

THE MENU

J.Malcom Launch Party

JUSTINE MALCOM LAUNCH PARTY

Event: Company Launch Party/Grand Opening
Style: Passed H'orderves + Cocktails
Add: DJ, Wait Staff, Bartender, Flowers
Date/Time: 8.16.08 @ 5-11PM
Guests: 150-180

THE FOOD

All food will be presented in passed fashion, with servers supplying guests individual bite size edibles accompanied with cocktail napkins.

COLD

one) Melon Shooters topped with blood orange foam & candied ginger.
two) Crispy Asparagus wrapped in prosciutto & maple cream cheese.
three) Stuffed Grape Leaves with a tzadziki dipping sauce.

HOT

one) Catfish Fritters served with a honey-mustard aioli.
two) Chicken Satay served with a spicy peanut dipping sauce.
three) Veggie Sliders with wasabi aioli and red onion marmalade.

THE STAFF

Everyone will be rocking K12 street T's, skinny jeans, converse chucks and J.Malcom accessories as requested..

MUSIC

DJ Minister of Music - Progressive House+Electronica

WAIT

ladies) Sandra K., Rose H., Tina V.
men) Lex C., Shant B., Jason B.

BARTENDER

ladies) Liz O., Chancey T.

THE DECOR

Design and direction requested by client; Zen Minimalism

FLOWERS

16 Mid-Size Arrangements provided by GardenaFlowerArt.com

THE MENU

Godfrey Wedding Ceremony

GODFREY WEDDING CEREMONY RECEPTION

Event: G.Frey Wedding Ceremony+Reception
Style: Plated, Passed H'orderves, Beverages, Dessert
Addl: Cook Staff, Wait Staff, Flowers, Accents
Date/Time: 7.11.09 @ 5PM-1AM
Guests: 115-125

THE FOOD

Food will be presented in passed fashion and plated delivery, with servers supplying guests individual bite size edibles, plated 4 course dinner, along with Wedding Cake presentation and service.

PASSED

- one) Beef Tar Tar on a Won Ton Chip w/ Ponzu Sauce Topped w/ Chives
- two) Stuffed Baby Tomatoes w/ Mascarpone Cheese Topped w/ Scallions
- three) Veggie Spring Rolls w/ Avocado Puree & Pomegranate Coulis

PLATED

- salad) Mixed Greens w/ Candied Walnuts, Bleu Cheese w/ Sherry Vinaigrette.
- soup) Corn Chowder Garnished w/ Mascarpone Cheese & Scallions
- entree1) Beef Tenderloin w/ Sauteed Spinach & Mushrooms Over Pommes Puree w/ Braised Shallots & Maitake Mushrooms topped w/ a watercress salad.
- entree2) Pan Seared Halibut w/ Sauteed Spinach & Maitake Mushrooms Over Pommes Puree Topped w/ a Micro Mix

DESSERT

- cake) 4 Tier Red Velvet Cake with raspberry buttercream and fresh raspberries
- sauce) chili chocolate reduction glaze
- topping) canilla bean gelato
- garnish) fresh mint

BEVERAGES

- one) iced water with lemon
- two) moroccan mint iced tea
- three) hot P.Nochoolas coffee

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THE DECOR

Decor solutions are limited to the outdoor wedding ceremony, staircases, main ballroom, and wrap around second+third floor balconies.

OUTDOOR

seating) 2 8' wooden benches with cast iron accents
 markers) 10 cast iron shepherd hooks with floral accents and 3" ivory candles
 tables) linens and minor table accents (tables exist on location)
 addl) wooden/cast iron guestbook stand with floral/fruit arrangement
 beverages) 2 stand up cast iron stands with copper bowls for ice+bottled H2O
 *see K12Decor#1 for details

STAIRCASE

candles) 20 ivory 6" cylinder candles
 coasters) 20 ivory 6" porcylean coasters
 fillers) 1lb dried black beans
 *see K12Decor#2 for details

MAIN BALLROOM

circle tables) 8 72" twelve seaters with 96 chairs, linens, china and centerpieces.
 long tables) 4 10' six seaters with 26 chairs, linens, china and decorative accents.
 rectangle tables) 1 4' table with linens, table assignment display, floral/fruit arrangement and accents.
 perimeter) mobile curtain solution surrounding hall with satin ivory linens, cocoa ribbons for window+door exposure, and crystal accents.
 *floral/fruit arrangement is same as that used in OUTDOOR decor
 *see K12Decor#3 for details

BALCONIES

tables) 6 36" high tables with linens, miniature centerpieces and ash trays.
 markers) 10 cast iron shepherd hooks with floral accents and 3" ivory candles
 *markers are same as those used in OUTDOOR decor
 *see K12Decor#4 for details

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THE STAFF

Everyone will be dressed uniformly, in black dickies skinny trousers, button-up wovens, undershirts & hosts/hostess aprons. Hosts will be dressed in black & white suit+tie get-ups.

HOST

2hosts) Michael Kay, Antigone Alexander

COOK

5cooks) Arthur B., Steve S., Nick M., Tank Z., Joana G.

WAIT

ladies) Sandra K., Rose H., Tina V., Xandra T.

men) Lex C., Shant B., Jason B., Tommy R.

THE FLOWERS

All flower arrangements will feature a green color swatch with black accents. Flowers will be delivered, and setup on location.

bridal) 1 bouquet featuring black tulips, purple artichokes and cabbage flowers.

bridesmaids) 6 bouquet of similar scheme to bride with less green and more black.

centerpieces) 12 centerpieces to follow theme and accompany oil lanterns.

other) 1 corsage to follow theme, guest book arrangement featuring fruits, shepherd hook arrangements, 12 assorted filler arrangements.

*see K12Flowers#1 for details

THE EXTRA

Custom designed mason jars branded with Phil's (the groom) own logo and trademark. To look as if Phil sells his own signature sauce. Count 130.

*see K12Xtra#1 for details