

Unique Dining 13545 Martin St NW Andover, MN 55304 Phone: 763-754-6521 www.udecatering.com info@udecatering.com

# **Proposal of Service**

Prepared For: Address:	Winehaven Venue	Event Date: Phone: Event Title:	6/3/2023 - Saturday Winehaven Menu
Proposal #:	13478	<b>Guest Count:</b>	150
Service Style:	Plated	Occasion:	Wedding Reception
Event Specialist :	Amanda Twait amanda@udecatering.com		
Venue:	Winehaven 10020 Deer Garden Ln Chisago City, MN 55013	Last Change:	8/25/2023

Thank you for the opportunity to provide you with this proposed menu of service. My family and I have been catering since 2006 and we have a real passion for creating unique and memorable events for our customers and their guests. Our flexibility and desire to provide you with excellence in cuisine and service sets us apart from all others!

#### **Appetizers**

Bruschetta with Fresh Tomato and Basil Served with Crostinis.

Artichoke & Spinach Dip Warm Dip, Served with Pita & Tortilla Chips.

**BBQ** Meatballs

## **Plated Chicken**

Meal will be prepared at our facility and brought to be served at your location.

Herb Roasted Chicken Breast Served in a White Wine Sauce.

## **Plated Steak**

Sirloin Steak Topped with a Compound Mustard Butter OR Garlic Butter Mushroom Sauce.

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+ \$.50 for steak knives.

#### **Plated Vegetarian**

Roasted Vegetable Penne Alfredo A delicious vegetarian option!

#### **Plated Sides**

Strawberry Pecan Salad

Spring Mix Served with Sliced Strawberries and Candied Pecans, Served with a Strawberry Vinaigrette Dressing.

Garlic Mashed Red Potatoes

Roasted Vegetables

Zucchini, Yellow Squash, Asparagus, Peppers and Onions Roasted in our own Herb Blend!

Dinner Rolls Served with butter on the side.

#### Food

Qty	Description	Unit Price		Total
125	Bruschetta with Fresh Tomato and Basil	\$3.00		\$375.00
125	Artichoke & Spinach Dip	\$2.00		\$250.00
125	BBQ Meatballs	\$3.00		\$375.00
70	Plated Chicken	\$20.00		\$1,400.00
70	Plated Steak	\$29.00		\$2,030.00
10	Plated Vegetarian	\$20.00		\$200.00
150	Strawberry Pecan Salad	\$0.00		\$0.00
150	Garlic Mashed Red Potatoes	\$0.00		\$0.00
150	Roasted Vegetables	\$0.00		\$0.00
150	Dinner Rolls	\$0.00		\$0.00
		Food Subto	otal	\$4,630.00
Bever	age			
Qty	Description	<b>Unit Price</b>		Total
1	Water Service	\$150.00	Each	\$150.00
	UDE will place carafes of water on guest tables throughout meal service. UDE will also provide the water.			
1	Water Station	\$0.00	Each	\$0.00
	Ice water at a station. UDE will provide the water.			
2	Keg- Domestic	\$325.00	Keg	\$650.00
	Includes disposable cups.			
20	House Wine	\$28.00	Bottles	\$560.00
	Includes plastic wine cups for off-site events.			
1	Cash Bar	\$0.00	Each	\$0.00
	An assortment of beer, wine, and liquor with mixers included for your guests to purchase their own beverages at their own cost during your event. Disposable drinkware and cocktail napkins are included.			

\*\*\$10.00 minimum worth of beverages required to run a card for payment\*\*

		Beverage Subtotal		\$1,360.00
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Otv	Description	Unit Price		Total
150	Salad Fork	\$0.75	Each	\$112.50
150	Salad Plate	\$1.25	Each	\$187.50
150	China Dinner Plate with Silverware & Linen Napkin	\$5.00	Each	\$750.00
150	Water Goblet	\$1.25	Each	\$187.50
		Rental Subto	otal	\$1,237.50
Other	<sup>-</sup> Inventory			
Qty	Description	Unit Price		Total
150	Disposable Appetizer Flatware	\$0.00		\$0.00
150	Disposable Appetizer Plates	\$0.00		\$0.00
150	Disposable Appetizer/Cocktail Napkins	\$0.00		\$0.00
	Oth	ner Inventory Subto	otal	\$0.00
Misce	llaneous			
Qty	Description	Unit Price		Total
1	Elegant Buffet Set-Up	\$75.00		\$75.00
	Buffet tables, floor length linen tablecloths, stainless st chafing dishes, utensils and platters/bowls.	eel		
60	Mileage	\$0.70		\$42.00
	Note: set up			
60	Mileage	\$0.70		\$42.00
	Note: bartenders			
60	Mileage	\$0.70		\$42.00
	Note: servers			
60	Mileage	\$0.70		\$42.00
	Note: grillmaster			
60	Mileage	\$0.70		\$42.00
	Note: plating staff			
1	On-Site Roasting Fee	\$500.00		\$500.00
	REQUIREMENTS: A 60ft. space to park our truck and to that is within 50 feet of the roasting area. Roasting area must be a 10 x 10 space, grass preferred. A picture of roasting area AND truck/trailer parking area MUST be s to UDE at least 7 business days PRIOR to event. Grillm will not set up on streets, sides of roads, or alleys and roasters may not fit through gates/fences.	ea the sent		
	Ν	liscellaneous Subto	otal	\$785.00

## Staffing

UDE is allowed to take off or add additional staffing as necessary to ensure efficiency at your event.

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Qty	Description	Unit Price		Total
1	Bartender	\$50.00	8 hrs	\$400.00
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1	Closing Manager	\$50.00	10 hrs	\$500.00
1	Closing Manager	\$50.00	10 hrs	\$500.00
1	Grillmaster	\$50.00	3 hrs	\$150.00
	Grillmaster			
1	Room Setup	\$50.00	4 hrs	\$200.00
1	Server/Dish Clear	\$50.00	6 hrs	\$300.00
	Manage Meal Service and Clear Dishes.			
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1	Server/Dish Clear	\$50.00	6 hrs	\$300.00
	Manage Meal Service and Clear Dishes.			
1	Server/Dish Clear	\$50.00	6 hrs	\$300.00
	Manage Meal Service and Clear Dishes.			
		Staffing Subtotal		\$3,350.00
		Charges:		\$11,362.50
		20% Service Charge:		\$1,406.60
		15% Venue Fee:		\$898.50
		Subtotal:		\$13,667.60
		6.875% County Tax: 9.625% Liquor Tax:		\$801.46
				\$116.46
		Post-Tax Subtotal:		\$14,585.52
		Payments:		\$0.00
		Total:		\$14,585.52
		Gratuity:		
		Balance Du	e: _	
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#### Final Balance 5/25/2023

Due:

Please let me know if you have any questions or would like me to make any changes to the proposal. Food costs subject to change and will be effected by your final guest count. Any service charge listed is **NOT** a gratuity for the staff working your event. Please talk to your UDC representative if you would like to compensate the staff with a tip.