



Amélie's Nailed It D.I.Y Studios Packages: Adult Party Packages:

Wine can be purchased by the bottle at a 10% discount (**Only available for Nailed It D.I.Y studio parties)

Clear plastic wine glasses will also be available with the purchase of wine (5 glasses per bottle average)

- Chateau des Templiers (Muscadet)\$28
- Domaine Brunet Pays D'Oc (Chardonnay)\$25
- Chateau de Parenchere (Bordeaux Blanc)\$30
- Simonet (Blanc de Blancs)\$25
- St. Cosme (Cotes Du Rhone) \$30
- Chateau de Fonteneille(Bordeaux Rouge)\$27
- Pierre Henri (Pinot Noir)\$24

All packages are on a per person basis: paper products and delivery included at no additional charge

(**Only available for Nailed it D.I.Y studio parties-8 person minimum)

1. Élémentaire: \$5 per person

- a. Classic lemonade or Iced Tea
- b. Desserts (2 desserts per person) to include:
 - Salted caramel brownie halves
 - Mini mousse cups
 - Petit fours
 - Mini cream puffs
 - French macarons

2. De luxe: \$20 per person

- a. Wine (2 glasses per person). All of the Amélie's wine will be available with the exception of the •Chateau de Parenchere (*Bordeaux Blanc -additional \$2 per person)
 - Chateau des Templiers (Muscadet)
 - Domaine Brunet Pays D'Oc (Chardonnay)
 - Simonet (Blanc de Blancs)
 - St. Cosme (Cotes Du Rhone)
 - Chateau de Fonteneille (Bordeaux Rouge)
 - Pierre Henri (Pinot Noir)
- b. Cheese Board:
 - Manchego
 - Gruyere
 - Brie
 - Goat cheese rolled in pistachio
 - Crostini
- c. Desserts (2 desserts per person) to include:
 - Salted caramel brownie halves
 - Mini mousse cups
 - Petit fours
 - Mini cream puffs
 - French macarons



3. La Prime: \$25 per person

This package can also be served on real flatware and glassware for an additional \$50

a. Wine (2 glasses per person) all wines available

- Château des Templiers (Muscadet)
- Domaine Brunet Pays D'Oc (Chardonnay)
- Château de Parenchère (Bordeaux Blanc)
- Simonet (Blanc de Blancs)
- St. Cosme (Cotes Du Rhone)
- Château de Fonteneille (Bordeaux Rouge)
- Pierre Henri (Pinot Noir)

b. Cheese Board:

- Manchego
- Gruyère
- Brie
- Goat cheese rolled in pistachio
- Crostini

c. Charcuterie:

- Sliced pâté
- Saucisson sec
- Cornichons
- Seasonal preserves
- Grapes
- Dijon mustard
- Crostini

d. Desserts (2 desserts per person) to include:

- Salted caramel brownie halves
- Mini mousse cups
- Petit fours
- Mini cream puffs
- French macarons