



## FULL-SERVICE CATERING MENUS

### THE PERFECT EVENT

This is your event, and we have the experience, attention to detail, and incredible food and service that will ensure the event goes on without a hitch.

The Susi Family has been creating exceptional events in Central Ohio for three generations. Maria and Tony Susi opened the Berwick in 1955 with the dream of bringing families and friends together to celebrate special occasions with exceptional homemade food.

From the menu selection to the end of the event, the Susi family will personally be with you every step of the way. We will finalize the details, set the event venue and establish a steady flow for your event, so all you need to do, is enjoy.

Thank you for considering The Berwick to cater the event.

We look forward to helping make your event a day your guests will never forget.

**Menu Key:** (S) – *The Berwick's Specialties* (V) – *Vegetarian*

*Gluten Free – Ask The Berwick for a list of the Gluten Free menu items.*



## THE BERWICK EXPERIENCE

### **THE PERFECT VENUE**

Have you chosen a venue for the event? Choose a location from our Catering Venue list to get the process started. There are many types of venues to choose from to best fit your style and create the perfect setting!

### **THE MENU & SUBSTITUTIONS**

Impress your guests with one of our delectable menus. From Sit Down to Stations, The Berwick will help you find the perfect menu for your event. We pride ourselves on serving fresh homemade food that your guests will remember for years to come.

### **THE TASTING**

One of the favorite moments in the event planning process is the tasting. The Berwick provides complimentary tastings with flexible availability to work with your schedule. You can bring up to eight guests and try up to six entrees, eight sides, six appetizers or the station menus as well. The tasting will give you a chance to taste some homemade Italian goodness as well as speak with one of the Susi family members to have all of your questions answered.

### **THE SETUP**

The Berwick includes all of the linen tablecloths, linen napkins, china, silverware, glassware and table skirting in the pricing to make the planning less stressful. To make the process even easier, we setup the entire event!

### **THE SERVICE STAFF**

Our service staff, bartenders, kitchen staff and a family member will be at the event to ensure everything runs smoothly and your every need is met. From beginning to end, we make sure that everyone at the event receives the best of service.\*\* See contract for hourly staff rates.

### **THE QUOTE**

Need a price quote? Once the venue and menu are chosen, we can work with you to create an estimate. We will need to know the number of guests attending, time frame of the event, bar details, menu and budget to start the process. You are almost there....

### **THE BOOKING**

We would be honored to be a part of your event. There are only two simple steps to book our catering services: Signing a contract and providing a deposit. You can speak with a Susi member for more details.

### **THE FINAL DETAILS**

The event is approaching and all of the details are coming together. Setup an appointment with a family member to get all of the details planned from table setup to the napkin colors. We are more than happy to help with any recommendations on room setup & decorations for the venue, alcohol amounts and timeline. We will take this time to ensure that no detail goes unnoticed.

### **THE MAIN EVENT**

The day has finally arrived. The Berwick staff will setup the venue to your specifications either the day before or the day of the event. We will arrive on-site the day of the reception to ensure that everything is ready upon your guests' arrival and work diligently to guarantee everyone is satisfied and no one goes home hungry. At the end of the event leave the cleaning to us. We will help ensure that everything is taken care of at the venue so you can continue enjoying the special day.



## CATERING VENUES

Throughout our many years of serving Columbus, we have been very proud to work with the following catering facilities. We are not limited to these facilities as we are able to cater at any venue allowing outside caterers or at a home residence.

### **The following facilities allow clients to provide their own alcohol:**

- **Bryce Eck Activity Center (St. Andrew)** – 614.459.1402 – Seats up to 200 Guests
- **Bryn Du Mansion & Field House:** Granville, OH – 740.587.7053 – Seats up to 400 Guests
- **Camp Mary Orton** – 614.885.1023 – Seats up to 200 Guests
- **Church of the Resurrection** – 614.855.1400 – Seats up to 300 Guests
- **Cultural Arts Center** – 614.645.7514 – Seats up to 150 Guests
- **Dublin Recreation Center** – 614.410.4550 – Seats up to 225 Guests
- **Everal Barn & Homestead** – 614.901.6578 – Seats up to 120 Guests
- **Greek Orthodox Church** – 614.224.9020 – Seats up to 300 Guests *(Separate Menus)*
- **Immaculate Conception Catholic Church** – 614.267.9241 – Seats up to 200 Guests
- **Jorgensen Farms** - 614.855.2697 – Seats up to 250 Guests
- **Kelton House Museum & Garden** – 614.464.2022 – Seats up to 100 Guests
- **Little Brook Meadows:** Lancaster, OH - 740.689.9129 – Seats up to 210 Guests
- **Nationwide & Ohio Farm Bureau 4-H Center** – 614.247.8148 – Seats up to 250 Guests
- **North Bank Park Glass Pavilion** – 614.645.3300 – Seats up to 200 Guests
- **Old Blue Rooster Event Center** - 614.551.1332 – Seats up to 230 Guests
- **Olde Gahanna Sanctuary** – 614.475.9265 – Seats up to 175 Guests
- **Our Lady of Victory Church** – 614.488.2428 – Seats up to 200 Guests
- **Park of Roses Shelter House** – 614.645.3337 – Seats up to 125 Guests
- **St. Agatha Church** – 614.488.6149 – Seats up to 400 Guests
- **St. Andrew Catholic Church** – 614.451.1626 – Seats up to 375 Guests
- **St. Charles Walter's Commons** – 614.252.9288 – Seats up to 800 Guests
- **St. Elizabeth Church:** Columbus, OH – 614.891.0150 – Seats up to 250 Guests
- **Wetland Barn Reserve** – 614.562.5324 – Seats up to 100 Guests

### **The following facilities provide the alcohol/beverages:**

- **Aladdin Shrine Center** – 614.475.2609 – Seats up to Guests *(Separate Menus)*
- **Hickory Lakes** – 614.837.2143 – Seats up to 300 Guests
- **Irongate Equestrian Center** – 614.747.6224 – Seats up to 900 Guests *(Separate Menus)*
- **Ohio History Center** – 614.298.2915 – Seats up to 300 Guests
- **Longaberger Alumni House** – 614.292.3067 – Seats up to 150 Guests
- **The Ballroom at Oakhurst** – 614.882.7323 – Seats up to 300 Guests
- **The Ohio Statehouse** – 614.466.2251 – Seats up to 400 Guests *(Separate Menus)*
- **The Vault** – 614.225.1000 – Seats up to 250 Guests
- **York Golf Club** - 614.885.5968 – Seats up to 200 Guests

**Please contact us if you have any questions about any of the venues to ensure you pick the venue that best fits your style and size group.**

3250 Refugee Rd, Columbus, OH 43232 | tel. 614.235.7100 | fax. 614.235.3744  
email. [susifamily@the-berwick.com](mailto:susifamily@the-berwick.com) | [The-Berwick.com](http://The-Berwick.com)



## **BREAKFAST & BRUNCH**

### **BUILD YOUR OWN CONTINENTAL BREAKFAST \$12.50 per Guest**

- *Choice of Four*
  - Assorted Fresh Danishes
  - Assorted Fresh Donuts
  - Assorted Bagels with Cream Cheese & Nutella
  - Assorted Muffins
  - Fresh Fruit Bowl or Assorted Fresh Berries
  - Yogurt Parfaits
  - Assorted Cereal Bars
  - Oatmeal with Assorted Toppings
  - Nutella Filled Croissants
- Orange Juice & Cranberry Juice Station
- Fresh Coffee and Hot Tea Station

### **TRADITIONAL BREAKFAST \$17 per Guest**

- Fresh Fruit Bowl **or** Assorted Fresh Berries
- Fresh Scrambled Eggs
- Crisp Bacon
- Sausage Links
- Red Skin Potato Home Fries
- Buttermilk Biscuits **or** Homemade Fruit Rolls
- Orange Juice & Cranberry Juice Station
- Fresh Coffee and Hot Tea Service

### **WAFFLE STATION BREAKFAST \$17 per Guest**

- Fresh Fruit Bowl **or** Assorted Fresh Berries
- Fresh Belgian Waffles with Warm Pure Maple Syrup, Sliced Fresh Strawberries, Fresh Blueberries, Candied Pecans, Caramelized Bananas, Whipped Cream and Butter
- Fresh Scrambled Eggs
- Crisp Bacon **or** Sausage Links
- Orange Juice & Cranberry Juice Station
- Fresh Coffee and Hot Tea Service

**\*\*Turkey Products Available Upon Request**

**Pricing is Subject to a 25% Service Charge.**

**\*\*\*Carry-out containers will not be given for buffet meals.**



## **BREAKFAST & BRUNCH**

### **TRADITIONAL OMELET STATION BREAKFAST \$17 per Guest**

- Fresh Fruit Bowl **or** Assorted Fresh Berries
- Fresh Eggs Cooked to Order with Cheddar Cheese, Sautéed Mushrooms, Diced Bell Peppers, Diced Onion, Ham, Turkey Sausage, Bacon Bits and Diced Tomato.
- Crisp Bacon **or** Sausage Links
- Red Skin Potato Home Fries
- Orange Juice & Cranberry Juice Station
- Fresh Coffee and Hot Tea Service
  - Egg Whites Available

### **SIGNATURE OMELET STATION BREAKFAST \$20 per Guest**

- Fresh Fruit Bowl **or** Assorted Fresh Berries
- Fresh Eggs Cooked to Order with Sautéed Zucchini, Sautéed Red & Green Bell Peppers, Baby Spinach, Wild Mushrooms, Asparagus, Feta Cheese, Goat Cheese, Fresh Herbs, Chorizo, Avocado, Diced Tomato, Italian Sausage
- Crisp Bacon **or** Sausage Links
- Herb Roasted Breakfast Potatoes
- Orange Juice & Cranberry Juice Station
- Fresh Coffee and Hot Tea Service
  - Egg Whites Available

### **ITALIAN FRITTATA BREAKFAST \$17 per Guest**

- Fresh Fruit Bowl **or** Assorted Fresh Berries
- Fresh Eggs with Choice of One Filling:
  - Sautéed Zucchini, Onion & Romano Cheese
  - Fresh Asparagus
  - Spinach, Sundried Tomato & Feta Cheese
  - Chorizo with Chipotle Cream
- Herb Roasted Breakfast Potatoes
- Assorted Bagels with Cream Cheese
- Orange Juice & Cranberry Juice Station
- Fresh Coffee and Hot Tea Service

**\*\*Turkey Products Available Upon Request**

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## SINGLE ENTRÉE PLATED LUNCH

	<b>Priced per Guest</b>
Chicken Piccata (S)	\$23
Chicken Marsala (S)	\$23
Chicken Parmesan (S)	\$23
Chicken Cordon Bleu	\$25
Chicken Stuffed with Spinach & Gorgonzola in a Sundried Tomato Sauce (S)	\$25
Lemon Artichoke Chicken	\$25
Roasted Italian Chicken with Dressing	\$23
Chicken Osso Buco	\$23
Rosemary & Garlic Sliced Pork loin	\$23
French Rack Stuffed Pork Chop with Gorgonzola, Apple & Candied Walnuts	\$27
Fresh Tom Turkey with Cornbread Dressing & Gravy	\$23
10oz Choice Rib-Eye Steak with Sautéed Mushrooms	Market Price
Sliced Choice Beef Tenderloin with Bordelaise Sauce (S)	Market Price
Choice Filet Mignon Marsala	Market Price
Choice Prime Rib Au Jus (S)	Market Price
London Broil with Wild Mushroom Sauce	\$31
Braised Short Ribs (S)	\$31
Jumbo Shrimp Scampi over a bed of Angel Hair Pasta** (S)	\$33
Crabmeat Stuffed Flounder	\$30
Tilapia with Seafood Newburg Sauce	\$25
Lemon & Rosemary Salmon (S)	\$26
Homemade Portabella Mushroom Ravioli** (S, V)	\$25
Homemade Sundried Tomato & Spinach Ravioli** (V)	\$25
Homemade Cheese Manicotti** (S,V)	\$25
Homemade Lasagna** (S)	\$25
Homemade Vegetable Lasagna** (V)	\$25
Stuffed Eggplant with Roasted Vegetables & Homemade Pomodoro Sauce** (Vegan)	\$24
Homemade Eggplant Parmesan** (S, V)	\$25

**\*\* Indicates the Entrées that *do not* include a Side, but *do* include a Vegetable.**

Would you like to have more than one entrée for the plated lunch or do you need any specialty meals (vegan, vegetarian, gluten free, kids, etc...)? Please speak with a member of the Susi family for more details.

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## SINGLE ENTRÉE PLATED LUNCH ACCOMPANIMENTS

The following accompaniments are included in the Plated Lunch price per guest.

### **SIDES (Choice of One)**

- Homemade Twice Baked Potato (S)
- Red Parsley Potatoes
- Roasted Italian Potatoes (S)
- Rice Pilaf
- Fingerling Potatoes with Herb Butter
- Candied Yams
- Balsamic Roasted Vegetable & Basil Quinoa
- Fresh Whipped Garlic **or** Red Skin Potatoes
- Italian Buttered Noodles
- Wild Mushroom **or** Spinach Risotto (S)
- Penne Pasta with Pomodoro Sauce (V)

### **SALADS (Choice of One)**

- Fresh Tossed Salad with Homemade Ranch & Italian Dressing
- Caesar Salad
- Italian Salad
- Upgraded salads available upon request

### **LUNCHEON ALSO INCLUDES**

- Assorted Rolls & Butter
- Fresh Coffee Service
- Iced Tea **or** Lemonade Station

### **DESSERT (Choice of One - \$2 Additional per Guest)**

- Apple **or** Cherry Pie
- Boston Cream Pie
- Pecan Pie
- Carrot Cake
- Cherry Cheesecake
- Strawberry Shortcake
- Chocolate Cake
- Assorted Gourmet Miniature Dessert Bar Platters on Each Table
- Assorted Cakes and Pies (Displayed at Station)

### **VEGETABLES (Choice of One)**

- Italian Mixed Vegetables (S)
- Lemon Buttered Cauliflower
- Grilled Vegetable Medley
- Italian Style Green Beans (S)
- Pecan Glazed Carrots
- Broccoli & Red Pepper with Lemon & Garlic
- Southern Collard Greens with Turkey & Corn Bread (S)

### **PREMIUM VEGETABLE CHOICES (\$1 Additional per Guest)**

- Asparagus Parmesano
- Balsamic Roasted Brussels Sprouts with Pancetta (S)

**Pricing is Subject to a 25% Service Charge.**



## LUNCHEON BUFFET

PRICED PER GUEST

<b>Two Entrée Buffet</b>	<b>\$24</b>
<b>Three Entrée Buffet</b>	<b>\$26.50</b>
<b>Four Entrée Buffet</b>	<b>\$29</b>

### **ENTREES** (Choice of Two, Three or Four)

- Chicken Marsala (S)
- Chicken Piccata (S)
- Chicken Parmesan (S)
- Chicken Cacciatore
- Chicken Osso Buco
- Lemon Artichoke Chicken
- Roasted Italian Chicken
- Chicken Stuffed with Spinach & Gorgonzola (S)
- Italian Sausage, Mushrooms, Onions & Peppers (S)
- Rosemary & Garlic Sliced Pork loin
- Roast Top Sirloin of Beef Au Jus (S)
- BBQ **or** Gravy Beef Brisket
- Homemade Italian Meatballs (S)
- Homemade Eggplant Parmesan (S, V)
- Homemade Cheese Manicotti (S, V)
- Homemade Lasagna (S)
- Homemade Vegetable Lasagna (V)
- Homemade Portabella Mushroom Ravioli (S, V)
- Home Made Sundried Tomato & Spinach Ravioli (V)
- Penne Pasta with Italian Sausage & Bell Peppers
- Crabmeat Stuffed Flounder
- Tilapia with Seafood Newburg Sauce

### **SIDES** (Choice of Two)

- Roasted Italian Potatoes (S)
- Red Parsley Potatoes
- Au Gratin Potatoes
- Fingerling Potatoes with Herb Butter
- Whipped Garlic **or** Red Skin **or** Traditional Potatoes & Gravy
- Miniature Twice Baked Potatoes (S)
- Candied Yams
- Spinach **or** Wild Mushroom **or** Roasted Vegetable Risotto (S)
- Rice Pilaf
- Balsamic Roasted Vegetable & Basil Quinoa
- Homemade Macaroni & Cheese
- Whole Wheat Pasta with Sundried Tomato, Spinach & Pine Nuts
- Penne Pasta with Homemade Tomato Sauce
- Penne Pasta with Homemade Pomodoro Sauce (V)
- Homemade Gnocchi with Tomato **or** Vodka Sauce (S)
- Italian Buttered Noodles
- Tortellini with Homemade Vodka Sauce (S, V)
- Southern Collard Greens with Turkey & Corn Bread (S)
- Broccoli & Red Pepper with Lemon & Garlic
- Italian Mixed Vegetables (S)
- Italian Style Green Beans (S)
- Grilled Vegetable Medley
- Pecan Glazed Carrots
- Lemon Buttered Cauliflower

### **PREMIUM SIDE CHOICES (\$1 Additional per Guest)**

- Asparagus Parmesano
- Balsamic Roasted Brussels Sprouts with Pancetta (S)

**Pricing is Subject to a 25% Service Charge.**

**\*\*\*Carry-out containers will not be given for buffet meals.**





## LUNCHEON BUFFET CONTINUED...

### **Would you like a premium carving station?**

- Carved Choice Prime Rib Au Jus with Horseradish & Tiger Sauce (\$5 Additional per Guest)
- Carved Horseradish Crusted Choice Filet Mignon (Market Price)
- Carved Herb Roasted Turkey (\$2 Additional per Guest)
- Carved London Broil with Wild Mushroom Sauce (\$3 Additional per Guest)

## LUNCHEON BUFFET ACCOMPANIMENTS

### **SALAD (Choice of One)**

- Balsamic Roasted Vegetable Salad
- Caesar Salad
- Homemade Red Skin Potato Salad
- Fresh Fruit Bowl
- Fresh Cucumber Salad
- Rotini Salad with Fresh Broccoli & Tomato
- Balsamic Roasted Vegetable & Basil Quinoa
- Fresh Mozzarella & Tomato Salad
- Italian Marinated Green Beans
- Fresh Vegetable Tray with Ranch Dip
- Fresh Tossed Salad with Homemade Ranch & Italian Dressing

### **LUNCHEON ALSO INCLUDES**

- Assorted Rolls & Butter
- Fresh Coffee Station
- Iced Tea **or** Lemonade Station

### **DESSERT (Choice of One - \$2 Additional per Guest)**

- Apple **or** Cherry Pie
- Boston Cream Pie
- Pecan Pie
- Carrot Cake
- Cherry Cheesecake
- Strawberry Shortcake
- Chocolate Cake
- Assorted Cakes and Pies
- Assorted Gourmet Miniature Dessert Bars

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## LIGHT LUNCHES

### **MIX & MATCH TRADITIONAL SANDWICHES**

**\$16.95 per Guest**

#### **Assorted Croissant Sandwiches**

- Turkey, Ham, Roast Beef, Tuna Salad and Chicken Salad

#### **Assorted Wrap Sandwiches**

- Turkey, Ham Roast Beef and Reuben

#### **SIDES** (Choice of Three)

- Kettle Potato Chips
- Homemade Red Skin Potato Salad
- Rotini Pasta Salad with Fresh Broccoli & Tomato
- Fresh Fruit Bowl
- Balsamic Roasted Vegetable Salad
- Fresh Vegetable Tray with Dip
- Tossed Salad with Assorted Dressings

#### **DESSERT** (Choice of One)

- Assorted Gourmet Miniature Dessert Bars
- Assorted Miniature Cupcakes
- Assorted Cookies & Brownies
- Assorted Mousse Shooters

### **Vegetarian Options Available**

### **LUNCHEON ALSO INCLUDES**

- Fresh Coffee Station
- Iced Tea **or** Lemonade Station

### **Would you like to add homemade soup to your luncheon?**

**\$3 Additional per Guest**

- Italian Wedding
- Minestrone
- Cream of Broccoli
- Chicken Noodle
- Tomato Bisque

### **MIX & MATCH SIGNATURE SANDWICHES**

**\$20.45 per Guest**

#### **SANDWICHES** (Choice of Three)

- Italian Sub
- Ham & Brie
- Turkey & Avocado on Croissant
- Prosciutto
- Roast Beef & Arugula
- Caprese (V)
- Tuscan White Bean (V)

#### **WRAPS** (Choice of Three)

- The Turkey Bacon Ranch Wrap
- The Chicken Caesar
- The Southwestern
- The Thai Chicken Wrap
- The Greek (V)
- The Caprese (V)

#### **SIDES** (Choice of Three)

- Kettle Potato Chips
- Fresh Assorted Berries
- Balsamic Roasted Vegetable & Basil Quinoa
- Marinated Green Bean Salad
- Balsamic Roasted Vegetable Salad
- Fresh Mozzarella & Tomato Salad
- Goat Cheese & Herb Potato Salad
- Spring Mix Salad with Fresh Raspberries, Blue Cheese & Candied Pecans with Raspberry Vinaigrette and Balsamic Vinaigrette

#### **DESSERT** (Choice of One)

- Homemade Limoncello Cookies
- Assorted Cupcakes (Nutella, Salty Buckeye, Vanilla Raspberry)
- Assorted Gourmet Miniature Dessert Bars
- Tiramisu & Miniature Cannoli

**Pricing is Subject to a 25% Service Charge.**

**\*\*\*Carry-out containers will not be given for buffet meals.**



## **SANDWICH, SALAD & SOUP**

**WITH TRADITIONAL SANDWICHES \$16.95 per Guest**

**WITH SIGNATURE SANDWICHES \$20.45 per Guest**

### **SANDWICH (Choice of One)**

- Traditional Assorted Croissant Sandwiches (Turkey, Ham, Roast Beef, Tuna Salad and Chicken Salad)
- Traditional Assorted Wrap Sandwiches (Turkey, Ham, Roast Beef and Reuben)
- Traditional Assorted Tea Sandwiches (Chicken, Ham, Egg, & Tuna Salad and Ham & Cheese)
- Signature Assorted Sandwiches – Choice of Three (Italian Sub, Ham & Brie, Turkey & Avocado on Croissant, Prosciutto, Roast Beef & Arugula, Caprese (V), Tuscan White Bean (V))
- Signature Assorted Wraps – Choice of Three (The Turkey Bacon Ranch Wrap, Chicken Caesar, The Southwestern, The Thai Chicken Wrap, The Greek (V), The Caprese (V))

### **SALAD (Choice of Two)**

- Chicken Caesar Salad: Croutons and Parmesan Cheese on a Bed of Romaine Lettuce with Caesar Dressing
- Greek Salad: Tomato, Cucumber, Bell Pepper, Pepperoncini, Olives, Onion & Feta Cheese over Romaine Lettuce
- Antipasto Salad: Sliced Salami, Ham, Mozzarella Cheese, Olives, Onion, Tomato & Pepperoncini over Tossed Greens
- BBQ Chicken Salad: Corn, Black Beans, Tomato on a bed of Romaine Lettuce with BBQ Sauce & Ranch Dressing
- Arugula Salad: Shaved Pecorino Romano & Cherry Tomatoes with Homemade Lemon Vinaigrette Dressing
- Raspberry Spring Mix Salad: Fresh Raspberries, Blue Cheese & Pine Nuts with Raspberry Vinaigrette Dressing
- Caprese Salad: Fresh Mozzarella & Sliced Tomato on a bed of Spring Mix with Balsamic Vinaigrette Dressing

### **HOMEMADE SOUP (Choice of One)**

- Italian Wedding
- Minestrone
- Cream of Broccoli
- Chicken Noodle
- Tomato Bisque

### **LUNCHEON ALSO INCLUDES:**

- French Baguette & Butter
- Fresh Coffee Station
- Iced Tea **or** Lemonade Station

### **DESSERT (Choice of One - \$2 Additional per guest)**

- Homemade Limoncello Cookies
- Assorted Cupcakes (Nutella, Salty Buckeye, Vanilla Raspberry)
- Assorted Gourmet Miniature Dessert Bars
- Tiramisu & Miniature Cannoli

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## RENTAL SERVICES

### TABLE DECORATIONS

- Silver Charger \$1 per Table Setting
- Gold Charger \$1 per Table Setting
- 12 Inch Round Mirror \$2 Each
- Hurricane & Mirror with Four Votive Candles \$5 per Table

### TABLES

- Cabaret Tables with Linen \$7.50 Each

### SPECIALTY LINENS – WE RECOMMEND THE FOLLOWING COMPANY

- Connie Duglin Linens – 614.846.1277

## BAR SERVICES

For venues that allow that customer to provide their own alcohol, Berwick can provide bar services upon request.

### BAR SERVICES

- Bartender Hours (Setup, Service & Cleanup) \$19.50 per Bartender per Hour
- Tap Box & CO2 Tank for Keg Beer \$30 Each
- Unlimited Ice for Bar (Varies per Event)
- Unlimited Glassware for Bar \$1.25 per Guest
- Bar Setups which Includes Soda, Mixers, Tonic & Soda Water, Juices, Lemons, Limes & Cherries, Beverage Napkins, Stirrers and Cups
  - Bar Setups with Premium Disposable Cups \$2.95 per Guest
  - Bar Setups with Unlimited Glassware \$3.95 per Guest

Do you need help with quantities or purchasing alcohol? Please ask a member of the Susi family for more details.

**Pricing is Subject to a 25% Service Charge.**



### THE BERWICK CATERING CONTRACT

Please accept reservation of the undersigned for \_\_\_\_\_ persons who will attend a private party to be catered by The Berwick at the \_\_\_\_\_ on the \_\_\_\_\_ day of \_\_\_\_\_ 20\_\_ from \_\_\_\_\_ o'clock \_\_m until \_\_\_\_\_ o'clock \_\_m. This contract is by and between the The Berwick and the Contractee (hereinafter client). All reservations and agreements are subject to the rules and regulations of \_\_\_\_\_ in conjunction with the The Berwick.

#### PAYMENT

A deposit is required at the time of signing your contract, which will be deducted from the final bill. A non-refundable payment of 50% of the event total is due 7 days prior to your event based on the estimated count at that time. Unless previous credit arrangements have been approved, the balance of the event total is to be paid 2 days prior to the event; based on the confirmed guarantee given 48 hours in advance. Any other balances (i.e. beverages, count increases, etc...) must be paid in-full immediately following the event.

#### DEPOSIT

Payment from the undersigned, payable to the order of the Berwick Manor in the sum of \$\_\_\_\_\_ is herewith tendered and shall be applied as a down payment toward the total cost of the function. This deposit will be deducted from the event's final bill. Deposits are refundable up to 180 days prior (\_\_\_\_\_) to your event. **Payments must be made with cash, certified bank check and/or credit card. We cannot accept personal checks.**

Payment Method: Certified Check # \_\_\_\_\_ Cash \_\_\_\_\_ Credit Card \_\_\_\_\_

#### GUARENTEES

The number of guests stated in the contract is subject to adjustment by the client until 48 hours prior to the day of the event. If the client does not notify the The Berwick at least 48 hours prior to the day of the event, payment for at least the most recent count received or the number of persons specified on client's contract will be required.

#### MENU

An agreed upon menu for the event is to be supplied to The Berwick at least 2 weeks prior to the function. Total food and beverage cost for the aforementioned is \$\_\_\_\_\_. Food & beverage for children ages 4-11 are discounted 40%. **\*\*There is a \$19.50 charge per Berwick staff member and \$22.50 charge per Berwick Captain, per hour for a minimum of four hours for all parties. There is also a \$19.50 charge per Berwick kitchen staff member. All costs are subject to a 25% service charge, unless otherwise indicated on the menu.** Due to fluctuating meat and produce prices, The Berwick reserves the right to increase prices in the event of the food cost changing dramatically. If this situation arises, The Berwick is willing to offer a substitute item to keep the price the same. Basic food price will be guaranteed four weeks ahead of the event. **\*\*\*No carry-out containers will be provided for buffet meals unless the attendance is lower than the guaranteed count. The Berwick will provide food to the Contractee for those guests who do not attend. The Berwick is not responsible for any food borne illnesses resulting from any food products not being provided by The Berwick.**

The undersigned client is responsible for any damage to the facility occurring during the function. In order for the The Berwick to satisfy its guests, no event will be permitted to exceed the time specified without prior written agreement. If the time is exceeded, a fee of \$200.00 per hour will be charged.

#### THE BERWICK

Representative \_\_\_\_\_  
Job Title \_\_\_\_\_  
Date \_\_\_\_\_

#### CLIENT (CONTRACTEE)

Event \_\_\_\_\_  
Contact \_\_\_\_\_  
Phone Number \_\_\_\_\_  
Email \_\_\_\_\_  
Address \_\_\_\_\_  
Signature \_\_\_\_\_  
Date \_\_\_\_\_