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

BORDER IMAGES GROWN CULTIVATED AND CAPTURED AT OUR FARM

WHEAT & FIRE

| | | | |
|---|---|---|---|
| Couple: | Arrival for Setup Staff (if added): | | Coordinator: |
| Email: | Time of Arrival for Kitchen Setup: | 3:00 PM | Email: |
| Email: | Passed Appetizers Start Time: | 4:00 PM | Phone: |
| Phone Number: | Dinner Start Time: | 5:30 PM | Day of Contact: |
| Phone Number: | Dinner End Time: | 6:30 PM | Day of Phone: |
| Event Date - month/day/year | Coffee and/or Dessert Start Time: | | Date of the inquiry: |
| | Dessert and/or Coffee End Time: | | Original amount of guests: |
| Package: Harvest | Bussing Staff End Time (if added): | | Event Location: |
| INVOICE#: | Final End/Exit Time: | 7:00 PM | |

| | | | |
|---|---|---|---|
| **Harvest Package 60 Minutes of Four Passed Appetizers from our Menu** | | | |
| 75 | Future Passed Appetizer | | |
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| 75 | Future Passed Appetizer | | |
| **Family Style Dinner Menu Selection for the Harvest Package - *Salads are pre-dropped before guests are seated*** | | | |
| 75 | 4 Wood Fired Pizzas from menu brought to tables as space is available | | |
| 75 | Future Salad from salad menu selection | | |
| 75 | Future Salad from salad menu selection | PACKAGE PRICE | |
| 75 | Future Side Dish from our sides menu selection | $51.00 | $3825.00 |
| 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 |
| 38 | Bamboo composite serving bowls, platters + matching bamboo tongs and spoons per 6 guests | $2.50 | $95.00 |
| **Additional Food - Grazing Tables - Late Night - Desserts - Pour Over Coffee and Hot Beverage - Infused Water** | | | |
| 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@) ask about guest table self pour | $ 2.00 | $ - |
| 0 | Table side water per guest, we provide staff, pouring carafes and tripled filtered water | $ 1.25 | $ - |
| **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 - on site for 3 hours | $160.00 | $ 480.00 |
| 1 | Event Captain to ensure timeline, seek answers and help with questions - on site for 3 hours | $180.00 | $ 180.00 |
| 4 | Food Runners to pass appetizers and drop food at tables for guests - on site for 3 hours | $160.00 | $ 640.00 |
| **Additional staff time to help with any tasks outside of creating, presenting and running food:** | | | |
| | Per hour per staff person to help with any pre cocktail tasks if needed. | $ 50.00 | $ - |
| | Per hour per staff person extending timeline between cocktail, dinner and dessert if needed. | $ 50.00 | $ - |
| | Per hour per staff person to help with any post dinner tasks if needed. | $ 50.00 | $ - |

SAMPLE

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 | $ 5,795.90 |
| Event Administration Fee | $1,448.98 |
| Sales Tax | $670.15 |
| Deposit and any Payments | |
| Balance After The Deposit | $ 7,915.03 |
| Credit Card Pass Thru Fee | $ 8,152.48 |

***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

**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.

**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 or handed to the chef at the conclusion of your event.

**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 (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

**Agreed Purchase:** Your invoice details the food items you agree to buy to create the type of event we want to present. You cannot remove or switch these choices (three appetizers to two appetizers and one dessert for example).

**Vendor Meals**: It is customary to provide meals for all of your vendors. If vendor meals are not ordered, we require you to let vendors know they will be turned away. Vendor meals will be added to the guest count total and we provide utensils.

**Final Guest Count and Menu Selection:** The menu is due 30 days and final guest count is 15 days before your event. Guest count reductions of more than 10% are not allowed (vendor meals count towards total). 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 item sizes will vary.

**Rough Timeline:** Due 30 days before the event with start and end times, submission of the timeline does not mean approval.

**Our Service Time:** We provide our staff on site for the package on your invoice. The on site time is to ensure quality food and service. If extending time before, during or after dinner 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. Make sure to allow for all factors (outfit change, extra photo time, speech time and length, etc) to ensure quality food, service and we can meet the dinner ending time.

*It is important your coordinator, speech givers (approximate length of speech) and DJ understand the timeline to guide it to be met for a smooth lovely celebration for all guests, vendors and of course you two!*

**Layout:** A final layout is required at 15 days with circled pictures, drawings, or diagrams of the area showing our access, setup area, other vendor locations and guest table layout to ensure 15+ guests per table (long tables together is customary).

**Running Assistance:** Additional assistants may need to be added to run food to guest tables based on the final distance from our kitchen and any obstacles (more than 25ft, fences, walls, etc) as well as the number of guests at each separated table.

## At Your Event

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**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 15ft x 30ft area for our setup with a semi-firm, flat surface and access to the area with a vehicle. If detaching the oven from our vehicle to move anywhere past a firm, drivable surface it must be approved via email with layout and area pictures.

**Service Assistance:** Each event is different based on venue, vendors and vision. Any service needs (settings, busing, trash, scullery, rental sorting, cake cutting, dessert, walk through, etc.) will require additional staff and/or time added to your invoice.

**Family Style Service:** Our timeline break down is provided for each section of service on your invoice. The timeline must be adhered to due to the complex nature of family style service and to provide quality food.

1. It is important to keep space on the tables for food service ware and not have decorations that obstruct passing food across the tables for your guests (candles, tall decorations, wide runners, large centerpieces, etc).
2. The client must provide dishes or rent ours (6 to 8 guests - 8" bowl for sides and 9" bowl for salads with tong or spoon).
3. Guests and family must be seated in groups of 6+ to insure passing food to each other, correct portions and timely service. It is customary to have combined long rows for this style of service in groups of 15+.
4. Family style service centers on a shared first new family meal passed to each other. Sweet heart tables, smaller group tables are rare and will require additional staff.

**Table water and alcohol service:** We do not serve alcohol (no liquor license). Our staff will be busy running, executing and presenting our food. If any table water service is required it must be added on the invoice.

**Delays:** Dinner is the centerpiece of every wedding and the food is its star. Short delays do occasionally happen; however, delays more than 15 minutes for dinner are rare. Delays of more than 20 minutes will affect our onsite time, any bussing time and the quality of our food. This could extend our staff beyond the time on the invoice and will be charged on site.

**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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