

Chef Drew McPartlin
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PROPOSAL AND COST BREAKDOWN

To:
Date of Event:
Contact Phone #:
Address:

MENU @ \$.00 per guest

COST BREAKDOWN

Food:	# guests @ \$.00 per guest	\$.00
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ADDITIONAL CHARGES

*Service Charge 24%:	\$.00
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*Service charge is not a gratuity; it is to cover the overhead required for your party.
Service charge is based on food only.

SERVICE

Two to three hour's set-up time is required for full service events with a one to two hour breakdown time. Number of guests and style of event you are having will determine final set-up and breakdown times. Any additional hours beyond this proposal will be added to the final bill.

***Based on # hrs.**

Servers:	# Servers \$25 per hr.	\$.00
Backwaiters:	# Backwaiters \$20 per hr.	\$.00
Bartenders:	# Bartender \$35 per hr.	\$.00
Sous Chef:	# Sous Chefs \$35 per hr.	\$.00
Line Cooks:	# Line cooks \$20 per hr.	\$.00
Dishwashers:	# Dishwashers \$15 per hr.	\$.00

OPTIONAL SERVICES:

Disposable ware:	\$4 per guest	\$.00
Coffee service:	\$4 per guest	
Trash removal		\$50.00

Total Before Rentals:	\$.00
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Total cost of rentals:

*Look for Abbey party rental attachment

Grand total:	\$.00
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Deposit:	\$.00
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Will be collected as I finalize your event order and we have gone over and signed a sales agreement.

Remaining balance due the day of the event:	\$.00
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