WHEAT
&
FIRE
NATIONALLY RECOGNIZED PASSION
TO CREATE A REMARKABLE FOOD-CENTRIC
EVENT THAT RESPECTS AND
CONNECTS THE COMMUNITY OF
PEOPLE WHO GROW, PREPARE, AND EAT
THE FOOD WE SHARE ...

... BEYOND THIS UNIQUE MISSION, WE GO WHERE FEW EVEN DARE, BRINGING THESE COMMITMENTS TO LIFE IN OUR CRAFT KITCHEN ...

YES 90% organic sourcing except like pork or fish

Create every ingredient only cheese is made for us

All food is natural additive and chemical free

Poultry and eggs are all pasture raised

Humanely raised hormone and antibiotic free

Grass feed dairy superior health and flavor

Natural fermentation using only wild yeast cultures

Whole grains we grind for freshness and health

Small batches ensure quality and chemical free

Olive wood smoke and fire kissed cooking

No seed oils only chemical free cold pressed oils.

Vegan options only plant based ingredients

BORDER IMAGES GROWN CULTIVATED AND CAPTURED AT OUR FARM

... FROM SEED TO FORK, WE GROW, CREATE AND SOURCE EVERYTHING AT OUR FARM AND THROUGH PARTNERS TO THESE STANDARDS.

All heirloom heritage for health and flavor

From our farms planted seeds to your fork

Produce from local farms or our microfarm

We support local farms and suppliers

Self sustained farm cycle regenerating our soil

All food waste that can be is composted

No chemical cleaners food or service ware

All foreign chocolate vanilla spices and coffee

25% solar energy efficient to water reuse

Compostable biodegradable plant based disposables

Reuse all wood glass and plastics (BPA free)

Water is triple carbon filtered to .5 Micron

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WHEAT & FIRE

Client:	Time of Arrival for Kitchen Setup:	3:30 PM	Gate Code:
Contact:	Dinner Start Time:	5:00 PM	Day of Contact:
Email:	Dinner End Time:	6:00 PM	Day of Phone:
Phone Number:	Coffee and/or Dessert Start Time:		Date of the inquiry:
Event Date:	Dessert and/or Coffee End Time:		Original amount of guests:
Package: Basic	Bussing Staff End Time (if added):		Event Location:
Invoice #:	Final End/Exit Time:	6:30 PM	

Self Serve Buffet Dinner Menu Selection for the Basic Package

		PACKAGE PRICE	
100	6 Different Wood Fired Pizza Types from our menu put on heated buffet for guests to take a variety of individual slices		
100	Future Salad from Salad Menu		
100	Future Salad or Side from our Menu	$28.00	$2800.00
100	Small Event Kitchen Fee Under 60 guests is 5%	0.05	$140
0	Pre packaged food allergy safe meals (please provide a name for each specific request).	$25.00	$0.00
0	Gluten free crusts (95% of GF love our Wheat Crust) *include guest name to get to right person*	$5.00	$0.00
0	Wood Disposable 5” Dessert or Grazing Plate, 5” Appetizer Wood Fork, 5” Linen Paper Napkin	$1.50	$0.00
0	Wood Disposable 10” Dinner Plate, 8” Wood Dinner Fork, Dinner Linen Paper Napkin	$2.50	$0.00

Additional Food - Grazing Tables - Late Night - Desserts - Pour Over Coffee and Hot Beverage - Infused Water

0	Additional Food Item	$ 0.00	$ -
0	Grazing Trays or Spread (see grazing menu for options)	$ 0.00	$ -
0	Dessert Option (see dessert menu for options)	$ 0.00	$ -
0	Late Night or Next Day Snacks in our Self Contained Containers (drop off menu)	$ 0.00	$ -
0	Fresh Pour Over Coffee and Hot Beverage Station (add plant based paper cup and lid +$.30)	$ 4.00	$ -
0	Pour Over Coffee Station Expert to set up and serve each 1 hour (usually started after dinner)	$ 90.00	$ -
0	Infused Water Station (ice +.25@ and/or plant based cups +.25@) *see menu for guest self pour	$ 2.00	$ -

Staff to create, prepare, run and drop off food - additional staff can be added for other needs

1	The Chef’s Fee	$250.00	$ 250.00
3	Chefs kitchen food preparation assistants	$150.00	$ 450.00
3	Food Runners to pass appetizers, keep buffet organized and run food to buffet	$150.00	$ 450.00

Additional staff time to help with any tasks outside of creating, presenting and running food:

	Per hour per staff person to help with any post dinner tasks if needed.	$ 50.00	$ -

WHEAT & FIRE

A Truly One of a Kind Artisan Catering: Seed to Fork, All Hand Crafted, Sustainable Farming, Organic, and Fresh Ground Grains. Reference our truly unique ethos and mission on our website and menu link.

Destination & Kitchen Setup	$ 325.90
Food and Staff Total	$ 4,415.90
Event Administration Fee	$1,103.98
Sales Tax	$510.59
Deposit and any Payments	
Balance After The Deposit	$ 6,030.46
Credit Card Pass Thru Fee	$ 6,211.38

By paying our deposit, you have read and agreed to Wheat & Fire’s below detailed Terms, Needs and Conditions.

Dinner Menu Notes	Special Notes - Gate Code - Service Staff Added Time Details and Needs, etc.

Fees And Terms

SAMPLE

Deposit: The deposit is *non-refundable* and collected to cover our liquidated damages. It is hard to measure our exact loss, so we collect this non-refundable deposit as an agreed-upon amount of our damages if you do not follow these terms. This section of our terms serves as our Liquidated Damages Clause.

Cancellation: If an event is canceled the non-refundable deposit and any payments are forfeited. You can reschedule your event within 6 months (based on date availability) with 30 days or more notice before your event date.

Events out of our Control (Force Majeure): We try to work with every client to overcome unforeseen challenges. If we are prevented or delayed from performing this invoice due to any act out of our control, we are not liable for any losses or refunds.

Event Administration Fee: Offsets labor, unforeseen and administration costs associated with organizing and sourcing your event, creating your menu, packing, dishwashing, transportation, etc., and is 25%.

Gratuity: We strive to provide exceptional catering that is fun and memorable. Gratuities are strictly left to your discretion. These may be added to your final bill, sent after the event or handed to the chef at the conclusion.

Final Payment: Final invoice balance is due at 14 days. Paid by check, credit card (fee 2.9%), Venmo no fee if sent person to person (usually weekly $7000 limit) or Zelle (no fee weekly limit varies based on your bank $2000-20000).

Enforced Deadlines: It is the client's sole responsibility to provide the information required by the deadlines stated in our terms. We do not send emails to remind clients of their responsibilities outlined in this contract.

Before Your Event

Final Guest Count and Menu Selection: The menu and finial guest count is due 15 days before your event. Guest count reductions of more than 20% are not allowed. If the menu and/or guest count is not provided the original guest count will be used to calculate the final balance (due at 14 days) and we will determine the menu.

Substitutions: Due to sourcing our menu sustainably, from our micro farm, or partner farms we may have to substitute to adhere to our mandated and accredited standards. Since we handcraft and farm source our menu, item sizes will vary.

Our Service Time: We provide our staff on site for the time on your invoice. The on site time is to ensure quality food and service. If you want to extend time we can review and if feasible will charge for any extra staff time.

Final Timeline: Due at 15 days to finalize all things that can affect our serving time, so we can update the invoice timeline. Make sure to allow for all factors to ensure quality food, service and we can meet the food service start and ending time.

Layout: Make sure we have room for our setup and the required number of buffet tables based on your menu and guest count.

Running Assistance: Additional assistants may need to be added to run food to the self-serve buffet if not next to our kitchen setup (usually need to be added with distances of +30ft or obstacles).

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At Your Event

Arrival: Our kitchen setup arrival time is on your invoice. If early arrival is needed for our kitchen setup we bill an hourly rate of $200 per hour to cover our additional kitchen and staff costs.

Setup Area: We help you save money by bringing our own equipment; however this requires a 10ft x 10ft area for our setup with a semi-firm, flat surface and access to the area with a vehicle.

Service Assistance: Any service needs (busing, trash, cleanup, etc.) require additional staff time added to your invoice.

Self Service Buffet: Buffet service works best when everyone does not line up at once giving us the proper time to adjust to guest selections and make food fresh in response to what is popular.

1. You must provide buffet tables, guest area lighting (we light the buffet), and table coverings (if you require).
2. We provide signs with ingredients for your selections on the buffet table.
3. We will leave leftovers in our wheatgrass compostable containers and our farm fresh decorations on the provided tables.
4. We provide all of the buffet food containers and chaffers for your menu BUT not guest plates.
5. When laying out the buffet tables allow our staff exclusive access to one side.

6. Keep in mind we have our own farm decorations, signs and wood branded risers when thinking of decorations.

Delays: Short delays occasionally happen; however more than 15 minutes is rare. We can not accommodate delays of more than 20 minutes as it affects our schedule, onsite time and the quality of our food. We will still leave at the appointed time.

Close of Service: We may start to end dinner sooner if groups are done eating to clear and package up your remaining food.

Trash: Rent, provide, or get temporary trash receptacles for your guest's trash and food waste. If the venue requires you to take the trash we will bill for a separate vehicle for guest trash - bar trash must be approved by us to be taken.

Leaving: If we do not have access to leave at our exit time we charge $75.00 every half hour.

This is the entirety of our terms, if you have any questions or concerns feel free to contact us.

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