

Delectables Fine Catering, Inc.

SALES CONTRACT

GUEST COUNT/MINIMUM COUNT: If your count should drop below the minimum listed, the price per person may increase. **Final counts are due eight days prior to your event** and cannot be lowered or changed after that time. This policy is strictly enforced. Client failure to receive guest R.S.V.P. is not an exception, as our Chefs must order one-week prior to a function. Any add-ons after the eight-day deadline can be accommodated, but are subject to delivery and over-time charges.

MENU CHANGES: Menu changes can be made up until two weeks prior to the event. If you should have more guests than your final count, you will be responsible to pay for those guests the day of the event.

DEPOSIT: A non-refundable deposit of \$500.00 for events under 500 people is required to reserve your date. Ask your Event Coordinator for deposit amounts for events expected to exceed 500 people. Deposits are deducted from the amount due.

PAYMENT: **Final payment is due six days prior to your event.** Cash or checks are welcome. Visa and MasterCard can be used but are subject to a 3% increase since our prices reflect cash discount. Clients failing to pay in advance without prior exceptions will be subject to attorney fees, court costs and interest charges at 5%. Client will be responsible for all legal costs incurred by *Delectables Fine Catering, Inc.* to recoup owed monies. Returned checks are subject to a \$35.00 fee.

GRATUITY: For your convenience, an optional gratuity is automatically added at 10% of the taxable total of your bill. Additional gratuity for excellent service is always appreciated, but not expected. Gratuity is split between service staff, supervisors, and some sous chefs. Labor charges are taxable, while the gratuity is not.

TAX: 7% tax is applicable unless you are a tax-exempt organization, or if the event is for "resale". In either case, you must supply us with an up-dated tax-exempt certificate, or re-sale tax-exempt certificate. All payments for tax-exempt events must be paid with company checks. No personal checks will be accepted for tax exemptions.

UNFORESEEN MARKET INCREASE: All prices are subject to adjustment due to unusual market increase. If an item were to skyrocket in cost, alternatives may be offered or substituted.

DISTANCE LABOR CHARGES: For events over 40 miles away there is an additional labor charge of \$20 per server.

TABLE SKIRTING/DECOR: Auxiliary tables for wedding receptions, i.e. cake, place card, gift, etc., will have white, black, or ivory linen tablecloths with white, black, or ivory skirting. If you wish we will decorate the buffet (if applicable) with appropriate props and decor to fit the theme of the event. For wedding receptions we offer candelabras, elegant pillars, silk ivy, nature theme props, cherubs, topiaries, and coordinating accent material, etc. For home and holiday parties, we have a variety of theme props. For a Buffet, you may request special décor preference with your Event Coordinator.

SERVER ATTIRE: Our servers wear tux shirts, black pants or skirts. and black vests with bowties. A more casual attire, such as tropical shirts or *Delectables* t-shirts with kaki shorts, is available upon request.

FURNITURE MOVING/CLEAN-UP: Our servers will set-up, serve and clean all kitchen work areas. However, vacuum cleaning is the responsibility of the client or facility. Furniture moving is also the responsibility of the client or facility due to liability reasons.

FACILITY AND KITCHEN FEES: Are **not** included in our price and are additional. Ask your sales consultant if this pertains to your location and what the amount will be. The following locations are subject to facility or kitchen fees: Sunken Gardens, Mahaffey Theater, St. Petersburg Coliseum, Ybor Italian Club, Mirror Lake Lyceum, Higgin's Hall, Matheos Hall, Bayanihan Phillipino Cultural Arts Center, Hampton Inn, Italian American Club, St. Petersburg Museum of History, Little Everglades Steeple Chase, Kapok Pavilion, Museum of Fine Arts, Ruth Eckerd Hall, Tampa Garden Woman's Club, and Our Lady of Lourdes Catholic Church, Lange Farms, Botanical Gardens, Cuban Club Ybor, St Nicholas Pappas Spanos Activity Center and possibly others.

TABLES: Our prices do **not** include the price of table or chair rental. We would be happy to supply any items needed for you. See table rental sheet for prices. Buffet tables are NOT automatically provided by Delectables but can be ordered at the request of the client. **TABLES AND CHAIRS MUST BE SET UP AND IN PLACE PRIOR TO OUR ARRIVAL.** Set-up of all tables is the responsibility of the facility, client or rental company. If we have to set up tables and/or chairs, the fee is \$1.50 per table, and \$0.50 per chair.

LEFTOVERS/CLIENT-PROVIDED FOOD: Preservation of leftovers or food provided by the client, is not the responsibility of Delectables Fine Catering, Inc. As a courtesy, Delectables will wrap up leftovers upon the client's request if the client provides appropriate containers, such as Baggies or Tupperware. Any food provided by the client must be pre-cooked, ready-made and on stationary platters. Our staff is not responsible for preparing or cooking client provided food.

Client's Signature: _____ Date: _____

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OVERTIME: Our Staff is contracted for a maximum of five hours event time (there is no charge for setup and breakdown time). Overtime rate is \$15.00 per server or bartender per hour. If entertainment or bar is contracted past the five hour time limit, overtime charges apply. A minimum of two staff are required.

LIQUOR CATERING: For your convenience we can subcontract licensed and insured liquor catering for your events. There is a minimum of 50 people and prices range from \$6-\$10 per person on average. Delectables Fine Catering assumes no liability for liquor catering.

LIABILITY: Our company is fully licensed and insured. We recommend that all food items be presented on commercial banquet tables, which are appropriately skirted and decorated. If you would like your food presented on your own tables, we cannot be liable for damage to these tables. We recommend custom padding when using your own tables. Pasta bars or ice sculptures must be put on commercial banquet tables. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food-borne illness.

WEDDING CAKES: Our price is \$3.50 per person for a professionally made and decorated standard flavor cake with filling, and slightly higher for a premium flavor. We contract with the following bakeries: Chef Nelson Cake Studio, Chantilly, Cakes by Carolyn, Celebration Cakes, and A Better Cheesecake. The delivery fee is \$25.00—\$100.00 depending on location. There will be a \$0.50 per person cake cutting fee assessed for Delectables to provide china for a cake which you order and pay for yourself through an outside bakery. This fee is waived when using disposables.

CENTERPIECES: Are not included in our price. Can be ordered from a local florist or a few select centerpieces are available through us.

HURRICANE POLICY: Event changes due to **hurricanes or other acts of nature only** are allowed based on the following chart.

Event moved to different available date with three days or more notice.	No loss of deposit or penalty. Pay any additional facility fees.	Event cancelled with three days or more notice.	Loss of deposit only.
Event moved to different date with less than three days notice	No loss of deposit. Pay food costs. Pay any additional facility fees.	Event cancelled with less than three days notice	Pay full costs of food and loss of deposit

Client: _____

Caterer: _____

Date: _____

Date: _____

Client Name: _____

Event Date: _____

OPTIONS

VIENNESE DESSERT TABLE: An elegant array of mini Gourmet Pastries, Cookies, Pies, Cannolies and Chocolate Dipped Strawberries artistically displayed can be added upon request @ \$3.50 per person additional.

GOURMET COFFEE BAR: Add \$2.10 per person (or \$1.50 per person additional if coffee is already included in the package price). Gourmet Coffee served with Chocolate Shavings, Gran Marnier Whipped Cream, Cinnamon Sticks, Brown Sugar, Orange Zest, Cherries and Monin Flavorings.

GOLD CHARGERS: Gold chargers for use under Dinner Plates are available for \$2.50 Each.

HORS D'OEUVRE ADDITIONS/DELETIONS: Add or deduct \$1.25 per person per hors d'oeuvre omitted or added.

BAR MIXERS/GLASSWARE: We can provide you with bar mixers for your event; the price for bar mixers is \$2.50 per person with plastic cups and \$4.25 per person with glassware. This includes a variety of sodas, juices, tonic, seltzer, and ice. Sodas only are \$2.50 per person with ice and plastic cups. Bar glassware is \$2.50 per person (four glasses per person) plus \$95.00 barback. Preset wine and champagne glasses are \$0.35-0.50 per person. Note that some locations provide these glasses for you.

FOUNTAINS: We rent punch fountains at \$50.00 per fountain. Punch is \$10.00 per gallon, and you need approximately one gallon for every ten people. Buffet display fountains can be rented @\$50.00 each.

DISPOSABLES: Deduct \$2.00 per person from the package price to use disposables rather than china.

OVERLAYS: A variety of printed and colored overlays are available at an additional charge ranging from \$12.00 to \$25.00 per table.

CHAIR COVERS: Available in white, black or ivory with a variety of colorful bows. Price range is \$5.50 and up each (includes set-up and bow). Delivery charges are extra.

ICE SCULPTURES: \$200.00 per block (\$100.00 additional for multiple blocks). Miniature individual hand sculpted scallops with palate cleanser available at \$15 each.

TABLE, CHAIR AND TENT RENTAL: Tables are \$8.00—\$10.00 each, Whitewood Chairs are \$3.00 each, plus delivery (approx. \$15—\$75) and setup (\$1.50/table and \$0.50/chair). Ask our Event Coordinator for a quote on Tents and Dance Floors.