

Sample Price Sheet

Date: TBD
Event: Dinner
Location: Peterson-Dumesnil House
Start Time: TBD
Approximate Guest Count: 100
Menu

<i>Passed Hors d'Oeuvres</i>	<i>Dinner</i>	<i>Dessert</i>
<i>Grazing Station</i> Bluegrass Pimento Cheese, Grilled Crostini, Pickle Relish, Crispy Country Ham, Chives	Arugula <i>English Cucumber, Radish, Soft Boiled Egg, Charred Peppers, Goat's Milk Feta, Green Goddess</i>	Wedding cake-B&G-supplied <i>Fresh fruit compote and whipped cream</i>
Pecan flour fried oysters <i>Remoulade</i>	Amish Roasted chicken breast, White wine, lemon beurre blanc	
Slow Smoked Pork, Peach BBQ with Sorghum, Preserved Peach, Fried Cornbread	Prime angus Filet medallion <i>Pappy Demi-Glaze</i> Garlic whipped potatoes New crop roasted asparagus	
	Soft rolls and butter	

Thank you for choosing Clementine for your event!

Menu

\$5900.00

Dinner @ \$59.00 per guest.

Event Staff charges

\$2275.00

Estimate: Estimate: 4 servers (4 @ 10 hours,), 2 bartender (2@ 10 hours),1 event manager (1@ 10 hours) 3 chefs (3@7 hours) (91 hours total)

Staff is paid for their time to serve at your event **AND** for their time to transport, clean up, & setup/breakdown event items. Therefore, staff is paid starting prior to the event start time (to allow for transport and set up time) as well as after the close of the event (to allow for loading/transport/clean up).

Bar Charges-

Open host bar @ \$30

\$3000.00

Bar Fruit, Ice, Cocktail Napkins, etc. as well as reflect our responsibility to provide corkage and insurance for the event.

Rentals

\$ TBD

Clementine provides AT NO CHARGE: Pour Spouts, Wine Keys, Bar Keys, Plain Cocktail napkins (if needed), sage advice & peace of mind.

Estimated Cost for 100 Guests:	
Menu @ \$59.00 per guest	5900.00
Bar Service @ \$30	3000.00
Event Staff Wage	2275.00
Vendors-meals	180.00
Rentals	TBD
SUBTOTAL	13055.00
15% Venue Fee on F/B	1450.00
6% Sales Tax	800.00
TOTAL	15305.00

Estimated Total Including Sales Tax

\$15305.00

Clementine is fully insured & licensed and pays all FICA, FUTA, Worker's Comp, Disability, Unemployment & Liability Insurance as well as all other legal/administrative costs.

Thank you again for the opportunity to cater your event!

A NOTE ABOUT QUALITY: At Clementine our price ensures many things such as on-time service, generous portions, dressings and sauces made from scratch, high quality meats, and fresh quality produce. Our "from scratch" cooking techniques and Professionally Trained Culinary Staff means that we do not use any canned or pre-made products. Because of this, we feel confident that we serve beautiful food with amazing taste!

(Client Signature)

(Date)

(Caterer's Signature)

(Date)