

Red Cork

BISTRO & CATERING

Client: Contact: Date: Guest Count: 100 Site: Pemberton Farm, Snohomish WA Contact Phone #:	RCBC Arrival Time: 1:00 PM App Start: ??? Dinner Start Time: ??? Food End: ??? End Time: 10:30 PM RCB End Time: 10:30 PM Event Type: Wedding Contact Email:
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Menu	Amount	Price	Subtotal	
Pasta Bar for 100 ppl			\$ -	
Caprese Skewers	7 DZ	\$ 38.00	\$ 266.00	
Tomato Bruschetta	7 DZ	\$ 38.00	\$ 266.00	
Pasta Bar for 100 ppl			\$ 22.00	\$ 2,200.00
Fettuccine Bolognese	5 oz pp			
Chicken Parmesan	6 oz pp			
Caesar Salad	3 oz pp			
Roasted Seasonal Vegetables	3 oz pp			
Garlic Bread	1.25 pp			
Food Subtotal				\$ 2,732.00
20% Service Charge (service charge is not a gratuity)				\$ 546.40
Disposables: Napkins, Plates, Utensils			\$ 3.00	\$ 300.00
Servers: 3 for 6 hrs ea (to set up buffet, manage food, bus tables-DISPOSABLES ONLY, clean up buffet)			\$ 30.00	\$ 540.00
Subtotal				\$ 4,118.40
Tax				\$ 436.55
Total after-tax				\$ 4,554.95
20% Auto Gratuity				\$654.40
\$750 deposit + tax Received				\$829.50
Balance owed				\$ 4,379.85

NOTES: RCBC will be responsible for providing all food listed above at the time and place listed above. RCBC will be responsible for providing 3 servers to set up & break down buffet areas only. The servers will also be responsible for refreshing food on the buffet line, keeping the line stocked and clean & busing tables- disposables only. RCBC will be responsible for providing all serving equipment such as chafing dishes, platters, bowls and serving utensils & BLACK linens for the buffet tables. RCBC will provide 10 to go boxes for any leftover food. RCBC staff will pack up any leftover food and leave it for the host in the catering refrigerator. RCBC will help set up and breaking down guest areas and end of night clean up.