

what's included...

- Private venue rental for 4 hour event for 40 guests
- Catered dinner with choice of stations or buffet menus
- Beer, wine & signature cocktail bar with Bartender
- Textured buttercream wedding cake with three flavor & filling choices
- Photobooth and props
- Premium table linens with choice of 50+ colors
- Floral centerpieces for tables and
- Flowers for cake
- Bridal bouquet and Groom's boutonniere from seasonal flowers
- Love decor package including Love and Heart marquee decorations
- Event coordination for your wedding day
- 1.5 hours of time for event set-up
- 30 minutes of time for event clean-up



catering

stationary or tray passed hors d'oeuvres
buffet or food stations
cake cutting
standard disposable plates and flatware included
complimentary rustic decor for food stations
staffing - 1 onsite captain, 1 food server, 1 onsite chef
kitchen equipment included
tax and service charge
[china available for an additional fee]

- the wild thyme company

grazing station package

Tray Passed Hors D'oeuvres

choice of 3 from the following:

Apple Fritter, herb roasted chicken, mozzarella, marjoram

Thai Spiced Chicken Satay, peanut dipping sauce

Short Rib Flatbread, caramelized onions, horseradish crème

Fresh Vietnamese-Style Spring Rolls

Caprese Skewers, fresh mozzarella, cherry tomatoes, basil pesto, sweet balsamic drizzle

French Onion Fondue, gruyere, brioche bowl, thyme

station selections

choice of 2 from the following:

Mediterranean Escape

Grilled Lemon-Cumin Chicken

Falafel, lettuce, tomatoes, onions

Homemade Hummus & Tzatziki, fresh pita bread

Flatbread

Butternut Squash Flatbread, bourbon pecan sauce, caramelized onions, pepitas, point Reyes blue

Prosciutto & Arugula Flatbread, mozzarella, parmesan, red bell pepper, arugula, truffle oil, sea salt

Grilled Caesar Salad, oven-dried tomatoes, shaved parmesan, torn croutons, cracked pepper

Martini Mashed Potato Bar

Yukon Gold Mashed Potatoes

Toppings Bar, applewood-smoked bacon, shredded cheddar, grated cheddar, crème fraiche, green onions, sautéed mushrooms, fried leeks, black pepper gravy

Fresh Pasta

Brown Butter Gnocchi, butternut squash, golden raisins, arugula

Italian Sausage Penne, broccoli rabe, tomatoes, fresh basil, chili flake

Freshly Grated Parmesan

Caprese Salad, fresh mozzarella, vine ripened tomatoes, basil, aged balsamic, evoo, sea salt, cracked pepper

Tri Tip Carving Board

Spice Rubbed Tri Tip, crunchy onions, jack daniels barbeque sauce

BBQ Corn Smashed Potatoes

Cabbage & Apple Slaw

tablescape buffet package

Stationary Hors D'oeuvres

Imported & Domestic Cheese Display

Chef's Assortment of Cheeses, imported & domestic
Accompaniments, dried fruit, nuts, seasonal berries, fresh honeycomb,
Gourmet Crackers, sliced baguettes

buffet selections

choice of 1 from the following

Taste of Autumn

Oven Roasted Free Range Chicken Breast, mushroom melange, mustard-ginger sauce
Yukon Gold Mashed Potatoes, roasted garlic, chives
Roasted Squash Trio, sage & brown butter
Sweet Cherry Salad, mixed greens, butter lettuce, dried cherries, sweet tomatoes,
candied walnuts, gorgonzola cheese, caramelized shallot vinaigrette
Freshly-Baked Focaccia, rosemary butter

Mediterranean

Spiced Chicken Tagine, cinnamon, apricot, almonds, savory jus
Jumbo Shrimp Scampi, rosemary, garlic, butter, parmesan
Orecchiette Pasta, cherry tomatoes, mozzarella, pesto cream
Toasted Orzo Salad, feta, sundried tomatoes, lemon zest, parsley
Grilled Asparagus Salad, evoo, lemon zest, shaved asiago
Grilled Flatbread & Crostini, slated butter

tablescape buffet package continued...

tablescape buffet package continued...

Rustic

Paprika Rubbed Beef Tri-Tip, citrus mustard butter

Grilled Lemon-Thyme Shrimp, cool cucumber sauce

Wild Mushroom Rice Pilaf

Sautéed Seasonal Vegetables, fresh herbs, garlic

Caprese Salad, fresh mozzarella, vine ripened tomatoes, basil, aged balsamic, evoo, sea salt, cracked pepper

Golden Beet Salad, organic baby greens, humboldt fog cheese, oil-cured olives, toasted pistachios, oranges, pomegranate vinaigrette

South of the Border Buffet

Grilled Flank Steak, chimichurri sauce

Southwestern Grilled Chicken, tomato-corn salsa

Ancho Chili Infused Basmati Rice

Whole Pinto Beans, diced tomatoes, red onions, cilantro

Baja Salad, crisp romaine lettuce, roasted red peppers, corn salsa, black beans, shredded jack cheese,

avocado, red onions, crispy tortilla strips, chipotle-ranch dressing

Fresh Corn & Flour Tortillas

Salsa & Toppings Bar

Island Adventure

Grilled Teriyaki Chicken, scallions, sesame

Hawaiian-Style Braised Pork Luau, mango salsa

Jasmine Coconut Rice, coconut milk, toasted coconut

Wok Fired Seasonal Vegetables, ginger, garlic

Miso-Honey Salad, napa cabbage, carrots, sprouts, watercress, sugar snap peas, watercress, wonton chips, miso-honey dressing

Sweet Hawaiian Rolls, lilikoi butter

bar service

bartender

beer

wine

signature cocktails

water

biodegradable cups

cocktail napkins

straws

ice

[champagne toast + glassware available for
an additional fee]

- *pty bar*

... beer ...

Choose 2:

Ballast Point Longfin Lager

Victory Prima Pilsner

Saint Archer Blonde

Avery White Rascal

Green Flash West Coast IPA

Racer 5 IPA

Stone IPA

Pacifico

Coors Light

... wine ...

Choose 2:

Brancott Estate Sauvignon Blanc - Marlborough, New Zealand

Kris Pinot Grigio - Italy

Kenwood Chardonnay - Sonoma, California

Listel Grain de Gris Rose - France

Buena Vista Pinot Noir - Sonoma, California

Septima Malbec - Mendoza, Argentina

Kenwood Cabernet Sauvignon - Sonoma, California

Enza Prosecco - Italy

bar service continued...

bar service continued...

... signature cocktails ...

Choose 2:

Moscow Mule - vodka, ginger beer, lime, bitters

Pololu Punch - white rum, aperol, lime, guava

Lavender Lemonade - lavender-infused vodka, fresh-squeezed lemonade

Blackberry Bramble - gin, muddled blackberry, lemon

Firing Squad - gin, lime, pomegranate grenadine

Dark & Stormy - black rum, ginger beer, lime

Peachy Keen - peach lambic, champagne, ginger

Kentucky Mule - bourbon, ginger beer, lime, bitters

Classic Margarita - tequila blanco, lime, housemade curacao

Leaving Tijuana - tequila, lime, honey, smoked salt

Old Fashioned - bourbon, sugar, bitters

Gold Rush - bourbon, lemon, honey

Eastern Prospector - orange spiced tea infused bourbon, lemon, honey

Lay Lady Lay - champagne, framboise, fresh ginger

cake

wedding cake for 50 people
7" and 9" two-tiered cake
textured buttercream
[smooth buttercream or fondant
available for an additional fee]

- jenny wenny cakes

... cake flavor ...

choose 1:

Chocolate

Vanilla

Red Velvet

... filling flavor ...

Choose 1:

Berry jam with vanilla cream

Passionfruit curd with vanilla cream

Chocolate mousse with caramel

Cream cheese



linens

specialty silk shantung linens for all
cocktail tables and belly bars
specialty silk shantung runners for farm tables
choose from 50+ colors
[upgraded linens available for an additional fee]

- a perfect table

flowers

bridal bouquet
groom boutonniere
guest table centerpieces
sweetheart table centerpiece
room arrangement

... all arrangements include seasonal flowers ...
[additional pieces + specialty flowers available
for an additional fee]

- *thistle and thorn*



decor

love decor package



... items included ...

- Mr. and Mrs. banner
- LOVE marquee
- Heart marquee
- "You will forever be my always" sign
- Welcome sign
- Mr. and Mrs. sign
- Large decorative champagne bottle
- Rustic wood decor boxes

coordination

wedding coordination

initial consultation to design + confirm wedding package details

6 hours of wedding day coordination at The bash! Boutique

2 hours of coordination services prior to wedding day

vendor confirmation

develop wedding day timeline

timeline support throughout reception

reception diagram

[additional design, coordination, and ceremony services

available for an additional fee]

- serendipity events

ADDITIONAL SERVICES

Are you're looking for a few extra services to make your wedding day complete? Our team recommends the following creatives to make your day extra special!

Hair + MakeupA Toast to Beauty | www.atoasttobeauty.com

Calligraphy + Paper Goods Weeds & Whimsy | www.weedsandwhimsy.com

Entertainment SGM Events | www.sgmevents.com

DJ Services Beck's Entertainment | www.becksentertainment.com

Photography Brooke Hughes Photography | www.brookehughesphotography.com

Videography Amanda Madeline Studios | www.amandamadeline.com

Officiant Ceremonies by Bethel | www.ceremoniesbybethel.com

Vintage Rentals CC Vintage Rentals | www.ccvintagerentals.com

Lighting + Marquees SocialLights | www.sdsociallights.com

ADDITIONAL PACKAGES

bridal shower

3 hours of event time
30 guests
choice of two catered brunch menus
tables, chairs, classic linens
photobooth
floral centerpieces
decor package
30 minutes setup
30 minutes clean up

...

\$2,400 - day

3 hours of event time
30 guests
tapas style appetizers
tables, chairs, and classic linens
floral centerpieces
photobooth
craft cocktail bar [beer, wine, cocktails]
30 minutes setup
30 minutes clean up

...

\$4,000

rehearsal dinner

welcome!

Hello love birds!

Thank you for choosing The bash! Boutique wedding package for your wedding day! This team of creative event professionals is the perfect team to make your wedding dreams come true, and we are honored that you have chosen us to be a part of your special day. We look forward to spending the coming months helping you plan your wedding day, and promise to make this process enjoyable and stress free!

- The bash! Boutique wedding team

