

**CONTRACT NAME: AGREEMENT BETWEEN BLUE ANGEL WEDDING & CATERING, WAVES & ROSES LLC AND DAVIS JOINT UNIFIED SCHOOL DISTRICT**

**BRIEF DESCRIPTION OF CONTRACT:** Blue Angel Weddings & Catering, Waves & Roses LLC will provide catering service for the DaVinci Charter Academy staff attending a professional development conference facilitated by the Buck Institute for Education from July 31, 2016 through August 4, 2016. This conference focuses on project-based learning for the entire staff of DaVinci.

The cost of the catering service is \$6,000 and is included in the site budget. No additional funding is being requested.

# Contract for Service

**Blue Angel Weddings & Catering, Waves & Roses LLC,  
1132 Ski Run Blvd, South Lake Tahoe, CA, 96150**

**Phone: (530) 544-6546**

**Fax: (530) 544-6543**

**www.blueangelcafeweddings.com events@blueangelcafe.com**

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<b>Prepared For:</b>	Scott Bell	<b>Event Date:</b>	8/1/2016 - Monday
<b>Address:</b>		<b>Phone:</b>	Cell: 916.802.7130
<b>Email:</b>	sbell@djud.net	<b>Event Title:</b>	Bell Drops LLV
<b>Contract #:</b>	1177	<b>Guest Count:</b>	10
<b>Service Style:</b>	Drop-off	<b>Occasion:</b>	Food Drop Off
<b>Salesperson:</b>	Katie O'Neil		
<b>Venue:</b>	Lakeland Village 3535 Lake Tahoe Blvd. South Lake Tahoe, CA 96150	<b>Last Change:</b>	6/13/2016

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## **EVENT CONFIRMATION, PAYMENT & HEADCOUNT POLICY:**

1st Deposit. Due at time of reservation. 33.33% of Total or 50% of total if less than \$2000 or the reservation is made within 2 months of the event. Minimum of \$1000.

Food & Beverage Deposit. A 50% deposit of the final balance. Due no later than 6 weeks prior to the date of your event. Only applicable for payments set up with a 3 payment schedule.

Final Payment. Due 12 days prior to event. Any overdue payments will be subject to a 5% late fee.

Final head count, full details and plated menu count for your event is required 14 days prior to event.

Any locations, times or fees that are still to be confirmed or possibly changed, clients will be responsible as per the contract below for updated or changed details even if not stated on this contract.

All catering, wedding packages and banquet loft/event charges will be on a cash, check or credit card basis. To confirm your event we require the 1st deposit as listed above along with this contract signed. Additional charges incurred during the function will be payable at the conclusion of the event. If no alternative payment is received the credit card on file will be charged for payment in full.

## **GUARANTEE:**

Final guest and menu selection (including counts for each choice of entrée for events with plated meal service), must be communicated to our Catering & Events department 14 days prior to the event. If we do not hear from you, your last estimate will be considered your final guarantee, count reduction will not be allowed. Charges will be based on the guarantee, or actual attendance, whichever is higher. If the actual attendance is less than the guarantee, it will not be permitted to take any "to go" meals to make up the difference. The count may not decrease however you may increase the guest count (no more than 6 guess) up to 96 hours in advance (certain exceptions apply). At the time of the deposit, you as the client accept all pricing as listed on your invoice.

## **CANCELLATION POLICY:**

All deposits are non-refundable. If a cancellation should occur, written notice must be submitted 90 days prior to your event for a refund to even be considered. We are not responsible for the weather or event party delays.

If cancellation occurs due to weather, the payment and deposit under certain exceptions may be transferable on a one time basis to another date (except for wedding packages). If a cancellation occurs 10 days or fewer prior to the event, the client will be responsible for all charges in full as per your invoice. Vendor services are subject to cancellation fees. Please ask for further details.

If we do not receive a signed contract within the stated time given Waves and Roses LLC, DBA: Blue Angel Weddings & Catering has the right to cancel the event at any time. The invoice is based on the most current invoice on file. Updated Invoices will include updated choices and head counts the client has given via e-mail, on the phone or in person with the Blue Angel Catering Sales Staff. In case of cancellation occurring due to weather the wedding package is non-refundable.

## **EVENT WORKSHEET:**

Final event details must be communicated to the Catering & Events department no later than 14 days prior to the event. This includes all room set up requirements and notification and specifications for all items being brought on premise, which must be approved by the Catering & Events department in advance. This is the clients responsibility to provide final details at this 14 day mark.

An Event Worksheet, outlining all arrangements for each event will be given to you which outlines all these specifications such as timings, menu options etc.)for your event. If we do not receive details at the 14 day mark we will finalize details for you at our discretion of which you will be bound to. To confirm your arrangements, please carefully review each Event Worksheet you receive in detail and advise if any changes/additions need to be made. If we do not receive all your final details 14 days prior we cannot guarantee any changes/additions to your reservation. Once you receive your final Event Worksheet you must sign and initial and return no later than 3 days prior to your event. If on the day of the event the signed sheet has not been received, it will be implied that you have accepted and are taking responsibility for all details on the final Event Worksheet that the Blue Angel has sent you and has on file.

**GUEST RESPONSIBILITY:**

The client agrees to hold Waves & Roses, LLC, DBA: Blue Angel Weddings & Catering, its employees or subcontractors harmless from all liabilities, claims, damages, costs and expenses, including reasonable attorneys' fees and expenses relating to services arising out of this Agreement and/or damage caused by its members.

Advanced arrangements must be made with us for corkage of wine brought in by your group.

Waves and Roses, LLC, DBA: The Blue Angel Wedding & Catering will not be held responsible at any time for merchandise or articles left on the premise or any off site catering venue. Client assumes responsibility for and accidental injury or damage to customers or equipment of Waves and Roses LLC, DBA: Blue Angel Weddings & Catering.

**MENU, CATERING, BANQUET LOFT & PACKAGE PRICING:**

Waves and Roses, LLC, DBA: Blue Angel Weddings & Catering, reserves the right to change prices at any time. If, within 5 days of the event Waves and Roses LLC, DBA: Blue Angel Weddings & Catering finds that an item is not available at customary prices or are not up to our level of quality, the client will have the option to choose an alternative or pay a premium.

Catering, banquet loft & package rates may change due to an increase from outside vendors to our rates. Due to legal concerns, all leftover food remains the property of Waves and Roses, LLC, DBA: Blue Angel Weddings & Catering and will not be given to the host or guests following a catering event. Children aged under 12 years receive half price off the adult menu price.

You as the client is fully responsible for ordering of all equipment for any offsite event (not in the Blue Angel Loft). Blue Angel will not be responsible for quantities of equipment ordered not been correct. For any outdoor reception venues you, the client, are responsible for having a tent on hold due to bad weather.

**CATERING PRICING:**

All menu prices are based on drop off service only. Our Food & Beverage drop off fee is 15%. This percentage may change if guest numbers increase from time of reservation to actual event date. For any platters, chaffing dishes, serving utensils not returned by the stated time additional fees will be charged.

Additional fees will also be charged to add service staff, upgraded plate ware, silverware, glassware and linens. There is also a drop off fee for any rental equipment of, but not limited to, \$50 (dependent on location and quantity).

Additional charges: 8% tax.

For any last minute changes in the drop off or pick up time we will charge an additional fee. We can not always guarantee that we can change the time last minute due to scheduling of staff and preparation of food.

**PHOTO RELEASE:**

I hereby grant Waves and Roses LLC, DBA: Blue Angel Weddings & Catering and Vendors used by Waves and Roses LLC, DBA: Blue Angel Weddings & Catering and any off site locations (if used) permission to use my written communication and likeness in photograph(s)/video and all of its publications and in any and all media, whether now or hereafter existing, controlled by Waves and Roses LLC, DBA: Blue Angel Weddings & Catering, in perpetuity, and for other use by the company. I will make no monetary or other claim against Waves and Roses, LLC, DBA: Blue Angel Weddings & Catering or Vendors used for use of the written communication or the photograph(s)/video.

**SIGN BELOW & RETURN THE ORIGINAL NO LATER THAN 7 DAYS AFTER ISSUE DATE**

Company: Waves and Roses, LLC, DBA: Blue Angel Weddings & Catering

*Signature: Steve Steffen, VP*

Client Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Guarantor Contact Tel Number: \_\_\_\_\_

In providing your signature, you certify that either a) the organization you represent has given you the legitimate authority to enter into a contractual agreement with the Blue Angel; or b) that you choose to be the "Guarantor" and accept all responsibilities associated with this event, financial and otherwise, to include but not limited to those outlined above.

Accepted by: \_\_\_\_\_  
Guarantor, Please Print

Credit Card Number: \_\_\_\_\_

Exp Date: \_\_\_\_\_ Security Code: \_\_\_\_\_ Billing Zip Code: \_\_\_\_\_

## Proposal of Service

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### Delightful Day Breakfast 8/1

*Sugar Pine Room  
Eat @ 8:15AM*

#### **Fresh Baked Scones**

Chefs choice

#### **Applewood Bacon**

#### **Fruit Salad**

#### **Frittata (Seasonal Vegetables & Cheese)**

#### **Toasted Bagel Shmears**

With cream cheese, butter, and jam

#### **Orange Juice**

#### **Coffee and Tea Service**

Extra coffee to be delivered at 10:15AM

### 2 Sandwiches and 1 Salad 8/1

*Sugar Pine Room  
Eat @ 12:30PM*

#### **Hummus Wrap with Shredded Vegetables and Arugula Walnut Pesto**

#### **Sliced Natural Turkey with Brie Wrap**

Green Apple, Lettuce, Mango Chutney and Sugared Walnuts

#### **Blue Angel Summer House Salad**

Seasonal berries and crumbled goat cheese with mixed greens and a basil orange vinaigrette

#### **Assorted Dessert Bar**

Assortment of cheesecake bites and lemon bars

### Full Monty Brunch 8/2

*Lakeshore Room  
Eat @ 8:15AM*

#### **Fresh Baked Scones**

Chefs choice

**Breakfast Sausage**

**Applewood Bacon**

**Home Fries**

**Frittata (Seasonal Vegetables & Cheese)**

**Fruit Salad**

**Spinach Salad**

Spinach Salad with Candied Walnuts, Jimaca, Red Onion with a Peppered White Balsamic Dressing.

**Orange Juice**

**Coffee and Tea Service**

Extra coffee delivered at 10:15AM

**2 Sandwiches and 2 Salads 8/2**

*Lakeshore Room*

*Eat @ 12:30PM*

**Fresh Mozzarella Sandwich**

with Avocado, Lettuce, tomatoes with a Pesto Vinaigrette on baguette

**Pulled Pork Sandwich**

With Kale Coleslaw

**Blue Angel Summer House Salad**

Seasonal berries and crumbled goat cheese with mixed greens and a basil orange vinaigrette

**Kale Salad**

Massaged Kale, shredded carrots, toasted almonds, cauliflower & dried cranberries in a sesame ginger vinaigrette

**Baked Brie**

Baked Brie Topped with Chopped Nuts, Fresh Herbs and Dried Cranberries

Dropped with lunch

**Assorted Dessert Bar**

Assortment of salted caramel brownies and maple walnut cheesecake

**Full Monty Brunch 8/3**

*Lakeshore Room*

*Eat @ 7:30AM*

**Fresh Baked Scones**

Chefs choice

**Breakfast Sausage**

**Applewood Bacon**

**Home Fries**

**Frittata (Seasonal Vegetables & Cheese)**

**Fruit Salad**

**Spinach Salad**

Spinach Salad with Candied Walnuts, Jimaca, Red Onion with a Peppered White Balsamic Dressing.

**Orange Juice**

**Coffee and Tea Service**

Extra coffee to be delivered at 10:15AM

**2 Sandwiches and 1 Salad 8/3**

*Lakeshore Room  
Eat @ 12PM*

**Hummus Wrap with Shredded Vegetables and Arugula Walnut Pesto**

**Chicken Club Sandwich**

Chicken with Applewood Bacon, Lettuce, and Tomato, served on a brioche bun.

**Caesar Salad**

Fresh romaine, creamy Caesar dressing with focaccia croutons & parmesan cheese

**Assorted Dessert Bar**

Assortment of strudel: Tahitian vanilla and lemon

**Traditional Seasonal Fruit Platter**

To be dropped with lunch

**Delightful Day Breakfast 8/4**

*Lakeshore Room  
Eat @7:30AM*

*Cheese platter to be delivered when picking up breakfast*

**Fresh Baked Scones**

Chefs choice

**Breakfast Sausage**

**Fruit Salad**

**Frittata (Seasonal Vegetables & Cheese)**

**Toasted Bagel Shmears**

With cream cheese, butter, and jam

**Orange Juice**

**Coffee and Tea Service**

**Domestic Cheese Platter**

**Catering**

<b>Qty</b>	<b>Description</b>	<b>Unit Price</b>	<b>Total</b>
10	Delightful Day Breakfast 8/1	\$21.99	\$219.90
10	Coffee and Tea Service	\$2.00	\$20.00
10	2 Sandwiches and 1 Salad 8/1	\$14.99	\$149.90
10	Assorted Dessert Bar	\$8.00	\$80.00
27	Full Monty Brunch 8/2	\$32.99	\$890.73
27	Coffee and Tea Service	\$2.00	\$54.00
27	2 Sandwiches and 2 Salads 8/2	\$18.99	\$512.73
1	Baked Brie	\$115.00	\$115.00
27	Assorted Dessert Bar	\$8.00	\$216.00
27	Full Monty Brunch 8/3	\$32.99	\$890.73
27	Coffee and Tea Service	\$2.00	\$54.00
27	2 Sandwiches and 1 Salad 8/3	\$14.99	\$404.73
27	Assorted Dessert Bar	\$8.00	\$216.00

1	Traditional Seasonal Fruit Platter	\$150.00		\$150.00
10	Delightful Day Breakfast 8/4	\$21.99		\$219.90
1	Domestic Cheese Platter	\$170.00		\$170.00
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Catering Subtotal				\$4,363.62

**Beverage Selection**

Qty	Description	Unit Price		Total
64	Variety of Soda Selection	\$3.00	Each	\$192.00
Sodas delivered 8/1 (No Sprite, include Ginger Ale)				
Soda, water, and iced tea for 8/2 and 8/3 (No Sprite, include Ginger Ale)				
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Beverage Selection Subtotal				\$192.00

**Rental**

Qty	Description	Unit Price		Total
138	Disposable Plate-ware, Utensils, and Paper Napkins	\$2.00	Each	\$276.00
Includes: Disposable Plates, Plastic Disposable Flatware, & Paper Napkins.				
				<hr/>
				<hr/>
Rental Subtotal				\$276.00

**Charges:** \$4,831.62

**15% Drop Fee:** \$724.74

**Subtotal:** \$5,556.36

**8% Sales Tax:** \$444.51

**Post-Tax Subtotal:** \$6,000.87

**Payments:** \$0.00

<b>Total Due:</b>	<b>\$6,000.87</b>
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**33% Deposit Amount:** \$1,980.29

**Final Balance Due:** 7/20/2016