

2024 ICA CATIE AWARDS SUBMISSION

Best Wedding



Restaurant Rustica



SYNOPSIS

This couple flew in their large, Italian families for a destination wedding celebration at a remote mountain venue. They asked us to create a feast that reflected both their Mediterranean heritage and their shared American history. They wanted something that looked and tasted exquisite and “restaurant quality” but, at the same time, felt intimate and familiar—something that would make all their guests (Italian *and* American) feel “at home”.

CATIE 2024 • BEST WEDDING

Restaurant Rustica



THE CONCEPT

The bride and groom contacted us a full year before their wedding date because, as foodies, they knew the wedding celebration they had in mind would take months of planning. Their perfect wedding dinner would be elevated yet unpretentious, hand-made, locally-sourced, and reflective of the couple's Italian backgrounds. They wanted their guests to feel a "tasting menu" vibe, as though they were dining at a favorite restaurant.

We accomplished this with a blended menu featuring American favorites like grilled chicken and roasted asparagus, along with Old World specialties including roasted branzino, house-made malfatti with black truffles, fried squash blossoms, arancini, gelato, and an eye-popping charcuterie station.

MENU DESIGN & PRESENTATION AND ITS IMPACT ON THE WEDDING

The Cocktail Hour

As guests arrived, Mediterranean aromas hinted at the delicacies to come.



BUTLER-PASSED APPETIZERS

Classic fried squash blossoms in light beer batter

Roasted beet arancini with habanero apricot glaze



Pan-seared scallops glazed with almond caper butter

Savory parmesan macaron with lemon thyme gelato and candied sage



PICK-UP TRUCK CHARCUTERIE

Our charcuterie presentation in the back of a vintage pick-up truck was a delight. It featured Creminelli Genoa salami, prosciutto, and mortadella, local honeycomb, fresh strawberries and grapes, dried figs and apricots, whole grain mustard, hummus, tapenades, EVOO, lavosh, baguette slices, house made crostini and coarse ground pepper.



MENU DESIGN & PRESENTATION AND ITS IMPACT ON THE WEDDING

The Cocktail Hour

Four signature cocktails were designed to highlight garden-fresh flavors and spirits found in Mediterranean, as well as American cocktails. Our bartenders developed a craft cocktail selection that contained something for everyone. Each cocktail was a work of art with a perfect blend of flavors well suited to the fresh mountain air.



Elderflower Fizz - gin, St-Germain Elderflower Liqueur, prosecco, cucumber

Elderflower Mocktail - elderflower syrup, fresh lemon juice, club soda, cucumber slice

Bourbon Mule - High West bourbon, lime juice, ginger beer, garnish with mint & lime wedge

Aperol Spritz - prosecco and Aperol

Three local beers and the couples' signature selection of white and red organic/natural wines were also offered.



Waterfall Cocktail Pour

MENU DESIGN & PRESENTATION AND ITS IMPACT ON THE WEDDING

Three Course Reception Dinner

Beginning with a delectable serving of our house-baked focaccia at each place setting.



FIRST COURSE

Salad of roasted beets, fennel, blood orange citrus disks, burrata, pistachios, dressed in a honey citrus vinaigrette, garnished with chrysanthemum petals.

SECOND COURSE

Handmade ricotta malfatti with black truffle sauce.

MENU DESIGN & PRESENTATION AND ITS IMPACT ON THE WEDDING

Three Course Reception Dinner - Main Course



THIRD COURSE

The bride and groom wanted entrée boards to be the centerpiece of the table as well as the highlight of the meal. So, instead of our typical family-style meal (where we serve entrees and sides separately to be passed around), we used the boards and fresh herbs as the backdrop for the presentation of the entrée items. The boards were placed on risers in the middle of the table, as a centerpiece would be, and were shared between four guests.

FOOD INSPIRED BY THE COUPLES FAVORITE RESTAURANT

The entrée boards featured roasted half chickens with lemon preserves, Castelvetrano olives, and chimichurri. This was our take on one of the bride's favorite dishes from her favorite restaurant, Spencer in Ann Arbor. In addition, we served lemon-and rosemary stuffed-branzino with caper butter. This was topped with a sun-dried tomato, artichoke, and kalamata olive relish. The sides we chose added color and texture to the boards: on-the-vine blistered cherry tomatoes, and asparagus with olive oil, fresh lemon, and black garlic panko. We certainly didn't want any element of this meal to be boring, so our chef added the lemon and black garlic panko to the asparagus as a crisp textural note.

MENU DESIGN & PRESENTATION AND ITS IMPACT ON THE WEDDING

Dessert and Dancing



GELATO, CHURROS, AND CARAMEL CORN

The bride and groom wanted unpretentious, easy-to-eat desserts, and lots of dancing after dinner. We offered our house-made authentic Italian gelato, butler-passed fresh churros, and house-made caramel corn in bamboo cones. Signature cocktails were also available at the bar along with the couples' selected wines and local beers.

OVERALL VISION AND WHAT WE DID TO ENHANCE IT

The vision was to create an elevated, yet unpretentious, hand-made, locally-sourced menu, and then serve it family-style with a “restaurant tasting menu” vibe, all with Mediterranean flare. Whew!



CREATING AN OUTDOOR, MEDITERRANEAN-STYLE OPEN KITCHEN

During cocktail hour the squash blossoms were fried just before serving, and the scallops were sautéed right before plating. The aromas whetted everyone’s appetites and curiosity. Also during cocktail hour, the branzino was roasting in pizza ovens and the chickens were grilled on our Santa Maria grill, all in front of the guests,. Many guests came up to watch and ask questions of our chefs. This created an even richer sensory experience for everyone and beautifully fulfilled the bride’s and groom’s vision of a Mediterranean open kitchen.

THE CHALLENGES AND HOW WE OVERCAME THEM



CHALLENGING WINE SELECTIONS

The bride and groom were very particular about the wines being served with their dinner. They wanted natural and organic wines, some of which were not carried in our state liquor stores. The wines had to be special ordered and took months to obtain through our state liquor board. A few of their selections were not available at all, so we had our in-house sommelier contact a local natural/organic wine importer who suggested similar wines that were in stock within the state.

PRACTICAL ISSUES OF SERVING USING THE ENTRÉE BOARDS

Our biggest challenge was coming up with a practical way for guests to serve themselves portions of the whole roasted fish and chickens, with our modified family-style service. We initially had planned for a whole roasted chicken per board to serve a table of 8 guests, but that would have been unwieldy. We switched to having 2 boards per table with 2 roasted half chickens on each board. We realized that the traditional presentation of branzino (with the head still attached) would be jarring to some American guests, but we wanted to keep that aspect of the meal authentic and rustic. To make it easier for guests to take and eat pieces of the fish, we made two cuts in the fish as we arranged the boards, one to make the head separate more easily and one to divide the fish into two serving portions. We also made sure our servers brought out plenty of tongs, serving forks and spatulas so that guests had the tools they needed to easily serve themselves. When placing the boards on the tables, our servers gave an explanation of all the items on the entrée board and mentioned that it serves four people.



HOW WAS THE EVENT UNIQUE AND WELL EXECUTED?

REFINING THE MENU

The bride and groom were truly the ultimate foodies. To create a menu that fulfilled their exacting vision, we completed two tastings with them, many months before the wedding date. At the first tasting they suggested some tweaks that would have the dishes more closely resemble dishes from their favorite restaurants and be more authentic to their Italian heritage. They also sampled wine at the tastings, which gave us the time we needed to special order their preferred selections.

BOTH PLATED AND FAMILY STYLE SERVICE

To create a restaurant tasting vibe without sacrificing the relaxed, “at home” feeling, we decided to have both plated and family-style service during the reception dinner. Our chef worked through several iterations of recipes for different courses, putting our spin on the final menu. In the second tasting it was obvious the bride and groom were ecstatic with our interpretations of their favorite restaurant dishes and our plan for creating an upscale, yet rustic and welcoming Mediterranean/American wedding feast.

COMPLETE MENU

COCKTAIL HOUR

Butler Passed Hors D'oeuvres

Pan seared sea scallops glazed with almond caper butter

Roasted beet arancini with habanero apricot glaze

Savory Parmesan macaron with lemon thyme gelato and candied sage

Fried squash blossoms in light beer batter

Elevated Charcuterie Station:

featuring local and import cheese, served in vintage green truck bed, Creminelli Genoa salami, prosciutto, and mortadella, local honeycomb, fresh and dried fruits, assorted olives, whole grain mustard, hummus, tapenades, EVOO, lavosh, baguette slices, and crostini

RECEPTION DINNER - PLATED AND FAMILY STYLE

Sparkling Wine for Toast

Domaine Ansen Struch Blanc de Noir Brut

Pre-set house made loaded focaccia bread stick wrapped in brown parchment paper with fresh thyme sprig

Plated Salad Course

Salad of roasted beets, fennel, orange and blood orange citrus disks, burrata, Red Rock pistachios, chrysanthemums, with a honey citrus vinaigrette

Plated Pasta Course

Handmade black truffle and ricotta malfatti

Family Style Service

Servings for 4 arranged on boards (2 per table) of:

Roasted half chicken with lemon preserves, Castelvetrano olives, and chimichurri

Lemon and rosemary stuffed full branzino fish with caper butte and a sun-dried tomato, artichoke, and Kalamata olive relish, cooked in wood-fired pizza ovens

Grilled asparagus with olive oil, fresh lemon, and black garlic panko

Blistered on the vine cherry tomatoes

Fresh herbs for board styling

Vegetarian entree option:

Grilled cauliflower steak with sliced portobello with romesco and pesto

SWEETS STATION

Housemade gelato served in sugar cones or cups,

Flavors: Honey caramel, espresso, mixed berry

Garnishes: sea salt, chocolate shavings, berries

BUTLER PASSED SWEETS

Fresh churro bites served in plastic shooters

with dulce de leche, chocolate, or raspberry coulis

Passed bacon bourbon popcorn in bambu cones



BEVERAGE MENU

COFFEE NERD BAR

French press, pour over, siphon, slow drip cold brew, Moka pot and espresso
Brewed from locally roasted single origin Publik coffee selections
Steamed and frothed milk available for espresso drinks

FULL BAR AND SIGNATURE COCKTAILS PACKAGE

Signature Cocktails

Elderflower Fizz - Gin, St. Germain Elderflower Liqueur, prosecco, cucumber garnished with a thin cucumber slice.
Elderflower Mocktail garnished with cucumber slice
Bourbon Mule garnished with mint sprig and lime wedge
Aperol Spritz

Wine List

Chanin Bien Nacido Vineyard Chardonnay
Division Chardonnay "Un"
Habit McGinley Vineyard Happy Canyon Sauvignon Blanc
Idlewild The Flower Flora & Fauna Rosé
Division Pinot Noir "Un"
A Tribute to Grace Santa Barbara County Grenache

Bottled Beer Selection

Pacifico
Lagunitas IPA
Squatter's 147 West Broadway Hop IPA

COCKTAIL RECIPES

Elderflower Fizz

Ingredients

Gin
St. Germain Elderflower Liqueur
Prosecco
Cucumber
Coupe glass

Preparation

In a cocktail shaker, muddle 2 thin cucumber slices. Add ice to shaker + 1.5oz. gin, 1/2oz. St. Germain Elderflower Liqueur, 1/2oz. fresh lemon juice, 1/2oz. simple syrup.

Shake and strain into a coupe glass, top with prosecco, garnish with a thin cucumber slice.

Elderflower Mocktail

Ingredients

Elderflower syrup
Cucumber
Fresh lemon juice
Club soda

Preparation

In a cocktail shaker, muddle 2 thin cucumber slices. Add ice to shaker + 1oz. elderflower syrup, 1oz. fresh lemon juice. Shake and strain into a coupe glass, top with club soda, garnish with a thin cucumber slice.



Bourbon Mule

Preparation

Build over ice in copper mug
1.5oz. High West American Prairie
½ oz. fresh lime juice, top with ginger beer
Garnish with a mint sprig and a lime wedge

Aperol Spritz

Preparation

Build over ice in a wine glass
1.5 oz. Aperol,
4oz. Prosecco
Top with 1oz. club soda
Garnish with an orange slice

RECIPES

Fried Goat Cheese Stuffed Zucchini Blossoms

Ingredients

1 cup all-purpose flour

1 cup sparkling water

¾ teaspoon kosher salt, plus extra for seasoning

½ cup (2 ounces) goat cheese, at room temperature

2 tablespoons (1 ounce) cream cheese, at room temperature

2 teaspoons heavy cream

Freshly ground black pepper

8 zucchini blossoms* see Cook's Note

Vegetable oil, for frying

In a medium bowl, whisk together the flour, water and salt until smooth. Set aside.

In a small bowl combine the goat cheese, cream cheese, heavy cream. Mix until smooth.

Season with salt and pepper, to taste. Spoon 1½ to 2 teaspoons filling into each blossom. Close the blossoms and gently twist the petals to seal.

In a large heavy-bottomed saucepan, pour enough oil to fill the pan about a third of the way. Heat over medium heat until a deep-frying thermometer inserted in the oil reaches 350 degrees F. (If you don't have a thermometer, a cube of bread will brown in about 1 minute.) Dip the stuffed zucchini blossoms in the batter and allow any excess batter to drip off. Fry for 1 to 2 minutes, turning occasionally, until golden brown. Allow the cooked blossoms to drain on paper towels.

Season with salt and serve with your favorite marinara sauce or vinaigrette.

*Cook's Note

Serving Suggestion: serve with your favorite marinara sauce or vinaigrette. Zucchini blossoms can be found at farmer's markets and specialty grocery stores. As an alternative, try using baby bell peppers. Cut off the tops and remove the seeds. Fill with the cheese mixture and dip the cut end in flour before dipping in the batter.

Directions



RECIPES

Sautéed Scallops in Almond Caper Sauce

Ingredients

Scallops
Butter
Almonds
Capers

Directions

Season scallops with kosher salt and pan sear scallop on medium heat until caramelized on one side

Remove from the pan, place caramelized side up on demi-plate or Asian spoon

Add butter to sauté pan, melt.

Once melted, add almonds and capers. Cook until butter starts to brown. Pour over scallops.



Roasted Whole Branzino

Ingredients

Whole fish with head on, gutted
Kosher salt
Fresh rosemary, thyme and lemon wheels (sliced lemon).

Directions

Season cavity with kosher salt

Stuff cavity with fresh rosemary, thyme and lemon wheels (sliced lemon).

Tie with butcher twine, tie 3-4 times around the whole fish.

Roast on a sheet pan in a wood fired oven, approximately 10 minutes.



RECIPES

Malfatti with Black Truffle Sauce

Ingredients for Malfatti

1 cup all purpose flour
2 cups fresh ricotta
1 large egg
6 oz Parmesan
1½ tsp kosher salt
Cheese Cloth

Directions

Dust a sheet pan generously with flour. Take cheesecloth and wring out ricotta. Combine ricotta, egg, Parmesan and salt into a large bowl. Sift in flour while mixing with a wooden spoon just until combined. Do not over mix. Flour your counter, and scrape ricotta mixture onto counter.

Divide into 4 pieces and roll each piece into a long rope- about 24" long. Cut rope with a bench knife into ¾"-1" dumplings. Place dumplings on floured sheet pan. Let dumplings rest for about 20 minutes.

Meanwhile bring large pot of water to a boil. Add dumplings in batches of about 25 to water. Cook until they float to the surface. Remove pasta from water with slotted spoon. Combine with sauce of choice and serve with shaved truffle.

Ingredients for Black Truffle Sauce

1½ T garlic
1½ T shallots
5 cups cream
2 T butter
1 T flour
Fresh truffles to taste
Truffle oil to garnish plates
Salt and pepper to taste

Directions

Melt butter, add flour, and stir until it is a combined. Add shallots and cook till tender, add garlic stir until fragrant. Add cream and stir occasionally just until it boils. Add fresh truffles.



RECIPES

Loaded Focaccia

original recipe

Ciabatta Focaccia-Loaded Focaccia

2220 g per pan

Dough

Ingredient	<i>2 half pan</i>	<i>4 half pan</i>	<i>8 half pan</i>	<i>12 half pan</i>
Liquid Starter or Poolish	1246 g	2492 g	4984 g	7476 g
Water	1388 g g	2776 g	5552 g	8328 g
Bread Flour	1812 g	3624 g	7284 g	10,872 g
Salt	58 g	116 g	232 g	348 g
Malt	19 g	38 g	76 g	114 g
Yeast	12 g	24 g	48 g	72 g

1. In a bowl, mix the starter/poolish and water.
2. Add remaining ingredients and mix by hand until all dry ingredients are incorporated and dough is thick.
3. Prepare a full-size sheet pan by spraying with baking spray, then spread evenly olive oil and pureed garlic cloves. Sprinkle with kosher salt and spray again with baking spray.
4. Carefully pour dough into the prepared pan and spread to the sides of the pan.
5. Allow to proof until the dough reaches the top of the pan and dock dough with fingers.
6. Add sliced tomatoes, sliced green and kalamata olives on top of dough, then sprinkle the herb mixture and kosher salt and pepper. Press down topping ingredients down lightly with hands.
7. Bake at 375 degrees for 35-40 minutes or until the center is firm and set.
8. Immediately turn the pan over on a cooling rack, cool until room temperature.
9. Flip Ciabatta Focaccia over on a cutting board, cut off edges and slice into 3"x3" inch square, then slice each on the diagonal for each serving. One full size sheet pan makes 80 triangle servings.

Topping

Ingredients	<i>2 half pan</i>	<i>4 half pan</i>	<i>8 half pan</i>	<i>12 half pan</i>
Sliced Tomatoes	4 C	8 C	16 C	24 C
Sliced Green Olives	2 C	4 C	8 C	12 C
Sliced Kalamata Olives	2 C	4 C	8 C	12 C
Dried Thyme	1 Tbsp	2 Tbsp	4 Tbsp	½ C
Dried Rosemary	1 Tbsp	2 Tbsp	4 Tbsp	½ C
Dried Oregano	1 Tbsp	2 Tbsp	4 Tbsp	½ C
Kosher Salt & Pepper	To Taste	To Taste	To Taste	To Taste
<i>Olive oil</i>	<i>¼ c</i>	<i>½ c</i>	<i>¾ c</i>	<i>1 c</i>

- Mix all ingredients together 1-2 days before needed and let marinate together

Poolish (Must make 18 hours before making ciabatta)

Ingredient	6 loaves	12 loaves	24 loaves	36 loaves
Bread Flour	623 g	1246 g	2492 g	3738 g
Water	623 g	1246 g	2492 g	3738 g
Yeast	0.1 g	0.2 g	0.4 g	0.6 g

Mix all ingredients together and put in an oil-coated or sprayed container. Leave at room temperature for 18 hours and add to ciabatta dough.

VENDORS

Venue - 4U Ranch Events, donna.urban@gmail.com, 949-633-0614

Photographer - Jake Anderson, jakeandersonphoto@gmail.com, 715-254-5506

Flowers - Carpe Diem Floral, carpediemfloralanddesign@gmail.com, 801-631-7672

Rentals (lounge furniture, tables, china) - Ashley@allouteventrentals.com, 801-635-6443

Wedding Planner - Ann Travis Events, hello@anntravisevents.com, 517-442-5520

Flora and Fauna Wines, brett@florafauwines.com

STAFFING

1 Event Manager

1 Field Kitchen Manager

3 grill masters

2 pizza chefs

2 pasta chefs

5 cooks

10 wait staff

1 bar captain

6 bartenders

31 total event staff

PRODUCTION DOCUMENTS BANQUET EVENT ORDER

Banquet Event Order

Saturday, May 28, 2022
4:00 pm-10:30 pm
Location: [REDACTED]

Cap'n / Cold Food Load: 11:30 am
Loading Team: 11:45 am
Remaining Team / Hot 12:30 pm Food:
Leave: 12:45 pm
Arrive on Site: 2:00 pm

Food/Service Items	Qty
Anna + Nick Custom Wedding Menu	
Butler Passed Hors D'oeuvres - 4:30 p.m.	137
pan seared sea scallops glazed with almond caper butter <i>List: modern asian spoon, disp demi fork</i>	
roasted beet arancini with habanero apricot glaze	
savory parmesan macaron with lemon thyme gelato and candied sage <i>tasting note: reduce gelato size/height by half to make smaller and more bite sized</i>	
fried squash blossoms - light beer battered	
Charcuterie Station <i>She likes more unique looking and tasting</i>	
<i>include black truffle sea salt cheese?, gorgonzola, thinly sliced mortadella, thinly sliced genoa salami</i>	
<i>no crackers or pita bread - they want this more rustic</i>	
<i>list: separate platters for crostini, lavosh, sliced baguette</i>	
served in 4U Ranch vintage green truck bed	
elevated charcuterie featuring local and import cheese, Cheese Board D	137
Cremellini genoa salami, prosciutto, and mortadella	
local honeycomb, fresh and dried fruits, assorted olives, whole grain mustard, hummus, tapenades, EVOO, lavosh, baguette slices, and crostini	
coarse ground pepper <i>list: served in small wooden dish</i>	
Dinner - 6:00 p.m.	137
Plated Salad Course	
salad of roasted beets, fennel, orange and blood orange citrus disks, burrata, Red Rock pistachios, chrysanthemums, with a honey citrus vinaigrette <i>Prep: shaved fennel and micro fennel, 1/2 burrata pp, sm whole red beets, 1 pp, golden beets</i> <i>tasting: 2/3 beets to citrus ratio, add fresh lemon juice to vin</i> <i>add chrysanthemums aka marigolds</i> <i>tasting #2: use 2 pieces of burrata per plate, and 4 beets (1 whole, 3 slices), heavier on the dressing, see</i> <i>Madison for photo</i>	
housemade loaded focaccia breadsticks at each place setting	

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E17285 - Anna K [REDACTED]

wrapped in brown parchment paper with fresh thyme sprig

Plated Pasta Course
handmade black truffle and ricotta malfatti
Prep: 7 pieces per plate; see Madison for photo
List: we need truffle shaver

Family Style service
family style boards with 4 servings of both entrees + veggies per board. 2 boards per table. See Madison for photo
half roasted chicken with lemon preserves, castelvetro olives, and
chimichurri

cooked on Santa Maria grill
Prep: half chicken per 2 guests
tasting note: more chimichurri and olives

lemon and rosemary stuffed full branzino fish with caper butter
with a sundried tomato, artichoke, and kalamata olive relish

cooked in wood-fired pizza ovens
Prep: 1 fish per 2 guests (2 fish per board), 1/2 cup relish per fish

grilled asparagus with olive oil, fresh lemon, and black garlic panko
List: perf pans

blistered on the vine cherry tomatoes
Prep: blister at CC, server room temp
fresh herbs for board styling

vegetarian entree: 5
grilled cauliflower steak with sliced portobello
with romesco and pesto

fruit infused water - included
list: regular liters, not High West

Sweets Station - 8 p.m. 137
Our signature gelato served in sugar cones or cups
honey caramel, espresso, mixed berry
garnishes: sea salt, chocolate shavings, berries

passed churro bites served in plastic shooters
Service: fry on site
with dulce de leche, chocolate, or raspberry coulis
passed bacon bourbon popcorn in bambu cones

Coffee Nerd Bar - 8:00 p.m. 137
French press, pour over, siphon, slow drip cold brew, moka pot, and
espresso
brewed from locally roasted single origin Publik coffee selections
steamed and frothed milk available for espresso drinks
Prep: make cold brew- 30 cups, 1 gallon reg, 1 carton non dairy

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PRODUCTION DOCUMENTS BANQUET EVENT ORDER

E17285 - Anna K [REDACTED]

List: liters for milks

Catering Manager - for a 7 hour event	1
On-site Chef	1
Full Service Personnel	20
<i>BOH: 12 - 2 pizza ovens, 3 Santa Maria grill, 2 malfatti, 5 other</i>	
<i>FOH: 10 : 5 pairs, 19 tables, 4 tables per pair</i>	
Full Bar + Signature Cocktails Package:	137
includes ice, uniform, bar tools, tubs, mixers, garnishes, soft drinks, certified licensed bartending services including liquor liability insurance, and procurement of alcohol receipts for alcohol to be line itemized	
Signature Cocktails:	
Elderflower Fizz - Gin, St. Germain Elderflower Liqueur, prosecco, cucumber (coupe glass)	
<i>Preparation: In a cocktail shaker, muddle 2 thin cucumber slices. Add ice to shaker + 1.5oz. gin, 1/2oz. St. Germain Elderflower Liqueur, 1/2oz. fresh lemon juice, 1/2oz. simple syrup. Shake and strain into a coupe glass, top with prosecco, garnish with a thin cucumber slice.</i>	
Elderflower Mocktail (10 servings) - Elderflower syrup, cucumber, fresh lemon juice, club soda	
<i>Preparation: In a cocktail shaker, muddle 2 thin cucumber slices. Add ice to shaker + 1oz. elderflower syrup, 1oz. fresh lemon juice. Shake and strain into a coupe glass, top with club soda, garnish with a thin cucumber slice.</i>	
Bourbon Mule (copper mug)	
<i>Preparation: Build over ice in copper mug - 1.5oz. High West American Prairie, 1/2oz. fresh lime juice, top with ginger beer, garnish with a mint sprig and a lime wedge</i>	
Aperol Spritz (wine glass)	
<i>Preparation: Build over ice in a wine glass - 1.5oz. Aperol, 4oz. prosecco, top with 1oz. club soda, garnish with an orange slice</i>	
Bartender	5
Chanin Bien Nacido Vineyard Chardonnay	10
<i>Pre-purchased - in bar room</i>	
Division Chardonnay "Un"	6
<i>Pre-purchased - in bar room</i>	
Habit McGinley Vineyard Happy Canyon Sauvignon Blanc	16
<i>Pre-purchased - in bar room</i>	
Idlewild The Flower Flora & Fauna Rosé	15
<i>Pre-purchased - in bar room</i>	
Division Pinot Noir "Un"	24
<i>Pre-purchased - in bar room</i>	
A Tribute to Grace Santa Barbara County Grenache	20
<i>Pre-purchased - in bar room</i>	
Pacifico	132
Lagunitas IPA	90
Squatter's 147 West Broadway Hop IPA	90
Beehive Jack Rabbit Gin - for Signature Cocktail and bar	8
<i>030666</i>	
St. Germain Elderflower Liqueur - for Signature Cocktail	5

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<i>066836</i>	
High West American Prairie Bourbon - for Signature Cocktail	7
<i>018604</i>	
Aperol - for Signature Cocktail	7
<i>064147</i>	
La Marca Prosecco - for Signature Cocktails	22
<i>728793</i>	
Alpine Vodka	9
<i>037368</i>	
Distillery 36 Brigham Rum Silver	3
<i>046060</i>	
High West Double Rye	7
<i>027040</i>	
Cazadores Blanco Tequila	8
<i>087306</i>	
Domaine Ansen Struch Blanc de Noirs Brut - for toast	20
<i>951943</i>	
<i>**5oz. toast pour</i>	
Rental Needs:	
Pizza ovens - branzino	2
Santa Maria grill - chicken	1
All Out Rentals	1
Bar Glassware (325 wine, 325 rocks, 125 highball, 75 pilsner, 100 coupe, 100 Copper Mugs)	1050
Water Goblets, Coffee Mugs, + Pre-Set Wine Glasses	
all other event rentals provided through Ann Travis Events	

Event Notes

What is your "read/vibe" on this client? (hands on, independent, etc) How can we provide the best hospitality?
 VERY, VERY PARTICULAR. Both the bride and groom and the planners are very specific on every detail from food quality and taste to presentation. We've had multiple tastings. Please pay careful attention to the notes, and reach out if you have any questions.
 What is the THEME, LOOK, FEEL?
 Very rustic, mountain theme.
 What LINEN COLOR? RENTED or from ALSCO?
 no linens - using black wood tables from All Out
 Linen napkins? Color? Rented or Alseco?
 planner will provide
 CHINA, GLASSWARE, Rentals? Where are they being DELIVERED?
 Delivered to 4U
 Will your plates fit on the 3 tiered stands for service?
 Yes, bring various sizes. Planners rented 8" for salad and 9" coupe bowl for pasta course. All the Heirloom china.
 Is a beverage besides water Liters being served?
 Coffee nerd bar later in the evening
 If family style did you rent family style plates and utensils?
 No; all in-house platters and utensils. For the family style portion we will need ALL of the wide wood paddles, large ashwood

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E17285 - Anna K [REDACTED]

rectangles, and wood cutting boards (both the carving boards and the bigger checkered ones) as well as most/all of the wood box elevations. These platters are being placed down on each table as the centerpiece essentially. We will need 38 platters total (2 per table)

MENU DETAILS? Are there any new menu items?

YES! See photos, notes, and recipes

What will be cooked on site? Is there equipment onsite we can use?

Chicken on santa maria grill, fish in pizza ovens,

Are there any specialty SERVICE NEEDS? (Stations, double sided, multiple buffets, etc)

Yes. The dinner is a blend of plated and family style. Salad + pasta will both be plated courses, then chicken, fish, asparagus, + tomatoes will all be served together on large wood boards (see photo). each board feeds 4, so two boards per table.

What is the STAGING SPACE like? Do we need Staging tables?

yes bring staging tables

Client REQUEST? STAFFING NEEDS?

Will need staff that can do the Santa Maria grill, pizza ovens, and coffee nerd bar. And lots of well trained staff in general! :)

BAR NOTES:

137 guests, 100% drinkers.

We will provide a mid-shelf bar with local spirits + silver tequila (client has said they are big tequila drinkers). 3 signature cocktails (possibly just served during cocktail hour - TBD) + 1 mocktail (~10 servings). Client has made specific brand and quantity requests for beer and wine. Champagne for toast (time TBD - pre-set flutes).

Mixer package to include fresh margarita mix/salt, extra club soda & limes for tequila cocktails + all mixers/garnishes for signature drinks.

Signature Drinks:

Elderflower Fizz with gin, St. Germain Elderflower, prosecco and cucumber (coupe glass)

Elderflower Mocktail (10 servings) - Elderflower syrup, cucumber, fresh lemon juice, club soda (coupe glass)

Bourbon Mule (copper mug)

Aperol Spritz (wine glass)

2 bar locations + a beer canoe:

1 8' rented bar with back shelves outside, open for cocktail hour and dinner

1 at the existing bar inside, open after dinner, when guests go inside for dancing

Beer canoe open during the cocktail hour (a bartender will man/serve this station)

Timeline:

4:00: Ceremony. We will have the bars set up by this time.

4:30-5:30: Cocktail hour, bar open outside, beer canoe open, passed hors d'oeuvres

5:30: Family style dinner (outside) with tableside wine service (the chardonnay and the pinot noir will be offered with dinner, unless a guest requests something different)

Pour champagne for toast - poured tableside, pre-set flutes

5:55: Groom speech

6:00: Bride and groom thank you

Champagne toasts

Guests move inside for dancing, inside bar open

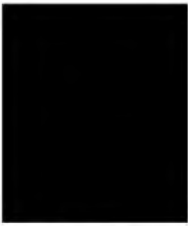
8:00: Sweets station, coffee bar

9:00: Late night snack

11:00: Event ends

CONTRACT

Contract



Client/Organization Anna [REDACTED]	Event Date 5/28/2022 (Sat)	Booking Tel (734) 358-6439	Fax	Event # E17285
Sales Rep Madison Oliveira		Booking Contact [REDACTED] Anna	Site Contact [REDACTED] Anna	Guests 137 (Pln)

All event details, including final guest count are due 10 days in advance of the event date.

SITE LOCATION

Site Name	Site Address	Site Category
[REDACTED]	[REDACTED]	[REDACTED]

FOOD & SERVICE ITEMS

Food/Service Items	Qty	Price	Total
Anna + Nick Custom Wedding Menu			
Butler Passed Hors D'oeuvres - 4:30 p.m. pan seared sea scallops glazed with almond caper butter roasted beet arancini with habanero apricot glaze savory parmesan macaron with lemon thyme gelato and candied sage fried squash blossoms - light beer battered	137	[REDACTED]	[REDACTED]
Charcuterie Station served in [REDACTED] vintage green truck bed elevated charcuterie featuring local and import cheese, Cremellini genoa salami, prosciutto, and mortadella local honeycomb, fresh and dried fruits, assorted olives, whole grain mustard, hummus, tapenades, EVOO, lavosh, baguette slices, and crostini coarse ground pepper	137	[REDACTED]	[REDACTED]
Dinner - 6:00 p.m. Plated Salad Course salad of roasted beets, fennel, orange and blood orange citrus disks, burrata, Red Rock pistachios, chrysanthemums, with a honey citrus vinaigrette housemade loaded foccacia breadsticks at each place setting wrapped in brown parchment paper with fresh thyme sprig	137	[REDACTED]	[REDACTED]
Plated Pasta Course handmade black truffle and ricotta malaffati			
Family Style service half roasted chicken with lemon preserves, castelvetro olives, and chimichurri			

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E17285 - Anna [REDACTED]

cooked on Santa Maria grill
lemon and rosemary stuffed full branzino fish with caper butter
with a sundried tomato, artichoke, and kalamata olive relish
cooked in wood-fired pizza ovens
grilled asparagus with olive oil, fresh lemon, and black garlic panko
blistered on the vine cherry tomatoes
fresh herbs for board styling

vegetarian entree: 5
grilled cauliflower steak with sliced portobello
with romesco and pesto

fruit infused water - included

Sweets Station - 8 p.m. 137
[REDACTED] signature gelato served in sugar cones or cups
honey caramel, espresso, mixed berry
garnishes: sea salt, chocolate shavings, berries

passed churro bites served in plastic shooters
with dulce de leche, chocolate, or raspberry coulis
passed bacon bourbon popcorn in bambu cones

Coffee Nerd Bar - 8:00 p.m. 137
French press, pour over, siphon, slow drip cold brew, moka pot, and espresso
brewed from locally roasted single origin Public coffee selections
steamed and frothed milk available for espresso drinks

Catering Manager - for a 7 hour event 1
On-site Chef 1
Full Service Personnel 20

Full Bar + Signature Cocktails Package: 137
includes ice, uniform, bar tools, tubs, mixers, garnishes, soft drinks,
certified licensed bartending services including
liquor liability insurance, and procurement of alcohol
receipts for alcohol to be line itemized

Signature Cocktails:
Elderflower Fizz - Gin, St. Germain Elderflower Liqueur, prosecco, cucumber
(coupe glass)
Elderflower Mocktail (10 servings) - Elderflower syrup, cucumber, fresh lemon
juice, club soda
Bourbon Mule (copper mug)
Aperol Spritz (wine glass)

Bartender 5

Chanin Bien Nacido Vineyard Chardonnay 10
Division Chardonnay "Un" 6
Habit McGinley Vineyard Happy Canyon Sauvignon Blanc 16

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CONTRACT

E17285 - Anna Kankanala

Idlewild The Flower Flora & Fauna Rosé	15		
Division Pinot Noir "Un"	24		
A Tribute to Grace Santa Barbara County Grenache	20		
Pacifico	132		
Lagunitas IPA	90		
Squatter's 147 West Broadway Hop IPA	90		
Beehive Jack Rabbit Gin - for Signature Cocktail and bar	8		
St. Germain Elderflower Liqueur - for Signature Cocktail	5		
High West American Prairie Bourbon - for Signature Cocktail	7		
Aperol - for Signature Cocktail	7		
La Marca Prosecco - for Signature Cocktails	22		
Alpine Vodka	9		
Distillery 36 Brigham Rum Silver	3		
High West Double Rye	7		
Cazadores Blanco Tequila	8		
Domaine Ansen Struch Blanc de Noirs Brut - for toast	20		
Rental Needs:			
Pizza ovens - branzino	2		
Santa Maria grill - chicken	1		
All Out Rentals	1		
Bar Glassware (325 wine, 325 rocks, 125 highball, 75 pilsner, 100 coupe, 100 Copper Mugs)	1050		
Water Goblets, Coffee Mugs, + Pre-Set Wine Glasses			

all other event rentals provided through Ann Travis Events.

Subtotal		Total Value	
Production Fee		Paid	
Taxes			
Gratuity	\$0.00	Balance	\$0.00

- **Booking**
 - A signed copy of this contract, together with a \$1000.00 non-refundable retainer are required to secure your place on our calendar. Your booking is not finalized until you receive a counter-signed contract back from us. Time is of the essence on all proposals and our calendar is first come first serve. Just because you have a proposal from us, doesn't mean you are secured on our calendar!
- **Final Details:**
 - All event details, including final guest count guarantee, menu and dietary restrictions, are due 10 days in advance of the event date, after which point guest count cannot be lowered. _____ Initial
 - Changes within 10 days of the event date may or may not be able to be accommodated. _____ Initial
 - Each change within 10 days of the event date, including increases in guest count, may incur a \$500 late change fee. _____ Initial
- **Payment Schedule and Terms:**
 - \$1000.00 NON-REFUNDABLE retainer is due at the signing of this contract. _____ Initial

E17285 - Anna [REDACTED]

- 50% of the remaining balance is due 45 days prior to the event (If booking occurs within 45 days of the event, 50% is due at signing and will serve as the retainer payment). _____ Initial
- Final balance is due 7 business days prior to the event. _____ Initial
 - Payments can be made via check, cash, ACH, wire, or credit card.
 - A 3% convenience fee will be applied to any credit card transaction.
 - Electronic funds and check payments will be accepted if arranged and cleared 7 business days prior to the event.
 - Post-dated checks are not accepted.
 - Interest shall accrue on all account balances past due by at least 10 days at the rate of 18% compounded weekly and the client agrees to pay same. _____ Initial
 - If [REDACTED] LLC institutes collection of an account, the client agrees to pay all costs associated with pre-suit collections and, in the event suit is filed against you to collect any unpaid account balance due, the client also agrees to pay a reasonable attorney's fee which shall be defined as at least one-third of the principal account balance due at the time of suit.
- **Cancellation Policy:**
 - Clients who cancel their event within 45 days of the event will forfeit any and all deposits and retainers paid. They will be liable for any payments outstanding that are due, but have not been paid
 - Clients who cancel their event within 10 days of the event date may be billed up to 100% of their invoice. Event cancellations must be confirmed by speaking with an authorized [REDACTED] representative; voice messages, email, texts, etc. are not accepted as cancellation notice. _____ Initial
- **Rescheduling:**
 - If, for any reason, your event needs to be rescheduled, the first time you reschedule your event, no fee will be charged. The second time or any time thereafter you reschedule your event, a 10% fee on Food, Beverage and Staffing totals will be charged each time.
 - Events that are rescheduled within 45 days of the event may be charged the 10% fee even if it is the first rescheduling as we have held a spot for your event and turned down business on your behalf.
- **Revisions:**
 - It is understood that, even though signed, client may make changes to this proposal until 10 days before the event. _____ Initial
- **Substitutions:**
 - Caterer reserves the right to substitute items that become unavailable in the open market or that exceed reasonable market costs. Caterer will notify the client for approval if time allows.

I, the client, have read the above contract and agree to the terms and conditions as well as any terms and conditions on any Addendum's which I may sign.

CONTRACT

E17285 - Anna K [REDACTED]

Client authorized for decision making : _____ Date: _____

Client responsible for payment: _____ Date: _____

[REDACTED] Director of Sales: _____ Date: _____

[REDACTED]