

Sample Proposal for A Wedding Reception

*NOTE: This is meant as a preliminary proposal only.
Final guest count, venue, time of year, etc. may affect final proposal.*



Presented by:

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Sample Buffet Menu One

Butler Hors d'oeuvres

Southwestern Torta (stationary item)

*Herbed mascarpone & cream cheese layered with avocado & black beans
Presented with assorted crostini and flatbreads*

Basil Roasted Shrimp Skewer

*Tail-off, peeled and deveined shrimp
Drizzled with basil aioli*

Premium Beef Sliders

*Premium roasted beef cooked medium rare and piled high on silver dollar rolls
with caramelized onions, arugula and horseradish crème fresh*

Dinner Menu

House Salad

*Assorted salad greens with carrots, cucumbers & tomatoes
Served with our homemade creamy tarragon dressing and homemade vinaigrette*

Jack Daniels Pork Tenderloin

Served with apple plum chutney

Choice of Chicken Dishes

(See alternate chicken entrées page)

Roasted Garlic Mashed Potatoes

Green Beans

With roasted Heirloom tomatoes and sweet onion

Artisan Rolls and Breads

Presented with whipped butter

Wedding Cake by Others

Beverages

Sample Buffet Menu Two

Butler Hors d'oeuvres

Italian Torta (stationary item)

*Herbed mascarpone & cream cheese layered with pesto and sundried tomatoes
Presented with assorted crackers, crostini and flatbreads*

Lemon Basil Crab Cakes

*Our house recipe with basil, scallion and Panko bread crumbs
Topped with a spicy mustard sauce*

Asiago Stuffed New Potatoes

Roasted potatoes stuffed with Asiago and basil and served warm

Cubana Pulled Pork Sliders

*Pulled pork accented with ham, Swiss cheese, bacon, mustard and pickles
Piled high on silver dollar rolls and served warm*



Dinner Menu

Florida Salad

*Assorted salad greens with strawberries, oranges, spiced pecans and blue cheese
Served with Fiji apple vinaigrette*



Chimichurri Steak

*Argentinean style flank steak marinated with olive oil,
red wine vinegar and fresh herbs
Served with horseradish cream and green Chimichurri sauce*

Choice of Chicken Dishes

(See alternate chicken entrées page)

Ancient Grains

Tossed with fresh vegetables

Vegetable Ceviche

A medley of seasonal fresh vegetables

Artisan Rolls and Breads

Presented with whipped butter and herbed EVOO

Wedding Cake by Others

Beverages



Sample Buffet Menu Three

Butler Hors d'oeuvres

Fruit & Cheese Board with Italian Torta (stationary item)

Domestic & imported cheeses presented with fresh seasonal fruits & berries

Torta: Herbed mascarpone & cream cheese layered with pesto and sundried tomatoes

Served with assorted crackers, crostini & flatbreads

Peppered Ahi Tuna Twisters

Presented on lettuce topped with a Sriracha aioli in a disposable cup



Manchego Stuffed Mushrooms

Whole mushrooms sautéed with garlic, parsley and sherry

Topped with Manchego and breadcrumbs

Greek Lamb Sliders

*Ground lamb slider with caramelized onion confit,
feta cheese crumbles and a rosemary mustard spread*

Dinner Menu

Cape Cod Salad

Assorted salad greens with apples, pears, dried cranberries, walnuts and blue cheese

Served with our maple orange vinaigrette

Beef Tenderloin

Marinated and grilled medium rare

Served sliced with horseradish cream and rosemary mustard

Panko Crusted Salmon OR White Fish

Various styles available

Garlic Thyme Fondant Potatoes

Tomato Gratin Casserole

Roasted Asparagus

Topped with corn salad

Artisan Rolls and Breads

Presented with whipped butter and herbed EVOO

Wedding Cake by Others

Beverages



Alternate Chicken Entrées

Wild Mushroom Chicken

Grilled boneless breasts with a white wine & mushroom reduction sauce

Southern Pan Chicken

*Boneless breasts grilled with shallots, white wine, garlic and thyme
Topped with applewood smoked bacon*

Chicken Ratatouille

*Boneless breasts sautéed with tri-colored peppers, onions, eggplant
seasonal squash, fresh tomatoes, fresh basil and white wine*

Fiery Citron Chicken

*Boneless breasts sautéed in a lemon, white wine
and crushed red pepper (not hot, just flavorful!)
Topped with sweet peas and bacon crumbles*

Peach Balsamic Chicken

*Boneless breasts sautéed with grilled peaches,
shallots, fresh basil and white balsamic vinegar*

Chicken Piccata

*Boneless breasts dredged with season bread crumbs and sautéed
Complimented by a caper, lemon and white wine sauce*

Herbed Chicken

Boneless breasts rubbed with fresh herbs and baked

Autumn Chicken

*Boneless breasts roasted with dry white wine,
caramelized onions, golden raisins, pears, apples and cranberries*



About Your Event

Guest count: 125 guests (final count due 10 days before the event)

Event time: 4:30 ceremony; 5:00 hors d'oeuvres; 6:00 Intros, first dance, etc
6:15/6:30 dinner; 8:00 cake; 9:55 last dance; 10:00 ends

Included in pricing:

Menu as selected and described

Set up of place settings on guest tables (tables, chairs and linen set up by others)

Set up, break down and clean up of buffets and bar as required

Cake cutting and serving

Price per guest plus tax: Menu one **\$29.95** (hors d'oeuvres & dinner)

Menu two **\$34.95** (hors d'oeuvres & dinner)

Menu three **\$39.95** (hors d'oeuvres & dinner)

Pricing based on minimum 110 guest count

Additional pricing plus tax:

Service personnel: 7 at \$150.00 each (5 event hours included - \$25 each additional hour)

Includes butler and floor service, kitchen staff & dishwashing staff

Service charge: 15% of food total only

Vendor meals: \$21.95 each (IE: DeeJay, photographer, etc - may be served from the kitchen)

Optional pricing plus tax:

China rental: \$8 - 10 per guest (estimated – will be at cost)

Dinner plates, stainless dinner forks, knives and spoons

Salad plate and stainless salad fork (if applicable)

All-purpose water glass and cloth napkins

Cake plates and stainless cake forks

Glass ware for the bar & champagne glass (if needed)

Delivery and damage waiver charge (from rental company - venue may require same day pick up)

Table and linen rental: **TBD** (estimated – will be at cost)

Guest tables of 8 with standard linen and white padded chairs: **\$65** and up each

High boy bistro table with standard linen and tied sash: **\$36 each**

Buffet, bar or service tables with standard linen: **\$34 each**

Gift, card, candy, sweetheart or cake table linen: **Varies – TBD**

Coffee station:

Self-serve option: \$125 (serves up to 50 guests)

\$225 (serves up to 100 guests)

Available when dinner service begins

Includes Keurig machine(s), assorted coffees and creams, coffee mugs and accoutrements

Espresso & Cappuccino bar: \$675

Includes a barista, coffee mugs, biscotti, lemon zest, salt and various accoutrements

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About Your Event Continued

Bartenders only: 2 required at \$175 each

5 event hours included - \$25 each additional hour

Includes coolers, basic bar equipment and liquor liability insurance** only

Notes: All liquor, ICE, mixers, sodas, garnish, etc. to be provided by others (see bar packages)

**Some venues require additional named insured policy by whoever supplies the alcohol

Bar package options: (pricing in addition to bartenders)

Choose one of the following to add to the bartending service

Pricing contingent on guest count and duration of the event

1. Mixer bar: \$3 to \$5 per guest

Includes: Ice, sodas, mixers, juices, garnish, napkins, late night disposable drink ware, etc.

Note - All liquor to be provided by others

Please coordinate with us so we have the proper mixers for your alcohol selection

2. Beer & wine bar: \$15 - \$18 per guest

Includes: Ice, sodas, napkins, late night disposable ware, etc.

3 beer choices - 1 domestic or craft, 1 import and 1 light

Medium priced wine - 2 white and 2 red

3. Beer, wine & specialty drink bar: \$17 to \$20 per guest

Includes: Ice, sodas, napkins, late night disposable ware, etc.

Choice of 1 specialty alcohol cocktail

3 beer choices - 1 domestic or craft, 1 import and 1 light

Medium priced wine - 2 white and 2 red

4. Full bar: \$20 - \$24 per guest

Includes: Ice, sodas, mixers, garnish, napkins, late night disposable ware, etc.

3 beer choices - 1 domestic or craft, 1 import and 1 light

Medium priced wine - 1 white and 1 red

Bacardi, Smirnoff, Dewar's, Beefeater and Jack Daniels

5. Premium bar: \$24 - \$28 per guest

Includes: ice, sodas, mixers, garnish, napkins, late night disposable ware, etc.

3 beer choices - 1 domestic or craft, 1 import and 1 light

Medium priced wine - 1 white and 1 red

Bacardi, Grey Goose, Glenlivet 12, Bombay Sapphire, Crown Royal

Note: All china, flat ware, glass ware, linen, guest tables, bar tables, prep tables, misc. tables, etc. supplied and set up by others, except as noted above - **Please coordinate with Designed Events**

Contacts: (Bride & groom's names)

Please note: Consumption of animal-derived foods that are raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness. *Any change in menu, number of guests or service provided may affect pricing.*

We reserve the right to evaluate fluctuations in market pricing 3 months prior to the event

We accept cash, checks and all major credit cards; however, a 2.5% surcharge will be added to credit transactions.