

The image features two women in elaborate costumes standing on a grassy area in front of a modern building with large windows. The woman on the left is wearing a light purple, long-sleeved dress with a voluminous, ruffled collar and a skirt made of many layers of white fabric strips. She has a decorative mask on her face. The woman on the right is wearing a black, form-fitting outfit with a large, dark, ruffled collar and a long, sheer black skirt. She has a large, white, ruffled headdress and a decorative mask on her face. The background shows a modern building with large windows and some trees.

2019 ICA CATIE AWARDS
PACE YOURSELF

SIGNATURE CATERER FOR BEST EVENT

OVERVIEW OF THE EVENT

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"There is something special when creative people get together" - Joy Mangano

This annual awards gala, billed as "THE" event of the year for creatives, was an evening of twists and turns, all in design, over the top detail, and a gastronomic experience. Our team was chosen to create an edgy and modern event that would speak to the creative hearts within the attendees.

Inspired by our clients request for "not another masquerade," we produced an immersive evening of sensual interactive elements that delivered on all levels of entertainment.



EVENT CONCEPT

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Sharp, sophisticated, and sensual elements played together creating a captivating event of visually enticing design, cuisine, and entertainment. With a bold color story building from crisp black and white, gradually incorporating touches of reds, rose, and deep eggplant, and then bursting alive in a black light explosion of color; the event was edgy and provocative. The synergy of sights, sounds, and flavors brought to life a vibrant and inspiring annual awards gala that celebrates the best work of creatives.

This event honors and acknowledges the best of the best in an industry trade association. Each award celebrates innovation and creativity as well as best business practices highlighted in work from the previous year. Our concept for this event was to produce an event that left even the most critical of these creatives inspired by bringing together and recognizing numerous disciplines in an immersive manner. We designed a captivating culinary experience aligned with entertainment and décor that pushed the boundaries of a traditional corporate event creating an evening that left guests curious about what might be next. From the welcome reception to the black lit after party, every moment was filled with excitement.

2019 CATIE AWARDS



DESIGN ELEMENTS

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Each decision leading up to this high profile event was made with design in mind. Four months out from the event date, our team was tasked with producing an event that invigorated the senses and amused curiosities.

Attention to detail coupled with an interwoven and elaborate culinary expertise was an integral part of our design. It was evident from the outset of our creative process that a black and white color story would be woven throughout the event touching details from the invitation to decor, entertainment, and each of the custom menu items we created.

While incorporating all five sensory elements throughout our design we were able to deliver an immersive event that enticed guests at every turn. Through unique Tastes, creative Textures, energetic Sounds, unexpected Visual elements and rich Fragrances, the senses came alive during this exciting event.

DESIGN ELEMENTS

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Our original design concept was born from our client's desire to not produce the same old masquerade gala that they've seen before. In a joking manor, we asked...well why not and from the joke was born a modern and refreshing gala design. Through design we were able to craft a unique experience that pushed boundaries and innovation.

Several elements made our dynamic design choices come to life for this stylish event. Through custom drapery we were able to transform a very sterile conference space into a sleek and modern environment. Each component was hand chosen to reflect the overall style we had conceptualized. Texture, tone, and touch were all part of the deciding factors ensuring we stayed true to our color story as built layer by layer this complex design.

The relevance of every single item was testament to our reputation for producing innovative and immersive designs while aligning the superior quality and creativity of our culinary creations.







*black
dragon*



MENU DESIGN

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This is a menu design that makes our hearts leap with joy. Thoughtful. Creative. Innovative. Delicious. Every component was custom crafted for this event. As the leader in catering innovation in our state, we were tasked with creating a menu design that encompassed new culinary creations created with modern methods and techniques, displayed in unique serving vessels, all while highlighting intriguing flavors and textures.

Our client and their guests are well known for their innovative business practices, and as leaders in their specialties. With this in mind we too had to produce a menu that wow'd even the most critical of creatives while delivering a delicious meal.

Design was in the forefront as we developed our menu, each of our creations reflected the color story unfolding before our guests embodied a bit of intrigue. Guests experienced four passed bites, three craft cocktails, a four course meal, and after party snacks; this menu left them in awe. Each presentation was superbly polished. Attention to detail coupled with the myriad of flavors and commitment to modern execution of this multi-layered menu is a reflection of our reputation for unique presentation and our passion for culinary art.

MENU DESIGN

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As guests entered the welcome reception, a sleek black and white environment had been created. Roaming throughout were servers adorned with the hand painted artistry that awaited guests. Unique tray designs presented custom created bites crafted with only black and white ingredients. Positioned directly adjacent to the entryway was a custom built cocktail lounge that carried our color story into yet another event element. Character artists stood welcoming guests to enjoy the first of three specialty cocktails. Using activated charcoal and dragonfruit, the Black Dragon was a refreshing and visually stunning welcome.

Our culinary team conceptualized an impressive and appetizing menu created with ground breaking technique. Unique ingredient combinations with sweet, savory, sour and bitter tones with surprising textures lent an unexpected twist to the look and flavor of the meal. Staying true to the advancement of our color story and innovation; our four course plated meal pulled black and white tones together with small pops of color and one of a kind interactive presentation. Surprising elements were abound. Our cocktail bomb disguised as butter quenelle and oil cruets was the first of many wow moments as the menu unfolded. Black pasta wrapped delicately around complimenting ingredients like lemon and tomato brought another surprise. Charcoal dusted potatoes, low temp boiled beets, roto evaporated black garlic demi, hand painted black current plates, butterfly tea pearls, and unique plating all delivered an unforgettable dining experience.















EVENT GOALS

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The goals of this event were quite clear from the onset. We were tasked with producing a one of a kind experience for attendees that delivered in a unique and innovative way. We sought out to create a signature event that was modern, engaging, edgy, and visually intriguing. The need to offer a creatively relevant experience was paramount with this group.

For this high profile event we were able to achieve the necessary attention to detail with intricacy and elaborate creativity. The beautiful synergy of visual components, sound and lighting illusions, and a custom crafted menu of uniquely presented food and cocktails delivered an event that left guests wanting more.

CHALLENGES

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Executing this level of creativity within an event is extremely labor-intensive. With so many new concepts, logistics and complicated components it was imperative we worked as a team. Each menu item was thoroughly tested, documented, and assigned a day of team. This ensured consistency in our finished product.

Another challenge was found in our location. The event was held two hours away from our commissary kitchen in a venue we had not worked in before. Several site visits were held prior to the event to lay out a complete logistics plan from load in to culinary station layout, and even a green room detailing for our artists.

Despite the challenges we faced, the pre-planning of our experienced team lead to a flawless execution on the day of the event resulting in a stunning finished product that left guests in awe.





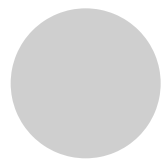
UNIQUENESS

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Our company is known for being innovation creators, experience designers, catering experts, and as a leader in our field. We produced a unique event experiencing using numerous techniques to bring our concept to life.

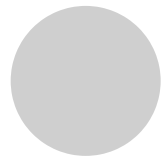
One of the qualities that our team possesses, is the unique ability to take an event concept and embrace every single facet. From the design, to the entertainment, décor, music, to the staff uniforms, and of course, menu and beverage creation. It is this talent that combined to create a unique event for our client.





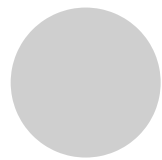
ARTISTS | FACEPAINTERS

Encore Entertainment, Larry Sauer
larry@encoreentertainment.net



GRAPHICS AND PRINTING

KB Designs, Kate Burglund
kate@kbdesignllc.com



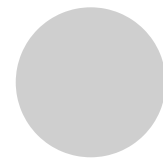
AUDIO VISUAL | LIGHTING, DJ BOOTH, BLACK LIGHT, CONFETTI CANNON

Evans Audio Visual, Scott Evans
s.evans@evansav.com



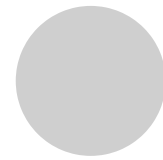
FURNITURE, CUSTOM DRAPING

WOW Factors, Scott Evans
s.evans@wow-factors.com



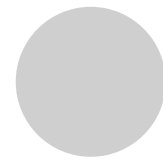
STAGE ACCENTS

CORT Event Furnishings
harry.webster@cort.com



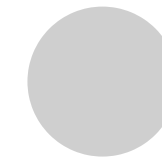
BALLOON DECOR

Banzi Balloons, Tyler Shives
tyler@banzi.events



ENTERTAINMENT

AMS Entertainment, Jason Ryan
jason@amsindiana.com



LINEN & CHARGERS

BBJ Linen; Linen Hero
bmarino@bbjlinen.com;
chris.lamar@linenhero.com



CHAIR COVERS

Chameleon Chair
imavillacorta@chameleonchair.com

VENDOR PARTNERS

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MENU

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WELCOME RECEPTION

WAITER PASSED HORS D'OEUVRES

potato pringle with with seared beef tenderloin, bernaise, crisp taragon

seared sear scallop on coconut scented black out risotto, and basil ice cream

white bean cake with tofu aioli and pickled baby turnip

COCKTAIL

black dragon cocktail

AFTER PARTY

WAITER PASSED LATE NIGHT SNACKS

cream cheese ice cream burritos

COCKTAIL

light bright cocktail

DINNER RECEPTION

FIRST COURSE

charcoal fettuccine, capers, burrata, asparagus, kalamata olive, confit garlic, tomato, meyer lemon oil, cured egg yolk

SECOND COURSE

baby red rose romaine, heirloom cauliflower, charred carrot, toasted pine nuts, and citrus parmesan cream, charcoal coral

THIRD COURSE

sorrel crusted beef tenderloin, black hawaiian salt, pickled mustard seeds, black garlic molasses demi gelee, chilean sea bass, onion soubise, heirloom carrot, charcoal spiral, charcoal baby blue potatoes, roasted beets, beet fluid gel, garlic root

FOURTH COURSE

buttermilk panna cotta, black current, hibiscus gelee, white peach champagne sorbet, carbonated dragon fruit, butterfly pea caviar, toasted coconut crumble

COCKTAIL

cocktail bomb

KEY RECIPES

PACE YOURSELF

FIRST COURSE | CHARCOAL PASTA

Ingredients (yield 125 servings)

62 1/2fl oz	Oil, Meyer Lemon
1250g	Caper
125oz	Cheese, Burrata
12 1/2lb	Asparagus Large 11#
250ea	Olive Kalamata
250ea	Tomato, Teardrop 12ct
2267 1/2g	Confit, Garlic
437 1/2g	Cured, Egg Yolk
30lbs.	Charcoal Fettuccine

Method:

1. Dip Fettuccine Noodles in boiling water for 90 seconds to cook. Toss in Garlic Confit.
2. Lay out Fettuccine Noodles on plate like a wrap. Fill with Asparagus, Burrata Cheese, Capers, Olives, Tomato and carefully wrap to conceal all color from ingredients.
3. Drizzle Meyer Lemon Oil over pasta and finish with grated Cured Egg Yolk

KEY RECIPES

PACE YOURSELF

SECOND COURSE | SALAD

Ingredients (yield 125 servings)

1250g	Lettuce, Baby Red Romaine 2#
6500g	Lettuce, Belgian Endive
3750g	Cauliflower, Tri-Color
4250g	Carrot JMBO 25#
125ea	Onion, Petite White Coin 50ct
125g	Nut, Pine Shelled Raw
125g	Salt, Himalayan
6 1/4g	Fennel Pollen
125g	Spice, Peppercorn Pink
3 7/8qt	Dressing, Citrus Parmesan Cream

Method:

1. Place dressing in bottom of serving vessel, layer ingredients in serving vessel, top with charcoal coral

KEY RECIPES

PACE YOURSELF

SECOND COURSE | CITRUS PARMESAN CREAM

Ingredients (yield 3 7/8qt)

2 7/8pt	Cream, Heavy Whipping 12ct
35 1/8oz	Yogurt, Plain Original 6pk
11 3/4oz	Cream, Sour 4/5#
82g	Shallot, Fresh Peel on 5#
46 7/8g	Garlic, Peeled Fresh Jar
293g	Cheese, Parmesan Reggiano 10#
5 7/8fl oz	Lemon, 75ct
5 7/8fl oz	Lime, 110ct
5 7/8fl oz	Orange Fancy Fresh 88ct
3 7/8tbl	Honey 12/1#
3 7/8drytbl	Salt, Kosher
3 7/8drytbl	Spice, Black Pepper Whole 5#
33.11g	Lemon, 75ct. (zest)
19.92g	Lime, 110ct (zest)
33.11g	Orange Fancy Fresh 88ct (zest)

Method:

1. Combine ingredients, blend with stick blender until completely smooth

KEY RECIPES

PACE YOURSELF

THIRD COURSE | ENTREE

Ingredients (yield 125 servings)

1875g	Gel, Beet Fluid	
31 1/4g	Dust, Sorrel	
437 1/2g	Pickled Mustard Seed	
2qt	Demi Glaze, Black Garlic	
125SRV	Seared Beef Tenderloin, 3oz	
125SRV	Seared Sea Bass, 3.5oz	
7000g	Soubise, Shallot	
125SRV	Carrot, Baby Cobalt	- quick blanch, channel cut
125SRV	Carrot, Petite White 50ct	- flash blanched
750ea.	Beet, Ultra Trimmed	- vac pressured, boiled at 95 degrees for 150 minutes
125SRV	Potatoes, Charcoal	- tops trimmed to sit flat on plate
1125g	Mushroom, Black Trumpet 5#	- pan sautéed in garlic/shallot confit until crisp
250g	Salt, Black Hawaiian	- ground
375ea	White Fava Blooms 50ct	
125g	Micro Red Shiso	
250g	Garlic Root Micro	

KEY RECIPES

PACE YOURSELF

ENTREE COURSE | BEET FLUID GEL

Ingredients (yield 1875g)

1088g	Beets, Red 5#
468 3/4g	Confit, Garlic
468 3/4g	Water
156 1/4g	Confit, Shallot
31 1/4g	Salt, Himalayan
15g	Low-Acyl Gellan Gum F

Method:

1. Dice Beets in appx 1" cubes, place on sheet tray. Place in oven on 325F for 30 minutes.
2. In a add vitamin add Beets, Water, Garlic, and Shallot Confit and Puree.
3. In a sauce pot add beet mixture and bring up to 203F on medium-medium high heat stirring regularly. Add Low-Acyl Gellan Gum slowly, whisking constantly to avoid clumping. Heat on a minimum of 3 minutes to allow gellan gum to bloom.
4. Remove from heat and stick blend until fully smooth. Place in fine tipped squeeze bottles for service. At time of service store squeeze bottles in chafer in hot water of 150F+.

KEY RECIPES

PACE YOURSELF

ENTREE COURSE | BLACK GARLIC DEMI

Ingredients (yield 2qts)

1 7/8qt Demi Glaze, Red Wine

7 1/2tbl Molasses, Black Garlic

7 1/2drytsp Salt, Kosher

Method:

1. Place demi and black garlic in rotary flask, pressurize evaporator chambers, lower rotary flask in to water bath at 35 degree Celsius, turn on rotation to 200RPMs, raise water temp as evaporation begins, continue process until approximately 1/3 of volume remaining

KEY RECIPES

PACE YOURSELF

ENTREE COURSE | ONION SOUBISE

Ingredients (7000g)

6283 1/4g Shallot, Fresh Peel on 5#

560g Butter Solid UNSLT

44 3/4sprig Thyme Fresh 1#

2 3/4sprig. Rosemary, Fresh 1#

22 3/8fl oz Oil, Olive Blend 75/25

36 3/8fl oz Cream, Heavy Whipping 12ct

to taste Salt, Kosher

to taste Spice, Peppercorn White

Method:

1. Roast Whole Shallots, Thyme, and Rosemary. Peel Shallot then place all ingredients in the vitamix and blend until smooth

KEY RECIPES

PACE YOURSELF

ENTREE COURSE | CHARCOAL POTATOES

Ingredients (yield 125 servings)

375ea	Potato, All Blue C#
625ea	Potato, All Blue D#
250g	Charcoal, Activated
500g	Confit, Garlic
312 1/2g	Salt, Black Hawaiian
125g	Spice, Black Pepper Whole 5#

Method:

1. Scrub and trim potatoes, toss lightly in oil from confit garlic and charcoal, roast until tender approximately 30 minutes

KEY RECIPES

PACE YOURSELF

FOURTH COURSE | DESSERT

Ingredients (yield 125 servings)

3 7/8gal	Panna Cotta, Buttermilk
3125g	Gelee, Black Currant
3 7/8qt	Sorbet, Peach and Champagne
625g	Caviar, Butterfly Pea
1125g	Gel, Hibiscus Fluid
125piece	Fruit, Carbonated Dragon
1000g	Crumble, Coconut Pie Crust
250g	Honey, 12/1# Orange Blossom
250ea	Flower, Egyptian Star 50ct

PRODUCTION COLLATERAL - EVENT CONTRACT

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Client/Organization:
Booking Contact:
Address: P.O. Box 501097
 Indianapolis IN 46250
Telephone: (317) 296-5025
Email:
Designer:
Design Revised:

Location:
Room Selection:
Event Date: 4/20/2018
Estimated Guests: 150
Event: Gala
Estimated Time of Cocktails: 6:00pm
Estimated Time of Serve: 7:00pm
Closing: 12:00am

EVENT BUDGET ESTIMATION:

Category	Total
Beverage	
Equipment	
Food	
Labor	
Linen	
Subtotal	
Service Charge	
Tax	
Total	
Paid	
Balance	

Final Planning Details including low guest count guarantee, floor plan(s), and event timeline information are due to your Event Designer no later than seven (7) days prior to your event date. Your signature below is required to confirm that the details provided to you in this final detail contract are accurate and approved.

Client

Signature



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