

Plan the perfect PARTY



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Are you planning an event and want to ensure the finest in food and service? Call Saz's Catering to be directed to one of our talented and attentive sales and event managers. We'll need to know a few things first before we get started; for example, what is your preferred date and time of day? About how many guests will you be hosting at your event? Where is it taking place?

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Once we've gathered this initial information from you, we will then have you take a look at our catering menus if you haven't already. Our menu collection includes a casual lunch, dinner, and tailgate or picnic menu, as well as some more formal options, offering complete customization from hors d'oeuvres to desserts. You'll explore your options and craft the best menu for your group and type of event. At this point, your event manager will also be able to address any dietary concerns or special requests for your menu, along with any additional needs you may have like rental equipment needs, specialty linens or décor, and the best service style for your group size and type.

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Begin putting together a tentative contract with your event manager. You'll identify some dishes that pique your interest and work together to complement your main entrée(s) with great sides and, if appropriate, enhancements to your menu. Don't worry if you don't have a menu carved in stone yet – this initial proposal just serves as a starting point to secure your event. For complex menus and multi-course events, we're happy to arrange a tasting to tweak those final flavors.

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Make it official! A signed contract, along with deposit, will secure your event equipment, staff, and menu selections on our end. We understand that your event details may fluctuate as you move further in your planning, so final details like guest count, menu selections, final payment, and any other information necessary for the success of your event won't be due until ten working days before your event date. As more information becomes available and quotes become orders for things like rentals and linens, your contract will be updated to reflect the changes so you aren't left with surprises when it comes time to settle your balance.

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Enjoy the exceptional execution for which Saz's is known! You'll be able to give full attention to your guests while the team at Saz's provides complete guest satisfaction in line with your event needs, leaving you to bask in accolades of another event well done!

Service S T Y L E S



Full Service Stay and Serve-When full service catering is needed, our staff will arrive on site, set up your buffet based on your menu requirements, then monitor and replenish the buffet as necessary. In addition, our staff will monitor the dining area of your event to assist in keeping it clean and tables cleared. This style of service is perfect for any size group, especially those over 50 guests. Pricing includes all tables and linens for the food and beverage portion of your event and all buffet equipment and disposable serving ware. There is a staff service charge of 22% (\$250 minimum) added to all full service events for labor and associated costs, but gratuity is not required and is left to the discretion of the client. Parties are served for up to 1.5 hours. Additional serving time is available for an additional cost. Additional labor fees may be applicable to areas outside Milwaukee County. Holidays and holiday weekends may incur additional service charges up to 1.5 times the standard rate.

Delivery and Set Up- When you don't need our staff to stay and service your event, this option is for you. We'll come in with all the food and equipment (tables not included but can be added for an additional cost). We will get everything set up (includes chafing dishes, utensils, etc.) and then return at a mutually agreed upon time to pick up the equipment and supplies. Delivery and set up fees vary and are based on one way distance to your site. 0-10 miles=\$75, 11-20 miles=\$95, 21-30 miles=\$120, 31-40 miles=\$150, 41-50 miles=\$195. There are additional fees for outlying areas. Delivery times are guaranteed to be ready within 15 minutes of specified time or we will pay for your delivery fee. This style of service is not recommended for groups over 50 guests. Pricing is based on deliveries between 8am and 9pm, Monday through Friday (excluding holidays). Additional fees may apply for deliveries outside of these hours. This style of service is generally not available on weekends.

Express Corporate Drop Off- This is perfect for office meetings and smaller groups (10 person minimum order). Our driver will arrive and drop off your menu selections to your specified location. Drop off orders do not include chafing dishes or our serving equipment. Everything will arrive in disposable packaging. Included in the drop off will be plates, napkins, and flatware. Delivery fees for this service vary and are based on one way distance to your site. 0-5 miles=\$30, 6-15 miles=\$50, 16-25 miles=\$75. This service is not available for events further than 25 miles from our offices. Pricing based on deliveries between 10am and 2pm. Additional fees may apply outside of these hours. This style of service is generally not available on weekends.

Pickup- Don't need our services, but love Saz's Food? This is the perfect option for you. No service charges will apply. Items can be packaged hot or cold for your event. Food is packaged in disposable pans and pickup pricing includes disposable plates, napkins and flatware for standard menus (additional fees apply for these items when ordering from the A La Carte and Pick Up Menu).