

## **Catering Request Form**

Kathy Murphy • Events Manager •

**<u>₹</u>316fss.theclub.catering@us.af.mil</u> <b>2**Catering 301-568-3799

## **Contact Information**

Name (Last, First)		Air Force Club Me	r Force Club Member	
Squadron/Organization Cell Phone Number				
				E
<b>Event Details</b>				
Event Title:				
Date:	Start Time:End Time:		ne:	
Estimated Number of Guo	ests: Minimun	n Maximum		
The event is for(check):	Squadron	Organization	Personal	
Desired Facility(check):	The ClubCommunity Commons			
	Off Site		_	
Desired Menu (check):	Breakfast	Lunch	Dinner	
Meal (check):	Buffet	Served	Hors d'oeuvres	
Party Bar¹ (check):	Pay-as-you go _	Open Cust	com/Host	
,				

<sup>&</sup>lt;sup>1</sup> There is a \$100 sales guarantee per bar for the first hour, and a \$50 sales guarantee per bar for each additional hour. If your party does not meet these minimums, a charge of \$75 per bar, per hour will be applied to cover bar labor.

## **Catering Deadlines**

These deadlines need to be met leading up to your event date in order for you to coordinate and execute a successful and stress free event:

+60 Business Days:	Begin reviewing the catering menu. If required, start coordinating a special menu that is suitable for your party.	
30 Business Days:	Special menu <u>must</u> be submitted.**	
14 Business Days:	Final menu selection, room set-up details, estimated amount of guests, and contract to be signed.	
10 Business Days:	Updated amount of guests attending with current meal breakdown (if applicable) and confirmation of contract details. <b>Deadline for your RSVPs.</b> ***	
7 Business Days:	Final amount of guests attending and guarantee of meal breakdown (if applicable).	
3 Business Days:	Final invoice sent to your email address.****	
Day of Event		
90 minutes prior to event start tim	e: Room will be open for decorating.	
72 business hours prior to the ever	rt: Final payment due to Cash Cage	
I acknowledge have re	ead the above catering deadlines and agree to follow.	
Party Host Name:	Sponsor Name:	
Party Host Signature:	Date:	

<sup>\*\*</sup>Creating a special menu is a lengthy and time consuming process, (i.e., receive request, discuss a budget, cost it out, organize a tasting of the dish, adjust as necessary, sign contract with final menu and price, etc.).

<sup>\*\*\*</sup>Recommended RSVP closure date to ensure enough time to provide final information and seating chart for the event.

<sup>\*\*\*\*</sup>Additional fees will apply for any changes made after the final invoice has been sent.