

THE HAPPY MEDIUM *Wedding Tier*



EVENTS BY ALEJANDRINA

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Easy & romantic wedding options! Our Happy Medium Wedding Tier mean you can shortcut all your wedding prep, while finding a mid point that fits both your needs and budget without having to compromise on quality. This is a revolutionary way to plan your wedding: enjoy an easy, stress-free, and pleasant process that gives you time, space, and energy to enjoy every day of your engagement!



THE BENEFITS OF THE HAPPY MEDIUM

Wedding Tier



PRODUCTION SERVICES INCLUDE:

- Initial welcome email
- Design Meetings
- Custom Flower Sample appointment prior to wedding date.
- Scheduling of Appointments Assistance for out of town couples
- Food Tasting Appointment on the month prior to the wedding usually on Wednesday
- Hands on premium linen test prior to wedding at the showroom
- Final walk thru of the venue the week of to go over planning details.
- Rehearsal Assistance if needed at venue.
- Rehearsals available on Thursday the week of the wedding
- Events by Alejandrina Boutique Style "Day of Production" (we don't do more than one event per day)

WHAT'S IN?

PRODUCTION & DAY OF COORDINATION:

- Wedding production time on the Day Of up to 24 hours
- Unlimited planning (appts, meetings, phone calls, emails, tasting, walk thru)
- Wedding designers and consultants on Day Of (focus on the reception)
- Boutique style service (only one event per day)

ENTERTAINMENT:

- DJ for 5 hours (includes 10 wireless up lightings, and gobo reflection on dance floor and 1 set up)
- DJ equipment for 30 minutes cocktail hour
- Custom playlist and unlimited emails for a better musical experience.

DECOR:

- 1 custom made centerpiece for every 10 guests valued at \$95 each (monetary value for reference only,
- 1 Custom made Sweet heart table arrangement valued at \$95 (monetary value for reference only)
- 1 custom bridal bouquet and groom boutonniere.

RENTALS & PLACE SETTINGS:

- China, glassware, silverware
- Linens, Overlays & Napkins
- Charger plates: 6 styles based on availability.
- Tables 1:10 guests (60" round or 6 Ft Rectangular)
- Chivalry Chairs in assorted colors with matching cushion.

STAFFING:

- Professional Waiters 1:25 ratio Professional Bartenders
- Kitchen Staff and Helpers
- Wedding Consultants and Designers Set Up Staff
- Cleaning Staff
- Logistic and Transportation



FOOD:

A CHEF-CRAFTED MENU OFFERING:

- 5 Hors d'oeuvres
- Elegant and formal seat down service |
- Caesar Salad, Chicken, 2 sides, bread & butter
- Add Salmon or Filet Mignon (+\$7.50 per)

BEVERAGE:

- Bar Mixers: Coke, Diet Coke, Sprite, Tonic Water, Club Soda, OJ, Cranberry Juice and Pineapple Juice.

Bar Garnish: Lemons, limes, olives, cherries, ice.

Domestic brand spirits (Whiskey, Vodka, Rum, and Tequila

Domestic or imported beers (2)

White + Red wine

Complimentary champagne toast and welcome drink.

All glass barware

This package includes the bar service during cocktail time as well.



ADDITIONAL SERVICES



ADDITIONAL SERVICES AT EXTRA CHARGE:

Professional Violin Performer for the Cocktail Hour (1 Continuous Hour) +\$650

Professional Coffee Bar With Barista and Instantly Prepared from Fresh Ground Coffee on Site. Pick From Delicious Latte, Cappuccino, Espresso, Hot Chocolate, and Even Add Syrup Flavor to Your Taste. All for 3 Continuous Hours Opening Right After Dinner.+\$1,600

Elite Transportation For Up To 10 Guests From Hotel To Reception or Ceremony (1 Continuous Hour +\$800

*More Service Available Upon Request.

SAMPLE MENU:

Chicken Mignon

(Marinated chicken breast wrapped around in bacon dazled in white wine sauce)

Chicken Flamingo

(Marinated, Rolled Chicken breast Stuffed with Cream cheese and wrapped around in bacon)

Spinach Chicken

(Chicken breast Stuffed with creamy spinach dip and bacon wrapped topped with four cheese)

Filet Mignon Classic +\$15

(Tasty tender 6 oz filet mignon cooked mid term season with salt, pepper and special seasoned.)

House Signature Filet Mignon +\$15

(Tasty and tender 6 oz filet mignon seasoned to perfection, mid term cooked topped with a red wine

and mushroom sauce.)

SIDES (2)

Mashed Potatoes

Pilaf Wild Rice

Steamed Asparagus

Green beans with toasted Almonds

Vegetable Julienne.

*Vegetarian option available upon request





THE BASE PRICE *Per* GUEST

PER GUEST:	\$145
SERVICE CHARGE:	20%
SALE TAX:	N/A
DEPOSIT:	25%
MONTHLY PAYMENTS:	FLEXIBLE

BASE PRICE REFERS TO THE BASIC PRICE PER PERSON FOR THE ENTIRE PACKAGE MINUS THE ADDITIONS. SERVICE CHARGE COVERS ALL DESIGN AND PLANNING COST. IT IS NOT A GRATUITY. INQUIRE FOR MOPRE INFORMATION.





EVENTS BY ALEJANDRINA

Real Couples

Sofia and Francisco

The most professional, patient and friendly party planners on the planet. I met them less than a month before my event and they immediately went into party planning mode gathering my vision in order to transform it into reality.

Vanessa and Danny

Jorge and Ismael are the best team ever !!! I love them so much not only for their job also because they are a wonderful people and I'm so grateful for the amazing wedding that they made for me and my husband .

Janelly and Stanley

They went above and beyond and even included some surprises the day of the wedding. My husband and I had communication with Jorge and Ismael pretty much on a daily basis. They were always available to answer any questions or concerns we had. I was not the easiest bride to deal with however, they always remained professional and had a way of easing my nerves.

www.eba-eventsbyalejandrina.com

Click Couple,s Name for Full Review and More