

Date: 11/09/2024

Catering Proposal



Intimate Dinner in DC - 8 ppl

Prepared by: Chef Brittany Flint



CBF CATERING

JANE DOE,

Thank you for your continued support! I am delighted to share this finalized proposal, which contains information about me, your menu, as well as what to expect the day of your event. Looking forward to making your special event magical!

About Chef B

I am a classically trained Chef with 14 years of professional restaurant, corporate dining and catering experience. Local to the area I recently began offering à la carte Personal Chef services - one of them being Intimate Events. These events are designed to wow you and your loved ones with an amazing dining experience. I have designed lovely menu options with your dietary preferences in mind. If you decide to book with CBF know that you are supporting a small, local business. Pricing reflects time spent on menu creation, local sourcing of ingredients, day of assistance, driving time as well as food preparation. I love food and providing a high level of service to my clients so my price point may be higher than other companies. Below you'll find your customized menu options.

Intimate Dinner in DC for 8 - \$1,509.94

[\$145pp + \$206.46 travel fee + \$88.82 6.4% tax & \$54.66 4% transaction fee]

Dietary Restrictions, Preferences & Notes

Price includes onsite dinner preparation, plated service staffing, set-up, breakdown and clean-up, all disposables [if applicable], bread and butter for the table, and a customizable five-course menu designed, prepared, curated and elegantly displayed by Chef B.

**** Client will be providing the necessary tables and linens.****

- Event date - Saturday, November 9, 2024
- Event location - 123456 Illinois, Washington DC.
- Expected guest count is 8ppl.
- Start time - 7:30PM.
- Dietary restrictions - n/a.
- Plated service.
- Kitchen will be used during the execution of your special event.
- Rental fee waived.

Build Your Own Menu

The following items have been carefully created to feature local produce while providing a unique experience.

Starter

Arancini Bites - Creamy risotto, loaded with gruyere and rolled into bite sized arancini and pan fried until crispy - accompanied by peperanata dipping sauce.

First Course

Spiced Squash Bisque - Creamy squash bisque, sumac, crème fraîche and crispy sage.

Second Course

Creamy Tuscan Salmon - Atlantic Salmon pan seared and served with creamy sun dried tomato sauce, marinated tomatoes, creamy polenta and fresh basil.

Third Course

Herb Crusted Lamb - Rosemary-Sage crusted lamb chops, parsnip risotto, red wine braised cabbage and tamarind pan jus.

Dessert

Vanilla Bourbon Poached Pear - Citrus bourbon poached pear, vanilla cream, brown butter hazelnut crumble.

Additional Details

Dinner Date/Time/Number or Guests

- This is an intimate event at a private residence in DC. Expected guest count is 8 ppl. Event date is Saturday, 11/09/2024, estimated start time is 7:30pm but I'll arrive 1.5 - 2 hours prior.

Menu Changes

- Although most ingredients are easily sourced the market is ever changing and supply chains get disrupted. However in the event an item or two must be substituted I will be in constant communication about the right fit.

Payment Options

- Payment is due upfront in order to secure your booking date as well as specific ingredients and supplies. A minimum of 50% is required for the deposit. You can expect an invoice however I also accept Venmo, ApplePay, Zelle and PayPal. Please note that there will be a 6.5% tax and 4% transaction fee added to the total.

Terms, Agreements & Contract

- When booking with Chef Brittany Flint you enter into a Personal Contract which you (the client) are financially responsible for services provided by me (Brittany Flint). This contract is in effect once payment is received and ends when services are rendered on the date of your event. For all bookings that require a deposit, the remaining balance is due, at the latest, five business days prior to your booking date. If final payment is not received by then you forfeit your deposit and the booking is canceled. In the event of cancelling or rescheduling, three days notice is required. When canceling your booked event 100% of the deposit is forfeited; this covers the time invested in creating your menu, ordering supplies and securing ingredients - no exceptions. In order for a lower or higher guest count to be accommodated, five business days notice is required - otherwise I proceed as planned and the invoice stays the same. Although I am well versed in Virginia Food Safety practices, manufacturers cross contamination and food borne illnesses can still occur. Eating raw or undercooked meats, eggs and shellfish can increase the risk of illness happening. By submitting payment you agree that I

(Brittany Flint) or any entity affiliated with me [this includes ChefB Ventures LLC and/or family members] are not responsible for any and all damages produced by allergic reactions or food borne illnesses due to, but not limited to, the consumption of food purchased or prepared by me- you [the client] assume all responsibility. You also agree to all terms stated in this contract, emails, phone calls and text messages.

Contact Details

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