



CROWN OF INDIA



CATERING PER PERSON CONTRACT

RESTAURANT 609 275 5707; SUGGY CELL: 609 462 6845; BRIAN CELL 732 982 7594

CONTACT@CROWNOFINDIANJ.COM

CATERING Date _____ Day _____

Full Service / Delivery / Pick-Up (circle one)

ON SITE / PICK UP TIME: _____

Name: _____

Phone - Cell: _____ Home: _____ Work _____

Email: _____

Catering Address _____

STANDARD RATE* (STANDARD ITEMS TO BE SELECTED FROM BANQUET/CATERING MENU)**

VEGETARIAN \$18 per person;

NON-VEGETARIAN \$20 per person

Standard Package A*: Guests Above 40 - 4 Appetizers (at least 2 veg), 4 Entrées (at least 2 veg), 2 Desserts, Jeera Rice, Naan or Roti, Raita, Salad, 2 Chutneys.**

Standard Package B*: Guests 31 to 40 - 3 Appetizers (at least 1 veg), 3 Entrées (at least 1 veg), 2 Desserts, Jeera Rice, Naan or Roti, Raita, Salad, 2 Chutneys.**

Standard Package C*: Guests 21 to 30 - 3 Appetizers (at least 1 veg), 3 Entrées (at least 1 veg), 2 Desserts, Jeera Rice, Naan or Roti, Raita, Salad, 2 Chutneys. Additional \$2.00 each**

*** Cost is for food only. Service, Delivery, Racks, stenos etc not included.**

****Premium items can be substituted for additional cost**

*****Additional per person cost for items added standard packages - \$1.00 for Vegetarian items; \$1.50 for Paneer items; \$2.00 for Chicken items; \$2.50 for Lamb and fish items; \$3.00 for Shrimp items. \$5.00 for Lamb Chops(pcs)**

COST:		EST.	FINAL
1.	Number of Guests: _____ x RATE (\$) _____ per person		
2.	Tandoor - \$ 250 / Grill or Candy Stove \$200		
3.	Server(s) \$150 each # ----- / Chef/Cook \$175each # -----		
4.	Others: Stenos _____ Racks _____ Utensils _____		
5.	Delivery Charge _____ Set Up Charge _____		
6.	SUBTOTAL		
7.	Sales Tax -7% (Line 6 X 0.07)		
8.	SUBTOTAL		
9.	DEPOSIT FOR ORDER		
10.	BALANCE DUE		
	DEPOSIT FOR UTENSILS (Refundable when utensils returned)		

Credit Card for File: Number: _____ Expiry Date: _____ SID: _____

Customer Signature: _____ Date: _____



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CATERING Date _____ Day _____

Name: _____ Number of Guests: _____

ITEM	ON SITE / PICK UP TIME	KITCHEN READY TIME	DELIVERY LEAVE TIME
FULL ORDER			
APPETIZERS ONLY			
ENTRÉE/DESSERTS			

Terms and Conditions:

1. Extra Time: Server / Cook time is limited up to 5 hours from the arrival on site. Standard finish time for servers/cooks is lunch by 3:30pm and dinner by 11:00pm. Host will be charged for additional hour or part of the hour at the rate of \$35 per hour for chef/cook and \$30 per hour for the servers. The rate is doubled pass midnight.
2. Deposit: At the time of booking, a deposit of 25% of the estimated cost is required.
3. Payment: The remainder of the estimated cost is due at least 2 DAYS prior to the event date. Any variation based on the actual count above the minimum count will be added to the amount and is due end of the event
4. Cooking equipment, if any, (tandoor, grill, fryer) must be kept on a flat hard surface. If equipment is required on a different surface, then additional fees may be added on. Cooking equipment will only be kept in safe location.
5. Any fees required for the event, (health, fire, kitchen etc.), is the responsibility of the host.
6. Any servers for the event will be responsible for the food and buffet. Servers will not bartend, decorate or clean anything not related to the buffet

MENU SELECTED

VEG. APPETIZERS

Vegetable Pakora _____

Aloo Tikki _____

Aloo Papri Chat _____

MEAT APPETIZERS

Chicken Tikka _____

Sheesh Kabab _____

Tandoori Chicken _____

VEG. ENTREES

MEAT ENTREES

DESSERTS

Gulab Jamun _____

Rasmalai _____

Kheer _____

Gajar Halwa _____

OTHERS

Rice _____

Naan / Roti _____

Salad _____

Chutneys Two (2) _____

Raita _____

SPICE LEVEL: mild / regular / medium/ medium plus / hot (circle one)

NOTES: _____