

APPLE BLOSSOM CAFÉ & CATERING

CONTRACT:

SALES TAX & A \$25 DELIVERY FEE (\$50 TO \$75 OUTSIDE OF ANDERSON COUNTY) ON DROP-OFF ORDERS OR AN 18% SERVICE CHARGE ON ALL BUFFET SET-UP STYLE ARE ADDED TO THE FINAL BILL. FOR A BUFFET STYLE: DEPENDING ON THE NUMBER OR GUEST YOU HAVE, THERE MAY BE A CHARGE FOR EXTRA EMPLOYEES NEEDED FOR THE BUFFET FOR US TO SERVE YOUR GUEST. IF THE EVENT IS A SIT AND SERVE OR PASS AROUND HORS D' OEUVRES, THERE WILL BE A 20% SERVICE CHARGE ALONG WITH A CHARGE FOR ADDITIONAL EMPLOYEES THAT ARE NEEDED TO SERVE FOR THE JOB. CHINA OR GLASSWARE, SILVERWARE, DRINKING GLASSES, TABLE CLOTHS AND NAPKINS. IT'S UP TO THE INDIVIDUAL THAT IS BOOKING THE EVENT TO PROVIDE. WE ARE NOT RESPONSIBLE FOR THESE ITEMS. THERE WILL BE AN EXTRA CHARGE FOR US TO CLEAN THESE. HOWEVER, WE DO HAVE CHINA AND YOU MAY RENT THEM FROM US. WE ONLY HAVE 100 PIECE SETTINGS. YOU MAY RENT THEM ALONG WITH CHARGES FOR EXTRA PEOPLE FOR CLEANING THESE. (PRICE IS AROUND \$10.00 TO \$15.00 PER PERSON ON ALL CHINA RENTAL) WE WILL GO AROUND AND COLLECT ALL CHINA FROM YOUR GUEST TABLES. IF YOU CHOOSE DISPOSABLES THEN YOUR GUEST CAN THROW THESE ITEMS AWAY. IF WE NEED TO GO AROUND AND CLEAN OFF TABLES THEN WE WILL CHARGE AN EXTRA PRICE. WE WILL PROVIDE ALL DISPOSABLE DINNERWARE FOR THE BUFFET AT A SMALL CHARGE PER PERSON. WE DO NOT PROVIDE TABLECLOTHS. YOU MUST PROVIDE TABLECLOTHS FOR ALL YOUR GUEST AND FOOD TABLES. WE DO HAVE BLACK OR GRAY TABLECLOTHS FOR THE BUFFET TABLE ONLY, THAT WE WILL RENT TO YOU. YOU MUST PROVIDE BUFFET TABLES FOR HOW MANY THAT IS NEEDED FOR THE FOOD, DRINKS AND DESSERTS. WE DO NOT PROVIDE THESE TABLES. IF WE NEED TO PROVIDE THESE TABLES THEN THERE IS AN EXTRA CHARGE FOR THIS. ALL EVENTS (BUFFET) WILL BE SET FOR APPROXIMATELY 6 HOURS. ANYTHING AFTER THE 6 HOURS WILL BE CHARGED ACCORDINGLY. WE WILL ARRIVE 1 TO 2 HOURS BEFORE THE EVENT AND SERVE FOOD FOR 2 HOURS, THEN CLEAN UP 1 TO 2 HOURS AFTER. WE HAVE THE RIGHT TO LEAVE AS SOON AS EVERYONE HAS EATEN. ALSO WE DO NOT SET UP GUEST TABLES OR DECORATE ANY EVENT. THAT IS UP TO THE VENUE, THE PERSON THAT IS BOOKING THE EVENT OR COORDINATOR. IF THIS IS A SIT AND SERVE EVENT THEN WE WILL SET UP TABLES AT AN ADDITIONAL CHARGE AND YOU MUST PROVIDE ALL SERVING PIECES. ANY GARBAGE THAT WE NEED TO TAKE WITH US IS AN ADDITIONAL CHARGE.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE DUE TO MARKET PRICES. WE WILL BE GLAD TO WORK WITHIN YOUR BUDGET AND TO CREATE THE BEST CHOICES FOR YOU AND YOUR GUEST. AS ALWAYS, IF THERE IS SOMETHING YOU'RE INTERESTED IN AND YOU DON'T SEE IT ON THE MENU, PLEASE ASK. PRICES ARE DETERMINED ON THE ENTRÉE CHOICES AND IS SET FOR 50 PEOPLE OR MORE. ANYTHING UNDER 50 PEOPLE IS PRICED ACCORDINGLY. ALL ITEMS ARE SUBJECT TO CHANGE DUE TO AVAILABILITY. WE WILL PROVIDE ICE FOR THE DRINKS THAT WE PROVIDE. WE WILL NOT PROVIDE ICE OR CUPS IF YOU ARE HAVING A BAR TO SERVE ALCOHOL. IF WE NEED TO PROVIDE ICE OR CUPS FOR THE BAR, THERE WILL BE AN EXTRA CHARGE.

50% OF PAYMENT IS DUE 2 MONTHS BEFORE THE EVENT. AFTER 2 MONTHS: FULL AMOUNT IS REQUIRED. (WE WILL BE GLAD TO WORK WITH YOU ON PAYMENTS WITHIN THE 2 MONTHS). IF BOOKED WITHIN WEEKS OR DAYS, THEN THE FULL PAYMENT IS DUE PRIOR TO THE EVENT START. IF WE DON'T RECEIVE THE PAYMENT WHEN WE ARRIVE OR EVENT STARTS, WE HAVE THE RIGHT TO LEAVE BEFORE AND YOU WILL NOT HAVE ANY FOOD. IF THIS IS FOR A BUSINESS EVENT AND TAX EXEMPT, WE NEED YOUR TAX FORMS AND PAYMENT WITHIN 30 DAYS OR A LATE FEE WILL BE ADDED. CANCELLED EVENT(S) REQUIRE A 4 WEEK NOTICE WITH A FULL REFUND, ANYTHING AFTER IS NONREFUNDABLE. YOU HAVE 1 WEEK BEFORE THE EVENT TO MAKE CHANGES TO YOUR MENU AND YOUR FINAL HEAD COUNT. AFTER THAT, NO CHANGES WILL BE ALLOWED AND YOU ARE RESPONSIBLE FOR THE COUNT THAT YOU HAVE PROVIDED. YOU WILL NEED TO PROVIDE CONTAINERS TO PUT YOUR LEFT-OVER FOOD IN. IF NO CONTAINERS THEN WE WILL LEAVE IN PANS OR TAKE BACK TO DISPOSE OF.

PRICES ARE DETERMINED ON THE MEAT CHOICE. IF THERE IS AN ENTRÉE YOU'RE INTERESTED IN AND WE DON'T OFFER IT, PLEASE LET USE KNOW AND WE WILL BE GLAD TO FIX THAT ITEM. IF YOU ARE INTERESTED IN A 2 MEAT ENTRÉE FROM THE OTHER ENTRÉE CHOICES, THE PRICE WILL BE ADJUSTED ACCORDINGLY. IF 2 MEAT ENTRÉE IS CHOSEN THEN BOTH MEAT ENTREES WILL BE SPLIT 50/50 AND YOUR GUEST WILL HAVE AN OPTION TO CHOOSE 1 MEAT ENTRÉE. WE HAVE THE RIGHT TO TELL YOUR GUEST ONLY 1 MEAT OPTION. IF YOU WANT THEM TO HAVE BOTH MEAT ENTRÉE THEN IT WILL BE CHARGED ACCORDINGLY. WE ALSO HAVE THE RIGHT TO DECLINE SERVICE TO ANY GUEST THAT IS VERY RUDE OR HAVING POOR PERSONAL MANNERS TO ANY OF OUR EMPLOYEES.

WE WANT TO SAY THANK YOU AND TO SATISFY ALL OF OUR CLIENTS AND YOUR GUEST!!!!

DATE OF EVENT:-----

CONTACT NUMBER:-----

LOCATION:-----

DATE:-----

ESTIMATED COST:-----

SIGN:-----

*CONSUMING RAW OR UNDER COOK MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.