



Food and Beverage Packages

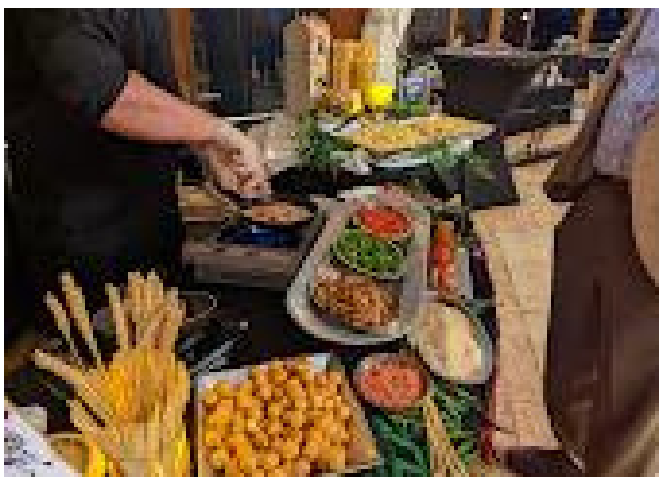
CATERING and FOODSERVICE

We have developed a close relationship with several food service professionals, 520 on Water allows outside caterers, restaurants drop off deliveries, and even the option to self-prepare your events menu. We offer a small kitchen area with a side Entrance. A on site Dumpster, Commercial Ice Machine, Convection Oven, Small Microwave, Large Warming unit, and Refrigeration that is available for use.

FOOD BUFFET SETUP PACKAGE/\$200.00 flat fee

This service is available only when hiring our server staff for your event. After our team receives your menu, we will set up food tables with linens and tablecloths. 520 will overlay in your events color and provide table decor based on your theme or style. All catering equipment needed, up to 6 chafers (warming units) with heating stones, lifters, Silver, porcelain, and glass serving platters and bowls will be provided. This service includes Clear plastic disposable plates, dinner napkins and disposable utensils. Your food will be transferred and placed on the correct serving platters, labeled and will be ready before food service time.

Additional Chafers needed – \$20.00 per each setup



UPGRADE TO ALL GLASS / \$3.95 per person

This service is available only when hiring our servers to staff your event. Our Team will set and place a food service place-setting for each guest located at guest tables. Setting includes a pressed polynapkin folded according to the desired design, Gold or silver stainless flatware set, and a stemmed water goblet. The Package includes A Dinner and Salad, plate which will be available upon service at the food Service tables or at each place setting.

à la carte Place-setting Rentals

CHAMPAIGN FLUTES / \$1.00 each – *Placed stemmed champaign flutes*

WINE GLASSES / \$1.00 each – *Placed Stemmed Wine glasses*

WATER GOBLETS / \$1.00 each – *Placed Stemmed glass water goblets*

COLORED GOBLETS / \$1.50 each – *Placed assorted vintage colored water goblets*

GOLD OR SILVER CHARGERS / \$1.00 each – *Placed Gold or Silver Acrylic chargers*



APPETIZER and DESSERT ALL GLASS SET UP / \$2.00 per person

This service is available only when hiring our servers to staff your event. Our Team will set and place a glass appetizer and dessert plates for each guest located at its selected table. This service includes glass plates and stainless forks for both your cocktail hour and desserts or cake table.

FOOD DISPLAYS /Displays can be ordered in groups per 25

520 can provide your guests with eye-appealing Food Displays. A great addition to a self-prepared restaurant drop-off menu. Our Displays are often added as a budget friendly Appetizers option or as grazing stations to events which don't offer a full meal but want a little something to keep guests satisfied.520 will prepare set up and breakdown stations as requested by the client.



CHARCUTERIE BOARD/\$135.00 per 25 guests

An assortment of meats such as Salamis, Shaved Ham, Summer Sausages, and Prosciutto. Paired with Sliced Cheeses and Wedges, Dried Fruits, Nuts, Berries, Crackers and Breads, Hummus, Dips, Pickles, Olives, and Jams.

FRESH FRUIT DISPLAY/ \$110.00 per 25 guests

An assortment of Seasonal Sliced Fruit, garnished, and displayed

CRUDITÉ/ \$100.00 per 25 guests

Fresh Raw Julienned Vegetables attractively displayed with dipping sauces

DESSERT STATION / \$100.00

After our team receives your dessert menu, we will set up a dessert station with linens, tablecloths. 520 will overlay in your event's color with added table decor based on your event's style. All equipment needed such as pie and cake lifters, tiered platters, Silver, porcelain, and glass serving platters will be provided. This service includes Clear plastic disposable plates, cocktail napkins and disposable utensils.



DONUT WALL / \$75.00 set up and breakdown

A donut wall holding 75 regular sized donuts to include additional Dessert trays if so needed signage and décor.



BEVERAGE STATION / \$2.95 per person

A Self-Service Non-alcoholic Beverage Station for your guests includes Sweet Iced Tea, Infused Ice Waters, and Sparkling Lemonade served from beverage dispensers Iced down with disposable clear plastic cups.

COFFEE STATION / \$2.95 per person

A Coffee Station priced per person to include a station with freshly brewed Coffee (d-caff available upon request) Served in Coffee Dispensers. Includes Dairy Creamers, Assorted Sugars, Stirrers, Disposable Cups with Lids and Beverage napkins.

MAD HATTER HOT TEA STATION/ \$3.50 per person

A selection of teas served with Hot water. Station includes vintage tea cups with saucers, stainless spoons, beverage napkins, sliced lemon, and honey.

à la carte Coffee/Tea Rentals

IRISH COFFEE CUPS /\$.95 each

Clear glass stemmed Irish Coffee mugs

CUPS WITH SAUCERS /\$1.25 each

Assorted vintage coffee/tea cups with saucers



BAR POLICES

520 on the water allows our clients to provide their own alcoholic beverages should they choose. However, in doing so, A certified bartender staffed by 520 on the water **MUST** be hired to serve any and all alcoholic beverages you plan to offer.

520 holds the insurance and liability needed for this service.

If you wish to pass on supplying products for your bar, 520 on the Water can help By offering product and services needed. Please inquire within.

BAR SET UP PACKAGE / \$150.00 flat fee

520 will set the bar by providing all bar and Beverage equipment needed such as wine chillers, coolers, stir sticks, ice buckets with scoops, rolling ice Beer Table Bin, Ice Cambro, bar towels, Linens to cover your bar tables, beverage dispensers, cocktail Napkins, disposable cups, Stir Sticks, garnishes, and unlimited ice. The Client is responsible for providing all beverages to be served if purchasing this service.

SECOND BAR / \$100.00 flat fee

If you choose to have a bar outside for cocktail hour and have this bar moved indoors for the reception there will be a fee to move product to the second bar to include all the bar equipment and product. This will be done in a timely manner without notice from guests.

BEER AND WINE /4-hour Open Bar Pricing \$23.00 per person

\$3.00 per person each additional hour / Under 21 \$7.00

(This service has a minimum of 50 guests.)

A selection of bottled beer, Red, White, and Sweet Wines, Sodas, Bottled Waters, Plastic Clear Disposable Cups, beverage Napkins, Ice, Table Linen, liquor Liability insurance and all bar equipment needed.

Bartender cost not included.

PREMIUM FULL LIQUOR/4-hour Open Bar Pricing \$23.00 per person

\$3.00per person each additional hour / Under 21 \$7.00

(This service has a minimum of 50 guests.)

A selection ofbottled beer, Red, White, and Sweet Wines, Premium Liquor Brands, Juices, Sodas.Mixers, Garnishes, Disposable Cups, beverage Napkins, Stirrers, Ice, TableLinen,liquor Liability insurance and all bar equipment needed.

Bartender cost not included

CASHBAR/\$150.00 Set up flat fee

(Thisservicehasaminimum of 50 guests.)

Aselectionofbottledbeer, Red, White, and Sweet Wines,PremiumLiquor Selections, Sodas, Waters, Juices,Mixers,Garnishes, Clear Plastic Disposable Cups,beverageNapkins, Stirrers, Ice, Table Linen, liquorLiabilityinsurance and bar equipment needed.

Bartendercost not included

407-325-1376





Before You Hire a Food Service Professional or Caterer...

We have seen it too many times. Clients are quickly Disappointed because they did not get what they expected. Please follow this advice and ask these questions before choosing the professional that is right for you.

FULL-SERVICE CATERING: *Event staffing who plan to stay for the entire duration of your event and execute all of END OF EVENT venue requirements. These requirements are available to you at your request from the venue.*

PARTIAL SERVICE CATERING: *Event staff who stay for hours are needed to execute your dinner service. When hiring this caterer, you need to hire additional hours from the hired catering company or hire outside staff to finish your event, which 520 offers. Keep in mind, after dinner service you the client generally has another 2-1/2 hours left of reception time. Who will cut and serve your cake, keep tables clear, attend while keeping the event space tidy? More importantly, who is going to take the trash to the dumpster, make sure your kitchen is clean, and strip all the tables with linens at the end of the event? If your catering staff leave after dinner service, make sure you know what is involved after the fact.*

DROP OFF CATERING or FOOD DELIVERY - *When this option is chosen you may need staffing or event staffing to help. Drop off catering only supplies food and more than likely will not set up a buffet table with warmers, trays etc. 520 has a buffet table set up option as well as service that we are able to provide throughout the entire event.*

THE KEY DIFFERENCE IN THE OPTIONS LISTED ABOVE IS STAFFING!!

KNOW WHAT YOU ARE GETTING INTO. ASK THESE QUESTIONS BEFORE HIRING....

1. How much time do you need to set up?

- *Always have food arrive and see that the trucks are unloaded and moved in another location before guests arrive.*

2. When you arrive do you set up a buffet (if not plated)

- *Do you supply table linens for the buffet and if so, am I able to select the color?*
- *Does the buffet have chafing dishes or warming units for the hot menu items?*
- *Do you provide lifters and themed decor to match my events vision?*
- *Do you provide menu food labels?*
- *Do you have sanitizer at the beginning of the buffet for guests before they make their way through the line?*

3. Will you supply Plates, Utensils, Napkins?

- *Will the above be disposable or Glass? If disposable, what does it look like?*
- *Will the napkins be disposable or Linen? Can I choose the color? If linen, can I choose the fold?*
- *Do I have the option of upgrading to glass if Disposable or if Disposable can I choose what plastic that I want?*
- *Do you supply plates for appetizers and dessert/Cake? Disposable or glass?*
- *Can I choose where the items above are placed? At the buffet or at each place setting*

4. Will you supply any non-alcoholic beverages?

- *What are the beverages?*
- *What will the beverages be served in (such as beverage dispensers) and where? (Have this station separate from the buffet)*
- *Will staff keep this station replenished to include ice throughout the event?*
- *Do you supply Cups? Glass or disposable or both?*
- *Do you have champagne flutes for toasting or stemmed wine glasses? Glass or disposable?*
- *Can I choose the location of the glasses such as at each place setting?*
- *Will coffee service be available during desserts?*
- *Will you supply everything you need for a coffee station?*

5. Do you offer event Service Staffing?

- *How many people will be employed per guest?*
- *Are appetizers passed or stationary?*
- *Will servers keep the buffet replenished?*
- *Will you Cut the cake or serve desserts? If so, is there an additional charge?*
- *Will your team stay throughout the entire event? Until the bride and groom depart. If not, when do you leave?*
- *Will servers clear the tables throughout the event, or will you see this is completed before you leave?*
- *Will staff keep the trash emptied, relined, and take trash to the dumpster or will you see this is completed before you leave?*
- *Will servers assist with additional duties if they arise? (such as a sendoff or helping pack centerpieces etc.)*
- *Is there a gratuity or service fee charge? If so, will this go to the servers staffed at my event? What is the amount of this cost?*
- *Will servers complete the required venue departure list before leaving?*
- *Will your team check out with the venue, myself, or an assigned family member before leaving?*

6. Do I keep my leftovers?

- *Do you provide to-go boxes?*
- *Will my leftovers be packed up and covered before your departure?*
- *Will you pack up my dessert/Cake?*

7. Can I set up a tasting? Is there a charge for this?

8. Will you prepare the plates and deliver dinner to the bride and groom?

9. Can you prepare separate meals for guests with allergies or food-related concerns?

10. Will you pop and pour champagne if I am having a toast? Is there a charge for this?

11. Will children be the same cost as an adult? If no what is the age for children?

12. Are there any hidden Charges such as delivery fees etc.?

13. Will you have a Catering event Manager on site?

14. How will event staff be dressed?

15. What is the percentage of food prepared that is over my head count?

(For example, if you have 100 guests do they prepare 10% over to feed 110)