



for: Event # E00105  
on: Saturday, March 05, 2016

Party Name Finnerty's Wedding Reception	Event Date 3/5/2016 (Sat)	Telephone ( ) -	Fax ( ) -	Event # E00105
Address		Booking Contact	Site Contact	Guests 300 (Pln)

### BANQUET ROOMS

Setup Style	Start	Bar	Serving	End	Banquet Room	Setup Style
Reception	5:15 pm	NA	NA	6:15 pm		Reception
	6:30 pm	NA	NA	7:30 pm		
	9:00 pm	NA	NA	10:00 pm		

### FOOD/SERVICE ITEMS

Food/Service Items	Price	Qty	Total
<b>Hors D'oeuvres- Passed - 3/5/2016 - 5:15 pm</b>			
<b>Hors D'oeuvres - Passed - Serving 50 People</b>			
<b>Tuna Tartar</b> Sriracha Aioli, Pickled Ginger, Cilantro, Shallots, Prawn Chip	1.50	400	600.00
<b>Arancini</b> Risotto, Parmesan, Basil, Arrabiatta sauce	1.25	500	625.00
<b>Tomato Jam on Goat Cheese</b>	1.75	250	437.50
<b>Beef Wellington</b>	2.25	500	1,125.00
<b>Open Bar - By the Drink</b> Event host pays for each individual drink that is served to their guests plus 20% Service Charge and 7.5% Sales Tax			
<b>Non-Alcoholic Station - Citrus Water &amp; Unsweet Tea</b>			
<b>Dinner Buffet - 3/5/2016 - 6:30 pm</b>			
<b>Food Stations</b>			
<b>Skirt Steak Carving Station</b>	7.99	300	2,397.00
<b>Srimp &amp; Grits Station</b>	8.99	300	2,697.00
<b>Taco Bar</b>	6.99	250	1,747.50
<b>Black Beans &amp; Rice</b>	0.95	300	285.00
<b>DESSERTS</b>	2.50	300	750.00
<b>Coconut Vanilla Macaroons</b> -Some Dipped in Chocolate			
<b>Melon Ball Salad</b>			
<b>Fruits &amp; Cheeses</b>			

**Off-site Open Bar- Beer, Wine, & Liqour**

<b>Set Up</b>	500.00	1	500.00
<b>Plates, Siliverware, glassware rental</b>	500.00	1	500.00
<b>4 bartenders, 2 barbacks and Plastic Cups</b>	1,200.00	1	1,200.00
<u>- 3/5/2016 - 9:00 pm</u>			
<b>Cheeseburger Slider Bar</b>	7.00	300	2,100.00
<b>Owner Discount</b>	-4,761.39	1	-4,761.39

COMMENTS

**Hors D'oeuvres- Passed - 3/5/2016 - 5:15 pm**

Bar needs to be ready by 5:00 PM!

Passing Starts at 5:15 - 6:15 PM

**Dinner Buffet - 3/5/2016 - 6:30 pm**

Host requests **NO TIP JARS** on the bar

Close buffet at 7:30 when cake cutting begins. (leave open if people are still eating)

We are allowed to arrive earlier than 3 PM

Bar ends at 10:30 PM!

**- 3/5/2016 - 9:00 pm**

All Plasticware is OKAY

Subtotal	10,202.61	Next Deposit	0.00	Pay Method	Card Number
Tax	1,328.77	Paid	14,284.17	Card Type	
Service Charge	2,752.80	Balance	0.01	Card Holder	Expires
Total Value	14,284.18			Signature	

**CATERING & EVENT POLICIES**

If you wish to personalize an event with special menus, our staff is available to work with you to explore and develop creative planning options. Best of all, once plans are made, you are free to relax and enjoy yourself, confident in the knowledge that the finest detail will be implemented to surpass your highest expectations without your further involvement.

Please note that all menu selections must be made at least 14 days prior to the arrival date. In the event that menu choices are not determined 7 business days before the event, the menu will be the Chef's choice. All food and beverage must be provided by the Edison Restaurant. Food and beverage prices are subject to change and will be confirmed 14 days prior to your function. Food and beverage minimum spends apply and vary based on seasonal demand. If the food and beverage minimum spend is not met, the remaining amount will be charged as a room rental fee,

### Service Charge & Tax

20% Service charge and 7.5% sales tax will be added to all event related charges. Service charge covers the use of equipment, staffing, and overhead. Gratuity is not included in the service fee and is not required, however it is welcome and much appreciated by the staff. Depending on setup requirements, an additional set up fee may be added.

### Food Service

Edison Restaurant is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the establishment must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

### Beverage Service

The sale and service of alcoholic beverages are regulated by the state. As a licensee, this establishment is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the establishment from the outside.

### Guarantees

A guaranteed attendance figure is required for all meal functions 7 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We reserve the right to relocate venues if a final guarantee is not provided. We will be prepared to serve 5% over the guaranteed number for groups below 400 people and 3% for groups of 400 and above.

### Entrée Selection

In the event that your group provides the establishment entrée selections 7 business days prior to the event, the establishment requires that the client produce place cards or tickets identifying the particular entrée selected by each guest in advance. If the establishment needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals. Special dietary requests/needs must be made 3 business days prior to event. If dietary needs are made within 3 business days of event, the client is responsible for paying for those additional meals.

### Buffets

Buffet service is limited to a two hour maximum. Buffet duration can be extended upon request and will include a \$250 replenishment fee for each additional hour.

### Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 14 days prior to the time that the particular function takes place.

### Audio-Visual Equipment

We will be pleased to arrange for any audio-visual requirements for your event. Prices vary determined by the needs requested.

### Decorations

Your catering contact will be happy to assist you with placement and set up of freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The establishment will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. Prices vary determined by the needs requested.

### Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.

### Security

Edison Restaurant does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event .

#### Deposits

A 25% event deposit is required to hold the venue and/or event for your date and can be paid by card or check made out to Edison Restaurant. Deposits are non-refundable. Room is not guaranteed until deposit has been paid and contract signed. 50% of the remaining balance is due to be paid 14 days prior to the event. 100% of the remaining balance is due the day of the event.

#### Cancellation

If the Client cancels the event within two weeks (14 days) before event date, event host is responsible for 50% of the total bill (which includes deposit amounts already paid). If the Client cancels one week (7 days) before event date, event host is responsible for the entire amount of the bill. The performance of this agreement by either party is subject to Acts of God, military conflict within the continental United States, government regulation, or other emergencies that make it illegal or impossible to provide the facilities or hold the event. Either party may terminate this agreement for any of these reasons above by providing a written notice to the other party. If there is an Act of God as described as above, the Client shall be entitled to a full refund of any deposit paid or the option of rescheduling the event to a date mutually agreeable to both parties.

#### Valet Service

Our valet service is required for special events and includes a two hour minimum plus 30 minute before and after. One valet attendant is needed for every 30 guests and must be compensated at \$15 per hour for each attendant. Valet service is non-negotiable.