

Full service beverages

Edibles Rex's experienced bartenders know how to mix it up! Full service beverages includes bar equipment (coolers, pitchers, scoop, etc.), ice, clear plastic cups, and white beverage napkins.

Please note that there is an additional 6% Michigan Sales Tax and 18% Service Charge to all food and beverage pricing.

SODA AND JUICE BAR

SODA AND JUICE BAR - \$2.50 per Guest

SODA, JUICE, MIXERS AND BAR FRUIT - \$3.50 per Guest

Alcoholic beverages to be provided by Client.

SMOOTHIES AND FROZEN CAPPUCCINO - \$6.00 per Guest

Includes Bar Blenders, Two Fruit Smoothies with Fresh Fruit Garnish, Frozen Cappuccino with Whipped Cream and Chocolate Syrup.

MARGARITA BAR - \$4.50 per Guest

Includes Traditional Margarita, Piña Colada, and Strawberry Daquiri Mixes with Fresh Fruit Garnish.

EVENT STAFFING FOR FULL SERVICE BEVERAGES

Uniformed Bartenders and Servers are available for \$125.00 per Staff (Maximum 5 hours of service).
One bartender for every 100 Guests is suggested.

EDIBLES REX *party planning form*

Name/Company

Contact

Address

Email Address

Phone

Fax

Date of Event

Day of the Week

Approximate Starting Time

Approximate End Time

Type of Event

Number of Guests

Adults

Children

Location

Additional Information

ordering catered events

THE FINE PRINT

MENU PRICES

Menus are priced per person. Menu prices do not include sales tax or service charge. Additional serving staff for sit down service, exhibition cooking and/or specialty chefs are available at an additional charge – consult your event coordinator.

SERVICE CHARGE

This charge covers incidental costs from drive time, set-up, breakdown, disposables, fuel, support staff and other services that complete your event.

GRATUITY

This is optional at the discretion of the client and greatly appreciated by the staff. We are responsible, by law, to report gratuities. Therefore, you may offer gratuities directly to servers or include with your balance, to be distributed to your server(s).

DEPOSIT AND PAYMENTS

A non-refundable deposit of 50% of total price is required to confirm (or “book”) an order. A \$500-\$1,000 “Date Deposit” will guarantee our availability to do your event until details are finalized. All orders must be paid in full prior to event. Payments made with personal check must be received at least ten business days prior to event. Cash, cashier’s check, money order or credit card must be received at least three (3) business days prior to the event.

GUEST COUNT / GUARANTEE

A guarantee minimum guest count is required with your deposit to secure your date. After that date, we will be happy to accommodate more guests, if we are notified by 1 pm, no later than three (3) business days before the event. We cannot, however, decrease the count. Food quantities and prices are based on the number of guests and the duration of the event. Client will be charged accordingly for additional guests (including musicians, photographers, or any other person retained by the client to provide services during the course of the event). Payment is due three business days before the event, with certified check, money order, cash or credit card.

SUBSTITUTIONS

We reserve the right to make substitutions when market conditions dictate, or for any reason beyond our control. All substitutions will be of comparable or greater value, and if possible, you will be notified.

CANCELLATIONS

All monies received will be applied toward future bookings.

LINENS AND RENTALS

Custom colored and specialty linens are available at an additional charge. Please contact your event coordinator for details and prices. Client will be charged replacement cost of all missing or damaged linen (including holes, snags, tears, cigarette burns, etc.) and/or rental equipment.

DAMAGES

Client assumes responsibility for any damage to items provided by caterer during their event caused by guests of that event. Client will be charged replacement cost of all missing or damaged decor, silver, china, glassware or equipment. We are not responsible for damage or replacement of client’s items or property used for their event at client’s request.

MISCELLANEOUS

We reserve the right to remove all “leftover” food and products not consumed by the end of the event. We donate reusable leftovers to Forgotten Harvest. Our insurance will not permit us to serve any perishable foods not prepared by us at your event, and if you decide to serve such foods, we are not liable for any subsequent illness of your guests. Client is responsible for any special costs such as parking or entrance fees to your event site. We reserve the right to add a predetermined charge for difficult access (i.e. loading, many stairs, long distances, sand, hills, etc.). You will be informed, whenever possible, of such charges unless they are unknown at the time of booking. We are fully licensed and insured.