



CATERING ORDER

DATE FRIDAY, FEBRUARY 15, 2008

EVENT RECEPTION/DINNER/SHOW/AUCTION/DANCE  
(BLACK TIE EVENT)

COUNT 500 GUESTS

CLIENT JEANNE FRIEDEL, CFEE  
CITY OF SAUSALITO – PARKS & RECREATION DEPARTMENT  
420 LITHO STREET  
SAUSALITO, CA 94965

PHONE 415.289.4140 EMAIL: [jfriedel@ci.sausalito.ca.us](mailto:jfriedel@ci.sausalito.ca.us)

SITE TENT – SAUSALITO (DOWNTOWN)  
100 SPINNAKER DRIVE  
SAUSALITO YACHT CLUB PARKING LOTS

TIMES INSTALLTION TO BE DETERMINED BY TERRANCE  
RECEPTION 6:00PM  
SEAT GUESTS/PRE SET HORS D’OEUVRES 7:00PM  
PROGRAM & DINNER 7:20 – 9:15PM  
DANCING & BAR TO MIDNIGHT

COATS CHECKROOM SERVICE PROVIDED BY MCCALL’S  
1 ATTENDANT, COAT CHECKS, RACKS & TABLES  
CHARGE: LOT COST \$300 INCLUDING LABOR & RENTALS

BAR SERVICE SPONSORED BAR – CLIENT TO PROVIDE ALL LIQUOR, WINE  
AND BEER. MCCALL’S TO SUPPLY MIXES AND BAR FRUITS.  
SIX BAR STATIONS AT ONE CENTRAL BAR – BAR TO BE  
STAFFED FOR THE ENTIRE EVENING  
BUTLER SERVICE AT THE ENTRANCE

WINES & WATER DINNER WINES PROVIDED BY THE CLIENT  
TO BE PRE-SET AND SERVED AS CLIENTS ARE SEATED  
BOTTLED WATER TO BE PRE-SET AT THE DINNER TABLES

PLAN FLOOR PLAN TO BE FINISHED BY TERRANCE AND JEANNIE



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AMGEN TOUR OF CALIFORNIA PROPOSAL

DÉCOR      SETTING AND DESIGN SERVICES TO BE PROVIDED AS LISTED BELOW BY MCCALL'S. ALL TABLES WILL BE PROVIDED BY THE CLIENT

LINENS      35 VIP TABLES SEATING 8 – 12 GUESTS EACH  
& CHAIRS    ANTIQUE GOLD SATIN LINENS OVER TABLE PADS  
                 280 GOLD CHIVARI CHAIRS WITH IVORY CUSHIONS  
                 IVORY NAPKINS  
                 GOLD CHARGES AND GOLD NAPKIN RINGS  
                 GOLD RIM PLATE ON CHARGE HOR HORS D'OEUVRES

                 30 GENERAL SEATING TABLES OF 10  
                 RED TABLE CLOTHS/SEE DAN  
                 RED SPANDEX CHAIR FORM (IN HOUSE)  
                 RED NAPKINS – FLAT FOLD – GOLD CHARGER  
                 GOLD RIMMED HORS D'OEUVRE PLATE ON THE CHARGER  
                 RED LINEN FOR THE AUCTION TABLES

NUMBERS    PICTURE FRAMES WITH NUMBERS  
                 TABLE STANDS TO HOLD CORPORATE SIGNS (TBD)

CANDLES    PILLAR CANDLES – 2 12" (160) AND 2 7" (160) PER TABLE  
                 5 VOTIVES PER TABLE/CANDLES TO BURN 6-7 HOURS

RENTALS    TO INCLUDE ALL CHINA, GLASSWARE AND SILVER

STAFF      1 SENIOR MAITRE D'  
FOR        1 ASSISTANT MAITRE D'  
500        13 SERVICE TEAMS (4 TABLES EACH) TO CONSIST OF:  
                 13 CAPTAINS  
                 26 WAITERS  
                 4 FULL TIME BARTENDERS  
                 • 2 WAITERS TO WORK BARS ALSO DURING THE RECEPTION  
                 • WAITERS WILL PROVIDE BUTLER WINE SERVICE DURING  
                 THE RECEPTION IF REQUESTED

                 TOTAL SERVICE STAFF: 45  
                 THE FINAL STAFF WILL VARY WITH THE FINAL GUEST COUNT  
                 THE CULINARY STAFF IS IN ADDITION

INCLUDED    ALL AUCTION SETUP AND LINENS IS IN OT BUDGET  
                 RED LINEN TO BE SUPPLIED FOR AUCTION TALBES



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AMGEN TOUR OF CALIFORNIA PROPOSAL

COST ANALYSIS BASED ON 500 GUESTS – ATTACHED PROPOSAL

FOOD & BAR SV AT \$67 \$33,500.00  
Per the attached proposal

RENTALS MCCALL'S RENTALS TO INCLUDE: \$7,500.00  
VIP LINENS  
GENERAL LINENS  
BAR GLASSWARE  
CHARGERS  
CHINA & FLATWARE  
KITCHEN & STOVE INSTALLATION  
SERVICE EQUIPMENT  
ROUND BACK SAMPSONITE CHAIRS  
TRUCKING, INSTALLATION & REMOVAL

RENTALS 280 GOLD CHIVARI CHAIRS AT \$7.00 1,960.00

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LABOR 45 SERVICE STAFF 12,600.00  
OVERTIME, COATS & AUCTION SETUP 2,500.00  
KITCHEN STAFF INCLUDED IN THE MENU 0.00  
STANDARD GRATUITY INCLUDED IN LABOR 0.00

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TOTAL BASED ON 500 GUESTS \$58,600.00

SALES TAX APPLIED TO ALL CHARGES 7.75%  
(MARIN COUNTY RATE)

COAT ROOM & INSURANCE \$300.00



AMGEN TOUR OF CALIFORNIA BLACK TIE GALA DINNER

HORS D'OEUVRES SERVICE TO BE PRE-SET ON THE TABLES

2 RECTANGULAR PLATES OF ROCK & ROLL ROLLS

2 RECTANGULAR PLATES OF SPICY TUNA ROLLS

2 PLATES OF SHIITAKE MUSHROOM ROLLS

2 BOWLS OF U-15 PRAWNS WITH COCKTAIL SAUCE

TOTAL HORS D'OEUVRES PER TABLE: 96 PIECES

Similar quantity to 2007

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BUTTERNUT SQUASH BISQUE

Served in Mugs with During Hors d'oeuvres

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BUTTER LETTUCE, BOSCH PEARS, GORGONZOLA & CANDIED PECANS

Red Wine Vinaigrette

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ROAST FILET OF SALMON TOPPED WITH CRAB & CRAYFISH DIABLO

Market Vegetable Garniture – Herb/Citrus Beurre Blanc

*VEGETARIAN SUBSTITUTE*

*PORCINI MUSHROOM RAVIOLI*

*Braised Fennel - Sautéed Spinach - Porcini Cream Sauce - Basil Oil*

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DRUNKEN FRUIT WITH MASCARPONE CREAM IN A CHINA BOX

With

SWEET DUNCE CAPS

Petite Fortune Cookie Cones with Espresso Mousse Served Family Style

ARTISANAL BREADS – SWEET BUTTER

Coffee Service at the Bars and on Request