## Any details we discussed should be listed on this form. This is what we will go by for your event

KNIFE & WHISK

O Packed O Invoiced

EVENT ORDER FORM

SUN. MON. TUE. WEND. THURS. FRI. SAT. **Customer Information Event Information** Host Event Date: Correct Date Name: Host or Planner Guest: Final Count Leave At: 4:30 pm Phone: Eat Time: When do you Host or Planner Set-Up Time: Email: want meal served Location: Event Location Whats your event Event Type:

O Drop Off	O Pick-Up Time:	O Stay & Serve	O They Heat
🕸 Buffet	O Plated	O Individual	O Metal Pans

MENU	SET-UP
	Notes:
MODIFIED Street Tacos : Flour/Corn Tortillas Churro Beans Mexican Rice Cilantro Lime Chicken Chopped Beef Shredded Pork Jalapenos Sour Cream Shredded Cheese * No Bell Peppers	Bartenders: # 2 Expected Hrs 4 hours Lead: M Beer & Wine O Full Bar O Signature Drinks End Time: 10Pm Tip Jar: Area O No Servers: # 2 Expected Hrs 4 hours each Lead: Expected Duties: Pre-Set Waters, salads, first round of trash Tables Provided: Any linen we need to provide should be here Linen: O 6ft Black Stretch x 2 w/ black fluffer M 8ft Black Stretch x 2 w/ black fluffer O Client rented linen O None Weddings: Ceremony: 5pm Cocktail Hr: 6Pm Eat: 8Pm Is the food at the same place as the ceremony: Will need to flip room from cocktail hour to dinner service Any important notes about event should be here

Desserts	Beverage Station
	States O Water O Lemonade States Ice States Lemons O Coffee O Creamer O Juice