

## Best Buffet or Action Station: Food and Beverage 2020

Name: Cheese On Draught

100 Word Max Synopsis of the entry:

You know what sounds awesome? A river of warm, gooey cheese. You know what's even more awesome? Cheese sauce on demand! From a beer tap! Thanks to a client's passing comment during a menu planning meeting, we came up with "Nacho Cheese on Draught", quite possibly the most crazy-cool way to present a nacho bar. Imagine walking up to a wall of taps, pulling a handle, and pouring hot beer-infused cheese sauce over chips, then hitting a toppings bar. We did. Then we built it. And 3,500 holiday party guests loved it!

1000 word max description addressing the following:

- Describe the buffet or station design concept and presentation
- Describe the creative process used to design the buffet or station
- Detail the setup of the buffet and functionality of the presentation
- Describe any challenges or obstacles and how they were overcome

Our team had long coveted an annual, high-profile corporate holiday event in our market. The client already had worked with us on several events over the years, and we had made it clear that we would love to cater their holiday party. After 12 years at the same venue that did not allow outside catering, our client was ready for a change. We brought them to our own exclusive venue, big enough for their 3,500 guests.

At our first in-person meeting in March, our client provided their theme: a Coachella-inspired festival party. Not an original theme, they knew, but one they had not yet produced. At our second meeting in April, we began discussing menu, bouncing ideas around the room. The concept was "refined festival fare". At one point, our client half-jokingly said, "It would be amazing if we could have a flowing wall of cheese...a cheese waterfall! With a nacho bar!" That was the spark we needed. Our creative juices were officially flowing!

At our next meeting in May, we learned that our client had a new theme: "The Future". Apparently, the two A-list entertainment acts (including a world-famous DJ) they were pursuing didn't fit the "relaxed festival" vibe. But they (and we) were still enthralled with the idea of a cheese waterfall. Well, we figured it probably wouldn't work in an environment of 3,500 partygoers with hungry bellies and thirsty livers. You know, hot cheese spraying everywhere as guests tried to cover their nachos...probably not the safest thing. With the new theme, though, we had a "Eureka!" moment. In the future, we were guessing (OK...hoping!) that warm gooey cheese would be ON-TAP, ON-DEMAND!

In June we formed our in-house R+D team. Led by our Culinary R+D Chef and our Chief Culinary Officer, we brought in our on-staff certified Cicerone, Warehouse Ops Specialist, and our Senior Event Producer and Director of Business Development. Culinary + Beverage + Operations + Sales = #WinningCombo!

We agreed that our final product rich flavor, creamy texture, and warm temperature. Our Culinary R+D Chef needed some time to ideate, to let his mind wander. He took exactly three nights finally to "dream about the cheese", and he came up with an idea. Beer-infused cheese sauce with added flavor from garlic, onion powder and other spices. Our Chief Culinary Officer suggested we start with IPAs, stouts and lagers. The alcohol in the beer is boiled off, so guests of all ages can enjoy our cheese sauce. Our Warehouse Ops Specialist reminded us to keep the "user experience" front-of-mind, right next to set/strike efficiency and cleaning. Our Sales leaders insisted that we use local craft beers and make the station an "Instagrammable moment".

We needed a pump mechanism to push the liquid cheese through a tap. Our Cicerone chimed in: we needed CO2 to push it through - just like a draught beer system. We all thought the

same thing next - cheese sauce in kegs! Our Culinaricians immediately hurled brain cells at the “flow” rate and keeping the sauce stabilized. Have you ever heard a Chef talk about “viscosity of cheese”? Neither had we. Too thick, and the cheese would clog the system. Too thick, and it would run rapidly like water out the tap.

Our Culinary R+D Chef and Cicerone concluded that three gallons of cheese sauce in a keg-like vessel would keep the cheese for up to 90 minutes. The challenge was the CO<sub>2</sub> - it put a chill into the cheese sauce. Yikes! (A typical beer will flow at ~3-8%, but our pressure for cheese had to shoot up to 30-35% depending on the beer infusion. We had to find the right balance, movement of product + air. Our Cicerone played with the CO<sub>2</sub> levels, finally getting the right pressurization needed to push the sauce through the lines at the right speed. The rest of our team focused on the “front of the wall” - the part that guests would see and interact with. We had one of our beer distributors bring us a few local brews and their respective tap handles. In August we assembled the test unit - one single tap centered in a plywood “wall” supported in the back so it stood upright, with keg, tank and hoses hidden behind.

OMG...it worked! It actually worked! But we had to test it on a small scale event before we could launch it with 3,500 holiday party animals. In October we presented “Nacho Cheese on Draught” at a 120-person stations-reception. But 15 minutes before doors, the cheese was still coming out cold. Chef reduced the amount of cheese in the tank, heated it more, and wrapped the keg in moving blankets from our truck (so high tech!). Now the sauce was hot enough to balance the CO<sub>2</sub> chilling effect. We figured out that we needed to keep the cheese in a double-boiler until ready for service, then quickly promptly load the cheese into the respective tank and wrap it in moving blankets behind the tap wall.

For the big holiday party, we built two wall units with four taps each. Each wall was “faced” with faux brick/stone, and each tap featured a hanging sign identifying the beer-infused sauce. Guests grabbed Kant-Leak baskets of chips, hit the taps, then the toppings bar with mole-braised chicken, stewed pinto & black beans, pickled jalapenos, sour cream, and cilantro-tossed tomatoes. We knew it would be Instagrammable, but we didn’t expect the insanity! “Here - take my phone” - pics, videos, Boomerangs, Facetime...guests went bananas! The line eventually reached 50-deep, but no one minded. Everyone was talking about the “cheese wall” and patiently waiting their turn (sometimes second or third turn).

### **Recipe for 37 3oz portions**

1 large #10 can of cheese sauce  
2 12oz cans of beer  
1 tbsp garlic powder  
2 tbsp onion powder

### **Equipment**

Regulator  
20 cO<sub>2</sub> Tank  
Keg Spout  
1/2 Inch Beer Hose  
Wrench  
Washers  
Can Opener  
Moving Blanket  
Clamps  
Keg Connectors















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Sales Rep: [REDACTED]  
[REDACTED]

LAST REVISED  
12/31/2019 (11:50 am)



Wednesday, October 2, 2019

Event Name: PartySlate Launch Party      The Croft Downtown      Kitchen Departure: 1:00 pm  
Client / Org: PartySlate      [REDACTED]      [REDACTED]  
Status: Closed      [REDACTED]      [REDACTED]  
Est. Cost: 125      [REDACTED]      Land Time: 1:30 pm  
Booking Contact: [REDACTED]      Site Contact: [REDACTED]      Captain: [REDACTED]  
[REDACTED]      [REDACTED]      Culinary Lead: [REDACTED]

VENUE LOGISTICS | DIRECTIONS

[REDACTED] provides Bar Service | Kitchen Rental Needs: 10' x 10' Tent with at least 3 sides - confirm with [REDACTED] Special  
Notes: Truck unloading area started, very tight unloading area: Bring WHEEL BLOCK

FUNCTION DETAILS

EVENT / START / END TIME	SERVICE TYPE	ROOM / AREA	REMARKS / USE
Bar 4:30 pm-7:30 pm	Bar Service	[REDACTED]	Reception

[REDACTED] Provided Beer and Wine Bar, to be served out of The Duke truck

BAR | ENHANCEMENTS:

Custom Edible Garnishes - WELCOME COCKTAIL  
[REDACTED] SERVERS TO PASS WELCOME DRINK

[REDACTED] will provide personnel to prep, pre-pour welcome cocktail (Cucumber Peach Cosmo) foam and apply pre-printed logo  
[REDACTED] will provide all the ingredients for Welcome cocktail [REDACTED]  
[REDACTED] signage logo with Welcome cocktail

[REDACTED] will provide: Tequila, Triple Sec, glassware for edible garnish (Coupe glasses - to have at least a 3in diameter no more than 3.5in)

[REDACTED] serving (2) signature cocktails - (1) Bourbon, (1) Vodka  
[REDACTED] will provide personnel to batch signature cocktails in our kegs when we arrive  
[REDACTED] will provide all specialty ingredients for signature cocktails  
[REDACTED] will provide Signage for "LI Fin"

[REDACTED] will provide: Bourbon, Vodka, glassware AND ONE BARTENDER TO POUR BATCHED COCKTAILS

Reception 4:30 pm-7:30 pm	Passed/Stations	Offt. Dish/In Room	Reception
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CHEESE TAP:  
[REDACTED]

ROASTED CAULIFLOWER:  
[REDACTED]

CANNOLI STATION:

[REDACTED]



to provide copper pipes to hang cannoli filling bags from  
 to provide (1) high-top table and (1) low table with linen

FOOD & BEVERAGE

QTY	MENU ITEM / DESCRIPTION	VESSEL / COMMENT	UNIT
<b>Bar 4:30 pm-7:30 pm</b>			
125	<b>Hot Bar - Beer &amp; Wine - includes Vodka, Bourbon, Tequila and Triple Sec</b> Import Beer, Domestic Beer, House Red Wine, House White Wine, Assorted Sodas, Bottled Water, Sparkling Water, Garnishes, Ice, Simultaneous Cocktail Napkins, Bar Kit <b>includes Vodka, Bourbon, Tequila and Triple Sec for signature cocktails</b>		/person
	<b>DRINK ENHANCEMENTS</b> Couple of Bartenders to provide drink enhancements and (3) signature cocktails: <b>(1) welcome cocktail - Cucumber-Peach Cosmo (coupe glass)</b>		
	<b>Cushman Tap Truck with</b> <b>(1) Margarita (rocks glass)</b> <b>(1) Maple Bacon Old Fashioned (rocks glass)</b>		
<b>Reception 4:30 pm-7:30 pm</b>			
	<b><u>PASSED HORS D'OEUVRE</u></b>		
125	<b>Elite Cone</b> red pepper cone, corn & goat cheese moussa, Anaheim chile, crispy corn, cilantro polska		Included
125	<b>Forked Flat Iron Steak-Wrapped Tater Tot (GF)</b> horseradish aioli, chive		Included
125	<b>Impossible "Slider"</b> plant based Impossible "meat", lettuce, tomato, slider sauce		Included
	<b>CHEF ACTION STATION</b>		
125	<b>Carved Mesquite Smoked Cauliflower "Steak"</b> roasted seasonal vegetables (see culinary for vegetables), anti-griddled rosemary balsamic vinaigrette, blistered tomato jam		Included
125	<b>Cheddar &amp; 8th Street Ale Cheese on Tap</b> custom tap wall with cheese "tap", BYO nachos and fuel them up with your cheese of choice with the help of our fueling station attendant		Included
	<b>* Corn Tortilla Nacho Chips</b> <b>The Cheese:</b> PA infused nacho cheese <b>Toppings:</b> mole-braised shredded chicken, cilantro-fused tomato, pickled jalapeno, stewed pinto & black beans, sour cream, salsa, green onion, sliced olives, roasted corn salsa		
125	<b><u>ROLLIN' DIM SUM CARTS &amp; CHEF ACTION DIM SUM STEAMING STATION</u></b>		Included

servers offering dim sum small bowls w/ chopsticks from custom fabricated [redacted] dim sum carts roaming in the vicinity of the chef action dim sum steaming "kitchen" elevated and in view of guests - enjoy the action of the steaming steamers!

**Chicken Shu Mai**

ponzu, mango sauce, scallion  
 \*sriracha available, use all gluten free soy sauce

**Vietnamese Spring Roll**

spicy peanut sauce, chopped peanuts  
 \*sriracha available, use all gluten free soy sauce  
 \*vegan, gluten free

**DESSERT STATION**

**125 FILL YOUR OWN CANNOLI STATION**

included

cannoli shell on side, fillings to be hung and suspended so guests can grab and fill with their filling of choice, and toppings placed as serve yourself along table for cannoli customization

**FILLINGS:**

classic, chocolate and pistachio

**TOPPINGS:**

powdered sugar, mini chocolate chips, rainbow sprinkles, maraschino cherries, chopped nuts, candied bacon bits, squeeze bottle of caramel sauce

**PASSED DESSERTS**

included

**75 Raspberry Rhubarb Crisp (GF)**

with gluten free oat topping

**75 Salted Caramel Panna Cotta Shooter (GF)**

milk chocolate ganache, house-made "doodle-licious"

**30 VEGAN DESSERT**

included

chef's choice flavor of sorbet to be kept on hand in case guests require a dairy free dessert

**EVENT ESSENTIALS**

QTY	EQUIPMENT / SERVICES	COMMENT	VENDOR
125	<b>China Package - China, Flatware, and Rocks Glasses - (100% Discount)</b>		[redacted]
		[redacted] will provide white china, stainless flatware, and rocks glasses for (2) signature cocktails	
200	<b>COUPE GLASSES</b>		
	provided by [redacted]		
1	<b>M Catering Station Signage</b>		[redacted]
		5x7, 8x10 frames or 4"x11" laminated signs printed on cardstock with black/grey ink, displayed in silver stand describing each menu item client logo may be included on signs (must be received 5	

[REDACTED]

business days prior to event date (.pdf or .ai preferred file format)

**FOOD STATION TABLES**

all tables with linon to be provided by [REDACTED]

EVENT STAFFING		EVENT NOTES - Internal
QTY	POSITION	
2	Bartender	

EVENT TIMELINE



Show No. [REDACTED]  
[REDACTED]  
[REDACTED]

# WESTWORLD

LAST REVISED  
12/10/2019 (1:09 pm)

Saturday, December 14, 2019

Event Name	[REDACTED]	NEC North Hall 1000 N Pima Rd Scottsdale, AZ 85258 480.312.6800	Kitchen Departure 11:30 pm
Client / Org	[REDACTED]		
Status	[REDACTED]		
Est. Guest	3500		Load Time: 12:00 pm
Booking Contact	[REDACTED]	Site Contact: [REDACTED]	Captain: [REDACTED]
			Culinary Lead: [REDACTED]

## VENUE DIRECTIONS | LOGISTICS

## FUNCTION DETAILS

EVENT / START - END TIME	SERVICE TYPE	ROOM / AREA
<b>Bar 7:00 pm - 1:00 am</b>	Bar Service	[REDACTED]
LOCATION: Extension Tent - (8) Well Bar (2 move after North Hall Opens)   North Hall - (38) Well Central Bar		
WATER: Tub of bottled water - 10 bar set at the exit for guest departure		
<b>VIP Pre-Show Reception 4:00 pm - 7:00 pm</b>	Butler	[REDACTED]
LOCATION: show office in horse stalls		
<b>Reception 7:00 pm - 7:45 pm</b>	Butler-Passed	ICM1 Interior
LOCATION: Tent Extension		
<b>Dinner 7:45 pm - 9:30 pm</b>	Passed/Stations	[REDACTED]
LOCATION: North Hall - See Layout in Dropbox & [REDACTED] STATION Layout Document		
BUTLER-PASSED - Skybox		
SALAD WALLS - (2) Custom Fabricated Walls, Small Dome Stage (4) 8' tables (4) 6' tables & (4) tables		
NACHO TAP WALL - (2) Custom Fabricated Tap Walls, (2) Custom Rolling Display Carts, (4) 5' tables		
DIM SUM - (12) Custom Dim Sum Carts, Stanchions, (3) Serpentine Tables		
DELI - (2) Custom 8' Hot Pass Thru Tabletop Units, (3) 8' Tables		
PASTA - (4) Rolling Units, (6) 8' tables & (2) 8' exec tables		
SHORT RIB - (4) Rolling Units, (6) 5' tables & (2) 8' exec tables		
WAFFLES - 12' x 12' x 2' Stage (6) 8' tables & (4) 6' tables		
<b>Dessert 8:30 pm - 10:30 pm</b>	Stations	
<b>Late Night Butler Passed 10:30 pm - 1:00 am</b>	Butler-Passed	
LOCATION: North Hall Main Floor		
<b>VIP Late-Night Reception 12:30 am - 1:00 am</b>	Butler	
LOCATION: show office in horse stalls		

## FOOD & BEVERAGE

ITEM	MSG / TRAY / REQUISITE	VEGGL / COMMENT	UNIT
<b>Bar 7:30 pm - 1:00 am</b>			
HGST & CASH FULL BAR			

7000 premium spirits, beer, wine, assorted sodas, juices, mixers, bottled water  
**HOST DRINK TICKETS** /ticket  
 \*(2) per guest required

Cash Cocktail /each  
 Cash Wine by the Glass /each  
 Cash Import Beer /each  
 Cash Domestic Beer /each  
 5000 Host Bottled Water /each  
 \*estimated consumption  
 1250 Host Soda /each  
 \*estimated consumption  
 200 Host Sparkling Water /each  
 \*estimated consumption

**VIP Pre-Show Reception 4:00 pm-7:00 pm**

Complimentary VIP Pre-Event Platters /person  
**15 Bruschetta Platter**  
 hummus, tomato bruschetta, artichoke and red pepper tapenade, olives,  
 grilled pita chips  
 \*gluten free option for bread/crackers included  
**15 Marinated Antipasto Vegetables** /person  
 broccoli, asparagus, mushrooms, tomato-olive skewer, cucumber, hummus,  
 basil pesto sauce, red pepper aioli  
**30 Poached Shrimp Lollipops** /piece  
 lemon aioli lollipop sticks

**Reception 7:00 pm-7:45 pm**

**ARRIVAL RECEPTION PASSED ITEMS**  
 \*continue passing pizza roll-ups once doors open until gone, turkey sammies  
 resumes line station item when doors open  
**800 Prosciutto, Arugula & Balsamic \*Pizza Roll-Up\*** /each  
 colorful acrylic cups  
 mozzarella, garlic, cone-shaped pizza crust  
 \*servers with hawket trays passing pizza cones  
**800 Ground Italian Sausage, Mushroom, Spinach & Truffle Oil \*Pizza** /each  
 colorful acrylic cups  
**Roll-Up\***  
 mozzarella, garlic, cone-shaped pizza crust  
 \*servers with hawket trays passing pizza cones  
**800 Warm Sage-Roasted Turkey Holiday Sammie** /each  
 sage-roasted turkey, brie, cranberry-orange relish, gluten free bread (for all)  
 \*nonobelic for vegetarian guests

**Dinner 7:45 pm-9:30 pm**

**\*SPACE HAWKERS\* PASSED \*PIZZA ROLL-UPS\***  
 \*servers w/ hawket trays passing pizza cones  
**1200 Prosciutto, Arugula & Balsamic \*Pizza Roll Up\*** /each  
 acrylic cups  
 mozzarella, garlic, cone-shaped pizza crust  
**1200 Ground Italian Sausage, Mushroom, Spinach & Truffle Oil \*Pizza** /each  
 acrylic cups  
**Roll Up\***  
 mozzarella, garlic, cone-shaped pizza crust  
**SPACE STATION SALAD \*COCKTAILS\* WALL & CHEF-ACTION**  
**MOLECULAR PEARLS ACTION**  
 servers passing guests salads in mini cocktail shakers thru wall while our  
 trained chef is making "pearls" of assorted colors on elevated stage in front  
 of guests, guests can "shake the cocktail" as dressing is at bottom and not  
 pre-tossed  
**2000 Caprese Salad** /each  
 colorful 10oz martini shaker  
 fresh mozzarella, marinated tomatoes, roasted red onion, fresh basil, basil

'pairs'  
 \*keto: gluten free  
 1500 **Chopped Romano Treccani Salad** colorful 10oz metal shaker /each  
 white bean, pepperoni, shaved parmesan, cucumber, tomato conserve,  
 white balsamic vinaigrette  
 \*keto: gluten free, no pepperoni for vegetarian

**NACHOS 'FUELING STATION' CHEESE TAP WALL**  
 custom tap wall with cheese "taps", BYO nachos and fuel them up with your  
 cheese of choice with the help of our fueling station attendant:  
 2500 **Corn Tortilla Nacho Chips** pasta salad bowl /each  
**The Cheese:** /included  
 PA Cheddar, Stout Jack Cheese  
**The Toppings:** /included  
 mole-braised shredded chicken, cilantro-tossed tomato, pickled jalapeno,  
 stewed pinto & black beans, sour cream

**ROLLIN' DIM SUM CARTS & CHEF ACTION DIM SUM STEAMING STATION**  
 servers offering dim sum small bowls w/ chopsticks from custom fabricated  
 [redacted] dim sum carts roaming in the vicinity of the chef-action dim sum  
 steaming "kitchen" elevated and in view of guests - enjoy the action of the  
 stacking steamers!

4000 **Chicken Shu Mai** squat cup/chopsticks or fork /each  
 portni, mango sauce, scallion  
 \*sriracha available, use all gluten free soy sauce

0500 **Vegetable Spring Roll** squat cup/chopsticks or fork /each  
 spicy peanut sauce, chopped peanuts  
 \*sriracha available, use all gluten free soy sauce  
 \*vegan, gluten free

**DELI STATION**

chef slicing fresh holiday roasted turkey in deli slicers in front of guests NY  
 deli-style

2400 **Warm Sage-Roasted Turkey Holiday Sammie** small square plate /each  
 sage-roasted turkey, brie, cranberry-orange relish, gluten free bread (for all)  
 \*potobello for vegetarian guests

**PASTA SHOP STATION**

chefs are building pasta small bowls for guests

3500 **Marinara-Braised Neopolitan Meatball** squat cup /each  
 cavatelli pasta, ricotta, basil pesto  
 \*includes marinara available on request for pre-determined portion of people  
 - allows for gluten free, vegan and keto

**CHEF-ASSEMBLY SMALL BOWL STATION**

chefs assembling small bowls in front of guests

4800 **Braised Beef Short Ribs Natural** clear acrylic "plate hot" bowl /each  
 whipped potatoes, heirloom carrot, chive  
 \*olive-oil whipped potatoes/no beef for vegan, no potatoes for keto

**Dessert: 5:30 pm-10:30 pm**

**\*FLAMING WAFFLES\* CHEF ACTION STATION**  
 chefs with torches, faux sparks and masks doing flair torching of meringue  
 at station

2000 **Peanut Butter Cup Topped Waffle** torched small square /each



2000	petite buttermilk waffle, reese's peanut butter cup, chef-torched meringue <b>Berry Compote Torched Waffle</b> petite buttermilk waffle, fresh berry compote, chef-torched meringue	baked small square	/each
2000	<b>Upgraded Hot Beverage Station</b> Regular Coffee, Decaf Coffee, Hot Water w/Teabags, Hot Cocoa, Creamers, Sweeteners, Lemon Wedges, Candied Orange Peels, Cinnamon Sticks, 2 Flavored Syrups (Pending Client's Preferred Flavors), Mini Marshmallows, Whipped Cream		/person

Late Night Butler Passed 10:30 pm-1:00 am

1900	<b>BUTLER PASSED LATE NIGHT BITES</b> *Select (3) Three* *pricing based on 4,500pcs total* <b>Fried Chicken "Nugget" Lollipop</b> buffalo blue dip <b>Mac &amp; Brisket Small Bowl</b> creamy mac & cheese, bbq beef brisket, green onions *gluten free pasta for all* <b>Vegan Heirloom Tomato Soup &amp; Cheesy Heirloom Breadstick Sps</b> *breadsticks offered on tray in cup on the side to prevent sogginess	lollipop stick  small cup/flat	/person    
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VP Late-Night Reception 10:30 pm-1:00 am

<b>Complimentary VP Post-Event Platters</b>			
15	<b>Scallop Ceviche Bites</b> mango, jalapeno, cilantro		/piece
15	<b>"Build Your Own" Sliced Roasted Beef Tenderloin Sliders</b> whipped cambocole, sliced tomato, vinaigrette-tossed arugula, soft bun (gluten free as well)		/person
00	<b>Smoked Salmon Bites</b> roasted potato, lemon creme fraiche, chives		/piece
15	<b>Assorted Petite Cookies &amp; Sweets</b> *include gluten-free chocolate cherry cookies		/person

**EVENT ESSENTIALS**

QTY	EQUIPMENT / SERVICES	COMMENT	VENDOR
<b>VENUE &amp; RELATED FEES</b>			
1	<b>Venue - Facility Rental Fees (Est.)</b> (5) move-in days (1) event day (1) move-out day (7) WiFi service days		
1	<b>Venue - Maintenance/Cleaning (Est.)</b> North Hall restrooms - north end of hall Green Room restrooms - indoor (private) Green Room restrooms - outdoor (public) Sim Jims, Garbage Cans, and White Box Trash Cans to be provided for all trash <b>Venue - Parking Lot Lighting (Est.)</b> client to coordinate directly <b>EMS Package (Est.)</b> client to coordinate directly <b>Security Package (Est.)</b> client to coordinate directly <b>Parking Package (Est.)</b> client to coordinate directly		
1	<b>Stationery &amp; Signage Package</b>		

\*Custom station signage can be provided if desired - please consult your Event Producer for needs & quote

3000 **DISPOSABLE SERVICEWARE**  
variety of disposable acrylic & eco-friendly serviceware items to highlight the food items, utensils, barware, napkins

1 **EQUIPMENT - BACK OF HOUSE NEEDS (Est)**  
east kitchen prep tent w/ flooring/fur, lighting, sidewall, permitting, heating units, basic buffet/back bar tables, poly liners, station production items/signage  
\*NOTE: custom station builds (Nacho Wall & Salad Wall)/design provided by production company & client with collaboration of [redacted] team and not included in current estimate

**PRODUCTION & A/V**  
coordinated by client

**ENTERTAINMENT**  
coordinated by client

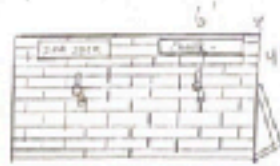
**STAFF UNIFORMS**  
black shirt, black pants, black shoes

EVENT STAFFING		EVENT NOTES - Internal
QTY	POSITION	
4	Event Manager	
4	Captain	
120	Server	
20	BUSSEY	
44	Bartender	
10	BARBACK	
2	Executive Chef	
60	Banquet Chef	

EVENT TIMELINE			
TIME	DATE	ITEM	OTHER RELEVANT INFO
12:00 pm	12/11/2019	Site visit [redacted] (Stations & Kitchen)	
8:00 am	12/12/2019	Bars, Kitchen, Tent & Stations - Load In Begins	
9:00 am	12/13/2019	Catering Begins Load In - Phase One	
6:00 am	12/14/2019	Final Passed Apps Walk through with Client	
6:00 am	12/14/2019	Catering Begins Load In - Phase Two	
6:30 pm	12/14/2019	Final Station Walk Through for Stations with Client	
7:00 pm	12/14/2019	Reception Area - Bars/Passed	
6:00 pm	12/14/2019	Main Room Opens	
6:40 pm	12/14/2019	CEO Remarks	
6:45 pm	12/14/2019	Artist 1 Performs	
9:45 pm	12/14/2019	Artist 2 Performs	
10:45 pm	12/14/2019	DJ Starts	
3:00 am	12/15/2019	Room Transition Begins - [redacted] Schedule	
12:00 pm	12/15/2019	Event End	

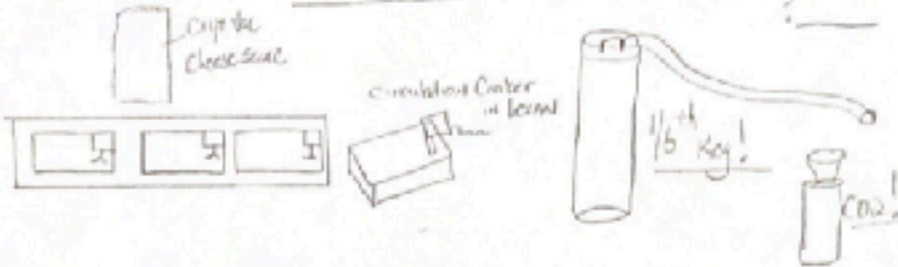
#2 solution: Nachos "Fueling Station" Cheese Tap Wall

Beer Cheese: IPA Jack Cheese  
 sauces: Optional Slaw Cheese



The Vessel 1 1/2 lb Cantinero  
 Bannet paper

Warm to 90.?



1 1/2 lb Cantinero for Chips

