

Special Event, Thursday, September 24, 2015

Dinner

**Redwood Steakhouse, Flint**

Luis Fernandes, Executive Chef

Dinner: chicken and steak, a salad and two sides.

For those that don't want chicken, double steak is an option, as is double chicken for those that don't want red meat.

There will be a vegetarian option as well. Chef Luis will provide a vegan meal upon request.

Dinner will be plated (not buffet style)

Water, iced tea, coffee and lemonade will be provided.

Soda available at an additional cost

**Cost: \$26.00/person + tax and gratuity**

Cooking Demonstration

Chef Luis will be hosting an interactive cooking demonstration for our guests.

Three appetizers will be provided (Two from Redwood menu, one from Mexico at the Market)

Guests will help to prepare the appetizers while learning how to make them.

A demonstration of our meal will also be provided.

**Cost: \$8.00/person + tax and gratuity**

China

Plates, silverware, glasses

**Cost: \$2.00/person (no tax)**

Linens:

**No Charge**

**Total: \$57.00/person**

Signature Drink

**Soggy Bottom, Flint**

Ken Laatz, Mixologist

Non-alcoholic, signature drink.

Drink will be paired with our meal so that flavors complement each other and will be appropriate to the style of glass as well (Irish coffee).

\$150 includes drink design, ingredients and demonstration @ the market

Dessert

**Crust, Fenton**

Guests will have the choice between cheese cake, peanut butter bliss, tiramisu

MAY have the option of chocolate mousse—waiting for a call from the owner

\$6.00/person

Desserts will be made in Fenton and transported to the Market on event day.

Max delivery charge \$5.00

\$450.00-dessert

Max cost: \$450.00

## Glasses

Karen Dorsch (Bay Regional) will contact the vendor she uses in Bay City for pricing.

- Irish coffee style glass
- MHSLA logo NO date—will have extra glasses. If they don't have a date, they can be used/given away at other events.

## Hoffman's Deli (catered lunch, day 2)

\$9.00 per person w/ beverage (+ tax and gratuity)

Committee decided on the following:

- Mot Sandwich (Turkey)
- Totally Tuna
- Cadillac Stack (Ham)
- The Whiting (Veg)

## Contracts

Flint Farmers Market, 5:00-10:00PM, Thurs, Sept 24, 2015

- Community Room: \$400.00
- Demonstration Kitchen: \$60.00
- Table & Chairs Setup: \$100.00
- Things to note: We are responsible for pulling our own trash/throwing away in dumpsters behind the building. They will sweep floors, take down tables/chairs
- Deposit: \$100 due 30 days before event, remaining balance due 7 days before event (item 3 in contract)
- Damage Deposit: \$300 due 30 days before event (item 4 in contract)

## University of Michigan-Flint

- 2<sup>nd</sup> payment of \$832.00 requested from Jill Turner. Balance for rental of facility will be due 8/24/2015
- UM received payment, 3/12/2015
- Balance will be due, 8/24/2015

## Food

**Thursday:** All Day (page 9 of catering menu)

**Cost: \$35.00/person**

- **Breakfast:** Continental breakfast
- **Snacks:** Mid-morning & Afternoon
- **Lunch**

**Friday**

**\*\*Call UM catering to ask about duplicating Thurs menu w/o lunch\*\***

## Flint and Genesee Chamber of Commerce

- Two 30-minute walking tours of downtown Flint for our guests. We will schedule this with them when we have our conference schedule completed (lunch? Scheduled breaks?)
- Goodie Bags will be provided for our guests. The bags will contain the following:
  - Flint & Genesee pens, Flint & Genesee Pins, the SEE Entertaining (I attached the current one for this week, but yours would reflect the week of your conference), brochures on attractions in our area: Genesee county parks, cultural center, etc.
- Volunteers-The Chamber will provide volunteers for our conference-They will work at the registration desk and at the special event where they will "roll out the red carpet," for us (yes, there will be an actual red carpet).