

*Euro Fine Catering Services Corp.*

*28 Herbert Street Brooklyn, NY 11222*

***WELCOME!***

***IT IS OUR PLEASURE TO SERVE YOU.***

*For your convenience,  
we have gathered the following information  
that will be helpful when planning your upcoming event.  
From an intimate gathering to a formal banquet in any venue designated by you, each  
event will be held with special attention and planning.*

*Creating the perfect atmosphere and achieving your goal is our specialty.*

*When looking through the enclosed menu selections,  
please keep in mind that these are only suggestions,  
and a custom designed menu may better suit your needs.*

*Be it casual or formal,  
you will delight in the great care your event will receive.*

*If you have any questions or comments,  
please contact Chef Edward Nowakowski,  
Chef and Owner of The Euro Fine Catering Services.*

*For more information you can log in to Web-sites:*

*[www.eurofinecatering.com](http://www.eurofinecatering.com) or [www.chefedward.com](http://www.chefedward.com)*

*You can E-mail the question at [www.eurofinecatering.com/contactus.htm](http://www.eurofinecatering.com/contactus.htm)*

*Or call:*

*Land line: (718) 383-8303*

*Cell: (347) 670-0015*

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### ***CATERING FACT SHEET***

**CUSTOM DESIGNED CATERING:** *Our printed menus are only general guidelines. Our Catering Manager, along with our Chef, will be at your service to create custom designed menus. The freshest seasonal delicacies available will be used. We take pride in our creativeness and will enjoy assisting you with your every request. Let our team of Euro Fine Catering Services give you Personalized Attention with a Special Class Touch.*

**GUARANTEES:** *The Euro Catering Sales Office needs to be notified of the exact number of attendees or any menu request by noon, three working days prior to the event (72 hours). This minimum number of guests will be considered a guarantee for which you will be charged even if fewer guests attend. All menu items ordered in primary conversation will be charged. An increase in the guaranteed attendance or requested menu items will be accepted up to 24 hours before the function (48 hours on weekends). A 75% penalty on estimated charges will be assessed if an event is canceled after the 48 hour guarantee. If no guarantee is received by the Euro Catering Sales Office by the specified time, the attendance figure listed on the menu contract will be used as the guarantee.*

**BILLING:** *All functions require a deposit at the time of booking and full payment 72 hours in advance of your function along with the final guaranteed number of attendees or menu items ordered. Any function booked within 48 hours MUST be paid for immediately before Euro Fine Catering will guarantee your function will be reserved or ordered menu items will be delivered.*

*Any other payment arrangement must be approved through our Accounting Department. Upon approval, direct billing may be established by completing our Direct Bill application with authorized signatures, estimated total charges, credit references, and prior history with other catering companies. Our Euro Credit Manager must receive the completed application no later than three weeks prior to the function. A master account will be established upon credit approval. In the event that credit is not approved, payment must be provided in advance by cash, check or guaranteed by credit card.*

**PRICING:** *All pricing is current. Prices are subject to change without notice. The Catering will add a 20% service charge to all food and beverage prices. New York State law requires applying an 8.75% sales tax to all food and beverage prices. If your function is exempt from State tax, we must receive a copy of your exemption form at the time the function is booked.*

*A 15% Beverage tax on liquor and wine sales is included in the listed price. Taxes are added to the total of food and beverage including the service charge.*

*Thanks*

*Edward Nowakowski CEMC - CFBE*

*Chef/Owner Edward Nowakowski, CEMC - CFBE*