



Café 157 American Bistro Private Events Menu

Thank you for selecting Café 157 American Bistro for your upcoming event. We look forward to providing you and your guests with personalized and professional attention from our Catering Department as well as our entire staff.

General Information

The following information is a guideline for you in planning your event. Menus, wireless internet arrangements, meeting requirements, and all details pertaining to your event must be finalized with your catering representative no later than 5 business days prior to your event.

Beverages

Café 157 American Bistro holds a liquor license granted by the liquor commission and is held responsible for complying with its regulations. To ensure the proper regulations of our licensed premises, no alcoholic beverages may be brought into the restaurant. All beverages will be dispensed by Café 157 servers and bartenders.

Guarantees

A guarantee number of attendees are due by noon, five (5) business days prior to your event. If no guarantee is provided, the expected attendance at the time of the contract signing becomes the guarantee.

The guarantee is the minimum number for which you will be charged and should not be less than 10% of the original proposed number of guests. Should your actual attendance exceed your guarantee you will be charged for the actual number of attendees.

Time

Note that all functions will be set 15 minutes prior to the start time. The following standards are provided to assist you in scheduling and budgeting your catered functions:

- All luncheons are typically serviced for 1 ½ hours, refreshed and replenished as necessary during this time.
- All dinners, buffets, stations, reception displays and/or carving stations are typically serviced for 2 hours, refreshed and replenished as necessary during this time.

If you would like additional service time, please let us know in advance so we can accommodate you and your guests.

Hours of Operation

Our normal hours of operation are as follows:

TUE	11am-2:30pm & 5pm-9pm	FRI	11am-2:30pm & 5pm-10pm
WED	11am-2:30pm & 5pm-9pm	SAT	5:00pm-10pm
THU	11am-2:30pm & 5pm-9pm	SUN & MON	Closed

For events that fall outside of our normal business hours, there may be an additional charge.

Food

Café 157 American Bistro must prepare and provide all food and beverage. All food and beverage is prepared to be consumed on premise specifically for the event. Enclosed for your consideration are suggested menu selections. In addition, we would be more than happy to discuss alternative recommendations and seasonal ingredients for a customized menu.

Restaurant Liability

Café 157 American Bistro reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damages that may occur on restaurant property. Café 157 American Bistro will not assume responsibility for damage to or loss of any articles and merchandise brought into the restaurant.

Signage, Decoration & Promotional Materials

All signage, decorations and promotional materials must be approved by the catering manager. Items may not be posted, nailed, screwed or otherwise attached to columns, walls, floors, furniture or other parts of the building. Decorations provided by the guest must be approved prior to arrival and removed at the end of your function.

Café 157 American Bistro will not be responsible for storage of signs, decorations or promotional materials. Please consult the Catering Department for assistance in displaying all material.

*We do not allow any type of confetti to be used. However, if confetti is used there will be a \$150 cleanup fee.

Sales Tax and Service Charge (Gratuity)

All food and beverage services are subject to a service charge.

- Food and beverage tax is 8.25%
- Service charge is 20% of total bill.

Deposit Required

A minimum 20% deposit is required to book your private event. Deposits are non-refundable. Full balance is due at the end of the event. Groups less than 30 guests may be subject to an additional room rental fee for private dining room. See Catering Manager for details.

Express Lunch Menu - \$12 per person
(Excluding tax & gratuity)

Choose one of the following:

Chicken Caesar Salad

Grilled Chicken, Romaine Hearts tossed in our Savory Caesar Dressing with Butter Croutons and Shaved Parmesan Cheese

Mediterranean Veggie Wrap

Spinach, Sweet Roasted Red Pepper, Tomato, Feta Cheese and Hummus Spread

Turkey Club

Lettuce, Tomato, Applewood Smoked Bacon, Provolone and Honey Mustard on Grilled Rye Bread

All Natural ½ Pound Burger

Lettuce, Tomato, Onion, Pickles, Applewood Smoked Bacon, American cheese on a Potato Bun

~ Sandwiches served with choice of French Fries, Potato Salad or Cole Slaw ~

Choice of Dessert – additional \$5

NY Style Cheese Cake

Belgium Chocolate Mousse Cake

No substitutions. Prices are subject to a 20% taxable service charge and applicable taxes.

2 Course Business Lunch - \$15 per person
(Excluding tax & gratuity)

1st Course

Mixed Greens Salad

Mesculan Greens with Carrots, Tomato, Dried Cranberries, Feta Cheese with Ranch Dressing

2nd Course – Select One

Penne A la Vodka

Penne Pasta in a Creamy Tomato Vodka Sauce

Mediterranean Veggie Wrap

Spinach, Sweet Roasted Red Pepper, Tomato, Feta Cheese and Hummus Spread

Lump Crab Cake Sandwich

Baby Arugula, Red Onion, Remoulade on a Potato Bun

All Natural ½ Pound Burger

Lettuce, Tomato, Onion, Pickles, Applewood Smoked Bacon, American cheese on a Potato Bun

~ Sandwiches served with choice of French Fries, Potato Salad or Cole Slaw ~

Choice of Dessert – additional \$5

NY Style Cheese Cake

Belgium Chocolate Mousse Cake

No substitutions. Prices are subject to a 20% taxable service charge and applicable taxes.

Prefix Menu 1 - \$26 per person
(Excluding tax & gratuity)

1st Course

Mixed Greens Salad

Mesculan Greens with Carrots, Tomato, Dried Cranberries, Feta Cheese with Ranch Dressing

2nd Course – Choose One of the Following

Pan Seared Beef Tenderloin Medallions

Mushroom Cognac Sauce, Served with
Roasted Potato and French Green Beans

Alaskan Cod Provencal

Broiled Filet of Cod with Tomato, Kalamata
Olives and Artichoke Heart Served with
Basmati Rice and Spinach

Grilled Chicken

Served with Mashed Potatoes, Roasted
Vegetables and Mushroom Gravy

Choice of Dessert

NY Style Cheese Cake

Chocolate Mousse Cake

No substitutions. Prices are subject to a 20% taxable service charge and applicable taxes.

Prefix Menu 2 - \$32 per person
(Excluding tax & gratuity)

1st Course

Mixed Greens Salad

Mesculan Greens with Carrots, Tomato, Dried Cranberries, Feta Cheese with Ranch Dressing

2nd Course – Choose One of the Following

Steak Au Poivre

All Natural Beef Tenderloin Medallions finished with Madagascar Green Peppercorn Sauce, Served with Mashed Potatoes and French Green Beans

Grilled Scottish Salmon

Finished with Lemon Capers Beurre Blanc, Served with Roasted Potatoes and Seasonal Vegetables

Chicken Mediterranean

Pan Seared Chicken Breast Topped with Capers, Artichoke and Lemon Sauce; Served with Basmati Rice and Spinach

Choice of Dessert

NY Style Cheese Cake

Chocolate Mousse Cake

No substitutions. Prices are subject to a 20% taxable service charge and applicable taxes.

Prefix Menu 3 - \$45 per person
(Excluding tax & gratuity)

1st Course – Select One

Mixed Greens Salad

Mesculan Greens with Carrots, Tomato, Dried Cranberries, Feta Cheese with Ranch Dressing

2nd Course – Choose One of the Following

Filet Mignon

Finished with a Red Wine Reduction; Served with Roasted Potatoes and Asparagus

Chicken Marsala

Baked Chicken Breast with Marsala Wine; Served with Mashed Potatoes and French Green Beans

Pan Seared Sea Scallops

Served with Wild Mushroom Risotto and Organic Arugula

Choice of Dessert

NY Style Cheese Cake

Chocolate Mousse Cake

No substitutions. Prices are subject to a 20% taxable service charge and applicable taxes.

Café 157 American Bistro Private Party Agreement

THIS AGREEMENT (the "Agreement") is made and entered into this ____ day of ____ 20____, by and between Café 157 American Bistro ("Service Provider") and _____ ("Customer").

WHEREAS, Service Provider seeks to provide food and service built around its concept and brand; NOW, THEREFORE, in consideration of the mutual covenants and promises herein contained, the parties hereby agree as follows:

I. EVENT TERMS.

1.1. Payment Terms. An executed copy of the Agreement must be returned with a 20% deposit in order to secure a reservation for the event at the Service Provider's location. Final payment of the remainder balance is due immediately following the end of the event.

Service Provider will accept cash, checks and credit cards (Visa and Mastercard) as forms of payment. Customer checks must be made payable to: Café 157 American Bistro. There will be a charge of \$75 for any bounced/returned checks. A 3% transaction fee will apply to all credit card transactions.

1.2. Service Times. Unless otherwise noted, Service Provider's service time for the Event will last one and a half (1-1/2) hours during lunch and two (2) hours during dinner unless otherwise agreed upon.

1.3. Verification and Final Number of Attendees. Final guaranteed attendance ("Final Attendance") are due five (5) business days prior to the Event. Should Service Provider not receive the Final Attendance by this time, Service Provider will prepare for the original estimated attendance amount ("Estimated Attendance") and charge for the Estimated Attendance or the number actually in attendance, whichever is greater. The Final Attendance is not subject to reduction. If additional food is required after the Final Attendance is given, Customer agrees to contact Service Provider immediately.

Customer agrees to pay for number of attendees listed on the bill. This includes those individuals accounted for in the Final Attendance that do not attend. No adjustment will be made for guests accounted for in the final head counts that do not attend.

1.4. Menu. Customer may submit menu selections in conjunction with the execution of this Agreement.

1.5. Menu costs. All menu prices are subject to change within five (5) business days of the Event. If a drastic change in an ingredient's price within Customer's menu is established, Customer has two options: (i) a new cost (maintaining Customer's present menu) will be assessed based on current market prices to which Customer may agree to; or (ii) substitute menu item(s) will be presented to Customer in order for Customer to maintain the agreed upon menu price.

II. MISCELLANEOUS PROVISIONS.

2.1. Service Fee. A twenty percent (20%) Service Fee will be added to the Event to cover all event coordination and gratuities.

2.2. Cancellations. 100% of the deposit amount - constitutes a reservation fee to secure the event date ("Reservation Fee"). The Reservation Fee is non-refundable.

2.3. Attorney Fees. Customer agrees to pay all costs and attorney fees realized by Service Provider for the purposes of collecting any amounts due hereunder, including, but not limited to, reasonable attorneys' fees, court costs and expenses.

2.4. Liability. Customer agrees to indemnify and hold Service Provider harmless against all claims for injury or damage to persons or property arising out of any act, omission, negligence or misconduct on the part of said Customer or any of its agents, guests, patrons or invitees.

2.5. Personal Property. Service Provider cannot assume responsibility for personal property and equipment during the event.

Authorized Customer Signature _____
Date

Café 157 American Bistro _____
157 Trade Street Date
Matthews, NC 28105

Private Party Contract Order

****please return this contract signed when placing your deposit*

Event Date: _____ Event Time: _____
Estimated Guest
Count: _____

Contact Person

Company or Individual
Name: _____
Contact Person (if
applicable): _____
Address: _____
City: _____ State: _____ Zip Code: _____
Phone: _____ Cell: _____
Email: _____

To Pay Deposit by Credit Card

Type (Circle): VISA MASTERCARD DISCOVER AMERICAN EXPRESS

Name on Card: _____
Card
Number: _____
Billing Zip Code: _____ CVV
Code: _____
Expiration Date: _____ Deposit
Amount: _____

Authorized Customer Signature Date