

LOGO & BRAND- ING

La Design Boutique

GRAPHIC DESIGN



Logo Design and Branding Client

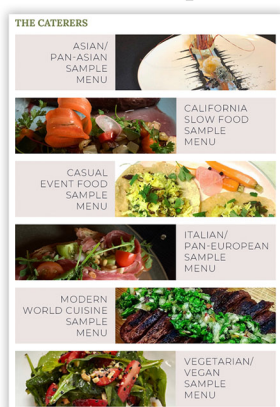
Providing logo and branding designs for companies across different mediums and products. We work with you closely throughout the design process so you have complete control on realizing your vision and send digital proofs to you so you can fully picture the finished products.

CATERING CONCIERGE

Logo



Website Graphics



Business Card

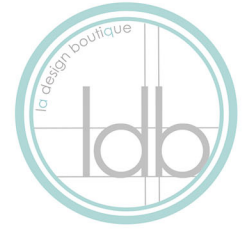


Social Media Posts



Promotional Flyers





Logo Design and Branding Client

Providing a lookbook for client to showcase all the different virtual events that can be held. The lookbook features detailed explanations of each experience along with eye-catching visuals and varying designs across each page.

CATERING CONCIERGE LOOKBOOK

VIRTUAL EVENTS by Catering Concierge

- WINE BLENDING...1
- BLIND WINE TASTING...2
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WINE BLENDING

Become a winemaker at home and create your own signature blend! At home blending kits can be enjoyed virtually with friends, family, work associates, and any other wine-loving folks. Learn the process behind blending as you are guided to blend your own wine. The home blending kit includes component wines to blend into your final wine and all the tools needed to blend, such as an empty bottle for the final blend, a pipette, and a beaker. This experience is 90 minutes. Kits shipped nationwide.

BLIND WINE TASTING

How can sommeliers smell and taste a wine and know immediately what is in the glass? In this class the sommelier will give attendees step-by-step instructions to make them better wine tasters. Guests will be led through looking, smelling, tasting, and then drawing conclusions about the wine. A small-format tasting set of 6 wines is sent "blind" to each attendee (no labels on the bottles). The sommelier will guide the group through an interactive and fun blind tasting exercise. This experience is typically and ideally 90 minutes, but can be shortened to 45 minutes or 60 minutes. Kits shipped nationwide.

WHISKEY TASTING

Fine whiskey comes in various types, flavors and hail from many different countries. Learn the differences in taste and quality with a Whiskey Ambassador guiding you through their various qualities and characteristics. Whiskey tasting kits delivered directly to your doorstep. This experience is typically 90 minutes depending on the number of whiskeys that are sampled, but can be shortened to 45 minutes to 60 minutes. Kits shipped nationwide.

BLIND ALCOHOL TASTING AND MIXOLOGY CLASSES

Example: The Tequila Class
In a fun informative environment, the mixologist will lead your group through a blind tequila tasting. You will learn about the different classifications of Tequila: Blanco, Reposado, and Añejo. Together, guests will experience each expression - first by smell, then by straw sip, and then by sight and taste. Each guest will receive three blind sample bottles, information sheet, and three tasting straws, plus a mini margarita kit including 1 lime, 1 packet of salt, and 1 small bottle of agave. By the end of class guests will have a deeper understanding of each tequila in its purest form and the mixologist will lead the group through crafting a classic Margarita, while giving a few tips and tricks of the trade. Kits shipped nationwide.

ARTISANAL SHRUBS AND COCKTAILS

A shrub is a non-alcoholic syrup made from a combination of concentrated fruits, aromatics, sugar, and vinegar. Traverse the world of Artisanal Craft Shrubs handmade by your mixologist. You will learn how to add depth and complexity to your drinks through a blend of sweet, savory, and tart notes. Shrubs were common in colonial America, are now back with a vengeance, trail the cocktail revolution and adding a whole new amber-boon to cocktails as well as non-alcoholic drinks. Equipped with fruit-forward flavor, they bring a perfect balance of sweet and tart to drinks. Shrubs spruce pair well with spritz, sparkling wine, and beer. Non-sippers-som enjoy them with sparkling or soda water. FUN FACT: They can also be used as the acidic ingredient in cooking for marinades or vinaigrettes. Kits shipped nationwide.

HARD CIDER

I first tasted hard cider aka cider on a self-guided walking tour of western France. We would stop in for lunch at a country farm and out would come the homemade drink. Made from fermented fruits such as apples, pears, or berries harvested from various wine-growing regions, this alcoholic beverage has the perfect combination of fruity sweetness and acidity that is both effervescent and refreshing. It is just now starting to show up more frequently on many drink menus here in the USA. Kits shipped nationwide.

NON-ALCOHOLIC EUPHORICS, NOOTROPICS, AND MOCKTAILS

Mind-altering euphoric beverages are alcohol-free drinks that are created to give you a variety of euphoric sensations, as well as an increase in conscious connection with others. Using a blend of adaptogens, herbs, and botanicals, they just might be the alcohol-free social lubricants we've all been waiting for. Hangover-free experiences that range from stress and fatigue relief, to relaxation aids and focus boosters. Each elixir bolsters the body using the mysterious properties of plants from botanicals that can increase serotonin and dopamine precursors, to another that increases circulation and was used in Mayan culture as an aphrodisiac. Kits shipped nationwide.

TEA TASTING

Tour a selection of premium loose leaf and exotic teas that can be enjoyed by the cup or by the ounce. Your tea guide will educate you on the health benefits of various teas. Learn how tea is made, proper brewing and cupping techniques as well as the history of tea. Think of it as a chilled, very proper tea party with benefits. Besides tea samples, kits can include accessories such as teapots, teacups, infusers, storage tin, slip covers and pasties. Non-perishable kits shipped nationwide.

CHEESE TASTING with a Cheese Monger

Cheese is a story and the cheese monger teaches a tasting class that covers the history of cheesemaking, the difference between domestic and imported cheeses, their traditions, the distinction between various animal milks, styles of cheese, and the people who make each cheese. Ranging from American-made artisanal to European craft cheeses, to raw, hard and soft cheeses and how they pair with food and drink. Kits shipped nationwide.

OLIVE OIL TASTING

The world of Fine California Olive Oil is a unique universe in which to delve. Discover the 4 S's - Scent, Sight, Sip, and Swallow. Learn how to discover an oil's flavor by sipping it neat - meaning on its own without bread or other food thus allowing one to sense the oil's flavor without distraction. You will taste three different styles of olive oil and different ways to use them. The sensory assessment of olive oil uses scientific methodology to evaluate the quality of an oil. Olive oil sommeliers educate tasters to recognize specific attributes and to determine if the oil is free of negative attributes like flavor defects. Olive oils can come with assorted vinegars, olives, tapenades, crackers as well as olive oil and vinegar accompaniments. Kits shipped nationwide.

CHOCOLATE TASTING with a Chocolate Sommelier

Get acquainted with chocolates from fine chocolate makers (not chocolatiers) - not very different animals. The world of fine single origin chocolates is akin to the world of wine. It is relatively unknown and underexplored. The distinction: Chocolatiers buy pre-blended chocolate known as couverture to make their candies. Chocolate makers go from bean to bar to make some of the most nuanced chocolate and cocoa butters that one has ever tasted. Beans from different chocolate farmers in various chocolate producing regions are unique in flavor much like fine wines from different vineyards. Virtual chocolate tasting programs feature carefully curated menus, with chocolate samples chosen especially for your group and can fit a specific theme. In addition to regular guided tasting formats, your Chocolate guide also offers a "How to be a Chocolate Expert" cooperative tasting classes featuring a discussion/demos on aspects of fine craft chocolate, then guests are led through a series of blind tastings in which attendees guess between high-end and low-end sample. Kits shipped nationwide.

GUILTY PLEASURE SNACK BOXES

Give a box of assorted, high end sweet and salty snacks. Choose from a variety of gourmet chips, dips, meat and fish jerkies, fancy sweet and savory pretzels, popcorn, and more. Pairs well with bubbly wines, whiskey, cocktails, cider, and beer. These snacks are the pure definition of "eat, sip and sit" or otherwise known on the street as "crack food". Kits shipped nationwide.

Accompaniments and/or Stand-Alone FOOD GIFT BOXES

Depending on the location of your guest, the caterer will ship stylized boards of perishable domestic and/or imported cheeses, charcuterie, dried fruits, assorted nuts, and crackers. Non-toasted cheese and charcuterie boxes can be shipped across the United States.

NOTES:

- Blind tastings can be done for most of the events listed.
- All products listed can be shipped as stand-alone gift kits without the interactive educator guide.
- All vendors are verified in conducting the events listed.
- All pictures are for reference only.

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@cateringconcierge



Logo Design and Branding Client

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IN THE GAME HOSPITALITY SOLUTIONS

Logo



IN THE GAME
hospitality solutions

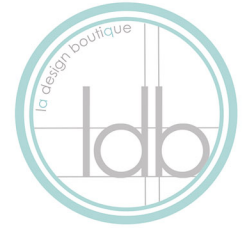


Logo Design Board



Digital Mockups for Promotional Products





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TINTO Y BLANCO ENOTECA

Logo

TINTO
Y
BLANCO
ENOTECA



Promotional Event Flyer

TINTO Y BLANCO ENOTECA

TINTO Y BLANCO EXCLUSIVE CLUB PRESENTA

Festa del Novello
12 NOVEMBRE
ORE 20:00

VIA QUATTRO CHISE N. 10, VITULAZIO

MENU

APERITIVO E STUZZICHERIA
TECOLA DI PIENZA AL PROFUMO DI BOSCO
CON FUNGHI E SALSICCIA
O' PIGNATELLO E SAN MARITINO
CON FUNGHI FAGIOLE E LESS.
SALSICCIA CROGIOLATA NEL VINO NOVELLO BIANCO
CON INSALATA MISTA MULTICOLORE
CALDAROSSE AFFOGATE NELL' NOVELLO ROSSO
DOLCINI ALLE CASTAGNE € 25,00

Non mancherà musica, canti, balli e una cascata di vino novello

EVENTI IN COLLABORAZIONE CON DI BI EVENTS

E' OBBLIGATORIA LA PRENOTAZIONE.
ANTONIO 347.9888032 / PNA. 380.3684254

Business Card

TINTO Y BLANCO ENOTECA

DE LUZZO GIUSEPPINA
VIA REGINA MARGHERITA, 30
VITULAZIO (GE) TEL. 380.3684254

ROSSI SOLOPACA
AGLIANICO
BARBERA
MERLOT
MONTEPULCHIANO
CASAVERACCHIA
FALEGNANO
FRIZZANTE ROSSO

VINI BIANCHI SOLOPACA
AGLIANICO
GRINCO
FRANCO
FRIZZANTE BIANCO

VASTA SCELTA SPUMANTI DI VINI PROSECCCHI
CHAMPAGNE
IMBOTTIGLIATI
DISTILLATI
(RHUM, COGNAC,
WHISKEY, GRAPPE, ECC.)

BIRRA ARTIGINIALE
Squisi e Imbottigliati

SEGUICI SU FACEBOOK

Menu

MENU

Bevande

CAFFE ESPRESSO 0,70
CAFFE DECAFFEINATO 0,90
CAFFE DORADO 0,90
SICCO ARABICA 1,50
SICCO MERTILLI BIONDO 2,00
COCOA 1,20
ARANCATA FRANTA 1,20
ESTATE PESCA/LIMONE LATTEINA 1,00
LEMONSODA 1,20
TASSONI 1,20
GIARDINA 0,80
SCHNITZEL 1,00
RED BULL 2,00

Anisi

MONTENEGRO 2,50
AMARO DEL GIUO 2,50
JAGERMEISTER 2,50

Liquori

ARAGNAC 4,00
BRANDY 3,00
JIN 4,00
VODKA 2,00
ANICE 2,00
LIMONCELLO 1,50

Apertivi

APRICA SPRITZ 2,50
APRICA SODA 1,50
CAMPARI 1,50
APRITAS 3,50
CAMPARI SODA 1,50
PROSECCO 4,00
APRICO 2,00
MARTINI ROSSO 1,50

Wisky

FUJIE BLEND 3,00
RICK DANCE 4,50
GABER 4,50
CHINIA BACAL 3,50

Cognac

CLUBMEISTER 4,00
MARETTE 5,00

Grappe

BARBOSTA 4,00
BRANCA 3,00

TINTO Y BLANCO EXCLUSIVE CLUB

MENU

Tagliere 5,00
SALAMI E FORMAGGI VARI

Brischetto 5,00
VARI GUSTI

Cocktail

CURIA LIBRE (BIRRA CHIARA COCA COLA, SUCCO LIMONE)
MUSTO (BIRRA BIANCA, SODA, SUCCO LIMONE, ZUCCHERO CANNAI)
MARTINI DRY (GIN, VERBENA DRY)
DANGHIRE (BIRRA BIANCA, SUCCO LIMONE, SCIROPO BUCCHERO)
FINA COLADA (BIRRA BIANCA, SUCCO ANANAS, LATTE COCCO)
SEX ON THE BEACH (VODKA, VODKA PECA, SUCCO D'ARANCIA, SUCCO CRANBERRY)

Vini Rossi Calice

AGLIANICO DOP 2,50
MIOLO ST 3,50
FALBERO 3,50
SALICE VALENTINO 4,00
BRELLETO 4,00
AMARINE 6,00
BAROLO ROZZO 5,00
BAROLO ROSCHETTO 10,00

Vini Bianchi Calice

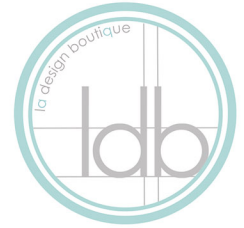
BIANO 3,50
GRINCO 3,50
FRANZOSINA 1,50
FRIZZANTE 1,50

Birra all'Esclusivo

BIERA ARTIGINIALE ITALIANA

BIERNA 20CL 1,00
BIERNA 40CL 2,00
BIERNA 20CL 1,50
BIERNA 40CL 1,50
BIERNA DOPPIO MALTO 20CL 2,00
BIERNA DOPPIO MALTO 40CL 4,00

TINTO Y BLANCO EXCLUSIVE CLUB



Logo Design and Branding Client

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PRINCESS NAILS

Logo



Business Card



Price List

MANICURE/PEDICURE	
MANICURE	\$12
PEDICURE	\$15
MANICURE & PEDICURE	\$25
GEL MANICURE	\$24
GEL PEDICURE	\$24
GEL WITH FRENCH TIP	\$30
DESIGNS	\$3 AND UP
ACRYLIC NAILS	
FULL SET	\$22 AND UP
FULL SET WITH GEL	\$28 AND UP
FILLS	\$15 AND UP
FILLS WITH GEL	\$30 AND UP
CUT DOWN	\$5
NAIL REMOVAL	\$5
POLISH CHANGE	\$5
	\$8 (FRENCH TIP)
TREATMENTS	
PARAFFIN WAX	\$5
SAND SCRUB	\$5
CALLUS REMOVAL	\$5
WAXING	
EYEBROWS	\$8
EYELASH EXTENSIONS	\$25 AND UP
EYELASH PERM	\$50 AND UP
LIP	\$4
FACE	\$25
FOREARM	\$25
UNDERARM	\$15
FULL BH	\$25
HALF LEG	\$30
FULL LEG	\$40
BIKINI	\$35

*ALL PRICES AND SERVICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

Gift Certificate





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CRUNCHY BUNCH

Logo



Packaging Labels



Marketing Flyers



Social Media Posts





Logo Design Variations

Providing logo designs and marketing for companies across different mediums and products. We work with you closely throughout the design process so you have complete control on realizing your vision and send digital proofs to you so you can fully picture the finished products.

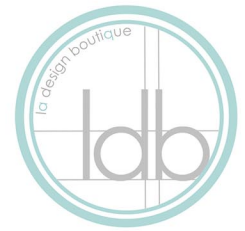
HONEYCOMB CAFE

Final Logo



Logo Variations





Logo Design and Branding Client

Providing graphic marketing and packaging designs for companies across different mediums and products. We work with you closely throughout the design process so you have complete control on realizing your vision and send digital proofs to you so you can fully picture the finished products.

GIRL SQUAD

Digital Marketing



Social Media Templates



Branding and Packaging

