Celebrations

900 Hali'imaile Road Hali'imaile, Maui, Hawaii, 96768 (808) 572-4946 FAX (808) 572-2725

Number of Guests: 60 (Pricing based on 60 guests. Prices may change if guest count changes.)

A 20% COORDINATION FEE AND 4.166% HAWAII STATE TAX WILL BE ADDED TO FINAL BILL

Thank you for your interest in our services. We are excited to produce an event with the highest quality food and service available. Listed below, please find sample menus for your perusal. Please contact us for a consultation to customize your event based on your particular needs.

Sample Menus Passed Pupus range from \$10.00 - \$15.00 per person.

Passed Pupu #1 Prosciutto Wrapped Figs Seared Beef and Pesto Crostini Crab Tartlet Tomato, Basil & Mozzarella Skewer with Vinaigrette

Passed Pupu #2 Kalua Pork Pot Stickers with BBQ Sauce Ahi Tartare on Rice Cracker Coconut Shrimp with Marmalade Brie and Asparagus in Pastry cup with Mango Chutney

Sample Dinner Buffet Menus

Buffet dinners range from \$40.00 per person and up.

Menu #1 Pork Loin with Sesame Crust and Pineapple Chutney Hoisin Marinated Short Ribs Macadamia Nut Crusted Fresh Catch with Mango Beurre Blanc Fresh Pineapple and Vegetable Paella Wasabi Potatoes Au Gratin Wok Seared Sugar Snap Peas with Ginger and Sesame Chow Fun Noodles with Shiitake Mushroom Cream Sauce Soba Noodle Salad Furikake Foccacia

<u>Menu #2</u>

Brisket of Beef with Kona Coffee Sauce Lemongrass Pesto Chicken Breasts with Chinese Sausage & Shiitake Mushroom Ragout Asian Seafood Stir-fry Sesame Crusted Crab Cakes with Wasabi Remoulade Wasabi Potato Casserole Wok Seared Sugar Snap Peas and Confetti Peppers Pineapple Mint Salad Soba Noodle Salad Hawaiian Sweet Bread Rolls, Taro Rolls

<u>Menu #3</u>

Herb Roasted Tenderloin with Horseradish Sauce Goat Cheese Potato Casserole Seafood Paella with Shrimp Scallops, Fresh Fish Tomato, Mozzarella, Basil Salad with Balsamic Drizzle Herb Cheese Stuffed Eggplant with Fresh Tomato Sauce Seared Asparagus Butternut Squash Ravioli with Burnt Sage Butter Sauce Crab Cannelloni with Saffron Sauce Assorted Rustic Breads

<u>Menu #4</u>

Tenderloin of Beef with Porcini Mushroom Sauce Preserved Lemon Marinated Grilled Chicken with Fig Compote Seared Ahi with White Bean Salad Antipasto with Assorted Cheeses, Salamis, Olives, Marinated Peppers, Prosciutto and Melon Crab Cannelloni with Lemon Cream Sauce Butternut Squash Ravioli With Fresh Tomato Sauce and Shaved Parmesan Seared Asparagus Buffalo Mozzarella, Tomato Basil Salad Assorted Rustic Breads

Sample Dinner Buffet Menus (continued)

<u>Menu #5</u>

Tenderloin of Beef with Oven Dried Tomatoes, Artichoke Heart, Arugula Salad with Truffle Vinaigrette Warm Fingerling Potato and Grilled Corn Salad Chinese Roast Duck with Steamed Buns, Hoisin Sauce, Onion Flowers Tandoori Chicken Breasts Pine Nut, Dried Fruit, Rice Salad Grilled Scallop Paella Pumpkin Ravioli with Sage Burnt Butter Grilled Baby Yellow and Green Patty Pan Squash with Extra Virgin Olive Oil Endive, Walnut, Roquefort Salad Hawaiian Sweet Bread Rolls, Taro Rolls

Sample Plated/Sit Down Dinner Menu

Plated/Sit Down dinners range from \$65.00 per person and up.

Salad Course: Baby Island Greens with Field Flowers, Goat Cheese Crumbles, Dried Fig Compote and Fig Balsamic Vinaigrette

Dual Entrée: Macadamia Nut Crusted Fresh Catch with Mango Ginger Beurre Blanc Tenderloin of Beef with Shiitake Mushroom Ragout Wasabi Potato Cake Haricot Vert and Carrot Bundles with Ginger Syrup Assorted Breads and Sweet Butter

Enhancements

Sushi Bar with Chef \$26.00 per person + \$180.00 for Chef (1 chef per 100 guests)

Wedding Cake: \$5.50 and up per person, pending final content and design. Example: White Wedding Cake with Lilikoi Filling or Chocolate Cake with Raspberry Filling or Butter Cream Frosting in a "Basket Weave" Pattern

Ice Cream Sundae Bar

Assorted Ice Cream Flavors, a dozen toppings to include: Macadamia Nuts, Reese's Pieces, Junior Mints, Oreo Cookies, Fresh Strawberries, Fresh Pineapple, Chocolate Sauce, Caramel Sauce, and Whipped Cream – Bowls & Spoons \$10.00 per person

Ice Carving: \$600.00 Ice Bar: \$1,500.00 Chocolate Fountain: \$500.00 plus \$3.00 per Person for fruits and dipping items

Coffee Service: \$2.50 per person or

Coffee Buffet Service: \$4.50 per person

Silver Coffee Urn, Rock Candy Swizzles, Chocolate Shavings, Cocoa, Cinnamon, & Whipped Cream

Beverage: <u>Client to pay Kihei Wine and Spirits directly for alcoholic beverages. We</u> shall gladly coordinate this process and have everything delivered to the reception.

We shall provide bar set up for an additional fee per person. This includes Coolers, Ice, Water, Assorted Sodas, Pineapple, Orange, Cranberry Juice for Mixes, Lemons, Limes, Cherries, Onions, Olives, Bar Supplies & Cocktail Napkins.

Staffing: Staffing is approximate, we will only charge you for hours worked.

	# OF	APPROXIMATE	PER	
TITLE	STAFF	# OF HOURS	HOUR	TOTAL
SUPERVISOR	1	8	\$30.00	\$240.00
BARTENDER	1	8	\$28.00	\$224.00
SERVER	3	8	\$28.00	\$672.00
KITCHEN	2	8	\$28.00	\$448.00
				\$1,584.00

On-site Wedding Coordinator: \$35.00 per hour (Available for rehearsal, day of wedding for bride's needs, ceremony, etc.)

Minister: \$200.00 and up Marriage License: \$65.00

We pride ourselves on building a custom proposal for each client's event. The auxiliary services listed below are for your basic information and budgeting purposes. All rates are subject to change and will be confirmed pending your final selections/requirements.

Flowers: <u>Personal Flowers:</u>	Low End:	High End:
Bridal Bouquets	\$100 & up	\$200.00 & up
Loose flowers for hair	\$10 & up	\$10 & up
Brides throw away bouquet	\$35 & up	\$50.00
Bridesmaids bouquets	\$40 & up	\$75.00 & up
Haku (head) leis	\$40	\$55.00 & up
Flower girl basket or haku	\$20 & up	
Men's boutonniere	\$4 each	\$8 each
Leis:	40F	
Maile	\$35	
Maile with Pikake or Tuberose	\$48	
Double Pikake or Tuberose	\$24	
Single Pikake or Tuberose	\$15	
Micro Ginger Lei	\$32	
Plumeria or Ti leaf Lei	\$10	
Wedding:		
Church arrangements	\$75 & up	\$150.00 &up
Chair Decoration	\$7.50 and up	•
Pew Flowers (ribbon, greenery and flowers)	\$25 & up	Ψ25.00 dup
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Decoration of arch (does not include arch)\$300 & up\$500 & upBed of flowers (i.e.: orchids, rose petals, plumerias)\$200 & upCircle of Love (greenery and flowers in a garland on the ground. Bride, groom and
minister stand inside the circle for the ceremony)\$500 & up

Reception:		
Centerpieces	\$50 & up	\$175 & up
Head table arrangement	\$75 & up	\$175 & up
Buffet arrangements	\$100 & up	\$300 & up
Cake flowers	\$35 & up	\$50.00
Cake table decorations	\$50 & up	\$75 & up
There will be an installment fee for floral setup	and delivery.	-

Tent: TBD Tent Décor: TBD Wrapping of poles with fabric: \$150.00 each pole Complete swagging of tent: \$7,500.00 Chandeliers Draped with Moss and Flowers (per piece): \$600.00

Lighting: Tent Atmosphere Lighting: Perimeter Tent Pole Twinkle Lighting: Center Pole Twinkle Lighting per Pole: \$150.00 Yard Area Lighting: TBD Tiki Torches: \$25.00 per torch

Plant Rental Decor:

Music Sample: String quartet for 1.5 hours: \$750.00 Jazz or Hawaiian Trio: \$375.00 per hour plus \$150.00 setup fee D.J.: \$250.00 per hour plus \$150.00 set up fee

Hula Dancers:\$100.00 per hour per dancerFire Dancers:\$600.00 for a ten minute showDance Floor:16' x 16': \$1,200.00

Additional Items: Kitchen/Scullery Off Premise: Generator: Porto potties: Transportation: Valet Parking: Photographer: Videographer: Hair/Makeup: Staff for additional requests (brides own chair ties, favors, name card placement):

Rentals: Specialty linens will have shipping charges and must be ordered at least 30 days prior to event. Certain types of linens could be higher than prices quoted.

The following rentals are based on a basic event format. Rentals are subject to final requirements.

Count	Item	Price Each	Cost	Upgrade Each	Cost
	TABLES				
	BANQUET TABLE (8 ft.)	\$10.00	\$	- \$10.00	\$
	BANQUET TABLE (6 ft.)	\$10.00	\$	- \$10.00	\$
	60'' ROUND	\$12.00	\$	- \$12.00	\$
	72'' ROUND	\$17.50	\$	- \$17.50	\$
	48'' ROUND	\$10.00	\$	- \$10.00	\$
	36'' ROUND	\$9.00	\$	- \$9.00	\$
	TALL BOY	\$15.00	\$	- \$15.00	\$
	CHAIRS				
	BAMBOO CHIAVARI CHAIR			\$12.00	\$
	WHITE CHIAVARI CHAIR			\$12.00	\$
	WHITE PADDED CHAIRS	\$3.50	\$	-	
	LINENS	T	T	SPECIALTY LINENS	
	BANQUET CLOTH	\$17.50	\$	- \$35.00	\$
	BANQUET CLOTH	-	\$	- \$38.00	 \$
	(TO THE FLOOR)	\$25.00	Þ	- \$30,00	Þ
	120" CLOTHS	\$17.50	\$	- \$35.00	\$
	132'' CLOTHS	\$28.00	\$	- \$35.00	\$
	90"/108"OVERLAYS	\$15.00	¥ \$	- \$30.00	 \$
	NAPKINS	\$0.75	₽	- \$2.00	<u> </u>
	CHAIR COVERS-ESTIMATE	\$0.75	<u>+</u> \$	- \$12.00	<u>₽</u> \$
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	DISHES			SPECIALTY CHINA	
	DINNER PLATE	\$0.50	\$	- \$1.00	\$
	SEAFOOD BAR	\$0.50	\$	- \$1.00	\$
	APPETIZER PLATE	\$0.50		- \$1.00	\$
	SALAD PLATE	\$0.50	\$	- \$1.00	\$
	BREAD & BUTTER PLATE	\$0.50	\$	- \$1.00	\$
	DESSERT PLATE	\$0.50	\$	- \$1.00	\$
	CUP & SAUCER	\$1.50	\$	- \$2.50	\$
	COFFEE MUG	\$0.50	\$	-	
	CHARGER	\$2.00	\$	- \$3.50	\$
	BAR GLASS	\$0.50	\$	- \$2.00	\$
	WATER GLASS	\$0.50		- \$2.00	\$
	ALL PURPOSE WINE BAR	\$0,50	\$	- \$2.00	\$
	ALL PURPOSE WINE TABLE	\$0.50		- \$2.00	\$
	TULIP CHAMPAGNE	\$1.00	\$	- \$2.00	\$
	MARTINI GLASS	\$1.00	\$	- \$2.00	\$
	FLATWARE			SPECIALTY FLATWARE	
	KNIFE	\$0,50	\$	- \$1.00	\$
	APPETIZER FORK	\$0,50	\$	- \$1.00	\$
	SALAD FORK	\$0.50		- \$1.00	\$
	CHOPSTICKS	\$0.10	\$	- \$0.50	\$
	COCKTAIL FORK	\$0.50	\$	- \$1.00	\$
	DINNER FORK	\$0.50	\$	- \$1.00	\$
	DESSERT FORK	\$0.50	\$	- \$1.00	\$
	COFFEE SPOON	\$0,50	\$	- \$1.00	\$
	TOTAL		\$ -		<u> </u>
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CLIENT WILL BE RESPONSIBLE FOR ALL RENTAL DAMAGES, LOSSES AND BREAKAGE. A 20% CO-ORDINATION FEE AND 4.166% HAWAII STATE TAX WILL BE ADDED TO FINAL BILL FOR THE ITEMS LISTED ABOVE.

Location Fee: TBD – Sugarman Estate

(A deposit of 50% is required to hold the date. Balance must be paid 30 days before event. 4.166% Hawaii Sales Tax will be added to the site fee.)

Delivery Fee: TBD

Celebrations Preffered Vendors

We know that selecting the people who will help you to create your perfect event, or are responsible for capturing every intimate moment, can be a difficult process. Below are some of our favorites that we've worked with over the years. Please let us know if you would like any additional reccomendations or we can further assist you in your selection process.

Photographer: Michael Andrews – A & C Photography Website: <u>http://www.photosbymichael.com/</u>

Photographer: Bill Stockwell (808)875 - 1942 Website: <u>www.mauiweddingphotoghragher.com</u>

Photographer: Douglas and Mieko Hoffman (808)879 - 0260 Website: <u>www.mauiphotograghy.net</u>

Videographer: Aloha Moments (808)667 - 2271 Website: <u>www.alohamoment.com</u>

Videographer: Hawaii Video Memories – Todd Perkins (808)871-5788 website: <u>http://www.hawaiivideomemories.com/</u>

Florist: Bella Bloom Floral Boutiquie – Nicole Bonanno (808)875 – 1919 Website: www.bellabloommaui.com

Florist: Asa Flowers – Asa Ige (808)249 - 8845 Website: <u>www.asaflowers.com</u>

Florist: Valerie Spalding – (808) 250-0729

4.166% HAWAII STATE TAX ONLY WILL BE ADDED TO ANY OF THE ITEMS LISTED ABOVE.

Deposit/Cancellation Policy:

- 1. A 50% deposit of the estimated revenue is due immediately to hold the date.
- 2. Cancellation of Event made within (60) days and up to (30) days prior to the scheduled event date is subject to a 100% forfeit of the deposit.
- 3. The remaining 50% of the estimated revenue is due (30) days prior to the scheduled event date.
- 4. Any cancellation of the event after (30) days prior to the scheduled event date will result in a 100% charge of the estimated revenue of the event.
- 5. A 72 hour guaranteed guest count is required. Any cancellation after 72 hours prior will be subject to a 100% charge of the per person costs as listed above.

NOTES:

- 1. Please add a 20% coordination fee and 4.166% Hawaii State Excise Tax to the above rates unless otherwise listed.
- Table Linens/Centerpieces: To insure availability, guarantee of table looks and centerpieces are required (30) days prior to event if Celebrations Catering is to provide. Guarantees made after the (30) days prior are subject to a rush charge to be determined at the time the guarantee is made. Cancellations received thereafter are subject to full charge.
- 3. Labor: Overtime charges for crew labor will be applied if the event is extended on-site. Crew labor overtime will be assessed in full hour increments as listed above in the staffing chart.
- 4. If Celebrations Catering is required to assist with items you have contracted for directly with another vendor (i.e. Florals, wedding cake, event decor, etc.) fees may apply.
- 5. Replacement Cost: A replacement fee will be assessed for props, décor, rentals or any other item removed from the event or damaged during the event, unless otherwise specified.
- 6. Back-up in case of inclement weather is not included.
- All menu items are subject to change based on seasonal availability of ingredients. Every attempt will be made to keep proteins the same, yet preparations are most certainly subject to change.

APPENDIX

All services and prices set forth in this proposal will be valid for a period of six (6) months from the date of this document. Upon your written acceptance of this proposal, Celebration Catering will produce a contract documenting those goods and services that will be provided along with confirmed pricing as mutually agreed upon. Until such time, availability of goods and services cannot be guaranteed.