

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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Butler Hors d'oeuvres



(Presented during cocktail hour)

~ Lemon Basil Crab Cakes ~

Topped with a spicy mustard sauce

~ Asiago Stuffed New Potatoes ~

~ Roasted Grapes, Thyme & Blue Cheese Crostini ~



Seated Dinner

Florida Salad

(Pre-set on the guest tables)

Assorted salad greens with strawberries, goat cheese and pecans
Served with maple orange vinaigrette

Dinner Entrée

Petite Sirloin

Friiled medium rare and topped with herbed butter

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

Ancient Grains

With fire roasted vegetables

Asparagus

Topped with corn salad

Vegan-Vegetarian Option

Enchiladas with sweet potato, black bean, spinach and roasted red pepper
Topped with cilantro avocado cream sauce (vegan sour cream)

Artisan Breads and Rolls

Placed on each guest table with whipped butter

Wedding Cake by Others

Beverages

Water pre-set at guest tables
(Alcohol not included – see last page)



Butler Hors d'oeuvres



(Presented during cocktail hour)

~ Smoked Trout Torta ~

*Fresh trout smoked in-house and layered
with herbed cream cheese, pickled red onions, lemon zest & capers*

~ Ground Lamb Sliders ~

Topped Taziki, cucumber and mint

~ Bacon Wrapped Scallops ~

~ Gruyere and Wild Mushroom Crostini ~



Seated Dinner Two



Soup Course

Rustic Caesar Salad

Traditional with flat leaf kale and cornbread croutons

Dinner Entrée

Seasonal White Fish Pomedoro

Onion, garlic, Roma tomato, basil, flat leaf parsley and white wine

Beef Filet

Premium tenderloin filet with a Chianti demi glaze
Topped with portabella mushrooms

Herbed Risotto

Pan Fried Asparagus

Vegan-Vegetarian Option

Enchiladas with sweet potato, blacks bean, spinach and roasted red pepper
Topped with cilantro avocado cream sauce (vegan sour cream)

Bread Sticks and Bread Knots

Placed on each guest table with whipped butter

Wedding Cake by Others

Beverages

Water pre-set at guest tables
(Alcohol not included – see last page)



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

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

Pricing based on minimum 110 guest count

Additional pricing plus tax:

Service personnel: 9 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: \$10 - 12 per guest (estimated – will be at cost)

Soup bowl, stainless soup spoon, salad plate and stainless salad fork

Dinner plates, stainless dinner forks, knives and spoons

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.