# INSPIRED EVENTS

50

CATERING & PRODUCTION

ESTD

Package

FARMHOUSE 2011

#### WELCOME TO

# INSPIRED EVENTS

I'm so excited and thrilled you've decided to inquire about our services and what makes us the perfect fit for your big day!

Well, there's the usual stuff: we've produced more than 1,000 weddings in the 12 years I've been in the industry. So, we definitely have the expertise it takes to make your day amazing!

Our food is delicious and our staff is trained, professional, and love to see you and your guests' smile. Our partners are award winning and we've been recognized by The Knot, Wedding Wire, Best of Coral Gables, Ocean Drive Magazine, VoyageMiami, Destination Weddings & Honeymoons, and by many others in the industry as one of the top in our field.

However, this isn't why you would choose us, as others in our industry are also great at what they do. You would choose Inspired Events for the intangibles you can't measure with awards. We are trained on how to keep calm and deal with high levels of stress during hectic times. We travel through your journey into marriage together, by your side, guiding and helping you stay focused on what matters the most-your vision for your special day. You would choose us because our experience with love has taught the team to appreciate patience and the importance of listening and compassion during such a stressful time.

It's our moment to make you shine as a couple and that's what we do and do well!

WELCOME Maggie Rodriguez

MAGGIE RODRIGUEZ | founder



DISCOVER

GET IN TOUCH

inspiredeventsmiami.com

maggie@miamiweddingsandevents.com

Wedding Production

#### EACH PACKAGE HAS 10 PRODUCTION HOURS INCLUDED.

#### **PRODUCTION SERVICES INCLUDE:**

- Initial welcome email
- Design meeting
- Flower sample (when selecting flowers through Inspired Events preferred vendor)
- Scheduling of appointments (with preferred Inspired Events vendors)
- Food Tasting scheduled 1x month (usually on a Sunday)
- Mid-term production call via ZOOM
- Walk thru
- Final production call via ZOOM
- Rehearsal Available Tuesday, Wednesday, or Thursday
- Day of production (limited to package partners)

These hours have been calculated based on the complexity of each service included with your package.

Production hours include texts, emails, meetings, and phone conversations.

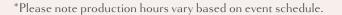
\*Please note: this is not a full wedding planning service: we have several planners we can refer for a more complete planning experience

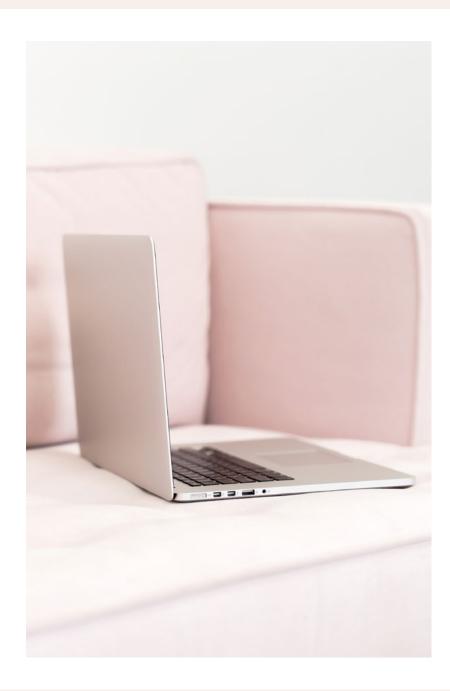
All communication is tracked via planning pod "time entries" tab, and is available for your review on your portal.

Most communication has a value of 0.5 or greater. PDF reports are generated after each communication with any member of our team so you can see how many hours of your planning time you have used at any given time.

Credit is not given for unused time/service.

Additional production hours are billed at 100.00 for junior producers and 175.00 for senior producers





THE OFFERINGS

#### OUR OFFERINGS INCLUDE

The Food & Deverage Package

The Food & Beverage Package

# PRODUCTION & DAY OF COORDINATION:

-Wedding production time 10 hours (appts, meetings, phone calls, emails, tasting, walk thru)

-Wedding producer on day of (focus on the reception)

-Online Planning tools

# RENTALS & PLACE SETTINGS:

-China, glassware, silverware
-Linens, Overlays & Napkins
-Charger plates: Choose from 6 different styles
-Tables 1:10 guests 60" round or 6 Ft Rectangular | Chivari Chairs

STAFFING: -1:25 ratio for Wait staff & 1:50 ratio for bartender(s) | 5 hour event

FOOD: A CHEF-CRAFTED MENU OFFERING:

- 5 Hors d'oeuvres

-Buffet style or sit down service | Salad, chicken and fish, 2 sides, bread & herbed olive oil BEVERAGE:

-Bar Mixers: Coke, Diet Coke, Sprite, tonic water, club soda, OJ, cranberry juice

-Bar Garnish: Lemons, limes, olives, cherries, ice

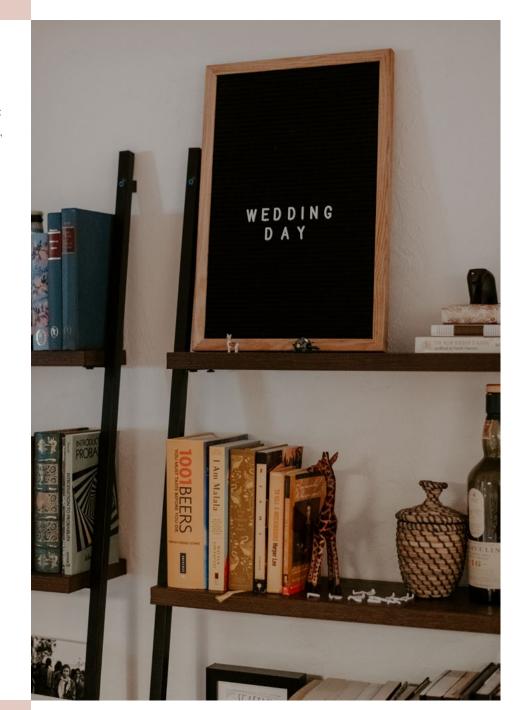
-House brand spirits, domestic beer, white + red wine

-Choice of champagne welcome drink or Toast

-All glass barware

WEDDING CAKE:

- Buttercream wedding cake



THE OFFERINGS

#### OUR OFFERINGS INCLUDE

The All Inclusive Mackage

The All Inclusive Package

#### PRODUCTION & DAY OF COORDINATION: - Wedding production time 10 hours (appts, meetings, phone calls, emails, tasting,

- Wedding production time IU hours (appts, meetings, phone calls, emails, tasting walk thru)

-Wedding producer on day of (focus on the reception)

-On Line Planning tools

# RENTALS & PLACE SETTINGS:

-China, glassware, silverware

- Charger plates

-Linens, overlays & Napkins

-Chivari chairs in a variety of color | 60" round or 6 ft rectangular tables 1:10 guests

STAFFING: -1:25 ratio for Wait staff & 1:50 ratio for bartender(s) | 5 hour event

# FOOD & BEVERAGE:

A CHEF-CRAFTED MENU OFFERING:

- 5 Hors d'oeuvres

-Buffet style or sit down service  $\mid$  Salad, chicken and fish, 2 sides, bread & herbed olive oil

## BEVERAGE:

- -House brand spirits, domestic beer, white + red wine -Bar Garnish: Lemons, limes, olives, cherries, ice
- All glass barware
- Champagne Toast / or Welcome Champage

WEDDING CAKE: - Buttercream wedding cake in your choice of 4 flavors

# ENTERTAINMENT:

-DJ for 5 hours (includes 1 set up) -DJ equipment for cocktail hour

# D E C O R:

-1 centerpiece for every 10 guests (value \$75 each) -1 Sweet heart table arrangement (value \$75) -1 delivery fee (value \$50)



Available Sphancements

AMERICAN COFFEE BAR (\$4 per person + service & tax) -regular, decaf, hot water + tea -cream, a variety of sugars -ceramic mugs -table + linen for display

LATE NIGHT BITE (\$5 per person + service + tax) -Chicken + waffles with maple bourbon glaze -Sliders with cheese, ketchup + pickle -Bite sized arepa with pulled pork -Latin style cheese sticks - "Tequenos"

CHAMPAGNE WELCOME DRINK (\$5 per person + service + tax)

CEREMONY (\$300 + service + tax) -Ceremony DJ

SPEAKER / MIC FOR TOAST (\$300 + service + tax) -Additional Speaker/Mic

LIGHTING -Monogram (\$500 + service + tax) -Uplights (\$45 per light + service + tax)

#### DELUXE FOOD STATION (\$12 per person for each station + service + tax)

Taco bar: -hard + soft shells -ground beef + shredded pork -shredded cheese, sour cream, diced tomatoes, shredded lettuce, pico de gallo, guacamole -cilantro rice + beans

Paella station: -seafood paella -house salad -fried plantains -bread + butter

Sliders + fries: -beef sliders with potato rolls -cheese, ketchup, mustard, pickles, lettuce + tomatoes -french fries + sweet potato fries

Charcuterie: -assorted cured meats -cheeses -fresh + dried fruits -jams + dip -Spanish omelet -crackers -crudité -displayed on wooden accessories



Available Schancements

FILET OF BEEF 5oz (market price)

ESPRESSO STATION (\$10 per person + service + tax) -coffee cart for 2 hours -espresso, cappuccino, latte, teas -barista

SHOOTERS/DESSERT BAR (\$10 per person + service + tax)

-A variety of 3 shooters -Assorted cookies

-Assorted mini desserts (1 piece per person total)

CEREMONY CHAIRS (\$5.00 per chair + tax) -White or mahogany padded garden chairs \*includes delivery, setup, breakdown, and pick up

TRANSPORTATION - Classic car for ceremony-reception (\$750 + service + tax) - Limo for ceremony-reception (\$650 + service + tax)

ENTERTAINMENT -Live musician for (1) hour (\$700 + service + tax)

PHOTOBOOTH for up to 2 hours (\$650 + service + tax) -includes a choice from several backdrops -props

-attendant

PREMIUM OPEN BAR (\$15 per person + service + tax) -Bacardi, Grey Goose, Black Label, Bombay Sapphire, Jack Daniel's, Heineken, Heineken light, -Red + white wine -Bar service is for 5 hours

Additional hour of service: includes additional hour of open bar + service (\$12 per person + service + tax)





# PLANNING TOOLS

At Inspired Events, we understand how many details are involved in planning for your perfect wedding day! We are here to help with vendor meetings, walk thru, timeline, menu selection, and design. However, there many other details which you will need to on track. While enlisting a wedding planner is always a good choice (we have some great recommendations), we give you access to the industry's top digital planning tools to help! On line planning through Planningpod.com and music selection through The Event Factor

The Food & Beverage Package & The All Inclusive Package



# PLACE SETTINGS

Choose from a selection of floor length poly blend linens in a variety of colors, coordinating napkins & lace or organza overlays

charger plates | white china | silverware | water goblets | champagne flutes | glass barware

60 inch Round or 6 foot rectangular banquet sized tables (1 per 10 guests) | Chivari Chairs | Round or Rectangular tables

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# WAIT STAFF & BARTENDER

Wait Staff: 1 waiter per 25 guests (includes 1 team captain) | Bartender: 1 per 50 guests

Culinary Team as needed

5 hours of service | (cocktail-last dance)

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# COCKTAIL HOUR

A choice of 5 butler passed hors d'oeuvres for your cocktail hour

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# CULINARY DELIGHTS

### SIT DOWN/ PLATED DINNER SERVICE:

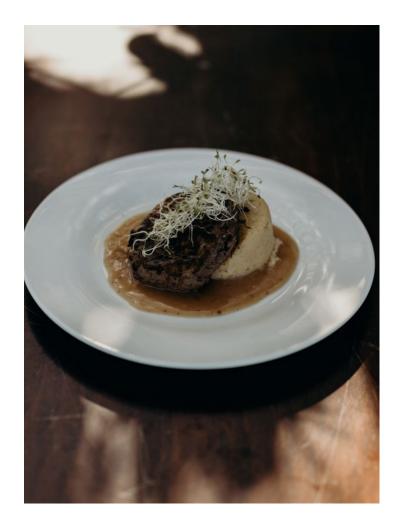
White gloved butlers serve your guests at the table First Course: A salad served in an edible basket Second Course: Duet entrée of chicken & mahi mahi or salmon\* With two accompaniments Bread & EVOO seasoned with our freshly harvested basil & oregano

### OR

#### **BUFFET SERVICE:**

White gloved butlers serve your guests from the buffet display Salad Display: Salad bar featuring 2 types of greens, 5 toppings, 2 dressings Entrées: Freshly grilled chicken breast and Salmon or Mahi Mahi with a choice of two sauces Two accompaniments

Bread & EVOO seasoned with our freshly harvested basil & oregano



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# BEVERAGES

#### Open Bar for up to 5 hours

Mixers: Coke, diet Coke, Sprite, OJ, cranberry juice, tonic water, club soda

House Brand Spirits: Tito's Vodka, Bacardi Light + Dark Rum, Red Label Scotch, Jim Bean Whiskey, Seagram's Gin

Red + White house wine

Domestic Beer

Champagne Toast / Or Champagne Welcome

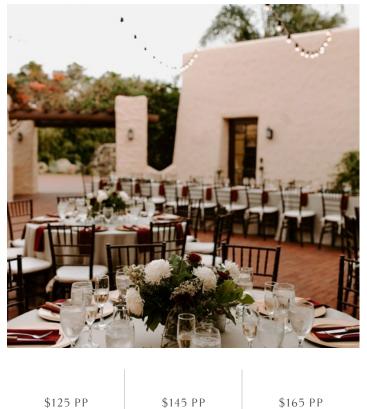
Garnish: Lemons, Limes, Cherries, & Olives | Ice

All glass barware

\*you can also provide your own liquor with no corkage fees\*



The Food & Beverage Package & The All Inclusive Package



 \$125 PP
 \$145 PP
 \$165 PP

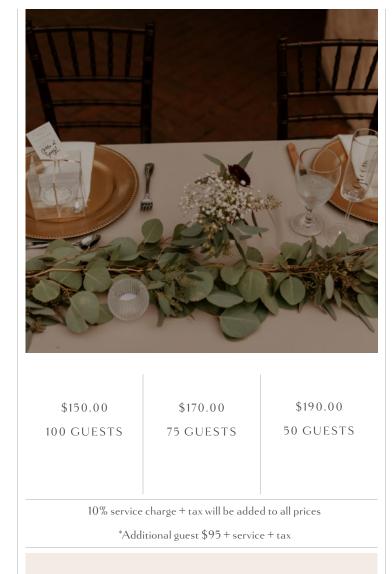
 100 GUESTS
 75 GUESTS
 50 GUESTS

10% service charge + tax will be added to all prices

\*Additional guest 85 + service + tax

The Food & Beverage Package

# PRICING PACKAGE ALL INCLUSIVE



The All Inclusive Package







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