

CULINARY EYE
catering & events



MARKETING PACKET



SEEING LIFE
THROUGH
GREAT FOOD

CORPORATE

ADOBE TEAM BUILDING BEACH PARTY

Work parties aren't supposed to be boring and mundane. Culinary Eye focuses on creating unique team bonding events and post-project celebrations alongside their clients. Adobe hosted a series of events throughout a week in August and we were hired to create different themes, feels, and menus for the events. One of the nights was inspired by beach bonfires and was held out at Ocean Beach. Shelter Co. provided their custom tenting, the Pacific provided the scenery and Culinary Eye coordinated blazing fire pits, a BBQ inspired menu, and late night s'mores to kick off their week.

CEC Covered:

- Menu & Staffing
- Logistics (Permits, etc)
- Event Coordination

Details:

- \$75 per person
- 138 guests

ROAR/COUPTA PARTY

Our work with ROAR Events always goes to extreme heights. This event for Coupa brought our design skills and custom fabrication out to play. The team at Culinary Eye built an interactive food station that physically turned and transformed into thematic stations throughout the night offering different menu items and themes that wowed the guests with every shift. ROAR and our team worked in tandem to put together an awesome party that we still hear acclaims about even a year later!

CEC Covered:

- Menu & Staffing
- Rentals
- Design
- Custom Installation

Details:

- \$140 per person
- 600 guests

QUINN HOLIDAY PARTY-VINTAGE CARNIVAL

When a guest walks into their company's holiday party, we like to see a look of awe and excitement. When they take the first bite of our food, we love to see their eyes light up once they discover how delicious it is. A 2014 holiday party at The Great American Music Hall allowed us to see both reactions! We built a fun vintage carnival design with thematic props and games throughout the space and amazing food for the guests to unwind from the crazy year of work. We coordinated live entertainment including walking jugglers, tarot card and palm readers, magicians, and DJ. Any time we can help a group give back to the employees for all their hard work, we are on board and enjoy the rewarding feeling of producing a memorable event.

CEC Covered:

- Event Design
- Logistics & Rentals
- Menu

Details:

- \$200 per person
- 200 guests



SOCIAL

KENTUCKY DERBY PARTY

At Culinary Eye, we love a themed party. From the food to the décor to the drinks, if we can transport our guests to another place we have done our job. For this event we graced the guest with some homemade biscuits, pepper jelly and pimento cheese spread alongside some fried chicken and sweet tea and bourbon punch. Put a few large TV's around the property with different intimate "vintage viewing areas" and you have a great looking Kentucky Derby setting. The guests pulled out all the stops with seersucker suits and derby hats and a fun day was had by all at this Woodside party!

CEC Covered:

- Thematic Passed Appetizers & Buffet
- Logistics & Bar Package
- Rentals

Details:

- \$95 per person
- 150 guests

BARRY & JO ARIKO-SURPRISE BIRTHDAY PARTY

You know those people who are really great at throwing parties? Well our executive chef's family friend is one of those people. This past year, he threw a surprise birthday party for his wife and it was an amazing party, with glamorous details and decadent food to celebrate the love of his life. We love helping out with these personal social events and the element of surprise is just added fun! Held at Villa Montalvo and designed to include all of Jo's favorite things, the party was spectacular.

CEC Covered:

- Customized Menu
- Rentals & Staffing
- Design

Details:

- \$144 per person
- 60 guests

THOMAS KELLER & PAUL DRAPER AT RIDGE WINERY

When our relationship with Ridge Winery brought us our second chance to cook for Thomas Keller, and our first opportunity to impress legendary wine maker Paul Draper, we were thrilled with the challenge of creating a menu that would not only match up to the caliber of guests, but also to the impressive wine line up that they planned to bring out of their library for the occasion. We also had the opportunity to create the design of the event. This included living grass centerpieces with flowering fruit tree branches, Riedel wine glasses, contemporary and clean china, and birch peel chargers.

CEC Covered:

- Custom Wine-Paired 4-Course Menu
- Logistics
- Floral & Table Design

Details:

- \$175 per person
- 36 guests



WEDDING

THE WEDDING OF STEPHANIE & MIKE

Culinary Eye truly focuses on creating customized menus for all of our weddings. The chances we get to create something entirely new are always the best. Stephanie and Mike both came from very strong food cultures, Italian and Chinese families. They wanted to wow their guests with a blend of the polar opposite food traditions at the wedding feast. Not only was the couple fun and inspiring, the wedding menu is still one of our best examples of the culinary skills that resound within our team.

CEC Covered:

- Custom Menu
- Beverage
- Staffing & Timelines

Details:

- \$137 per person
(not including rentals)

THE WEDDING OF DAVID & NATALIE

David and Natalie wanted to create a feeling that mixed their love of amazing food with a unique San Francisco experience. They had already booked Bluxome Winery, but were looking to us to create the rest of the details. Guests were welcomed into the space by living grass walls populated with local flowers. The ceremony was laid out in a spiral with flowering branches 'growing' out of chairs and a vintage carpet centered under a large glowing Edison bulb. The floral was done in house and reflected their cultural background, and the bride's aesthetic. The escort cards were magnetized and transformed into a 2D tree for guests to interact with, and a flip of the space turned the ceremony site into long family style dining tables.

CEC Covered:

- Food & Rentals
- Design & Florals
- Logistics
- Event Planning & Coordination

Details:

- \$220 per person

THE WEDDING OF JORDAN & SHERYL

Whether they find us or we are lucky enough to find them, the perfect client can warrant what we call 'a destination experience.' When Sheryl and Jordan reached out to us from San Diego and told us about their ideal wedding on the coast of Inverness, we were sold. And, when they let us bring out all the stops: caviar, full suckling pigs, and live barbecued oyster stations, we were hooked. We flew solo on the planning, catering, and logistics for the rehearsal dinner, but were lucky to work on an amazing vendor team for the wedding day. And, when you take into account that dinner was served in a wooden warehouse on an 100-year-old fishing dock, we were thrilled to have the camaraderie.

CEC Covered:

- Set Up
- Custom Wedding Menu

Details:

- \$318 per person