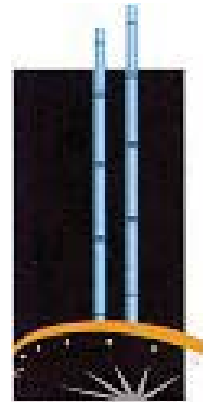


Project Number: R091700115101
Issued: 4/28/09

REQUEST FOR PROPOSALS

EXCLUSIVE CATERING PROVIDER CONVENTION CENTER COMPLEX SACRAMENTO, CALIFORNIA



City of Sacramento
Convention, Culture and Leisure Department
Convention Center Complex

Mission Statement

The Mission of the Sacramento Convention Center is to provide a quality, diverse, service-oriented facility that enhances the economic and cultural vitality of the Sacramento community.

TABLE OF CONTENTS

	Page
I. INTRODUCTION.....	3
II. BACKGROUND.....	4
III. DEFINITION OF TERMS.....	6
IV. SCOPE OF SERVICES.....	8
V. PREMISES, EQUIPMENT AND SUPPLIES.....	12
VI. STANDARDS OF OPERATION.....	17
VII. PROPOSAL SUBMITTAL INFORMATION.....	23
FOOD SERVICES FINANCIAL DATA WORKSHEET.....	32
VIII. SELECTION CRITERIA.....	33
IX. ITEMS REQUIRING PROPOSER RESPONSE.....	35

ATTACHMENTS

Submittal Information regarding delivery.....	Attachment 1
Equal Benefits Ordinance.....	Attachment 2
Current Food Services Pricing List.....	Attachment 3
Current Inventory of Equipment.....	Attachment 4

I. INTRODUCTION

The City of Sacramento (City) is pleased to invite proposals for the exclusive catering Provider for the Sacramento Convention Center Complex (Complex). The Complex is a component of the City of Sacramento's Convention, Culture and Leisure Department. Within the Complex is a full service convention and meeting facility, performing arts theater, and multi-purpose auditorium which, combined, hosts over 550 events and almost 1 million visitors annually. Specifically, the Complex consists of 134,000 square feet of exhibit space, 31 meeting rooms, including a 24,000 square foot ballroom; a 2,452 seat Community Center Theater; a 3,867 seat Memorial Auditorium; and the 272 seat Jean Runyon Little Theater.

The Exclusive Catering Service Provider is expected to meet the following Complex objectives:

- To provide professional catering services to clientele attending/participating in Complex events.
- To provide proactive responses to the changing service requirements of clientele.
- To increase Convention Center revenue.
- To provide excellent Customer Service and response time to both the clientele of the Complex as well as the operation of the Complex.

The term of the agreement is expected to be a five year initial term with one additional five year extension option.

Proposals are due on **June 11, 2009 by 12:00 PM**. Proposals are to be delivered to:

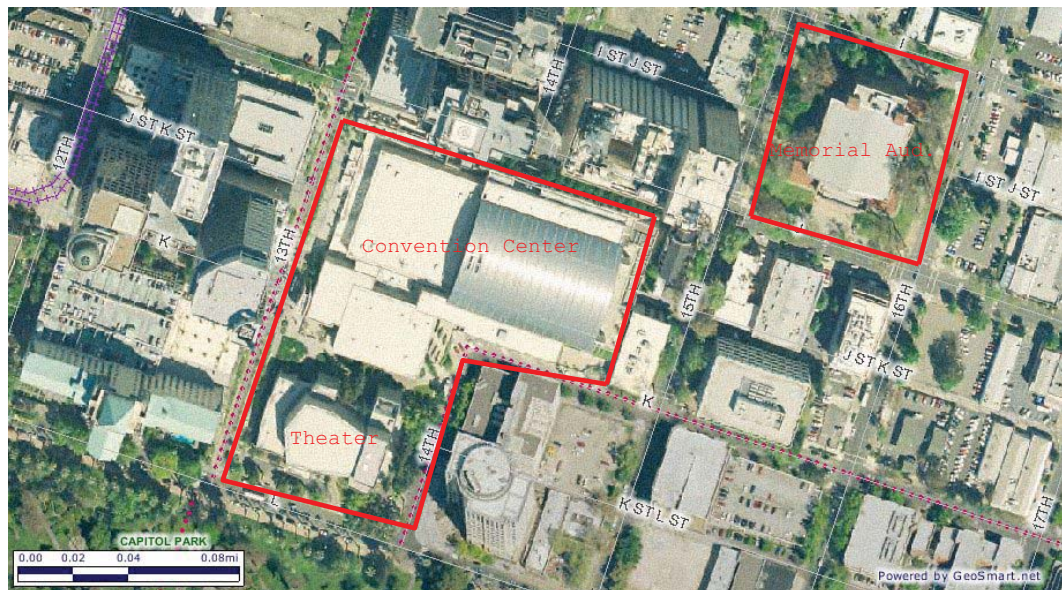
The City of Sacramento Clerk's Office
Located at:
915 I Street, Historic City Hall, 1st Floor
Sacramento, CA 95814-2604
Re: Convention Center Exclusive Catering Provider

See Attachment 1 for additional delivery information.

II. BACKGROUND

The Complex is located in the heart of Downtown Sacramento between L and I Streets, across from the State Capitol and park. The Complex spans four blocks; three contiguous and one adjacent to the others. The Community Center Theater (Theater) is located adjacent to the Convention Center and the historic Memorial Auditorium is located 1 block from the Convention Center.

- The Convention Center has a full service kitchen on site and multiple catering servicing areas. In addition, the Center has a food destination located on the street level which houses a Starbucks Café and an adjacent WolfGang Puck Express retail outlet, including seating areas both in and out doors.
- The Theater has three built in serving bars (one on each level) and limited adjacent storage space.
- Memorial Auditorium has a “kitchen” space in the basement of the building, but is not equipped as a full service kitchen. In addition there are three built in concession areas on two levels.



The catering business at the Complex has grown consistently over the past five years at an average rate of approximately 6% annually, to its current level of approximately \$8 Million annual gross sales.

Fiscal Year	2004	2005	2006	2007	2008
Catering Gross Revenue	\$6,222,000	\$6,490,000	\$7,009,000	\$7,931,000	\$8,077,000

Events at the Center during fiscal years 2006 -2009 (July 2005 – June 2009) are categorized and quantified below. Please note the data are estimates and not all of the events included Food and Beverage Services, although most do:

	Events	Room Nights per Event	Average Event Attendance
Conventions	23	2,076	4,926
Conferences	25	357	2,319
Trade Shows	17	78	2,226
Performing Arts	28	57	8,139
Concerts	15	8	2,343
Consumer Shows	20	47	3,947
Entertainment	35	11	1,987
Meetings	263	5	386
Food Functions	89	2	381
Graduation	23	5	2,715

Future Plans within the Complex

There are currently plans to renovate the 30+ year-old Community Center Theater within the next five years. The City has completed an assessment of the Theater's needs, including building systems, ADA improvements, bathroom expansion, Food & Beverage improvement and seating or "House" upgrades. The City is currently pursuing approval of a full scale \$40 million renovation of the Community Center Theater. Proposers should note that there is a required investment for the Theater in the financial section of this RFP with the intent that the investment will aid in this renovation project. Should the project not go forward in it's currently proposed scope, the investment will still be required since upgrades to the Theater's building system(s) will be required to continue the current operation.

Additionally, the City welcomes investment in a potential food and beverage retail outlet expansion. It is believed that there is space that can be utilized to serve an additional retail outlet without major structural changes to the food area of the Center. Proposers are encouraged to consider such an investment option in preparing responses to this RFP.

III. DEFINITION OF TERMS

For the purpose of this RFP, the following definitions apply:

“Backstage Catering” means food and beverage services for an entertainer, cast members and road crew members associated with a designated entertainment event at a public concert or entertainment event. Backstage Catering is not part of the exclusive rights granted under this RFP, though the Provider is not prohibited from supplying such services.

“Buffet Services” means the preparation and serving from a buffet line of food at a per-plate, per person charge. This can be construed to be in a group price or individual price.

“Catering and Banquet Services” means the preparation and serving of food at a per-plate, per-person charge, in which the customer is not serving themselves. This can be construed to be in a group price or individual person price.

“Center” or “Complex” means the Convention Center, Community Center Theater, and Memorial Auditorium and their grounds, any additions thereto, and any adjacent land and/or structures temporarily used in connection with Center activities.

“Client/Clientele/Licensee” all terms mean those individuals who have directly leased/rented space within the Complex or are guests of someone who has.

“Fiscal Year” means July 1 to June 30.

“Concession/Concessions” means the sale of all food, beverages (alcoholic and non-alcoholic), and novelties at a per item charge. These items consist of, but are not limited to: hot dogs, soft drinks, candy, beer, mixed alcoholic drinks, coffee, wine, popcorn, peanuts, hamburgers, assorted sandwiches, and doughnuts; predominantly served on tradeshow/exhibit hall floors or in conjunction with ticketed and/or public events.

“Commission(s)” means monies paid to the City.

“Food Products” means items for or related to human consumption.

“Food Services” means all food and beverage services to be provided, including without limitation, dining, catering, hospitality, vending and concession services, at or through fixed and portable concession stands, roving vendors, snack bars, liquor bars, or any other areas at the Complex where Food Products are sold or served.

“General Manager” means the Complex’s General Manager, or a designated representative.

“Gross Receipts” means all amounts received by Provider on all sales of Food Products prepared at the Center regardless of where sold; less (i) the amount of any federal, state or local sales or other such tax; and (ii) the amount that is received as tips or gratuities/service charges.

“Novelties” means T-shirts, programs, CD’s, DVD’s, books, pictures, etc.

“Premises” means the Convention Center, Community Center Theater, and Memorial Auditorium and their grounds, any additions thereto, and any adjacent land and/or structures temporarily used in connection with Center activities.

“Reserve Fees” means monies paid to the City, specifically designated for the Reserve Fund.

“Reserve Fund” means the funds paid by Provider to the City pursuant to Section VII., B., 5., c.

IV. SCOPE OF SERVICES

The Provider shall have the exclusive right to perform Food Services and operate Concessions at the Complex to: (1) use the Premises, (2) sell all Food Products, (3) conduct all in-house catering activities and approved off-Premises catering to Licensees, excluding backstage catering at the Complex, (4) sell novelties, souvenirs, merchandise, programs and other items, and (5) to secure, manage and operate agreed upon retail outlet stores.

A. SERVICE TO BE PERFORMED. Provider shall provide Center with those food services normally associated with Convention Center operations. These services are primarily food and beverage services, and catering related functions.

1. Catering Services

Provider will provide Catering Services during those hours necessary for Clients' and Licensees' events and other activities on the Premises which have been approved by the Complex. Provider's Catering Services shall include advance preparation of catering areas (IE table dressing and cleaning, buffet set up, etc.), arranging for all necessary staff, equipment rentals and supplies, catering of food and beverages, and cleaning and restoring catering areas to their condition prior to the event. The Provider shall meet with Clients and Licensees in advance to determine Catering Services to be performed, and shall enter into agreements with Clients and Licensees setting forth the agreed upon Catering Services to be performed by Provider and the catering fees to be paid to Provider by Clients and Licensees, copies of which agreements shall be provided to the General Manager upon request.

2. Concession Services

Provider will operate concession stands during those hours necessary for Clients' and Licensees' events and other activities on the Premises which have been approved by the Complex. Provider's Concession Services shall include advance preparation of concession areas, arranging for all necessary staff, equipment and supplies, food products and beverages, and cleaning and restoring concession areas to their condition prior to the event. The Provider shall meet with Clients and Licensees in advance to determine Concession Services to be performed, and shall enter into agreements with Clients and Licensees setting forth the agreed upon Concession Services to be performed by Provider and the food service fees to be paid to Provider by Clients and Licensees, copies of which agreements shall be provided to the General Manager upon request.

3. Additional Services

Specialized services consisting of, but not limited to the following, will be required:

- a. Vending Machines - Provider shall install, operate and maintain vending machines on the Premises in locations determined by the General Manager. The Provider and Complex will mutually agree on the type and number of vending machines to be provided. Provider must comply with the City's outside beverage brand agreement, currently with PEPSI; or any subsequent agreement.
- b. Room Service – Catering Services shall be provided in meeting rooms used by Licensees. Services requested may range from snacks to elaborate catered meals. This type of service requires constant attention by Provider for re-supply, to maintain freshness, and for the immediate removal of food items, and must often be provided at specific meeting times and/or subject to other constraints imposed by the Licensee or the General Manager.
- c. Exhibitor Services – Service shall be provided to exhibitors at conventions or trade shows with food and/or beverage items served directly at their booth/display location.
- d. Retail Outlet Operation – Retail outlets are to be operated for the convenience of customers and clients of the Complex as well as downtown businesses and shall be open for morning coffee and lunch at least one hour prior to event opening. Retail outlets must meet or exceed the level of quality of the current Starbucks and WolfGang Puck Express as determined by the City.
- e. Portable "Thematic" Food Service – For certain events held at the Convention Center, Licensees may require specialized or ethnic foods and beverages with related thematic presentations and displays.
- f. Water Service – Provider shall provide head table water service for all meetings in the Complex at no charge. This service shall consist of glassware or plastic cups and pitchers for ice water. In addition, City may from time to time request water service in meeting rooms for all other attendees which Provider shall provide at no charge.
- g. Provision of Personnel – There will be occasions when Provider is called upon to provide host/hostesses, bartenders and/or waiters/waitresses for specialized functions. These functions shall not detract from the normal services and staffing for which Provider is responsible. Rates for such services shall be approved by the General Manager in advance.

B. RIGHTS AND OBLIGATIONS OF PROVIDER.

1. The exclusive rights granted Provider shall not prevent or prohibit City from engaging in or contracting outside catering services for certain events. In addition,

Provider agrees that outside catering services may be utilized at special events sponsored by the City of Sacramento where the use of outside catering services is desirable for reasons material to the City's ability to sponsor such event or attract related activities to the Center. Use of the Center by an outside catering service shall not include the sale of alcoholic beverages, the use of food service equipment or inventory, or the use of the Premises, other than the service corridors and access to the loading docks, unless otherwise agreed to by the General Manager.

2. Provider understands and agrees that City's contracts with Licensees for particular functions may stipulate reasonable restrictions on the sale of food, beverages and concessions items where necessary to protect the goods on display or because of the nature of the function. For example, without limiting the generality of the foregoing, items such as gum, snow-cones, and cotton candy may not be sold by Provider without prior written approval of the General Manager. At functions such as meetings, as opposed to public exhibitions, the Licensee may require that no food, beverages or concession items be sold in Licensee's area of occupancy or that the sale of alcoholic beverages in certain situations or locations be prohibited. The General Manager shall consult with Provider prior to agreeing to any such restrictions.
3. Provider understands and agrees that food and beverage sampling may be germane to certain functions themselves, i.e., cooking schools or other food-related exhibitions, and in such cases City's contract with Licensees may permit Licensees to dispense food and beverage items of normal sample size free of charge. "Normal sample size" shall mean not more than 2 ounces of liquid or solid food. The General Manager shall consult with Provider prior to agreeing to the dispensing of food by a Licensee. The City and Provider shall comply with all regulations of the Department of Alcoholic Beverage Control with regard to sampling of alcoholic beverages.
4. City reserves the right to lease space at the Center for the operation of a full service restaurant. It is the intention of the parties that such a restaurant would operate not only at times when the Center has scheduled events but on all days and at all times when comparable restaurants in the area operate. The restaurant shall not operate buffet lines or other similar food service operations (other than a salad bar) which would be directly competitive with Provider's operations as determined by the General Manager. The restaurant shall have its own separate kitchen, storage, receiving areas and a patron entrance accessible only from the exterior of the Center. Provider shall have the first right of refusal for any such restaurant operation at terms and conditions mutually agreed upon by the parties.

5. Subject to the foregoing, Provider shall have the exclusive right to serve food, beverages, and novelties at the Center.

V. PREMISES, EQUIPMENT, AND SUPPLIES

A. **USE OF PREMISES.** The areas and food and beverage facilities to be used by the Provider for the operation of Concession and Catering Services are designated for the exclusive use of the Provider. It is understood that the Premises are the property of the City and that the Agreement does not give the Provider any leasehold interest in the Premises, but only a license to enter upon and use the Premises as provided in the Agreement.

1. Premises Provided in “As Is” Condition. The Provider shall acknowledge and agree that the Premises, including City-Owned Equipment, (see attached inventory list, Attachment 4) are provided to the Provider in their “as is, with all faults” condition, without representation or warranty of any kind, and subject to all applicable laws, rules and ordinances governing the use, occupancy and possession of the Premises.
2. Access to the Premises.
 - a. Access Hours. The Provider shall have access to the Premises on a daily basis, and during other hours necessary to provide Concession or Catering Services for performances and events which have been approved by the City (“Operating Hours”). Provider shall provide advance notice to the City of any use of the Premises by Provider during other than Operating Hours, and Provider shall be responsible for any and all costs of such access, including, but not limited to, reimbursement to the City for costs of overtime engineering and security personnel.
 - b. Access Requirements. Provider’s employees and visitors shall comply with Complex rules and regulations governing access to the Center’s buildings. Provider shall provide photo identification badges to all of its employees on the Premises. Provider’s employees shall enter and exit the Premises from specified doors only, and must display their identification badges when entering and while in the Complex. Provider shall provide the City with a listing, which it shall regularly update, of all of its employees working at the Premises. Provider shall notify the General Manager immediately of any persons who should be denied entry to the Center’s buildings.
3. Alterations to the Premises.
 - a. Provider’s Alterations. The Provider shall not make or permit to be made any alterations, installations, additions or improvements (“Alterations”) in, to, or about the Premises or the buildings, or to the buildings systems, without the prior written consent of the City in each instance.

b. Complex's Alterations. The City reserves the right at any time to make Alterations to any areas or parts of the buildings or building systems.

4. Liens. The Provider shall keep the Premises, and all equipment, fixtures and personal property located thereon, free from any and all liens arising out of any work performed, materials furnished, or obligations incurred by the Provider, its employees, agents and contractors, and shall reimburse the City for reasonable attorneys' fees and costs, including City Attorneys' fees and costs, incurred in defense of proceedings to enforce or foreclose such liens, provided Provider has received reasonable advance notice of said proceedings.
5. Deliveries. All deliveries to the Provider on the Premises shall be made at such times so as not to interfere with performances and other activities at the Center. All deliveries shall be made to specified, building delivery entrances unless otherwise arranged by the Provider in advance with the City, and will be met and received by an authorized employee of the Provider.
6. Signs. The Provider will not erect or maintain or permit to be erected or maintained on the Premises or in the vicinity thereof any signs without the express written approval of the General Manager.
7. No Unlawful Uses, Nuisances or Waste. The Provider shall not use, occupy or permit the use or occupancy of the Premises in any unlawful manner or for any illegal purpose, or permit any offensive, noisy or hazardous use or commit any waste on or about the Premises. The Provider shall take all precautions to eliminate any nuisances or hazards relating to its activities on or about the Premises.
8. Surrender of Premises. Upon termination of the Agreement, Provider shall peaceably quit and surrender to the City the Premises in good order and condition as determined by the City, normal wear and tear and casualty beyond Provider's control excepted. The Premises shall be surrendered free and clear of all liens and encumbrances created or suffered by, through, or under Provider. Provider shall, immediately after the termination of this Agreement, remove all of Provider's personal property from the Premises.

B. **EQUIPMENT, FIXTURES, FURNISHINGS AND SUPPLIES**

1. City-Owned Equipment, Fixtures and Furnishings. The City shall make available for Provider's use on the Premises all the City-Owned Equipment, fixtures and furnishings presently located on the Premises and listed in the attached inventory list, (Attachment 4). The Provider shall operate all City-Owned Equipment in a safe and correct manner, and shall train all personnel on the proper operation of City-

Owned Equipment prior to use. The Provider shall be responsible for all regular and required maintenance, service and repair of City-Owned Equipment during the term of the Agreement. Title to all City-Owned Equipment shall rest with the City and, upon termination of the Agreement. Provider shall surrender to the City all City-Owned Equipment in good condition as determined by the City, reasonable wear and tear excepted.

2. Equipment, Fixtures and Furnishings to be Provided by Provider. Except as provided in Section V.B.1 and V.B.3, the Provider shall, at its sole cost and expense, provide all equipment, fixtures and furnishings necessary for its operations on the Premises. The Provider shall retain title to such equipment, fixtures and furnishings and does not have to surrender the same to the City upon termination of the Agreement.
3. Expendable Equipment and Supplies to be Provided by Provider. The City shall provide to the Provider for its use on the Premises, the City's current inventory of smallwares, china, silver, linen, glassware, utensils and other similar expendable equipment and supplies. The Provider shall maintain, at its sole cost and expense, this inventory and such other inventories required for its efficient operations on the Premises and necessary for the maintenance of a four-star quality rating during the entire term of the Agreement. Provider shall replace its inventories of any such items as required for efficient operation, or that are no longer in a good condition, or that are no longer suitable for use, as determined by Provider or the General Manager. The City shall retain title to such expendable equipment and supplies upon termination of the Agreement.

C. **MAINTENANCE, REPAIRS AND IMPROVEMENTS**

1. Provider's Responsibility. The Provider shall keep all of the City-Owned Equipment and other equipment, plumbing, improvements, fixtures and furnishings used in connection with the Agreement in sanitary order and in good and safe condition as determined by the City, and shall perform required maintenance, including preventative maintenance, and repairs throughout the term of the Agreement. Provider shall promptly make all repairs at its sole cost and expense and by licensed contractors or qualified mechanics approved by the City, so that the same shall be at least equal in quality, value and utility to the original work or installation. Provider's maintenance and repairs shall be done in accordance with all applicable laws, rules and regulations, and so as not to interfere with or impair performances or other activities at the Center. An annual inventory of all equipment, including small wares, must be completed by Provider and supplied to the General Manager not less than annually. The City reserves the right to inspect inventory and order its replacement.

2. City's Responsibility. The City shall be responsible for the cost of repairs, replacement and preventative maintenance of electrical, HVAC, elevator and other equipment, fixtures and furnishings belonging to the City, except where the need for repair or replacement results from either Provider's misuse or failure to regularly maintain or service such equipment. The City shall, at its own expense, replace light bulbs in the public areas of the Premises.
3. Improvements. Any improvements made to the Premises by Provider shall be made only upon the prior approval of City, shall be made in compliance with all applicable laws and regulations, and shall be performed at Provider's sole cost and expense. At its sole cost and expense, Provider shall be responsible for the repair and maintenance of any such improvements.

D. **UTILITIES**. The City, at its own expense, shall provide to Provider all currently available utility services, including HVAC, water, sewer, electricity and steam for kitchens, provided Provider does not waste the utilities provided. The cost to repair or replace any utility service or lines damaged due to Provider's negligence shall be at the Provider's sole cost and expense. The Provider shall maintain kitchen sewer lines to the satisfaction of the City and shall take all precautionary measures necessary to assure that grease and other potentially hazardous or damaging materials are not discharged into the sewer lines.

E. **SERVICES**

1. Trash Service and Garbage Disposal. The City shall provide and pay for regular garbage service from designated containers at the Complex. The Provider shall be responsible for gathering, sorting and transporting all garbage, refuse and recyclable materials generated by its operations, as needed, but not less than daily to the garbage areas designated by the City, and depositing such in the appropriate containers. The Provider shall take all reasonable measures to reduce the amount of waste it generates, including breaking down all cardboard boxes, and shall participate in the City's recycling programs.
2. Pest Control Service. The Provider shall, at its sole cost and expense, supply regular pest control services for those portions of the Premises designated for the exclusive use of the Provider, including, but not limited to, kitchen areas, pantries, back bars and storerooms.
3. Custodial Services.
 - a. Provider's Responsibility. The Provider shall, at its sole cost and expense, maintain the Premises in a clean, secure, safe and sanitary condition, including, without limitation, the following: Those portions of the Premises designated for the exclusive use of the Provider; kitchen areas, pantries, passageways,

storerooms, and back bars including glass storage and liquor storage areas; fixed and mobile concession stations including adjacent hard surface floor, vertical back-bar mirrors and wall surfaces; and all equipment, fixtures and furnishings used by Provider in connection with the Agreement. Provider shall clean the non-exclusive areas of the Premises, including removing all garbage, and bussing and removing all used glassware, china, utensils, etc. generated by Catering and Concession Services immediately after each performance or event. Provider shall perform spot cleaning of floors and upholstery, sweeping of trash and food crumbs and cleaning of spilled substances in the Premises.

- b. Complex's Responsibility. Complex shall be responsible for the cost of all general interior/exterior window washing, major floor cleaning and shampooing of carpet, drapery cleaning and chandelier cleaning; excluding interior of retail outlets, main kitchen and office space.

VI. STANDARDS OF OPERATION

The Provider shall conduct all of its operations on the Premises in a first class, professional, businesslike and efficient manner. The Provider shall conduct Concession and Catering Services in accordance with the following standards of operations, and in accordance with any additional standards and requirements reasonably prescribed from time to time by the City.

A. EMPLOYEES AND STAFFING

1. Managers. The Provider shall appoint a full-time general manager and at least one additional management person, one of whom shall be present at all times when any Concession and Catering Services are in operation. Provider's managers must be vested with full power and decision-making authority to carry out the obligations of the Provider and to respond to matters requiring immediate decision or action. The City reserves the right to review the qualifications and approve the hiring of the managers which the Provider proposes to employ on the Premises. The City may, for good cause, withhold its approval of Provider's hiring of a manager, in which case Provider shall submit other candidates for the City's review. For good cause, the City has the right to require the removal and/or replacement of any of Provider's managers.
2. Employees and Staffing.
 - a. Employee Standards. The Provider shall professionally recruit, train, supervise and direct all of its employees, and shall discipline, any employee who fails to conform to Provider's standards of operations which shall include, at a minimum, the standards of operations set forth herein. Provider's employees shall be neat and orderly in appearance, courteous at all times, thoroughly trained and experienced in carrying out the functions assigned to them, and shall conform to the City's rules and regulations. For good cause, the City has the right to require the permanent removal and/or replacement of any of Provider's employees or personnel.
 - b. Office Hours. The Provider will maintain regular office hours on the Premises, and shall advise the City of any changes to its regular office hours.
 - c. Staffing Levels. Provider's staffing levels shall emphasize superior, consistent and efficient service delivery. Provider shall at all times have the sufficient number of qualified employees necessary for the operation of Concession and Catering Services. At a minimum, the Provider shall provide event staffing in accordance with the following minimums:
 - i. Waiters/waitresses – one for every twenty-four (24) guests at sit down meals; one for every thirty-two (32) guests at buffets; one for every one

- hundred (100) guests at cocktail parties. Bus staff shall be provided at one-half (1/2) the ratio of waiter/waitresses, provided that the physical property and sales expectations warrant, as approved by the General Manager.
- ii. Bartenders – one for every one hundred (100) guests for host bars; one for every one hundred twenty-five (125) guests for cash bars, provided that the physical property and sales expectations warrant, as approved by the General Manager.
 - iii. Provider shall increase or reduce the number of personnel as requested by the General Manager if, in the General Manager's sole discretion, the level of service to the public is unsatisfactory.
 - iv. Provider shall maintain at the Center a full-time staff of a minimum of eight positions. Such positions shall include but are not limited to: the Food and Beverage Manager (general manager), two Sales/Catering Managers, Executive Chef, Concession Manager, Office Manager, and Clerk/Receptionist and two Sales/Catering Representatives.
 - v. Provider agrees that it's Food and Beverage Service Manager or his/her designee shall be present at the Convention Center during food and beverage operations and shall be authorized to be served with complaints and notices by the City.
 - vi. The Provider shall obtain advance approval of the City for any reductions in minimum staffing levels for Concession Services.
- d. Employee Food Handling Requirements. All employees of Provider engaged in the processing, handling, preparing and serving of food and beverages shall wear clean uniforms and be otherwise clean and sanitary in their personal habits, and shall meet all health standards prescribed by municipal, state and federal laws and regulations. The Provider shall insure that all employees meet the requirements stated herein and follow prescribed sanitation procedures.
- e. Employee Uniforms. The City reserves the right to approve the Provider's uniform or dress code for Provider's employees working on the Premises.

B. CONCESSION MENUS AND QUALITY OF PRODUCT

The Provider shall offer a full range and wide variety of food, beverages, both alcoholic and non-alcoholic, and confections that will maximize customer satisfaction, consumption, and revenues. Provider shall obtain prior approval of the City for all menus, including all food, beverage and confections selections, for Concession Services or subsequent changes thereto. All food, beverages and confections sold or provided on the Premises shall be of the highest quality served in the area and must conform in all respects to all applicable federal, state, city and county health laws and regulations.

C. CATERING SERVICES OPERATIONS

The Provider shall offer and provide a complete and full range of Catering Services, with a variety of menus at different price points, sufficient to meet the needs of Clients and Licensees for catered activities approved by the City. The Provider shall work cooperatively with Clients and Licensees in addressing catering needs. Provider shall promptly respond to Constituent and Licensee catering inquiries, and shall generate detailed, accurate and consistent catering menu proposals, price quotations, contracts and invoices in a timely manner. The Provider will attend to the staffing, quality, service and maintenance of catered activities, including preparing floor plans and set-up diagrams in advance of catered activities as required by the City and as required to meet Fire Department permitting or other standards. The Provider shall be solely responsible for the collection of all catering fees and the payment of all catering expenses. The City has no duty or obligation to resolve or attempt to resolve any disagreement or dispute between Provider and any Constituent, Licensee or Client regarding catering fees, expenses, services or products.

D. QUALITY OF SERVICES

The Provider shall provide the highest quality Concession and Catering Services on the Premises to all Clients, Licensees, patrons and guests. The Provider shall, by way of example and without limitation:

1. Furnish prompt, efficient and courteous service, adequate to meet the reasonable demands on a fair, equal and non-discriminatory basis to all persons.
2. Serve all food and beverages using china, glassware and silverware except where service facilities limit Provider to the use of disposable products. When disposable products are used, Provider shall maximize use of recycled and recyclable paper and plastic products. All table cloths and skirting used by Provider shall be fabric, the color and quality of which shall be subject to approval of the City.
3. Process Concession Service transactions promptly and accurately. As determined appropriate and feasible by the parties, the Provider shall accept at least two major credit cards as a payment option.
4. Develop and maintain procedures for seeking and responding to feedback from Clients and Licensees on the Catering Services provided by Provider for all catered activities.
5. The City and Provider shall regularly review and evaluate the Concession Services and hours of operation to determine ways to improve and enhance services, and shall meet quarterly during each year of the Agreement to review Provider's performance during the prior quarter and to discuss Provider's year-to-date progress towards meeting goals and objectives.

E. SANITARY AND SAFETY CONDITIONS

The Provider shall at all times keep and maintain the Premises in clean, sanitary and safe condition, and free from rubbish, refuse, food scraps, soiled dishes and utensils, and garbage. Provider shall insure that all walls, floors, equipment, furnishings, counters and other surfaces on the Premises are properly cleaned and sanitized. The Provider shall not allow boxes, cartons, pallets, barrels or other similar items to remain in any area of the Premises within view of the public. The Provider shall keep the Premises free of hazardous conditions, and shall notify City promptly of any hazardous conditions observed on the Premises or in other areas of the Center. The Provider shall provide the City with copies of all State and County health inspection reports received by Provider within twenty-four (24) hours of receipt.

F. MARKETING

The Provider shall employ creative, effective and attractive marketing methods to attract business and enhance the financial return. The Provider shall obtain the express written approval of City for all marketing signage and displays on the Premises and for any advertising or publicity which in any way relates specifically to the Center, the Complex, its Clients or its Licensees.

G. SPONSORSHIPS

The City retains the sole and exclusive right to negotiate sponsorship, advertising and pouring rights and arrangements for all food, beverages, confections and merchandise sold in the Center. At no time shall Provider offer exclusive or non-exclusive product distribution rights to any supplier without the prior written approval of the City. Provider agrees to honor the exclusive or preferential features of any sponsorship arrangement approved by the City in its operation of Concession and Catering Services on the Premises.

H. LOSS PREVENTION

Throughout the term of the Agreement, Provider shall have in place and enforce a program of financial and other controls to reduce the risk of losses of cash, inventory, supplies or equipment due to employee theft. The City shall have the right to periodically review this program, to approve the same and to enforce the same by appropriate legal action.

I. PRICING

The price, charge or rate for any item or service to be offered for sale or for the use of any of Provider's equipment on the Premises shall be filed with and approved in advance by the City. No change in the prices, charges or rates for any item, service or equipment offered by Provider for sale or use shall be effective until approved by the City. For the information of Proposers, a chart of Food Services pricing from 2008 is attached hereto as Attachment 2.

J. LIQUOR LICENSE

The Provider shall apply to the State of California Department of Alcoholic Beverage Control, and pay all necessary fees, for the transfer of the current liquor license(s), and shall obtain the permits required for the legal sale of alcoholic beverages on the Premises. The Provider shall, at its sole cost and expense, maintain throughout the term of the Agreement, all licenses and permits necessary for the sale and service of alcoholic beverages by the Provider at all events held on the Premises. At the termination of the Agreement, Provider shall surrender and transfer all alcoholic beverage licenses for the Premises, if allowed by law, to the City or a succeeding Provider at no cost to the City or the succeeding Provider.

K. LICENSES AND PERMITS

The Provider shall obtain and maintain all necessary and required licenses, permits and other consents applicable to its operations on the Premises.

L. BOOKS, RECORDS, AND AUDITS

1. Books and Records.

- a. The Provider shall keep accurate and complete books and records of Gross Receipts in accordance with “generally accepted accounting principles,” consistently applied, showing in detail all business done or transacted in, on, about, or from the Premises. Upon the City’s request, Provider shall make available immediately to City and/or its auditors any and all books, records and accounts pertaining to Gross Receipts under the Agreement. Provider shall maintain for a period of four (4) years after expiration of the Agreement, or in the event of a claim by City, until such claim of City for payments hereunder is ascertained, fixed and paid, accurate and complete records of Gross Receipts.
- b. Cash Registers/Computer Terminals. Provider shall, at its sole cost and expense, install and maintain accurate electronic receipt-printing cash registers/terminals and shall record on the cash registers/terminals every sale and other transaction made on or from the Premises except for vending machine sales. Provider shall establish and maintain a cash register/terminal log of all cash registers/terminals, whether owned or leased, which log shall record date of procurement, register reading at procurement date, date of return and register reading at return. Cash registers/terminals must show separate daily totals and a continuous running total. The City shall approve all cash register/terminal systems prior to Provider’s lease or purchase, and shall be notified upon delivery of cash registers/terminals and of their return in order that it may verify the register/terminal readings, upon request.

2. Reports.

- a. Monthly Statements. The Provider shall, concurrently with each payment of Commission and Reserve Fees, submit to the City a monthly statement and report of Gross Receipts, signed and certified by the Provider as to its correctness, showing Provider's Gross Receipts by location and category for the preceding month. If requested by the City, Provider shall furnish cash register tapes to the City and/or terminal reports. The receipt by the City of any statement, or of any payment of Commission and/or Reserve Fees for any month or period, shall not bind the City as to the correctness of the statement or payment.
- b. Annual Statements. Within ninety (90) days of the end of each of Provider's fiscal years, Provider shall deliver to City a statement showing Gross Receipts for each such year certified by Provider's Chief Financial Officer.
- c. California State Sales Tax Report. The Provider shall establish a separate California State Sales Tax account for its operations on the Premises and shall provide to the City a copy of each and every report or return filed with the California State Board of Equalization.

3. Financial Audits. The City may, once during each year throughout the term of the Agreement, cause an audit of Provider's Gross Receipts to be made by a certified public accountant or by auditors designated by the City. If the audit reveals a deficiency in Provider's payments to the City of any Commission or Reserve Fees, the Provider shall immediately pay to the City the amount of the deficiency. If the amount of any such deficiency is two (2%) percent or more in excess of the amount shown in Provider's statement, Provider shall immediately pay the reasonable cost of the audit; otherwise, the cost of such audit shall be paid by the City.

VII. PROPOSAL SUBMITTAL INFORMATION

MANDATORY PRE-PROPOSAL CONFERENCE/TOUR

Date: May 15, 2009

Time: 10:00 AM

**Location: Sacramento Convention Center, Third Floor Rooms 304 - 305
1400 J Street
Sacramento, CA 95814**

Written Proposals in response to the Request for Proposals are required. All Providers must submit six **(6) copies of their Proposal no later than 12:00 p.m., Tuesday, June 11, 2009** to:

The City of Sacramento Clerk's Office
Located at:
915 I Street, Historic City Hall, 1st Floor
Sacramento, CA 95814-2604
Re: Convention Center Exclusive Catering Provider

Please see Attachment 1 for further information regarding delivery.

Any questions regarding this request for proposals should be directed to Tina McCarty, in writing at: tmccarty@cityofsacramento.org All questions will be responded to in writing and posted on the City's website under the Bidding Page. All questions must be received by Sunday, June 7, 2009 to receive response.

TENTATIVE SELECTION SCHEDULE

Request for Proposal Issued	May 1, 2009
Pre-Proposal Conference/Tour	May 15, 2009
Proposals due	June 11, 2009
Review of Proposals	June 12 – Aug. 27, 2009
Intent to Award Announced	Aug. 31, 2009
Contract Award	January 2010
Transition Period, if necessary	January – October 2010
Contract Commences	November 1, 2010

A. PROPOSAL REQUIREMENTS

Providers will be required to describe experience, resources, personnel, and strategy with regard to the following:

1. **Customer Service.** The Provider must meet the expectations of the City that all customers and clients are treated equally, respectfully, and with a gracious regard for the Client's business. Specifically, Provider must be able to handle the full capacity of the Complex when Clients are holding events in all facility spaces, including the Memorial Auditorium and the Community Center Theater. (Example: a citywide convention with food and beverages using all meeting and exhibit space, while servicing the bars at the Theater and a concert audience at the Memorial Auditorium, simultaneously, if necessary.
2. **Quality.** The Provider is required to meet the food and service quality standards comparable to not less than a four-star quality rating during the entire term of the Agreement. Provider must be able to produce and promote quality to City clients, even when a lesser price point is required. Specifically, Provider must offer options to clients who are on limited budgets with the same consideration to quality as those clients who have unlimited budgets.
3. **Experience and Responsibility.** Provider must possess a minimum of ten years experience in providing catering services, including concession operations, alcohol sales, catering, and banquet services for events of 4,000 people or more and achieved annual gross sales of not less than one (\$1,000,000) million dollars. It is the responsibility of the Provider to possess a license to sell alcohol in the Complex, if selected.
4. **Financial Proposal.** Provide comprehensive financial proposal by completing and returning the Food service Financial Data Worksheet included in the RFP (page 32), which details the proposed commission. Also include Provider's approach and description of any service or incentive that will be offered to the City as part of this Agreement including, but not limited to, facility investments, annual guarantees, signing bonuses, sponsorships, and any other fiscal incentive which will be included in the Agreement.
5. **Additional Requirements.** In addition to the above requirements, the following are of importance and/or required by the City and should be addressed in submitted proposals.

- Sacramento has enjoyed and expects the catering Provider at the Complex to cultivate and display a local presence in the community.
- The Provider must operate under the principles of a sustainable business by practicing a recycling program, or at minimum adopt the City's recycling program.
- The operation of the existing Starbucks and WolfGang Puck Express are the responsibility of the current caterer. The City expects that not less than two retail outlets of equal quality will continue operation under the new agreement. Therefore, the Provider must be able to secure franchise rights in order to operate the existing Starbucks Café and WolfGang Puck Express outlets, or similar type and quality retail outlets, subject to the approval of the City.
- The Provider must adhere to the City's Equal Benefits Ordinance (see Attachment 2 for more details).

B. CONTENT

Please submit six (6) copies of the proposal using the following format. Use three-hole-punched, recycled paper, print double-sided when possible, and bind the proposal with a binder clip, rubber band, or single staple, or submit in a three-ring binder. Please do not bind your proposals with a spiral binding, glued binding, or anything similar. You may use tabs or other separators within the document. Please include a Table of Contents. Entities responding to this RFP must submit the following information, in the order specified below:

1. Introduction and Executive Summary. Submit a letter of introduction and executive summary of the proposal. The letter must be signed by a person authorized by your firm to obligate your firm to perform the commitments contained in the proposal. Submission of the letter will constitute a representation by your firm that your firm is willing and able to perform the commitments contained in the proposal. (Maximum length 1 page).
2. Experience and Responsibility
 - a. Organizational Background, Qualifications and Experience. (Maximum length 5 pages).
 - i. A brief description of the history and structure of the organization.
 - ii. An organizational chart on a national, regional and area basis, including the location of Proposer's permanent office closest to the Center.

- iii. Describe how the Proposer meets the Minimum Qualification Requirements listed in Section VIII of this RFP.
- iv. Provide a list of Proposer's past and current food and beverage, restaurant, concessions and/or catering operations similar to the operations to be provided at the Center. For each operation, provide client (landlord, property manager or account manager) name, address, e-mail and telephone number; type(s) of services provided; type and size of facility(ies); the number and types of events and the attendance at each; annual sales; the number of persons employed by Proposer at each operation; and the length of time service was provided. Also note any changes in Proposer name and ownership structure and any d/b/a's under which Proposer has done business.
- v. Provide the name and location of any previous food and beverage or concessions operation or account where Proposer's services were terminated early or canceled within the last five years, and explain circumstances related to any such termination or cancellation.

b. References. (Maximum length 5 pages). Please provide the following:

- i. Three (3) reference letters dated within the last twelve months from non-affiliated organizations on their company letterhead. Contents must include information directly related to Proposer's management or operational experience in food and beverage services.
- ii. List of contracts for 10 accounts/contracts held by your firm involving facilities similar in size to the Center. Also include level of catering responsibility, (i.e., exclusive provider, preferred, etc.), length of contract term (including beginning/ending dates), and contract/account value. Please also include sample of account menus/collateral materials of three (3) of the above accounts, only.

3. Quality Assurance

Food and Beverage Products and Services. (Maximum length 10 pages, double-sided if necessary).

- a. Concession Services menu items, portion sizes and pricing information for all products to be offered at fixed and mobile concession stations.
- b. Proposed service style, menus (with portion sizes) and pricing for catering services.
- c. Corkage policies and pricing proposed for both Concession and Catering Services.

- d. Provide sample menus (including seated, buffet and passed service) for a variety of catered functions including brunch, luncheon, cocktail reception, dinner and special party. Provide samples of Proposer's standard forms for catering quotation, contract and invoice.
- e. Provide sample catering menu proposals and cost quotations for the activities listed below. Quotations should include all costs of menu product and preparation, event area set-up and clean-up, labor and supervision, service charges, employee gratuity charge and any other charges; menu pricing should reflect estimated Concession and Reserve Funds to be paid to the City. Quotations should not include costs or charges for facility, equipment and smallware rentals and sales tax.
 - i. Two-hour cocktail reception in Convention Center East Lobby for 600 guests, with hosted full bar and tray-passed Hors D'oeuvres (2 hot and 2 cold items).
 - ii. Seated three-course dinner and dessert for 1200 in Center Ballroom for city-wide Convention finale gala dinner; Provider to offer full/premium cash bar.
 - iii. Conference buffet lunch for 400 with a modest budget, including three main dishes, four salads, breads, and two desserts; including vegetarian options.
 - iv. Post-performance cake and champagne reception (1 hour maximum) in Theatre 1st Tier lounge for 100 guests of small non-profit arts organization. Provider to provide and serve cake, champagne and coffee.

4. Customer Service

- a. Management and Staffing. (Maximum length 5 pages, double-sided, if necessary). Describe proposed management and staffing plans for Concession and Catering Services at the Center, including:
 - i. A list or organizational chart showing proposed full-time, part-time and hourly management and staff positions.
 - ii. The qualifications, experience, education, client references and performance records of the immediate top three management staff proposed for the Center, including resumes.
 - iii. Describe special staff and/or assistance available in regards to menu planning and introduction, merchandising and marketing, and organizational management support and back-up management expertise, your employee policies, standards and training programs and practices,

including a copy of any collective bargaining agreements applicable to employees of the Proposer pertaining, or which the Proposer would intend to apply, to operations at the Center. (Items such as training manuals and/or bargaining agreements are not subject to the maximum length requirements listed above.)

- b. Operational Experience, Expertise and Strategy. (Maximum length 8 pages). Submit a narrative response describing your experience and expertise in managing and operating food and beverage concessions, restaurant, and catering operations at facilities similar to those of the Center, and your track record and reputation for providing consistent quality operations. Identify how you plan to apply that experience and expertise in operating Concession and Catering Services at the Center, and how your operational plans will benefit the Complex, Clients, Licensees and Center patrons and guests. Areas of interest include:

- i. Attention to customer service, details and overall appearance; and measuring, evaluating and sustaining high levels of quality control and customer satisfaction.
- ii. Attention to and strategies for improving concession queuing and wait times.
- iii. Examples demonstrating your ability to maximize gross receipts potential for past and current clients.
- iv. Examples of Proposer's partnerships and collaborations with clients on event planning and business development opportunities, and strategies for developing partnership opportunities with the City, Clients and Licensees.
- v. Examples of experience in creating a presence in and contributing to the communities your firm has done business in. Specifically, how do you plan to create a presence in the Sacramento community?
- vi. Merchandising, marketing and promotional concepts to enhance operations and revenues.
- vii. Planning and implementing transition of concession operations from the current Provider.
- viii. Institution of safety and emergency management programs, including drug and alcohol awareness programs.
- ix. On-going practices to insure the highest standards of cleanliness and sanitary conditions in concessions and catering areas.

- x. Examples and results of existing sustainability programs and recommended program(s) including implementation plans for the Complex.
- 5. Financial Proposal. (Maximum length 5 pages). Describe in full detail the proposed financial terms which Proposer is offering to the City in consideration of the Agreement, based on the information listed on the The Food Service Financials Worksheet (page 32). (This worksheet may be in addition to the 5 page proposal response maximum as noted above.)

Financial Proposal Criteria

- a. Commission Fees. The City anticipates that the Agreement will be structured as a commission agreement whereby the Provider pays to City on a monthly basis percentage(s) of gross receipts as defined below.
- b. Gross Receipts Defined. “Gross Receipts” means the sales price of all food, beverages, candy, confections, incidentals and merchandise sold, leased, licensed or delivered by the Provider in or from the Premises, and the charges made for all services performed in or upon any part of the Premises for which a charge is made by Provider, whether for cash or on credit, and in case of sales on credit, whether or not payment is actually made; provided, however, there shall be excluded or deducted (but only to the extent they have been included), as the case may be, from Gross Receipts the following:
 - Sales and use taxes, so-called luxury taxes, consumers’ excise taxes, gross receipts taxes, and other similar taxes now or in the future imposed and required to be collected by Provider directly from patrons or customers, or as a part of the selling price of any goods, wares, merchandise or services, and required to be paid over in turn by the Provider to any governmental agency;
 - Receipts from the sale or trade-in value of any small wares or personal property used on the Premises and owned by the Provider which are not merchandise as allowed in the Agreement;
 - The value of any merchandise or supplies belonging to the Provider returned to sources or exchanged or transferred from or to other locations of business of the Provider;
 - Receipts with respect to any sale which is thereafter returned by the purchaser to and accepted by the Provider, to the extent of any refund or adjustment actually granted or made, either in the form of cash or credit;

- Sums and credits received by Provider in the settlement of claims for loss of or damage to merchandise;
- The amount of any gratuities paid or given by patrons or customers to non-management employees of the Provider where such gratuities are retained by the employees.

Subject to the preceding exceptions, all other service charges and gratuities of any kind or nature shall be included in Gross Receipts.

- c. Marketing, Small Wares & Equipment Replacement Funds. In addition to the Commission Fees to be paid to City by Provider, Provider shall be required to pay an amount equal to 5% of Gross Receipts into a Marketing, Small Wares and Equipment Replacement Fund (Reserve Fund). Provider shall pay the Reserve Fund on a monthly basis by placing such funds in a separate account controlled by City to be used under direction of the City. The Reserve Fund shall be used to fund replacement, major repair and refurbishment of, or improvements to, food and beverage service equipment; small wares; and for marketing expenditures, as agreed upon by the Center. The Reserve Fund shall not be used for Provider's maintenance and repair responsibilities. The Reserve Fund may be carried forward from fiscal year to fiscal year, however all funds are the property of the City and may be re-appropriated at the City's discretion. All purchases made with Reserve Fund shall be the property of the City.
- d. Retail Outlets. Provider is required to demonstrate its ability to secure franchise rights to continue the operation of the existing WolfGang Puck Express and Starbucks outlets in addition to providing detailed plans for additional outlet opportunities or full detail of Provider's proposal to convert existing retail outlets. Please include proposed branding, brief outlet description, rendering/sketch of proposed outlet look, and the business appeal for the proposed change(s) and/or addition(s).
- e. Capital Investments.
 - i. Required:
Community Center Theater: Provider is required to invest a total of \$1.5 Million dollars in the Community Center Theater for needed upgrades. This investment is payable to the City at a sum of \$750,000 to be received by August 1, 2011; followed by the remaining \$750,000 to be received by August 1, 2012. The investment shall be expended by and at the sole discretion of the City within the Community Center Theater. The upgrades shall be owned by the City.
 - ii. Proposed:

- Convention Center Kitchen Upgrade: Provider is expected to invest in the equipment within the kitchen area, with the goal of increasing efficiency, both in utility requirements and in functionality. Investment amount shall be determined and detailed by the Provider in the submitted proposal.
- Provider is encouraged to describe any additional investment opportunities, including those that are dependant on the additional (5) five year extension being exercised. Please make note of investments that require a ten year amortization and/or are predicated on the (5) year extension in your description and on the financial worksheet. If there is no notation stating otherwise on the financial worksheet, it will be assumed that investments listed on the worksheet will be rendered within the first (5) five years of the Agreement. In addition to any necessary notations, list specific investment timeframes- (i.e., first year, years 2-3, etc.) and any relevant amortization schedules.
- Provider must respond to the following questions in the submitted proposal:
 - How would your company increase Food and Beverage revenues overall? And specifically in the Retail Outlet area? Concession areas?

FOOD SERVICE FINANCIAL DATA WORKSHEET

For the purposes of this worksheet, it is assumed that the total food and beverage ("F&B") revenue is \$8 million and is broken down by category as listed below. Please fill in the percentage that the Provider proposes to pay to the City for any and all that apply. Your percentages may be the same for each category, or they may vary. Please list any other commission payment(s) / investment(s) / incentive(s) that are proposed at the bottom of the worksheet and tally the grand total. Please ensure all financial incentives/commissions/investments are included on this worksheet as this worksheet will be used in the rating process, along with other detailed criteria for selection of the top Provider. Please attach an additional sheet if necessary. Please also note any investments that require an extension of the initial (5) five year term. Failure to make such notation shall mean that the provider's entire investment shall occur within the initial (5) year term. **Failure to include this financial worksheet in the proposal will deem the proposal non-responsive and therefore shall be rejected.**

Commissions: Category	Annual Gross Receipts	Commission %	Commission Due City
All Alcohol	\$ 1,000,000		\$ -
Buffet F&B	\$ 1,100,000		\$ -
Catering	\$ 3,850,000		\$ -
Food & Beverage	\$ 400,000		\$ -
Novelties	\$ 50,000		\$ -
Off Premise Catering	\$ 500,000		\$ -
Vending	\$ 100,000		\$ -
Starbucks or Similar	\$ 600,000		\$ -
WolfGang Puck/Similar	\$ 400,000		\$ -
Total	\$ 8,000,000		

Reserve Accounts	
Marketing/Sales Promo	3% \$240,000
Repair and Maintenance	1% \$80,000
Replacements	1% \$80,000

Investments:
Community Center Theater (required)
Convention Center Kitchen Upgrades
Additional Investments:
Financial Incentives:
Authorized Signature _____

VIII. EVALUATION AND SELECTION CRITERIA

A. MINIMUM QUALIFICATIONS

Each Proposer must submit a narrative response that describes in detail how the Proposer meets the minimum qualification requirements (“Minimum Qualification Requirements”) set forth below (Maximum length 1 page, double-sided if necessary):

1. Food and Beverage Operations. Proposer must have continuously managed and operated food and beverage concession and/or catering services for a minimum of ten (10) years in one or more convention centers, performing arts centers, theaters, or other similar facilities. Proposer must have achieved gross sales of at least One Million Dollars (\$1,000,000) per year at one (1) or more such operations and serviced events of 4,000 people or more.
2. Financial Ability. Proposer must demonstrate that it has the financial capacity and experience to operate the Concession and Catering Services. The City may review Proposer’s financial performance in other projects; in particular, whether Proposer is, and Proposer’s other projects have been, solvent. The City reserves the right to request a credit report and additional financial information from each Proposer.

Any proposal that does not demonstrate that the Proposer meets the Minimum Qualification Requirements by the deadline for submittal of proposals may, in the sole discretion of the City, be considered non-responsive and ineligible for the award of the Agreement.

SELECTION CRITERIA

The basis for the selection of the Provider will be the evaluation of the submitted, written materials. The selection committee may elect, upon review of the proposals, to request oral presentations from top candidates, ask additional questions, and/or request additional material related to assessing the firm's proposal, either in writing or by means of a conference call; including but not limited to, additional financial information.

Evaluation criteria and relative weight assigned to each are listed below:

Written Proposal and Qualifications Evaluation

1. Financial Proposal	35	percent
2. Customer Service	25	percent
3. Quality Assurance	20	percent
4. Experience and Responsibility	20	percent

The selection committee will consider the final scores, references, and quality of past work. At its discretion, the City may add additional criteria prior to the time of selection. The firm selected will enter into an agreement with the City, which will include all standard conditions of such agreements. An example of this agreement will be provided as an addendum to this RFP prior to the deadline for the submission of proposals.

The City intends to award the agreement to the Proposer that it considers will provide the best overall Concession and Catering Services in terms of quality, service and financial terms.

THE CITY RESERVES THE RIGHT TO REJECT ANY OR ALL PROPOSALS, TO REQUEST CLARIFICATION OF INFORMATION SUBMITTED AND/OR TO REQUEST ADDITIONAL INFORMATION OF ONE OR MORE PROPOSERS; AND THE RIGHT TO WAIVE ANY IRREGULARITY, ERRORS OR OMISSIONS IN THE QUALIFICATION, SUBMISSION OR REVIEW PROCESS.

An award, if made, will be to the firm evaluated as the best qualified, and whose proposal is deemed to best fit the needs of the City. The specific contents of the evaluation including written materials and ratings are strictly confidential and shall not be discussed with members other than the panel and responsible City staff. All questions shall be directed to the responsible staff member.

Additionally, if any of the selection panel members has personal knowledge of previous work performance and/or working knowledge of a potential Provider, and wishes to share this knowledge with the other panel members, he or she may do so and it may be used in the evaluation process.

ITEMS REQUIRING PROPOSER RESPONSE

NOTE: Proposers must provide responses where indicated to the following items. Failure to provide a response to each of the items in this section may be grounds for rejection of proposal.

1. REPRESENTATIVES:

A. The City Representative (hereinafter referred to as "Manager") for this Proposal and any resulting Agreement is:

Tina McCarty
(Name)

Administrative Officer
(Title)

tmccarty@cityofsacramento.org
(E-mail)

All proposer questions pertaining to performance under this Agreement will be referred to the above named person, or the representative's designee.

B. The Proposer/Providers' Representative for this Agreement is:

(Name)

(Title)

(Telephone)

All questions regarding proposer's performance under this Agreement will be referred to the above named person.

C. All correspondence relating to the proposal and contracting process is to be addressed to:

City of Sacramento
Convention Culture & Leisure Department
Attn: Rebecca Bitter, Program Manager
1030 15th Street, Suite 200
Sacramento, CA 95814

2. FINANCIALS WORKSHEET

Complete and return the Food Services Financial Data Worksheet

3. NON-DISCRIMINATION IN EMPLOYEE BENEFITS ORDINANCE (EBO) DECLARATION OF COMPLIANCE

Complete and return the Declaration of Compliance, Attachment 2.

ITEMS THAT MUST BE SUBMITTED BY SUCCESSFUL PROPOSER PRIOR TO START OF CONTRACT

The following documents are required to be completed and submitted by the successful proposer prior to the execution of the contract:

1. CERTIFICATE OF INSURANCE

Successful proposers are REQUIRED to submit the necessary Certificate(s) of Insurance as called for in the General Conditions prior to execution of the Agreement.

2. BUSINESS OPERATIONS TAX CERTIFICATE

Chapter 3.08 of the Sacramento City Code requires that anyone conducting business in the City of Sacramento obtain a **Business Operations Tax Certificate** and pay the applicable tax if necessary. Successful proposers will be REQUIRED to show compliance with this requirement prior to award of the contract.

To obtain information about the Business Operations Tax Certificate, contact the City of Sacramento, Revenue Division, 915 I Street, Room 214, Sacramento, CA 95814, or telephone (916) 808-5853.



**City of Sacramento
Formal Bid / Proposal Delivery Options**

Any vendor and/or consultant submitting an official bid or proposal to the City of Sacramento City Clerk's Office, shall select one of the following delivery options. To ensure responsive receipt of bids and/or proposals within established submission deadlines, address information must exactly match one of the below options.

Effective April 17, 2009, the City of Sacramento's receiving hours are 8am to Noon Monday through Friday. If sending bids via Option 2 - Expedited Services, the bid must be delivered prior to noon or it will not be delivered until the following business day. The City of Sacramento is not responsible for the late receipt of bids and/or proposals where the proposer did not adhere to one of the available delivery options.

Option	Service Provider and/or Service Types	Address
1.	United States Postal Service (USPS) - Regular First Class - Certified or Return Receipt - Priority - Express	Sacramento City Clerk's Office <i>P.O. Box 122391</i> Sacramento, CA 95812-2391
2.	<u>Expedited Services – Receiving Hours are 8am to Noon Monday through Friday</u> - FedEx - UPS - DHL	Sacramento City Clerk's Office <i>915 I Street, Ste. 122391</i> Sacramento, CA 95814-2604
3.	Personal Delivery - Hand Delivery - Courier	Sacramento City Clerk's Office <i>Historic City Hall</i> <i>915 I Street, Ste. 116</i> Sacramento, CA 95814

Updated 4/16/2009 @ 2:04:58 PM

DECLARATION OF COMPLIANCE
Equal Benefits Ordinance
(Page 1 of 3)

Name of Proposer

Address

The above named Proposer hereby declares and agrees as follows:

1. I have read and understand the Non-Discrimination In Employee Benefits By City Consultants Ordinance ("Ordinance") provided to me by the City of Sacramento ("City") in connection with the City's request for proposals or other solicitations for the performance of services, or for the provision of commodities, under a City contract or Contract ("Contract").

2. As a condition of receiving the City Contract, I agree to fully comply with the requirements of the Ordinance, codified as Chapter 3. 54 of the Sacramento City Code.

3. I understand, to the extent that such benefits are not preempted or prohibited by federal or state law, employee benefits covered by the Ordinance, are any of the following:

- a. Bereavement Leave
- b. Disability, life, and other types of insurance
- c. Family medical leave
- d. Health benefits
- e. Membership or membership discounts
- f. Moving expenses
- g. Pension and retirement benefits
- h. Vacation
- i. Travel benefits
- j. Any other benefit offered to employees

I agree that should I offer any of the above listed employee benefits, that I will offer those benefits, without discrimination between employees with spouses and employees with domestic partners, and without discrimination between the spouses and domestic partners of such employees.

4. I understand that I will not be considered to be discriminating in the provision or application of employee benefits under the following conditions or circumstances:

- a. In the event that the actual cost of providing a benefit to a domestic partner or spouse, exceeds the cost of providing the same benefit to a spouse or domestic partner of an employee, I will not be required to provide the benefit, nor shall it be deemed discriminatory, if I require the employee to pay the monetary difference in order to provide the benefit to the domestic partner or to the spouse.
- b. In the event I am unable to provide a certain benefit, despite taking reasonable measures to do so, if I provide the employee with a cash equivalent, I will not be deemed to be discriminating in the application of that benefit.

DECLARATION OF COMPLIANCE
Equal Benefits Ordinance
(Page 2 of 3)

- c. If I provide employee benefits neither to employee's spouses nor to employee's domestic partners.
- d. If I provide employee benefits to employees on a basis unrelated to marital or domestic partner status.
- e. If I submit, to the Program Coordinator, written evidence of making reasonable efforts to end discrimination in employee benefits by implementing policies which are to be enacted before the first effective date after the first open enrollment process following the date the Contract is executed with the City.

I understand that any delay in the implementation of such policies may not exceed one (1) year from the date the Contract is executed with the City, and applies only to those employee benefits for which an open enrollment process is applicable.

- f. Until administrative steps can be taken to incorporate, in the infrastructure, nondiscrimination in employee benefits

The time allotted for these administrative steps will apply only to those employee benefits for which administrative steps are necessary and may not exceed three (3) months from the date the Contract is executed with the City.

- g. Until the expiration of a current collective bargaining Contract(s) where, in fact, employee benefits are governed by a collective bargaining Contract(s).
- h. I take all reasonable measures to end discrimination in employee benefits by either requesting the union(s) involved agree to reopen the Contract(s) in order for me to take whatever steps are necessary to end discrimination in employee benefits or by my ending discrimination in employee benefits without reopening the collective bargaining Agreement(s).
- i. In the event I cannot end discrimination in employee benefits despite taking all reasonable measures to do so, I provide a cash equivalent to eligible employees for whom employee benefits (as listed previously), are not available.

Unless otherwise authorized in writing by the City Manager, I understand this cash equivalent must begin at the time the union(s) refuse to allow the collective bargaining Contract(s) to be reopened or no longer than three (3) months from the date the Contract is executed with the City.

5. I understand that failure to comply with the provisions of Section 5. (a) through 4. (i), above, will subject me to possible suspension and/or termination of this Contract for cause; repayment of any or all of the Contract amount disbursed by the City; debarment for future contracts until all penalties and restitution have been paid in full; deemed ineligible for future contracts for up to two (2) years; the imposition of a penalty, payable to the City, in the sum of \$50.00 for each employee, for each calendar day during which the employee was discriminated against in violation of the provisions of the Ordinance.

DECLARATION OF COMPLIANCE
Equal Benefits Ordinance
(Page 3 of 3)

6. I understand and do hereby agree to provide each current employee and, within ten (10) days of hire, each new employee, of their rights under the Ordinance. I further agree to maintain a copy of each such letter provided, in an appropriate file for possible inspection by an authorized representative of the City. I also agree to prominently display a poster informing each employee of these rights.

7. I understand that I have the right to request an exemption to the benefit provisions of the Ordinance when such a request is submitted to the Procurement Services Division, in writing with sufficient justification for resolution, prior to contract award.

I further understand that the City may request a waiver or exemption to the provisions or requirements of the Ordinance, when only one Provider is available to enter into a contract or Contract to occupy and use City property on terms and conditions established by the City; when sole source conditions exist for goods, services, public project or improvements and related construction services; when there are no responsive bidders to the EBO requirements and the contract is for essential goods or services; when emergency conditions with public health and safety implications exist; or when the contract is for specialized legal services if in the best interest of the City.

8. In consideration of the foregoing, I shall defend, indemnify and hold harmless, the City, its officers and employees, against any claims, actions, damages, costs (including reasonable attorney fees), or other liabilities of any kind arising from any violation of the City's Equal Benefits Requirements or of the Ordinance by me.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct, and that I am authorized to bind the Proposer to the provisions of this Declaration.

Signature of Authorized Representative

Date

Print Name

Title

CLASSIQUE CATERING

Break Service

Snack Items Ala Carte

Fudge Brownies	30.00 Dozen
Lemon Bars	29.00 Dozen
Cherry Bars	29.00 Dozen
Crispy Marshmallow Bars	28.00 Dozen
Freshly Baked Cookie Assortment	30.00 Dozen
Granola Bars	26.00 Dozen
Freshly Baked Danish Assortment	33.00 Dozen
Fresh Muffin Assortment	29.00 Dozen
Freshly Baked Scone Assortment	28.00 Dozen
Bagels With Cream Cheese	32.00 Dozen
Individual Yogurt	3.75 Each
Breakfast Breads	28.00 Dozen
Seasonal Fresh Fruit Tray	6.00 Person
Whole Fresh Fruit	2.50 Each
Cobbler Peach, Apple or Berry (Served warm with Chantilly Or Cinnamon Cream; Sold by the pan, serves 20)	49.00 Pan

Dry Snacks, Chips & Nuts

~ A good rule of thumb is to allow for approximately 4 ounces of snacks per Person

Party Mix	18.00 Pound
Trail Mix	23.00 Pound
Fancy Mixed Nuts	44.00 Pound
Mixed Nuts with Peanuts	29.00 Pound
Pre-Popped Popcorn (Approximately 10 Individual Bags per Pound)	18.00 Pound
Potato Chips and Dip (Choice of Romano Ranch or Classic Onion Dips)	24.00 Pound
Pretzel Twists	18.00 Pound
Chocolate and Yogurt Covered Pretzels	14.00 Pound
Housemade Tri-color Tortilla Chips with Salsa Bean Dip	50.00 Pound
Guacamole	33.00 Quart
Bowl of Bulk M&Ms, Reeses Candies or Malted Milk Balls	23.00 Pound

Beverages

Freshly Brewed Traditional And Decaffeinated Coffee	49.00 Gallon*
Or If You Prefer, Upgrade to Starbucks Brand Coffee	57.00 Gallon*

We Proudly Brew
Starbucks Coffee



Hot Tea - Assorted Varieties	49.00 Gallon*
Iced Tea	49.00 Gallon*
Fruit Punch Or Lemonade	38.00 Gallon*
Chilled Juice - Orange, Apple Or Cranberry	49.00 Gallon*
* Three Gallon Minimum	
Soft Drinks Assorted - Pepsi, Diet Pepsi and Sierra Mist	3.25 Each
Spring Water 16oz. Bottle	3.25 Each
Premium Bottled Juices Individual - Orange, Apple or Cranberry	3.75 Each

All Items Subject To 20% Service Charge & 8.75% Sales Tax

BREAKFAST

Breakfast Buffets

All breakfast buffets include freshly brewed coffee, hot tea and orange juice

Minimum of 50 People - If attendance falls below 50, an additional \$2.50 per person will be added to the menu price

Potato Skin And Scrambled Egg Bar 19.50

Golden Potato Skins Filled With Creamy Scrambled Eggs And An Enticing Selection Of Toppings To Include Bacon, Sausage, Ham, Sautéed Bell Peppers, Sautéed Onions, Sautéed Mushrooms, Chives, Sour Cream, Salsa and Cheeses

Sweet Beginnings 21.75

Choice of Hickory Smoked Ham, Bacon Or Country Pork Sausage Links, With Belgian Waffles, Assorted Seasonal Fruit Toppings, Maple Syrup, Blueberry Sauce & Raspberry Sauce, Whipped Cream, Assorted Muffins, Sliced Fruit & Scrambled Eggs

American Heartland 23.50

Sliced Fruit Display, Hickory Smoked Ham, Bacon, Scrambled Eggs With Chives, Home Style Potatoes, Buttermilk Biscuits & Gravy, Assorted Muffins & Pastries

Cosmopolitan Breakfast Buffet 28.50

- Martini glasses with Fresh Pineapple and Mango Confetti garnish with Berries and Shaved Coconut
- Martini glasses with Yogurt, fresh Strawberries and Vanilla Bean Honey
- Freshly Baked Tomato Spinach and Berry Compote "Pop-Tarts"
- Individual Egg and Gruyere Souffles
- Assorted Juices
 - Tomato-Carrot with Spiced Rim... Montreal Steak Seasoning, Orange, Pineapple-Banana, Acai Berry

Additions To Complement Your Breakfast Buffet

Waffles, French Toast Or Pancake Action Station 5.25

Plus \$150 For Each Uniformed Chef (Required Per Item)

Belgian Waffles, French Toast Or Pancakes, Assorted Seasonal Fruit Toppings, Maple Syrup, Blueberry Sauce & Raspberry Sauce, Whipped Cream

Omelet Action Station 5.50

Plus \$150 For Each Uniformed Chef (Required Per Item)

Omelets Made To Order, With Diced Ham, Bay Shrimp, Swiss, Jack Or Cheddar Cheese, Onions, Mushrooms, Artichokes, Tomatoes

All Items Subject To 20% Service Charge & 8.75% Sales Tax

BREAKFAST

Continental Breakfast

Eye Opener	14.00
Coffee, Decaf, Tea, Pitchers Of Assorted Juices, Muffins, Scones, Breakfast Breads	
Good Morning	15.00
Coffee, Decaf, Tea, Pitchers Of Assorted Juices, Muffins, Scones, Breakfast Breads, Bagels & Cream Cheese, Whole Fruit	
Upper Crust	16.75
Coffee, Decaf, Tea, Pitchers Of Assorted Juices, Muffins, Scones, Breakfast Breads, Bagels & Cream Cheese, Danish, Sliced Seasonal Fruit Displays	

Continental Breakfast Additions

Upgrades To Our Continental Breakfasts - Not Sold Individually

Bottled Juices	1.75 Upgrade
Individual Yogurts	3.75
Assorted Dry Cereals With Milk	3.50
Bulk Granola	10.75 Quart
Half Pints Of Milk	3.50
Croissants & Preserves	3.50
Bacon	2.75
Sausage	2.75
Hard Boiled Eggs	2.50
Scrambled Eggs	3.50
Croissant Egg Sandwiches	5.25
Frittata - Spinach & Cheese Or Broccoli & Ham	4.50
Breakfast Burrito - Eggs, Cheese, Potatoes, Peppers, Onions & Chorizo	5.00
Breakfast "Pop Tarts" Tomato Spinach OR Berry Compote	4.75

Plated Breakfast

All breakfast entrées include a variety of breakfast breads, freshly brewed coffee and hot tea - orange juice may be added for \$2.00

Gold Country	16.50
Scrambled Eggs, Applewood smoked Bacon , O'Brien Potatoes	
Wine Country	18.50
Gruyere Omelet, Canadian Bacon, Rustico Tomato Compote and Croissant	
Delta Sunrise	17.50
Crispy Seasoned Potatoes, Stacked With Black Forest Ham, Scrambled Eggs, Fontina Cheese & Topped With Sun Dried Tomato Hollandaise	
Fiesta con Huevos	16.25
Scrambled Eggs, Chorizo Sausage & Cheddar Cheese garnished with Corn Tortilla Shreds. Served With Fajita Potatoes, Black Beans, Salsa & Fresh Fruit	
Sourdough Toast	19.75
Cinnamon Battered Sourdough Bread topped with Peach Almond Maple Cream Cheese. Served With Scrambled Eggs & Chicken Apple Sausage	

*A Labor Fee Of \$100 Will Be Applied To Groups Of Less Than 20
All All Items Subject To 20% Service Charge & 8.75% Sales Tax*

BOX LUNCH

*All Box Lunches Include:
Choice of (1) Side
Miss Vickie's Kettle-style Chips
Gourmet Cookie
Your choice of Soft Drink or Bottled Water*

Gourmet Box Lunches

20.00

Southwest Grilled Steak Sandwich

Grilled Steak with Avocado, Caramelized Onions, Oven Roasted Tomatoes and Chipotle Aioli on a Sourdough Roll.

Black Forest Ham Sandwich

Black Forest Ham with Grilled Portabella, Swiss Cheese, Spring Mix and Whole Grain Mustard on a Nine Grain Roll.

Grilled Vegetable Sandwich

Grilled Vegetables, Portabella, Brie, Spinach and Red Pepper Aioli on Rosemary Focaccia.

Chicken Caesar Wrap

Grilled Chicken with Romaine, Tomato, Parmesan and Caesar Dressing in a Spinach Tortilla.

Central Valley Chicken Club

Grilled Chicken, Bacon, Provolone, Caramelized Onion, Lettuce and Basil Aioli on a Croissant.

Peppered Steak Sandwich

Grilled Steak, white Cheddar, Roasted Onions and Mushrooms, Arugula and Horseradish Aioli on Ciabatta.

Roasted Turkey Sandwich

Roasted Turkey, Pepperjack Cheese, Romaine, Tomato and Garlic Aioli on a Nine Grain Roll.

Choice of (1) Side

Tomato, Mozzarella and Basil Salad
Lemon Dill Orzo Salad
Pasta Primavera
Fruit Salad
Potato Salad
Black Bean and Corn Salad
Whole Fruit

All Items Subject To 20% Service Charge & 8.75% Sales Tax

040109

LUNCH

CLASSIQUE CATERING

Chilled Lunches

*All chilled lunches are served with house-baked bread and butter,
Freshly brewed coffee and iced tea.*

Desserts available for an additional \$2.75

Chicken or Beef Fajita Salad	22.50
Ancho Marinated & Grilled Strips of Chicken or Beef Served atop Lettuce, Marinated Beans, Salsa, Guacamole, Tomatoes & Cilantro, with Creamy Sour Cream Salsa in a Tortilla Bowl	
Cobb Salad	22.50
Red Leaf & Romaine Lettuce with Marinated Grilled Chicken Breast, Avocado, Tomatoes, Cucumbers, Hard Boiled Egg, Peppered Bacon & Crumbled Bleu Cheese with Creamy Herb Dressing	
Grilled Caribbean Chicken Salad	21.50
Jerk Marinated Chicken, Jicama Slaw & Mixed Greens, Oranges, Mango, Pineapple & Seasonal Berries with Orange Lime Vinaigrette	
Mediterranean Chicken Salad	23.00
Lemon Oregano Grilled Chicken Breast, Mixed Greens, Orzo, Marinated Cucumbers, Kalamata Olives, Tomatoes, Grilled Baby Vegetables, Feta Cheese & Lemon Herb Vinaigrette	
Pan Asian Sirloin Steak Rice Salad	24.00
Sliced Marinated Sirloin Steak, Napa Cabbage & Romaine Lettuce, Five Color Sushi Rice, Carrots, Cucumbers, Radishes, Snow Peas & Fresh Ginger Hoisin Dressing	
Antipasto Platter	21.50
Fresh Mozzarella, Smoked Meats, Grilled Vegetables, Olives, Peppers, Orzo Salad, Deli Rolls & Condiments	
Marinated Flank Steak Salad	24.00
Slices Of Tender Flank Steak With Field Greens, Corn & Black Bean Relish, Assorted Berries, Pistachios, Feta Cheese and Chipotle Lime Vinaigrette	
Turkey and Brie Sandwich	21.50
Roasted Turkey Breast & Brie Cheese With Apple & Poppy Seed Slaw On Focaccia Bread With Lemon Herb Aioli Dressing Served With House Made Vegetable Chips & Sliced Seasonal Fruit	
Chicken Caesar Salad with Parmesan Tuile Cup	21.50
Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese and House-made Croutons	

SUBSTITUTE CHICKEN WITH SALMON ~ ADD \$2.00

*A Labor Fee Of \$100 Will Be Applied To Groups Of Less Than 20
All All Items Subject To 20% Service Charge & 8.75% Sales Tax*

LUNCH

Hot Lunches

*All hot lunch entrees include fresh baked bread
Freshly brewed coffee and iced tea, and a selection of one luncheon salad.
Desserts available for an additional \$2.75*

Grilled New York Steak Choice New York Steak topped with Basil Mushroom Sauce, Parslied Red Potatoes, Asparagus and Julienne Carrots.	30.50
Bourbon Braised Pot Roast Served With Mashed Parsnips & Potatoes and Seasonal Vegetables.	28.50
Pepper Seared Salmon Served With Artichoke Puree & White Bean Puree, Lemon Basil Vinaigrette, Grilled Sun Dried Tomato Polenta, Steamed Asparagus & Cherry Tomatoes.	28.50
Italian Stuffed Chicken Grilled Chicken Breast filled with Spinach, Fresh Mozzarella, Sun-Dried Tomatoes and Mild Italian Sausage. Served with Pesto Cream Sauce, Fettuccini and Seasonal Vegetables.	28.50
Grilled Chicken Seasoned Chicken Breast with a Chardonnay Buerre Blanc Sauce and Crispy Shallots. Served with Herbed Au Gratin Potatoes and Seasonal Vegetables.	27.50
Grilled Lemon Basil Chicken Lemon & Basil Marinated Chicken Breast, Grilled & Served With Lemon Basil Butter, Tomato & Corn Salsa, Garlic Roasted Mashed Potatoes and Seasonal Vegetables	27.00
Almond Crusted Lemon Chicken Boneless Chicken Breast Coated with Almonds, Lemon Zest, Black Pepper and Bread Crumbs. Served with Artichoke Goat Cheese Puree, Canneli Beans & Tomatoes and Seasonal Vegetables	27.50
Chili Rubbed Flank Steak Dry Rub Seasoned Flank Steak, Grilled and Sliced Thin. Served With Grilled Onions, Roasted Corn & Mushroom Ragu and Garlic Roasted Mashed Potatoes	29.00
Aloha Mahi-Mahi and Grilled Pineapple Grilled Hawaiian Fish served With Coconut Rice and Seasonal Vegetables	27.50
Dijon Crusted Chicken Boneless Chicken Breast Coated with Dijon mustard, Fresh Herbs and Panko Bread Crumbs. Served with Roasted Garlic Mashed Potatoes and Fresh Vegetables.	27.00
Beef, Italian Sausage, Chicken or Vegetarian Lasagna With Ratatouille & Garlic Toast	25.00

*A Labor Fee Of \$100 Will Be Applied To Groups Of Less Than 20
All Items Subject To 20% Service Charge & 8.75% Sales Tax*

CLASSIQUE CATERING

Luncheon Salads

A choice of one of the following salads is included with your Hot Entrée selection. Other salad choices are available at an additional charge.

House Salad Of Butterleaf & Red Leaf, English Cucumber, Radish, Cherry Tomatoes, Croutons & Creamy Herb Dressing

Baby Spinach & Radicchio, Toasted Walnuts, Sliced Apples & Golden Raisins With Apple-Onion Vinaigrette

Mixed Greens, Roasted Red Peppers, Polenta Croutons & Balsamic Vinaigrette

Caesar Salad

Greek Salad Of Mixed Greens, Kalamata Olives, Grilled Red Onions, Tomatoes, Feta & Oregano Lemon Dressing

Romaine Bundle With Orange Slices, Almonds & Ginger Vinaigrette

Baby Green, Oven-dried Cherry Tomatoes & Blue Cheese With Herb Provencal Vinaigrette

Luncheon Desserts available for an additional \$2.75 when accompanied with Lunch Entrée

A la Carte \$4.00

Pineapple-Passion Fruit Sponge Cake Mojito
Godiva Brownie Chocolate-tini
Strawberry Shortcake-tini
Caramel Banana & Pecan Bread Pudding-tini
Poached Pear Filled With Macadamia Nuts & Mascarpone
Rustic Apple Pie
New York Cheesecake
Chocolate Cheesecake

*A Labor Fee Of \$100 Will Be Applied To Groups Of Less Than 20
All Items Subject To 20% Service Charge & 8.75% Sales Tax*

LUNCH BUFFETS

All Lunch Buffets are served on 9-Inch plates and are accompanied by freshly brewed coffee, tea and iced tea. There is a 50-person minimum. An eight (8) dollar surcharge will be added if ordered for dinner.

California Lunch Buffet

32.50

Jicama Green Bean Salad
Baby Spinach & Jerusalem Artichoke With Basil & Chive Balsamic Vinaigrette
Grilled Vegetable Pasta Salad
Turkey Sauté With Lemon, Mushrooms & Capers
Grilled Tri Tip With Cilantro Lime Sauce
Wild & Long Grain Rice With Red Peppers & Pinenuts
Sautéed White Potatoes, Apples, Onion & Mint
Garden Vegetable Sauté
Assorted Bread & Rolls
Pound Cake, Fruit Compote & Whipped Cream

Asian Lunch Buffet

29.50

Asian Tossed Salad with Mandarin Oranges and Washabi Vinaigrette
Pacific Rim Slaw with Julienne Snowpeas and Peanut Soy Vinaigrette
Stir Fry Steak with Spicy Orange Sauce
Crispy Cashew Chicken with Pineapple Sweet & Sour Sauce
Vegetable Chow Mein
Stir Fry Vegetables
Steamed Rice
Coconut Cake and Macadamia Nut Cookies

Italian Lunch Buffet

29.50

CHOICE OF 2:
Eggplant Parmesan
Chicken Piccata
Italian Seasoned Meatballs
Baked Sausages & Peppers Sautéed With Mushrooms,
Olives, Red Sauce & Mozzarella Cheese

INCLUDED:
Caesar Salad
Antipasto Salad
Steamed Penne Rigate with Marinara & Alfredo Sauces
Fresh Sliced & Julienne Blend of Seasonal Vegetables
Breadsticks
Tiramisu

All Items Subject To 20% Service Charge & 8.75% Sales Tax

CLASSIQUE CATERING

LUNCH BUFFETS

All Lunch Buffets are served on 9-inch plates and are accompanied by freshly brewed coffee, tea and iced tea. There is a 50-person minimum. An eight (8) dollar surcharge will be added if ordered for dinner.

Classique Lunch Buffet

35.50

Served With Fresh Seasonal Vegetables, House Baked Bread and Chef's Choice Dessert

Choice Of Three

Caesar Salad
Tossed Green Salad With Two Dressings
Greek Salad
Red Potato Salad
Fresh Fruit Salad
Cucumber, Tomato & Red Onion Salad
Mediterranean Pasta Salad

Choice Of Two

Tri Tip
Grilled Flank Steak With Natural Juices
Beef Bourguignonne
Chicken Marsala
Parmesan Crusted Chicken With Rustic Tomato And Basil Sauce
Roast Pork Loin With Applejack
Turkey With Lemon Butter Sauce & Fried Capers
Grilled Chicken With Wild Mushroom Sauce
Baked Salmon With Apple & Fennel Chutney & Spaetzle

Choice Of Two

Brown & Wild Rice Pilaf
Oven Roasted Parmesan Sage Red Potatoes
Horseradish Buttermilk Mashed Potatoes
Buttered Noodles With Herbed Croutons
Herb & Mushroom Orzo
Creamy Polenta

Deli Lunch Buffet

28.50

Served With Sliced Breads & Deli Rolls, Relish and Condiment Tray and Fresh Baked Cookies and Brownies

Choice Of Three

Tossed Green Salad With Two Dressings
Penne Pasta Salad
Fresh Fruit Salad
Red Potato Salad

Meats

Roast Beef
Smoked Turkey
Honey Glazed Ham
Salami

Cheeses

Smoked Gouda
Cheddar
Monterey Jack
Swiss

All Items Subject To 20% Service Charge & 8.75% Sales Tax

040109

LUNCH

Vegetarian Alternative Lunches

All hot lunch entrees include fresh baked bread

Freshly brewed coffee and iced tea, and a selection of one luncheon salad.

Desserts available for an additional \$2.75

Chicken or Vegetarian Pot Pie 25.00
Served in a Puff Pastry and accompanied by Seasonal Vegetables.

Stuffed Portobello Mushroom 24.50
Au Gratin Baked Portobello Stuffed With Ricotta, Grilled Vegetables, Roasted Garlic & Fresh Herbs Served On A Pool Of Soft Polenta & Roasted Red Bell Pepper Sauce

Grilled Vegetable Strudel 25.00
Grilled Seasonal Vegetables within Phyllo Dough. Served with Roasted Red Pepper Sauce, Herbed Couscous and additional Vegetable Garnish.

*A Labor Fee Of \$100 Will Be Applied To Groups Of Less Than 20
All Items Subject To 20% Service Charge & 8.75% Sales Tax*

CLASSIQUE CATERING

DINNER

All hot entrées include fresh baked bread, freshly brewed coffee and a choice of one of the dinner salads

Entrée, Beef

Napa Filet	42.00
Filet Mignon with a Red Wine Demiglace and Fried Leeks. Served with a Potato Pancake and Seasonal Vegetables.	
Forest Roulade	36.50
Flank Steak Roulade filled with Wild Mushrooms, Pinenuts and Fresh Herbs with a Mustard Horseradish Sauce. Served with Puff Pastry filled with Roasted Garlic Rosemary Risotto and Seasonal Vegetables.	
Herb Crusted New York Strip Steak	42.00
Fresh and Buttery Herbs atop a Tender New York Strip Steak with Porcini Mushroom and Tarragon Sauce. Served with Seasonal Vegetables and Roasted Yukon Gold Potatoes.	
Grilled New York Strip	42.00
Herb Marinated New York Strip with a Mushroom Peppercorn Sauce. Served with Mashed Yukon Gold Potatoes and seasonal Vegetables.	
Seared Beef Tenderloin	42.00
Sliced Beef Tenderloin with Brandied Whole Grain Mustard Sauce. Served with Roasted Potatoes and Vegetable Medley.	

Entrée, Chicken

Central Valley Chicken	35.50
Breast Of Chicken stuffed with Pears, Walnuts and Gorgonzola Cheese with a Port Wine Sauce. Served with Multigrain Pilaf, Sliced Poached Pear, Candied Walnuts and Seasonal Vegetables.	
Asparagus and Gouda Chicken Roulade	34.00
Boneless Chicken Breast filled with Asparagus, Caramelized Onions And Cheeses and set on a Smokey Gouda Mornay Sauce. Served with Buttered New Potatoes and Seasonal Vegetables.	
Apple and Blue Cheese Stuffed Chicken	34.00
Boneless Chicken Breast filled with Apples and Blue Cheese with a Caramelized Onion Ginger Sauce. Served with a Leek, Chive and Green Onion Potato Pancake and Grilled Baby Artichokes.	
Tapenade Chicken	33.00
Chicken filled with Tapenade with a lemon sauce. Served with Mashed Potatoes and Tomato Zucchini Gratin.	
Grilled Chicken with Jack Cheese	33.00
Boneless Chicken Breast filled with Jack Cheese topped with Corn, Mushrooms, Grilled Peppers and topped with Roasted Tomato Sauce. Served with Roasted Red Potatoes, Braised Cabbage and Basil Carrots.	
Mushroom and Pepper Stuffed Chicken	33.00
Herb Breadcrumb Crusted Chicken Breast filled with Sautéed Peppers and Mushrooms with Saffron Cream. Served with Mashed Parsnips and Seasonal Vegetables.	

*A Labor Fee Of \$100 Will Be Applied To Groups Of Less Than 20
All Items Subject To 20% Service Charge & 8.75% Sales Tax*

CLASSIQUE CATERING

DINNER

Entrée, Dual

Steak & Prawns	49.50
Beef Tenderloin Steak, Tri Color Pepper Sauce, Parsley Mushrooms and Glazed Onions with Roasted Garlic Rosemary Prawns. Served with Garlic Mashed Potatoes and Seasonal Vegetables.	
Chicken & Prawns	41.75
Herb Grilled Chicken Breast with Tomato Basil Sauce and Jumbo Shrimp with Lemon Garlic Crème Fraiche. Served with Roasted Mashed Parsnips and Seasonal Vegetables.	
Scallops & Chicken	41.75
Buttery Wine Poached Scallops in a Puff Pastry Shell and Herb Roasted Chicken Breast with Artichokes, Pearl Onions and Kalamata Olives. Served with Rice Medley Pilaf and Seasonal Vegetables.	
Beef & Chicken	44.50
Sliced Grilled New York Strip Sirloin with Maytag Blue Cheese and Crispy Onions accompanied by Shredded Potato and Fresh Herb Wrapped Chicken Breast with Apple and Leek Sauce. Served with Mashed Yukon Gold Potatoes and Seasonal Vegetables.	
Beef & Salmon	49.50
Petite Filet Mignon accompanied by Salmon and Crab En Croute with Béarnaise Sauce. Served with Parsley Potatoes and Asparagus.	
Beef & Chicken	46.75
Beef Tenderloin with Parsley Mushrooms and Glazed Onions with a Tri Color Peppercorn Sauce accompanied by Asparagus and Gouda Chicken Roulade set on a Smokey Gouda Mornay Sauce. Served with Roasted Garlic Mashed Potatoes and Seasonal Vegetables.	
Beef & Chicken Roulade Duo	44.50
Roulades of Flank Steak and Chicken Breast stuffed with Baby Spinach, Mascarpone Cheese and Red Peppers with Porcini Mushroom Sauce. Served with Garlic Mashed Potatoes and Grilled Baby Artichokes in Lemon Vinaigrette.	

*A Labor Fee Of \$100 Will Be Applied To Groups Of Less Than 20
All Items Subject To 20% Service Charge & 8.75% Sales Tax*

040109

CLASSIQUE CATERING

DINNER

All hot entrées include fresh baked bread, freshly brewed coffee and a choice of one of the dinner salads

Entrée, Pork

Pepper Crusted Pork Tenderloin 34.25
With Port & Blue Cheese Sauce, Grilled Apple Relish, Roasted Fingerling Potatoes & Julienne Vegetables

Entrée, Seafood

Pan Seared Sea Bass 40.00
Served With Fresh Mango Salsa, Ginger Citrus Cream, Mushroom Orzo Pasta and Seasonal Vegetables.

Salmon with Roasted Walnut and Orange Butter 36.50
Grilled Salmon with Garlic, Rosemary, Thyme and Oregano dressed with Roasted Walnut, Sorrel and Orange Juice Butter. Served with Wild Rice Pilaf and Seasonal Vegetables.

Charred Sugar Crusted King Salmon 36.50
Charred Sugar Crusted King Salmon served with Wild Mushroom Risotto and Seasonal Vegetables.

Salmon With Apple And Fennel Chutney 36.50
Spice Seared Fillet Of Salmon served with Sweet and Savory Braised Apple and Fennel Compote, Baked Apple, Garlic Mashed Potatoes and Seasonal Vegetables.

Seared Mahi-Mahi 37.00
Seared Mahi-Mahi fillet covered with Garlic, Tomato and Parsley Butter Sauce. Served with Rice Pilaf and Delta Asparagus.

*A Labor Fee Of \$100 Will Be Applied To Groups Of Less Than 20
All Items Subject To 20% Service Charge & 8.75% Sales Tax*

DINNER BUFFET

All Dinner Buffets are served on 11-Inch plates and are accompanied by freshly brewed coffee. There is a 50-person minimum.

Classique Dinner Buffet

45.50

Select 2 Salads:

- Caesar Salad With Parmesan Wafer & Herbed Croutons
- Spinach Salad With Strawberries, Toasted Almonds & Poppy Seed Dressing
- Traditional Waldorf Salad
- Baby Greens, Spiced Nuts, Bleu Cheese, Pears, Dried Apricots & Port Wine Vinaigrette

Select 2 Entrees:

Additional Entrees \$3.00

- Pear & Shallot Stuffed Turkey Breast With Caramelized Onion Balsamic Sauce
- Prime Rib Au Jus
- Wild Mushroom Filled Chicken Breast With Orange & Brandy Sauce
- Bourbon Glazed Ham
- Pork Loin Stuffed With Apricots & Prunes Served With Apple Cider Sauce

Select 2 Of The Following:

- Roasted Garlic Mashed Potatoes
- Herb Buttered Cous Cous
- Au Gratin Potatoes
- Rosemary Roasted New Potatoes
- Wild Mushroom Risotto

Accompanied By:

- Roasted Baby Vegetables
- Cheese Tortellini Served With Creamy Pesto
- Freshly Baked Bread
- Chef's Choice Dessert Display

All Items Subject To 20% Service Charge & 8.75% Sales Tax

CLASSIQUE CATERING

DINNER

Dinner Desserts

Apple Florentine	
Bavarian Apple Strudel Cheese Cake	\$3.50
Bailey's & Chocolate Cake	
White Chocolate Raspberry Cake	
Grand Marnier Cheese Cake Soufflé	
Chocolate Trio Cake	
Roasted Almond Chocolate Truffle Slice	
Almond Cake & Poached Pear Pyramid	
French Cream Puff	
Strawberry Shortcake	
Poached Pear Filled With Macadamia Nuts & Mascarpone	
Passion Fruit With Orange Miroire Glaze	
Pumpkin Soufflé With Brandy Chantilly Cream	
Mini Trio Crème Brulee, Vanilla Bean, Chocolate & Caramel	

French Specialty Desserts

\$5.00

Chocolate Grand Marnier French Bombe	
Tiramisu French Bombe	
White Chocolate Mousse With Fresh Strawberry Sauce	
Fruit Tartlet With Apricot Glaze	
Individual Chocolate Fondue served with Family-style platters of Housemade Marshmallows, Freshly Baked Miniature Cookies, Pineapple & Strawberries	

All Items Subject To 20% Service Charge & 8.75% Sales Tax

RECEPTIONS

The Cutting Board

An additional \$150.00 will be charged for each Uniformed Attendant necessary

Steamship Dijon Mustard & Herb Crusted Certified Angus Beef Served With Fresh Deli Rolls, Mustard, Mayonnaise, And Creamed Horseradish (Serves 200 People)	675.00
Prime Rib Pepper Crusted & Roasted Prime Rib Served With Deli Rolls & Condiments (Serves 50 People)	375.00
Turkey Breast Boneless Turkey, Oven Roasted Served With Assorted Deli Rolls & Condiments (Serves 50 People)	250.00
Clove Studded Ham Honey Glazed Ham Served With Assorted Mustards & Deli Rolls (Serves 50 People)	250.00
Leg Of Lamb Leg Of Lamb Rubbed With Rosemary, Garlic, & Dijon Mustard, Roasted, Served With Deli Rolls & Condiments (Serves 50 People)	275.00
Lime Marinated Pork Loin Boneless Pork Loin Marinated With Lime Served With Chile Pasilla & Roasted Corn Relish (Serves 50 People)	225.00

Planning For A Successful Reception

*We Would Like To Suggest The Following Guidelines For Estimating
Consumption Of Hors D'oeuvre & Alcoholic Beverages*

Hors D'oeuvre

For A Reception Preceding Dinner 30 - 60 Minutes	3 To 5 Pieces Per Guest
For A Reception Without Dinner 30 - 60 Minutes	5 To 8 Pieces Per Guest
60 - 90 Minutes	8 To 13 Pieces Per Guest

Alcoholic Beverages

First Hour	2 Drinks Per Guest
Each Hour Thereafter	1 Drink Per Guest

All Items Subject To 20% Service Charge & 8.75% Sales Tax

CLASSIQUE CATERING

RECEPTIONS

On Display

Poached Prawns	4.25 Piece
Prawns Served With Lemon Wedges & Cocktail Sauce (100-Piece Minimum)	
Baked Brie En Croûte	
Imported Brie Wrapped In Puff Pastry,	150.00 Small (Serves 35 People)
With Choice Of Fillings, Select From:	275.00 Large (Serves 75 People)
o Apples, Walnuts & Brown Sugar	
o Pesto, Blackberry Preserves, Or	
o Sun-Dried Tomatoes	
Served With Gourmet Crackers & Sliced Baguettes	
Cocktail Sandwich Platter	6.50 Person
Cocktail Rolls With Honey Glazed Ham, Smoked Turkey, Roast Beef & An Assortment Of Gourmet Cheeses	
Market Fresh Vegetable Display	3.75 Person
Seasonally Inspired Vegetables With Three Dipping Sauces	
Gourmet International Cheese Platter	6.25 Person
A Selection Of The Finest Imported & Domestic Cheeses, Served With Assorted Crackers & Baguettes	
Fruit Display	6.00 Person
Lavish Array Of The Season's Best Local & Imported Fruits	
Smoked Salmon Display	6.75 Person
Cream Cheese, Capers, Chopped Eggs, Red Onions & Fresh Dill, Served With Mini Bagels	
Antipasto Display	6.75 Person
Olives, Peppers, Salami, Mortadella, Cheeses, Artichokes, Grilled & Roasted Vegetables, Served With Breadsticks	
Vegetarian Antipasto Display	5.50 Person
Grilled & Roasted Vegetables, Olives, Artichokes, Peppers, Cheeses Served With Breadsticks	
Assorted Gourmet Pinwheel Wraps	5.00 Person
Assorted Fillings Wrapped With Lavosh & Tortillas	
May Include:	
o Chicken Caesar	
o Black Forest Ham & Asparagus	
o Grilled Mediterranean Vegetables	

All Items Subject To 20% Service Charge & 8.75% Sales Tax

RECEPTIONS

Themed Hors d' Oeuvre Stations

These Stations are intended as a complement or addition to other hors d'oeuvres and are equivalent to approximately three hors d'oeuvre sized portions per person.

All Theme Stations require a fifty person minimum order.

An additional \$150.00 will be charged for each Uniformed Attendant necessary.

Mushroom Bar 11.50 Person

Assortment Of Fresh Seasonal Mushrooms, Sautéed To Order With Brandied Garlic Sauce, Sherry Cream & Balsamic Soy Sauce, Served With Toasted Baguettes & Topped With Herbs

Carved Porterhouse 16.25 Person

An Impressive & Delicious Display Of Giant Steaks, Carved At The Station & Served Atop Gorgonzola Mashed Red Skin Potatoes With Balsamic Reduction

Carved Salmon En Croute 12.00 Person

Fresh Salmon Fillet Stuffed With Wild Rice & Herbs, Baked In Puff Pastry With A Creamy Herb Sauce

Classique Portabella 9.25 Person

Beer Battered Jumbo Portabella Mushrooms Filled With Black Forest Ham, Fontina Cheese & Dijon Mustard, Deep Fried To A Golden Brown And Sliced To Order

Mini Reuben Station 8.25 Person

Petite Grilled Reuben Sandwiches Made To Order With Swiss Cheese, Corned Beef, Sour Kraut & Dijon Mustard

Famous Mashed Potato Bar 6.75 Person

Our Famous Creamy Mashed Potatoes Served In A Martini Glass With A Selection Of Garnishes To Include Bacon, Chives, Cheeses & Sour Cream

Southwest Shrimp Cocktail Bar 13.00 Person

Jumbo Shrimp In A Martini Glass Atop A Colorful Array Of Dressed Black Beans, Corn, Tomato and Avocado

Sweet Treats 7.50 Person

An Array Of White & Dark Chocolate Dipped Strawberries, Assorted Petit Fours & Lemon & Cherry Triangles

Bananas Foster Station 9.50 Person

Everyone's Favorite - Sliced Bananas, Flamed With Rum, Butter & Sugar, Served Over Vanilla Ice Cream

Dessert-tini Station 8.75 person

To include a selection of:

Pineapple-Passion Fruit Sponge Cake Mojito
Godiva Brownie Chocolate-tini
Strawberry Shortcake-tini

All Items Subject To 20% Service Charge & 8.75% Sales Tax

040109

RECEPTIONS

Chilled Hors D'oeuvres

50 Piece Minimum

Roasted Garlic Prawns	4.25 Piece
Grilled Chile Lime Shrimp Skewers	4.25 Piece
Artichoke Crowns Filled with Crab	3.95 Piece
Artichoke Bottoms with Bay Shrimp Salad and Lemon Dill Sauce	3.25 Piece
Red Grapes Rolled in Bleu Cheese Coated with Toasted Pistachios	2.95 Piece
Fresh Fruit Skewers	3.25 Piece
Endive Filled with Tarragon Chicken Salad	2.95 Piece
Endive Filled with Oranges, Walnuts & Blue Cream Cheese	2.95 Piece
Roasted Baby Red Potatoes with Crème Fraîche and Caviar or Herbed Cream Cheese	2.95 Piece
Crostini with Mediterranean Salsa	2.50 Piece
Bruschetta with Red and Yellow Tomatoes, Basil and Olive Oil	2.50 Piece
Red Bosc Pears with Gorgonzola Cheese	2.50 Piece
Cherry Tomatoes Stuffed with Dilled Bay Shrimp	2.50 Piece
Strawberry Halves topped with Cracked Black Pepper Cream Cheese	2.50 Piece
Mint Grapefruit Spring Rolls	3.25 Piece
Grilled Asparagus wrapped with Blackforest Ham	3.50 Piece
Scallion Pancakes with Hoison BBQ Duck	3.95 Piece
Asian Meatballs and Snow Pea Skewer	3.25 Piece
Gorgonzola Polenta Crouton with Tenderloin, Port Reduction and Pine Nuts	3.95 Piece
Grilled Asparagus with Roasted Red Pepper Sauce	3.25 Piece
Gazpacho with Shrimp	3.95 Each
White and Dark Chocolate Dipped Strawberries	3.50 Piece
White and Dark Chocolate Dipped Biscotti and Fortune Cookies	3.75 Piece

All Items Subject To 20% Service Charge & 8.75% Sales Tax

CLASSIQUE CATERING

RECEPTIONS

Hot Hors D'oeuvres

50 Piece Minimum

Baby Lamb Chops with Cherry Chutney	5.50 Piece
Coconut Prawn Skewers with Ginger Apricot Chutney	4.25 Piece
Petite Beef Wellington	4.25 Piece
Crab Cakes with Lime Tarragon	3.95 Piece
Artichoke Fritters filled with Bleu Cheese	3.95 Piece
Vegetarian Samosas with Cilantro Chutney & Mango Chutney	3.25 Piece
Teriyaki Chicken Skewers	2.95 Piece
Japanese Curried Chicken with Cucumber Raita Dipping Sauce	2.95 Piece
Parmesan Chicken Wings with Galliano Sauce	2.95 Piece
Thai Chicken Wings	2.95 Piece
Spanakopita Triangles	2.95 Piece
Tiropita Triangles	2.95 Piece
Quattro Formaggio Mushrooms with Italian Sausage	2.95 Piece
Asian Vegetarian Spring Rolls with Hot Mustard	3.75 Piece
Pot Stickers with Dipping Sauce	2.95 Piece
Chingalingas Stuffed with Southwestern Chicken and Guacamole	3.25 Piece
Masa Cakes with Carnitas and Avocado Salsa	2.95 Piece
Apple Cinnamon Beggars Purse with Chevre	3.25 Piece
Sausage Puff Pastry Rolls	2.95 Piece
Swedish Meatballs	2.95 Piece
Asian Orange Glazed Dumpling	3.25 Piece
Tomato Crème Brulee	3.25 Piece
Pork Empanadas with Pumpkin Seed Salsa	3.75 Piece
Beef Empanadas with Mole Sauce	3.75 Piece
Crab Cake Puff wrapped in Bacon	3.75 Piece
Avocado Egg Roll	3.50 Piece

All Items Subject To 20% Service Charge & 8.75% Sales Tax

040109

ALCOHOLIC BEVERAGE SERVICE

Bar Service

Whether hosted or provided as a no-host service, we offer a selection of bar service packages to fit your needs. Classique Catering / Centerplate is the sole liquor license holder for the Sacramento Convention Center, Memorial Auditorium and The Community Theater and is responsible, in accordance with the state Alcoholic Beverage Control regulations, for the administration of the sales and service of all alcoholic beverages within these venues.

Bar Service Labor

All bar and beverage service is subject to a \$150.00 per bartender fee.

Hosted Bar Service Billed On Consumption

	<i>House</i>	<i>Premium</i>
Domestic Beer	5.25	5.25
Premium Beer	6.25	6.25
Wine	7.25	8.50
Cocktails	6.75	7.75
Spring Water	3.00	3.00
Fountain Soft Drinks	3.00	3.00

Above Items Subject To 20% Service Charge & 8.75% Sales Tax

Cash Bar Service*

	<i>House</i>	<i>Premium</i>
Domestic Beer	5.50	5.50
Premium Beer	6.50	6.50
Wine	7.50	9.00
Cocktails	7.00	8.00
Spring Water	3.00	3.00
Fountain Soft Drinks	3.00	3.00

ALL Bar service has a minimum guarantee of \$350.00 beverage sales per bar, within a three hour period.

** Beverages Are Priced Per Drink & Include Local Sales Tax*

ALCOHOLIC BEVERAGE SERVICE

Wine List

Chardonnay		
	Kenwood	27.50
	Houge Cellars	30.75
	BV Coastal	30.75
	Toasted Head	36.00
	Hess Select	36.00
	Chateau Ste. Michelle	38.50
	Villa Mt. Eden Grand Reserve	43.25
	Clos Du Bois	43.25
	Coppola Diamond Collection	53.50
Sauvignon Blanc		
	Brancott	38.00
Pinot Grigio		
	Montevina	32.75
Cabernet Sauvignon		
	Kenwood	27.50
	Villa Mt. Eden	27.50
	RH Phillips	27.50
	Meridian	30.75
	Louis Martini	36.00
	Toasted Head	46.25
	Chateau Ste. Michelle	46.25
	Sterling Vintner's Collection	51.50
Merlot		
	Kenwood	31.75
	Houge Genesis	36.00
	Toasted Head	46.25
	Beaulieu Appellation Series	53.50
	Sterling Vintner's Collection	51.50
Zinfandel		
	7 Deadly Zins	32.75
	Brazin	48.00
White Zinfandel		
	RH Phillips,	26.50
Sparkling Wine		
	Domaine Ste. Michelle Brut	31.75
	Freixenet Cordon Negro Brut	32.75
	Domaine Chandon Brut	53.50
Sparkling Cider		
		14.00

All Items Subject To 20% Service Charge & 8.75% Sales Tax

ALCOHOLIC BEVERAGE SERVICE

Brands

	<i>House</i>	<i>Premium</i>
Bourbon	Jack Daniel's Maker's Mark	Jack Daniel's Maker's Mark
Blended Whiskey	Seagrams 7	Crown Royal
Scotch	Dewar's	Johnny Walker Red
Vodka	Skyy	Grey Goose
Gin	Tanqueray	Bombay Sapphire
Rum	Bacardi Light Captain Morgan	Bacardi Light Captain Morgan
Tequila	Cuervo Gold	Cuervo Gold
Brandy	Korbel	Hennessy

Wine

Chardonnay	Kenwood	Toasted Head
Merlot	Kenwood	Hogue
Cabernet Sauvignon	Kenwood	Toasted Head
White Zinfandel	RH Philips	RH Philips
Zinfandel	Kenwood	7 Deadly Zins

Wines other than identified above may be selected for Hosted Bars, but will be priced individually and sold as whole bottles only

BREAKS & BEVERAGE

Other Break Ideas

Jelly Belly Explosion (50 person Minimum) 11.00 Person
 An Old-Fashioned Treat!
 A Variety of Jelly Belly Flavors Presented in
 Old Fashioned Candy Jars
 Assorted Soft Drinks & Bottled Spring Water

Create Your Own Trailmix (50 person Minimum) 13.00 Person
 Assorted Dried Fruits & Nuts
 (Cherries, Grapes, Plums, Apricots, Peaches, Nectarines, Pears,
 Flavored Spring Water, Coffee and Tea

Giant Pretzel Platter
 Freshly Baked Giant Soft Pretzels In A Variety Of Delicious Flavors
 With Dipping Mustard Sauce
 Plain Or Salted 35.00 Dozen
 Specialty Flavored Soft Pretzels 42.00 Dozen
 Including Sugar & Cinnamon, Poppy Seed & Sesame Seed

Gourmet Mini-Dessert Break 14.50 Person
 Our Chef's Finest Selection Of Mini-Sized Gourmet Desserts

Apple Break 11.50 Person
 An Irresistible Selection Of Apple Inspired Treats
 Apple Cider, Apple Tarts, Apple Cookies, Fresh Apples,
 And Apple Strudel With Cinnamon Cream

Gourmet Coffee Station 68.00 Gallon*
 Flavoring To Make Any Coffee Break Special
 Includes Starbucks Gourmet Coffee
 And A Beautiful Presentation Of Ingredients
 That Guests Can Add At Their Whim ~ Includes Sugar Cubes,
 Orange & Lemon Slices, Whipped Cream, Cinnamon Sticks,
 Chocolate Shavings & Three Varieties Of Flavored Syrup
 * (three gallon minimum)

Sweets & Treats 13.00 Person
 A Sweet Afternoon Treat!
 Assorted Individual Candy Bars Including: Nestle Crunch,
 Snickers, Kit Kats, Hot Tamales & M&Ms
 Assorted Bags Of Chips & Snacks Including: Potato Chips
 Regular & Flavored, & Pretzels
 Assorted Soft Drinks & Bottled Spring Water

Chocolate Buzz 16.50 Person
 Miniature Chocolate Éclairs, Ghirardelli Chocolate Brownies,
 Chocolate Tarts, Fresh Strawberries Dipped in Chocolate,
 Chocolate Chip Cookies and M & M's
 Chilled Milk & Chocolate Milk

All Items Subject To 20% Service Charge & 8.75% Sales Tax

040109

CLASSIQUE CATERING

Water Service

Water service is provided for podiums, head tables & meal functions. The following additional options are available.

Water Dispensers	Includes Two 5 Gallon Bottles Of Water	80.00 Day
	Additional 5 Gallon Bottles Of Water	35.00 Bottle

Water Pitchers	Set Either at the Back of the Room OR	2.00 Pitcher
	at Individual Tables	50.00 Service Minimum
	<i>(includes maximum of 25 pitchers for 3 hour period)</i>	

Linens

White Table Linens are provided for banquet style seating for round tables of 8 or 10 when such tables are used for seating at a plated, continental or buffet meal service.

Colored linen is available at \$7.50 each and colored napkins at \$.45 each.

Table Linen	7.50 Piece
"Boxed" Table	20.00 Table

All Items Subject To 20% Service Charge & 8.75% Sales Tax

040109

Master Inventory

Category:	Item:	2009 Totals	Kitchen	Banquets	Concessions	Pucks	Starbucks
Service Smallwares:							
	Baskets Silver Bread	503		503			
	Bowl Glass	6	6				
	Bowl Large Petal Plastic	47	47				
	Bowl Large Silver	15	15				
	Bowl Large Wood Bowl	2	2				
	Bowl Medium Petal Plastic	3	3				
	Bowl Medium Silver	30	30				
	Bowl Medium Wood	1	1				
	Bowl Oval Southwest	4	4				
	Bowl Pewter	3	3				
	Bowl Small Petal Plastic Bowl	2	2				
	Bowl Small Silver	31	31				
	Bowl Terra Cotta	2	2				
	Bowl White	1	1				
	Bowl Soup	2312	2,312				
	Bus Tubs	155		155			
	Butter Dishes	184		184			
	Cambros Beverage 1 Gal.	7		7			
	Cambros Beverage 10 Gal.	4		4			
	Cambros Beverage 5 Gal. All Others	15		15			
	Cambros Beverage 5 Gal. Black	19		19			
	Cambros Beverage With Legs	9		9			
	Carving Station	10	5	5			
	Chaffer 1/2	4		4			
	Chaffer 5 Gal. Beverage Silver	6		6			
	Chaffer Long Rolltop	9		9			
	Chaffer Oval Rolltop	6		6			
	Chaffer Rectangle	40		40			
	Chaffer Round	11		11			
	Chaffer Soup	4		4			
	Coffee Pot Thermos Black	303		303			
	Coffee Pot Thermos White	18		18			
	Coffee Pots Silver	42		42			

Master Inventory

Category:	Item:	2009 Totals	Kitchen	Banquets	Concessions	Pucks	Starbucks
	Coffee Pots Silver 2 1/2 Gal	10		10			
	Container Plastic Iced Tea	0		0			
	Container Silver Iced Tea	8		8			
	Creamers	248		248			
	Cup Coffee	0		2,793(576/Basement)			
	Glass Brandy	49		49			
	Glass Champagne Large	0		0			
	Glass Champagne Small	1242		1,242			
	Glass Goblet	3323		3,323			
	Glass Martini 5.25 Oz.	1500	1,500	1,032(916 rack(39) racks)			
	Glass Martini Large	670	274	396			
	Glass Martini Small Old	0					
	Glass Red Wine	1627	744	883			
	Glass Rocks Glasses	825		825			
	Glass White Wine	4256	2,351	1,905			
	Gravy Boats	1045		1,045			
	Holders Glass Votives	618		618			
	Hot Plates	21		21			
	Ladles Large	29	29				
	Lid Metal Plate Cover	4339	4,339				
	Lid White Plastic Plate Cover	2331	2,331				
	Pitcher Silver Water	20		20			
	Pitcher Water For Podium	35		35			
	Pitcher Water For Tables	870		870			
	Pitcher Water Glass	43		43			
	Plate B & B	9500	9,500				
	Plate Dinner	4500	4,500				
	Plate Lunch	4500	4,500				
	Plate No. 8	8000	8,000				
	Plate Saucer	2500	2,500				
	Platter - Charger	5	5				
	Platter Black Rectangle	3	3				
	Platter Fish	3	3				
	Platter Green Triangle Platter	5	5				

Master Inventory

Category:

Item:

Platter Pewter
Platter Pewter Oval
Platter Silver Oval
Platter White Long Oval
Platter White Octogon
Platter White Oval
Salt & Pepper Sets
Server Pie
Serving Cheese Knives
Serving Forks
Serving Spoons
Serving Spoons Slotted
Stove Butane
Sugar Caddies
Table Cocktail Fork
Table Forks
Table Knives
Table Salad Forks
Table Spoon Soup
Table Spoons
Table Stands Short
Table Stands Tall
Tea Pots
Tongs Large Plastic
Tongs Medium Plastic
Tongs Small Metal
Tray 12" Round Passing
Tray Acrylic Square
Tray Black Square
Tray Brown Rectangle
Tray Faux Marble
Tray Large Pewter Rectangle
Tray Lisa Grande
Tray Marble Display

2009
Totals

8	Kitchen	Banquets	Concessions	Pucks	Starbucks
3					
2					
49					
9					
3					
356			356		
19		19			
1		1			
5		5			
130		130			
50		50			
7					
571		571			
2548		2,548			
2600		2,600			
2600		2,600			
5200		5,200			
2768		2,768			
2600		2,600			
98		98			
263		263			
278		278			
31		31			
44		44			
68		68			
25	25				
8	8				
6	6				
2	2				
3	3				
3	3				
4	4				
2	2				

Master Inventory

Category: 2009 Totals

Item:

Tray Oval Laminated Display
Tray Oval Silver
Tray Round Silver
Tray Small Rectangle Silver
Tray Square Silver
Tray White Rectangle

Kitchen	Banquets	Concessions	Pucks	Starbucks
9				
7				
5				
6				
5				
10				

Kitchen Smallwares:

Bain-Marie 2 Gal.
Bowl Mixing Stainless Lrg
Bowl Mixing Stainless Med
Bowl Mixing Stainless Small
Bowl Mixing Stainless Xxl
Bowl Plastic Large
Bowl Plastic Medium
Bowl Plastic Small
Brush Pastry
Cake Pedestal
Colander Large
Container 1 Gallon Food Storage
Container 12.5 Gallon Lexan
Container 21.5 Gallon Lexan
Container 8.5 Gallon Lexan
Container Food Storage Cambro 12 Qt.
Container Food Storage Cambro 22 Qt.
Container Food Storage Cambro 4 Qt.
Container Food Storage Cambro 6 Qt.
Container Food Storage Cambro 8 Qt.
Containers Bulk Food Storage
Cup Set Measuring
Cutter Dough
Cutter Pizza
Cutting Board Large

4
6
1
9
5
20
7
1
15
4
6
1
5
9
4
2
2
1
2
3
16
4
0
7
21

Master Inventory

Category:	Item:	2009 Totals	Kitchen	Banquets	Concessions	Pucks	Starbucks
	Cutting Board White Small	3	3				
	Cutting Board Wood	4	4				
	Garnish Machine	1	1				
	Grater Box	1	1				
	Ladles	29	29				
	Lid Lexan	20	20				
	Lid Stainless 1/3 Pan	20	20				
	Lid Stainless 6 Pan	6	6				
	Lid Stainless 9 Pan	12	12				
	Lid Steamtable Pan Solid	7	7				
	Lid Steamtable Pan Split	4	4				
	Lid Stock Pot Lid	5	5				
	Paddle Stainless	4	4				
	Paddle Wood	1	1				
	Pan 2 Gallon GI Roast	4	4				
	Pan 2" – Plastic Full	4	4				
	Pan 2" – ½ Perforated Steamtable	1	1				
	Pan 2" – ½ Steamtable	3	3				
	Pan 2" – Full Perforated Steamtable	33	33				
	Pan 2" - Sixth Plastic	4	4				
	Pan 2" Full Steamtable	361	361				
	Pan 2" Round Chaffer Insert	43	43				
	Pan 4" – ½ Perforated Steamtable	4	4				
	Pan 4" – 1/3 Steamtable	16	16				
	Pan 4" – Sixth Plastic	12	12				
	Pan 4" – Sixth Stainless	3	3				
	Pan 4"- ½ Steamtable	57	57				
	Pan 4" Chaffer Water	15	15				
	Pan 4" Full Steamtable	307	307				
	Pan 4" Oval Chaffer Insert	24	24				
	Pan 6" – Plastic Full	2	2				
	Pan 6" – ½ Steamtable	22	22				
	Pan 6" – 1/3 Perforated Steamtable	1	1				
	Pan 6" - 1/3 Steamtable	8	8				

Master Inventory

Category:

Item:

Pan 6" – Full Plastic
Pan 6" - Sixth Metal
Pan 6" Full Steamtable
Pan 7.5 Gallon GI Roast
Pan Frying Extra Large
Pan Frying Extra Small
Pan Frying Large
Pan Frying Medium
Pan Frying Small
Pan Inset 1 ½ Qt
Pan Inset 1 Gal.
Pan Inset 2 ½ Qt
Pan Inset 2 Gal.
Pan Muffin 12ct
Pan Muffin Large 6ct
Pan Muffin Mini 12ct
Pan Pizza Large
Pan Sauce Extra Large
Pan Sauce Large
Pan Sauce Medium
Pan Sauce Small
Pan Sheet
Pan Sheet 2" Deep
Pot Rondo 18"
Pot Rondo 18" Stainless
Pot Rondo 20"
Pot Stock 20 Qt.
Pot Stock 5 Gal.
Pot Stock 60 Qt
Pot Stock 80 Qt.
Pot Stock Pot Stainless 10 Qt.
Rolling Pin
Scoop Portion
Skimmer Fryer

2009
Totals

1	Kitchen	Banquets	Concessions	Pucks	Starbucks
18	18				
13	13				
11	11				
7	7				
0	0				
3	3				
10	10				
8	8				
1	1				
8	8				
4	4				
21	21				
8	8				
20	20				
11	11				
23	23				
3	3				
2	2				
1	1				
1	1				
1311	1,311				
19	19				
1	1				
1	1				
2	2				
2	2				
0	0				
2	2				
1	1				
1	1				
3	3				
27	27				
5	5				

Master Inventory

Category: 2009 Totals

Item:

Skimmer Large Round Wood Handle	7
Skimmer Round	2
Skimmer Small Round Wood Handle	1
Spatula Metal	17
Spatula Plastic	0
Spatula Rubber	11
Spoon Perforated & Solid	33
Strainer Cone Large	5
Strainer Cone Small	1
Tenderizer Meat	2
Tong Stainless Large	9
Tong Stainless Medium	11
Tong Stainless Small	8
Vegetable Slicer	1
Wire Chaffer Frame	17
Wire Grate ½ Sheet Pan	11
Wire Grate Full Sheet Pan	5
Wisk Extra Large	7
Wisk Large	8
Wisk Medium	6
Wisk Small	2
Wok	5
Wok Extra Large	1

Kitchen Banquets Concessions Pucks Starbucks

7				
2				
1				
17				
0				
11				
33				
5				
1				
2				
9				
11				
8				
1				
17				
11				
5				
7				
8				
6				
2				
5				
1				

Kitchen Equipment:

Bermixer	1
Blender	1
Braiser Tilt	2
Broiler	2
Butcher Block Work Table	2
Cabinet 2 Door Metal	2
Cage Locking	2
Cambro Holding Blue	6

1				
1				
2				
2				
2				
2				
2				
2				
6				

Master Inventory

Category:	Item:	2009 Totals	Kitchen	Banquets	Concessions	Pucks	Starbucks
	Cambro Holding Red	8	8				
	Can Opener	2	2				
	Cart Food Holding	15	15				
	Cart Plate Warmer Large	25	25				
	Cart Plate Warmer Small	8	8				
	Coffee Grinder	2	2				
	Coffee Maker Counter Main Kitchen	1	1				
	Coffee Maker Fetco	1	1				
	Coffee Maker Holding Tank Main Kitchen	1	1				
	Coffee Maker Liquid	2		2			
	Coffee Maker Liquid Small W/ Stand	1		1			
	Coffee Maker Main Kitchen	2	2				
	Coffee Maker Pour Over	0					
	Counter Stainless	2	2				
	Counter Steam	1	1				
	Counter W/ 2 Compartment Sink & Disposal	1	1				
	Counter W/ Sink	2	2				
	Counter W/ Sink	1	1				
	Counter/ W 3 Compartment Sink & Disposal	1	1				
	Dishwashing Machine	1	1				
	Electric Griddle	1	1				
	Flat Top	1	1				
	Flat Top Electric	1	1				
	Food Processor (Buffalo) Hobart	1	1				
	Food Processor (Buffalo) Stand/Cabinet	1	1				
	Freezer Walk - In	2	2				
	Fryer	2	2				
	Greens Machine	1	1				
	Hood Exhaust Coffee Maker Main Kitchen	1	1				
	Hood Exhaust Main Kitchen	1	1				
	Hood Exhaust Main Kitchen Combi Oven	1	1				
	Hood Exhaust Pantry	1	1				
	Ice Maker	4	4				
	Kettle Steam	1	1				

Category:

Item:

Mandolin
Mixer Hobart W/ Attachments
Mixer Univex W/ Attachments
Oven Combitherm
Oven Double Deck Electric
Oven Convection Double Deck
Oven Conventional
Oven Electric
Rack Bread Double
Rack Can
Rack Combi Oven
Rack Dunnage
Rack Metro
Range 6 Burner
Range 6 Burner Electric
Refrigerator Reach-In
Refrigerator Walk - In
Robot Coupe Stand
Robot Coupe W/ Attachments
Scale Floor
Shelf Stainless
Sink Handwashing
Slicer Hobart
Slicer Hobart Stand
Stand Rectangle Tray
Steamer
Table Stainless Work
Table Stainless Work W/ Wheels
Table Steam W/ Sink
Urn Coffee
Waffle Iron Double

Kitchen Cleaning Equipment

2009 Totals	Kitchen	Banquets	Concessions	Pucks	Starbucks
2	2				
1	1				
1	1				
2	2				
1	1				
2	2				
4	4				
1	1				
4	4				
2	2				
2	2				
1	1				
55	55				
1	1				
1	1				
2	2				
6	6				
1	1				
1	1				
1	1				
3	3				
7	7				
1	1				
2	2				
1	1				
2	2				
5	5				
15	15				
1	1				
6		6			
1	1				

Master Inventory

Category:	Item:
	Broom
	Dust Pan
	Garbage Can
	Mop
	Mop Bucket
	Squeegee
	Squirt Bottle

2009 Totals	Kitchen	Banquets	Concessions	Pucks	Starbucks
11	11				
6	6				
12	12				
3	3				
3	3				
2	2				
10	10				

General Multi Use:

Cabinet Speed Rack	2
Cart Lakeside	0
Cart Poker Chip No. 11	14
Cart Poker Chip No. 7	22
Cart Poker Chip No. 8	31
Cart Poker Chip No. 9	10
Cart Poker Chip Soup	6
Cart Queen Mary	7
Cart Stainless 2 Piece Storage	0
Carts Dish & Glass Racks	70
Rack Flat	0
Rack Glass	139
Rack Martini	51
Rack Mixer Attachment	2
Rack Red Wine	35
Rack Rocks	33
Rack Silverware	4
Rack Speed	258
Rack Water Goblets	132
Rack White Wine	76
Snake Plumber's	2
Tray Jack Stands	73
Tray Ovals	92
Trays 16"	148

	2				
	14				
	22				
	31				
	10				
	6	7			
		70			
		139			
		51			
	1	1			
		35			
		33			
		4			
	131	127			
		132			
		76			
	1	1			
		73			
		92			
		148			

Master Inventory

Category:

Item:

Utility Cart Blue

2009
Totals

6

Kitchen

6

Banquets

Concessions

Pucks

Starbucks

Concessions:

Bar Fronts	16
Beer System Polar Draft Beer With 3 Tap Heads	1
Beer System/Refrigeration Polar 403 Polar Pak (Draft)	1
Beer System/Refrigeration Polar Model 85025-6889 (Draft)	1
Blenders Bar With 4 Cups	2
Buss Tubs Black 6"	82
Buss Tubs Grey 6"	3
Cabinet 2"x4' Stainless Steel 2 Shelf Brewmatic 1448	1
Cabinet Hatco Flavor Savor Display Fst 1x (Pizza Warmer)	1
Cabinet Wood 55"x24" Double Door (Back Bars)	2
Cage 3.5' X 5' Wire	1
Cage 3'x2'x5' Steel Wire	1
Cage 5 X 5 Wire With 3 Shelves	1
Cage 5'x2'x5' Metal With Wheels	1
Cage Stainless Steel Metal 24"x36"	1
Cart Corsair Display Beer (Cold Plate)-Black 96"x36"	2
Cart Food Cc-28-2 106"x36"	1
Cart Food Cc-28-59 106"x36"	1
Cart Food Refrigerated Deli Case 106"x36" Cc-2-59	1
Cart Food Refrigerator-Warmer-Sink Cc2-59 106"x36"	1
Cart Food With 3 Drawer Bun Warmer Cc-2-2 106"x36"	1
Cart Food With Refrigeration Cc-2-2 106"x36"	1
Cart Food/Beverage Cc2b-59 106"x36"	1
Cart Gordon Biersch Beer Frame Gb-009	1
Cart Stainless Steel Back Counter 102"x30 Cc28-2	2
Carts Rubbermaid Push 2.5'x5'	5
Cash Registers Samsung	15
Chafers Wyott Electric	4
Counters Black Carpeted 24"x84"	4
Espresso Cart Cc 2-B 59 Faema Es 7-2 Machine 36"	1

Master Inventory

Category:	Item:	2009 Totals	Kitchen	Banquets	Concessions	Pucks	Starbucks
	Espresso Cart Lee-86 Futurmat Machine 34"X70"	1			1		
	Fencing 10' White Plastic	45			45		
	Flooring 400 Square Foot Green Portable	1			1		
	Freezer Traulsen Upright G-12011	1			1		
	Freezer Traulsen Upright Model G 12010	1			1		
	Freezer True Upright T-23f	1			1		
	Freezer Vollrath Walk In 9'x5.5'x8.5"	1			1		
	Fryers Propane	2			2		
	Grill 18"X35" Electric Roll Hot Dog) Wyatt Hr-50	1			1		
	Grill 2'x3' Electric Flattop G18	0			0		
	Grill Connolly Roll C-460	1			1		
	Grill J.J. Connolly Roll C-750 25"X36"	1			1		
	Grill Roll J.J. Connolly 4880 25"X22"	4			4		
	Grill Star Roll # 45 18"X35"	2			2		
	Grinder Whole Coffee Bean	1			1		
	Heat Lamps Prince Castle Bw2-120w	2			2		
	Hoshizaki Km-1200sae Cube Star	1			1		
	Ice Bin Follett	2			2		
	Ice Caddies Large Black Three Compartment With W	3			3		
	Ice Carts—Cambro	12			12		
	Ice Deck 22"X40"	2			2		
	Ice Maker Hoshizaki Km-1200sae Cube Star	1			1		
	Ice Maker Hoshizaki Km-1300 Sah	1			1		
	Ice Storage Bin Hoshizaki B-800 Pd	2			2		
	Ladder 6'	1			1		
	Mats 3 X 5	8			8		
	Oven Lincoln Impinger Conveyor 1301	1			1		
	Popcom Display Star 90w	11			11		
	Popcom Machine Cretors Porfiteer Pt 14c	1			1		
	Popcom Machines Cretors T3000	2			2		
	Propane Tanks Small	1			1		
	Rack 1.5'x3'x7' Metal With 3 Shelves	5			5		
	Rack 1.5'x5'x6' Metal With 3 Shelves	12			12		
	Rack 18"X30" Wire With 3 Shelves	1			1		

Category:

Item:

Rack 2'x3" Metal With 4 Shelves
Rack 2'x5'x7" Metal With 3 Shelves
Rack 20"X36"X84" Metal With 4 Shelves
Rack 3'x1.5' X7" Metal With 4 Shelves
Rack 36"X20"X63" Metal With 3 Shelves
Rack 5'x2' Metal With 3 Shelves
Refrigerated Display Case Hoshizaki Kd-90c
Refrigerated True 3 Keg Draft Beer Dispensing Units
Refrigerator Counter Top Bev Air
Refrigerator Kolpak Walk In 6'x8'x7.5'
Refrigerator Kolpak Walk-In 5'x8'x7.5' 17410
Refrigerator Perlick Beer Keg
Refrigerator Vollrath Walk In 9'x5.5'x8.5"
Sink 18" Hand Wash Sink
Sink 7.5'x2' Stainless Steel Triple
Sink 91" Stainless Steel Triple
Sink Steel 90"X24" Stainless 3 Compartment
Splitters 30 Amp
Table 24"X48" Stainless Steel With Bottom Shelf
Table 24"X72" Stainless Steel With Bottom Shelf
Table 30"X36" Stainless Steel With Bottom Shelf
Table 30"X72" Stainless Steel With Bottom Shelf
Table 5'x2.5' Stainless Steel With Bottom Shelf
Table 8'x2.5' Stainless Steel With Bottom Shelf & Drain
Table Stainless Steel With Bottom Shelf 30"X72"
Tables 2 Tier Bar Backs
Tent 10'x10" Pop Up With Sides
Tent 10'x20' Pop Up
Tent 10x20 Barn Type
Warmer Alto Sham Bun 2 Drawer
Warmer Apw Bun 2 Drawer
Warmer Rr 5a Fried Food (Used On G.B. Beer Cart)
Warmer Star Single Drawer Bun
Warmer Wells Bun 2 Drawers Rw-2

2009 Totals	Kitchen	Banquets	Concessions	Pucks	Starbucks
1			1		
1			1		
1			1		
7			7		
1			1		
1			1		
0			0		
3			3		
1			1		
1			1		
1			1		
1			1		
1			1		
2			2		
1			1		
1			1		
1			1		
2			2		
1			1		
1			1		
2			2		
1			1		
1			1		
1			1		
4			4		
1			1		
1			1		
1			1		
6			6		
7			7		
1			1		
0			0		
2			2		
8			8		
1			1		
2			2		
6			6		

Master Inventory

Category:

Item:

Wedge Slicer	
--------------	--

2009
Totals

1

Kitchen Banquets Concessions Pucks Starbucks

.....1.....

Starbucks:

Blender Units Anchored With 4 Carafes	11
Cage For Dry Good Storage In Office W/Lock	1
Cage For Frozen Storage Upstairs W/Lock	1
Cart Condiment	1
Chairs Green	20
Coffee Barista (Espresso) Machines	2
Coffee Brewers With 5 Docking Carafes	2
Coffee Grinder	1
Coffee Scale	1
Computer With Printer	1
Counter Top Unit With Attached Cupboards And Draw	1
Counter Top Unit With Under Cabinetry In Front	1
Garbage Can Black Metal Lobby	1
Garbage Cans Plastic	2
Garbage Cans Plastic	2
Glasses Shaker With Tops	1
Hand Truck	1
Ice Machine	1
Merchandise Stand	1
Napkin Dispensers	2
New Chairs	18
Phone In Office	1
Phone In Unit	1
Pitchers Metal	8
Pitchers Plastic	20
Plastic Cambros With Lids	9
Platters Pastry	22
POS Printers	2
POS/Register Units	2
Reach In Refrigerator Unit In Office	1

.....1.....

Master Inventory

Category: 2009 Totals

Item:

Refrigerated Merchandising Case For Pastry And Dri
Safe Change In Office
Safe In Unit
Salt Type Shakers
Scoops
Shelving Unit In Office
Sink.
Spoons
Stanchions
Sugar Shakers
Tables Green
Tables Wood
Tongs
Umbrellas
Under Counter Mobile Reach In Refrigerator
Under Counter Mobile Reach In Refrigerator (Smaller
Vacuum For Pastry Case

Kitchen Banquets Concessions Pucks Starbucks

1	1	1	1	1
1	1	1	1	1
1	1	1	1	1
14	14	14	14	14
5	5	5	5	5
2	2	2	2	2
1	1	1	1	1
2	2	2	2	2
6	6	6	6	6
1	1	1	1	1
11	11	11	11	11
6	6	6	6	6
2	2	2	2	2
5	5	5	5	5
1	1	1	1	1
1	1	1	1	1
1	1	1	1	1

Wolfgang Puck Express:

Adapter Bar/S12 1/2"X3/4"
Bottle Squeeze 12ozNatural
Bowl Mixing 4 QtS/S
Bowl Mixing 8 QtS/S
Box Dough18x26x3White
Broom 18"Indoor/Outdoor
Broom Brute Flagged Grey
Broom Lobby 36"Angular
Brush Pastry 2"Nylon Bristles
Brush Scrub10"Hi-LoYellow
Brushes/Scrapers Pizza Oven
Bucket Mop & Wringer Combo
Cage For Dry Good Storage In Kitchen W/Lock
Cage For Dry Goods In Office W/Lock

12	12	12	12	12
24	24	24	24	24
2	2	2	2	2
5	5	5	5	5
26	26	26	26	26
1	1	1	1	1
0	0	0	0	0
0	0	0	0	0
8	8	8	8	8
0	0	0	0	0
2	2	2	2	2
1	1	1	1	1
1	1	1	1	1
1	1	1	1	1

Category:

Item:

Camtray14 X 18 Tile Red
Chairs
Container 12 QtClearSquare
Container 2 QtSquareClear
Container 22 QtSquareClear
Container 4 QtSquareClear
Container 8 QtSquareClear
CorerTomato Core-It
Counter Top Units With Wells And Front Edge Cutbo
Cutter Pizza2-3/4"R/H
Dolly F/Dough Box18"X 26"
Dust Pan LobbyBlack
Fax Machine
Food Box Clear18x26x15 21.5gl
Food Box White18x26x912.5gal
Food Box18"X26"X6"Clear
Garbage Cans Plastic
Garbage Receptacles Wood
Grate S/S18 X 10"W/ire Mesh
Handle Wet MopBlue60"
Hanger Pizza Peel
Ice Cambro/Caddie
Knife Cheese 14" 2 Handle
Knife Cooks10"White Handle
Knife Cooks8"
Knife Paring3 1/4"Chef Style
Knife Sandwich8"Offset
Label Snappy Tuag Blank3x1"
Ladle S/S 2 Oz One Piece
Ladle S/S 4 Oz One Piece
Ladle S/S 8 Oz1 Piece
Lid Cambro Full Cir
Lid F/121822 Qt SquareBlue
Lid F/18x26 Food BoxWhite

2009 Totals	Kitchen	Banquets	Concessions	Pucks	Starbucks
45				45	
50				50	
3				3	
6				6	
2				2	
6				6	
9				9	
1				1	
3				3	
2				2	
1				1	
1				1	
1				1	
3				3	
3				3	
4				4	
5				5	
3				3	
2				2	
0				0	
1				1	
1				1	
1				1	
0				0	
4				4	
0				0	
2				2	
0				0	
8				8	
3				3	
2				2	
7				7	
2				2	
3				3	

Master Inventory

Category:

Item:

Lid F/2 & 4 Qt SquareNew Sty
Lid F/6 & 8 Qt SquareNew Sty
Lid F/Dough BoxWhite
Lid F/Food Box18"X26"Clear
Lid S/S1/3 SizeSolid
Lid S/SFull SizeSolid
Lid Slotted1/3 Size
Lid1/6 Sz Solid Sp3
Mandoline Slicer W/GuardBron
Measure 1 Cup Clear25mccw-135
Measure 2 Cup Clear50mccw-135
Measure 2 Qt Clear200mccw-135
Measure Cup 1 QtClear
Measure Cup Set4 PcS/S
Measure Spoon SetS/S
Oven Gas Powered Pizza
Pail Sanitizing 6 QtRed
Pan Cambro Full X 6"Clear
Pan Full X 6"S/S
Pan Pizza 8"18 Gauge
Pan S/S 1/2 X 4"
Pan S/S 1/2 X 6"
Pan S/S 1/3 X 4"
Pan S/S 1/3 X 6"
Pan S/S 1/6 X 4"Sp3
Pan S/S 1/6 X 6"Sp
Pan S/S 1/9 X 4"Sp3
Pans Pizza
Peel Pizza 12"X 14" Blade52"L
Peeler "Y" Ergonomic Handle
Phone Cordless
POS Printers
POS/Register Units Micros
Rack Metro In Unit Back Kitchen

2009
Totals

6
5
2
3
6
5
0
4
1
0
0
0
0
0
0
0
0
1
4
7
6
6
11
4
10
9
9
13
16
18
3
1
1
3
2
1

Kitchen

Banquets

Concessions

Pucks

Starbucks

Master Inventory

Category:	Item:	Kitchen	Banquets	Concessions	Pucks	Starbucks	
2009 Totals	Racks Metro In Walk In – W/Lock	3				3	
	Reach In Refrigerator In Unit Back Kitchen	1				1	
	Refrigerated Merchandiser Unit	1				1	
	Refrigerated Under Counter Drawer Units For The Lin	3				3	
	Safe Change	1				1	
	Safe In Unit	1				1	
	Scraper 13 1/2" High HeatRed	3				3	
	Scraper 9 1/2" High HeatRed	4				4	
	Scraper Dough 6" S/S Blade	6				6	
	Shelves Metal Wall	3				3	
	Sign Cone "Wet Floor "36" Yel	2				2	
	Sink Three Compartment	1				1	
	Slicer	1				1	
	Spindle Stick FileGold3x6	2				2	
	Spoodle 4 Oz PerfGrn HdIS/S	1				1	
	Spoodle 4 Oz SolidGrm HdIS/S	1				1	
	Spoon 13" SlottedSlS	3				3	
	Spoon 13" SolidSlS	4				4	
	Spreader Sandwich3 1/2"	2				2	
	Squeegee 22" Unger	1				1	
	Stanchions	8				8	
	Table And Bench Outdoor	9				9	
	Tables	0					
	Tag Snappy Clear Plastic	0					
	Thermometer 0-220 F1" Dial	0					
	Thermometer Ref/Freezer-40/60	0					
	Tong Utility 12"S/SSpring	0					
	Tong Utility 9 1/2"S/SSpring	0					
	Truck Hand Hvy DutyGlsn 40134	0					
	Umbrellas	0					
	Décor:	Angels	0				

Master Inventory

Category:	Item:	2009 Totals	Kitchen	Banquets	Concessions	Pucks	Starbucks
	Balls Chinese Paper	0					
	Basket Brie	0					
	Basket Bushel	0					
	Basket Fish	0					
	Basket Grape	0					
	Basket Stream	0					
	Basket Two Levels	0					
	Benches Park	0					
	Bike	0					
	Boat	0					
	Camp Fires	0					
	Carpet Sweepers	0					
	Chalkboards	0					
	Chefs	0					
	Decanter Jars	0					
	Easels	0					
	Fall Leaves Box	0					
	Flower Arrangements	0					
	Flower Dried	0					
	Fruit	0					
	Fruit Large Paper	0					
	Garland	0					
	Gates	0					
	Glass Blocks	0					
	Gooses	0					
	Grapes	0					
	Marbles Pounds	0					
	Material Multiple Colors	0					
	Metal Basket	0					
	Mexican Hats	0					
	Netting	0					
	Pigs	0					
	Plate Riser	0					
	Plates Blue	0					

Category:

Item:

Pointsettes
Raiser Metal
Raiser w/tray rectangle
Raisers
Reindeer Lighted
Reindeer Sitting
Rocks
Roosters New
Roosters Old
Santa Votive
Santa's
Screens
Silverware Stands
Sleigh
Snowman
Stands Tall
Stars and Balls Silver
Stars Gold
Sunflowers
Table Riser
Tables Cloths 130" Black
Toaster
Topiary Grape
Topiary Large
Topiary Small
Tray Large Colored
Tray Stands
Trellis 3 tier 1/2 Circle
Trunks
Trunks White Wire
Tulip
Vases Chinese
Vases w/flowers
Vines Grape

[illegible]

Master Inventory

Category:	Item:	2009 Totals	Kitchen	Banquets	Concessions	Pucks	Starbucks
	Vines Ivy	0					
	Wheel	0					
	Wheel Barrow	0					
	Wine Racks	0					