

OFF-SITE BAR SERVICE OPTIONS

FULL BAR SERVICE

LA Chefs will setup portable bar stations on site, and supply all alcohol (to include an assortment of domestic and import beer, red and white wine, hi-balls, cocktails, and coolers). This also includes all glassware, ice, mix, and condiments.

If this options is selected, there is a minimum cost of \$1000⁰⁰. This means that if the total bar revenues are less than \$1000⁰⁰, the client will be charged the difference.

PARTIAL BAR SERVICE

LA Chefs will provide Beer, Wine, and Coolers and appropriate glassware, as well as ice chests to keep the beverages chilled. If this option is selected, there is a minimum requirement of sales of \$500⁰⁰ or the client is charged the difference.

CORKAGE SERVICE

Client provides all liquor and liquor licence. LA Chefs will setup a portable bar station, mix, ice, glassware, and all condiments.

Full Bar Corkage \$7⁵⁰ per person

Minimum Charge to provide Full Corkage - \$500⁰⁰

Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$4⁵⁰ per person

Minimum Charge to provide Full Corkage - \$300⁰⁰

WINE AND/OR CHAMPAGNE CORKAGE SERVICE

Client provides Wine and/or Champagne - a wine corkage fee of \$4⁰⁰ per person would apply; \$5⁰⁰ if both wine and champagne are served and glassware is required. This includes beverage chilling, opening, and placement of wine bottles and glassware on table or at station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$1⁰⁰ per person for wine pouring service.

SPECIAL NOTE

For all bars, a bartending fee of \$20⁰⁰ per hour, per bartender will apply.

One bartender is required per every 100 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up.

OFF-SITE CATERING & EVENT POLICIES

FULL SERVICE CATERING FEE

When you choose LA Chefs to provide FULL SERVICE CATERING for your off-site event, there is an additional Full Service Catering Fee of 10% of the final charges. This fee is in place to cover all of the following: full service staff, china plates, silverware, water glasses, coffee cups, servine utensils, linen tablecloths, linen napkins, full skirting and décor of buffet tables, set-up and tear-down of food & beverage stations, clearing of tables after meal.

NOTE: Additional staff charges may apply if meal service time is extended by request of the client on the day of the event.

PLEASE NOTE: It is the responsibility of the client to ensure that the tables and chairs are set up and arranged as desired prior to LA Chefs arriving for set up. LA Chefs does not provide the tables and chairs, these are normally provided by the venue, or rented from an equipment rental provider. Whenever possible, please provide an event layout diagram to your Catering Consultant.

MINIMUM REQUIREMENTS

For our FULL SERVICE CATERING option, we have a minimum Food & Beverage requirement of \$1500⁰⁰ before taxes and fees on Weekdays - (Monday to Friday), and \$2000⁰⁰ on Weekends - (Saturdays and Sundays). If your event is lower than this minimum, we offer two additional options - PICK UP SERVICE or DROP OFF SERVICE. The Minimum requirement for these options is \$500⁰⁰.

CHRISTMAS SEASON - (November 15 to December 20): The Minimum requirement for Fridays and Saturdays during Christmas season is \$2500⁰⁰.

WEDDINGS: The Minimum requirement for Weddings (any day of the week) is \$2500⁰⁰.

MILEAGE AND STAFF TRAVEL TIME

When travelling outside of city limits, we charge a fee of \$1⁰⁰ per kilometer. An estimate will be made of this distance at the time of your quote. There may be more than 1 trip required - depending on the nature and size of your event and the number of catering staff/vehicles required. Your catering coordinator will provide an estimate to you at the time of your quote. Note that if the size of your event changes significantly and we require another vehicle, this will change the mileage charge which will be reflected on your final invoice.

In addition to mileage charges, when LA Chefs caters out of town, we have to pay our staff for their time spent travelling. This will be a factor of how much time is spent travelling, and the number of staff required - which is determined by the size and nature of your event. This will also be estimated at the time of your quote. Our basic fee is \$25⁰⁰ per hour per service staff member travelling, and \$30⁰⁰ per hour per Chef.