



Oliver's
catering

WEDDINGS

2020 - 2021



TABLE

A photograph of a wedding table setting. In the foreground, a white tablecloth is set with a white rectangular card, a white plate with a gold rim, and a white napkin with a gold rim. To the right, a gold knife and fork are laid out. In the background, there are several crystal glasses, including a champagne flute and a tall water glass, and a small gold candle holder. A framed sign with the word 'TABLE' and a checkmark is visible. The background is filled with white flowers in a gold vase.

Exclusive Venues

ALL TABLES, CHAIRS, CHINAWARE, GLASSWARE
& FLATWARE INCLUDED. ADDITIONAL RENTALS MAY BE REQUIRED

KLEINHANS MUSIC HALL

3 SYMPHONY CIRCLE // BUFFALO, NY

Mary Seaton Room // 100 -500 person (seated) capacity; 1000 person capacity for standing/cocktail reception

"Henry's" // 180 person (seated) capacity

Main Hall // 2446 person capacity (1350 people downstairs, 1086 upstairs)

Lot & street parking, coat check, a/v equipment available; handicap accessible

BUFFALO HISTORY MUSEUM

1 MUSEUM COURT // BUFFALO, NY

State Court // 175 person (seated) capacity (72 people seated upstairs around balcony); 200 person capacity for standing/cocktail reception

Outdoor space available (tenting options available)

Lot & street parking, coat closet, auditorium with a/v equipment available; handicap accessible. Events must start after 5:00pm.

BURCHFIELD PENNEY ART CENTER

1300 ELMWOOD AVEUNE // BUFFALO, NY

Indoor Space // 140 person (seated); 250 person capacity for standing/cocktail reception

Outdoor space available

Lot & street parking, coat room, auditorium with a/v equipment available; handicap accessible

CRAG BURN GOLF CLUB

1231 N. DAVIS ROAD // EAST AURORA, NY

Indoor Space // 200 person (seated) capacity; 300 person person capacity for standing/cocktail reception

Outdoor space available

Lot parking, private mens and womens locker rooms for bridal party

Preferred Venues

ADDITIONAL RENTALS REQUIRED

BRICKHALL IN THE HOLLOW

10750 MAIN STREET // CLARENCE, NY

100 person (seated) capacity; 200 person capacity for standing/cocktail reception

Contact: David DeRose 716.903.5843 thebrickhall@gmail.com

LARKIN SQUARE

745 SENECA STREET // BUFFALO, NY

175 person (seated) capacity; 300+ person capacity for standing/cocktail reception

Contact: Bridget Schaefer 716.362.2665 bridgets@larkinsquare.com

THE DARWIN MARTIN HOUSE COMPLEX

125 JEWETT PARKWAY // BUFFALO, NY

Greatbatch Pavilion - 100 person (seated) capacity; 150 person capacity for standing/cocktail reception

Barton House - 22 person (seated) capacity; 45-50 person capacity for standing/cocktail reception

Gardener's Cottage - 22 person (seated) capacity; 35 person capacity for standing/cocktail reception

Contact: 716.856.3858 rentals@martinhouse.org

THE BANK OF EAST AURORA

649 MAIN STREET // EAST AURORA, NY

225 person (seated) capacity - 175 preferred // 200 person capacity for standing/cocktail reception

Contact: Todd Stine 716.261.9876 todd.stine@eastauroraproperties.com



CLASSIC PACKAGE

100 PERSON MINIMUM

CLASSIC BAR PACKAGE

One hour of open bar service before dinner and two hours of open bar service after dinner

CRUDITE & DIP DISPLAY

Seasonal crudite platters accompanied with Tomato-Herb Dip and Spinach & Artichoke Dip

WINE SERVICE

One glass of red or white wine offered to your guests as they are seated

SALAD COURSE

Baby Greens Salad with Carrots, Cherry Tomatoes, Cucumbers & White Balsamic Vinaigrette
Oliver's Signature Bread Basket with Whipped Butter

ENTREE COURSE

Your choice of Chicken entree accompanied with your choice of a starch and vegetable

DESSERT COURSE

Oliver's will cut and serve your wedding cake or display it on a self-serve station

COFFEE SERVICE

Regular and Decaffeinated Coffee or Hot Tea offered tableside or on a self-serve station

PRICE PER GUEST: \$59.00

plus administrative fee, sales tax, catering permit (if applicable) and any other additional fees listed on your invoice.





SIGNATURE PACKAGE

100 PERSON MINIMUM

SIGNATURE BAR PACKAGE

One hour of open bar service before dinner and
three hours of open bar service after dinner

BUTLER STYLE PASSED HORS D' OEUVRES

Selection of four passed hors d' oeuvres of your choice

WINE SERVICE

One glass of red or white wine offered to your guests
as they are seated

SALAD COURSE

Baby Greens Salad with Carrots, Cherry Tomatoes,
Cucumbers & White Balsamic Vinaigrette
Oliver's Signature Bread Basket with Whipped Butter

ENTREE COURSE

Your choice of Chicken Entree accompanied with
your choice of a Starch and Vegetable

DESSERT COURSE

Oliver's will cut and serve your wedding cake
or display it on a self-serve station

COFFEE SERVICE

Regular and Decaffeinated Coffee or Hot Tea
offered tableside or on a self-serve station

PRICE PER GUEST: \$75.00

plus administrative fee, sales tax, catering permit (if applicable)
and any other additional fees listed on your invoice





PREMIUM PACKAGE

100 PERSON MINIMUM

PREMIUM BAR PACKAGE

One hour of open bar service before dinner and
three hours of open bar service after dinner

BUTLER STYLE PASSED HORS D' OEUVRES

Selection of four passed hors d' oeuvres of your choice

WINE & CHAMPAGNE SERVICE

One glass of red or white wine offered to your guests
as they are seated
Pre-set or Passed Champagne Toast

SALAD COURSE

Choice of Traditional Caesar Salad or Baby Greens Salad with
Carrots, Cherry Tomatoes, Cucumbers & White Balsamic Vinaigrette
Oliver's Signature Bread Basket with Whipped Butter

ENTREE COURSE

Dual Entree with choice of two proteins (Filet Mignon,
Manhattan Strip Steak, Frenched Chicken Breast, Shrimp Skewer,
Salmon or Crab Cake) with your choice of a Starch and Vegetable

DESSERT COURSE

Oliver's will cut and serve your wedding cake or
display it on a self-serve station

COFFEE SERVICE

Regular and Decaffeinated Coffee or Hot Tea
offered tableside or on a self-serve station

PRICE PER GUEST: \$110.00

plus administrative fee, sales tax, catering permit (if applicable)
and any other additional fees listed on your invoice





PACKAGE ADDONS

100 PERSON MINIMUM

ADDITIONAL HOURS OF BAR SERVICE

- One Hour of Classic Bar Package - \$4.00 per person
- One Hour of Signature Bar Package - \$5.00 per person
- One Hour of Premium Bar Package - \$6.00 per person

HORS D' OEUVRE STATIONS:

- Fruit, Crudite and Cheese Display // \$9.50 per person
- Antipasto Display // \$15.95 per person
- Mediterranean Display // \$15.95 per person
- Seafood Station // MP
- Asian Station // \$14.00 per person (3 selections)
- Flatbread Pizza Station // \$12.00 per person (3 selections)

UNLIMITED WINE POUR WITH DINNER

- Chateau St. Jean Chardonnay & Cabernet // \$30.00 per bottle
- Wyatt Chardonnay & Austerity Cabernet // \$40.00 per bottle
- Sonoma Cutrer Chardonnay & Fortress Cabernet // \$56.00 per bottle

SEAFOOD ENTREE ENHANCEMENTS

- Seared Scallops (2)
- Imperial Crab Sauce
- Crab Stuffed Shrimp (2)
- Maryland Crab Cakes (2)
- \$10.00 price per person (choice of one)

DESSERT DISPLAY

- Selection of four Petite Pastries // \$9.00 per person
- Assorted Cookies and Brownies // \$5.95 per person

CORDIAL BAR

- Kahlua, Bailey's, Sambuca
- Pricing based on consumption in which you will receive an invoice after your event



Bar Packages

ALL BAR PACKAGES INCLUDE SODAS,
JUICES & MIXERS

CLASSIC

Liquors: New Amsterdam Vodka, New Amsterdam Gin, Bacardi, Calvert Whiskey, Early Times Bourbon, Lauder's Scotch

Beers: Labatt Blue, Labatt Blue Light

Wines: Chardonnay, Pinot Grigio, Cabernet, Merlot

one hour - \$12.00 per person // two hours - \$16.00 per person
three hours - \$20.00 per person // four hours - \$24.00 per person

SIGNATURE

Liquors: Tito's Vodka, Tommyrotter Vodka, Tommyrotter Gin, Bacardi, Seagram's 7, Four Roses Bourbon, Dewar's White Label Scotch

Beers: Labatt Blue, Labatt Blue Light, Big Ditch Hayburner IPA, 42 North Westphalia Kolsch

Wines (choice of 5): Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Rose, Cabernet, Pinot Noir, Malbec, Sparkling Wine

one hour - \$15.00 per person // two hours - \$20.00 per person
three hours - \$25.00 per person // four hours - \$30.00 per person

PREMIUM

Liquors: Tito's Vodka, Ketel One Vodka, Ketel One Citron Vodka, Hendrick's Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels, Jameson, Bulleit Bourbon, Johnny Walker Red, Herradura Tequila

Beers (choice of 4): Labatt Blue, Labatt Blue Light, Big Ditch Hayburner IPA, 42 North Westphalia Kolsch, Stella Artois, Founder's Porter, Allagash White

Wines (choice of 6): Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Rose, Cabernet, Pinot Noir, Malbec, Sparkling Wine (included)

one hour - \$18.00 per person // two hours - \$24.00 per person
three hours - \$30.00 per person // four hours - \$36.00 per person

BEER & WINE PACKAGES AVAILABLE UPON REQUEST

Hors d' Oeuvres

BUTLER-STYLE PASSED APPETIZERS

SEAFOOD & SHELLFISH - HOT

Bacon Wrapped Sea Scallops
Mini Maryland Crab Cake with Spicy Remoulade
Coconut Shrimp Skewer with Mango Sauce
Lobster Bisque Shooter with Tarragon Oil
Crab Wonton with Ponzu Sauce

SEAFOOD & SHELLFISH - COLD

Beet Cured Salmon & Green Goddess Sauce on Pumpernickel
Chilled Mango Crab Salad & Pickled Red Onion on Lavash Crisp
Ahi Tuna Tartare on Rice Puff Cracker
Chilled Lobster Salad in Phyllo Tart
Scallop Ceviche Spoon with Crushed Pistachios

VEGETARIAN - HOT

Saffron Arancini with Pesto Sauce
Phyllo Wrapped Asparagus with Bearnaise Aioli
Quinoa, Spinach & Sun Dried Tomato Stuffed Mushrooms
Pee Wee Baked Potatoes with Cashew "Sour Cream" & Chives
Marscarpone Polenta Cake with Olive Tapenade
Bouche with Cremini Mushrooms & Fontina Cheese

VEGETARIAN - COLD

"Brie-L-T" on Toasted Bread
Watermelon Cubes with Whipped Goat Cheese & Black Lava Salt
Roasted Garlic & Basil Pinwheels with Red Pepper Relish
Caprese Skewer with Balsamic Reduction
Poached Pear & Gorgonzola Croustade with Thyme-Infused Honey
Goat Cheese Mousse Croustade with Red Pepper Marmalade

MEAT - HOT

Coconut Chicken Skewer with Mango Sauce
Filet Au Poivre Skewer with Mushrooms & Bearnaise Aioli
Braised Short Rib Nacho with Queso Fresco
Chicken Milanese Skewer with Balsamic Reduction
Assorted Sliders - see slider station options

MEAT - COLD

Smoked Duck Profiteroles with Ice Wine Gelee
Lamb Carpaccio with Red Pepper Hummus on Almond Cracker
Curried Chicken Salad on Lavash Crisp
Seared Strip Loin & Horseradish Cream on Caraway Cracker
Beef Carpaccio Roll with Arugula, Parmesan & Truffle Oil

1 hour and 4 selections // **\$13.75 per person**

1 hour and 5 selections // **\$15.00 per person**

2 hours and 5 selections // **\$19.00 per person**

Plated Entrees

ALL ENTREES SERVED WITH BABY GREENS SALAD & OLIVER'S
SIGNATURE BREAD BASKET

BEEF ENTREE OPTIONS

Braised Beef Short Ribs with Horseradish Gremolata
& Braising Jus
\$44.00 per person

Grilled Filet Mignon with Caramelized Onion Demi Glace
\$46.00 per person

Grilled Manhattan Strip Steak with Gorgonzola Cream Sauce
\$45.00 per person

CHICKEN ENTREE OPTIONS

\$29.75 PER PERSON

Stuffed Chicken Marsala with Mozzarella, Sun Dried
Tomatoes & Spinach

Roasted Chicken Breast with Whole Grain Mustard
Cream Sauce

Lemon & Herb Brined Chicken Breast with
Tomato-Shallot Relish

Stuffed Chicken Florentine with Roasted Red Pepper
Cream Sauce

DUCK/LAMB ENTREE OPTIONS

Pan Seared Duck Breast with Blackberry Gastrique
\$31.00 per person

Herb-Crusted Rack of Lamb with Romesco Sauce
MP price per person

PORK ENTREE OPTIONS

\$29.75 PER PERSON

Bone-In Berkshire Pork Chop with Whole Grain Mustard
Demi Glace

Crispy Porchetta with Tart Cherry Sauce

Herb & Garlic Roasted Pork Loin with Red Wine
Pear Sauce

SEAFOOD OPTIONS

Roasted Faroe Island Salmon with Sesame-Ginger
Honey Glaze
\$35.00 per person

Twin Maryland Crab Cakes with Cajun Remoulade
\$34.00 per person

Roasted Halibut with Caper & Chive Beurre Blanc
MP per person

Corn Crusted Sea Bass with Cherry Tomatoes, Arugula
& Stilton Blue Cheese
MP per person

SIDE OPTIONS

Choice of 1 Starch: Whipped Yukon Gold Mashed
Potatoes, Sour Cream & Chive Mashed Potatoes, Roasted
Fingerling Potatoes, Potato Parmesan Pave, Twice Baked
Potato, White Cheddar Grits, Mascarpone Polenta,
Buttered Farro Pilaf, Corn Pudding

Choice of 1 Vegetable: Roasted Asparagus, Sauteed
Green Beans, Lemon & Parmesan Rapini, Buttered Root
Vegetables, Roasted Wild Mushrooms with Confit Shallots,
Ratatouille

Displays & Stations

CRUDITE & DIPS

Chef's selection of crudite to include
Carrots, Celery, Yellow Squash, Zucchini, Bell Peppers,
& Cherry Tomatoes with your choice of two dips

\$4.95 per person

CHEESE & GOURMET CRACKERS

Domestic and Imported Cheeses accompanied with
Dried Fruit, Spiced Nuts & Gourmet Crackers

\$6.50 per person

FRESH FRUIT

Chef's selection of fruit to include
Cantaloupe, Honeydew, Pineapple, Watermelon,
Assorted Berries & Seedless Grapes

\$5.50 per person

ANTIPASTO

Cured Meats, Imported Cheeses, Three Bean Salad,
Marinated Mushrooms, Red Pepper Marmalade,
Marcona Almonds, Grilled Ciabatta Bread & Focaccia Bread

\$15.95 per person

MEDITERRANEAN

Grilled Seasonal Vegetables, Cucumber, Feta & Chickpea
Salad, Fresh Mozzarella Cheese, Roasted Red Pepper
Hummus, Artichoke Salad, Marinated Olives, Fresh &
Toasted Pita Points, Flatbread & Breadsticks

\$15.95 per person

SALSAS

Pico de Gallo, Black Bean & Corn, Guacamole, Romesco,
Pineapple Mango, Charred Salsa Verde (choice of 3)
accompanied with Tortilla Chips

\$7.50 per person

SEAFOOD

Calamari Salad
King Crab Legs
Assorted Sushi & Sashimi
Mussel Salad
Shrimp Cocktail
Fresh East Coast Oysters
Tuna Poke
Split Cold Water Lobster Tails
Scallop Ceviche

MP per person

FLATBREAD PIZZA

Margherita, BBQ Chicken, Pepperoni, White Pizza,
Hawaiian, Grilled Vegetable, Mushroom,
Braised Short Rib

\$12.00 per person (choice of 3 selections)

ASIAN

Crunchy Ramen Noodle Salad,
Crab Wontons with Ponzu,
Vegetarian Spring Rolls, Kimchee Salad,
Vegetable Fried Rice, Edamame,
Teriyaki Chicken Skewers

\$14.00 per person (choice of 3 selections)

BUFFALO

Beef on Weck Sliders, Buffalo Chicken Wing Sliders,
Chicken Wings, "Bison" Chip Dip, Beer-Cheese Dip,
Pierogies with Kielbasa and Peppers & Onions

\$12.50 per person (choice of 3 selections)

SLIDERS

Cheeseburgers, Pulled Pork, Buffalo Chicken,
Grilled Portobello, Fried Chicken, Philly Cheesesteak

\$14.00 per person (choice of 2)

Optional Upgrade of Parmesan Truffle Potato Chips

\$3.00 per person

Displays & Stations

CONTINUED

CARVING*

Grilled Beef Tenderloin // **\$19.75 per person**
Roasted Manhattan Strip Loin // **\$18.50 per person**
Slow Roasted Top Round // **\$15.00 per person**
Grilled Flank Steak // **\$17.00 per person**

Slow Roasted Turkey Breast // **\$12.00 per person**

Honey Glazed Country Ham or Roasted Pork Loin // **\$14.95 per person**

Roasted Leg of Lamb or Rack of Lamb // **\$16.50 per person**

Sauce Options: Horseradish Cream Sauce,
Bearnaise Aioli, Chimichurri, Romesco, Cranberry Aioli,
Whole Grain Mustard, Red Wine & Pear Sauce,
Espresso BBQ, Pineapple Mango Salsa, Tzatziki,
Cilantro Mint Aioli

Roll Options: Mini Kimmelweck, Kaiser or Brioche Rolls

***PLEASE NOTE THERE IS A \$125.00
CHEF CARVING FEE FOR THIS STATION**

PASTA

Rigatoni Bolognese
Cheese Tortellini with Marinara or Pesto Sauce
Baked White Cheddar & Smoked Gouda Mac-n-Cheese
Shrimp Scampi with Linguini
Penne with Vodka Cream Sauce
Cavatelli with Mushrooms, Spinach & Truffle Cream Sauce
Farfalle Arrabiatta with Hot Peppers & Pomodoro Sauce
Seasonal Pasta Primavera
\$9.50 per person (choice of 1 selection)
\$12.50 per person (2 selections)

**ACCOMPAINED WITH GARLIC BREADSTICKS
& GRATED PARMESAN CHEESE**

PETITE PASTRIES

Cranberry White Chocolate Blondies
Mixed Berry Shortbread Bars
Cinnamon Shortbread Sandwich Cookies
Lemon Bars
Brownie Bites
Iced Pumpkin Cookies
Hello Dolly Bars
Toffee Blondies
Apple Cinnamon Coffee Cake Bites
Raspberry Crumble Bars
Chocolate Crinkle Cookies
Mini Cupcakes
Flourless Chocolate Cake Bites
Coconut Cream Puffs
Pecan Bars
Ginger & Vanilla Cutout Cookies
Peppermint Shortbread Bark
Assorted Mousse Cups
Assorted Cheesecake Bites
Assorted Tarts
Assorted Cookies

\$8.50 per person (4 selections)

Terms of Agreement

BOOKING AN EVENT

- A deposit is required if you wish to secure a date for Oliver's catering and services. A deposit of \$2500.00 must be sent to Oliver's with a signed copy of the Terms of Agreement. Deposits paid to Oliver's (for catering at a private location) will be applied to your final bill. Deposits are non-transferable. All payments must be made by cash, cashier's check or local bank check.
- **Depending on your venue, a rental fee may be deducted from your deposit.** Please contact the Catering Department for more information on rental fee.
- All courtesy holds will expire after 14 days if a deposit/rental fee has not been received. The date will be released, and considered available for booking.
- Because of permitting issues, Oliver's requires that events with bar service are booked (with a deposit received) no later than one month to the actual event date. Exceptions may be made under certain circumstances, however a short-term booking fee may apply.

CANCELLATIONS

- 50% of the deposit will be refunded only if a party of equal value is booked on the original date. A cancellation fee (to be evaluated on an individual basis) may also apply.
- For cancellations within one month of the booked event, any payments due and/or remitted to date will be considered non-refundable.
- If a party's performance under this Agreement is subject to acts of God, war, government regulation, terrorism, disaster, strikes, civil disorder, a travel restriction issued by a governmental agency, curtailment of transportation facilities, or any other emergency of a comparable nature beyond the party's control that in each case make it illegal or impossible to perform its obligations under this Agreement. In such event, the terminating party shall give written notice of termination to the other party within five (5) days of such occurrence. **The parties shall thereafter work together to find mutually agreeable re-scheduling dates. The foregoing shall not, however, give rise to any reason for Oliver's to return any deposits, nor excuse the payment of any cancellation fees on the part of the contracting party.**

CHARGES & FEES

- Oliver's will obtain the required New York State Liquor Authority Permit (currently \$48.00 per) for each bar location at your event. The cost will be added to your bill. Oliver's Catering must apply for the permit 30 days prior to your event date. In the event Oliver's applies for the necessary permit(s) for your event and the event does not take place with Oliver's Catering, you will be held financially responsible for the cost of the permit and will be required to reimburse Oliver's Catering department.
- A cake-cutting fee of \$1.50 per person will be applied to your final bill if we will be serving your cake from an outside vendor.

CHARGES & FEES (continued)

- Your function may require rental items (china, glassware, cooking equipment). Oliver's will place and coordinate your rental order with your company of choice.
- Rental charges are the responsibility of the client and must be settled directly with the rental company. Most rental companies will require payment prior to delivery. Please contact the rental company directly to arrange payment. Please also note that some rental companies charge fees for damaged or missing items after the event. Oliver's is not responsible for lost, stolen, broken or damaged rental items
- **An administrative fee will be applied to all functions.** This charge covers the various costs of executing your event, but is not distributed as a gratuity to the servers. An estimated quote of this charge will be provided with your event proposal. An accurate quote can be provided 10 days prior to your function, upon Oliver's receipt of your guaranteed number of guests.
- **A loss and breakage fee of 50c per guest will be applied to functions taking place at our exclusive venues.**
- For cash or consumption bars, a bartender fee will be charged at \$22 per hour, per bartender from arrival on-site until departure. This is not a gratuity and is not distributed to the staff. This fee will be applied in addition to the administrative fee.
- **Your total bill is subject to 8.75% sales tax. If your organization is tax exempt, Oliver's must receive a current copy of your certificate by the time payment is due.**
- There is a spending minimum of \$1250.00 in food and beverage for all catered events taking place Monday thru Friday and a spending minimum of \$1500.00 in food and beverage for all catered events taking place Saturday thru Sunday. This spending minimum must be met prior to tax and administrative fees.
- For drop-off catering there are spending minimums of \$500.00 in food and beverage for deliveries Monday - Friday daytime, \$750.00 for Monday - Friday evening, and \$1250 for Saturday and Sunday. **Delivery fees may apply.**
- For weddings and large events, payment for one third of the estimated total cost is due thirty days prior to the function. Pricing will be guaranteed at this time. This payment is non-refundable or transferable. In the event of a cancellation within 30 days, this payment will be due and retained by Oliver's as a cancellation fee.
- Payment in full is due 48 hours prior to the function. All payments must be made by cash, cashier's check or local bank check. Non-local bank checks will only be accepted two weeks in advance of the event. Credit cards cannot be accepted for catered events. In the event of a cancellation within 48 hours, full payment for the final invoice based on the guaranteed number of guests will be due and retained by Oliver's as a cancellation fee.
- For house parties, payment by local check can be accepted at the conclusion of the event.
- Oliver's reserves the right to modify payment terms and schedules.

Terms of Agreement

CONTINUED

GUARANTEED NUMBERS & MINIMUMS

- Ten business days prior to your function, Oliver's requires a guaranteed minimum number of guests. This is the minimum number for which you will be financially responsible. It is the client's responsibility to notify Oliver's of this guaranteed minimum by the deadline. If you do not contact the Catering Department by this date, it will be assumed that the most recent guest estimate on file is your guaranteed minimum. The guaranteed minimum number may increase, but not decrease after the noted date. Increases will be accepted up to 7 business days prior to the event. Any increases received within 7 business days of the function, if they can be accommodated, will incur extra charges to reflect the cost of re-ordering and/or re-prepping menu items.

POLICIES

- In compliance with New York State Liquor Law, no alcoholic beverages may be brought into or removed from a catered location unless specific arrangements have been made with the catering department prior to the event.
- Bartenders are not allowed to pour shots or "doubles". This is in an effort to minimize guest intoxication.
- Oliver's cannot allow food to be provided by an outside vendor unless specific arrangements have been made with the catering department. Wedding cakes are excluded from this policy.
- Mandated time frames may apply to your function and are specific to location.
- Please ensure that your DJ or Band's contracted times correspond with your bar hours. Your event will be scheduled to end when the bar closes.
- Any damage to the function location, items at the location, or rental equipment is the sole responsibility of the client. Oliver's is not responsible for lost, stolen or damaged property, or items left at the location after the conclusion of the event.
- Package discounts are based on a minimum guest count of 75 guests. In the event that your guest count drops below 75 regular menu pricing will apply.
- Proposals are intended as estimates only and are not a guarantee of final cost. Be aware that any changes that are made to your function (including bar hours, arrival times, menu items and number of guests) may change your cost per person and/or your administrative fee. All pricing is subject to change according to the fluctuating cost of menu and service items. Pricing will be guaranteed 30 days prior to the event, when the first payment is made.
- All unconsumed food and beverage are property of Oliver's Restaurant & Catering and are not permitted to leave the venue unless authorized by the Catering Manager prior to the event.
- No alcohol is permitted to leave the venue or brought in from outside sources.
- Oliver's reserves the right to refuse alcoholic beverages to anyone appearing to be intoxicated. Furthermore, Oliver's reserves the right to ID any guest appearing to be under twenty one years of age.

OUTSIDE VENDORS & DECORATIONS

- Oliver's requires all clients to submit any outside vendor information to your Catering Manager for your event.
- Oliver's does not permit the affixing of anything to the walls, floors or ceilings of any venues unless previously discussed with the Catering Manager and approval is given in advance. Any damages to venue premises caused by the client and/or their attendees will be charged to the person responsible for the event.
- No confetti, glitter, rice, or other materials may be thrown inside or outside any of Oliver's exclusive venues.
- Oliver's does allow outside vendors for dessert. All items brought in must be ready to serve on platters or dishes provided by client or vendor.

Terms of Agreement

CONTINUED

IMPORTANT DATES ASSOCIATED WITH THIS EVENT

- Payment for estimated 1/3 is due by **30 days prior to the date of your event.**
- Final menu confirmation is due by **30 days prior to the date of your event.**
- Guaranteed minimum guest count is due by **10 business days prior to your event date.**
Final guest count is due by **7 business days before your event date.** We may not be able to accommodate guest increases after this date.
- Full payment is due by **48 hours before the event** unless otherwise specified by Oliver's Catering department.
- Payment must be made by local check, cashier's check or cash. Credit cards cannot be accepted as a payment option.

Enclosed is a deposit of \$ _____ to reserve Oliver's catering services at _____ on the date of _____

Contact Name: _____

Mailing Address: _____

Email Address: _____

Telephone Number: _____

All clients must agree upon submission of deposit to adhere to the policies and regulations contained in these "Terms of Agreement", as well as the deadlines noted above. I have read and understand the Terms of Agreement.

I agree to abide by the policies exactly as they are written above.

Printed Name: _____ **Date:** _____

Signature: _____