

Service Agreement:



Olive & Nectar agrees to set up Grazing table for **35** people on **August 31, 2019**. Caterer requires access to Venue space **1.5** prior to event to set up this **"Styled and Layered"** Grazing Table. This table includes but not limited to:

A variety of spiced nuts, gourmet cured prosciutto, salami, turkey sausage, duck prosciutto, artisan cheeses such as; Brie, Gouda, Cheddar, Manchego, Camembert, and Blue. fruit carvings, farmers market fresh veggies and colorful fruits, organic chocolate bark, homemade jams and hummus, candied citrus, herbs, edible flowers, fresh baked bread, gluten free crackers, chocolate covered fruits, dried hibiscus flowers, apricots, peach, pineapple and more. Produce depends on season.

Caterer encourages client to make any specific recommendations of desired cheeses, meats or any food preferences.

The amount of food is intended to feed your guest as a heavy appetizer. Olive & Nectar styles each table so every guest can try something new. Caterer is not responsible for left over food or not enough food; This means; (a) guest(s) who eat more than other guest, (resulting in less food.) [OR] (a) guest(s) who decided to not eat at all, (resulting in leftover food.)

Client is paying for the art of the table, along with the fresh ingredients presented. We measure the amount of food based off of each guest. Everytable includes an abundance of food. There is something for everyone.

The "Styled and Layered" option includes:

Marble risers, golden platters, crates, wooden paddles, baskets, cocktail napkins and more.
Eco-friendly Disposable cutlery is available to add on, but is not included.

Caterer will set up on the marble kitchen island indoors unless otherwise specified. Client, Alana Aquilini has **not** mentioned any allergies or food preferences for the Grazing Table.

We do not recommend your guest "grazing" indoor tables **after** four hours; and outdoor tables **after** 2-3 hours. [Depending on the weather.] Client confirms that caterer, (Olive & Nectar) is not responsible for any of your guests who decide to do so. Client can hire additional staff to replenish table during event or to clear at the hour when table begins to perish.

Sofia Rose will be your stylist and supervisor on site. There will be additional staff member. Employees of Olive & Nectar are Servsafe certified, guaranteeing your food is handled with the appropriate care.

We will arrive at either 1:00pm or 2:00 pm depending on decided time of party. We will need **one reserved** parking spots, and an *additional* spot for **unloading only**. Totaling of two parking spots. Recommended breakdown time is **9:00pm**. This includes clean up of table, tossing left over foods, and packing up. Breakdown time takes approximately 60 minutes. This will change if client decides to add floral arrangements.

Authorized Client Signature

date: 1/11/2019



January 11th, 2019