



Client:  
Phone:  
Event:  
Event Location:  
Email:  
Event Date:  
Event Time:

## Menu Proposal

### Stationary Hors D'oeuvres

#### Grazing Display

Artisanal cheeses & cured meats, cornichon, marinated olives, crackers & baguette  
Mustards & preserves, gorgonzola fig crisps & ginger sage shortbreads  
Goat cheese stuffed dates wrapped in crisped prosciutto with truffle honey  
Rosemary roasted shrimp shots with horseradish fig dipping sauce

### The Main Event – Buffet Style

#### Winter Greens Salad

With roasted sweet potatoes, pepitas, goat cheese, dried cranberries & apple cider vinaigrette

#### Herb & Garlic Rubbed Beef Tenderloin

Roasted to mid rare & served thinly sliced with wild mushroom fig demi

#### Coq Au Vin

Red Wine Braised chicken & thighs with bacon, herbs & root vegetables

#### Butternut Squash Ravioli

Spinach sage cream sauce

#### Roasted Root Vegetables

With fresh herbs & garlic

#### Saffron Rice Pilaf

With roasted red peppers

#### Sweet Endings

#### Petite Assorted Desserts

Pies, cookies, brownies & bars

\$63 per guest

*\*prices subject to item availability and market inflation\**

**Service:** Based on headcount, and service style

**\*\*Full Service is for a minimum of 4 hours. Service Cost Includes Pick up and drop off at April's Table, Server's Wage, Travel Time & Expenses, Set up, Break down & Administrative Expenses\*\***

#### ∞ Full Service

- Chefs & Event Leads: \$60-\$75 per hour, per team member
- Servers, Kitchen Staff & Basic Bartenders: \$40 per hour, per team member
- Advanced Bartenders: \$60 per hour, per team member

April's Table, LLC ~ 544 Baltimore Annapolis Boulevard ~ Severna Park ~ Maryland  
eat@aprilstable.com ~ 410.544.2660

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- ∞ Delivery & Set Up: Minimum of \$50, based on location and headcount
- ∞ Delivery: Courier delivery fee of \$1.50 per mile for standard drop off
- ∞ No Added Fee Pick Up

#### Rentals:

**\*\*Rental Cost Includes Delivery, Pick Up, Tax & Damage Waiver\*\***

- ∞ We have great relationships with several Rental Companies in the area, and can provide anything from tents and tables, to accent pieces, furniture, and décor - we are your one stop shop!

#### Beverages:

- ∞ Beverage Station: Seasonal Lemonade, Honey Sweetened Iced Tea & Seasonal Agua Fresca in Glass Beverage Dispensers @ \$6 per guest, unlimited
- ∞ Assorted canned coca cola products & bottles waters @ \$3 per guest, unlimited
- ∞ Mocktails: choice of up to 3 seasonal options in glass beverage dispensers @ \$12 per guest, unlimited, including seasonal Agua Fresca
- ∞ Bar Options
  - Unlimited Beer & Wine Bar @ \$12 per guest
    - Includes choices of four beers (2 domestics, 2 specialty) and four wines (2 whites/rose, 2 reds)
  - Full Basic Unlimited Bar Package @ \$20 per guest
    - vodka, gin, rum (coconut & spiced), tequila, bourbon, whiskey, champagne/sparkling wine prosecco (for toast only), 2 beer options (1 imported, 1 domestic), 2 wine options (1 white, 1 red), mixers including coca cola products, standard juices, soda water, tonic, still & sparkling water, and garnishes

#### Disposables:

- ∞ Unlimited disposable plates, cups, napkins & flatware @ \$3 per guest

#### Notes:

#### Total Costs - TBD

#### Contract Guidelines

-Final payment is expected 48 hours prior to the date of the event on DATE. All payments for any and all services will be made to **April' Table, LLC**. Prices and estimates are subject to change until exact head count is determined. The client is expected to provide April's Table [AT] with a firm head count and any modifications by A WEEK PRIOR TO

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EVENT DATE. All estimates will be confirmed upon modifications and count. Should the headcount decrease after that date, the estimate will not differ. However, if the headcount increases after that date, the estimate will increase accordingly at the discretion of AT. Any and all changes made within 72 hours of the event will be subject to additional fees dependent upon said modifications, including service, food cost, rentals, etc.

-Payment and Deposit Policy:

- a. Payment is to be made directly to AT in the form of cash, check, or credit card. Should client choose to use a credit card as payment, credit card fees will apply per transaction. If payment is made via cash or check, the credit card fee is waived per transaction.
- b. A deposit of 50% of the food cost as well as a credit card number is required to reserve the date. The client's card will not be charged should they choose to make payment via cash or check.
- c. In the event that delinquency occurs in payment, the client agrees to pay interest charges at the rate of 10% per month. The client also agrees to pay any legal fees incurred to obtain proper payment.

-Cancellations, Accidents, and Inclement Weather:

Client understands that upon entering this service contract, Caterer and/or Event Planner is committing time and resources to this event and thus cancellation would result in lost income and lost business opportunities in an amount difficult to precisely calculate. Therefore, the following cancellation limitations will apply:

- a. Should the event be cancelled for any reason, it is at the sole discretion of AT to retain up to 100% of the deposit, and will be evaluated per event and circumstances.
- b. Should the event be cancelled within 7 days of the event, the client is responsible for 50% of the grand total due.
- c. In the event an accident occurs, AT will negotiate the deposit return accordingly.
- d. Cancellation fees due to weather or an Act of God are determined per event.

-Rental Policies:

- a. In the event AT rental items are used without AT's presence: All AT owned rental items must be washed, dried, and properly packaged & returned to AT by agreed upon date. Client is responsible for any AT rental items that are lost or broken at 100% of their value.
- b. Outsourced Vendor Rentals: Rental cost includes delivery, pick up, tax & damage waiver
- c. Busy Season Clause: AT's busy season ranges from March - June, and September - December. During this time, all final rental requests must be submitted two weeks prior to event date and are not guaranteed until confirmation and partial payment has been remitted. Requests for changes may be submitted, however are not guaranteed.

-Consultation & Custom Menu Services:

- a. Custom Menu Packages available and subject to the consultation fee

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- b. Complimentary one-hour consultation and event site evaluation for any Full Service Event upon deposit. Details of your event after complimentary consultation are subject to a fee of \$100.00 per hour. Should you require a consultation and/or site evaluation prior to deposit, said consultation will be subject to a fee of \$150.00 per hour. If your event is Pick Up, Delivery, or Delivery & Set Up, any consultation services are subject to the \$100.00 per hour fee.
- c. Tastings: Tastings made by appointment only and fees are dependent upon the menu selected. Upon event confirmation, tasting fee will be deducted from total due.
- d. Cancellation & Missed Appointments: If you need to cancel your consultation appointment within 24 hours of the set date, you may be subject to a \$50 cancellation fee at the discretion of AT. In the event that a consultation meeting is missed, you may be subject to a \$75 fee at the discretion of AT. [REDACTED]

Please make checks payable to April's Table, 544 Baltimore Annapolis Blvd. Severna Park, MD 21146.

A handwritten signature in black ink, which appears to read "April Koppenhoefer".

April's Table: \_\_\_\_\_  
April Koppenhoefer, Executive Chef/Owner

Date: 5/11/2021

Client: \_\_\_\_\_

Date: \_\_\_\_\_

Thank you for considering April's Table!

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