

Proposal for

Buffet Menu 3



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
CLIENT NAME Mayne Stage 1330 W. Morse Ave Chicago, IL 60626			BILLING NAME AND ADDRESS Mayne Stage 1330 W. Morse Ave Chicago, IL 60626		
Email		Email	<input type="text"/>	Phone	<input type="text"/>
Phone		Phone	<input type="text"/>	Cell / Fax	<input type="text"/>
Cell		Cell / Fax	<input type="text"/>		
LOCATION	STAFF REPORT	SCHEDULE		DELIVERY/PU TIME	
The Mayne Stage	3PM	6PM-12Midnight		JEC	RENTALS
				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

Wanton 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
CLIENT NAME: Mayne Stage 1330 W. Morse Ave Chicago, IL 60626 0			BILLING NAME AND ADDRESS: Mayne Stage 1330 W. Morse Ave Chicago, IL 60626 0		
Email: 0			Email: 0		
Phone: 0			Phone: 0		
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LOCATION:	STAFF REPORT:	SCHEDULE:		DELIVERY/PU TIME:	
The Mayne Stage	12:00 AM 3PM 12:00 AM 12:00 AM 12:00 AM	12:00 AM 6PM-12Midnight 12:00 AM 12:00 AM 12:00 AM		JEC DEL: 3PM P/U: 12AM 12:00 AM 12:00 AM 12:00 AM	RENTALS DEL: P/U: 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:
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	3PM	6PM-12Midnight	RENTALS		
	12:00 AM	12:00 AM	DEL: 3PM		
	12:00 AM	12:00 AM	P/U: 12AM		
	12:00 AM	12:00 AM	12:00 AM		
	12:00 AM	12:00 AM	12:00 AM		



Buffet Menu #3

Bibb Lettuce, Red Endive & Artichoke Hearts, Pears & Grape Tomatoes

Tossed in a Blood Orange Vinaigrette

OR

Chilled Orzo Salad with Fresh Mozzarella, Plum Tomatoes & Basil

With a Pear Vinaigrette

OR

Kale & Spinach Salad

With Cherry Tomatoes, Chopped Egg, Red Onion, Crispy Bacon and a Sweet Bacon Vinaigrette

Please Select 2 of the following:

4 oz. Filet of Beef Tenderloin Al Forno

Encrusted with a Gorgonzola Cheese, Grilled to Perfection

Seared Salmon

Over a Bed of Mixed Rice Pilaf

Chicken Marsala

With Wild Mushrooms & Marsala Wine Reduction

Lyonnais Potatoes with Fresh Sage

Julienne of Zucchini, Carrots & Yellow Squash

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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Bar Packages

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: Buffet	CATEGORY: Wedding	DATE: August 0, 2000	DAY: #####	CONTRACT #: 0	GUESTS: 100
CLIENT NAME: Mayne Stage 1330 W. Morse Ave Chicago, IL 60626 Email: 0 Phone: 0 Cell: 0			BILLING NAME AND ADDR: Mayne Stage 1330 W. Morse Ave Chicago, IL 60626 0 Email: 0 Phone: 0 Cell / Fax: 0		
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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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	YOURS	OURS
China		
	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/ Crocks - 12oz	
	Glass Hinged Jar	

Flatware		
	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
	1	Fish Fork/Knife- silver
		Tongs- Scissors-silver
		Tongs-7" Hors (Silver)
	11	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

Table Glasses		
		Water Glass Napa
		White Wine Napa
		Red Wine Napa
		Champagne Flute Napa

Bar Glasses		
	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

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

	YOURS	OURS
Bar Accessories		
		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)

Additional Table Accessories		
		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"

Specialty Baskets		
	2	Harvest
		Flat reed
		Bamboo Steamer

Bowls		
		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

Chafers		
		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
	4	Chrome 8qt-oblong
		Chrome 8qt-oblong-2 or 3 compt
		Stainless-4qt-oblong
		Stainless-8qt-oblong
		Stainless-8qt-oblong 2 compt

	YOURS	OURS
Chafers Continued		
		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"

Accessories		
		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

Platters		
		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")

Miscellaneous Equipment		
		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
	3	Trash Cans for Kitchen and Porter (1 per 20pp)
		Other
		Other
		Other
		Other
		Other
		Other
		Other

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

Plasticware-Coffee Service		
		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
Plasticware- Serving Pieces		
		Fork-Black Plastic
		Spoon- Black Plastic
		Tong-6" Black Plastic
		Tong-9" Black Plastic
		Tong-9" Silver Plastic
		Cake Cutter-Plastic
OTHER		
		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
POSITION:				
Party Supervisor				
Catering Coordinator				
Head Butler	1	3PM	1AM	10
Head Waiter				
Captain	2	4PM	10PM	6
Captain				
Chef	1	3PM	9AM	6
Head Cook				
Assistant Cook	3	3PM	9PM	6
Assistant Cook				
Head Bartender				
Bartender	2	3PM	1AM	10
Bartender				
Waiter	4	3PM	10PM	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 HR	Drink Garniture: Lemons, limes, olives, cherries, onion, other
	4 HR	Drink Mixers: 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	
		SPECIALTY COCKTAIL	See Menu Page

***If by Other Who, Where & Date

COFFEE:			
Yours	Ours		Comments:
	x	Regular	
	x	Decaffeinated	
	x	Tea	

TABLES:		
Yours	Ours	

RECEPTION / COAT		
		6' x 30"
		8' x 30"

BUFFET TABLES		
		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

CLIENT NAME: Mayne Stage 1330 W. Morse Ave Chicago, IL 60626 Email: Phone: Fax:	BILLING NAME AND ADDRESS: Mayne Stage 1330 W. Morse Ave Chicago, IL 60626 0 Email: 0 Phone: 0 Fax: 0
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LOCATION: The Mayne Stage	DATE:	NUMBER OF ATTENDEES: 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	\$ 46.25	\$4,625.00			
Bar Set-ups	100		\$0.00			
Liquor	100		\$0.00			
Equipment			\$2,174.25			
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	\$11,491.25	SUBTOTAL	\$0.00
10.25% SALES TAX	\$1,177.85	SALES TAX	\$0.00
TOTAL	\$12,669.10	TOTAL CHARGES	\$0.00

Payment Schedule			LESS PAYMENTS	
Deposit Due at Signing	20% of Total	\$2,533.82	FINAL BALANCE	\$0.00
30 Days Prior To Event	50% of Total	\$6,334.55		
Balance Due 14 days Prior		\$3,800.73		

ADDITIONAL OR DIRECT BILL SERVICES	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