

Pamela's Catering, INC
66850 Van Dyke
Washington, Michigan 48095
586-752-7782 Fax 586-752-2995
Pamelascatering@hotmail.com

Catering Agreement

This agreement is made this _____ day of _____, 2020 between

Pamela's Catering, Inc. and _____ ("Customer")

Date of Event: _____

Type of Event: _____

Location: _____

_____ zip code _____

Serving Time: _____ Number of Guest _____

Will You Need wait staff ___ Y/N _____ Bar tender ___ Y/N _____

Grill Person ___ Y/N _____

Menu Style: Plated _____ Buffet Drop off _____

Clients Contact Information:

Name: _____

Address: _____

Home Phone: _____ Fax: _____ E-Mail: _____

Work Phone: _____ Cell Phone: _____

Terms and Conditions

Deposit: To reserve Caterer's service for your date, the following deposit is required:

_____ \$100.00 for your location

_____ \$200.00 Pamela's Catering Gathering Place

_____ \$500.00 Weddings

_____ 1000.00 if we are supplying rental item (tent, tables, chairs , etc.)

This deposit is non-refundable in the situation that the event is cancelled

Otherwise, the deposit will be applied to Customer's final bill.

Pricing: All prices provided by Caterer shall remain in effect for 6 months from the date of the quote.

Payment: At least *one week to ten days* before the date of the event, the caterer will provide Customer with a final bill, which will include a detailed outline of the event, menu choices, head count, equipment rental, and staffing needs. At least seven days before the date of the event, the customer is required to make full payment for all charges. Payment may be made by cash, personal check, money order or Charge.

Rental Charges: Caterer will add a fee for off-site events that require the use of linens, serving pieces, chaffing dishes, etc., as noted on the final bill. **Credit Card Number is required. A fee will be charged to this account if items are not returned within an agreed time. *All Chaffing dishes should be placed in gray plastic containers, these containers are meant to hold only chaffing dishes.***

(This means serving pieces ect. chaffing dishes must be rinsed out and cleaned of left over food.)otherwise a fee may be attached for extra cleaning.

A credit card may be asked for to secure the use of any returnable items.

C.C.# _____ *Expiration Date* _____
(*Security code on back*) _____

Additional Charges:

The final invoice will include, state sales tax of six percent (6%), (unless customer can provide proof that the group is tax exempt), a state sales tax license is required.

A Service fee of 15% will also be added to the total balance due. This service fee is assessed to offset the price of **vender ,delivery charges, equipment use, food cost** and any unforeseen product price ***The .15% service fee will include delivery fee.*** (*This may not pertain to all catering events.*)*There is no service fee for orders picked up at our location.*

Cleaning Fee: All items must be returned **FOOD FREE**. All items must drained of water, wiped down and all leftover food must be removed. In the event that this is not done ,there will be a 25.00 fee for cleanup.

Return Pick up Charges: A pick up charge, a minimum fee of \$25.00, will be an addition to the total balance, for customers who ***do not*** wish to return any equipment used after the contracted event.

This pick up charge will be waived if customer returns items to our location

Wait Staff: Caterer can provide professional staffing for off-site events. If requested, the charge for such staff will be noted on the final bill.

Bartenders: Caterer is prohibited, by its licensing and insurance requirements, from providing alcoholic beverages to off-site events. However, Caterer can provide bartender service, available for a minimum of four hours. If requested, the charge for such staff will be noted on the final bill. For catered events the bartenders reserve the right to demand proof of age and to deny service of alcoholic beverages to any person at Caterers discretion. If you are serving Alcohol Beverages and using our BARTENDERS you must supply me with a copy of your insurance rider with a clause to deem (PAMELAS CATERING) NOT LIABLE.

Gratuities: Customer's final bill does not include any gratuity for the wait staff, bartenders, delivery person or other service staff. Naturally, customer is free to pay a gratuity directly to the staff on the day of the event. Caterer requests that the customer **not** add a gratuity to the final bill.

***Wedding Cakes:** We do not charge to cut wedding cake or birthday cakes. This service will be arranged with client. Bringing in an outside cake, client will supply plates silverware and napkins, unless arrangements are made with caterer.

***Leftovers:** Due to existing health laws, the Caterer cannot permit leftovers to be removed from events held at private establishments such as banquet halls. In some cases the caterer will package leftovers from off-site events at customer's request, but customer must supply containers for the leftover food.

If Pamelas Catering is dropping off food to a client's home, we suggest food only to be left out for a limit of **2 hours** this is recommend by the Macomb County Health Dept. for safe food handling and for good food quality. At which time food should be ***Removed and placed in a refrigerator and cooled to a safe temp of 41****.

Please initial: _____

Cancellations: All cancellations must be in writing and signed by both customer and caterer in order to be binding. All deposits are Non Refundable .

Acknowledgment: Customer represents that she/he has received and understood all the terms and conditions listed above. Customer agrees that any changes to this Agreement must be in writing and signed by both parties in order to be binding.

Consuming Raw Meat: Consuming raw or under cooked meats may increase your risk of food-Born illness. This applies to Hamburgers and steaks cooked to order.

* Charges do not pertain to all events.

Caterer: Pamelas Catering, Inc.

By: Francine P. Salvatore _____

Customer Signature: _____

Print: _____