



INFO@THE *bash!* BOUTIQUE  
P | 619.363.1336



The *bash!* Boutique is designed with an eclectic mix of decor showing an open floor plan, furniture and fun details for your perfect event. With several bundles available to accommodate all event styles, you are sure to find exactly what you are looking for!

### HOW IT WORKS

Each ESSENTIAL package gives you the option to select the menu items of your choice to complete a full-service event experience.

The upgraded BRILLIANT package option allows for added variety elevating your event to the next level.

### WAIT... THERE'S MORE!

Both packages will include:

- PRIVATE BOUTIQUE RENTAL
- EVENT ATTENDANT
- 3 FARM TABLES AND CHAIRS (UP TO 40 SEATED | 50 RECEPTION)
- PHOTOBOOTH
- FOOD STATION DECOR
- SERVING WARMERS + UTENSILS
- BIODEGRADABLE DISPOSABLES
- 8' X 8' CHALKBOARD + EASEL
- PHOTO FRAME WALL
- WIRELESS SPEAKER FOR MUSIC
- FURNISHED LOUNGE AREA
- FIREPLACE
- AIR-CONDITIONED SPACE
- ADA RESTROOM
- CONVENIENT PARKING

*step one:* Look through our bundles and take notes of what you like. Choosing what type of service will help you decide on your menu choices. You can choose between USUALLY BEFORE NOON or MIDDAY EATS.

*step two:* We will feature your noted favorites and create a personalized proposal that will include all costs.

*step three:* We will make adjustments to your proposal and fine tune your vision. After you have signed the contract, you are welcome to make changes to the menu and guest count. We request that changes be made no later than ten days prior to your event.

# usually before noon

ESSENTIAL • \$40

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*pick one*

## WAFFLE POPS

waffles: buttermilk • banana bread • cheddar-jalapeño

on the top: creamy whipped butter • bourbon-pecan butter • dulce de leche mascarpone • whipped cream • maple syrup • strawberry compote • crumbled bacon

## TEA THYME

curried chicken salad: green apple • sage pesto • brioche

cajun egg salad: swiss • bacon • avocado • remoulade • cracked wheat

cucumber + cream cheese: watercress • rye

black forest ham + brie + apple: dijon mustard • petite baguette

## MORNINGTIDE

quiche lorraine: black forest ham caramelized onions • gruyere

farm strata: prosciutto • kale • oven-dried tomatoes • farm cheese • basil pesto

roasted veggie fritatta: zucchini • bell pepper • gruyere • parmesan

## AVOCADO TOAST

slices: multi-grain • sourdough • marble rye

avocado: sliced • mashed

decorations: goat cheese • bacon crumbles • everything bagel salt • tomato-basil relish • shaved radish • balsamic syrup

*pick two*

## PERFECT ON THE SIDE

wild thyme roasted potatoes

thick-cut bacon or sausage links

fresh seasonal fruit

strawberry bleu: baby spinach • maytag

bleu • strawberries • candied walnuts •

balsamic vinaigrette

*drinks*

## COFFEE

café moto: regular + decaf coffee

creamer + sweeteners

disposable cups • stir sticks • napkins

## CITRUS WATER OR ICED TEA

BRILLIANT • \$45

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*pick one more*

peanut butter mousse + jelly donut holes

greek yogurt parfaits: house-made granola • berries

tiny bagels: cream cheese • butter • fresh preserves

oatmeal: raisins • nuts • brown sugar • milk

morning breads: muffins • croissants • danish

*pick one*

### CARVED SANDWICH BAR

carved meats: herb-crusted beef • lemon-thyme roasted chicken roulade  
sliced cheese: smoked gouda • sharp cheddar • fresh mozzarella  
bread: asiago baguette • croissant • sliced multi-grain  
garnish: leaf lettuce • oven-dried tomatoes • red onion marmalade  
sauce: horseradish cream • whole grain mustard • basil pesto mayo  
strawberry bleu: baby spinach • maytag bleu • strawberries • candied walnuts • balsamic vinaigrette  
house-made kettle chips

### TACO THYME

surf + turf tacos: avocado • almond + chile salsa  
pollo al pastor: caramelized pineapple • tomatillo sauce  
frijoles + arroz  
pico de gallo salad: jicama • cabbage • mango • tajin • cilantro-lime vinaigrette  
fresh tortillas  
tortilla chips + house-made salsa

### SUNDAY SUPPER

brown butter gnocchi: butternut squash • arugula • parmesan • golden raisins • toasted pine nuts • cream  
italian sausage penne: broccoli rabe • tomatoes • fresh basil • chili flake  
mushroom ravioli: asparagus • peas • truffle oil • barely cooked spinach • creamy parmesan sauce  
old school caesar: romaine hearts • oven-dried tomatoes • herb + garlic croutons • parmesan • classic caesar  
ciabatta rolls • salted butter

### AFTERNOON BASH

grilled pesto chicken  
creamy polenta: picked herbs • parmesan • asiago  
herb + garlic marinated vegetables  
kale + brussel salad: bacon • pecorino • lemon • toasted hazelnut • burnt lemon vinaigrette  
rustic rolls • salted butter

# midday eats

ESSENTIAL • \$43

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*drinks*

### COFFEE

café moto: regular + decaf coffee  
creamer + sweeteners  
disposable cups • stir sticks • napkins

CITRUS WATER OR ICED TEA

BRILLIANT • \$51

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*pick one more*

### ARTISAN CHEESE

imported + domestic: triple cream • semi-soft • bleu • hard cheeses  
seasonal fruit + candied nuts  
rustic breads + gourmet crackers

### BRUSCHETTA

trio: garlic tomato-basil relish • golden pepper pesto • green olive tapenade  
cheeses: herbed goat • fresh mozzarella • boursin  
grilled pita + crostini

### CHIPS + DIPS

spinach artichoke parmesan: sliced baguette  
pan-fried onion + kettle chips  
spicy feta + grilled pita

### FRAICHE CRUDITE

chef's pick raw veggies: green goddess • curried white bean hummus  
mixed nuts + dried fruit

# sweet treats

## YOUR CHOICE

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choose three \$8 • two pieces per guest  
minimum twelve guests

### SHOTS

fluffernutter: peanut butter mousse •  
banana cream • marshmallow fluff •  
peanut cookie

butterscotch pot de crème: chocolate  
ganache • caramel • chocolate shavings

s'mores: chocolate mousse • toasted  
marshmallow • graham crumble

strawberry shortcake: yellow cake •  
vanilla-scented strawberries • whipped  
cream

lemon curd shot: blueberry compote •  
shortbread cookie • italian meringue

mexican chocolate mousse: dulce de  
leche • churro nug

new york cheesecake mousse: brandied  
cherries • chocolate ganache • gold leaf

tres leches: espresso-hazelnut cream •  
spice cake • chocolate ganache •  
candied hazelnuts • cocoa nib

### CUPCAKES

vanilla-vanilla: vanilla bean  
buttercream • white chocolate curl

chocolate: nutella buttercream •  
candied hazelnut

very berry: vanilla-raspberry cake •  
blackberry buttercream • dried  
strawberry

banana: roasted pineapple cream  
cheese frosting

pb&j: chocolate cake • berry jam •  
peanut butter mousse • toasted peanut  
crumble

cookies n cream: chocolate chip cake •  
cream cheese frosting • oreo crumble

black velvet: chocolate cake •  
blackberry buttercream • chocolate  
dip • fresh blackberry

tropical: banana cake • passion fruit  
buttercream • toasted coconut •  
pineapple jam • pineapple chip

### MINIS

salted chocolate pot de crème:  
raspberries • pistachio

peanut butter & jelly filled  
donut holes

crème brulee tartlets: fresh berries •  
shortbread crust

coconut cream pie bites: coconut  
custard • toasted coconut

strawberry cheesecake profiteroles

key lime tarts: key lime curd •  
meringue • vanilla-almond shortbread

crème brulee profiteroles: vanilla bean  
custard • burnt sugar

white chocolate-raspberry cheesecake  
bites: oreo crust

chocolate cookie dough brownie bomb

## DONUT WALL • \$65

eighteen donuts

evolving  
selection:  
seasonal flavors

hang em up:  
cutely + craftfully  
displayed

# a la carte

## BARS + OTHER DRINKS

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### CLASSIC MIMOSA • \$12

client to provide alcoholic bubbles  
orange juice  
mixed seasonal berry garnish  
bartender  
ice • disposable flutes • napkins

### MIMOSA PARTY • \$15

client to provide alcoholic bubbles  
bubbles: the non-alcoholic ones  
juices: pineapple • cranberry • orange •  
grapefruit • peach  
toppers: orange slices • seasonal  
berries • thyme sprigs • mint leaves  
bartender  
ice • disposable flutes • napkins

### BLOODY MARY BASH • \$20

client to provide alcohol  
twtc bloody mary mix  
all the flare: crispy bacon • poached  
shrimp • grilled kielbasa • celery stalks •  
green olives • pepperoncinis • hot  
sauce • smoked sea salt  
bartender  
ice • disposable cups • napkins

### FULL BAR KIT • \$16

client to provide alcohol  
citrus water  
soft drinks + mixers: coke • diet coke •  
sprite • gingerale • tonic • club soda  
juices: pineapple • grapefruit •  
cranberry • orange  
bar fruit: lemons • limes • olives •  
cherries  
bartender  
ice • disposable cups • napkins

### BEER + WINE KIT • \$13

client to provide alcohol  
citrus water  
soft drinks: coke • diet coke • sprite  
bartender  
ice • disposable cups • napkins

### BOUTIQUE QUENCHERS

\$18 gallon

choose: strawberry-basil water •  
refreshing cucumber water • fresh  
lemonade • strawberry lemonade •  
blueberry lemonade

### FRUIT JUICES • \$22 gallon

choose: orange • grapefruit •  
cranberry • apple • tomato

### FANCY COFFEE BAR • \$3

café moto: regular + decaf coffee •  
locally sourced • freshly brewed  
flavor dimensions: ghirardelli  
chocolate • caramel • vanilla • hazelnut  
prettify: chocolate shavings • whipped  
cream  
disposable cups • stir sticks • napkins

## ENHANCEMENTS

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### PREMIUM TABLEWARE

includes 9" plate, 6" plate, fork, knife, napkins  
bamboo • \$4.50  
square milan • \$5.50  
clear or black

### RENTALS

glassware • \$4  
china + flatware • \$5.50  
charger plate • \$1.75  
belly bars • \$10  
cocktail table with linen • \$24  
table runner • \$12  
linen napkin • \$1.50

### VENUE UPGRADES

custom chalkboard art • \$125  
baby décor package • \$50  
flower arrangements • \$315  
seven total • seasonal variety  
up to three colors

# nitty gritty

## PARTICULARS

- 4.5 hour boutique rental includes one hour for setup, three hour event time and half hour strike. \*additional event time can be requested at a rate of \$150+ per hour
- Choice of USUALLY BEFORE NOON or MIDDAY EATS menu. \*custom menu available upon request
- Daytime minimum subtotal set at \$1000 otherwise subject to additional \$250 venue fee.
- \$150 non-refundable Cleaning Fee | Damage Deposit, 7.75% Sales Tax and 20% Production Fee will apply.
- 30% deposit required to reserve date.

## CANCELLATIONS

- Cancellations made sixty days or more from event date will permit a refund less the \$150 non-refundable Cleaning Fee | Damage Deposit.
- Cancellations within sixty days will result in the retention of full 30% deposit.
- Final Guest Count due ten days prior to event date.

CELEBRATE TO **GATHER**NESS

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