



Events By Alejandrina
"Beyond Your Imagination"

'MAKE IT YOURS' PACKAGE

INCLUDED IN THIS PACKAGE:

Items/services NOT included are marked with additional cost

Personal Assistance and Professional Wedding Coordination

Complimentary Menu Tasting for the Wedding Couple

Open Premium Bar for your Cocktail & Reception

Four-Hour Dinner Dance Reception w/DJ & Up lightings (10)

Elegant Four-Course Meal

Sparkling Wine Toast in Elegant Flutes

Floral Centerpieces, Coordinated to your Colors, for Head and Guest Tables

One Bridal Bouquet & One Groom Boutonniere

Custom Designed Wedding Cake

Table Numbers and Guest Book

Limousine

Bilingual Master of Ceremony for Reception

Chivalry Chairs, Table Linens, Overlays and Napkins in an Array of Colors

One-Bedroom Room for the Wedding Couple at the Westin Colonnade Hotel



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Choose Three Appetizer, One Salad, One Bread & One Entrée

Appetizers

Mini Meatball in your Choice of BBQ, Grape or Mango Sauce

Bacon Wrapped Herbs Marinated Scallops Drizzle with Olive Oil

Coconut Seared Pan Fried Shrimps in Orange Marmalade

Tea Smoked Chicken Bites Served on a Bed of Lettuce

Crostini Topped with Pear Slices and Gorgonzola Cheese

Crostini Topped with Pear Compote and Manchego Cheese

Bruschetta

Caprese Skewers

Sautéed Shredded Beef Served on a Fried Green Plantain Cup

Peach with Mint and Prosciutto Wrapped Canoe

Shrimp Skewers with Basil Oil

Mango and Avocado Ceviche on Martini Cups

Jumbo Shrimp Cocktail in Seafood Cocktail Sauce



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Salads

Traditional Caesar Salad with Caesar dressing

Fresh garden Salad with Onion Rings, Walnuts and Raspberry Vinaigrette

Caprese Salad (+\$2.75)

Bacon and Blue Cheese Garden Salad with White Wine Vinegar (+\$1.50)

Autumn Salad (greens with arugula, apple and seedless grapes)

Pasta Salad

Breads

Traditional White Dinner Rolls

Traditional Wheat Dinner Rolls

Mini-Croissants (0.85)

Sliced French Baguette



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Filet Mignon Wrapped in Bacon Classic Style

(cooked to your taste & served w/mashed potatoes and glazed baby carrots)

Filet Mignon House Signature

(wrapped in bacon, cooked to your taste in Merlot mushroom sauce & served w/ roasted potatoes & steamed asparagus)

Stuffed Steak in Merlot Sauce

(gently stuffed with cassava puree & serve over a bed of steamed asparagus)

Classic Roast Pork Loin in Orange Marmalade Glaze

(served with roasted potatoes & steamed yellow squash)

Mediterranean-Style Grilled Breast of Chicken

(serve w/grilled artichokes & topped w/crispy bacon bites and roasted peppers)

Chicken Mignon

(herbs seasoned & served w/roasted potatoes and grilled squash)

Skewered Shrimp and Sliced Roast Tenderloin (+\$14.99)

(served with wild rice & steamed broccoli)

Whole Grain Mustard Glazed Salmon

(served with mashed potatoes & steamed vegetables)



WEDDING CAKE PLATING & DESSERT

Package Presentation

Whipped Cream or Chocolate Syrup

Special Presentation Additions (+2.50 x guest)

Chocolate Truffle, Strawberry Halves or Ice Cream BonBon

(One Scoop Vanilla, Chocolate or Strawberry)

After-Dinner Specialty Stations (+10.50 x guest)

International Coffee Station (attendant Served)

(on site grinded and brewed. Syrups available)

Your Choice or Red or White Wine

(served only during dinner from our stocked options)

Chocolate Fountain Dark or White w/assorted fruits (attendant served)

Late-Nite Snacks (included)

Spring Rolls

Mini-Hot Dogs

Pulled Pork Sliders

Mimi-Hamburgers



Regular Price: \$160 x Guest **Promotional Price:** \$130 x Guest

Price based in a minimum of 150 Guests. Services/Price may vary by seasons.

A guaranteed count and final payment must be provided no later than 20 days prior to the reception.

This package incur applicable state sales tax in effect on the date of the event and 15% service charge. The service charge does not represent a tip or service charge for wait staff employees or service bartenders. It is a fee charged by our company to cover the costs for preparation and planning of the event.

The following will outline the deposit and prepayment policies:

When the booking occurs, a deposit of \$3,000 is required.

Monthly payments of no less than \$800 for the remaining balance prior to the reception is required.

The total of the estimated balance is due twenty days prior to reception day and is due in the form of a cash, cashier's or check. No credit card is accepted for payments at any moment.

Three business days prior to the reception will be the last moment to add guests.

Forms of payment previously mentioned will apply for this extra charges as well. All deposits/prepayments are non-refundable and non-transferable. If you cancel for any reason, all deposits will be forfeited.

Additional Terms and Conditions will be found in your formal contract.
