

Sit Down Dinner

Order number: RK1-25092018-C

Contact	Canapé Client / Client@canape.drinks.com/ +852 8888 8888		
Event Address	Central		
Staff	15 Servers, 6 Chefs		
Time	7:00pm – 10:00pm // 6:00pm set up		
Covers	100 pax	Platter or Box:	Platters
Date	Tuesday the 25th of September 2018		

The Food

Canapés

Ratatouille Rice Paper Rolls with Salted Duck Yolk Emulsion (v) (g)

Tuna Aguachile, Avocado and Pearl Onion on Half Lime (g)

Dinner Menu

On the Table

Rye Bread with Vegemite Butter and Puffed Barley

Amuse Bouche

Sea Urchin, Cuttlefish Cracker, Saffron-Miso Soup

To Begin With

Rabbit, Dry Apricot and Pistachio Terrine, Heirloom Carrots, Nasturtium

The Main Event

Braised Wagyu Beef Cheek, Grilled Baby Gem, Parsnip, Raspberry

Sweet Ending

Roasted Peaches on Kadaifi Nest, Saffron Custard and Black Mint Tea

Relish Kitchen

The Drinks

Corporate Alcoholic Package:

Alpha Zeta Single Vineyard Terrapieno Pinot Grigio, Veneto, Italy, 2016

Alpha Zeta Valpolicella, Villafranca di Verona, Italy, 2016

Asahi Lager

Orange Juice and Coconut Water

New Zealand Pure Antipodes Still & Sparkling Water

(includes all equipment, glassware and ice)

Miscellaneous

Cutlery and Crockery // Chairs // Dining Table // Bar Tables // Kitchen Tables // Clearing
Table

The Cost

	Item	Price per Item (HKD)	QTY	Sub-Total
Food	Ratatouille	\$ 24.00	100	\$ 2,400.00
	Tuna	\$ 24.00	100	\$ 2,400.00
	Rye Bread	\$ 35.00	100	\$ 3,500.00
	Sea Urchin	\$ 110.00	100	\$ 11,000.00
	Rabbit	\$ 190.00	100	\$ 19,000.00
	Wagyu Beef	\$ 300.00	100	\$ 30,000.00
	Roasted Peaches	\$ 170.00	100	\$ 17,000.00
Drinks	Corporate Drinks Pck (\$100 pp per hr)	\$ 300.00	100	\$ 30,000.00
Others	Servers (first 4 hours inc set up)	\$ 680.00	15	\$ 10,200.00
	Servers Overtime	\$ 85.00	15	\$ 1,275.00
	Chefs	\$ 750.00	6	\$ 4,500.00
	Cutlery and Crockery	\$ 120.00	100	\$ 12,000.00
	Chairs	\$ 120.00	100	\$ 12,000.00
	Dining Table	\$ 400.00	10	\$ 4,000.00
	Chef Table	\$ 300.00	8	\$ 2,400.00
	Bar Table	\$ 400.00	4	\$ 1,600.00
	Heavy Delivery			\$ 5,100.00
	Delivery and pick up			\$ 1,150.00
Total				\$ 169,525.00
50% Deposit Required				\$ 84,762.50
Balance remaining				\$ 84,762.50

The Small Print

Confirmation: Final guest numbers must be confirmed in writing no later than 7 days prior to the event. The number cannot be reduced but can be increased pending confirmation from Relish Kitchen and additional charges will be invoiced accordingly.

Any parking fees on delivery/pick up will be charged to the client.

Server charges are per 4 hours (includes set up and breakdown time). If you would like them to stay longer, overtime until midnight is \$170 per server per hour, plus their transport home. After midnight, overtime per server is charged as follows:

12am – 1am: \$230
1am – 2am: \$345
2am – 3am: \$575
3am onwards: \$1150

Stair charges may apply. Normal rates are \$50-\$500 per flight of stairs, depending on quantity, and will be added to the final invoice.

Staff Holiday Surcharges will apply during Christmas, New Year and Chinese New Year and Easter.

Please note that Relish Kitchen staff are hired to serve our menus and numbers are calculated accordingly. To protect the image of the Brand Relish will not serve the clients food unless special circumstances, and by arrangement with Relish management

Relish bar staff are hired to set up our bar and serve our cocktail recipes. If glasses are hired and you would like them to assist you with your own bar set up Relish will serve water, juice, wine and basic long drinks, not cocktails. If no equipment hire is made from Relish, additional charges will apply if you require our staff to serve your beverages.

Relish Kitchen will charge for the requested number of guests, any excess of this will be charged additionally.

If you have a no shoes policy inside your home, please advise us in advance of this. Servers are happy to oblige, however for health and safety reasons, Chefs will need to wear their shoes in the kitchen. They will endeavour not to walk through your premises with their shoes on.

Breakages & Loss

- All breakages and or loss of hire goods during the event are the responsibility of the customer and will be charged accordingly
- Glassware is charged as follows for each one that is broken or lost: Champagne, Wine and Rock Glasses at \$30 per piece. Highball and Martini Glasses at \$20 per piece.

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Allergies

- Please note that nuts and shellfish are also prepared within the same premise, therefore our food may contain traces. We are not held responsible for allergic reactions to our food.
- Please take care of any leftovers. Our food is made fresh, but cannot guarantee quality if has been left out. We recommend throwing away any food that has been left at room temperature for more than 90 minutes.

Payment & Cancellation

- Fifty percent of the total amount is required to confirm order
 - The outstanding balance and, or any additional costs are payable upon completion of the event unless prior agreement has been reached
 - Deposit amount will be refunded for cancellations made **72 hours prior** to the event date
 - Deposit amount will be forfeited for cancellations **within 72 hours** to the event
 - In case of T8, we will shift your event to the closest day pending availability.
- For drop off catering without venues, such as junks, we require full payment prior to the delivery of the catering.
- Please either send a cheque to:

“Relish Kitchen Limited”

Shop H, Ground Floor, Hoi Sing Building, Block 2

No.128 Second Street

Sai Ying Pun

or deposit into: RELISH KITCHEN LIMITED

HSBC (004) 808 082705 001

Bank Name: HSBC Hong Kong

Bank Address: 1 Queen’s Road Central, Hong Kong

SWIFT Address: HSBCHKHKKH (for telegraphic transfers)

Please email us proof of payment stating RK invoice number at the top of this page to: Kenneth@relish-kitchen.com

Relish Kitchen

Shop F, Ground Floor, Block 2, Hoi Sing Building

128 Second Street, Sai Ying Pun, Hong Kong

Tel: (852) 3481 1924