



Sample Wedding Proposal for Crooked Willow Farms
2019 Wedding Season

4:30 pm to 11:00 pm | Crooked Willow Farms | 150 Guests
Respectfully Submitted By Catering by Design

Hand Crafted Menu

Being Chef Owned, we take pride in our menu design, cooking or completing each item on-site to ensure the highest quality possible. In addition, we feel that it is just as important to please the palate as well as the eye, and we take great care with our presentation in buffet and plate design!

Sample Wedding Menu for Crooked Willow Farms

COMPLIMENTARY CEREMONY WATER STATION / elegant presentation of chilled cucumber water and lemon water; presented in Italian Water Jars

Passed Hors D'Oeuvres

ADOBO SHORT RIB / sweet tomatillo relish

BACON WRAPPED BACON / slow milk braised pork belly, applewood smoked bacon, fig orange marmalade

AHI CUCUMBER CUP / ahi tuna poke, black vinegar, sesame seed, wasabi caviar

HEIRLOOM CHERRY TOMATO TARTLET / shaved pickled fennel, feta cheese, phyllo tart

Buffet Dinner

GRILLED PALISADE PEACH SALAD / baby mixed greens, roasted corn, chevre cheese, sugared pecan, dijon vinaigrette

MINI BISCUIT ASSORTMENT / goat cheese rosemary, jalapeno cheddar, buttermilk; fresh herb sea salt butter

CHIMICHURRI BEEF / grilled petite beef tenderloin medallions, chimichurri sauce, tomato concasse

DIJON CHICKEN / white wine, rosemary, dijon mustard

PROVENCAL POTATOES / roasted fingerling, sea salt, cracked black pepper, herbs de provence

ROASTED BRUSSELS SPROUT & CAULIFLOWER / olive oil, fresh herb

Dessert & Coffee

WEDDING CAKE (BY CLIENT AT SITE) / our staff will happily cut and serve your wedding cake, complimentary

FRESH BREWED COFFEE & DECAF COFFEE / cream, sugar, sweetener

Passed Late Night Snacks (based on 50% of guest count)

BBQ CHICKEN FLATBREAD PIZZA / tangy bbq sauce, green onion, mozzarella

GOURMET SLIDER / mini hamburger, smoked cheddar, caramelized onion, whole grain mustard aioli, slider bun



ADDITIONAL ITEMS

DISPOSABLE CUPS & ICE / ceremony water station	150	\$0.50	\$75.00
VAN CHARGE	1	\$100.00	\$100.00

COMPLIMENTARY BUFFET DECOR / our creative director has designed a catalog of signature styles to complement your surroundings and enhance your menu presentation that is included as a part of our service

STELLAR SERVICE TEAM

Catering by Design provides your event with a stellar service team, unmatched in the state of Colorado. A key part of that success is the drive to have the most talented and well-trained team members in the industry. We provide on-going training from our in-house team of service experts, giving each team member the knowledge and skills to effectively and intuitively serve the needs of each and every guest.

ESTIMATED TOTAL

Hand Crafted Menu for 150 guests @ \$38.00 per guest	\$5,700.00
Catering by Design Stellar Service Team <i>The estimates for our professional and friendly staff are based on the given time frame and guest count. Labor estimates include setup, breakdown, and service of the event.</i>	\$2,760.00
Bar Service Fees / not applicable, by venue	\$0.00
Catering by Design Rental Equipment & Transportation Charge	\$100.00
Paper or Plastic Goods	\$75.00
SUBTOTAL	\$8,635.00
Administrative Operations Charge / standard fee to cover costs for kitchen labor, office equipment, insurance, and other overhead costs	\$1,863.41
Applicable Sales Tax / based on the location of the event	\$304.46
EVENT TOTAL / based on given time frame, guest count, estimated costs	\$10,802.87

Cost per Guest \$72.00

SUBTOTAL DOES NOT INCLUDE: 1) Applicable rentals and outside vendors. These services are determined upon further review of your event details and thorough site inspection. 2) Applicable Liquor and Mixes. Catering by design is happy to order liquor and mixes through a preferred liquor vendor, which will be delivered to the site and billed directly to the client by the liquor vendor.

Note: In order to secure the availability and prices for your event, we require a \$1000 non-refundable 'secure the date' deposit. Until this deposit is received, we consider your event 'tentative' and cannot guarantee availability on our event calendar. Please notify your event designer if you wish to secure this date and prices!

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*