

SUMMARY PAGE FOR LUNCH PARTIES

Step 1-decide if your budget fits our style of service

\$17 per person minimum

20 people minimum or \$340 total minimum

18-20% gratuity on final bill



Step 2-decide on food and style of service

Pick Style of Service

- 1) Cocktail Style
- 2) Family Meal Style

Meet with Chef to discuss food

Step 3-finalize the details

Date, time, people

Room Layout and logistics

Food Menu

Drink Menu

Billing and payment

DETAIL PAGE FOR LUNCH PARTIES

Step 1-decide if your budget fits our style of service

\$10 per person minimum for food

\$2 per person minimum for non-alcoholic beverages

\$5 per person room fee

18-20% gratuity on the final total of the bill

Please note that tax is not included in any pricing

20ppl minimum at the above rates, or \$340 package minimum which includes food, beverage and room minimum fees

Step 2-decide on food and style of service

Service is done 2 ways: cocktail party style or family meal style

1) **Cocktail Style:** guests are standing, walking around or sitting at tables with roaming servers

Food: a large side table is set on the perimeter of the room and the food is brought out in platters in 1 of 2 types of intervals: all the selected food served in the beginning and replenished as needed until out of agreed upon quantity –or– all of the selected food served in pre planned time intervals

Drink: a large side table is set up on the perimeter of the room and has a water station, iced tea and soda station, and a coffee station

2) **Family Style:** guests are seated at tables and servers are taking orders at the table

Food: courses of large platters of the same food will be placed in the middle of people's tables. When the appropriate course is finished, we clear the platters and used plates, re-silver, re-plate and bring out the next round of large platters. We repeat the clearing and replenishing process until the agreed upon last course.

The following is a great, classic example of Family style lunch service: your guests are seated, we bring out the 1st course which is house salad; people snack on the salad and when it is gone or eating has slowed, we clear and replenish everything necessary. We bring out the 2nd course, which is the main course, and it has little cold sandwiches and egg rolls; people snack on the main course and when it is gone or eating has slowed, we clear and replenish everything necessary. We bring out the last course which is dessert platters.

Drink: guests are seated and servers will come take drink orders

Meet with Chef to discuss food

Step 3-finalize the details

Finalize the date, time, and how many people

Finalize the room layout and/or logistics; for example: flower arrangements, no server presence during presentation, table linens, dietary needs or restrictions, etc.

Finalize the food menu

Finalize the drink menu

Finalize the Bill

1 check or separate checks?

Is there a tax exemption?

Will you need copies of the check or credit card slip? How would you like those copies delivered?

How is the check presented and paid?