



QUOTATION



Client Name:

Date:

Start Time:

Location:

Guests: 100

1. DINNER BUFFET

Option 1

Hors D'Querves

Assorted Cocktail Patties (Chicken, Beef)

Ackee Puffs

Callaloo Quiche

Hot Food Station

Honey Jerk Chicken

Curried Goat

Escoveitched Fish Fillet

Traditional Rice & Peas

Fried Plantain

Steamed Vegetable Medley

Salad Station

Tossed Garden Salad

Pasta Salad with Creamy Vinaigrette

Dessert Station

Tropical Fruit Platter

Citrus Cheesecake

Assorted Jamaican Pastries

\$35.00 US/Person

The price of the meal does not include the transportation of the food to the event or the services of servers for the food stations. Please be advised that the catering staff is only responsible for cleanup as it pertains to the service of the food. The quotation does not include the cost for table wait staff or a maitre d', labour cost is detailed under the heading 'Quotation for wait staff' within this document.



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Option 2

Hors D'Ouerves

Ackee Puffs
Miniature Calaloo Quiche
Spicy Tomato Bruschetta

Hot Food Station

Coconut Rundown Chicken
Escoveitched Fish Fillet
Honey Jerk Pork
Traditional Rice & Peas
Creamy Corn Pudding
Steamed Vegetable Medley

Salad Station

Tossed Garden Salad
Green Banana & Saltfish Salad

Dessert Station

Tropical Fruit Platter
Coconut Pineapple Upside Down Cake
Assorted Jamaican Pastries

\$35.00 US/Person



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Option 3

Hors D'Ouerves

*Escoveitched Saltfish served on Miniature Bammy
Cucumber Smoked Marlin Canapes
Tropical Fruit Kebabs*

Hot Food Station

*Orange Ginger Chicken
Callallo Stuffed Basa Fillet w/ Pineapple Salsa
Asian Style Roast Pork
Pumpkin Rice Pilaf
Steamed Vegetable Medley*

Salad Station

*Tossed Garden Salad
Corn & Black Bean Salad*

Dessert Station

*Tropical Fruit Platter
Creamy Coconut Bread Pudding
Assorted Jamaican Pastries*

\$40.00 US/Person



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Option 4

Hors D'Ouerves

Vegetable Summer Rolls with Spicy Dipping Sauce
Chicken Satay Skewers w/ Peanut Sauce
Stamp n Go

Hot Food Station

Chinese Roast Chicken
Sweet n Sour Fish
Traditional Pot Roast Pork
Vegetable Fried Rice
Stir Fry Vegetable Medley

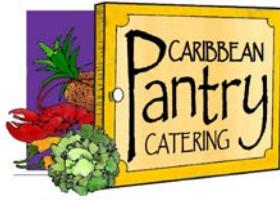
Salad Station

Tossed Asian Garden Salad
Tropical Carrot Salad

Dessert Station

Tropical Fruit Platter
Lychee Cake
Assorted Jamaican Pastries

\$45.00 US/Person



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Option 5

Hors D'Querves

*Ackee Puffs
Calaloo Quiche
Bacon Wrapped Plantain*

Hot Food Station

*Pineapple Chicken
Basa Fillet served with a Papaya Salsa
Rum BBQ Pork
Traditional Rice & Peas
Steamed Vegetable Medley
Creamy Corn Pudding*

Salad Station

*Tossed Garden Salad
Tropical Carrot Salad*

Dessert Station

*Tropical Fruit Platter
Citrus Cheesecake
Assorted Jamaican Pastries*

\$40.00 US/Person



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Option 6

Hors D'Ouerves

Escoveitched Saltfish served on Miniature Bammies
Ackee Puffs
Spicy Tomato Bruschetta

Hot Food Station

Orange Ginger Chicken
Escoveitched Fish Fillet
Asian Style Oven Roast Pork
Steamed Vegetable Medley
Pumpkin Rice Pilaf
Sweet Potato Mash

Salad Station

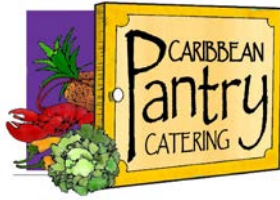
Tossed Garden Salad
Pasta Salad with Creamy Vinaigrette

Dessert Station

Tropical Fruit Platter
Citrus Cheesecake
Assorted Jamaican Pastries

\$40.00 US/Person

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2. CATERING EQUIPMENT REQUIRED

QUANTITY	DESCRIPTION	UNIT COST	USD\$
6	Chafers	\$10.00	\$60.00
5	Trestle Tables	\$6.00	\$30.00
5	Trestle Table Linens	\$6.00	\$30.00
5	Trestle Table Skirting	\$10.00	\$10.00
15	Serving Spoons & Tongs	\$2.00	\$30.00
8	Small Platters	\$3.00	\$24.00
4	Large Platters	\$5.00	\$20.00
2	Serving Bowls	\$2.00	\$4.00
		SubTotal	\$208.00
		Gct 16.5%	\$34.32
		Total	\$242.32

PLEASE NOTE: All costs of equipment rentals are the responsibility of the client, and they will be held responsible for any loss or damages that occur to the equipment. Any delivery charges charged by the delivery company are also the responsibility of the client.

All food & beverage service areas need to be covered. If the event is to be held outdoors, tent rentals are required for catering areas. This is to be provided by the client/event planner.

Tent Requirements

10 x 20: 2 tent w/ side panel for buffet stations

10 x 20: 1 tent w/ side panel for Bar (If using our bar service)

10X10: 1 tent w/ side panel for pop up kitchen (usually behind the buffet tent)

10 x 10: 1 tent for stewarding w/ side panel

Table rentals required for catering areas, are included in the table above, however if it is to be provided by the client/event planner, our requirements are:

Table Requirements

Buffet Stations: 6 x 6ft Trestle Tables & Linen

Bars: 4 x 6ft Trestle Tables & Linen (If using our bar service)

Pop up Kitchen: 3 x 6ft Trestle Tables, No linen required.

Stewarding: 3 x 6ft Trestle Tables, No linen required.

All tents need interior lighting and the pop up kitchen needs 2 electrical outlets (110v).

Access to potable running water is required in the stewarding area for the washing of the rentals.



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3. RENTAL EQUIPMENT

Quantity	Item	Unit Price	USD \$
100	Napkins - White	\$0.70	\$70.00
105	Dinner Plates - 10"	\$0.60	\$63.00
105	Dessert Plates - 6"	\$0.50	\$52.50
105	Dinner Knives & Forks	\$0.80	\$84.00
105	Dessert Forks	\$0.40	\$42.00
105	Water Goblets	\$0.60	\$63.00
105	Wine Glasses	\$0.60	\$63.00
105	Champagne Flutes	\$0.60	\$63.00
200	Hi-Ball Glasses	\$0.50	\$52.50
30	Rock Glasses	\$0.50	\$100.00
4	Food Trays	\$6.00	\$180.00
4	Tray Stands	\$10.00	\$40.00
5	Water Pitchers	\$3.00	\$15.00
4	Bar Trays	\$3.00	\$12.00
1	Drink Cooler - Water Service during dinner	\$5.00	\$5.00
1	Ice Chest	\$20.00	\$20.00
	Transportation*		\$100.00
	Refundable Security Deposit		\$100.00
		SUB TOTAL	\$1,125.00
		Gct 16.5%	\$185.63
		TOTAL	\$1,310.63

All costs of equipment rentals are the responsibility of the client, and they will be held responsible for any loss or damages that occur to the equipment. Any delivery charges charged by the Delivery Company are also the responsibility of the client. *Transportation costs vary by location.



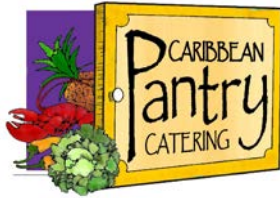
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4. WAITSTAFF

Quantity	Description	Unit Price	USD \$
4	Catering Staff	\$80.00	\$320.00
5	Wait Staff	\$50.00	\$250.00
1	Maitre'D	\$80.00	\$80.00
2	Bartenders*	\$60.00	\$120.00
2	Stewards	\$50.00	\$100.00
	Transportation		\$100.00
	Set Up & Clean Up Services		\$100.00
		Total Cost	\$1,070.00

**If using our bar service*



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5. SUMMARY OF COSTS

Description	Cost in USD Dollars
Total Food Cost *	\$3,500.00
Total Cost for Equipment Required by Catering Company	\$242.32
Rental Equipment	\$1,310.63
Wait Staff	\$1,070.00
TOTAL COST	\$6,122.95

* Based on the \$35 menu Option
 Estimate is for 100 guests

TERMS and CONDITIONS

1. **Food preparation:** Caribbean Pantry Catering shall prepare and deliver the agreed upon menu attached to this contract, to the venue and on the date and at the time set out on the face of this contract.
2. **Deposit:** Customer agrees to pay a deposit of 10% of total cost to reserve Caribbean Pantry Catering's services for the aforementioned date. The deposit will be applied to the total contract price.
3. **Payment Schedule:**
 - o An additional 50% is due 2 months prior to the event date.
 - o The balance must be paid in full 1 week prior to the event date.

Payment may be made in cash, by manager's cheque or by credit card. All applicable sales tax will be included in the contract price. The customer acknowledges that the date and the deposit will be forfeited in the event that final payment is not made in accordance with this contract. Any cost incurred as the result of loss or damage to the Caterer's equipment or equipment that was rented for the event will be the responsibility of the customer.

4. **Number of guests:** The customer agrees to confirm the final guest count ("Guaranteed Number") at least 7 full working days prior to the event. The Guaranteed Number includes all attendees, e.g. ministers, photographers, musicians etc. Increases to the Guaranteed Number up to 5% are subject to approval. If the actual number of guests attending the event is less than the Guaranteed Number, the customer will still be charged for the Guaranteed Number. If the actual number of guests is more than 5% higher than the Guaranteed Number, the customer will be charged at Caribbean Pantry



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Catering's established per person rate as set within this agreement, for each guest over and above the Guaranteed Number.

5. **Staff to be provided:** Caribbean Pantry Catering's employees will be provided and will be in attendance on the agreed event date for 6 hours. If any of Caribbean Pantry Catering's employees are required outside of those hours, the customer will be charged an additional **USD\$ 8.00** per hour, or portion thereof, per employee.
6. **Substituted Items:** Caribbean Pantry catering reserves the right to substitute items (including but not limited to food and flowers) that become unavailable in the market or that exceed reasonable market prices. Caribbean Pantry Catering will make best efforts to notify the client of such substitutions if time allows.
7. **Changes/Cancellations**
Any changes made to this agreement must be made in writing and signed by both parties. You may cancel this agreement, in writing, for any reason. If the wedding is cancelled, refunds are limited to unearned fees, funds in excess of unused or non-refundable fees and out-of-pocket expenses. If you cancel less than 30 days before the wedding – except for the death of a member of your immediate family – there will be no refund. If the wedding is not cancelled, there will be no refund.

This contract will be confirmed upon payment of the 1st deposit.

Client

Date

for Caribbean Pantry Catering

Date

Caribbean Pantry c/o L&M Meats Ltd.

Tel: (876) 973-7292/ 973-5137

Email: caribbeanpantry@gmail.com