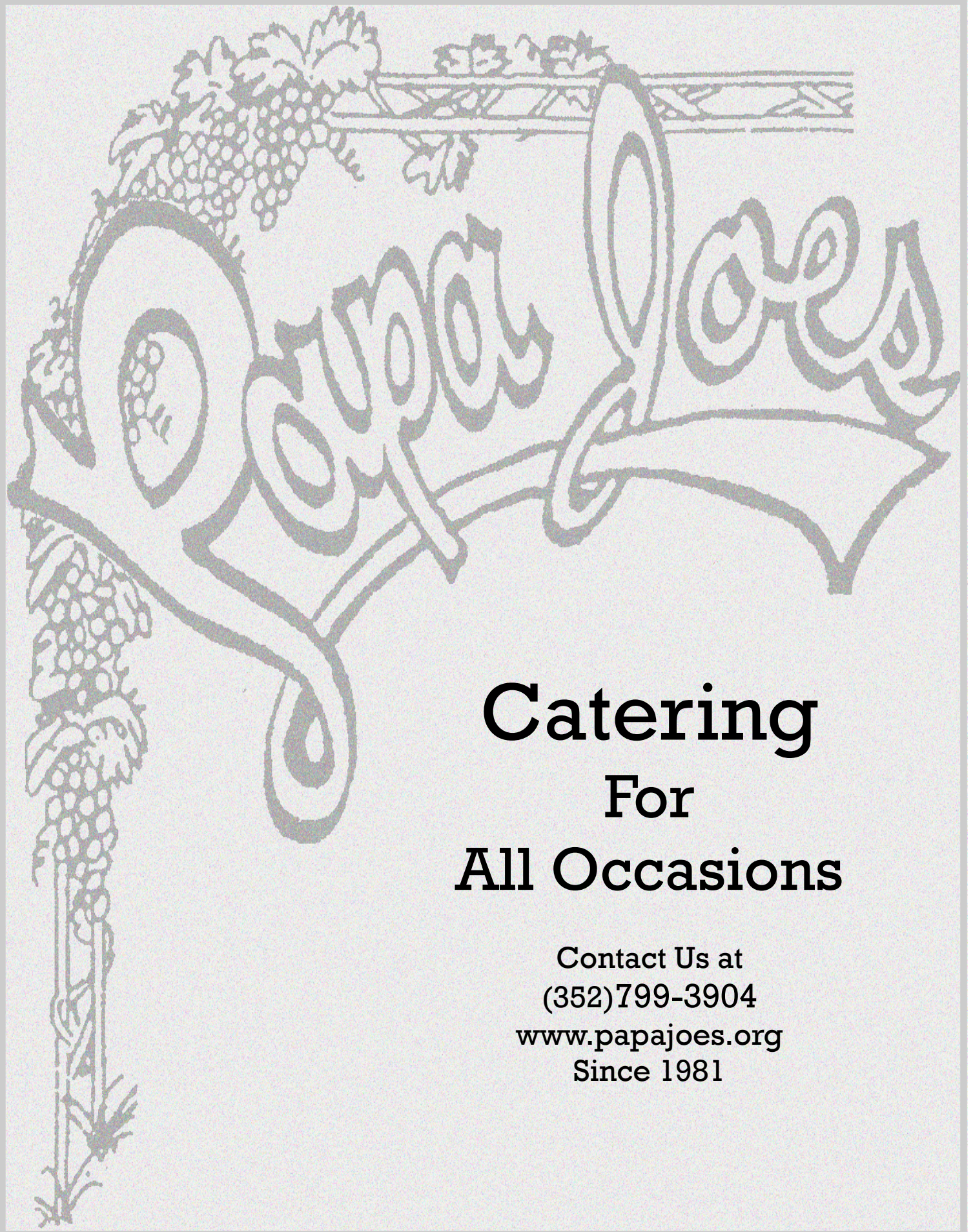


**Catering**  
**&**  
**Bar Service**

*for all occasions*

Contact Us  
**(352)799-3904**  
[www.papajoes.org](http://www.papajoes.org)  
*Since 1981*

*"No party is too big or too small"*  
*- Papa Joe*



**Catering  
For  
All Occasions**

Contact Us at  
(352)799-3904  
[www.papajoes.org](http://www.papajoes.org)  
Since 1981

## **Thank you for considering Papa Joe's Catering for your special event!**

Below is a list of some of our most popular dishes, but we have so many more...

We will customize and tailor a menu 'justa for you' based on your wants, needs, and budget, or choose from one of our many packages!

We look forward to working with you & making your event a complete success!

*Papa Joe & Staff*

*Since 1981*

*To schedule a FREE consultation, please call us at (352) 799-3904.*

## **A' LA CARTE**

### **Beef**

- \*Beef Tenderloin ala Roquefort
- Beef Stroganoff
- Beef Tips Pizzaiola
- Beef Tips Toscano
- Beef Tips Chasseur

### **Chicken**

- Chicken Parmigiana
- Chicken Piccata
- Curry Chicken
- Chicken Cordon Bleu
- Mango Chicken
- Chicken Soprano

### **Baked Chicken**

- Sundried Tomato & Herb Chicken
- Airline Chicken
- BBQ
- Hawaiian
- Caribbean

### **Pasta Dishes**

- Penne:
  - Vodka, Puttanesca, Meat sauce,
  - Tomato, Romano cheese.
- Ravioli:
  - Romano cheese, Meat sauce, Tomato.
- Pasta Carbonara
- Fresh Broccoli Pasta
- Tortellini:
  - Saffron sauce, Romano cheese,
  - Vegetable.
- Pasta - *with grilled seasonal vegetables*

### **Seafood**

- \* Seafood Etouffee
- \* Seafood Jambalaya
- \* Shrimp Carbonara
- \* Seafood Medley
- \* Grouper
  - (blackened, broiled, or herb crusted)
- \* Salmon
  - (blackened, broiled, or herb crusted)

### **Pork**

- Grilled Sausage & Peppers
- Sausage, potato & grilled onions
- \*Pork Tenders, grilled onion & potato

### **Baked Dishes**

- Vegetarian Lasagna
- Beef Lasagna
- Baked Ziti
- Eggplant Parmigiana

### **MORE**

- Baked Beans
- Papa Joe's Cowboy Beans
- Cheese Grits
- Caponata (*eggplant*)
- Mini Sub Sliders (*deli meats & cheese*)
- Polenta
- Risotto
- Spanish Rice
- Louisiana Rice
- Basmati Rice
- Mexican Rice

*\*market price items*

**Don't see a particular dish? Not a problem. Just ask Papa Joe!  
We are always happy to create a custom dish .**

*\*\*\*Ask us about our themed items (Luau, Mardi Gras, Southern, Tuscany , Holidays, etc.) Just to name a few\*\*\**

# **A' LA CARTE**

*(cont.)*

## **Off the Grill**

*-Market Price-*

Rack of Lamb  
Chicken  
Pork Loin  
Sausage  
Seafood  
Steak

---

## **Carving Station**

*-Market Price-*

Prime Rib  
London Broil  
Roasted Pork Loin  
Smoked Beef Brisket  
Champagne Baked Ham  
Herb Roasted Turkey Breast  
Roasted Tenderloin of Beef

---

*\*\*\*For items selected from our "Off the Grill" or "Carving Station" menus, there is a carver's fee of \$75\*\*\**

## **Vegetables**

Glazed Carrots  
Green Bean Almandine  
Mixed Vegetables  
Peas with Pearl Onions  
Roasted Herb Potatoes  
Scalloped Potatoes  
Rice Pilaf

Riesling Potatoes  
Seasonal Fresh Vegetables  
Broccoli & Spinach (garlic)  
Grilled Seasonal Vegetables  
Twice Baked Potato  
Whipped Potatoes:  
*with sour cream, butter and garlic.*

# **A' LA CARTE**

**(cont.)**

## **Appetizers**

- \*\* **Chilled Shrimp** : *cocktail*
- Cheeses & Olives** : *assortment*
- \* **Sea Maki** : *scallops wrapped in bacon*
- Deli Cold Cuts** : *assortment*
- Stuffed Mushrooms**
- Arancini** : *rice balls w/ cheese or meat*
- Potato Croquettes**
- Mexican Pizza Bread**
- Crostini**
- Meatballs** : *Italian , Swedish, and/or Curry*
- Bruschetta** : *olives, capers, eggplant, peppers, tomatoes & onion sautéed and laid upon fire grilled dough*
- Grilled Fresh Vegetables**
- Sausage Links** : *Tuscany style with artichokes & leeks , grilled, or tomato sauce*
- Garden Fresh Vegetables** : *grilled or raw served with dip*
- Chicken Drumettes** : *Italian, BBQ, Curry, Hawaiian, Buffalo*
- \* **Pastrami Crusted Smoked Salmon Platter**
- Gourmet Bread Station** : *assortment of bread, spices, & dipping oil*
- Skewers** : *fresh mozzarella, olive, peppadew*
- \*\* **Volcano Shrimp**
- Five Cheese Spinach or Artichoke Dip** : *served with fire grilled dough*
- \* **Smoked Fish Dip**
- \* **Spicy Crawfish Dip**
- Anchovy Cheese Ball**
- Spanokopita Bites**
- Caprese Cheese Board**
- \* **Hot Crab Dip**

\* add 1.00 p.p

\*\* add 2.00 p.p

---

## **Salads & More**

- Papa Joe's Signature Garden Salad**
- Jovita Salad**
- Spinach Salad**
- Fresh Fruit Salad**
- Asparagus Salad** (*with goat cheese*)
- Sun Dried Tomato Pasta Salad**
- Broccoli Pasta salad**
- Ocean Salad**
- Tuna Salad**
- Italian Pasta Salad**
- Caribbean Roasted Turkey Salad**
- Waldorf Fruit Salad**
- Potato Salad:** (*American, Italian, German*)
- Three Bean Salad**

Looking for a venue?

## **PRIVATE DINING SPACES** **at Papa Joe's**

*Our home is your home. Relax & enjoy the time  
with family, friends and associates with one of Papa Joe's private-dining spaces.*

---

### *Capricci Room*

Can accommodate up to 50 guests  
(sit down)

*Perfect for intimate events or business functions:  
rehearsal dinners, corporate luncheons, birthdays, office parties, anniversary parties, bridal showers, baby showers*

~MENU OPTIONS~

Buffet Style or Choice Menu  
with Table Linens

~Beer, Wine, and Full-Liquor Bar Available~

*To Reserve the Capricci Room - Deposit Required  
20% gratuity added to each check  
\$50.00 setup fee - 4 hour event*

*Setup Fee for Capricci Room includes preset table linens, linen napkins, and centerpieces.  
The setup fee for Capricci Room is waived for bills of \$500 or more (not including tax or gratuity)*

### *Capricci's Garden*

*\*please note this is an outdoor venue\**

Can accommodate up to 65 guests (sit down) or 90 guests (stand/up cocktail)

*Perfect for intimate events:  
small wedding ceremonies, tea parties, cocktail parties, bridal showers, baby showers, wine & cheese parties*

~MENU OPTIONS~

Cocktail Style, Buffet Style, or Choice Menu  
with Table Linens

~Beer, Wine, and Full-Liquor Bar Available~

*To Reserve Capricci's Garden - Deposit Required  
20% gratuity added to each check  
\$100.00 setup fee - 4 hour event*

*Setup Fee for Capricci's Garden includes preset table linens and linen napkins.*

# **BUFFET PACKAGES**

*The following packages are ONLY suggestions.*

*If you don't see one that fits all your needs or your budget, we will customize a menu "justa for you."*

## **UNO**

*(choice of one entree)*

Chicken Marsala ~ Beef Tips Toscano ~ Mango Chicken ~ Chicken Parmigiana  
~ BBQ Chicken ~ Chicken Athens ~ Lasagna ~ Eggplant Parmigiana

\*

*(choice of one side)*

Garlic Whipped Potatoes ~ Penne Vodka ~ Basmati Rice ~ Roasted Herb Potatoes  
~ Cheese Grits ~

\*

*Menu Includes:*

Garlic Steamed Vegetables ~ Papa Joe's Signature Salad  
Assorted Dinner Rolls & Butter ~ Coffee Station

\$ 12.95 per person

## **DUE**

*(choice of one entree)*

Herb Crusted Pork Loin ~ Herb Roasted Turkey ~ Beef Tips Chasseur  
~ Curry Chicken ~ Sausage & Peppers

\*

*(choice of one side)*

Pasta Carbonara ~ Basmati rice ~ Herb Roasted Potatoes ~  
Garlic Whipped Potatoes

\*

*Menu Includes:*

Green Beans Almandine ~ Papa Joe's Signature Salad ~  
Assorted Dinner Rolls & Butter ~ Coffee Station

\$ 14.95 per person

## **TRÉ**

*(choice of two entrees)*

Beef Tips Pizzaiola ~ Beef Stroganoff ~ Sundried Tomato Herb Chicken  
Pork Tenders ~ Chicken Soprano ~ Roasted Turkey

\*

*(choice of one side)*

Honey Glazed Carrots ~ Scalloped Potatoes ~ Rice Pilaf ~ Riesling Potatoes  
Penne Vodka ~ Cheese Ravioli ~ Tortellini Puttanesca

\*

*Menu Includes:*

Garlic Steamed Vegetables ~ Papa Joe's Signature Salad  
Assorted Dinner Rolls & Butter ~ Coffee Station

\$ 16.95 per person

# **BUFFET PACKAGES**

*(cont.)*

## **Preferred Menu**

\*

**Carved Herb Crusted Top Sirloin  
Chicken Soprano  
Tortellini Romano  
Peas & Pearl Onions  
Jovita Salad  
Assorted Dinner Rolls & Butter  
Coffee Station**

\*

*\$18.95 per person*

## **Executive Menu**

\*

**Carved Prime Rib**  
*or*  
**Carved Beef Tenderloin** *(add \$ 4.00 p.p.)*  
**Seafood Medley  
Five Cheese Scalloped Potatoes  
Spinach & Broccoli  
Jovita Salad  
Assorted Dinner Rolls & Butter  
Coffee Station**

\*

*\$20.95 per person*

*All of our buffet packages include:*

*~plastic ware ~*

*~variety of lifts, greens, & accent material to enhance presentation of the food tables~*

\*

*Our packaged menus reflect a discounted price for a 100 or more guests,  
75 to 99 guests add \$1.00 p.p., 50 to 74 add \$3.00 p.p., 30 to 49 add \$ 5.00 p.p.*

\*

*We recommend one server for every 30 guests for a buffet and one server for every 20 guests for a plated dinner. The rate per server is \$90.00.*

*Chefs are a \$100.00 (per event).*

*Each off-site party requires a banquet captain to carry out all event details from start to finish \$140.00 each captain.*

*After five hours from start of event there will be a charge of \$20.00 per hour per staff member.*

\*

*Florida State Sales Tax will be added to final bill at 6.5%*

*Along with 10% Service charge*

*Final Guest Count is due 10 days prior to event date*

# **COCKTAIL PARTY PACKAGES**

*The following packages are ONLY suggestions.*

*If you don't see one that fits all your needs or your budget, we will customize a menu "justa for you."*

## **Party Menu One**

Jovita Salad

Continental Cheeseboard with Assorted Crackers

Five Cheese Spinach Dip with Fire Grilled Dough

Meatballs (*choice*)

Spicy Italian or BBQ Glazed Drummettes

~AND~

Choice of 5 Butler Passed Appetizers - Hot or Cold (*see aptz selection on A'La Carte menu*)

\$19.95 per person

## **Party Menu Two**

Mediterranean Bruschetta

Continental Cheeseboard with Assorted Crackers

Carved Oven Roasted Turkey Breast Sliders

Smoked Fish Dip

Meatballs (*choice*)

Spicy Italian or BBQ Glazed Drummettes

~AND~

Choice of 5 Butler Passed Appetizers - Hot or Cold (*see aptz selection on A'La Carte menu*)

\$21.95 per person

## **Party Menu Three**

Maple Pecan Crusted Baked Brie

Chilled Shrimp Cocktail Butler

Jovita Salad

Carved Beef Tenderloin Sliders with Gourmet Mushrooms

*(Accompanied with gorgonzola crumbles & horseradish sauce)*

~AND~

Choice of 5 Butler Passed Appetizers - Hot or Cold (*see aptz selection on A'La Carte menu*)

\$26.95 per person

*All of our cocktail party packages include:*

*~plastic ware ~*

*~variety of lifts, greens, & accent material to enhance presentation of the food tables~*

\*

*Our packaged menus reflect a discounted price for a 100 or more guests,  
75 to 99 guests add \$1.00 p.p., 50 to 74 add \$3.00 p.p., 30 to 49 add \$ 5.00 p.p.*

\*

*We recommend one server for every 30 guests for a buffet and one server for every 20 guests for a plated dinner.*

*The rate per server is 90.00. Chefs are a 100.00 (per event).*

*Each off-site party requires a banquet captain to carry out all event details from start to finish - \$140.00 each captain.*

*After five hours from start of event their will be a charge of \$20.00 per hour per staff member.*

\*

*Florida State Sales Tax will be added to final bill at 6.5%*

*Along with 10% Service charge*

*Final Guest Count is due 10 days prior to event date*



## **SPECIALTY MENUS**

Indian Cuisine

Traditional Southern

Southern Comfort Food

Hawaiian Luau

Mardi Gras

Traditional BBQ

Tuscany

Holiday

And many more...

# Catering Contract

**Event Day & Date:** \_\_\_\_\_ **Type of Event:** \_\_\_\_\_  
**Guest(s) of Honor:** \_\_\_\_\_  
**Event Location:** \_\_\_\_\_ **Address** \_\_\_\_\_  
**Event Start Time:** \_\_\_\_\_ **Entrée Served:** \_\_\_\_\_  
(5 hour duration)  
**Entertainment Start /End:** \_\_\_\_\_  
**For Weddings - Ceremony Start /End:** \_\_\_\_\_ **Location:** \_\_\_\_\_

## Contact Information

**Contact:** \_\_\_\_\_ **Organization:** \_\_\_\_\_ **Email:** \_\_\_\_\_  
**Phone:** \_\_\_\_\_ **Cell:** \_\_\_\_\_ **Fax:** \_\_\_\_\_

## Guest Count

**Guest Count Estimated:** \_\_\_\_\_ **Final Count (required by this date):** \_\_\_\_\_ **Guaranteed Count** \_\_\_\_\_

## Set Up Details

~Linens ~ Napkins ~ Table Cloth ~ Skirts ~ Sweetheart table ~ Head table ~ Cake table ~

**Notes:** \_\_\_\_\_

**Chair covers/sash ( ) Color:** \_\_\_\_\_ **Other:** \_\_\_\_\_

**Wares ( )** \_\_\_\_\_

## Beverage

**Iced Tea:** Sweet ( ) Unsweet ( ) **Water:** Tap ( ) Bottled flat ( ) Bottled Sparkling ( )

**Soft Drinks ( ) Champagne Toast - request bar service proposal**

**Coffee Station:** Reg ( ) Decaf ( ) **Hot Tea ( )**

**Request for Bar Service Proposal ( )**

**Notes:** \_\_\_\_\_

## \*Menu\*

### Appetizers

**Buffet:** \_\_\_\_\_

**Butler:** \_\_\_\_\_

### Salad/Bread

**Entrée: Buffet ( ) Plated ( )**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

### Dessert

\_\_\_\_\_

### NOTES:

**Client Initial** \_\_\_\_\_  
**Event Coordinator Initial** \_\_\_\_\_

**Contract Invoice**

**Sub Totals**

Set up Fee: \_\_\_\_\_

Delivery Fee: \_\_\_\_\_

Facility Fee: \_\_\_\_\_

Rentals: \_\_\_\_\_ Tables: \_\_\_\_\_ Chairs: \_\_\_\_\_ Tents: \_\_\_\_\_

Other: \_\_\_\_\_

Linens: \_\_\_\_\_

Napkins: \_\_\_\_\_

Chair covers/sash: \_\_\_\_\_

All Wares: \_\_\_\_\_

Toast: \_\_\_\_\_

Beverage: \_\_\_\_\_ Coffee Station: \_\_\_\_\_

Other: \_\_\_\_\_

Appetizers: \_\_\_\_\_ per person X \_\_\_\_\_ number of guests \_\_\_\_\_

Plated/Buffer: \_\_\_\_\_ per person X \_\_\_\_\_ number of guests \_\_\_\_\_

Dessert: \_\_\_\_\_ per person X \_\_\_\_\_ number of guests \_\_\_\_\_

**Food, Beverage, & Rental Total** \_\_\_\_\_

Captain: # \_\_\_\_\_ (\$140 each) \_\_\_\_\_

Server: # \_\_\_\_\_ (\$90 each) \_\_\_\_\_

Chef: # \_\_\_\_\_ (\$100 each) \_\_\_\_\_

Carver: # \_\_\_\_\_ (\$75 each) \_\_\_\_\_

**Labor Total** \_\_\_\_\_

**SUBTOTAL** \_\_\_\_\_

**Sales Tax** \_\_\_\_\_

**10% Service Charge** \_\_\_\_\_

**TOTAL CHARGES:** \_\_\_\_\_

( ) Cash

( ) Check# \_\_\_\_\_

( ) Credit Card: *Card Holders Name:* \_\_\_\_\_ *Type:* \_\_\_\_\_ *exp.Date* \_\_\_\_\_

**Authorized Signature:** \_\_\_\_\_ # \_\_\_\_\_

**Deposit Paid:** \_\_\_\_\_

**Balance:** \_\_\_\_\_

**Balance Due (7 days prior to event):** \_\_\_\_\_

\_\_\_\_\_ Customer Signature \_\_\_\_\_ Date \_\_\_\_\_ Catering Coordinator \_\_\_\_\_ Date

# PAPA JOE'S - CATERING POLICIES & PROCEDURES

## FINAL COUNTS/GUARANTEES:

Final counts are due 10 days prior to your event. If final guest counts are below the minimum guarantee, the price per person may be subject to increase. If there should be more guests at your event than the final count we received, you will be responsible to pay for those guests (including additional tax and service charge) the day of the event. Failure to notify Papa Joe's of a final count 10 days prior to your event will result in our staff preparing and charging you based on the estimated guest count at the time of written proposal.

## MENU CHANGES:

Any menu changes must be requested in writing and can be made up to 2 weeks prior to your scheduled event. Menu changes may affect the original quoted price.

## DEPOSIT:

An initial deposit is required to reserve our services for the date of your event. The deposit amount is 25% of the estimated total charges or \$500, whichever is less. Deposits will be deducted from the total amount due.

## CANCELLATION POLICY:

If your scheduled event is cancelled 30 days prior, your initial deposit will be fully refunded, with the exception of events scheduled for the month of December. Initial deposits for events scheduled in December will NOT be refunded if cancelled under any circumstance. If a scheduled event is cancelled with less than 14 day notice, you are subject to be charged for the full cost of food ordered.

## PAYMENT:

**Final payment is due 7 days prior to your event**, unless prior arrangements have been made. You may pay by cash, check, or credit card. If Papa Joe's fails to receive final payment prior to your event, it will be assumed you no longer require our services for your event.

**At the time of final payment, a credit card guarantee is required.** This is to ensure payment of any charges that may be incurred during the time of your event, such as unexpected additional guests and/or overtime labor charges.

## SERVICE CHARGE:

A 10% service charge will be added to the taxable total of your bill. Labor charges are considered taxable. If you would like to add an additional service charge for exceptional service, it will be accepted with great appreciation, but it certainly is not expected.

## FACILITY & KITCHEN FEES:

If Facility & Kitchen Fees pertain to your chosen venue, they are not included in our price, and there will be an additional charge.

## TAXES:

All state and local taxes are applicable. Exceptions are the following with proper documentation: 1) You are a tax-exempt organization. 2) The scheduled event is for resale. If your group is tax exempt, we are required by the State of Florida to have an official copy of your Florida State sales tax exempt certificate and number issued by the Department of Revenue and Taxation on file in this office. Exemption of income taxes because of non-profit or charitable status will not automatically exempt an organization from sales tax.

## SERVICE STAFF:

Each off-site event requires a banquet captain to carry out all event details from start to finish—\$140 for each banquet captain. For servers, we recommend one server for every 30 guests for a buffet and one server for every 20 guests for a sit down dinner—\$90 for each server. If a chef is required at your function—\$100 each chef. The prices quoted above contract service staff for 5 hours, not including set-up time. The 5 hour time frame allots for a 4 hr event & 1 hr breakdown.

**After 5 hours from the start of your event, there will be an additional charge - \$20 an hour for each service staff.**

## PRICING:

All prices are subject to change due to unexpected market increases. If the cost of a particular item unexpectedly increases, we will notify you. If necessary, alternatives and/or substitutions may be offered.

## LIABILITY:

Papa Joe's is fully licensed and insured. You, the customer are responsible and shall reimburse the venue for any damage, loss or liability incurred by the venue by any of the guests or persons or organizations contracted by the customer to provide any service or goods before, during, and after the function. Due to weight, moisture, heat, and other elements, it is highly recommended that all food is presented on commercial banquet tables. If you decide to use any other tables, we are not liable for any damage that might be incurred. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food-borne illness. Papa Joe's Catering cannot assume responsibility for the loss or damage of any merchandise or articles brought into the event. Arrangements may be made for security of exhibit merchandise or articles set up or displayed prior to the planned event by contacting the coordinator. Such additional security may incur additional charges to the client.

***I acknowledge that I have read and fully understand the Catering Policies and Procedures set forth by Papa Joe's Continental Catering and agree to the terms and conditions:***

\_\_\_\_\_  
Customer Signature

\_\_\_\_\_  
Date

# **Credit Card Authorization Form**

**\*\*\*This form must be submitted with a photocopy of your credit card and driver's license\*\*\***

**Name:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Phone #:** \_\_\_\_\_

**Event Date:** \_\_\_\_\_

---

**Name (as it appears oncard):** \_\_\_\_\_

**Type of Card:** \_\_\_\_\_

**Credit Card #:** \_\_\_\_\_

**Exp. Date (xx/yyyy):** \_\_\_\_\_

**Confirmation Numbers (usually 3 or 4 digits found on the back of card):** \_\_\_\_\_

***I authorize Papa Joe's Continental Catering to charge the above credit card for:***

**Initial Deposit** \_\_\_\_\_

**Amount:** \_\_\_\_\_

\_\_\_\_\_  
**Cardholder's Authorized Signature**

\_\_\_\_\_  
**Date**

**\*\*\*This form must be submitted with a photocopy of your credit card and driver's license\*\*\***

# Incidental Charges Credit Card Authorization Form

\*\*\*This form must be submitted with final payment\*\*\*

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Phone #: \_\_\_\_\_

Event Date: \_\_\_\_\_

---

Name *(as it appears oncard)*: \_\_\_\_\_

Type of Card: \_\_\_\_\_ Credit Card #: \_\_\_\_\_

Exp. Date (xx/yyyy): \_\_\_\_\_

Confirmation Numbers *(usually 3 or 4 digits found on the back of card)*: \_\_\_\_\_

*I authorize Papa Joe's Continental Catering to charge the above credit card for any incidental charges that may occur at my event scheduled for \_\_\_\_\_ (date), such as, but not limited to, additional guests and/or overtime labor charges.*

\_\_\_\_\_  
Cardholder's Authorized Signature

\_\_\_\_\_  
Date

\*\*\*This form must be submitted with a photocopy of your credit card and driver's license\*\*\*



# Bar Service

for

## All Occasions

Contact Us

**(352)799-3904**

[www.papajoes.org](http://www.papajoes.org)

Since 1981

# **LIQUOR, BEER, & WINE**

## *Package Descriptions*

### **Beer & Wine:**

Michelob Ultra, Budweiser, Coors Lite, Corona, Chardonnay, Merlot, White Zinfandel, Sodas and Services. \*\*\*(*upgrades available*)

### **Call Brands:**

Smirnoff Vodka, Early Times, Seagram's 7 Crown, Bourbon, Scotch, Ron Rico Rum, Seagram's Gin, & downs. \*\*\*(*includes beer, wine, sodas, juices and mixers*)

### **Premium Brands:**

Kettle 1 Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels, Jose Cuervo, Canadian Club, Dewar's White label Scotch. \*\*\*(*includes beer, wine, sodas, juices and mixers*)

## **WANT TO CUSTOMIZE A PACKAGE**

**with your favorite liquor, beer, wine or cordial?**

**Not a problem!**

*Customized Options for Liquor, Beer, Wine, and Cordials Available Upon Request*

\*

*We reserve the right to substitute like brand if ordered brand is unavailable*

\*

*All bar packages include plastic glasses, cocktail napkins, & portable bar  
Glassware service available for \$3 a person*

**~~~Papa Joe's Bar Service is Fully Licensed and Insured~~~**

*By company and Florida Law, outside liquor may not be brought into the Event area.  
No person under 21 years of age will be served or allowed to drink any type of alcoholic beverage.*

# Beverage Arrangements

## Cash Bar (per drink)

Call brands & downs served for the duration of the function. \*\*\*upgrades available

Call Brands	
Premium Brands	\$4.00
Super Premium	\$5.00
Cordials	\$6.00
Wine by the Glass	\$7.00
Domestic Beer	\$4.00
Imported Beer	\$3.00
Soft Drinks	\$4.00

## Host Bar

Per Person	Beer & Wine	Call Liquor	Premium Liquor
Two Hours	\$7.00	\$10.00	\$11.00
Three Hours	\$8.00	\$11.00	\$12.00
Four Hours	\$9.00	\$12.00	\$13.00

*20% Gratuity will be added to total bar bill*

Prices for Host Bar are based on 100 guests or more

75-99 guests - add \$1.00 p.p.

50-74 guests - add \$2.00 p.p.

25-49 guests - add \$ 4.00 p.p.

## Champagne Toast - \$3.95 a person with fluted glass

## Soda & Juice Bar (guests under 21)- \$5 a person for unlimited soda & juice for 4 hr event

*Customized Options for Liquor, Beer, Wine, and Cordials Available Upon Request*

\*

*We reserve the right to substitute like brand if ordered brand is unavailable*

\*

*All bar packages include plastic glasses, cocktail napkins, & portable bar  
Glassware service available for \$3 a person*

\*

*For all bar services, there is either a \$500 guarantee or \$500 minimum purchase requirement.  
Guarantees and/or minimums do not include costs for bar staff.*

\*

A bartender fee of \$45.00 for the first hour, plus \$10.00 per hour for each additional hour will be charged (any part of an additional hour is considered a full hour.) One bartender per 75 guests plus bar back.

\*

**~Papa Joe's Bar Service is Fully Licensed and Insured~**

*By company and Florida Law, outside liquor may not be brought into the Event area.*

*No person under 21 years of age will be served or allowed to drink any type of alcoholic beverage.*

# **MARTINI BAR**

*Cosmopolitan*

*Classic Martini*

*Chocolate Martini*

*Appletini*

*Limoncello Martini*

*Espresso Martini*

*Cucumber Martini*

## **Martini Bar with Bar Package**

*Add to bar package*

\*

*Add 7.95 per person for 100 or more*

*Add 8.95 per person for 75 to 99*

*Add 9.95 per person for 50 to 74*

*Add 10.95 per person for 25 to 49*

**Includes portable bar with  
Linens ~ Ice ~ Acrylic glasses  
Beverage Napkins ~ Stirrers  
Nuts ~ Pretzels**

## **Martini Bar Only**

*Prices for 2 hours*

\*

*10.95 per person for 100 or more*

*11.95 per person for 75 to 99*

*12.95 per person for 50 to 74*

*13.95 per person for 25 to 49*

**Includes portable bar with  
Linens ~ Ice ~ Acrylic glasses  
Beverage Napkins ~ Stirrers  
Nuts ~ Pretzels**

*Price does not include  
Bartenders, tax or gratuity*

# PAPA JOE'S - BAR SERVICE POLICIES & PROCEDURES

## FINAL COUNTS/GUARANTEES:

Final counts are due 10 days prior to your event. If final guest counts are below the minimum guarantee, the price per person may be subject to increase. If there should be more guests at your event than the final count we received, you will be responsible to pay for those guests (including additional tax and service charge) the day of the event. Failure to notify Papa Joe's of a final count 10 days prior to your event will result in our staff preparing and charging you based on the estimated guest count at the time of written proposal.

## MENU CHANGES:

Any menu changes must be requested in writing and can be made up to 2 weeks prior to your scheduled event. Menu changes may affect the original quoted price. If ordered brand is unavailable, we reserve the right to substitute with like brand.

## DEPOSIT:

An initial deposit of \$500 is required to reserve our services for the date of your event. Deposits will be deducted from the total amount due. There is a \$500 minimum charge for our bar service (not including labor, tax or gratuity). Therefore, if the final amount is less than \$500, there will be no monies refunded.

## CANCELLATION POLICY:

If your scheduled event is cancelled 30 days prior, your initial deposit will be fully refunded, with the exception of events scheduled for the month of December. Initial deposits for events scheduled in December will NOT be refunded if cancelled under any circumstance. If a scheduled event is cancelled with less than 14 day notice, you are subject to be charged for the full cost of any specialty items ordered specifically for your event.

## PAYMENT:

**Final payment is due 7 days prior to your event, unless prior arrangements have been made.** You may pay by cash, check, or credit card. If Papa Joe's fails to receive final payment prior to your event, it will be assumed you no longer require our services for your event.

**At the time of final payment, a credit card guarantee is required.** This is to ensure payment of any charges that may be incurred during the time of your event, such as unexpected additional guests and/or overtime labor charges.

## SERVICE CHARGE:

A 20% service charge will be added to the taxable total of your bill. Labor charges are considered taxable. If you would like to add an additional service charge for exceptional service, it will be accepted with great appreciation, but it certainly is not expected.

## FACILITY & KITCHEN FEES:

If Facility & Kitchen Fees pertain to your chosen venue, they are not included in our price, and there will be an additional charge.

## TAXES:

All state and local taxes are applicable. Exceptions are the following with proper documentation: 1) You are a tax-exempt organization. 2) The scheduled event is for resale. If your group is tax exempt, we are required by the State of Florida to have an official copy of your Florida State sales tax exempt certificate and number issued by the Department of Revenue and Taxation on file in this office. Exemption of income taxes because of non-profit or charitable status will not automatically exempt an organization from sales tax.

## SERVICE STAFF:

For each bartender & barback, there is a \$45.00 fee for the first hour. For each additional hour, there is a fee of \$10.00 per hour for each bar staff (any part of an additional hour is considered a full hour). We recommend one bartender & one barback for every 75 guests.

## PRICING:

All prices are subject to change due to unexpected market increases. If the cost of a particular item unexpectedly increases, we will notify you. If necessary, alternatives and/or substitutions may be offered.

## LIABILITY:

Papa Joe's is fully licensed and insured. You, the customer are responsible and shall reimburse the venue for any damage, loss or liability incurred by the venue by any of the guests or persons or organizations contracted by the customer to provide any service or goods before, during, and after the function. Due to weight, moisture, heat, and other elements, it is highly recommended that all bar prep & setup be on commercial banquet tables. If you decide to use any other tables, we are not liable for any damage that might be incurred. Papa Joe's Bar Service cannot assume responsibility for the loss or damage of any merchandise or articles brought into the event. Arrangements may be made for security of exhibit merchandise or articles set up or displayed prior to the planned event by contacting the coordinator. Such additional security may incur additional charges to the client. By company and Florida Law, outside liquor may not be brought into the Event area. In the event that outside liquor is brought into the event, those guests will be requested to leave the premises of the event. No person under 21 years of age will be served or allowed to drink any type of alcoholic beverage. In addition, no persons that our apparently intoxicated will be served.

**I acknowledge that I have read and fully understand the Bar Service Policies and Procedures set forth by Papa Joe's Bar Service and agree to the terms and conditions:**

Customer Signature

Date

# **Credit Card Authorization Form**

**\*\*\*This form must be submitted with a photocopy of your credit card and driver's license\*\*\***

**Name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Phone #:** \_\_\_\_\_

**Event Date:** \_\_\_\_\_

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**Name (as it appears oncard):** \_\_\_\_\_

**Type of Card:** \_\_\_\_\_ **Credit Card #:** \_\_\_\_\_

**Exp. Date (xx/yyyy):** \_\_\_\_\_

**Confirmation Numbers (usually 3 or 4 digits found on the back of card):** \_\_\_\_\_

***I authorize Papa Joe's Continental Catering & Bar Service to charge the above credit card for:***

**Initial Deposit** \_\_\_\_\_ **Amount:** \_\_\_\_\_

\_\_\_\_\_  
**Cardholder's Authorized Signature**

\_\_\_\_\_  
**Date**

**\*\*\*This form must be submitted with a photocopy of your credit card and driver's license\*\*\***

# **Incidental Charges** **Credit Card Authorization Form**

\*\*\*This form must be submitted with final payment\*\*\*

**Name:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Phone #:** \_\_\_\_\_

**Event Date:** \_\_\_\_\_

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**Name (as it appears on card):** \_\_\_\_\_

**Type of Card:** \_\_\_\_\_

**Credit Card #:** \_\_\_\_\_

**Exp. Date (xx/yyyy):** \_\_\_\_\_

**Confirmation Numbers (usually 3 or 4 digits found on the back of card):** \_\_\_\_\_

***I authorize Papa Joe's Continental Catering & Bar Service to charge the above credit card for any incidental charges that may occur at my event scheduled for \_\_\_\_\_ (date), such as, but not limited to, additional guests and/or overtime labor charges.***

\_\_\_\_\_  
**Cardholder's Authorized Signature**

\_\_\_\_\_  
**Date**

\*\*\*This form must be submitted with a photocopy of your credit card and driver's license\*\*\*