



Bensalem Kollel

Adam Levine
2446 Bristol Road
Bensalem, PA 19020
Saturday, November 24, 2012
100 Guests

Cocktail Hour

Hors d'oeuvres will be served stationary on buffet tables:

Teardrop Tomatoes Stuffed with Olives & Roasted Pepper Relish
Salmon Nicoise on a Mini Red Bliss Potato
Petit Tart Shells with Honied Onions
Smoked Chicken Breast Topped with Salsa Verde
Reuben Baby Bites

Cold Display

Crudites with Roasted Garlic Aioli Dressing
Grilled Vegetable Display with Assorted Breads & Crackers
A Variety of Homemade Middle Eastern Style Spreads

Price Breakdown (based on 100 Guests)

Subtotal:	\$4,200.00
6% Tax:	\$252.00
Total:	\$4,452.00

Payment

Initial deposit is required upon approval and return of the contract. Additional 50% of total cost of function is required 6 weeks prior to the function. Final Payment must be made by Certified Check or Bank Check

This agreement constitutes an offer only which is valid for thirty days from issue and is subject to Terms & Conditions that follow and constitutes part of this contract. This Contract shall not be valid or enforceable unless approved and accepted by the Caterer in writing.

By Max & David's Catering, Ltd _____

Max & David's has custom menu & event planning to fit your every need and make sure your event will be one to remember. We are certified Glatt Kosher by the Community Kashrus of Greater Philadelphia & under the strict supervision of Rabbi Dov Brisman.

**Please contact Joshua Katz, Director of Sales & Marketing
(215) 669-6125
josh@maxanddavid.com**

TEAHOUSE

IN STANLEY PARK

1583 Coal Harbor Quay Vancouver BC V8G 3E7
Phone: 804-669-7666 Email: irenel@vacivrdine.com

Banquet Event Order

Account:	Tiara Lazuardi	Business Dates:	Saturday, August 25, 2012
Address:	222 Lanora Drive Vancouver, BC V5N 2N3	Contact:	Tiara Lazuardi
Description:	Wedding	Phone:	(604) 663-1900
		Fax:	(604) 663-0100
		Sales Manager:	Lisa Widmark Fields

Event Details:

Date	Start Time	End Time	Event Name	Event Type	GTD Attend ance	Room	Room Rental
8/25/2012	1:14 am	4:00 pm	William & Tiara Wedding	Lunch	26	Terrace	\$100.00

Canapes

- 3 Doz Crab Cake
- 3 Doz Lamb Chops
- 3 Doz Tuna Nicoise

First Course:

- 26 **Endive & sFrisee Salad @ \$5.00**
Poached Egg, Truffle & Pancetta Vinaigrette

Second Course:

- 25 **Teahouse Mushrooms @ \$7.00**
(one allergy "Sam" - Substitute Tomato Gazpacho)

- 1 **Gaspacho**
Third Course

- 25 **Seared Scallops @ \$13.50**
Ham Tortellini
One Allergy "Sam" - **NO Scallops**)

Pre-Selected Fourth Course:

- 10 **Oven Roasted Chicken @ \$45.00**
Olive oil crushed potatoes, black olives, capers, & Cherry Tomatoes
- 16 **Roasted Sable Fish @ \$45.00**
Hanmade potatoe gnocchi, pancetta, chervil jus

Fifth Course:

- 1 Vanilla Bean Palova, Fresh Fruit, Lilac Cream @ \$65.00
13 Portions of fruit divided into 5 platters:
4 platters for 6 people each
1 platter for 2 people

-One SHRIMP ALLERGY
-One SHELLFISH ALLERGY

Beverage

Water:
Iced Tap Water

Bar:

- 26 Marinellis Gold Medal (Sparkling apple juice) for Everybody for toast \$12.95
- 26 Non Alcoholic Punch @ \$74.25 (\$2.95 pp)
Open Bar with - no restrictions - all n/a invluded

Set up / Decor

put linens on bus station - make it pretty for ceremony
Arrange tables according to floor plan
remove Buddha above fireplace!!!

Misc / AV

Hosts to arrange their own music
Teahouse to turn off background music

Timing

Guest Arriving:
Canapes:
Ceremony:
Lunch Served:

All food & beverage is subject to 15% gratuity & 12% HST

Subtotal: \$2,785.70
Gratuity: \$0.00
HST: \$219.38
Paid: \$0.00
Balance: \$3,353.30

Account's Authorized Signature

Date

Restaurant Signature

Date



QUOTE



CLIENT	Bill Depisa
COMPANY	Ladtech
PHONE	(612) 415-1252
EMAIL	Bill@Ladtech.com
QUOTE NO.	E00454
FUNCTION DATE	Thursday, October 25, 2012
EVENT	Quarterly Sales Meeting
VENUE	N/A Sand
NUMBER OF GUESTS	110
TIMES	10/25/2012: 12:00 pm-1:00 pm -- Luncheon Served 10/25/2012: 1:30 pm-4:00 pm -- Meeting
MENU	Oysters served in rustic tubs on ice Canapés x 8 selection Bowl dishes x 2 selection (1 per person) Dessert, cheese table Supper x 1 selection Quote: \$65.00 per person. Children's dinner Quote: \$15.00 per child
BEVERAGES	Client to organise all hire through Peninsula Party Hire Client to provide all beverages. Bay Leaf Catering to provide ice for oysters and beverages Quote: \$88.00



QUOTE

HIRE

Client to organise all hire through Peninsula Party Hire

RUBBISH REMOVAL

Client to Provide

DELIVERY

Quote: \$120.00

COST ESTIMATE

Based on 110 Guests

	Total	Cost per Head
Food	\$7,150.00	\$65.00
Children's Food	\$28.65	\$1.91
Ice	\$88.00	\$0.80
Staff	\$3,305.50	\$30.05

PROPOSAL

Wednesday, March 21, 2012



Event Date: **Saturday, January 14, 2012**
 Client: **Scott Glessing**
 Contact: **Scott Glessing**
 Phone: **(612) 541-0444**
 Theme: **Wedding Reception**

Event#: **E00554**
 Sales Rep: **Lisa Widmark Fields**
 # of Guests: **100**

Description	Start	End	Planned	Room
Ceremony	5:00 pm	5:30 pm	100	Sea
Cocktail Hour & Pictures	5:30 pm	6:30 pm	100	Terrace
Invite, Announce, Welcome, Dinner	6:30 pm	7:00 pm	100	Sea
Dinner, Cake Cutting, Toasts	7:00 pm	8:30 pm	100	Sea
Dancing	8:30 pm	11:00 pm	100	Sea & Terrace

Description	Comment	Qty
Food		1
Passed Hors D'oeuvres		1
Assorted Sushi		60
Peking Duck Spring Rolls with Hoisin Drizzle		60
Dinner		1
Harvest Salad		88
Baby Spring Greens - Haystack Mountain Goat Cheese, Grape Tomatoes, Sun Dried Cranberries, Crisp Onion Straws Ranch and Balsamic Dressings		
Entree		1
Pan-fried Red Snapper		49
on Sweet Potato Puree with Basil Mascarpone, Cherry Tomatoes		
Braised Lamb		39
on Tagliatelle Pasta with Prosciutto & Creamed Cabbage		
Sides		1
Chef's Selection of Seasonal Baby Vegetables		
Assorted Bread and Trio of Butters		
Iced Tea, Coffee, Hot Tea, Milk available		
Cake		1
Wine Service		1
Chardonnay		12
Cabernet Sauvignon		12
Champagne Toast		1
Barefoot Bubbly		88

SUMMARY

Subtotal:	\$5,049.00
Gratuity:	\$0.00
Service Charge:	\$631.13
Tax:	\$397.63
Total	\$6,077.76

To reserve this event a deposit of \$1,000.00 must be received no later than 11/30/2011. The expected number of guests ("EXP") is due in writing ten business days prior to the Date of the Event. The guaranteed number of guests ("GTD") is due three business days prior to the date of the event. If the GTD is not timely received, the EXP will be used for billing purposes. If the actual number of guests exceeds the GTD (or EXP if GTD not timely received), the actual number of guests will be used for billing purposes.

Accepted by Organization: _____ Date: _____

EAST BANK CLUB CATERING INVOICE



TYPE OF FUNCTION: Seminar
BANQUET NUMBER: E00388
TITLE: Naples Dental Assoc.

NAME: Naples Dental Assoc.
MEMBERSHIP NUMBER:

ADDRESS: 3131 Tamiami Trail	AMOUNT OF REMITTANCE
DATE OF FUNCTION: Sunday, May 20, 2012	

Please detach this stub and return it with remittance.

MENU	QUANTITY	PRICE	TOTAL
Breakfast Buffet	60	\$18.00	\$1,080.00

BAR	QUANTITY	PRICE	TOTAL
Soft Drinks	60	\$1.00	\$60.00
Mineral Water	54	\$1.25	\$67.50

SUBTOTAL FOOD: \$1,627.50
SUBTOTAL BEVERAGE: \$127.50
SUBTOTAL LIQUOR: \$0.00

OTHER
\$50.00 Meeting Charge
\$120.00 AV Charge

OTHER TOTAL: \$170.00

SIGNATURE: _____

TOTAL: \$2,001.83
LESS DEPOSIT: \$1,000.00
AMOUNT DUE: \$1,001.83

Function Sheet

Friday, December 07, 2012



Event Date: **Wednesday, December 19, 2012**
Client: **Sultana Mangalji**
Contact: **Sultana Mangali**
Phone: **(415) 272-6654**
Theme: **Christmas Party**

Room: **Sand**
Start Time: **5:00 pm**
End Time: **11:00 pm**
of Guests: **65**

Function Notes

Reception Time:
Dinner Time:

of tables
of people on HT

Table Cloth Color: Ivory
Napkin Color: Ivory
Chair Covers: No

Menu

Bar

Assorted Liquors at Reception Table

Buffet Antipasto

Antipasto Bar

an assorted selection of deli and cheeses, grilled vegetables and olives, pasta and rice salads e faggioli, seafood appetizers, mussels, bocconcino, sausage and trippa

Pasta

Tomato Basil / Alla Panna

Bar

Spumante For Toast

Centre Table

Fresh Toasted Bread Garnished with Olive Oil

Pasta

Penne Tomato Basil; / Tortellini Alla Panna

Meat Entree

Veal Scallopini / Chicken Marsala

Vegetables

Medley of Vegetables / Mini Red Potatoes

Seafood Entree

Jewel Seafood Platter Alla Marina

King crab legs, lobster tails, shrimps, squid, mussels, sauteed in a light tomato sauce

Plated Dessert

Tartufo

Bar

Shower Bar Selection

Wine, Soft Drinks, Juices, Bottled Water, Mineral Water, Coffee, Tea, Espresso, Cappuccino

Printed on: Friday, December 07, 2012

Cost per Guest: \$88.53



Appreciation Party

Proposal
Event #: E00534
Revised Date: 8/22/2012

AHC Sales Rep: **Lisa Widmark Fields**
 Sales Rep Phone:
 Sales Rep Email:

Client: **Naples City Police Department**
 Address: **100 3rd st. S
 Naples, FL 34102**
 Contact: **Paula Page**
 Contact Phone: **(239) 777-1234**
 Contact Cell: **() -**
 Contact Email: **paula.page@naplespolice.com**

	Description	Qty	Price	Total
11:00 am	Swan House Gate Open	1	\$20.00	\$20.00
6:00 pm	Swan House Gate Close	1	\$20.00	\$20.00
	POVs (Cars)	2	\$500.00	\$1,000.00
	Parking (Visitors Deck)	150	\$10.00	\$1,500.00
			Subtotal:	\$2,540.00

Description	Date	Banquet Room	Start	End	Comments
Vendor	5/26/2011	Sand	8:30 am	4:30 pm	
Beverages	5/27/2011	Sand	12:00 pm	5:00 pm	Comments: <i>Table cloths are doubled for each table.</i>
Miscellaneous Services	5/27/2011		11:00 am	6:00 pm	

Name	Qty	Price	Total
8' round table	17	\$35.00	\$595.00
Chairs	100	\$3.00	\$300.00
Tablecloths	17	\$20.00	\$340.00
Double Bar	2	\$150.00	\$300.00
Subtotal::			\$1,535.00

Name	Qty	Price	Total
Full Premium Bar	1	\$350.00	\$350.00
Beer (Domestic & Imported)	50	\$4.00	\$200.00
Wine (Stone Cellars - passed)	25	\$8.00	\$200.00
Sodas	20	\$2.00	\$40.00
Bottled Water (Still)	20	\$2.00	\$40.00
Bottled Water (Sparkling)	10	\$2.00	\$20.00
Cups & Ice Service	1	\$75.00	\$75.00
Trash Service	1	\$75.00	\$75.00
Mahitos (Special Request)	25	\$8.00	\$200.00
Subtotal:			\$1,200.00

SUMMARY	
Grand Subtotal:	\$5,525.00
Service Charge:	\$690.64
Tax:	\$435.09
Total:	\$6,650.73
Amount Paid: Balance	\$1,000.00
Due:	\$5,650.73

Comments: *Table cloths are doubled for each table.*



Sultana Mangalji

Sunday, May 29, 2012

Dinner

Private Home -

5:00 pm

36 Guests

Menu

Buffet Dinner

Local Hydroponic Greens

With an herb vinaigrette

Beef Tenderloin au Jus

*Served with Grainy Mustard
and Horseradish Cream*

Chicken Breast

with Sauteed Wild Mushrooms

Grilled Medley of Vegetables

Zucchini, onion, carrot and atichoke

Coffee Service

Chardonnay

Staffing	\$350.00
Tables and Chairs, China, flatware and glassware	\$390.00
Disposable Napkins and Linens: (Red-Checked Plastic Tablecloths Including Buffet Tables (2))	\$15.00
Floral Centerpieces: 4 at \$50	\$200.00
K.S. distrib:	

Grand Subtotal:	\$2,555.00
Service Charge:	\$319.38
Tax:	\$201.20
Total:	\$3,075.58
Paid:	\$0.00
Total Balance Due:	\$3,075.58

Gratuity and sales tax will be added to final invoice

Web <http://serendipitycatering.biz> - Email SerendipityCatering@htva.net - Kitchen 607-273-2145 - Fax 807-273-2177

Location: 950 Danby Road, Suite 20, Ithaca NY 14850



Contact: Marla Barnes
Email: mbarnes@gmail.com
Phone: (858) 530-2727

The Wedding of: Festive

Date: Saturday, November 03, 2012
Number of Guests: 100
Wedding Coordinator: Lisa Widmark Fields
Color Scheme: Festive
Proposal #: E00506

Description	Start	End	Site Name
Personal Florals	4:00 pm	4:15 pm	Old Fort Bay
Ceremony	5:00 pm	6:00 pm	Roof Top, Old Fort Bay
Cocktails	6:00 pm	7:00 pm	Poolside, Old Fort Bay
Reception	8:00 pm	10:30 pm	Old Fort Bay

Personal Florals:

Bride	1	White Lily Bouquet <i>with purple violets bound with white ribbon</i>	\$50.00	\$50.00
Groom	1	White Corsage	\$25.00	\$25.00
Maid of Honor	1	Mixed Floral Bouquet <i>bound with blue ribbon</i>	\$35.00	\$35.00
Best Man	1	Blue Corsage	\$25.00	\$25.00
Bridesmaids	3	Red & White Rose Bouquet <i>bound with blue ribbon</i>	\$35.00	\$105.00
Groomsmen	3	Blue Corsage	\$25.00	\$75.00
Flower Girl	1	Basket of White Rose Petals	\$75.00	\$75.00
Ring Bearer	1	Blue Corsage	\$25.00	\$25.00
Ushers	2	Blue Corsage	\$25.00	\$50.00
Mother of the Bride/Groom	2	Red & White Rose Bouquet <i>bound with blue ribbon</i>	\$35.00	\$70.00
Father of the Bride/Groom	2	Blue Corsage	\$25.00	\$50.00

Personal Florals: \$585.00

Subtotal: \$585.00

Tax: \$38.03

Total: \$623.03

Amount Paid: \$0.00

Balance Due: \$623.03

- * Proposal does not guarantee availability of above items and services until deposit is received and contract is signed
- * A contract outlining Wildflowers terms and conditions will be issued immediately following receipt of signed Proposal
- * Proposal is only valid for 30 days, and is subject to change without notice.
- * Any typographical or clerical errors are subject to correction.

Signature: _____ Date: _____

Please sign and date to acknowledge that the proposal as been carefully reviewed and that all items including times, locations, and numbers are correct.



Proposal of Service

Culinary Catering Services

1301208 Ontario Limited

279 Springbank Drive

London, Ontario N6J 1G3

Phone: 519 641-4725

www.culinarycatering.ca info@culinarycatering.ca

Matt & Lindsay's Wedding Celebratio

Prepared For:	Matthew Gordon Sarnia, Ontario lindsaygroombridge@hotmail.com	Phone:	Home: (519) 331-3889 Mobile: (519) 491-0697
Event #	E00495	Prepared By:	Lisa Widmark Fields
Event Date:	Saturday, August 28, 2012	Guest Count:	250
Occasion:	Wedding Celebration	Service Style:	7/28/2012
Venue:	Bridgeview Marina 97 Seaway Rd Sarnia, ON N7T 8E6, Canada,		

FOOD/SERVICE

COCKTAIL RECEPTION	\$4,250.00
STATIONS	\$15,000.00
LATE NIGHT	\$3,750.00
Beverage Selections	\$1,500.00
Floor Length Table Linens	\$675.00
Chievari Chairs with Cushion	\$1,250.00
BBQ includes Propane	\$300.00
Dinner Napkin	\$187.95
Cotton Candy Machine Rental;	\$190.00
Dinnerware Rental Package	\$4,500.00
Chair Delivery	\$100.00
Chair Setup and Teardown	\$936.00
Rentals Delivery	\$100.00
Total Sum of Food/Service Items:	\$32,738.95

STAFFING

Waiter/Waitress	5 @ 8.5 Hours @ \$35.00/Hour	\$1,487.50
Bus Boy	3 @ 8.5 Hours @ \$35.00/Hour	\$892.50
Bartender	2 @ 8.5 Hours @ \$35.00/Hour	\$595.00
	=====	
	Staffing Subtotal:	\$2,975.00



	\$36,088.95
5.00 % GST	\$2,842.00
8.00 % PST:	\$0.00
Event Total:	\$43,442.08
Payments Received:	\$10,000.00
Balance Due:	\$33,442.08

Terms & Conditions

A non-refundable deposit is required at the time of contract signing to guarantee your booking. A final guaranteed number of guests is required 10 days prior to your event & and payment of your total invoice is due not later than 10 days prior to your event.

Client may cancel up to 7/28/2012. After that date the Client will be responsible for the total price of the event minus taxes and service charge.

1301208 Ontario Limited & Culinary Catering Services will not be responsible for any lost, stolen or damaged goods of any kind.

Client to provide proof of a 2 million liability insurance 10 days prior to event.

Print Convenor/Authorized Person

Convenor/Authorized Signature

Date