



*We are ready to help cater your
WEDDINGS | SHOWERS | BIRTHDAYS | CORPORATE EVENTS
and many more occasions!*

Social / Corporate **BUDGET FRIENDLY STATIONS PACKAGE**

Chef's Choice Menu

19.00/person, 25 person minimum. Menu selected by chef and announced to client the week prior to the event.

please inform your sales coordinator of any food allergies

THE MENU

- Three (3) food stations (1.5 hours food service time)

THE SET-UP

STATION SETUPS: menu signs for each station, stainless steel stations equipment and black spandex linens

SERVICEWARE: eco-friendly and compostable cocktail plates, utensils, and paper napkins

STAFFING: catering supervisor, culinary staff and server staff included

FOOD & EXTRAS

ADD ADDITIONAL CHEF'S CHOICE STATION

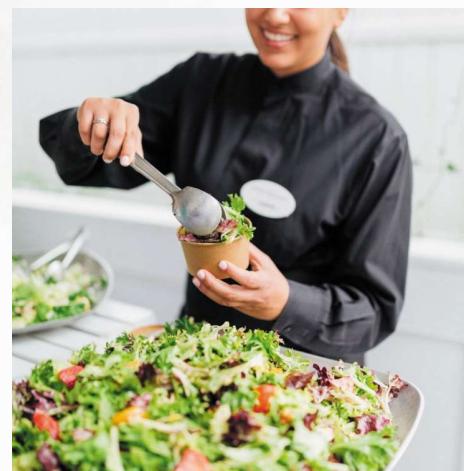
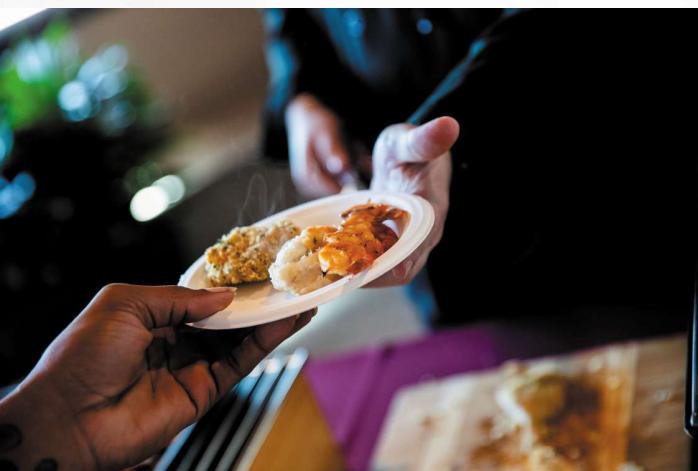
Our chef selects an additional station 7.00/person++

CHEF'S CHOICE BUTLER PASSED HORS D'OEUVRES

Our chef chooses 2 selections to be butler passed for cocktail hour 6.00/person++

EXTENDED FOOD SERVICE TIME

Each additional $\frac{1}{2}$ hour 4.00/person++



V - Vegetarian / VEG - Vegan / GF - Gluten Free / NF - Nut Free / DF - Dairy Free

This menu is designed for over 25 guests, if you have less than 25 guests, please request a custom price,
our all-inclusive pricing guarantee includes all service staff
-19% service charge + 6.5% sales tax-

Social / Corporate **BUDGET FRIENDLY STATIONS PACKAGE**

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

BEVERAGE & BAR SERVICE

BASIC COFFEE STATION

Regular and decaf coffee, creamer and sweeteners with disposables (*up to 150 guests, 1.00/person++ more for over 150 guests*) 200.00++

GOURMET COFFEE STATION (includes basic coffee station)

Hot water with assorted teas, flavored creamers, whipped cream, chocolate shavings, sugar swizzle sticks, honey and lemons (*up to 150 guests, 1.00/person++ more for over 150 guests*) 350.00++

SELF-SERVE BEVERAGES

Decanters of lemonade, iced tea, one fruit infused water and one plain water served with plastic tumblers, sweeteners, cocktail napkins and a black spandex linen for the beverage tables 6.00/person++

BEER AND WINE BAR/BEVERAGE SETUPS

Certified bartender(s), ice, coke, sprite, diet coke, sparkling water, bottled water, lemons, limes, and all equipment, plastic tumblers, snack mix, bar décor and cocktail napkins. (*any beer and wine provided by client*) 7.00/person++

FULL LIQUOR BAR/BEVERAGE SETUPS

Certified bartender(s), 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, lemons, limes, and all equipment, plastic tumblers, snack mix, bar décor and cocktail napkins. (*any alcohol provided by client*) 12.00/person++

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

Red and White wine varietals, Coors Light, Corona, and Yuengling bottled beers
priced per hour at 4.00/person++ (*served unlimited at a 3 hour minimum*)

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

Red and White wine varietals, Coors Light, Corona, and Yuengling bottled beers
Absolut vodka, Bacardi rum, Seagram's whiskey, Beefeater's gin, Jose Cuervo Tequila, and Jim Beam bourbon,
Priced per hour at 7.00/person++ (*served unlimited at a 3 hour minimum*)

CASH BAR SETUP FEE

Everything in bar/beverage setups and full liquor open bar. Includes complimentary sodas, sparkling water, and bottled water, guests pay for their drinks at \$8 for single mixed drinks, \$12 doubles, and \$6 for beer or wine 375.00++
(*priced for up to 50 guests, add \$3pp for each guest over 50*)

*\$10pp minimum bar sales - client is responsible to meet cash bar minimum or the difference is owed

BAR GLASSWARE (add to bar/beverage setups)

Wine, rock, pilsner, martini, champagne flute (price for each type) 2.00/person++

TABLES, SEATING & COVERS

CHINA SERVICE

White china cocktail plates, stainless fork and knife at each station including additional staff 6.00/persons++

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 25.00/ea++

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.

BUFFET SERVICE: Buffet is a style of food service. We guarantee food for all guests to go through the buffet one time. If there is food left over, guests may go back for seconds but it is not an "all you can eat" buffet and food may run out after the first round.

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.