

*Proposal for*

# Buffet Menu 2



*Presented by*

**JEWELL**  
EVENTS · CATERING

*As Guests Arrive*  
*Waiters will be Passing Wine and Sparkling Water with Lime on Silver Trays*

## 2 Bartenders Stationed in Venue Space

Serving Full Bar Service, Assorted Beer & Wine Selections  
 Soda, Sparkling Water

## Passed Hors d'Oeuvres

*On Sheer Ceramic Trays Garnished with Artistically Arranged Seasonal Vegetables (3pp)*  
 Please Select 4-6 From the Following:

### Zucchini and Eggplant Roulade (V, GF)

With Tomato Jam

### Caprese Skewers with Roasted Dual-Colored Grape Tomatoes (V, GF)

Balled Mozzarella, Basil drizzled with Gluten-Free Balsamic Glaze

### Edamame Bruschetta with Red Onion, Garlic and Scallion (V)

Served in an Edible Pastry Spoon

### Bosc Pear and Fontina Basil Wraps (V, GF)

Tied with Leeks

### Brie and Apricot Tartlets (V)

Topped with Brown Sugar & Toasted Almonds

### Grilled Cheese Bites (V)

with Lavender Honey and Aged Cheddar

### Beet and Arugula Bundles with Goat Cheese (V, GF)

Tied with a Leek

### Crispy Flatbreads with Caramelized Pear, Onion and Goat Cheese (V)

Topped with Micro Greens

### Truffled Macaroni and Cheese with Thyme and Rosemary (V)

Served in a Petite Parmesan Cup

*V = Vegetarian      GF = Gluten Free*



*Localize your menu! Ask your consultant about our fresh and unique Farm-to-Table offerings*

TYPE OF EVENT	CATEGORY	DATE	DAY	CONTRACT #	GUESTS
Buffet	Wedding				100
<b>CLIENT NAME</b> Mayne Stage 1330 W. Morse Ave Chicago, IL 60626			<b>BILLING NAME AND ADDRESS</b> Mayne Stage 1330 W. Morse Ave Chicago, IL 60626		
<b>Email</b>			<b>Email</b> <input type="text"/>		
<b>Phone</b>			<b>Phone</b> <input type="text"/>		
<b>Cell</b>			<b>Cell / Fax</b> <input type="text"/>		
LOCATION	STAFF REPORT	SCHEDULE		DELIVERY/PU TIME	
Mayne Stage	3PM	6PM-12 Midnight		<b>JEC</b>	<b>RENTALS</b>
				DEL: 3PM P/U: 12AM	DEL: P/U:



**Passed Hors D'Oeuvres Continued**

*On Sheer Ceramic Trays Garnished with Artistically Arranged Seasonal Vegetables*

**Smoked Salmon on Brioche Toast**

With Caper, Red Onion, Crème Fraiche and Fresh Dill

**Lobster Salad**

Wonton Crisp, Micro Tarragon, Lemon Zest

**Chipotle Red Snapper Taco (GF)**

Chipotle Coleslaw, Fresh Lime, Served on a Cucumber

**Tuna Tartare Cone**

Savory Cone, Asian Vinaigrette, Toasted Sesame Seeds, Ginger Cream

**Shrimp Ceviche**

With Avocado Crème in a Tortilla Cup

**Poppy Seed Crusted Organic Seared Shrimp (GF)**

With Lemon Aioli on a Rosemary Skewer

**Maple Bacon Wrapped Bay Scallop (GF)**

With Maple Black Pepper Bacon on Knotted Skewer

**"Mini" Angus Burgers**

"Mercks" Cheddar, Caramelized Onions, Ketchup

**Crisp Cheese Penny**

Whipped Crème Fraîche, Crumbled Bacon, Snipped Chives

**Duck Tostada (GF)**

Seared Duck Breast, Mango Salsa  
On a Corn Tortilla Chip

**Whiskey Pulled Pork with Micro Greens (GF)**

On a Halved Corn Bread Muffin

**Warm Pancetta Wrapped Mushrooms (GF)**

Stuffed with Roquefort Cheese

*V = Vegetarian      GF = Gluten Free*



*Localize your menu! Ask your consultant about our fresh and unique Farm-to-Table offerings*

TYPE OF EVENT:	CATEGORY:	DATE:	DAY:	CONTRACT #:	GUESTS:
Buffet	Wedding	January 0, 1900	#####	0	100
<b>CLIENT NAME:</b> Mayne Stage 1330 W. Morse Ave Chicago, IL 60626			<b>BILLING NAME AND ADDRESS:</b> Mayne Stage 1330 W. Morse Ave Chicago, IL 60626		
<b>Email:</b> 0			<b>Email:</b> 0		
<b>Phone:</b> 0			<b>Phone:</b> 0		
<b>Cell:</b> 0			<b>Cell / Fax:</b> 0		
LOCATION:	STAFF REPORT:	SCHEDULE:		DELIVERY/PU TIME:	
0	12:00 AM	12:00 AM		<b>JEC</b>	<b>RENTALS</b>
Mayne Stage	3PM	6PM-12 Midnight		DEL: 3PM	DEL:
0	12:00 AM	12:00 AM		P/U: 12AM	P/U:
0	12:00 AM	12:00 AM		12:00 AM	12:00 AM
0	12:00 AM	12:00 AM		12:00 AM	12:00 AM

## Passed Hors D'Oeuvres Continued

*On Sheer Ceramic Trays Garnished with Artistically Arranged Seasonal Vegetables*

### Butternut Squash, Ground Lamb, and Caramelized Onion Empanada

Spiced with Cinnamon and Nutmeg

### Chicken Satay on a Skewer (GF)

With Spicy Peanut Sauce Drizzle

### Pot Pie

Chicken, Vegetable, Rich Chicken Jus, Pastry Cup

### Buttermilk Fried Chicken

On a Halved Tillamook Cheddar Biscuit with Blueberry Jam

### Bourbon Chicken Biscuit

Pepper Jack Biscuit, Pulled Chicken, Bourbon BBQ Sauce

### Crispy Chicken Spring Roll (GF)

Vegetables, Five Spice, Plum Glaze

### Braised Short Ribs with Micro Greens

Served on a Halved Tomato Soup Miniature Muffin

### Rare Roast Beef Gougers

With Roasted Red Peppers and Horseradish Cream

### Shaved Beef Carpaccio with Truffled Crème

Served on a Crispy Crostini and Garnished with Himalayan Black Salt

### Thai Beef Salad (GF)

In a Cucumber Cup

### Asparagus Beef Tenderloin Roll (GF)

With Curry Cream Cheese

### Chorizo and Chihuahua Cheese Empanadas

**V = Vegetarian      GF = Gluten Free**



TYPE OF EVENT:	CATEGORY:	DATE:	DAY:	CONTRACT #:	GUESTS:
Buffet	Wedding	January 0, 1900	#####	0	100
<b>CLIENT NAME:</b> Mayne Stage 1330 W. Morse Ave Chicago, IL 60626			<b>BILLING NAME AND ADDRESS:</b> Mayne Stage 1330 W. Morse Ave Chicago, IL 60626		
Email: 0			Email: 0		
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Cell: 0			Cell / Fax: 0		
LOCATION:	STAFF REPORT:	SCHEDULE:		DELIVERY/PU TIME:	
Mayne Stage	12:00 AM 3PM 12:00 AM 12:00 AM 12:00 AM	12:00 AM 6PM-12 Midnight 12:00 AM 12:00 AM 12:00 AM		<b>JEC</b> DEL: 3PM P/U: 12AM 12:00 AM 12:00 AM	<b>RENTALS</b> DEL: P/U: 12:00 AM 12:00 AM

**Buffet Menu #2**

**Caesar Salad with Torn Romaine Hearts**

*Tossed in House-made Dressing with Aged Parmesan Cheese  
Served with Crispy Black Pepper Crackers*

OR

**Chopped Kale, Brussel Sprout & Red Cabbage Salad**

*With Matchstick Carrots, Julienne Red Peppers and Lemon Vinaigrette*

**4 oz. Sliced Pepper Berry-Shallot Flat Iron Steak**

*With Mushroom Sauce*

**Traditional Chicken Piccata with a Lightly Floured & Pan Fried  
Boneless Breast of Chicken in a Fresh Lemon-Caper Sauce**

**Broccoli Rabe**

*Roasted Garlic & Rosemary Infused Olive Oil*

**Tri-Colored Couscous with Roasted Vegetables**

**Desserts**

TBD



**Regular and Decaffeinated Intelligentsia Coffee**

*Assorted Hot Teas with Fresh Lemon Upon Request  
Half & Half, Raw Amber Sugar, and Substitute Sweeteners*



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Buffet	Wedding	January 0, 1900	#####	0	100
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	12:00 AM	12:00 AM	P/U: 12AM	P/U:	
	12:00 AM	12:00 AM	12:00 AM	12:00 AM	
	12:00 AM	12:00 AM	12:00 AM	12:00 AM	



**Bar Packages**

**4 Hours**

**Craft Beer, Wine and Soda Bar**

312, Seasonal Craft Beers, Heineken and Amstel Light  
Beringer Cabernet Sauvignon and Beringer Chardonnay  
Assorted Sodas, La Croix, Lemons, and Limes  
**\$27.00**

**Classic Full Bar**

Absolute Vodka, Gordon's Gin, J.B. Scotch,  
Jim Beam Whiskey, Canadian Club and Bacardi Rum  
Miller Genuine Draft and Miller Lite  
Beringer Cabernet Sauvignon and Beringer Chardonnay  
Assorted Sodas, La Croix, Lemons, and Limes  
**\$32.00**

**Super Premium Full Bar with Seasonal Craft Beers**

Grey Goose Vodka, Tangueray Gin, Johnny Walker Black Label,  
Maker's Mark, Crown Royal, Captain Morgan, and Bacardi Rum  
Seasonal Craft Beers, Heineken and Amstel Light  
Beringer Cabernet Sauvignon and Beringer Chardonnay  
Assorted Sodas, La Croix, Lemons, and Limes  
**\$40.00**

**Passed Champagne**

Freixenet Blanc de Blanc, Penedes  
\$3.50 per person (1 glass per person)

*Your Sales Consultant is pleased to make suggestions for Upgraded Wines and recommended Wine Pairings.*

TYPE OF EVENT:	CATEGORY:	DATE:	DAY:	CONTRACT #:	GUESTS:
Buffet	Wedding	12/01/16	WEDNESDAY	0	100
<b>CLIENT NAME:</b> Mayne Stage 1330 W. Morse Ave Chicago, IL 60626			<b>BILLING NAME AND ADDRESS:</b> Mayne Stage 1330 W. Morse Ave Chicago, IL 60626		
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LOCATION:	STAFF REPORT:	SCHEDULE:	DELIVERY/PU TIME:		
Mayne Stage	12:00 AM	12:00 AM	<b>JEC</b>	<b>RENTALS</b>	
	3PM	6PM-12 Midnight	DEL: 3PM	DEL:	
	12:00 AM	12:00 AM	P/U: 12AM	P/U:	
	12:00 AM	12:00 AM	12:00 AM	12:00 AM	
	12:00 AM	12:00 AM	12:00 AM	12:00 AM	



**Wine**

**Tier I**

*Included*

- Freixenet Blanc de Blanc, Penedes
- Cupcake Prosecco, Italy
- Beringer Chardonnay, California
- Beringer Cabernet, Californi

**Tier II**

*Supplemental \$5.00 per guest*

- Chandon Brut, California
- Mionetto Prosecco, Italy
- Ruffino "Lumina" Pinot Grigio, Italy
- Brassfield Pinot Gris, High Valley
- Folie A Deux Chardonnay, Russian River
- Mark West Chardonnay, Central Coast
- Moniker Chardonnay, Mendocino County *(sustainably produced)*
- Charles Krug Sauvignon Blanc, Napa
- Paul Dolan Sauvignon Blanc, Mendocino County
- Ferrari Fume Blanc, Sonoma
- Folie a Deux Pinot Noir, Russian River
- Meiomi Pinot Noir, California
- Paul Dolan Pinot Noir, Mendocino County
- Terrazas Malbec, Mendoza, Argentina
- Josh Cellars Cabernet Sauvignon, California
- Josh Cellars Legacy, California
- J Lohr Cabernet Sauvignon, Paso Robles



**Tier III**

*Supplemental \$10.00 per guest*

- Moet Imperial, Epernay, France
- Mumm Brut, Napa
- Santa Margherita Pinot Grigio, Italy
- Ferrari Carano Chardonnay, Sonoma
- Franciscan Chardonnay, Napa
- Newton "Red Label" Chardonnay, Napa
- Kim Crawford Sauvignon Blanc, NZ
- Erath Pinot Noir, Oregon
- Brassfield Pinot Noir, High Valley
- Joel Gott 815 Cabernet Sauvignon, California
- Simi Cabernet Sauvignon, Alexander Valley
- Newton "Red Label" Cabernet Sauvignon, Napa

*The above supplemental charges are in addition to your Bar Package pricing.  
Dinner Wine Service is additional.*

TYPE OF EVENT:	CATEGORY:	DATE:	DAY:	CONTRACT #:	GUESTS:
Buffet	Wedding	February 0, 1900	#####	0	100
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LOCATION:	STAFF REPORT:	SCHEDULE:	DELIVERY/PU TIME:		
Mayne Stage	12:00 AM	12:00 AM	<b>JEC</b>	<b>RENTALS</b>	
	3PM	6PM-12 Midnight	DEL: 3PM	DEL:	
	12:00 AM	12:00 AM	P/U: 12AM	P/U:	
	12:00 AM	12:00 AM	12:00 AM	12:00 AM	
	12:00 AM	12:00 AM	12:00 AM	12:00 AM	

	YOURS	OURS
<b>China</b>		
	5" B&B	White Rim
	7" Cake Plate	White Rim
	100 10.5" Plate	White Rim
	12" Chop Plate	White Rim
	Soup Plate	White Rim
	Cup & Saucer	White Rim
	5 1/4" White Square Sheer	
	10 1/2" White Square Sheer Plate	
	12" White Square Sheer Plate	
	Demi Mugs-Crystal-pedestal	
	70 Mugs-Crystal-pedestal	
	White Ramekins/ Cocks - 12oz	
	Glass Hinged Jar	

<b>Flatware</b>		
	100 Forks-small	Cambridge
	100 Forks-dinner	Cambridge
	Forks-cocktail	Cambridge
	Knife-butter	Cambridge
	100 Knife-dinner	Cambridge
	Spoon-soup	Cambridge
	100 Spoon-coffee	Cambridge
	Spoon-dessert	Cambridge
	Spoon- demi	Cambridge
	Spoon-Miso 1.5oz	
	Spoon-Miso 3oz	
	Punch Ladle-silver	
	Gravy Boat Ladle- Silver	
	Fish Fork/Knife- silver	
	1 Tongs- Scissors-silver	
	Tongs-7" Hors (Silver)	
	9 Tongs- 8" Angle (Chrome)	
	Service fork-silver	
	Service fork-stainless	
	Service spoon-silver	
	4 Service spoon-stainless	
	Pie/cake server-chrome	
	Cake Knife-silver	
	Small Sugar Tongs-Silver	
	Other	
	Other	

<b>Table Glasses</b>		
	Water Glass	Napa
	White Wine	Napa
	Red Wine	Napa
	Champagne Flute	Napa

<b>Bar Glasses</b>		
	100 Water Glass	Excalibur
	200 White Wine	Excalibur
	Red Wine	Excalibur
	Champagne Flute	Excalibur
	200 Double Old Fashion	
	Odyssey Footed (Formerly Napa)	
	Pilsner (12 oz. Footed)	
	Martini-8oz.	
	Martini-5oz.	
	Cordial-2 ounce	
	Bud Vases	

<b>Plasticware-Plates</b>		
	Plates-7" Black	
	Plates-9" Black	
	Plates-10.25" Black	
	Plates-6" Clear or White	
	Plates-9" Clear or White	
<b>Plasticware-Flatware</b>		
	Fork-Black	
	Knife-Black	
	Spoon-Black	
	Fork- Silver	
	Knife-Silver	
	Spoon-Silver	
	Rolled Silverware w/Napkin	

	YOURS	OURS
<b>Bar Accessories</b>		
		Water Service Bottles (1 per 5 people)
		Pitchers-Lucite or Glass (3 per Bartender)
		Plastic Barrel 32gal. (1 per Bartender)
		Igloos-black (1 per Bartender)
		Champagne Bucket - Silver
		Bar Runners (1 per Bartender)
		Lucite Tub-45lbs. (1 per Bartender)

<b>Additional Table Accessories</b>		
		Bread basket-wicker-rd.
		Bread basket-silver
		Candy/Nut Compotes-silver
		Coffee pouer-chrome
		Coffee pouer-silver w/ tall spout
		Thermal 64oz. Coffee Pts - Blk/Wht
		Cream & Sugar set-glass
		Crèam & Sugar set-silver
		Creamer - glass-16oz.
		Silver Tray (9 x 6)
		Salt & Pepper-glass
		Salt & Pepper-silver- mini
		Votive Holder & Candles
		Table stands & No.-silver 3"x5"

<b>Specialty Baskets</b>		
	2	Harvest
		Flat reed
		Bamboo Steamer

<b>Bowls</b>		
		Glass- 4"
		Glass- 6 1/2"
		Glass- 8"
		Revere-small-4"-silver
		Revere-med.-6"-silver
		Revere-large-8"-silver
		Revere-large-10"-silver
		Punch bowl-2 gal-glass
		Punch -2 1/2 gal.-chrome
		Punch bwl-3gal-silver bead edge
		4" White Footed Bowls
		6" White Footed Bowls
		8" White Footed Bowls
		96oz.-Footed Trifle Bowl-glass

<b>Chafers</b>		
		Silver 2qt-round
		Silver-8qt-oblong
		Silver-8qt-oblong- 2 or 3
		Chrome-3qt-round
		Chrome-3qt-oblong w/ Pyrex /candle
		Chrome-4qt-round-flat
		Chrome-4qt-oval
		Chrome-6qt-round
		Chrome 6qt- oval
		Chrome 8qt-round
	3	Chrome 8qt-oblong
		Chrome 8qt-oblong-2 or 3 compt
		Stainless-4qt-oblong
		Stainless-8qt-oblong
		Stainless-8qt-oblong 2 compt

	YOURS	OURS
<b>Chafers Continued</b>		
		Black Standing Griddle
		Wrought Iron 8qt.-rd/oblong
		Petite Marmite-stainless
		Chrome Crepe-pan/burner
		Copper Crepe-pan/burner
		Extra Inserts-stless-Full
		Extra Inserts-stless-Half - 12"x10"

<b>Accessories</b>		
		Plate Stand-3tier-black/chrome
		Cake stand-Silver
		Compotier-Spiral-rd.-silver
		Coffee urn-50c-silver set
		Coffee urn-100c-silver set
		Coffee urn-50c-chrome set
		Coffee urn- 100c- Chrome set
		Drip Tray (4 x 4)
		Signage

<b>Platters</b>		
		Silver 12" - round
		Silver 15" - round
		Silver 14" - square
		Silver-18"- oblong
		Silver-24"- oblong
	3	Chrome - 15" round
		Chrome-17" oblong
		Chrome-24"-oblong
	4	12" White SHEER Square
	3	Ceramic - White Rec (12" x 18")
	3	Ceramic - White Oval (18" x 12 1/2")

<b>Miscellaneous Equipment</b>		
		Busboy stands-chrome
		Busboy / Serving Trays-Plastic Oval 27"
		Plate Covers-12"
		Carving brd w/ 24" silver
		Carving board
		Coffee maker-100c
		Coffee maker-50c
	1	Farberware Maker- 90C *Set
		Farberware Maker- 55C *Set
		Blackwood Risers
		Milk Crates
		Screens - Black/Nat/Ivory/White
		Kitchen Floor Cover (Per 12'x12')
		Coat rack
		Wire hangers
		Wood hangers
		Coat Check Tickets (100 ct)
		Pop Up Tent
		Butane Burner
		Glass Cylinder - Sm
		Glass Cylinder - Md
		Glass Cylinder - Lg
	5	Trash Cans for Kitchen and Porter (1 per 20pp)
		Other
		Other
		Other
		Other
		Other
		Other
		Other

<b>Plasticware-Biodegradable</b>		
		Cup, Corn Starch 12oz. Hot
		Plates-6" white
		Plates-8.75" white
		Plates-10" white
		Bowl - 12oz
<b>Plasticware-Barware</b>		
		Tumbler-9oz
		Tumbler-12oz
		Beer-16oz Clear
		Champagne Flute
<b>Paper</b>		
		Cocktail Napkins
		Dinner Napkins - White
		Dinner Napkins - Biodegradable

<b>Plasticware-Coffee Service</b>		
		Coffee Mug-8oz Sprial Rope Black
		Perfect Touch Dixie-12oz-Coffee LIDS
		Stirrer-Black Plastic
		Perfect Touch Dixie-12oz-Coffee Cup
		Sleeve, Coffee Cup Clutch
<b>Plasticware- Serving Pieces</b>		
		Fork-Black Plastic
		Spoon- Black Plastic
		Tong-6" Black Plastic
		Tong-9" Black Plastic
		Tong-9" Silver Plastic
		Cake Cutter-Plastic
<b>OTHER</b>		
		Chafers - Disposable
		Trays - Disposable

Name/Event: Mayne Stage  
 Date: 1/0/1900  
 Contract #: 0  
 Guest Count: 100



## STAFF, LINENS, CHAIRS, TABLES

Staffing	Meal Style		Service Style	
	No.	Start	End	Hours
<b>POSITION:</b>				
Party Supervisor				
Catering Coordinator				
Head Butler	1	3PM	1AM	10
Head Waiter				
Captain	2	4PM	10PM	6
Captain				
Chef	1	3PM	9PM	6
Head Cook				
Assistant Cook	3	3PM	9PM	6
Assistant Cook				
Head Bartender				
Bartender	2	3PM	1AM	10
Bartender				
Waiter	4	3PM	10:00 PM	7
Waiter	2	5PM	1AM	8
Waiter				
Waiter				
Coat Check				
Head Porter				
Porter	1	3PM	1AM	10
Uniform:		White Jacket	Nehru Jacket	Tuxedo
Bartender	2			x
WaitStaff	9			x
Special Staff Requirements:				

LINEN REQUIREMENTS:				
Yours	Ours	SIZE / ITEM	STYLE	COLOR
		Chair Ties	Poly	
		90" Round (cabs/fluff)	Poly	
		108" Round (cake)	Poly	
		120" Round (dining)	Poly	
		132" Round (hiboys)	Poly	
		132" Round (dining)	Poly	
		54" x 54"	Poly	
		90" x 90"	Poly	
		90" x 132"	Poly	
		90" x 132"	Poly	
		90" x 156"	Poly	
		90" x 156" Bars	Poly	
		Napkins	Poly	
		54 x 54 Tray stand	WC	
		54" x 114" Lucite	WC	
		90" x 90" Barrels & Igloos	WC	
		Service Napkins	WC	
Special Linen Requirements:				
Special Requests				

Name/Event: Mayne Stage  
 Date: 1/0/1900  
 Contract No.: 0  
 Guest Count: 100

CHAIRS:			
Yours	Ours	Type	Color
x			

BAR REQUIREMENTS:		
Yours	Ours	
x		Ice
	4 Hour	<b>Drink Garniture:</b> Lemons, limes, olives, cherries, onion, other
	4 Hour	<b>Drink Mixers:</b> Sparkling water, club soda, tonic, ginger ale, Assorted sodas, OJ, Cran
	x	Cocktail napkins

BAR TYPE:			
Yours	Ours	TYPE	Comments:
		Beer, Wine, Soda	
		Craft B,W,S	
		Classic - Full Bar	
		Premium - Full Bar	
		Platinum - Full Bar	
		<b>SPECIALTY COCKTAIL</b>	See Menu Page

***If by Other Who, Where & Date			
COFFEE:			
Yours	Ours		Comments:
	x	Regular	
	x	Decaffeinated	
	x	Tea	

TABLES:		
Yours	Ours	
<b>RECEPTION / COAT</b>		
		6' x 30"
		8' x 30"
<b>BUFFET TABLES</b>		
		4' x 30"
		6' x 30"
		8' x 30"
		30" Round on wheels
		48" Round
		60" Round
		30" Serpentine
		60" 1/2 Rounds

DINING AND OCCASIONAL TABLES		
		30" Cabarets
		30" Highboys
		60" Rounds
		66" Rounds
		72" Rounds
		60" Square
		66" Square
		72" Square
		6' Farm table
		8' Farm table

BARS		
		6' x 30"
		8' x 30"
		30" Serpentine
		6' Farm table
		8' Farm table

SERVICE TABLES		
		6' x 30"
		6' x 30" "Captain's Table"

**Jewell Events Catering**

424 North Wood Street  
 Chicago, IL 60622  
 (312) 829-3663 • Fax: (312) 829-9791

**CONTRACT NUMBER:**

**Category:** Wedding

<b>CLIENT NAME:</b> Mayne Stage 1330 W. Morse Ave Chicago, IL 60626  <b>Email:</b> <b>Phone:</b> <b>Fax:</b>		<b>BILLING NAME AND ADDRESS:</b> Mayne Stage 1330 W. Morse Ave Chicago, IL 60626 0 0  <b>Email:</b> 0 <b>Phone:</b> 0 <b>Fax:</b> 0	
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<b>LOCATION:</b> Mayne Stage	<b>DATE:</b>	<b>NUMBER OF ATTENDEES:</b> 100
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				FINAL BILLING		
SERVICE	COUNT	EA	TOTAL	Final Count	Unit	Charge
Passed Hors d' oeuvres	100	\$ 6.75	\$675.00			
Menu	100	\$ 36.50	\$3,650.00			
Bar Set-ups	100		\$0.00			
Liquor	100		\$0.00			
Equipment			\$2,140.50			
Linen as Listed			\$0.00			
Staff (Estimate)			\$3,817.00			
Uniforms	0	\$ -	\$0.00			
Chairs			\$0.00			
Signage			\$0.00			
Delivery and Pickup			\$200.00			

SUBTOTAL	\$10,482.50	SUBTOTAL	\$0.00
10.25% SALES TAX	\$1,074.46	SALES TAX	\$0.00
<b>TOTAL</b>	<b>\$11,556.96</b>	<b>TOTAL CHARGES</b>	<b>\$0.00</b>

<b>Payment Schedule</b>			<b>LESS PAYMENTS</b>	
Deposit Due at Signing	20% of Total	\$2,311.39	<b>FINAL BALANCE</b>	<b>\$0.00</b>
30 Days Prior To Event	50% of Total	\$5,778.48		
Balance Due 14 days Prior		\$3,467.09		

<b>ADDITIONAL OR DIRECT BILL SERVICES</b>	RTG 5-01-2012
RTG	

# JEWELL

EVENTS · CATERING

424 North Wood Street  
Chicago, IL 60622

312 829 3663 | georgejewell.com

**Client Name:** Mayne Stage  
**Contract Number:**

**Event Date:**  
**Category:** Wedding

## AGREEMENT

1. Final Guest Count confirmation is due (5) five days prior to event date.
2. Client is responsible for costs associated with cancellations including contracted services, food, beverage, rentals, and linens
3. Final Menu Changes must be confirmed three business days (72 hours) prior to event.
4. Payments - (20%) Twenty Percent of Estimated Total due at signing of contract, 50% of Estimated Total due (30) Thirty days prior to the event, Full payment of Estimated Total due (14) Fourteen days prior to event, remaining balance of Total is due prior to event execution.
5. Events cannot be executed without full payment received.
6. Staff costs are estimated as listed, additional charges for variations to schedule will be billed following event.
7. Applicable taxes are charged unless current valid Illinois State Tax Exemption letter is submitted prior to billing.
8. Jewell Events Catering is responsible for any damages which may occur to property, furnishings or appliances due to negligence of its employees and staff.
9. Contracted pricing is valid for 30 days from date listed on contract. Events more than 30 days from contract date may be subject to food price adjustment due to market fluctuation.
10. A finance charge of 1.5% per month will be charged on outstanding balances owed 30 days after the event.
11. We gladly except MasterCard and Visa with a \$7,500 limit on credit card charges towards a contract.
12. Jewell Events Catering reserves the right to charge credit card on file.
13. Jewell Events Catering reserves the right to photograph event setups, meals, equipment, tabletops and designs.

**I have read and acknowledge all aspects of this contract and accept the terms as written.**

**CUSTOMER SIGNATURE:**

**DATE:**

**CONSULTANT SIGNATURE:**

**DATE:**

**\* PLEASE SIGN AND RETURN WITH YOUR PAYMENT \***

## PAYMENTS

DATE	CHECK NUMBER / CC	EXP DATE	CODE	AMOUNT