



Wolfgang Puck

catering

Event Proposal

Debra Hellerstein

October 11, 2009

100 guests

Time- TBD based on 3 hours

Location - Darbeloff



Food is pleasure, food is fun, food is meant to be shared.

One of the things that I love about catering is that a lot of people get to experience the food that I cook from my heart - all at the same time. I personally oversee the chefs, as well as the menus and recipes that are prepared for you and your guests, at the Museum of Science.

I believe that fancy food doesn't necessarily have to be fancy to dazzle your palate. I grew up as a young boy in Austria, in a house with no refrigerator. I learned to cook at the age of twelve by using only what was available; fresh, local and seasonal ingredients to create the tastiest food and unexpected flavors. Some people may call it a trend, but I have been cooking this way in my restaurants for more than 25 years.

And we take pride in setting a higher standard for catered events by preparing our delicious cuisine 'a la minute', or restaurant style "to order". You will see and taste the difference that fresh, on the spot preparation makes. Our catering business started when my customers at Spago asked me to cook for their parties at their homes. Since then, our catering business has grown to providing catering at 29 wonderful cultural and landmark institutions in the United States.

So whether you are hosting 20 or 2,000, I hope you will experience the love and passion that put into my cooking.

Eat, Love, Live!



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ACCENT STATION - Drop off for 100 guests

Sliced Fresh Fruit Platter
Hummus with Garlic Roasted Pita



BEER & WINE - 3 hours service

Based on consumption-\$4.75 per drink
Tunnel of Elms Chardonnay
Tunnel of Elms Merlot

Budweiser Light
Sam Adams
Amstel Light
Harpoon IPA



Non Alcoholic Beverage Package - 3 hours service

Coke Tonic Water
Diet Coke Club Soda
Sprite Dasani
Pellegrino Cranberry & Orange Juice



Wolfgang Puck Catering Costs based on 100 guests and the above menu selections
Reception Station= \$22.50 per person

Per person charge inclusive of all food, beverages, linen and equipment rentals

Estimated Consumption Bar 50 @ \$4.75 per drink = \$237.50

Estimated Labor = \$ 423.00

Estimated 5% state tax = \$181.96

Estimated Total Costs = \$ 3082.91

Menu prices and Labor are subject to change, proposal based on 2009 pricing, proposal valid for 30 days

Equipment fees are subject to change upon final floor plan and menu selection

Final Guests counts are require upon the signed contract, guest counts may be adjusted 5 business days prior the event to increase 20% or decrease 10% from the guest count listed on the contract

Prepared by: Maureen Gelineau- Wolfgang Puck Catering - September 8, 2009