

JOHN MICHAEL
CATERING AND WEDDINGS



We are ready to help cater your

WEDDINGS | SHOWERS | BIRTHDAYS | CORPORATE EVENTS

and many more occasions!

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1836 Crandon Avenue, Winter Park, Florida 32789

Continental Breakfast

All Inclusive

24.00/person, 25 people minimum. All items below are included in the continental breakfast.
Options to add additional items are below The Menu.

The MENU

- Fresh cut fruit display with french cream and orange marmalade sauces
- Build your own parfait station with vanilla yogurt, crispy granola and fresh berries
- Mini danishes, muffins, cinnamon rolls and croissants served with butter cups, honey packets and assorted jellies

BUFFET SETUPS: Menu sign, salt, pepper, and black spandex linen

BEVERAGES: Regular and decaf coffee, carafes of orange juice and a decanter of cucumber/mint water with creamer, sweeteners and insulated disposable cups with lids for coffee, and plastic tumblers for juice and water

SERVICWARE: Black or white disposable dinner plates, fork and knife, and white paper napkins

STAFFING: Catering supervisor, culinary staff and server staff included

ADDITIONAL

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

CHINA SERVICE

White round china plates, dinner fork and knife rolled in linen napkin in your choice of color including additional staff 5.00/person++

TABLES

Any size table including setup and breakdown (*additional delivery fee will apply*) 25.00/ea++

CHAIRS

White resin folding chairs including setup and breakdown (*additional delivery fee will apply*) 5.00/person++

LINENS

Polyester floor length linens in your choice of over 50 different colors 30.00ea++

GOURMET COFFEE STATION (*includes basic coffee station*)

Hot water with assorted teas, flavored creamers, whipped cream, chocolate shavings, sugar swizzle sticks, honey and lemons 350.00++ (*up to 150 guests, \$1pp++ more for over 150 guests*)

SELF-SERVE BEVERAGES

Decanters of lemonade, iced tea, one fruit infused water and one plain water served with plastic tumblers, sweeteners, cocktail napkins and linen for the beverage table 5.00/person++

VENDOR MEALS 15.00ea++

This menu is designed for over 25 guests - if you have less than 25 guests, please request a custom price
- All prices will incur 19% service charge & 6.5 sales taxes -

The FINE PRINT

GREEN INITIATIVE: we strive to be responsible to our environment by having energy conservation, recycling/composting of disposables and using only all natural or organic foods in our menu preparations

TASTINGS: to keep our costs competitive, we offer group style tastings every other month. By attending four tastings in a row, you will taste all the items on our inclusive buffet menus.

THE FLOW: once you realize you want to book us, send in your deposit and we will send you a confirmation of services. A planning meeting will be scheduled 1-2 months prior to your event. In between booking and the planning meeting, you will be able to attend our group tastings and of course discuss anything with our sales staff. All final changes are due by 10 days prior.

SERVICE TIMES: our corporate/social packages include 3 hours service, 5 hours overall (1 hour setup, 3 hours event, 1 hour breakdown) extra time is allowed - ask for pricing

ALCOHOLIC BEVERAGES: we have a state of Florida issued liquor license, carry \$1M in liquor liability insurance and our bar staff are TIPS certified. All alcoholic beverages provided by client are to be delivered to the event site and do not need chilled. Upon arrival, our bar staff will prepare your items in plenty of time for service, ensuring well chilled items. Client's alcohol is boxed up and returned to client at end of event. If we provide the alcohol, it is our property and goes with us at the end of the event.

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.

LEFTOVER POLICY: We guarantee to-go boxes for any shortages in your guest count. No other guarantees are made with leftovers, however if after your vendors and our staff are fed, we will gladly box up any other leftovers for you to take.

GUEST COUNTS: we have a 25-person minimum guest count at our listed pricing. Of course we can cater for less guests - ask for a custom price.

BOOKING INFO: we take a 10% deposit to secure your date for catering services. Once we receive your deposit, you will receive a confirmation of services.

PAYMENT INFO: we accept personal check, cash or credit card for deposits only. Final payment is due within 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 – no personal checks. We do not accept pre-payments. Credit card payments will incur a 3.5% convenience fee.

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

DISCLAIMER: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.