef
Sub Recipe: Coriander vanilla	cream	sauce		Portion:	2 (Fluid Ounce)
Item Name	Qty	Unit	Category	Conversion	Comment
heavy cream	0.06	Quart	Dairy	2 Fluid Ounces	
white wine	0.02	Cun	Dry Storage	0.02 Cups	
coriander ground	0.06	Tablespoon	Spices	0.06 Tablespoons	
vanilla bean paste	0.06	Tablespoon	Baking Supplies	0.06 Tablespoons	
Salt and Penner Shaker	0.02	Teaspoon	Dry Storage	0.02 Teaspoons	
mushrooms wild-dried	0.06	Ounce	Walk-In	2.32 Teaspoons	
oil salad	013	Tablespoon	Drv Storage	0.12 Tablespoons	
Instructions:					
-Rehydrate mushrooms in hot water fo	r 10 mii	nutes. Strain and	pat dry with paper	r towels.	
-In a suace pan, heat oil and sautee mu high heat.	shroom	s. Deglaze with v	vhite wine. Add h	eavy cream and bring to	a simmer over meium-
-Add coriander, vanilla bean paste, an	d S+P. S	immer for 20 mi	nutes.		
Strain out mushrooms and pack.					

Name: Peac	h Popsicles w/ prosec	со		Qty:	1
Description:					
Peach Popsicles w/	prosecco				
ngred ients:					
Item Name	Qt	y Unit	Category	Conversion	Comment
Peach Popsicle	8.0	0 Fluid Ounce	Staging Cooler	1 Cup	
Candoni Prosecco	0.0	6 Item	Wine	0.06 Items	
Sub Recipe: F	Peach Popsicle			Portion:	8 (Fluid Ounce)
ltem Name	Qt	/ Unit	Category	Conversion	Comment
neach	0.2	5 Item	Walk-In	1 13 Ounces	
water	0.2	5 Cun	Kitchen Bevera	2 Fluid Ounces	
sugar granulated	0.0	6 Cun	Baking Supplier	s 1 Tablespoon	

Depit Peach and quarter. Put peach, water, and sugar in Blender and blend until sm ooth. Pour mixture in Pop insert stick. Place in freezer and freeze overnight.

Name: Roast Tenderloin of Be Description: Roast Tenderloin of Beef Ingredients:	ef 3oz			Qty:	1					
Item Name	Qty	Unit	Category	Conversion	Comment					
tenderloin-pismo5&up	5.00	Ounce	Meat	5 Ounces						
butter, clarified	1.00	Teaspoon	Dairy	0.99 Teaspoons						
Instructions: Roast Tenderloin of Beef (302): Roast Tenderloin: Peel Silverskin off of beef tenderloin.					Name: French Onion Au Jus Description: French Onion Au Jus Ingredients:				Qty:	1
Season tenderloin and sear on a flat top o Roast in a 425 F convection oven on high					Item Name	Qty	Unit	Category	Conversion	Comment
					"French Onion" Au Jus	2.00	Fluid Ounce		2 Fluid Ounces	Beef
					Sub Recipe: "French Onion" Au	Jus			Portion:	2 (Fluid Ounce)
					shallot consomme-beef heavy cream worcestershire sauce tabasco	0 08 0 08 1 75 0 08 0 04 0 02 0 04 0 04	for 5 minutes. A	dd heavy cream,	Conversion 1 33 Ounces 0 25 Tablesnoons 1 75 Fluid Ounces 1 33 Tablesnoons 0 04 Teasnoons 0 02 Teasnoons 0 67 Ounces ots are golden brown and Worcestershire, Tabasco	Comment d mushrooms have b, and season Let

The Contract

Final Event Details Agreement

Wedding

Event to be held on 7/5/2019 190 Guarantee Guests

(Waiters Passing)

Pressed Picnic Sandwich; Vegetarian Sandwich-grilled eggplant,zucchini-mozzarella-red peper pesto Mosaic Tea Sandwiches: Salmon Mosaic Tea Sandwiches - Prosciutto Mosaic Tea Sandwiches - Vegetarian Phylo cup-diced strawberries-bri Crabmeat Deviled Eggs Grilled Apricot-Brie-Prosciutto-Honey Mushroom-Gruyere-Crostini Skewered Beef Tender cubs - blue cheese - balsamic glaze

(Displayed)

Baskets of Fresh Strawberries Whole Baguette Cones of Homemade Chips Pressed Picnic Sandwich: Italian Sandwich - Capocollo, arugula, roasted red peppers-mint pesto Displayed Charcuterie to include Salami, Prosciutto, Copocolla, Andouille, Barren County Bleu Cheese, Trillium, Manchego, Irish Cheddar with Porter, Crackers, Baguette, Apricots, Grapes, Fig Jam, Stoneground Mustard, Olives, and Pickles Cucumber, Thym & Lime for infused water Orange & Kiwi for infused water fresh squeezed lemonaid -light on sugar Crate of Lemons for display Crate of Lime for display Crate of Oranges for display 1/2 Crate of Kiwi for display 1/2 crage of cucumbers for display case of kale for display case white kale or what ever its called Roasted Corn-Avocado-Tomato-Cilantro-roasted red onion-Chipotle Lime Vinaigrette Watermelon-Asparagus-Blueberries-Basils-Feta-Honey Champange Displayed in a Copper Tree Display

APPETIZER

Tomato Gelee with crisp Prosciutto and smoked Gouda mouse

SALAD

Basket of Assorted Breads served with Butter to include: Butter Boards

INTERMEZZO

Peach Popsicles w/ presicco

ENTREE CHOICE 1

Smoked Sea Bass-Coriander Vanilla Cream Sauce Plenta Cake Crispy Julian vegetables

ENTREE CHOICE 2

Roast Tenderloin of Beef French Onion Gravy Shaved Parm Carmilized Onions Roasted Fingerling Potatoes Thyme Champagne Roasted Carrots Garnish: Pea Tendril & 3 Cosmos

DESSERT STATION

Bon Bons

DESSERT

Champagne Bubbles Wedding Cake (per host)

LATE NIGHT SNACKS

Mac and Cheese station

- 7/5/2019 Edit Liquor (V) Name COCKTALL 1 Gov Mane COCKTALL 1 Ballroom COCKTALL 1 Ballroom COCKTALL 1 Ballroom COCKTALL 2 Huse Vhite Wine Cover of the Wine Cover of the Uncelled at Diankest - tied with ribbon and straw COCKTAL 2 Huse Vhite Wine Ballroom COCKTAL 2 COCKTAL 2 Ballroom COCKTAL 2 COCKTAL 2 Ballroom COCKTAL 2 COCKTAL 3 COCKTAL 3 COCKTAL 3 COCKTAL 3 COCKTAL 4 CO					
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3 Black pipe and drape to create a kitchen under balcony 1 Small Garden cart with program fans moves with guest along journy 1 Medium garden cart with Note Bags- moves with guest along journy pencils-sign-bags	Qty 100 190 Rental: Qty 190 5 5 4 10 1 20 2	Name Seasonal Local Beer Compliment Coffee served with Cream & Sugar S Name Catering Supplies COCKTAILS 1 120" Rd Persimmon Hydrangea 132" Rd Persimmon Crest Shantung 90x156 Pistachio Shantung 3" Cocktail Table (from D'Amore or C3) 6" for gift table White Folding Chairs Hedge walls from D'Amore	Comments Comment Garden Short Cocktail Tables Tall Cocktail Tables 1 gift table - extras 5 short 5 tall 4 around each Short table 4 around each Short table 4 around each Short table White wine	Price Total Beverages	
Small Garden cart with program fans moves with guest along journy Medium garden cart with Note Bags- moves with guest along journy pencils-sign-bags	Qty 100 190 Rental Qty 190 5 5 4 10 1 20 2 3	Name Seasonal Local Beer Compliment Coffee served with Cream & Sugar S Name Catering Supplies COCKTAILS 1 120° Rd Persimmon Hydrangea 132° Rd Persimmon Crest Shantung 90x156 Pistachio Shantung 3° Cocktail Table (from D'Amore or C3) 6° for gift table White Folding Chairs Hedge walls from D'Amore Park Benches	Comments Comment Garden Short Cocktail Tables 1 gift table - extras 5 short 5 tall 4 around each Short table 4 around each Short table 4 around each Short table White wine One for Guitarist	Price Total Beverages	
1 Medium garden cart with Note Bags- moves with guest along journy pencils-sign-bags	Qty 100 190 Rental: Qty 190 5 5 4 10 1 20 2 3 2	Name Seasonal Local Beer Compliment Coffee served with Cream & Sugar S Name Catering Supplies COCKTAILS 1 120" Rd Persimmon Crest Shantung 90x156 Fistachio Shantung 3' Cocktail Table (from D'Amore or C3) 6' for gift table White Folding Chairs Hedge walls from D'Amore Park Benches White Coolers	Comment Garden Short Cocktail Tables Tall Cocktail Tables 1 gift table - extras 5 short 5 tall 4 around each Short table 4 around each Short table White wine One for Guitarist Beer	Price Total Beverages	
	Qty 100 190 Rental Qty 190 5 5 4 10 1 20 2 3 2 3 2 3	Name Seasonal Local Beer Compliment Coffee served with Cream & Sugar S Name Catering Supplies COCKTAILS 1 120" Rd Persimmon Hydrangea 132" Rd Persimmon Crest Shantung 90×156 Pistachio Shantung 31" Cocktail Table (from D'Amore or C3) 6" for gift table White Folding Chairs Hedge walls from D'Amore Park Benches White Coolers Black pipe and drape	Comments Comment Garden Short Cocktail Tables Tail Cocktail Tables 1 gift table - extras 5 short 5 tail 4 around each Short table 4 around each Short table 4 around each Short table White wine One for Guitarist Beer to create a kitchen under balcony	Price Total Beverages	
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8	White Parasol	1 at each blanket for decor
9	cutting boad for charcutary display	1 at each blanket (bride and groom has a
9	authing baseds for sometwishes	special one)
8	cutting boards for sandwiches Clear Ice Buckets	1 at each blanket for Samll Champange 1 at each blanket
9	Picnic Baskets	at each blanked
600	Plastic 10 oz. Tumblers (what we	for coffee, lemonaid and Water Stations
000	use for waters at BIE)	for conee, temonald and water stations
	WILLOW CHAPEL (CEREMONY)	
180	Vinevard Cross Back Chair- Wood	ceremony, white cushion
	Fruitwood	
200	Chivari Chair Cushion - Natural	Ceremony cushions
	White Velcro	
-	COCKTAILS 2	In front of barn
5	132" Rd Dawn Marble Walnut Velvet Table Cuff (wrapped	Tall Cocktail tables
5	around the Dawn Marble)	Tail Cocktail Tables
5	120rd Copper Lamour	Short Cocktail Tables
20	Vineyard Cross Back Chair- Wood	
	Fruitwood	
1	120rd Spice Cortona	salad station with tree
190	Jar - Cork Lids	Corn Salad on Barn
190	Amber Glass	Watermelon salad
400	Fork - Copper	Both Salads
	DINING ROOM	Ballroon
12	132" Rd Aubergine Marble	6' & 5' Tables
7	120rd Aubergine Marble	4'rd tables
200	Aubergine Shantung Napkin	knotted, top left placement
210	Chair Pad - GOLD	Gold or lvory
200	Gold Leaf Napkin Rings	On the knot (see Pic)
190	Gold Leaf Vinyl Placemats	
200 400	Ariana Amethyst 16 oz Wine Glass Gold Lines Dinner Plates	
190	Black Iris Estate Bar Glassware	
190	White FOH Dinner Plate - 10"	seabass
200	Gold Lines B&B Plate	5000035
400	Gold Lines Salad/Dessert Plates	
100	Gold Lines Coffee Cup	
100	Gold Lines Coffee Saucer	
200	Arezza Salad Fork	
600	Arezza Dinner Knife	
600	Arezza Dinner Fork	
200	Arezza Teaspoon	
200	Arezza Butter Knife Gold Mirrored Table	Head table
190	Champagne Glass - Coup	Intermezzo
4	Leather Chairs	set in ballroom
2	Leather Sofa	set in ballroom
2	Coffee Tables	set in ballroom
25	Table Numbers	per
12	Pin Spot Lighting	1 cake rest tables
	EXIT	Front of mansion
2	Champagne Bubbles	Front of mancion
2	Columns for bubble Machines Bubble Machines	Front of mansion Front of mansion
4	EXTRA	From or mansion
4	90X156 Subergine Shantung	
4	90x156 Black Lamour	

Qty N	Name	Comment	Price	Total	
-			1100		
7/5/2019	Dia anat Liahtia	a dinas anagkas			
	Pin-spot Lightin Up-Lighting	g 1 per speaker			
24 U	Op-Lighting				
Venue F	quipment		Total AV	0.00	
		Comment	Deiter	Tatal	
-	Name	Comment	Price	Total	
7/5/2019 190 E	Diack Feed	for a 16"x 20" frame			
190 E	Black Easel	for a 16 X 20" frame			
			Total Venue Equipment	0.00	
Service S	Staff				
Qty I	Position		Price	Total	
	Day-of Venue (Coordinator			
	Bridal Valet				
	Supervisor				
	Bartender				
	Server				
	Runner				
	Chef				
4 1	Kitchen Dishwasher Event Notes:				
4 I <u>Special E</u>	Dishwasher Event Notes:				
4 1	Dishwasher Event Notes:	Ітем	NOTES		
4 I Special E Time Line DATE 6/30/2019	Dishwasher went Notes: e: TIME 11:00 am	ITEM Start Building Tree	NOTES		
4 I Special E Fime Line DATE 5/30/2019 7/4/2019	Dishwasher vent Notes: e: TIME 11:00 am 5:30 pm	Start Building Tree Rehearsal	NOTES		
Fime Line DATE 5/30/2019 7/4/2019 7/5/2019	Dishwasher vent Notes: e: TIME 11:00 am 5:30 pm 7:45 am	Start Building Tree Rehearsal Hair and Makeup Begins	NOTES		
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4 I Special E Time Line DATE 5/30/2019 7/4/2019 7/5/2019 7/5/2019 7/5/2019	Time 11:00 am 7:45 am 11:00 pm	Start Building Tree Rehearsal Hair and Makeup Begins Guys ready Bridal Party Departs for venue	NOTES		
4 I Special E 5/30/2019 7/4/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019	TIME 11:00 am 7:45 am 1:00 pm 1:00 pm	Start Building Tree Rehearsal Hair and Makeup Begins Guys ready Bridal Party Departs for venue Bridal Party (Girls) Arrives at venue	NOTES		
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4 I Special E Comparison 5/20219 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019	TIME 11:00 am 5:30 pm 7:45 am 1:00 pm 1:30 pm 2:30 pm 2:30 pm 2:30 pm 2:45 pm 1:00 pm 2:30 pm 2:45 pm 3:00 pm 4:00 pm	Start Building Tree Rehearsal Hair and Makeup Begins Guys ready Bridal Party Departs for venue Bridal Party (Girls) Arrives at venue First look with Dad First look for Bride and Groom Bridal Party Photos Family Photos	NOTES		
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4 I Special E Time Line CATE 6/30/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019	Dishwasher vent Notes: TIME 11:00 am 5:30 pm 7:45 am 1:00 pm 1:30 pm 2:30 pm 2:45 pm 3:00 pm 4:00 pm 5:00 pm	Start Building Tree Rehearsal Hair and Makeup Begins Guys ready Bridal Party Departs for venue Bridal Party (Girls) Arrives at venue First look with Dad First look or Bride and Groom Bridal Party Photos Family Photos Photos Conclude	NOTES		
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4 I Special E Time Line 6/30/2019 7/4/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019	Dishwasher Vent Notes: TIME 11:00 am 5:30 pm 1:30 pm 1:30 pm 2:30 pm 2:45 pm 3:00 pm 5:00 pm 5:00 pm 5:05 pm 6:15 pm 8:00 pm 8:05 pm 8:10 pm	Start Building Tree Rehearsal Hair and Makeup Begins Guys ready Bridal Party Oeparts for venue Bridal Party (Girls) Arrives at venue First look with Dad First look for Bride and Groom Bridal Party Photos Family Photos Photos Conclude Bridal Party join Cocktail Hour Bridal Party join Cocktail Hour Bridal Party join Cocktail Hour Bridae Opens & guest are asked to proceed to willow chapel Introductions First Dance Cake Cutting	NOTES		
4 I Special E Time Line 6/30/2019 7/4/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019 7/5/2019	Dishwasher vent Notes: TIME 11:00 am 5:30 pm 7:45 am 1:00 pm 1:30 pm 2:45 pm 3:00 pm 4:00 pm 5:05 pm 6:15 pm 8:00 pm 8:05 pm	Start Building Tree Rehearsal Hair and Makeup Begins Guys ready Bridal Party Oeparts for venue Bridal Party (Girls) Arrives at venue First look with Dad First look for Bride and Groom Bridal Party Photos Family Photos Photos Conclude Bridal Party join Cocktail Hour Bridge opens & guest are asked to proceed to willow chapel Introductions First Dance	NOTES		
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7/5/2019	9:45 pm	Father Daughter Dance / Mother Son	
		Dance	
7/5/2019	11:30 pm	Bar Closes	
7/5/2019	11:55 pm	Last Song	
7/5/2019	11:59 pm	Send Off	
	-		

Vendors: (please provide names, arrival times and phone numbers of any missing vendors)

DATE	TIME	ITEM	NOTES
7/1/2004	12:00 pm	Restroom Trailer	
7/2/2019	9:00 am	Tent	
7/5/2019	7:30 am	Make-up & Hair Artist Arrives	
7/5/2019	9:00 am	Hair Stylist Arrival (for Bride and Mom)	
7/5/2019	9:00 am	Photographer Arrives @ Home	
7/5/2019	12:00 pm	Planner Arrives @ Early Home	
7/5/2019	12:00 pm	Videographer Arrives @ Home	
7/5/2019	2:00 pm	Bridal Party (Boys) & Officiate Arrival	
7/5/2019	2:30 pm	DJ Arrival	
7/5/2019	4:45 pm	Cocktail 1 Entertainment	
7/5/2019	6:00 pm	Cocktail 2 Entertainment Arrives	
7/5/2019	10:30 pm	Coordinator Leaves	

Final Event Details Agreement

Client/Organization: Booking Contact: Address: Telephone: Email: Sales Rep: Coordinator:

Printed Date: 1/15/2020

Event Producer:

Event Date: 7/5/2019 Event Location: Room: Mansion Catering Minimum: Final Guest Count:190 Staff Arrival: 2:00 pm Cocktails: 7:00 pm Dinner: 8:00 pm End Time: 12:00 am

Event Estimation:

	Tota
Menu	
Beverage	
Rentals	
Service Staff	
Summary	
Subtotal	
Admin Charge	
Tax	
Total	
Balance	

Payments Received:

ate Amount Comment Pay Method)ate	Amount	Comment	Pay Method
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Deposit Schedule:

Due Date Due Amount Comment

* Please Remember per your signed contract:

LABOR & STAFFING: If actual hours used exceed estimated hours due to additional clients request, additional setup and/or cleanup duties, late guest departures, etc..., then adjustments will be made to your final invoice and be reflected in your Balance Due.

I have reviewed the final details of my event including attached/linked floor plan and agree that all information is accurate.

Signature:

Date:_____





Vendor List

- WOW Factors 317-843-9870 s.evans@evansav.com
 - Event Furniature/Flat ware/Lghting/Draping/Emotional Support
- ENCORE Entertainment 317-917-8800 <u>larry@encoreentertainment.net</u>
 - Guitarist/Aerialists/Floutist & Drummer/Caricaturist
- Ian Borerhoff Photography 317-522-6626 I ian.borgerhoff@gmail.com
 - Photographer
- IndyVisual 317-414-8427 <u>bob@indyvisual.com</u>
 - Vidiographer
- Jim Cerone DJ 317-845-0749 jimcerone@aol.com
 - DJ/Perfect Host

- Plum & Poppy 317-732-1998 <u>sarah@plumandpoppy.com</u>
 - Day-of Ceremony Coordination
- EventSourse 614-558-3879 billferguson@eventsource.com
 - Glass ware & China
- BBJ Linen 800-592-2414 bmarino@bbjlinen.com
 - Linens
- McNamara Florist 317-843-8970 alan.thompson@mcnamaraflorist.com
 - Flowers
- Classic Cakes 317-844-6901 <u>carmelclassiccakes@gmail.com</u>
 - Wedding Cake
- Tablescapes 312-733-9700 rentals@tablescapes.com
 - Chargers