

Nourishing Gourmet Catering Co.
675 Sicamore Drive
Kamloops, BC, V2B 6R6.



250.299.9465
nourishinggourmet@gmail.com
nourishinggourmet.ca

Event Date:

Full Names of Bride and Groom:

Primary Contact Phone Numbers (2):

Mailing Address For Billing:

Brides Email:

Grooms Email:

Venue Name:

Venue Address:

Day of Event Onsite Contact Name and Cell #(Mandatory):

Day of Event Timeline:

Ceremony Time:

Beverages Start Time:

Appetizers Start Time:

Grand Entry:

Dinner Service Time:

Dessert Service Time:

Late Night Snack Service Time: (Additional Charges May Apply)

Approximate Arrival of Caterer/Guest Entry Into Hall:

Master of Ceremonies Name (For chef to contact announcement of dinner timing):

Menu Selected (Please Provide Details):

Appetizers:

Separate Basket For Bridal Party?

Main Meal:

Desserts:

Midnight Snack:



GUESTS

Approximate number of adult guests:

Nourishing Gourmet provides free meals to children under 5 and ages 6-10 are half price.

Approximate number of children 5 and under:

Approximate number of children ages 6-10:

Allergies, dietary restrictions or special meals required:

NON-ALCOHOLIC BEVERAGE COORDINATION

Will you require coffee and tea service? Yes No

How Many Cups?

Minimum order 30 cups (\$2.99pp includes tea, cream, sugar)

Would you like us to leave one server at your event more than 1 hour after the dinner service is complete to handle glassware until event closes?

Yes No

Number of servers:

End time of service:

LINENS & CUTLERY

Nourishing Gourmet normally sets the dinner plates at the buffet for the convenience of your guests. If you would like a different arrangement please let us know. We can provide plates in advance if they are required at the settings.

Free Buffet Table Linens: White Black

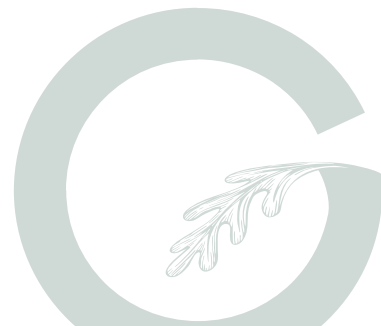
Cutlery Options (please choose one):

We roll up the cutlery in thick white paper napkins and display them in basket at end of buffet.

We roll up the cutlery in linen napkins provided by client two days prior to event and display as above.

We set cutlery at settings with linen napkins rented from us (\$1) or obtained from client.

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DESSERT SERVICE

Nourishing Gourmet provides a Dessert Service which includes disassembling cutting and serving cake to the tables, providing cake plates, dessert forks, napkins, and clearing of cake plates from the tables after your guests are done eating. We charge \$25 per hour per server to stay and provide the dessert services and \$1 per setting for plates, napkins and forks. The Cake cutting fee is \$150.

Would you like the Cake Cutting Service? Yes No

Time of Dessert Service:

Ceramic plates, forks, napkins required? Yes No

If you choose to skip the dessert service, please provide your own paper plates, forks and napkins, and remember to make arrangements for someone to collect dirty plates, napkins and forks, or have a garbage can nearby for guests to dispose of their paper dessert plates etc.

SNACKS

Nourishing Gourmet provides economical options for pre-wedding snacks, rehearsal dinners, and midnight snacks. *(Please see menu)*

Will you be requiring a late-night snack or any other food services during your stay? Yes No

We keep midnight snack costs down by leaving your cold midnight snack items in the fridge for you, and your warm items in the oven. The paper products are also left for you. At snack time, simply put your items out.

Extra requests or comments:

Please note for offsite events: We will stay up to one hour after the meal is complete. If the dessert service or full offsite beverage service is not purchased, a handling fee of \$25/hr apply for each service staff that stays to collect glassware, and wares and linens not belonging to Nourishing Gourmet. Should the offsite be out of town. Travel fees may apply.

Thank you for choosing Nourishing Gourmet!
We are looking forward to making your event a delicious and memorable success!

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