



INFO@THE *bash!* BOUTIQUE
P | 619.363.1336

A photograph of two topiary trees with dense, rounded green foliage, mounted on thin wooden stakes and placed in a black square planter filled with small, light-colored pebbles. The planter sits on a white surface. In the background, a white wall with a black decorative pattern is visible.

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 HAVE A BITE or FEAST ON THIS.

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.

have a bite

drinks

BEER + WINE KIT

you provide the alcohol + we serve it!

soft drinks: coke • diet coke • sprite

bartender

ice • disposable cups • napkins

CITRUS WATER

ESSENTIAL • \$63

pick one

BRUSCHETTA

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

CHEF'S CHARCUTERIE + CHEESE

meats: prosciutto • hard italian salami • soppressata • coppacola
compotes + accents: house-made jams • mustards
imported + domestic cheese: triple cream • semi-soft • bleu • hard cheese
seasonal fruit • olives + nuts
artisan breads + gourmet crackers

SATAYS + SKEWERS

indonesian chicken satay: peanut glaze
miso-teri beef + scallion skewer
sweet chili glazed tofu skewer
marinated cucumber salad: edamame • tomato • black sesame

FRESH SPRING ROLLS

vietnamese: shrimp + mango • peanut sauce
roasted veggie: grilled tofu • arugula • piquillo pepper hummus
southwest: grilled chicken • black beans + corn • chipotle dip

MASHED POTATO PARFAITS

scoop: yukon gold mash
gravies: braised short rib • country sausage • caramelized onion + mushroom
finish: charred brussel sprouts • crispy bacon ends • blistered cherry tomatoes •
shredded cheddar • sour cream • chives

REAL SHRIMP COCKTAIL

tail-on shrimp: locally sourced • freezing cold
cocktail sauce + mississippi aioli
raw horseradish + sliced lemons

MEZZE

garlic hummus
tzatziki: yogurt • cucumber • dill
greek salad brochettes: cherry tomatoes • artichoke hearts • cucumber • feta
tabbouleh: tomatoes • parsley • lemon
marinated olives + feta

continue to next page

pick five

FARM

cubano bite: carved pork loin • jamon • house pickles • dijonnaise wrapped medjool dates: thick-cut bacon • romesco sauce
lamb meatballs: feta • picked mint
lemon + sage meatballs: lemon gastrique
surf + turf skewers: shrimp • filet mignon • garlic butter • sea salt

COOP

bahn mi-ni: lemongrass chicken • pickled carrots • cilantro • lime aioli • baguette
fajita skewer: zesty chicken • chipotle cream drizzle
tikka shots: chicken tikka masala • raita • spicy cucumber relish
little herbed crepes: free-range chicken • ricotta
chicken souvlaki: lemon-oregano • tzatziki

GARDEN

caprese skewers: mozzarella • cherry tomatoes • basil pesto • balsamic drizzle
street corn shot: queso • radish • cilantro • tomatillo • puffed rice “chicharrones”
p b + q: caramelized pear • triple cream brie • flour tortilla
lavosh roulade: za’atar • labneh • cherry tomatoes • evoo • chives
bleu potatoes: caramelized onions • gorgonzola • candied walnuts

SEA

ahi poke cup: mauui onion • cucumber • green onion • really good sesame oil • shoyu • sesame seeds • wonton chips
classic crab cake: harissa aioli
bacon + shrimp skewers
shot glass ceviche
lobster salad rollers: red curry-coconut dip

have a bite

pick three sweets too!

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

BRILLIANT • \$71

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

feast on this

drinks

BEER + WINE KIT

you provide the alcohol + we serve it!

soft drinks: coke • diet coke • sprite

bartender

ice • disposable cups • napkins

CITRUS WATER

ESSENTIAL • \$79

pick three

FARM

cubano bite: carved pork loin • jamon • house pickles • dijonnaise

wrapped medjool dates: thick-cut bacon • romesco sauce

lamb meatballs: feta • picked mint

lemon + sage meatballs: lemon gastrique

surf + turf skewers: shrimp • filet mignon • garlic butter • sea salt

COOP

bahn mi-ni: lemongrass chicken • pickled carrots • cilantro • lime aioli • baguette

fajita skewer: zesty chicken • chipotle cream drizzle

tikka shots: chicken tikka masala • raita • spicy cucumber relish

little herbed crepes: free-range chicken • ricotta

chicken souvlaki: lemon-oregano • tzatziki

GARDEN

caprese skewers: mozzarella • cherry tomatoes • basil pesto • balsamic drizzle

street corn shot: queso • radish • cilantro • tomatillo • puffed rice “chicharrones”

p b + q: caramelized pear • triple cream brie • flour tortilla

lavosh roulade: za’atar • labneh • cherry tomatoes • evoo • chives

bleu potatoes: caramelized onions • gorgonzola • candied walnuts

SEA

ahi poke cup: maui onion • cucumber • green onion • really good sesame oil •
shoyu • sesame seeds • wonton chips

classic crab cake: harissa aioli

bacon + shrimp skewers

shot glass ceviche

lobster salad rollers: red curry-coconut dip

continue to next page

pick one

CALIFORNIA LOVE

steak roulade: roasted peppers • spinach leaves • fontina
grilled chicken: hearts of palm • white wine-butter pan sauce
saffron-sage orzo: deeply caramelized onions
sautéed green beans: cut almonds • crispy garlic
kale + brussel salad: bacon • pecorino • toasted hazelnuts • burnt lemon vinaigrette
sourdough rolls • slated butter

CLASSICO

brown butter cream gnocchi: butternut squash • arugula • shaved parmesan • golden raisins • toasted pine nuts
slow-cooked pork ragu: mushrooms • red wine • mascarpone
caponata: eggplant • olives • rustic herbs
creamy polenta: picked herbs • parmesan • asiago
old school caesar: romaine hearts • oven-dried tomatoes • herb + garlic croutons • parmesan • classic caesar
herbed focaccia • salted butter

WILD THYME

thyme roasted salmon: lemon pan sauce
pepper rubbed beef tri-tip: onion demi-glace
wild rice pilaf
farm veggies: picked herbs • garlic
proverbial greek salad: romaine • feta • cucumbers • tomatoes • red onions • pepperoncinis • kalamatas • oregano vinaigrette
grilled flatbread

BON APPETIT

oven roasted chicken: mushroom mélange • mustard-ginger sauce
cabernet braised beef short ribs: cipollini onions • fig-balsamic demi-glace
yukon mash: roasted garlic • chives
roasted squash trio: sage brown butter
sweet cherry salad: mixed greens • butter lettuce • dried cherries • tomatoes • candied walnuts • gorgonzola • caramelized-shallot vinaigrette
rustic rolls • creamy butter

feast on this

pick three sweets too!

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

BRILLIANT • \$87

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

BARS + OTHER DRINKS

FULL BAR KIT • \$4

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

ice • disposable cups • napkins

MIX + MINGLE • \$5

pick two | client to provide alcohol

margarita: house-made mix • lime curl

moscow mule: ginger beer • limes •

mint leaves

lemon-thyme mojito: house-made

spritzer • lemon wheels • thyme sprigs

orange spiced old fashion: orange peel •

orange bitters • cinnamon + nutmeg •

sprite

ice • rigidware cups • napkins

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

BOUTIQUE QUENCHERS

\$18 gallon

choose: strawberry-basil water •

refreshing cucumber water • fresh

lemonade • strawberry lemonade •

blueberry lemonade • iced tea

upgrades

STEP-IT-UP

VENUE ADDS

custom chalkboard art • \$125

baby décor package • \$50

flower arrangements • \$315

seven total • seasonal variety
up to three colors

PREMIUM TABLEWARE

includes: 9" plate • 6" plate • fork + knife

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 + linen • \$24

table runner • \$12

linen napkin • \$1.50

nitty gritty

PARTICULARS

- 5.5 hour boutique rental includes one hour for setup, four hour event time and half hour strike. *additional event time can be requested at a rate of \$150+ per hour
- Choice of HAVE A BITE or FEAST ON THIS menu. *custom menu available upon request
- Evening minimum subtotal set at \$1500 otherwise subject to additional \$500 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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