

Smokin' Hot Dogs Catering Agreement



Contact Person:					Phone #:			
Location of Ever	nt (Please i	nclude full	address for d	riving directio	ons)	33		
Name and Date	of Event: _				37		47	
Time of Event: _		Number of people attending			-51	Option Choice		
	Optio	n # 1: (1 Ju	mbo Hot Dog	, with unlimit	ed topp	ings) \$2.00 per gue	st	
	Cor	nbo Optio	n # 2: (1 Hot D	og, 1 Chip ba	g, 1 drin	ık) \$4.00 per guest		
	Com	bo Option	# 3: (2 Hot D	ogs, 1 Chip ba	ag, 1 dri	nk) \$6.00 per guest		
Add	on Option	# 4: (Fresl	h Chili w <mark>ith C</mark> h	neese Nachos	Suprem	e) Additional \$3.00	per guest	
Choose 2-3 of th	e followin	g beverage	es:					
Bottled Water	Sprite	Coke	Diet Coke	Fresh Lemo	nade	Fresh Sweet Tea	Fruit Punch	
		Grape	soda Ora	ange soda	Capr	i Sun Pouch		

- With all events, there is a 100 person minimum. (please call us for special pricing should attendance be less than 100)
- It is VERY imp<mark>ortant to get an accurate</mark> count of people attending your event. You do not want to run out of food.
- The Contact Person is the only person that can make changes and must speak directly to Smokin' Hot Dogs staff.
- There is an 18% Customary Gratuity added to the total for all catering events, as well as a \$50.00 set up
- 30 minutes of set up time will be needed. Please inform your guest that the food will be ready to be served once the umbrella on the hot dog cart is open. This could also serve as an indicator to assemble your guest as you like. From this point, your 3 hours of serving time will start, and the time allotted will be 3 hours unless all of the food has been served in less time, whichever comes first. If more time is needed, the contact person must inform Smokin' Hot Dog Staff. An Additional \$50.00 an hour must be paid before additional time is provided.
- A 50% deposit must be received two weeks before the event date. The balance will be due no later than 48 hours (2 days) before the event. You can cancel up to 5 business days before the event, but 50% of your deposit will be non refundable. Cancellation in less than 5 business days will result in forfeiture of the complete deposit and is non refundable.
- The price will not be reduced should a portion of the expected guests be below the number planned.
- No additional items can be given to staff to be served or placed on our table. We only serve the items
 on our menu. Other food items can be added on another table at your expense and supervision.
 If you agree to all of the above please sign below

Signature	Date
oignature	5410



Smokin' Hot Dogs Catering Agreement



Smokin' Hot Dogs Catering

Thank you for choosing Smokin' Hot Dogs for your event. You have chosen the best and we will not let you down. Our products are not only affordable, but they taste amazing!

Our menu:

Toppings that we offer are as follows: Ketchup, Mustard, BBQ sauce, Hot Sauce, Relish, Cheese (Shredded and Nacho), Chili, Onions (Raw or Grilled)

Provided upon your request: Sauerkraut, Coleslaw, Bacon Bits

Our Lemonade is freshly squeezed with some of the finest lemons grown in Florida. Our sweet tea is slowly and freshly brewed for maximum flavor. Our Chili with its spices and aroma will send your taste buds on the ride of your life; all prepared for your enjoyment the day of your event.

Although we serve 100% ALL BEEF Hot Dogs, in an effort to cater to all we do have Chicken and Vegan Dogs, for those guests with special diet preferences.

Chips: For catering events we normally serve a bag of plain lays potato chips to each guest. Please call us to discuss having other flavored chips. We are able to provide two different flavors if requested.

Should you have any questions please feel free to contact us. We look forward to catering your event and building a long and healthy relationship.

Shelley D. West

Shelley West (Owner)
678-978-1173
SmokinHotDogsOrlando@gmail.com
www.facebook.com/smokinhotdogsorlando
www.twitter.com/smokinhotdogs



Smokin' Hot Dogs Catering Agreement





Smokin' Hot Dogs