

---

# GIUSEPPE

RESTAURANTS & FINE CATERING

---

*Mangia Bene e Vivi Meglio.*



**Proposal for:**  
Clients Name:  
Date:  
Guests Count:  
Time:  
Scripps Seaside Forum  
Basic Bar

**Prepared by:**  
Christina Dickens  
8610 Kennel Way  
La Jolla, CA 92037  
[bar@giuseppecatering.com](mailto:bar@giuseppecatering.com)  
(858) 412-9108

## “MANGIA BENE E VIVI MEGLIO”

Our company motto “Mangia Bene e Vivi Meglio” translates to “Eat Well and Live Better,” which is the reason we are fully committed to creating memorable culinary experiences through our catering services.

With a passion for fine food and impeccable service, we at Giuseppe Restaurants and Fine Catering take pride in being among the leading caterers in San Diego and Southern California.



## WHY GIUSEPPE?

**We are obsessed with quality ingredients.**

We care to develop our menus from seasonal ingredients, mostly from local sustainable sources. All our meats and poultry are 100% hormone and antibiotic free.

**Menus tailored just for you.**

Themes/tastes/budgets and visions are unique for each event, and the menu should be too. Giuseppe dedicates personal time to create menus tailored to suit the needs of each client. We incorporate trendy and creative cooking methods, and present our dishes for “Wow” every time.

**The highest standards of service.**

Our fine dining service is second to none. We employ skilled and professional staff, and we give them comprehensive training aimed at flawless execution that exceeds expectations.

**Spirited bar service.**

Giuseppe Bar Services is the consummate bar experience for events. Fully licensed and insured, Giuseppe Bar Services combines the talent and imagination of our staff, a watchful eye on the latest in drink trends, and skilled attention to detail.

## **The Basic Bar Includes:**

Coordinated by Giuseppe Beverage Service

Bar setup and Linen Rentals  
Cocktail Napkins, Bar Ice, Chill Tubs and  
Bar Utensils to Execute Beverage Services

### **All Alcohol and Non - Alcoholic Beverages To Be Provided By Client (unless purchasing a soft bar from GBS)**

California Alcoholic Beverage Control Regulations  
stipulate that any opened alcoholic beverage containers  
must be poured out at the end of the event at the venue  
and cannot be taken home.

(This includes opened spirits, wine, champagne and beer)

Certificate of Liability insurance included by Giuseppe Bar Service

## **Add-ons to package:**

### **Soft Bar (including garnishes) \$5.00/person**

Coke, Diet Coke, Sprite, Ginger Beer  
Pineapple Juice, Cranberry Juice, Orange Juice, Grapefruit Juice  
Tonic Water, Club Soda  
Still & Sparkling Water  
Lemons, Limes, Oranges, Olives, Cherries,

### **Garnishes only \$75.00 flat fee**

Lemons, Limes, Oranges, Cherries & Olives

Beverage Service	Qty	Rates	
Basic Bar Setup		\$5.00	\$0.00

**Beverage Services Subtotal \$0.00**

Staffing	Qty	Hours	Rates	
<b>4 Hour Minimum</b>				
Bartender/Supervisor			\$50.00	\$0.00
Overtime			\$75.00	\$0.00
Bartender(s)			\$35.00	\$0.00
Overtime			\$52.50	\$0.00
Bar Back			\$30.00	\$0.00
Overtime			\$45.00	\$0.00
Beverage Servers		4.0	\$111.00	\$0.00

**Staffing Subtotal \$0.00**

Bar Glassware Rentals	Qty	Rates	
Wine, Rocks & Highball Glasses (per person)	0	\$5.85	\$0.00
Champagne Flutes (per glass)	0	\$2.35	\$0.00
Martini Glasses (per glass)	0	\$2.35	\$0.00

**Glassware Rentals Subtotal \$0.00**

<b>TOTAL</b>	\$0.00
<b>INDUSTRY FEE 18%</b>	\$0.00
<b>SALES TAX 7.75%</b>	\$0.00
<b>DEPOSIT PAID</b>	
<b>GRAND TOTAL</b>	<b>\$0.00</b>

## CONTRACT

- A 50% non-refundable deposit of the total cost & signed contract is due no later than 30 days after receiving contract to lock in pricing. The remaining balance due 7 days prior to the event. A credit card on file is required to hold contract.
- A deposit and signed contract is due no later than 30 days prior to the client's wedding date to ensure staffing. If booked after the 30 day deadline GBS cannot guarantee the staff necessary to execute wedding bar services.
- Any changes to the current contract, as well as a final guest count are due to GBS (Giuseppe Bar Services) no later than 10 days prior to the event date.
- If changes are made after the 10 day period a \$50 fee will incur and will be added to the final bill. There is a \$30.00 returned check fee.
- Overtime that occurs on events will be charged to the credit card on file.
- A 5% late fee will be billed to client if balance is not paid by the due date.
- A 1.5% service charge added after thirty (30) days past due.
- No alcohol permitted on the premise unless it is served by GBS. No coolers or drinks allowed before the bar opens.
- The bartenders reserve the right to refuse any attendees if they believe the attendee is intoxicated. If attendees are not following the directions of the Supervisor/Lead Bartender regarding the bar policies, rules and regulations, we reserve the right to shut down the bar. No refunds will be given for the time the bar is shut down.
- Last call will be made 30 minutes prior to the end of your bar contract. No alcohol will be given out 15 minutes prior to the end of your contracted time and all open containers of alcohol will be disposed of at the end of the evening.
- Once you put down a deposit you are unable to downgrade your package.
- Special circumstances may occur in which liquors of comparable substitutes may be used.
- Dinner wines, prosecco toasts & additional specialty cocktails may be purchased separately.
- All kegs must be accompanied by a jockey box and will accrue additional fees for ice.
- No shots allowed at Scripps Seaside Forum or any other venue on UCSD campus.
- Bottles of alcohol can not be given out as a party favor or as a seating assignment.
- All alcohol must be served by GBS staff. Alcohol cannot be set out on tables for guests serve themselves, including champagne for seating assignments
- All neat drinks at Scripps Seaside Forum must be approved by Beverage Manager prior to event.

Giuseppe Beverage Services agrees to name "client" as additional insureds under its commercial general liability policy. Please sign below to confirm that the event details listed above are accurate, and to indicate your agreement to these terms.

---

Signature of Authorized Representative

---

Date

---

Signature of GBS Beverage Manager

---

Date

<b>CONTACT:</b>	Jessica Ellsworth	<b>CATERER:</b>
<b>PHONE:</b>		<b>PLANNER:</b>
<b>EMAIL:</b>	<a href="mailto:jellsworthy@gmail.com">jellsworthy@gmail.com</a>	
<b>PACKAGE:</b>	Basic Bar	
<b>DATE:</b>	10/16/2021	
<b>VENUE:</b>	SSF	