Bottega AMERICANO

Proposal for:
Armando Valencia
SDBC Awards Dinner
Sunday, January 29th
150 guests
Restaurant Buyout
5pm

Prepared by:
Sara Kincaid / Events
1195 Island Ave
San Diego, CA 92101
619.255.7800

Beverage Service

Fountain Soda, Brewed Coffee, Tea (iced and hot) included
all other beverages responsibility of the guest

Dinner Buffet

opens at 6pm
served with ciabatta / tomato oil

BA Antipasti Display
an array of artisan meat and cheese
honey walnuts, fresh and dried fruit, house mustarda
olive oil crostini

Arugula Salad
reggiano, lemon, Giuseppe's olive oil

Orecchiette
tomato, mozzarella, pesto, pangrattato

Meatballs
pork and beef blend, reggiano

Roasted Chicken Breast
served with marsala pan jus

sauteed seasonal vegetable medley

toasted quinoa / fine herbs / vinaigrette / farmers market offerings

Dessert

selection of house made cookies
brownies

An Event Coordination fee of 5% and Staff Service Charge of 18% will be added to Final Check

Group Dining Services	Per Guest	Qty	
Stationary Buffet	$25.00	150	$3,750.00
			$0.00
			$0.00
			$0.00
			$0.00
			$0.00
			$0.00
Staff Service Charge			$750.00
Coordination Fee			$0.00
Catering Services Subtotal			**$4,500.00**

Additional Services (See Detailed Invoices)	
	$0.00
Additional Services Subtotal	**$0.00**

TOTAL	$4,500.00
SALES TAX 8%	$300.00
GRAND TOTAL	**$4,800.00**

Optional cash gratuities are always appreciated by our staff.

CONTRACT

To acknowledge your understanding and acceptance of the foregoing contract, please sign and return with your non-refundable deposit of $1,200.00 so that we may reserve the event date on our calendar. This contract includes all labor, food, and beverage service and coordination fees as detailed previously. The remaining amount of the estimated charges are due at the time of the event. Please note, should any further charges be incurred above and beyond the contracted amount the additional charges will be added to the final check and due at the culmination of the event. One form of payment is required for payment unless otherwise specified within this contract. (3) days prior to the event, a final guest must be given. Please be advised that you will be responsible for the final count given at the time of the event. Menu cost is based upon guest count and may vary according to the number of guests.

Final guest count due by: 1/20/2016

By:

Sara Kincaid

Date: **12/14/2016**

By:

Client Signature

Date:

We are delighted to present you with this group dining proposal.
If you would like us to be a part of your special event, please remit signed contract and deposit by 0
Once again, thank you for your inquiry. We look forward to working with you!

CONTACT:	Armando Valencia		
PHONE NUMBER:		**START TIME:**	**5pm**
EMAIL:	On File	**END TIME:**	**10pm**
MAILING ADDRESS:		**SETTING:**	**Stationary**
		GUEST COUNT:	**150 guests**
FUNCTION DATE:	Sunday, January 29th 2016	**VENUE:**	**Restaurant Buyout**
		VENUE ADDRESS:	**see billing**