

EVENT

DINNER PARTY

Host Contact Information

Location/directions:

On site host contact & address:

Initial_____

EVENT PLAN & SCHEDULE

SITE INSPECTION

11am will bring place setting/site inspection

FRIDAY

10_____ guests

5:00pm Cuisine & Company Arrives

7:00 pm Guests Arrive

7:30pm Dinner

10:00pm Dessert

KITCHEN/ FACILITY

- full
-

HOST PROVIDING

-
-

CUISINE AND COMPANY PROVIDING

- Menu items, staff
 - 10 menu signs on place settings, Linen napkins (Flat fold with menu inserted inside)
 - place setting, glassware/wine, beer
-

Marilyn Pearson Cuisine & Company
T. 604 541 1300 F. 04 531 9204

BANQUET EVENT ORDER

FESTIVE MENU



_____ To start

Roasted Eggplant & garlic soup Served in a cup and saucer
 Accompanied by Parmigiano-Reggiano Fricos
 Mushroom ragout pappardelle with truffle oil Served in Pasta Bowls

_____ Cleanse

Vanilla sorbet Served in tall liqueur glasses with ice tea spoons



_____ Served Entrée

BC Wild Sockeye Salmon Fillet cranberry teriyaki glaze & Grilled
 Asparagus,

Pork tenderloin with Glazed Cipolline Onions, Sweet Potato Cakes

_____ Cleanse

Lemon sorbet

_____ Salad

Beet Chip & Avocado Salad with Cilantro & Lime Juice



_____ To Finish

Blackout Cake
 Maple-Vanilla Roasted Pears

Fresh Strawberries

INITIAL _____

_____ Marilyn Pearson Cuisine & Company

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QUICK REFERENCE COSTING SHEET

<u>MENU & BEVERAGES</u>	<u>Cost per</u>		<u>No. of</u>	
	<u>guest</u>	x	<u>Guests</u>	
Menu	\$68.60		10.00	\$548.80
Service Charge (15% on menu & beverages)				\$82.32
When Staff Provided				<hr/>
Total Menu & Beverages				\$631.12

LABOUR

Wait staff is billed from the time they arrive at your event until your event has been completed to your satisfaction. Any time worked over eight hours will be invoiced at time and a half and time worked over eleven hours will be invoiced at double time.

\$474.00**MISCELLANEOUS****Corking Fee**

(\$2 per guest, includes ice, all bar equipment, citrus, coolers, wine & Beer buckets)

\$0.00

Set up & Take Down of Rentals

(\$6 per guest)

\$0.00

Menu Signs

\$30.00

Rentals

\$50.00

Delivery

\$100.00

Total Miscellaneous**\$180.00**

Sub Total

\$1,285.12

GST #87420 1528 RT0001

\$77.11**Grand Total Estimate**

\$1,362.23

25% Deposit to hold date

\$340.56

25% Deposit 30 days prior

\$340.56

Proposed remaining total due 7 days prior

\$681.11

Payments Made to Date

\$0.00**Amount Remaining**

\$1,362.23

**Thank you, it's a pleasure doing business with you!*

Burns Bog Conservation Society Award 2005

Chamber of Commerce Business Excellence Award 2004

Recipient of "City of Surrey's Business Social Planning Award for 2003"

.... Be An Angel, Feed The Homeless

INITIAL _____

Marilyn Pearson Cuisine & Company
204

MARILYN PEARSON CUISINE & COMPANY

Telephone: 604 541-1300 Fax: 604 531-9204

[◀ Terms & Conditions ▶](#)

1. Deposits are non-refundable and non-transferable except at the discretion of **Marilyn Pearson Cuisine & Company**. & **The Garden Wedding Company**.
2. 25% deposit required securing date. Checks made out to
3. **Cuisine & Company/VISA & MC ACCEPTED.**
4. One month prior to event, and additional 25% deposit is required.
5. Final billing is due seven days prior to Wedding Day.
6. Guaranteed numbers are required 7 days prior to function. You will be billed for the guaranteed number or attendance whichever is larger.
7. Food & Beverages charges are subject to 15% service charge and applicable taxes.
8. **Set-up and decorate** \$3.00 per guest
9. **Tear down** of decorating/rentals \$3.00 per guest
10. **Bar Tending/Corking Fee**: Flat Fee of \$2.00 per guest includes, set up, citrus, back up plastic cups, ice, coolers, wine & beer, display buckets for wine & beer, all bar equipment & gratuity
11. **Staffing-Bartenders** \$23.00 per hour /Chef/ Supervisor \$28.00/hr/Service Staff \$23.00/hr.... 4/hr minimum
12. **Liquor Charges**-liquor board cost plus 20% delivery and handling charges
13. When event runs longer than estimated additional labor charges will be charged.
14. **Rental charges** -rental company cost plus 20%..
15. Per person price us based on number of people you have indicated are expected to attend your event. A reduction in number of guest could result in an increase in the per person price.
16. An additional charge will be applied for each guest served above the agreed upon number.
17. **Event Planning Fee** - Where applicable a 20% event-planning fee will be applied to the final sub total and on all weddings.
18. Delivery charges may apply
19. ***Signature & date are required before proceeding with arrangements.***
Please fax to 541-1300 or email events@cuisineandcompany.ca

Client approval: _____

Date of event: _____

CUISINE & COMPANY

#19 2678 KING GEORGE HWY. TEL: 604 541 1300 FAX: 604 531 9204

CLIENT: _____

Location: _____ # of Guests _____

November 30, 2009

VISA / MASTERCARD AUTHORIZATION

If you wish to pay your account on your Visa or MasterCard, please fill in the authorization we have prepared for your convenience below and return it us in the mail or in person. Please Note if you are using Visa or MasterCard.

Date _____

Client Ref. _____

To: Cuisine and Company

This is your authorization to deduct payment from my Visa / Mastercard Account:

MASTERCARD OR VISA (circle one)

YOUR NAME: _____

NAME ON CARD: _____

CREDIT CARD BANK _____

CREDIT CARD NO. _____

EXPIRY DATE: _____

AMOUNT: _____

AUTHORIZING SIGNATURE

Office use only

<u>Dates of Transaction</u>	<u>Authorization #</u>	<u>Amount</u>	<u>Initials</u>
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

CORRESPONDENCE

INITIAL _____

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