

# Catering Contract and Proposal

Sweet Ludres LLC dba Chive Catering  
33043 Grand River Avenue | Farmington, MI 48336  
248.516.7144 | [info@chivekitchen.com](mailto:info@chivekitchen.com)

**Date:** 3/22/2021



**No.:** 1913

## Client

Avani Mehta and Nick

Event Planner: Janelle Mily | 248-214-7216 | [Janelle@hazelandgrayevents.com](mailto:Janelle@hazelandgrayevents.com)

## Address

tbd

## Phone

tbd

## Email

[Janelle@hazelandgrayevents.com](mailto:Janelle@hazelandgrayevents.com)

## Catering Event

Avani and Nick's Wedding

## Event Location

Lake Orion, MI - Tent Build Up in Field

## Event Address

tbd

tbd

tbd

## Event Date

Thursday September 16th and Friday September 17th

## Number of Guests

130 Guests

16 Tables/8

5 Servers



## Catering Contract and Proposal

Chive Deli, Catering and Events

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Avani and Nick's Wedding

## Event Details and Notes

### Event Logistics

#### Thursday September 16th

Ceremony: Morning, TBD by Star Chart  
Lunch: TBD, Directly Following Ceremony  
Caterer Arrives: TBD  
Rental Unloading: TBD  
Closedown 2:00pm  
*No evening events planned*

#### Friday September 17th

Cocktail Hour: 6:00pm  
Buffet Reception: 7:00pm  
Toast, Speeches, 1st Dance: TBD  
Cake Cutting and Dessert Service tbd TBD  
Rental Pickup/Close Down 11:00pm

### Notes:

Hot Food Important  
- Consider Fryer/Grill On Site (propane)  
Assume no Electrical  
Spicy, Umami, Full of Flavor, No Indian Food  
Avani's Family Mostly Vegetarian, Nick's Family from Michigan Meat Eaters  
Weather Concerns/Heat/Food Sitting Out as Related to Cold Stations/Charcuterie  
Avani Working with Photographer on Wedding Being Published  
Not big on sweet flavors, maple, BBQ Sauce, sweet peppers  
Both like Mexican and Mediterranean Flavors  
Nick not big on Asian food and noodles  
Veg Heavy Items  
They like flamed seared veggies and tofu a lot  
Our tofu reminded Avani of paneer  
Interested in more environmentally friendly materials, less plastic  
Chive can set up décor and displays for their stations (work with Janelle on theme)  
Chive has all permits and insurance including liquor liability  
Tent Wedding in Empty Field, will need to and Space for Caterer planned  
Tent will be used for both days  
Ceremony will be on site  
Janelle flipping both events, last one out  
Will there be a complete change from one day to the next?  
What is décor, colors and vibe?  
Will there be a bar/dance hang out section or more of a flow through events?  
2 bars  
100-150 guests dependent on travel limitations  
\$12k Budget without desserts and drinks

### Assumptions

130 Guests  
16 Rounds of 8 Seats  
6 Servers  
Caterer Tent Set Up for Staging  
No Electrical Available  
Includes Site Visit/Meeting with Planner  
Caterer will Bring in Everything they Need  
Caterer will Clean Up Everything They Brought In  
Event Planner Last One Out  
Leftovers Handed to Designated Person  
Tables/Chairs Set Up Upon Arrival  
Linens Set Up Upon Arrival  
Chive Team Set Up Tableware

### Inclusions

Tableware

### Exclusions

Rentals, Linens, Tables, Chairs,  
Cleanup/Closeout Crew



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### THURSDAY LUNCH

Guest Count 130

See Assumptions, Inclusions and Exclusions on Page 2

#### Menu \$4,160

##### Greek Salad

Romaine, Quinoa, Tomato, Cucumbers, Red Onion, Kalamata, Feta, Mint Dressing

1 Large Plate Served at the Center of Each Table for Family Style Service. Removed prior to main course.

##### Main

Burger of Pickles, Dill Relish Sauce, Caramelized Onions, Romaine

Katsu Panko Crusted Chickie Cutlets, Spicy Garlic Aioli, Sourdough

Potato Salad of Red Potatoes, Fresh Dill, Lemon Zest, Peas, Roasted Carrots

Spiral Colorful Pasta Salad of Cheddar, Black Beans, Tomatoes, Scallions, Jalapeno, Chipotle Dressing

Packaged Creatively and Placed at Center of Table for Family Style Service.

##### Dessert

Lemon Torte, Fruit Compote, Cream

Served at Each Seat After Lunch Service.

#### Tableware \$1,523

Salad Fork, Entrée Fork, Dinner Knife, Dessert Spoon

Salad Plate, Lunch Plate

Salt and Pepper Shakers

White Wine Glass for Tables

Water Glass for Tables

##### Menu Cards

Placed at each table seating. Price includes a simple menu card, in lieu of simple menu card,

Chive will be more than happy to work with Planner and client on a more elaborate design driven card, at hard costs to client.

#### Bar and Beverages \$1,692

Coffee Mugs for Hot Beverage Station

Water for Tables

Water Bottles

Sodas

Demi Spoons for Coffee/Hot Beverage Station

9oz Plastic-Reusable Bar Glasses for Bar(s)

3 Compartment Sanitizing Sink Area

Cost of White Wine and Corona Not Included

Blackberry-Mint Mojito Mocktail - Provided by Chive Included in Cost

Ice and Bins for White Wine, Water Bottles, Soda and Corona

Rentals, Tables and Linens Not Included, Chive will work with Client and Planner on Bar Placement

Price Includes Set Up of Bar Station(s)

White Wine, Water, Beer, Mocktail can Serve as Toast

Hot Beverage Station (Custom Chai Tea Mix, Coffee, Decaf, Oat milk, Sugar, Stevia, Cinnamon, Cocoa (3 Urns)

#### Servers \$1,000

5 Servers, 1 Server for Every 3 Tables

Bussing, Water Service, Wine Service, Mocktail Service, Family Style Service, Bar Maintenance

#### Totals

Menu	\$4,160	\$32 per/person
Tableware	\$1,523	\$12 per/person
Bar and Beverages	\$1,692	\$13 per/person
Servers	\$1,000	\$8 per/person
Total	\$8,375	\$64 per/person
Gratuity	\$1,675	\$13 per/person
Tax	\$603	\$5 per/person
<b>Total Due</b>	<b>\$10,654</b>	<b>\$82 per/person</b>



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### FRIDAY RECEPTION

Guest Count 130

See Assumptions, Inclusions and Exclusions on Page 2

#### Menu

##### Hand Passed Appetizers \$1,560

Fried Buffalo Bites, Buffalo Sauce, Blue Cheese, Parsley Dust  
Fried Old Bay Artichoke, Cajun Remolaude, Pickled Onion  
Spicy Chorizo Street Taco, Chipotle, Beet Pickled Cabbage  
Ceviche Champagne of Tomato, Jicama, Avocado, Artichoke, Lime Juice, Tortilla Chips  
Carrot Lox Crostini, Creamed Cheese, Capers, Red Onion Relish  
Tater Tots, Spicy Sriarcha-Garlic Ketchup  
Custom Cocktail Shots

##### Hot Buffet Station \$3,055

Balsamic Roasted Portobello Steak, Carmalized Onions, Red Wine Demi Glace, Scallions  
Sour Cream and Onion Mashed Potatoes  
Baked Red Sauce Mostaciolli, Mozzarella, Bechamel, Basil Oil  
Buttered Green Beans, Fresh Herbs, Roasted Garlic  
Dinner Plates  
Menu Display Cards

##### Cold Buffet Station \$2,250

Caesar Salad (Romaine, Grilled Kale, Pepitas, Croutons, Parmesan, Kalamata Caesar Dressing)  
Blue Cheese Slaw Shooters (Cabbage, Red Onions, House Blu Cheese Dressing)  
Caprese Salad in Glasses (Arugula, Spinach, Tomatoes, Mozzarella, Balsamic, Basil)  
Roasted Beet, Grapefruit, Feta, Cilantro, Arugula Salad - Shooters  
Gemelli Pesto Green Goddess Salad (Gemelli Pasta, Pesto Sauce, Peas, Edamame, Sunflower Seeds, Basil, Greens)  
Broccoli Salad (Cheddar, Carrots, Pepitas, Raisins, Cremini Bacon, Red Onions, Hunny Vinaigrette)  
Olives, Assorted Fire Grilled Vegetables, Fired Grilled Tofu Paneer, Cheeses, Lemon Pepper Seasoning  
Assorted Breads, Crostini  
Artichoke-Jalapeno Dip, Sour Cream and Onion Dip, Chips (in bags)  
Salad Plates  
Menu Display Cards

##### Dessert Station \$2,250

1 9" Round Tiramisu Cake, Fresh Flowers, on Display for Couple to Take home  
Tiramisu Cake Slices for Guests  
Lemon-Blueberry Torte Cupcakes  
Mini Strawberry Cheesecakes  
Lime Pudding Parfait Shooters  
Chocolate Pudding Parfait Shooters  
Assorted Cookies  
Fresh Fruit  
Cinnamon Horchata Shooters  
Jelly Filled Donuts  
White Chocolate Berry Shooters  
Caramel Rum Cake  
Cinnamon Mexican Churros with Fudge  
Smores Shooter  
Blackberry Tarts  
Pretzels  
Dessert Plates  
Dessert Spoons  
Menu Display Cards

<b>Tableware</b>	<b>\$951</b>
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Salad Fork, Entrée Fork, Dinner Knife  
Salt and Pepper Shakers (*1 time price included in lunch menu*)  
Red Wine Glass for Tables  
Water Glass for Tables  
Butter at Tables with Aleppo Pepper Dusting  
Butter Plates

<b>Bar and Beverages</b>	<b>\$2,662</b>
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Coffee Mugs for Hot Beverage Station  
Champagne Toast Glasses  
Water for Tables  
Water Bottles  
Sodas  
Demi Spoons for Coffee/Hot Beverage Station  
9oz Plastic-Reusable Bar Glasses for Wine  
3 Compartment Sanitizing Sink Area  
Cost of Liquor, Wines, Beer, Champagne, Sparkling, Mixers, Garnish, Citrus Not Included  
Vodka Batch Drink - Provided by Chive  
Tequila Batch Drink - Provided by Chive  
Ice and Bins for White Wine, Water Bottles, Soda and Beer  
Rentals, Tables and Linens Not Included, Chive will work with Client and Planner on Bar Placement  
Price Includes Set Up of Bar Station(s)  
2 Bartenders  
Hot Beverage Station (Custom Chai Tea Mix, Coffee, Decaf, Oatmilk, Sugar, Stevia, Cinnamon, Cocoa (3 Urns)

<b>Servers</b>	<b>\$1,000</b>
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5 Servers, 1 Server for Every 3 Tables  
*Bussing, Water Service, Wine Service, Mocktail Service, Family Style Service, Bar Maintenance*

<b>Totals</b>
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Menu	<b>\$9,115</b>	\$70	<i>per/person</i>
Tableware	<b>\$951</b>	\$7	<i>per/person</i>
Bar and Beverages	<b>\$2,662</b>	\$20	<i>per/person</i>
Servers	<b>\$1,000</b>	\$8	<i>per/person</i>
 Total	 <b>\$13,728</b>	 \$106	 <i>per/person</i>
Gratuity	<b>\$2,746</b>	\$21	<i>per/person</i>
Tax	<b>\$988</b>	\$8	<i>per/person</i>
<b>Total Due</b>	<b>\$17,463</b>	<b>\$134</b>	<b><i>per/person</i></b>



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33043 Grand River Avenue | Farmington, MI 48336  
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No.: 1913

Date: 3/22/2021

**Avani and Nick's Wedding**

## Contract Terms and Conditions 130 Guests

### Food and Sourcing

The Caterer hereby reserves the right to make adjustments to the menu if certain ingredients are not available due to reasons that are beyond the Caterer's control. Some items are not made with gluten, nuts, soy and other allergens; but our kitchen is not gluten, soy, nut or allergen free. Our kitchen readily uses gluten, nut and soy ingredients and cross contact is likely to occur. Chive Kitchen will not be held liable for any injury/allergic reactions.

### Liabilities

The Caterer will not be held liable for any loss that results from not fulfilling any terms or conditions of this Catering Contract. If the Caterer is prevented or delayed from fulfilling in part or whole this Catering Contract due to war, riot, strike, and flood or by any other act or condition that is not within the Caterers control and which could not be prevented the Caterer will not be held liable.

The Caterer will maintain a general liability insurance policy during the term of this Catering Contract and the Client agrees to hold the Caterer harmless for any injury, illness, damage, theft or loss of the Caterer's equipment, plates and utensils including any motor vehicles that may occur at the catered event by anyone attending the event.

If either party brings a suit or other action against the other to enforce this Catering Contract or seek for damages with respect to the default of above listed obligations. The party that is ruled in favor shall be due the recovery of all costs and reasonable attorney fees.

### Cancellation

Throughout the planning process the caterer is purchasing products and mobilizing their team to prepare agreed upon items for client. Any changes in the menu two weeks prior to the event may cause additional fees. Once deposits and payments are made they will be non-refundable. If clients event should need to be rescheduled one month prior to event date, Caterer will reschedule event to a date available by caterer at no additional cost with all payments forwarded to new date. One month prior to event Caterer has already made purchases and inventory, costs and payments will not be refundable. Any perishable items that have been purchased one month prior to scheduled event may have to be re-purchased prior to new date.

### Payments

There will be a Date Booking fee required to save the date for clients event. Once booking fee is purchased by client via Caterers online system this contract will be enacted by client.

### Applicable Law

This contract shall be governed by the laws of the State of Michigan in Oakland County, any applicable Federal Law and within the jurisdiction of event location.

Avani Mehta and Nick

Client Name

Client

Date

Signature

Suzana Silvestre

Catering Manager Name

Catering

Date

Signature