



Thank you for considering Sage Catering for your upcoming event! If you have any questions, concerns, or are ready to proceed with this order, please let us know. Your dedicated contact for this event is:

**Levi Semadeni**

## EVENT INFORMATION

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<b>EVENT</b>	Sample Quote Cecil Green - Plated Dinner	<b>CLIENT</b>	Sample Quote
<b>THEME</b>	Dinner Plated	<b>CONTACT</b>	Levi Semadeni
<b>DATE</b>	Fri, December 31, 2021	<b>PHONE</b>	(604) 822-2523
<b>TIME</b>	4:00 pm - 11:59 pm	<b>EMAIL</b>	levi.semadeni@ubc.ca
<b>GUESTS</b>	100 People	<b>ADDRESS</b>	6331 Crescent Road
<b>ROOM</b>	Yorkeen Room		Vancouver, British Columbia V6T1Z2

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## NOTES

### Based on 2021-22 pricing

#### Food service:

- passed canapes during reception
- plated service

#### Beverage service:

- host bar with house wines, domestic beers & non alcoholic beverages

#### Wedding Cake:

- brought in, Cake service fee applies

#### Sample Schedule of Events:

- 4:00 pm External vendors gain access to the venue for set up
- 4:00 pm Sage Staff arrive for set up
- 5:30 pm Official start time of event, guests arrive
- 6:00 pm Ceremony begins
- 6:30 pm Ceremony ends, Photos
- 6:30 pm Cocktail hour begins, Bar to open
- 6:30 pm Sage staff to begin passing hors d'oeuvres
- 7:15 pm MC to call guests to be seated for dinner
- 7:20 pm Sage staff to begin pouring wine for seated guests during dinner
- 8:15 pm Speeches during dinner
- 8:30 pm Dessert served, coffee/tea
- 8:30 pm Bride and groom cut the wedding cake



9:00 pm Music/dancing  
11:30pm Last call for drinks  
12:00am Guests depart, event to end

Plated Menu: The Fraser

Bread & Butter

Smoked Tuna Salad  
Endive leaves, apple gel, crisp nori, orange segments & aioli

Entree

Sous vie & Grilled Octopus  
Crispy potatoes, chorizo, & baby veg with a spicy harissa puree

Or

Butternut Squash Ravioli  
Lemon & sage sauce, asparagus & shaved parmesan

Dessert

Tiramisu Parfait  
Creamed honey & mascarpone, shaved 80% dark chocolate

Milano Organic Fair Trade Coffee  
Organic Fair Trade Four O'clock Teas

**Dietary Restrictions:** To be determined

**HOST Bar Selection**

House Wine, Selection of Domestic Beer and non alcoholic beverages

**Notes:**

- Final charge to client for hosted alcohol based on consumption.
- Catering fees includes in-house linens, glassware, dishware, silverware, and required service equipment.
- Labor hours estimate includes set-up, service, and clean up
- No outside food or beverage permitted at the venue

Food & Beverage Charges:	Price	Qty	Total
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**Dinner Plated**

The Fraser	52.00	100	5,200.00
Mini Chicken Pot Pie pastry, vegetables, cheddar cheese (for passed canapes)	36.00	10	360.00
Fried Potato Gnocchi curried lentils, saffron aioli (for passed canapes)	34.00	10	340.00
Golden Fried Arancini, parmesan, saffron (for passed canapes)	35.00	10	350.00
Host Bar (Estimated consumption , 2 drinks per person)	8.00	200	1,600.00
Cake Cutting Fee	2.50	100	250.00
			<b>\$8,100.00</b>

**Labour, Rentals and Miscellaneous:**

**Dinner Plated**

	Price	Qty	Total
Catering Fees	10.00	100	1,000.00
Service Staff @ \$26.50 per hour (estimate)	26.50	32	848.00
Supervisor @ \$35 per hour (estimate)	35.00	8	280.00
Bartenders @ \$26.50 per hour (estimate)	26.50	8	212.00
			<b>\$2,340.00</b>

<b>SUBTOTAL:</b>	<b>10,440.00</b>
17% Service Charge:	1,377.00
GST:	590.85
PST:	70.00
Liquor Tax:	160.00
Other Tax:	0.00
- Discount:	-0.00
<b>TOTAL DUE:</b>	<b>12,637.85</b>