

East Coast Grill Catering Created/Updated:

Sample Family Style Proposal Deposit Date:
PRICING BASED ON 150 GUESTS Half Payment Date:

Name:
Phone Number:
E-Mail:
Date:
Reason:
Location/Address:
Contact:



FLORIST BAKER DJ/MUSIC
DELIEVERY PICK UP

TimeLine: The timeline will determine the number of labor hours. Estimated hours 7-9.

Becky Arrives with Servers @	TBD
Leave East Coast Grill's Door at:	TBD
Chef Arrives on Site at:	TBD
Bar Shift:	TBD
Guests Arrive:	TBD
Ceremony:	TBD
Passed/Stationary Apps/Cocktail Hour:	TBD
Guests start to go to their seats:	TBD
Toasts:	TBD
Plated Salad Out:	TBD
Family Style Dinner Served:	TBD
Dessert Out:	TBD
Coffee Bar Out	TBD
Kitchen Leaves	TBD
Waitstaff Leaves	TBD

All Labor is an estimate. Actual is door to door plus 1 hour for kitchen staff.

Special Notes Page:

Client will Provide

East Coast Grill will provide:

	Charcoal	Trash Bags	Creamer/Milk				
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	To go Containers	Lemons and Limes					
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Bar Service:

ECG provides 2 insured bartenders.

Ceremony: Rain or Shine

Sunny day plan:

Rainy Day Plan:

Cocktail Hour: TBD

TBD

Table Settings, Family Meal and Toast: TBD

TBD

Dessert: TBD

TBD

Rental List : All Pricing Based On Peterson Party Center

For the Bar:

		Price per Unit	Total
0 qty	Euro Wine 8oz	\$ 0.58	\$ -
0 qty	Standard 6oz Flute	\$ 0.50	\$ -
0 qty	Margarita Coopette 7 1/2 oz	\$ 0.60	\$ -
0 qty	High Ball 11.5oz	\$ 0.45	\$ -
0 qty	100Qrt Cooler with Handles	\$ 23.00	\$ -
0 qty	2 qrt Clear Plastic Pitcher	\$ 2.20	\$ -
0 qty	2 qrt Glass Pitcher	\$ 2.50	\$ -
0 qty	36" Round Table for Beer/Wine Display	\$ 9.75	\$ -
0 qty	1 96" White Poly Cloth	\$ 11.00	\$ -
0 qty	8 Ft Banquet Table	\$ 8.25	\$ -
0 qty	1 90x156 White Poly Cloth	\$ 24.00	\$ -
0 qty	Screens To Hide Breakdown	\$ 34.00	\$ -

For Dining, Tables

0 qty	60" Round Tables-Seats 8-See Floor Plan	\$ 8.25	
0 qty	120" White Polly-Cotton Table Cloth	\$ 17.00	\$ -
0 qty	Standard Goblet 10.5 oz/Water Glass	\$ 0.45	\$ -
0 qty	Classic Stainless Dinner Fork	\$ 0.42	\$ -
0 qty	Classic Stainless Salad Fork	\$ 0.42	\$ -
0 qty	Classic Stainless Dinner Knives	\$ 0.42	\$ -
0 qty	10.5" White Rim Dinner Plates	\$ 0.47	\$ -
0 qty	7" Plain White Rim Salad Plate	\$ 0.47	\$ -
0 qty	36" Round Sweetheart Table	\$ 7.25	\$ -
0 qty	96" White Poly/Cotton Tablecloth	\$ 11.00	\$ -
0 qty	White Dinner Napkins	\$ 0.75	\$ -
0 qty	White Wooden Garden Chair	\$ 4.45	\$ -
0 qty	White Chivari Ballroom Chair	\$ 7.45	\$ -
0 qty	White Samsonite Folding Chair	\$ 1.75	\$ -

For Family Style Service

0 qty	6 1/2 x 13 Platter	\$ 2.10	\$ -
0 qty	7" Square Rim Bowl	\$ 0.95	\$ -
0 qty	9" Round Wicker Bread Basket	\$ 0.85	\$ -
0 qty	9x12 Shallow Oval Bowl 9oz	\$1.25	\$ -
0 qty	Classic Stainless Large Soup Spoons	\$ 0.47	\$ -
0 qty	Stainless Serving Tong	\$ 0.75	\$ -
0 qty	Small Cocktail Trays	\$2.60	\$ -
0 qty	Large Serving Trays	\$2.60	\$ -
0 qty	Tray Stands Chrome	\$3.60	\$ -

LABOR:

Labor is an Estimate. Actual is door to door plus 1 hour for kitchen staff.

The number of cooks and servers depends on the number of guests and the type and style of the event. Below is an estimate based on 150 guests and a Family Style Meal.

1 qty	Manager	\$ 35.00	per hour	5 hrs	\$ 175.00
1 qty	Chef	\$ 35.00	per hour	5 hrs	\$ 175.00
1 qty	Sous Chef	\$ 30.00	per hour	5 hrs	\$ 150.00
5 qty	Cooks	\$ 25.00	per hour	5 hrs	\$ 625.00
7 qty	Servers	\$ 25.00	per hour	5 hrs	\$ 875.00
Administrative Charge		\$ 25.00	per hour	10 hrs	\$ 250.00

Total \$ 2,250.00

There is a 5 hour minimum on all labor

Estimate for Total Bill

Food	per Adult x	Adults	\$-
Vendor Meals	per Adult x	Adults	\$-
Kids Meals	per Adult x	Kids	\$-
Rentals			\$ 783.76
Labor			\$ 2,250.00
Tent Rental			\$ -
East Coast Grills Bartending Services			
2 qty	Bartender	\$ 30.00 per hour	5 hrs \$ 300.00
1 qty	Bar Set Up	\$1.50 per guest	150 guests \$ 225.00

Total \$3,057.28

The above total does NOT include 7% State Sales Tax OR Optional Gratuity for ECG Staff

THE FINE PRINT

Please be advised that East Coast Grill maintains a Food Minimum on all orders. Also note, the above is an estimate. The price of food per person is based on the number of guests originally estimated. . If the guest count changes considerably within 72 hours prior to the event, your event may be subject to a staffing change and a possible change in food cost per person. The final invoice will take into account any change in guest count, menu items, rentals, service, liquor consumption and overtime.

The minimum number of staff hours you will be billed for is 5 hours. After 5 hours, you will be charged for each staff member's hourly rate. Billing begins when staff members leave ECG's door and ends when they return to ECG's door, plus one hour. You are encouraged to discuss billing times as noted on this proposal of the menu.

In order to secure the date we do require a \$750.00 non-refundable deposit. A 50% deposit is due 2 weeks prior to your event. A final count of guests is due 2 weeks before your event. All deposits received will be applied to your final invoice. A non-refundable payment of 50% of the estimated invoice amount is due to secure the date in the event the date is booked less than two weeks in advance.

The net balance is due at the time of the party.

THANK YOU!

Client Name:

Caterer's Name:

Client Signature:

Caterer's Signature:

Date:

Date: