

6+



ABOUT US

Catering is suitable for events as small as ten guests to events with four hundred and fifty guests. We will choose the most suitable option for you - it can be inexpensive catering or a business class service that can be ordered in almost any price range. We would like to note that on-site catering will be held at a high level, as we carefully approach the development of menus and other aspects of service. In the presence of a lease we have all the necessary cutlery, and professional chefs and waiters that are ready to go to the venue of your event. Take care of your venue in advance - and it will be successful!

Here you can order food with delivery for any celebration:

- Wedding
- Birthday
- New Year's
- Home party and Other holidays

Request must be no later than 7 days before the celebration

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Venue & Catering Policies

DEPOSIT

A 50% deposit is due at time of booking (\$200 Deposit for alcohol) Unless other arrangements have been made.

FINAL PAYMENT

Final payment for your event is due 7 days prior to your event date(s) for all events \$2,000.00 and above. Final payment for all events under \$2,000.00 is due 5 day of your event.

FINAL GUEST COUNT

Final guest count, not subject to reduction, is due 7 days prior to your event date. If you need to increase your count, within 7 days of your event, accommodations will depend on in-house your request. Additional fees and charges will apply.

PAYMENT METHODS

Paradise Village Catering accepts payment in cash, check, Visa, American Express or MasterCard.

WASHINGTON STATE SALES TAX

Paradise Village Catering charges the current Washington State rate of 9% on all services listed in your catering contracts. Events held on Tribal Lands will not be subject to state sales tax.

ROOM AND VENUE RENTALS

For information on availability & rental rates for Paradise Village Catering and Cabins please contact our banquet and catering sales office at (425) 355-1068.

TIMELINE

You may be billed for additional staff hours if your event does not reasonably adhere to the agreed upon timeline contained in your catering contract.

CANCELATION BY CLIENT/HERONSWOOD/ACTS OF GOD

All prepayments are returned in full (less \$200.00) if your event is canceled by you or an act of God 90 days prior to your event. If your event is canceled by you between 90 and 31 days prior to your event all prepayments are returned in full less 50% of your deposit up to but no more than \$1,000.00. If your event is canceled by you within 30 days of your event all deposits and prepayments are forfeited in full.

Paradise Village Catering reserves the right to terminate this contract for any reason. If Paradise Village Catering terminates this contract over 30 days prior to your event all prepayments and deposits will be returned in full within 10 days. If Paradise Village Catering terminates this contract within 30 days of your event all prepayments and deposits will be returned in full within 10 days as well as an additional \$250.00 penalty.

CHANGE OF EVENT DATE

Paradise Village Catering will apply the entire balance of your deposits and prepayments (less \$100.00) towards another event. Subject to our availability, all costs subject to change.

DAMAGE

Paradise Village Catering assumes no responsibility for **ANY** damage or loss of any merchandise, equipment, furniture, clothing or other valuables prior to, during or after your event. We will do everything possible to ensure that all of your supplies, rentals and equipment are cared for and maintained in good working order and without damage.

I, the client, understand that by using/providing items I own that accidents and damage may occur. I will NOT bill, charge or sue Paradise Village Lodge & Catering for any loss unless the damage or loss was caused by willful negligent actions or conduct of Paradise Village Catering or its employees.

PARADISE VILLAGE LODGE LIABILITY

Paradise Village Catering only liability, for third party claims, will be for actions caused by Paradise Village Catering and/or the negligent actions of its employees.

THIRD PARTY LIABILITY

Paradise Village Catering assumes no responsibility for the conduct of guests and third parties hired to provide services.

UNLAWFUL ACTIVITIES

The client will comply with all laws of the United States and the State of Washington, all municipal ordinances and all lawful orders of police and fire departments and will not do anything on premises in violation of any laws. If unlawful activities are occurring on premises, and the event is canceled there will be no refund of any kind from Paradise Village Catering to client.

STORAGE

Prior approval from Paradise Village Catering management is required for any items stored before or after the event.

BAR/BEVERAGES

Paradise Village Catering will provide all non-alcoholic beverage service support for events held at Paradise Village Catering and Lodge. For alcohol, client bring License bartender. For events held at non-Paradise Village properties it is the client's responsibility to obtain any needed banquet liquor licenses. Paradise Village Catering can provide support on non -alcoholic beverage service for events held outside our properties as included in your contract.

RENTALS

You may provide all or part of your own rental items for your event. Paradise Village Catering will/may give you an estimated cost/list of rentals for your event. You may change/cancel those items at any time however a restocking and cancelation fee may occur. If Paradise Village Catering is coordinating rentals on your behalf through a rental company you may be required to pay the rental company directly. This information will be specified in your contract, certain rentals may be

provided by Paradise Village Catering as listed in your contract. Any loss or damage to ANY rentals will be billed to you after the event.

RENTAL FEES

Linens \$6 per table cloth / Chair Covers \$4 per chair / Napkins \$1.00 each / Large Heat lamp \$135 per heat lamp/ Chiavari wedding chairs \$8 per chair/Plastic chairs \$4 per chair/ *Wooden tables ~~\$5~~ per \$75 table/60" Plastic round Tables \$30 per table/ Plastic Dinner Plate set \$5 per guest/ Dance Floor 20'X20' \$900/String outdoor Light \$40 each (*Tables set up fee \$20 per table)

MENU/FOOD QUANTITIES

Paradise Village Catering will prepare between 5%-10% overage based on the final number of guests we receive from you. You are not charged for this service.

CHILDREN

Children under 8 are charged half price unless the special children's menu has been specified.

LEFTOVERS

- Paradise Village Catering (or you and your guests) may package any leftovers that are not able to be reused by Paradise Village Catering. You are responsible to provide appropriate containers to place leftovers into. In accordance with Washington State health codes Paradise Village Catering reserves the right to discard any food items where there is a reasonable risk for foodborne illness to occur.

GUEST COUNT OVERAGE

You will be charged only for the guaranteed number of guests served unless you have more attendee's than the guarantee and Paradise Village Catering was required to purchase additional food and beverage to accommodate the overage.

GUEST COUNT REDUCTION

If your final guest count is reduced by more than 20% less than 10 days before your event from your latest estimated guest count, your menu costs MAY increase proportionally.

SERVICE CHARGE 22% or \$30 PER HOUR PER SERVENT

Covers all of the back-end costs that go into the event, aside from the food and additional labor. We do not charge for walk-through, meetings, CAD diagrams, insurance certificates, etc. This fee offsets all of these costs to ensure our clients aren't worrying about asking for help in these areas, as many of our clients have had, or heard of others' experience in which they are billed for these things. We like to ensure that the planning process is as easy as possible with nothing to worry about once you have us on board. As far as actual gratuities go, our staff's motto is that gratuities are "never necessary, never expected, and always appreciated."

ATTENDANT/ STAFF FEE/ DELIVERY FEE

A labor charge of \$30.00 per every 15 counts of guests, per hour minimum of 3 hours, will be applied to all non-drop off services. Delivery Fee may be applied if delivered outside of a 10-mile radius.

Paradise Village

BUFFET

Buffet is the most common type of celebratory event in the conduct of mass receptions. This is an amazing combination of great snacks and drinks, minimum occupied space on tables, various dishes and a maximum of free space for communication. Preserving all the advantages of a banquet, the buffet is very convenient for your guests.

It is the best choice for informal communication. The buffet is fully serviced prior to the event and is maintained in order throughout the entire time. The menu for the buffet of our catering consists mainly of cold and hot snacks, canapés, mini-pastries and mini-desserts, as well as original fruit compositions

We provide our services for all significant events of your life



Paradise Luxe Buffet

From \$68 / Person + \$30 per Waiters per hour

Upto — 450 guests

- **Lamb Ribs** or **Ribeye Steak** blackberry balsamic reduction
- **Baked Wild Salmon** lemon caper beurre blanc
- **Roasted Potatoes** or **Creamy Garlic Mash Potatoes**
- **Ukrainian Galushki** garlic cream sauce, mushrooms, blistered grape tomatoes
- **Antipasto Platter** Cured meats, different kind of cheese
- **Caprese Skewers** grape tomatoes, fresh mozzarella, basil, balsamic reduction
- **Canapes** two different kinds
- **Caesar Salad** romaine, parmesan cheese, garlic croutons
or
- **Summer Salad** mix greens, cucumbers, red bell pepper, tomatoes
- **Fruit Platter** Seasonal Fruits

Paradise Buffet

From \$57 / Person + \$30 per Waiters per hour

Upto — 450 guests

- **Chicken Shish Kebab**
- **Sauteed Red Snapper** lemon sauce
- **Roasted Potatoes** or **Creamy Garlic Mash Potatoes**
- **Cheese or Potato Pierogies** (Ravioli) cream sauce, zucchini, red bell peppers
- **Meat Platter** different kind of cured meat
- **Pear and Gorgonzola Crostini** onion, garlic, olive oil, parsley
- **Canapes** two different kinds
- **Cabbage Salad** or **Spinach Salad** walnuts, apple, feta cheese
- **Fruit Platter** Seasonal Fruit

Little Paradise Buffet

From \$52 / Person + \$30 per Waiters per hour

Upto — 450 guests

- **Chicken Shish Kebab**
- **Roasted Potatoes** or **Creamy Garlic Mash Potatoes**
- **Polish Dumpling** or **Creamy Mac & Cheese**
- **Meat Platter** different kind of cured meat
- **Caprese Skewers** grape tomatoes, fresh mozzarella, basil, balsamic reduction
- **Canapes** two different kinds
- **Cabbage Salad** or **Spinach Salad** walnuts, apple, feta cheese
- **Fruit Platter** Seasonal Fruits

*Extra dish is from \$5.00 to \$8.00 per person depends on the dish

Service duration from four to six hours.

SWEETS BUFFET

Upto-450 guests

- Option "Standard" \$ 16.50 / person / 6 items
- Option "V.I.P." \$ 25 / person / 10 items
- Option "Economy" \$ 3.50 / person / per item

WALNUTS condensed milk filling

MUSHROOMS condensed milk filling

HONEY CAKE

WAFFLE CAKE Waffle, condensed milk

SPONGE CAKE ROLL Roll with coffee-caramel cream

PUFF PASTRY CREAM HORN Puff with cream meringue or Connolly, cottage cheese filling

TRUFFLES Belgian chocolate with Hazelnut

PEACHES Cookies with apricot jam

FRENCH MACARONS

BASKETS with meringue cream, with pecan nuts

PAVLOVA MARINGUE

BEVERAGES (NON-ALCOHOL)



Beverages by the Gallon / per 8 people

FRESH BREW COFFEE, HOT TEA \$32 per gallon (include sugar and creamer)

ICE TEA WITH LEMON \$30 per gallon

RASPBERRY LEMONADE \$35 per gallon

LEMONADE \$30 per gallon

Bottled or Canned Beverages

SAN PELLEGRINO FLAVORED WATERS \$3.00 each

JUICES \$3.00 each

MINERAL WATER \$3.00 each

SOFT DRINKS \$3.00 each

BOTTLED WATER \$2.00 each