



CEREMONIES · RECEPTIONS

VENDOR PACKAGES · AND MORE!

JOHN MICHAEL EXQUISITE WEDDINGS

DIAMOND PACKAGE - FOUR CARAT

EVENT COORDINATOR

You will have a dedicated representative from our company to coordinate all included vendors, coordinate your rehearsal, coordinate your ceremony and make sure everything is running smoothly the day of your event

FLORAL

Bridal bouquet, 4 bridesmaids bouquets, groom & 4 groomsmen boutonnieres, 2 ceremony florals on pillars, 10 guest table centerpieces, flower girl floral and cake floral

PHOTOGRAPHER

5 hours of coverage with photojournalistic touch-ups to select photos, all photos on a USB drive after event and on-line proofing of all photos for your guests

MINISTER

Consultation, rehearsal and ceremony

CAKE

Three tier buttercream or fondant cake in choice of flavors

CEREMONY MUSIC

Due with choice of cello, violin and flute or solo harpist

DJ PACKAGE

DJ/Emcee, 5 hours coverage, dance floor lighting and cake pin spot lighting

CATERING PACKAGE

Buffet package based on 100 guests (*see next page for details*)

TOTAL PACKAGE: \$12,995 + tax

This package is designed for 100 guests, if you have more or less than 100 guests contact us for a custom price

ADDITIONAL OPTION

VIDEOGRAPHER

1 videographer, 5 hours coverage, documentary style editing, 2-minute cinematic recap, and online digital delivery, \$1,550 + tax

📞 407-894-6671

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BUFFET PACKAGE

MENU

- Three (3) butler passed hors d'oeuvres (2 selections from A and 1 from B)
- Two (2) entrées from chicken, meat or fish selections
- One (1) entrée from pasta selections
- One (1) salad selection
- Two (2) side dish selections
- Rosemary garlic, honey wheat and sea salt yeast rolls

LINENS: polyester floor length linens in your choice of over 50 different colors to dress guest tables, head table (*qty. based on 8 guests per table*), all food and beverage tables and up to 5 additional linens to be used as you wish

GUEST TABLE SETUPS: pure white round or square china dinner plates, two-piece stainless flatware, butter florets, salt, pepper, glass of cucumber/mint iced water, clear pitchers with cucumber/mint water on each guest table, silver table number stands & numbers and napkin in your choice of fold style

BUFFET SETUPS: menu signs for each item, votive candles, linens in your choice of color and decorative centerpiece

BAR/BEVERAGE SETUPS: ice, coke, sprite, diet coke, sparkling water, bottled water, ginger ale, orange juice, cranberry juice, pineapple juice, grapefruit juice, tonic water, club soda, sour mix, grenadine, olives, cherries, lemons, limes and all equipment, plastic tumblers, snack mix, votive candles, bar décor and cocktail napkins. (*any alcohol provided by client*)

COFFEE STATION: regular and decaf coffee, creamer and sweeteners with china cups – served after dinner

STAFFING: catering supervisor, culinary staff, server staff and bar staff included

SWEETHEART SERVICE AND SETUPS: upgraded table linen or overlay linen, upgraded charger plates on sweetheart table. Plated dinner service to couple, petite hors d'oeuvres platter presented with dinner and packaged meal with cake slices to take home

CAKE SERVICE: white china plates, stainless forks, napkins, cutting service, cake knife and server

COMPLIMENTARY VENDOR MEALS: buffet meals and beverages offered for up to 5 vendors

ADDITIONAL OPTIONS

The following can be added to your package for the noted price:

TABLES

Any size table including setup and breakdown (*additional delivery fee will apply*)\$20ea++
 Upgraded table linenspricing varies

CHAIRS

White resin folding chairs including setup and breakdown (*additional delivery fee will apply*)\$4pp++
 Chiavari chairs in many colors to choose from (*additional delivery fee will apply*)\$6pp++

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Chair cover and sash in choice of color including installation **\$5pp++**
 Chair sash only including installation **\$2pp++**

GOURMET COFFEE STATION *(add to basic coffee station)*

Hot water with assorted teas, flavored creamers, whipped cream, chocolate shavings,
 sugar swizzle sticks, honey and lemons *(up to 150 guests, \$1pp++ more for over 150 guests)* **\$150++**

BEER AND WINE OPEN BAR *(add to bar/beverage set ups)*

Quantum Leap Garda and Kaley's Rescue Red wines, Bud Light, Corona, and Yuengling bottled beers
 Served unlimited for up to 5 hours **\$10pp++**

FULL LIQUOR OPEN BAR *(add to bar/beverage setups)*

Quantum Leap Garda and Kaley's Rescue Red wines, Bud Light, Corona, and Yuengling bottled beers
 Absolut vodka, Bacardi rum, Seagram's whiskey, Beefeater's gin and Jim Beam bourbon
 Served unlimited for up to 5 hours..... **\$18pp++**

CASH BAR SETUP FEE

Everything in bar/beverage setups, full liquor bar setups and full liquor open bar. Includes
 complimentary sodas, sparkling water and bottled water.
 Guests pay for their drinks at \$5 for mixed and \$4 for beer or wine **\$475++**

BAR GLASSWARE *(add to bar/beverage setups)*

Wine, rock, pilsner, martini, champagne flute *(price for each type)*..... **\$1pp++**

COCKTAIL SERVERS

Designated server to offer drinks from the bar to guests at their tables **\$150ea++**

CHAMPAGNE TOAST

Champagne flute, your choice of sweet asti spumante or dry brut champagne and service..... **\$3pp++**

PLATED SALAD AND ROLLS SERVICE

Table served salad on glass salad plate, salad fork and rolls in bread basket..... **\$5pp++**

CHILDREN'S MEALS

Plated service of chicken tenders with sauces, mac & cheese and fresh fruit..... **\$30pp++**

CHARGER PLATES

Decorative resin charger plates at each place setting (silver or gold)..... **\$3pp++**
 Decorative glass charger plates at each place setting (available in many styles)..... **\$5pp++**

WEDDING CAKE

Individual custom to go cake boxes for guests..... **\$2pp++**

VEGAN MEAL UPGRADE

Grilled tempeh steaks with a roasted root ratatouille..... **\$15pp++**

EXTRA VENDOR MEALS..... **\$15ea++**

PLATED STYLE DINNER SERVICE *(upgrade to current package cost)*

Offer a plated dinner service to your guests instead of buffet..... **\$13pp++**





JOHN MICHAEL EXQUISITE WEDDINGS

BUTLER PASSED HORS D'OEUVRES

A MENU

MEATBALLS

Our signature handmade meatballs
with marinara, pomerey mustard and bourbon sauces

BOURSIN STUFFED MUSHROOM CAPS

Boursin cheese hand stuffed mushroom caps
dusted with panko breadcrumbs

MINI TWICE BAKED POTATO

Baby new potatoes scooped and topped with a
blend of potato, bacon and cheddar cheese served with chive sour cream

MINI CHICKEN POT PIES

A filo shell filled with homemade chicken pot pie filling
and topped with seasoned panko breadcrumbs

FIERY MAC & CHEESE BITES

A pastry shell filled with spicy mac and cheese
and topped with a flaming dust

MINI CORN MUFFINS

Our signature corn muffins served mini sized and
topped with a pipette of honey butter

FETA & SUNDRIED TOMATO CRISPS

Phyllo pastry filled with sundried tomato and feta cheese blend

SWEET PEAR & BACON BRUSCHETTA

Diced sweet pears, crumbled bacon and blue cheese served in a filo cup

ROASTED TOMATO BRUSCHETTA

Roasted tomatoes, fresh herbs and olive oil
served in a filo cup with a grated parmesan cheese

SPINACH DIP ATOP BAGUETTE

Our signature blend of spinach, cream cheese, sour cream and seasonings
served atop a toasted baguette with a red pepper sprig

SPANAKOPITA

Traditional Greek pastry filled with spinach and feta cheese in a filo dough

MINI BLT'S

A twist on the classic – a mixture of shredded romaine, mayo, crumbled bacon
and diced tomatoes served in a filo cup





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B MENU

BEEF & BLUES

Our signature meatball combined with blue cheese and wrapped in applewood smoked bacon

CHILI LIME SALMON SATAY

Skewered salmon seasoned with spices and fresh lime

SHRIMP & GRITS

Parmesan cheese grits topped with petite shrimp and bacon served in a petite martini glass

CHICKEN & WAFFLES

Delicious Belgium waffle topped with fried chicken, country gravy and drizzled with maple syrup

BALSAMIC WATERMELON BITE

Refreshing watermelon cube topped with a feta, mint and shallot blend and drizzled with a balsamic glaze

BACON WRAPPED DATE WITH ALMOND

Pitted sweet date stuffed with a crunchy almond and wrapped in applewood smoked bacon

MINI CUBAN TACOS

Mini fried tortilla stuffed with a blend of shredded pork, pomerey mustard, chopped dill and topped with baked shredded swiss cheese

CHICKEN SATAY

Seared and skewered chicken served with peanut, sweet chili and teriyaki sauces

ENTREES

CHICKEN

PANKO AND PARMESAN CHICKEN BREAST

Chicken breast coated in panko breadcrumbs, parmesan cheese, and a savory blend of fresh herbs, onions and garlic then baked to perfection

ROQUEFORT MUSHROOM CHICKEN

Grilled chicken breast topped with sautéed mushrooms and a roquefort cheese with fresh herb cream sauce

ADOBE GRILLED CHICKEN

Seasoned grilled chicken breast topped with fresh spicy tomato salsa

LEMON CHICKEN

Pan seared chicken breast topped with a light lemon sauce and fresh herbs

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CHICKEN MARSALA

Grilled chicken breast laced with a marsala wild mushroom sauce

TERIYAKI CHICKEN

Grilled chicken breast topped with a teriyaki brown sugar glaze and fresh cut pineapple

TUSCAN CHICKEN

Tender grilled chicken breast topped with a combination of black olives, plum tomato and artichokes blended with marinara sauce, garlic, basil and olive oil

GOAT CHEESE AND SPINACH CHICKEN (\$2pp upgrade)

Chicken breast pounded, stuffed and rolled with a blend of fresh spinach, fresh herbs, goat cheese then baked and lightly glazed

FISH

MAPLE SALMON

Baked salmon filet with a sweet maple glaze

SESAME CRUSTED SALMON

Baked salmon filets garnished with black and white sesame seeds and presented with wasabi, orange honey and sesame ginger sauces

SHRIMP PAELLA (\$2pp upgrade)

Saffron rice mixed with green peas, red peppers and onions topped with seasoned shrimp

CILANTRO CURRY SEARED TILAPIA

Fresh tilapia seasoned and pan seared then topped with a creamy cilantro coconut sauce that has just a touch of curry

MEATS

SLICED TOP ROUND OF BEEF

Tender sliced beef layered with your choice of sauce:
- marinated mushrooms and a port wine demi sauce
- fresh rosemary and tarragon herbs blended into a light cream sauce

ROPA VIEJA

Authentic Latin dish with shredded flank steak, savory vegetables and thickened spicy tomato sauce served

BOURBON GLAZED PORK

Tender slices of pork grilled and laced with our zesty bourbon glaze and garnished with caramelized onions

CHEF CARVED FLANK STEAK (\$3pp upgrade)

Three day marinated flank steak in port wine with rosemary and garlic, grilled medium rare sauces include: horseradish cream, chimichurri and pomerey mustard





JOHN MICHAEL EXQUISITE WEDDINGS

CHEF CARVED BEEF BRISKET (\$3pp upgrade)

A very flavorful cut of meat seasoned with spices and smoked, slow baked and served with caramelized onions - sauces include: pomerey mustard, spicy barbecue and sweet barbecue

CHEF CARVED PERNIL

A Latin inspired meat rubbed with a citrus adobe seasoning and baked to perfection
sauces include: jalapeno lime butter, pomerey mustard and sweet barbecue

CHEF CARVED TURKEY

Seasoned turkey breast with leg, sauces include: pomerey mustard, cranberry and sweet barbecue

PASTA

WHITE TRUFFLE BACON MAC & CHEESE

White cheddar macaroni and cheese tossed and baked with applewood smoked bacon and a hint of white truffle oil, topped with seasoned panko breadcrumbs

BAKED ZITI FOUR CHEESE

Our classic ziti noodles tossed with parmesan, mozzarella and ricotta cheeses in a basil marinara sauce then baked and topped with provolone cheese

CHEESE TORTELLINI

Cheese tortellini with your choice of sauce:
- a delicious spinach and rich alfredo cream sauce
- a sun-dried tomato and herb cream sauce

ROASTED RED PEPPER AND PARMESAN RISOTTO

Arborio rice sautéed with roasted peppers, olive oil, garlic and white wine tossed with fresh herbs and parmesan

SALADS

GARDEN SALAD

Romaine lettuce, onions, tomatoes, mushrooms, cucumbers, carrots and croutons served with ranch and balsamic dressings on the side

CAESAR JOHN MICHAEL

Romaine lettuce tossed with sliced mushrooms, sliced red onions, grated parmesan cheese, homestyle croutons and our award winning caesar dressing

SALAD JOHN MICHAEL

Our classic simple salad - organic spring mix, caramelized walnuts and a raspberry vinaigrette

COUNRTY FRENCH SALAD

Organic spring mix, caramelized nuts, sliced oranges, quartered strawberries in a crème raspberry vinaigrette

MEDITERRANEAN SALAD

Romaine lettuce and spring mix tossed with roasted red peppers, cucumbers, black olives and feta cheese in a balsamic ranch dressing





JOHN MICHAEL EXQUISITE WEDDINGS

SIDE DISHES

BROCCOLI & CHEESE CASSEROLE

A blend of broccoli, diced celery, cheeses, butter, cream and eggs poured over pieces of hand torn baguette bread

BAKED CORN CASSEROLE

Our classic home style moist and sweet corn casserole

GARLIC MASHED POTATOES

Mashed red potatoes with the perfect blend of garlic, butter and cream

“FULLY INVOLVED” MASHED POTATOES (*\$2pp upgrade*)

A decadent blend of our garlic mashed potatoes with sour cream, cheese, bacon and chives

ROSEMARY SHALLOT POTATOES

Quarter cut red new potatoes tossed in olive oil, seasoning, sautéed shallots and fresh rosemary

THREE CHEESE POTATOES

Diced potato baked with mushroom cream sauce, onions and a three cheese blend

CHILI LIME ROASTED POTATOES

Quarter cut baby new potatoes seasoned with fresh lime juice, cilantro and chili seasoning

YELLOW RICE PILAF

Saffron seasoned rice with diced vegetables and seasonings

HONEY GLAZED CARROTS

Steamed baby carrots lightly coated with honey and tossed with fresh basil and pine nuts

SOUTHERN STYLE POLE BEANS

Pole beans cooked with crumbled bacon and sautéed onions

SEASONAL VEGETABLE SAUTE

A colorful seasonal blend of fresh vegetables cooked in olive oil, butter, garlic, salt and pepper

RED BEANS AND RICE

Tender slow cooked red beans served with a seasoned yellow rice

SWEET POTATO CASSEROLE

A blend of sweet potatoes, cream, butter and brown sugar topped with caramelized mini marshmallows





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ADDITIONAL INSPIRATIONS *(ask for pricing)*

BUTLER PASSED HORS D'OEUVRES

CRAB CAKES

Maryland style crab with the perfect blend of seasonings, served with remoulade and key lime sauces

SCALLOPS WRAPPED IN BACON

Jumbo bay scallops lightly seasoned and wrapped in applewood smoked bacon

PECAN CHICKEN SATAY

Pecan crusted chicken tenders fried on-site and served with raspberry and honey mustard sauces

BEEF SATAY

Seared and skewered beef served with peanut, sweet chili and teriyaki sauces

BUTTER PECAN SHRIMP

Butter pecan crusted jumbo shrimp fried on-site and served with raspberry and honey mustard sauces

MEDITERRANEAN CUPS

A blend of black olives, feta cheese, diced cucumbers, diced tomatoes, served in a filo shell and topped with a micro cilantro garnish

SPINACH AND MOZZARELLA STUFFED MUSHROOM CAPS

Mushroom caps stuffed with a blend of spinach and shredded mozzarella, topped with seasoned panko breadcrumbs

CRAB STUFFED MUSHROOM CAPS

Mushroom caps stuffed with a blend of seasoned crabmeat, topped with seasoned panko breadcrumbs

ANDOUILLE SAUSAGE STUFFED MUSHROOM CAPS

Mushroom caps stuffed with ground andouille sausage, topped with seasoned panko breadcrumbs

ENTREES

CHEF CARVED BEEF TENDERLOIN

Whole marinated tenderloin (filet), seasoned and grilled, sauces include: mushroom demi, pomerey mustard and blue cheese

CHEF CARVED PRIME RIB

Whole prime rib with an onion garlic rub baked to a juicy medium rare, sauces include: horseradish cream and au jus





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PASTA

PESTO PRIMAVERA

Spiral pasta blended with a pesto cream sauce, fresh array of vegetables, fresh chopped basil and topped with roasted pine nuts

VEGETABLE LASAGNA

Pasta layered with fresh vegetables, three different cheeses and a creamy bechamel sauce

VEGETABLE STIR FRY

Classic stir fry noodles with fresh vegetables in a light teriyaki glaze

MAC & CHEESE BAR

White cheddar and yellow cheddar spiral macaroni and cheese served with bacon bits, crispy onions, broccoli, ground beef, diced ham, seasoned panko breadcrumbs, salsa and jalapenos

SALAD

ROQUEFORT PEAR SALAD

Mixed greens, crumbled blue cheese, chopped sweet pears tossed together with caramelized walnuts and a raspberry vinaigrette

WATERMELON SALAD

Cubed watermelon, feta cheese, mint and arugula tossed with fresh lemon and olive oil

SPINACH SALAD

Fresh baby spinach, chopped eggs, red onions, mushrooms and crumbled bacon served with a hot bacon vinaigrette on the side

GREEK SALAD

Tomatoes, cucumbers, olives, feta cheese, red onions, and pepperoncini's, tossed with fresh herbs in a Greek dressing

SIDE DISHES

COLLARD GREENS

Slow cooked collards with bacon, onions and seasoning served dry style

MASHED POTATO BAR

Creamy garlic mashed potatoes and sweet mashed potatoes served with chives, sour cream, crumbled bacon, cheddar cheese, butter, broccoli florets, brown gravy, honey butter, brown sugar, mini marshmallows and caramelized nuts





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THE “FINE PRINT”

CUSTOMIZATION: All of our packages are customizable. You can add services as needed or remove up to 2 services* and the price will be adjusted. Just ask us for a custom quote. **removal of more than 2 services voids the package*

FLORAL: Most of the services included are very straight forward, however the floral is an estimated amount and can vary by types and quantity of flowers wanted. You will meet directly with the florist who will present a proposal to you that may be less or more than what is allotted in the package. The package price will be adjusted by this amount. You always have the flexibility to work with the florist to adjust your floral as needed.

CATERING: You will submit a final guest count 10 days prior to the event and the package price will be adjusted accordingly. Packages designed for 50+ guests – catering pricing is adjusted for less than 50 guests.

TASTINGS/MEET THE VENDORS: to keep our costs competitive, we offer group style tastings. By attending four tastings in a row, you will taste all the items on our inclusive buffet menus. We offer a private tasting option including tasting of our plated or station style menus starting at \$125 where you can select your items to taste. Many of our vendors attend the group tastings.

THE FLOW: Once you realize you want to book us, send in your deposit and we will send you a confirmation of services. We will book the included vendors and you will get an opportunity to plan with them personally. 10 days prior to your event a final guest count will be taken. We are here whenever you may need us!

SERVICE TIMES: Our wedding packages include 5 hours service, 8 hours overall (*2 hours setup, 5 hours event, 1 hour breakdown*) extra time is allowed - ask for pricing

PERSONAL ITEMS: Due to liability and space issues, we cannot accept personal items at our facility prior to your event. However we are very glad to help you with placing some of your ready-to-go personal items at the event including favors, guest book, flutes and cake servers. Your day of coordinator will also help with additional personal items.

BOOKING INFO: We take a 10% deposit (\$500 minimum) of your estimated package to secure your date and all of your package vendors. Once we receive your deposit, you will receive a confirmation of services. Removing a vendor after booking will result in a 50% vendor cancellation fee (removal of more than 3 vendors is not permitted)

PAYMENT INFO: We take a 10% deposit (\$500 minimum) to secure your date. We accept personal check, cash or credit card for deposits. Final payment is due by 5 days prior to the event and after your final invoice is presented. We accept only cash, credit card or certified check for final payment. We do not accept pre-payments. All deposit payments are applied to the total cost of your event.

CANCELLATION: No monies are refunded should a cancellation occur; however we can work with you on rescheduling another date.

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