

Red Cork

BISTRO & CATERING

Client: Contact Date: Guest Count: 100 Site: Contact Phone #:	RCBC Arrival Time: Food Start Time: Food End: End Time: Equipment Pick Up Time: Event Type: Contact Email:		
Menu	Amount	Price	Subtotal
Wild Sockeye Salmon Menu for 100 ppl		\$ 30.00	\$ 3,000.00
Wild Sockeye Salmon, Lemon Herb Butter	8 oz pp	\$ -	\$ -
Seasonal Vegetable Medley	4 oz pp	\$ -	\$ -
Fettuccine Alfredo	3 oz pp	\$ -	\$ -
Mixed Green Salad w/ Fresh berries, blue cheese crumbles, toasted almonds w/ Raspberry Vinaigrette	3 oz pp	\$ -	\$ -
Garlic Bread	1 pp		
Food Subtotal			\$ 3,000.00
20% Service Charge (service charge is not a gratuity) It covers: catering material, travel charge, insurance, licensing, maintenance			\$ 600.00
Staffing-3 staff for 5 hrs ea(to set up, break down, rotate food, bus rened plates, napkins, utensils)			\$ 30.00 \$ 450.00
Subtotal			\$ 4,050.00
Tax			\$ 429.30
Total after-tax			\$ 4,479.30
20% auto Gratuity			\$ 690.00
Deposit+ tax			\$ -
Total After Deposit & Gratuity			\$ 5,169.30
NOTES:			

All in Price per person
\$ 51.69