Vendor's Offer

Form 201-B (RFP)

"Return this Section with your Response"

It is required that Offeror complete, sign and submit the original of this form to the City Procurement Office with the proposal response. An unsigned "Vendor's Offer", late proposal response and/or a materially incomplete response will be considered nonresponsive and rejected.

Offeror is to type or legibly write in ink all information required below.

Company Name: What's the Occasion? Catering Inc. dba Fabulous Food

Company Mailing Address: 120 S. 26th Street

City: Phoenix State: AZ Zip: 85034

Contact Person: Chantal Hause Title: Secretary / Treasurer

Phone No.: 602-267-1818 FAX: 602-267-1888 E-mail: Chause@fabulousfoodaz.com

Company Tax Information:

Arizona Transaction Privilege (Sales) Tax No.: 07535171-D or

Arizona Use Tax No.:

Federal I.D. No.: 86-0836717

City & State Where Sales Tax is Paid: Phoenix, AZ

If a Tempe based firm, provide Tempe Transaction Privilege (Sales) Tax No.: —

THIS PROPOSAL IS OFFERED BY

Name of Authorized Individual (TYPE OR PRINT IN INK) Chantal Hause

Title of Authorized Individual (TYPE OR PRINT IN INK) Secretary / Treasurer

REQUIRED SIGNATURE OF AUTHORIZED OFFEROR (MUST SIGN IN INK)

By signing this Vendor's Offer, Offeror acknowledges acceptance of all terms and conditions contained herein and that prices offered were independently developed without consultation with any other Offeror or potential Offeror. In accordance with A.R.S. 35-393, et seq., the Offeror hereby certifies that it does not have scrutinized business operations in Iran or Sudan. Failure to sign and return this form with proposal response will be considered nonresponsive and rejected.

Chantal Hause 9/10/12

Signature of Authorized Offeror **Date**

(H:/RFP 3-2008)

Addendum to Solicitation

Tempe

City Procurement Office/City of Tempe • PO Box 5002 • 20 East 6th Street • Tempe, AZ 85280 • (480) 350-8324 • www.tempe.gov/procurement

This addendum will modify and/or clarify:	Solicitation No.:	13-022
and is	Addendum No.	2
	Date:	08/29/2012
	Procurement Description:	Food and Beverage Services at the Tempe Center for the Arts

A copy of the Pre-Proposal Sign-In Sheet is included in Attachment A of this addendum.

A listing of confirmed events at the TCA for 2012-2014 is included in Attachment B of this addendum.

A listing of tentative events (holds) at the TCA for 2012-2014 is included in Attachment C of this addendum.

Changes to the Request for Proposal

1. **Change** the annual listing fee for Category 9 on page 6 of the RFP (Letter E, last bullet) *from $3,500.00 to $2,000.00.*

2. **"Gross Receipts"** are defined as all charges, monies, and payments, in whatever form, received or receivable by the Contractor for any sales made or any services rendered on or at the Tempe Center for the Arts, whether collected or uncollected, whether for cash or credit, whether paid for or not, less sales taxes imposed by local, state, or federal law which are stated to and paid by a purchaser of any item sold by Contractor or of any authorized service or activity of the Contractor and payable directly to a taxing authority, service charges invoiced to and paid by a purchaser, gratuities and any legitimate refunds made to a purchaser as authorized according to procedures agreed to in writing by the Contractor and the City.

3. **Delete** #3 Financial Qualifications, Bullets a and b on page 11 of the Proposal Submission Requirements. Bullet c. will remain a requirement of your proposal submission for Category 1, 4, 6 and 8.

4. **Delete** clause #12 **"Performance Security"** on page 31 of the Special Terms and Conditions within the RFP. Please refer to the Performance Bond requirements on page 10 of the Scope of Work within the RFP.

5. **Delete** the final two sentences on page 34 "Evaluation Criteria" as follows: "~~To evaluate the cost portion of the above criteria, the City may elect to evaluate each firm on a percentage basis of the lowest cost Offer. The formula would be: (Lowest Priced Offer/Evaluated Firm's Price) x Points Possible = Evaluation Points~~."

6. **Delete** the Additional Award Criteria for Category 1, 4, 6 and 8, #6 Financial capability of Offeror. All Proposals, regardless of the Category(s) proposed will be evaluated using the criteria listed in #1 through #5.

Following are the questions and answers received to date and from the Pre-Proposal Conference on Monday, August 27, 2012.

1. Is the City looking for a single vendor or multiple vendors to manage the alcohol?

   The City wants a single vendor to manage the liquor license for the Tempe Center for the Arts (TCA). The City wants alcohol in the café and available with concessions. Since it will be challenging to separate the café, concessions and alcohol, the City created Category 9 to combine these 3 categories into a single category, which offers a lower commission rate and reduced annual listing fee.

2. Under the current scope of work is there a possibility that the café could have 2 operators, one serving food and one service beverages?

   Yes, that is a possibility.

3. The RFP states that all food service offered at the TCA should be considered as off-site catering. Does this include the café? Is the café going to have the kitchen located on-site?

   The café is not to be considered off-site catering. The café operator will have use and control of the kitchen on-site at the TCA.

4. Is the on-site kitchen a full service kitchen with hot and cold prep?

   Yes, it is a full service kitchen.

5. Which performances will require pre-performance food?

   It is the desire of the City to secure an operator that will offer Friday and Saturday night small plate dinners and seasonal weekend light meals. It is understood that service will need to be developed over time. At the outset, it is anticipated that pre-performance meal service will begin with our larger performances. The City will work with the vendor to grow this opportunity. The City will also promote pre-performance meal service to ticket buyers (telephone, online and walk-up) and via other marketing opportunities.

6. Will this be a consistent service every Friday and Saturday night that the lounge would be available to do the small plate dinners?

   The City's hope is that the café will grow into that over time.

7. How do you distinguish between large scale catering and small scale catering for an event that has 35 people for example?

   The City is changing the descriptions of Category 1 and Category 2 as follows:

   Category 1 – Large scale, full service catered events. *A maximum of four (4) vendors who will be selected. Category 1 vendors will be required to offer a variety of appealing menu options at several different price points for large catered events. Typical events may include, but not be limited to, weddings, bar/bat mitzvahs, dinners, receptions and fund-raising events requiring hot and cold foods, buffets, plated dinners with table service, passed hors d'oeuvres and similar full service options.*

   Category 2 – Small scale, limited service food provision. *A maximum of four (4) vendors will be selected. Category 2 vendors will be required to offer a variety of appealing market-priced lighter fare menu items including sandwiches and sandwich trays, salads, box lunches, cookie trays, coffee/tea/water service and snacks providing limited and/or drop-off service for small events. Such events may include meetings, small receptions, business meeting coffee breaks or backstage food service needs.*

8. Does small scale, limited service catering require an attendant?

Please refer to page 8, Cleaning.

9. Is e-verify a requirement of this contract?

Please refer to page 19, #4 Certification, Letter E. This paragraph references the state statute regarding e-verify and Arizona law regarding employment practices.

10. Are customers permitted to bring in their own rentals?

Customers will be required to use the Contractors for all rentals directly associated with food and beverage service.

11. For Categories 6 and 7, the RFP states that the City has the right to award additional vendors for either the large scale or small scale food service if either of these two categories is awarded. What does this mean?

This language allows the City to select up to three (3) additional large scale and/or small scale vendors under Categories 1 and 2 if the City awards a vendor under Category 6 and/or 7.

12. The Liquor Liability calls for a $5 million dollar per occurrence, can this be a combination of liquor liability and an umbrella to total $5 million dollars?

Yes. The Liquor Liability requirement of $5 million dollars per occurrence can be covered through a combination of liquor liability and an umbrella, however the umbrella must cover liquor liability and the vendor will be required to submit a copy their insurance endorsement with their insurance certification that verifies the umbrella covers liquor liability.

13. Can you please provide a timeline for the award of this contract and when the new contracts will commence?

Below is a tentative schedule of events.

Deadline for Inquiries	*Friday, August 31, 2012, 5:00 p.m.*
Proposals Due	*Wednesday, September 12, 2012, 3:00 p.m.*
Notice of Intent to Award Contract	*Friday, November 30, 2012*
City of Tempe Council Award	*Thursday, December 6, 2012*
Contract Term Begins	*Wednesday, January 2, 2013*

14. Is the entire TCA facility non-smoking?

Yes.

15. Does the kitchen and attached pantry go to the café operator? Is the kitchen accessible to Category 1 and Category 2 vendors?

Yes, the kitchen goes to the café operator. The kitchen will only be accessible to a Category 1 or Category 2 vendor if that vendor is also the café operator.

16. Can you provide the annual number of visitors to the TCA?

The average annual number of visitors to the TCA is 115,000.

17. Will you provide financial information (i.e. sales figures) for years 2009, 2010, 2011 and YTD 2012? (Large catering sales? small catering sales? concessions sales? beverage sales? café sales?)

Large and small catering sales figures will take some time since they are combined on the monthly report received from the current vendor. The only figures we don't have are for café sales. For the few months that the RK Group operated the café, figures were not separated out in monthly reports received.

Year	Catering Net Sales	Concession Net Sales	Lic Beverage Net Sales
2007/08	$743,630.95	$72,499.34	$243,625.20
2008/09	$488,536.52	$12,287.03	$116,246.76
2009/10	$546,080.29	$18,722.80	$138,810.64
2010/11	$450,879.10	$20,138.80	$135,919.04
2011/12	$449,495.00	$21,824.43	$151,256.80
2012/13	$12,247.10	$1,233.03	$7,577.72

18. Will you provide a schedule of booked and tentative events for the remainder of 2012, 2013, and 2014.

Please refer to Attachments C and D of this addendum.

19. What are the current operating hours for the café?

The café is not currently operating.

20. What are the current operating hours for concessions points-of-sale?

Concessions are currently available only during scheduled performances.

21. When will the current contract term expire?

The current contract expires on January 1, 2013.

22. When will the next/new contract term begin?

New contracts will begin on January 2, 2013.

23. How many theatre performances per year?

Theater: 81 performances
Studio: 96 performances
Lakeside: 29 performances
Please note that these numbers do not include 136 weekday student matinee performances.

24. How many shows per performance?

Numbers of shows per production vary depending on the presenter. Some are one-night performances, others play 1 to 4 weekends presenting 3 to 5 performances per weekend.

25. What is the average per cap for special events?

Though per caps have not been tracked, average check amounts are available.
Average event check amount of special events (catered events) = $5,050.00

26. What is the average per cap for theatre performances?

Average check amount for concession sales related to performance events = $7.65.

27. What is the average per cap for bars at both special and theatre events?

Per cap information is not available. Average annual net sales, including all licensed beverage sales, over a 5-year period since opening = $157,175.00

28. Will the café caterer have 1st rights of refusal on all events or have exclusivity on daytime events?

No in both instances.

29. Is it possible for one caterer to be selected for all categories? If so, will there still be a preferred list?

One vendor may be selected for all categories of service if that vendor is qualified to provide such service. If one vendor is selected to provide service in all categories, the City will continue to establish a preferred list of vendors in Categories 1 and 2.

The balance of the specifications and bid solicitation instructions to remain the same. Bidders/Proposal Offerors are to acknowledge receipt and acceptance of this addendum by returning of signed addendum with bid/proposal response. Failure to sign and return an addendum prior to bid/proposal opening time and date may make the bid/proposal response non-responsive to that portion of the solicitation as materially affected by the respective addendum.

Fabulous Food
NAME OF COMPANY

Chantal Hause Owner
BY NAME (please print) TITLE

120 S. 26th Street
ADDRESS (or PO Box)

602-267-1818
TELEPHONE

Phoenix Az 85034
CITY STATE ZIP

Chantal Hause
AUTHORIZED SIGNATURE

Addendum to Solicitation

Tempe

City Procurement Office/City of Tempe • PO Box 5002 • 20 East 6th Street • Tempe, AZ 85280 • (480) 350-8324 • www.tempe.gov/purchasing

This addendum will modify and/or clarify:	Solicitation No.:	13-022
and is	Addendum No.:	3
	Date:	08/31/2012
	Procurement Description:	Food and Beverage Services at the Tempe Center for the Arts

A copy of the inventory of the chairs, tables and kitchen equipment for the Tempe Center for the Arts (TCA) is included in Attachment A of this addendum.

Changes to the RFP:

1. **Change:** Page 11, Proposal Submission Requirements, #2 Experience (All categories), Letter a, Change to read as follows, "List of the experience the Offeror has had in providing the type of professional food, beverage, concession, and/or café services including alcohol described in the RFP. A minimum of five (5) years of experience is ***preferred.*** List, with detailed information, facilities similar to the TCA at which the Offeror has provided similar service in the last five (5) years."

Following are additional questions received:

1. Is the separate checking account only required for the beverage manager, concession and café where only on-site money is being taken in? This could become very tricky in regards to the merchant's account. How are the vendors going to run credit cards? Will the vendors need to open all separate merchant accounts just to run TCA transactions for the large scale catering and small scale catering?

   Category 1 and Category 2 vendors will not be required to maintain a separate commercial bank account for the TCA account. Vendors housed on site at the TCA for café operations, licensed beverage sales and management and concessions will be required to have the separate account as specified on page 7 of the RFP. Category 1 and Category 2 vendors will be required to submit a copy of their invoices to the City by a date determined by the City as supporting documentation for commissions purposes.

2. Is a POS required for the beverage, café and concession sales or is it optional for the vendor to do cash registers?

   The City prefers a PO. system be provided by the vendor(s) for the café, concession and licensed beverage operations.

3. What is the average number of events per year under 100 guests?

   Events under 100 guests average 69 per year.

4. What is the average number of events per year over 100 guests? How many of those are over 300 guests?

   Events over 100 guests average 82 per year. Events over 300 guests average 33 per year.

5. How many of the confirmed and tentative events published in Attachments B and C of Addendum #2 are already booked by the current caterer?

2012
TCA ASU-Del Webb 9-6-12
TCA Kate & Dick- 9-15-12
TCA Jodi W-9-16-12
TCA- Kori L. -9-22-12
TCA - Performance ...-9-25-12
TCA-First S. -10-2-12
TCA Andrea D-10-5-12
TCA Heather -10-6-12
TCA-Tempe Sister-10-11-12
TCA Jessica & Mike-10-13-12
TCA Kimberly C-10-20-12
TCA-Lisa H. -10-20-12
TCA-Dibble E. -10-25-12
TCA TCAA-10-26-12
TCA Bekie & Dan-10-27-12
TCA Friends Laur...-11-4-12
TCA Katie & Jesse-11-10-12
TCA Friends Laur...-12-2-12
TCA Kathleen W-12-8-12
TCA-Michelle & Der...-12-15-12
TCA Carolyn H. D.-12-29-12
TCA-Save the F.-12-31-12

2013
TCA-A.T. Still – 1/10/13
TCA Tracey K- 1/29/13
TCA Renee D – 2/16/13
TCA Danny & Brian – 2/17/13
TCA Vickie L – 2/23/13
TCA Jackie K – 3/14/13
TCA Jennifer B – 3/23/13
TCA Gina H- 4/13/13
TCA Sarah & Karl – 4/27/13
TCA iTracs – 5/3/13
TCA ASU – 5/9/13
TCA-Business J. – 5/14/13
TCA Jennifer & Ryan – 6/1/13

The balance of the specifications and bid solicitation instructions to remain the same. Bidders/Proposal Offerors are to acknowledge receipt and acceptance of this addendum by returning of signed addendum with bid/proposal response. Failure to sign and return an addendum prior to bid/proposal opening time and date may make the bid/proposal response non-responsive to that portion of the solicitation as materially affected by the respective addendum.

Fabulous Food
NAME OF COMPANY

Chantal Hause Owner
BY NAME (please print) TITLE

120 S. 26th Street
ADDRESS (or PO Box)

602-267-1818
TELEPHONE

Phoenix Az 85034
CITY STATE ZIP

Chantal Hause
AUTHORIZED SIGNATURE

Addendum to Solicitation

Tempe

City Procurement Office/City of Tempe • PO Box 5002 • 20 East 6th Street • Tempe, AZ 85280 • (480) 350-8324 • www.tempe.gov/purchasing

This addendum will modify and/or clarify:

Solicitation No.: 13-022

and is

Addendum No. 1

Date: 08/28/2012

Procurement Description: Food and Beverage Services at the Tempe Center for the Arts

A second opportunity to walk through the Tempe Center for the Arts is scheduled for Thursday, August 30, 2012 at 9:00 a.m. Please meet in the front lobby at 700 W. Rio Salado Parkway, Tempe, AZ 85281.

This is just a facility tour and not a second Pre-Proposal Conference. The City will not be reviewing the Request for Proposal document at this time. Please submit any inquires in regards to this RFP to Lisa Goodman at lisa_goodman@tempe.gov.

The balance of the specifications and bid solicitation instructions to remain the same. Bidders/Proposal Offerors are to acknowledge receipt and acceptance of this addendum by returning of signed addendum with bid/proposal response. Failure to sign and return an addendum prior to bid/proposal opening time and date may make the bid/proposal response non-responsive to that portion of the solicitation as materially affected by the respective addendum.

Fabulous Food
NAME OF COMPANY

Chantal Hause Owner
BY NAME (please print) TITLE

120 S. 26th Street
ADDRESS (or PO Box)

602-267-1818
TELEPHONE

Phoenix Az 85034
CITY STATE ZIP

Chantal Hause
AUTHORIZED SIGNATURE

Addendum to Solicitation

Tempe

City Procurement Office/City of Tempe • PO Box 5002 • 20 East 6th Street • Tempe, AZ 85280 • (480) 350-8324 • www.tempe.gov/purchasing

This addendum will modify and/or clarify: Solicitation No.: 13-022

and is Addendum No.: 4

Date: 09/05/2012

Procurement Description: Food and Beverage Services at the Tempe Center for the Arts

A REVISED copy of the inventory of the chairs, tables and kitchen equipment for the Tempe Center for the Arts (TCA) is included in Attachment A of this addendum.

Clarification Regarding Commission Paid on Gross Receipts

Commissions are to be based on food and beverage only. Ancillary costs such as linens, rentals, gratuities, etc. are not to be included in the commission calculation.

Following are additional questions received:

1. In reference to Question 22 of the Addendum No. 2, the present contract expires January 1, 2013, with the exception for all bookings for food and licensed beverage service under contract by current provider beyond 1/1/2013

   This is correct.

2. Since the client is not required to pay a commission on a wedding cake they bring in themselves, do caterers need to pay a commission on cakes caterers coordinate?

   A caterer does not need to pay commission on a caterer supplied cake.

The balance of the specifications and bid solicitation instructions to remain the same. Bidders/Proposal Offerors are to acknowledge receipt and acceptance of this addendum by returning of signed addendum with bid/proposal response. Failure to sign and return an addendum prior to bid/proposal opening time and date may make the bid/proposal response non-responsive to that portion of the solicitation as materially affected by the respective addendum.

Fabulous Food
NAME OF COMPANY

Chantal Hause Owner
BY NAME (please print) TITLE

120 S. 26th Street
ADDRESS (or PO Box)

602-267-1818
TELEPHONE

Phoenix Az 85034
CITY STATE ZIP

Chantal Hause
AUTHORIZED SIGNATURE

120. S 26th Street, Phoenix, AZ 85034
p: 602.267.1818
f: 602.267.1888

1. COMPANY INFORMATION:

a. What's The Occasion? Catering, Inc. dba Fabulous Food
120 S 26th Street
Phoenix, AZ 85034
(602) 267-1818

b. Principals
Alan M. Hause, President
Chantal Hause, Secretary, Treasurer

120 S 26th Street
Phoenix, AZ 85034

Fabulous Food office	(602) 267-1818
Fabulous Food fax	(602) 267-1888
Alan Hause Cell	(602) 501-0541
Chantal Hause Cell	(602) 501-0540

c. Fabulous Food is a C-Corp established in 1996.

d. Federal ID Number is 86-0836717.

e. Primary Contact
Chantal Hause
(602) 267-1818

f. Fabulous Food is interested in Category 1 operations.

fabulous food
fine catering and events
120. S 26th Street, Phoenix, AZ 85034
p: 602.267.1818
f: 602.267.1888

2. EXPERIENCES:

a. Comparable Business

Desert Botanical Garden, Phoenix, Arizona
Fabulous Food has been on the preferred catering list at the Desert Botanical Garden since 1998. Fabulous Food is also the sole concessionaire for the property with exclusive rights to food and non-alcoholic beverage sales for non-catered events. Our agreement includes operation of the existing Café. We are opening and operating the Desert Botanical Garden's new, full service restaurant called Gertrude's, slated for December 2012.

The Phoenix Art Museum, Phoenix, AZ
Fabulous Food has been on the preferred catering list at the Phoenix Art Museum since 1998.

Arizona Science Center, Phoenix Arizona
Fabulous Food has been a preferred Caterer at the Arizona Science Center since 2006. Fabulous Food is also the sole concessionaire for the property with exclusive rights to food and non-alcoholic beverage sales for non-catered events. Our agreement includes operation of the existing Café.

The Phoenix Zoo, Phoenix, AZ
Fabulous Food has been on the preferred catering list at The Phoenix Zoo since 1998.

The Heard Museum, Phoenix, AZ
Fabulous Food has been on the preferred catering list at The Heard Museum since 2009.

b. **Contracts Not Renewed**

Glendale Civic Center
Fabulous Food took over the existing contract in August of 2009. The contract expired in August of 2010. We sought to renew the contract at a lower commission rate and was not awarded the contract.
General Manager: Martin Brown (623) 930-4300

c. **References**

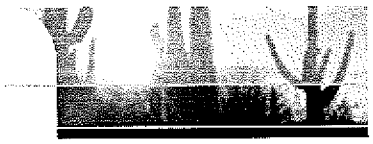
Desert Botanical Garden, Phoenix, Arizona
Marcia Flynn
Director of Visitor Services
(480) 481-8154
$800,000.00 Combined Café and Catering Revenue

The Phoenix Art Museum, Phoenix, AZ
Heather Marmor
Director of Events
(602) 257-2135
$80,000.00 Catering Revenue

The Phoenix Zoo, Phoenix, AZ
Chris Ramos
Group Events Manager
(602) 286-3808
$25,000.00 Catering Revenue

Fabulous Food Commissary

Environmental Services



Fabulous Food - 120 S 26th St - Permit ID: FD-04257

Violations ID links to information about violations. Total Records Retrieved [2]

Violation ID	Violation Description	Violation Comments	Correct By
42	Utensils, equipment & linens: properly stored, dried, & handled	4-903.11(A), (B) and (D) , C: Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing; Utensils, Equipment and Linens..... Observed single use utensils being stored on floor in back storage room. Corrected at time of inspection.	Corrected At Time Of Inspection

Inspection Comments

No County Action will result from this inspection. This establishment received a(n) A Grade and had 0 Priority, 0 Priority Foundation and 1 Core violations on this inspection.

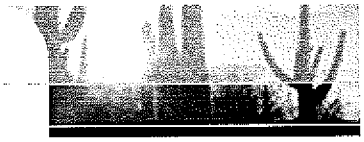
The matrix below has been used to grade food inspections under the voluntary grading system starting on October 14, 2011.

Grading System

Priority Violations	Count of Violation(s)	Priority Foundation Violations 0	1	2	3	4+
	0	A	B	B	C	D
	1	B	B	B	C	D
	2	C	C	C	C	D
	3+	D	D	D	D	D

- Four or more Core violations drops one grade level
- Any legal action results in a D

Grading System



Environmental Services

Fabulous Food Commissary

Fabulous Food - 120 S 26th St - Permit ID: FD-04257

Violations ID links to information about violations. Total Records Retrieved [3]

Violation ID	Violation Description	Violation Comments	Correct By
36	Insects, rodents, & animals not present; no unauthorized persons	6-202.16 , C: Exterior Walls and Roofs, Protective Barrier... The back door leading to the parking lot has an inch gap at the bottom. Repair the door so it touches the ground.	Correct Prior To Next Routine Inspection
37	Contamination prevented during food preparation, storage & display	3-305.11 , C: Food Storage-Preventing Contamination from the Premises... Bag of ice stored on the ground in the walk-in cooler. Employee discarded the bag of ice.	Corrected At Time Of Inspection

Inspection Comments

This establishment received a(n) A Grade and had 0 Priority, 0 Priority Foundation and 2 Core violations on this inspection..... No County action will result from this inspection.....

The matrix below has been used to grade food inspections under the voluntary grading system starting on October 14, 2011.

Grading System

Priority Violations	Count of Violation(s)	Priority Foundation Violations 0	1	2	3	4+
	0	A	B	B	C	D
	1	B	B	B	C	D
	2	C	C	C	C	D
	3+	D	D	D	D	D

- Four or more Core violations drops one grade level
- Any legal action results in a D

Grading System

Environmental Services

Arizona Science Center

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Feedback

Fabulous Food At Science Center - 600 E Washington St - Permit ID: FD-15689

Violations ID links to information about violations. Total Records Retrieved [1]

Violation ID	Violation Description	Violation Comments	Correct By

Inspection Comments

This establishment received an A Grade and had 0 Priority, 0 Priority Foundation and 0 Core Violations on this inspection._____No County legal action will result from this inspection.

The matrix below has been used to grade food inspections under the voluntary grading system starting on October 14, 2011.

Grading System

Priority Violations	Count of Violation(s)	Priority Foundation Violations 0	1	2	3	4+
	0	A	B	B	C	D
	1	B	B	B	C	D
	2	C	C	C	C	D
	3+	D	D	D	D	D

- Four or more Core violations drops one grade level
- Any legal action results in a D

Grading System

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Environmental Services

Desert Botanical Garden

<--Click on icon for help for this page.

Fabulous Foods/The Patio Cafe - 1201 N Galvin Pkwy - Permit ID: FD-10324

Violations ID links to information about violations. Total Records Retrieved [2]

Violation ID	Violation Description	Violation Comments	Correct By
08	Adequate hand washing facilities supplied & accessible	5-205.11 , Pf. Using a Handwashing Sink-Operation and Maintenance.....Empty gallon jugs in handwashing sink at time of inspection. Employee removed jugs.	Corrected At Time Of Inspection

Inspection Comments

This establishment received a B Grade and had 0 Priority, 1 Priority Foundation and 0 Core violations on this inspection. No County action will result from this inspection.

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- Research Corner

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Feedback

The matrix below has been used to grade food inspections under the voluntary grading system starting on October 14, 2011.

Grading System

Priority Violations	Count of Violation(s)	Priority Foundation Violations 0	1	2	3	4+
	0	A	B	B	C	D
	1	B	B	B	C	D
	2	C	C	C	C	D
	3+	D	D	D	D	D

- Four or more Core violations drops one grade level
- Any legal action results in a D

Grading System

© 2004 Maricopa County

d. **F&B Supplier References**

Shamrock Foods
PO Box 52438
Phoenix, AZ 85072-2438
602-233-6400

US Food Service
4650 W Buckeye Road
Phoenix, AZ 85043
1-800-253-0277

Peddler's Son
214 S 14th Street
Phoenix, AZ 84034
602-253-3577

b. Financing Needed for Contract
No outside financing is needed to fulfill catering services on your preferred list.

c. Performance Bond – Fabulous Food is happy to provide a Performance Bond.

fabulous food
fine catering and events
120. S 26th Street, Phoenix, AZ 85034
p: 602.267.1818
f: 602.267.1888

4. Operational, Sales and Marketing

a. Fabulous Food is successful in operating multiple events at multiple locations because of our Management Team and our excellent staff. We typically handle up to 7 events per night – based on size and complexity of the events, of course. Our entire team is committed to standards of excellence. We view our relationship with Tempe Center for the Arts and its employees as a privilege; we are a team with one goal – to exceed Client's expectations.

Fabulous Food anticipates Site, Current Operator and Client interaction to be nothing but professional. Fabulous Food looks forward to developing strong relationships with the Site and future Clients. Should your current provider decide not to provide services to clients, Fabulous Food would be happy to consider each client on a case by case basis.

b. Fabulous Food is a leader in the local market and in the industry. Fabulous Food has been providing catering services since 1998. Skip and Chantal Hause were just recognized by ISIS and rewarded with the Lifetime Achievement award as industry leaders.

Our extensive knowledge of the food industry, the art of food and the market in Arizona qualify us as a leader. We constantly search, through education, travel and research, for new and innovative ideas to impress our clients.

c. Customer Service/Food Handler Training
The staff at Fabulous Food is required to have food handler's cards, tip training and liquor training. New employees are required to work 10 training shifts with evaluation prior to being allowed on the floor as a permanent addition to our staff. We also require our current staff to attend internal service and training meetings. They are held every 3 months.

Our Sales Team is very versed in the art of sales and overcoming objections. Fabulous Food has the best of the best and enjoys a fantastic reputation throughout the Valley.

d. Fabulous Food staff involved at Tempe Center for the Arts as follows:

Management team
Alan M. Hause, President and Chef
Chantal Hause, Secretary / Treasurer
Jimmy Curry, General Manager/Service Manager
Greg Reynolds, Executive Chef
Susan Cope, Catering Account Manager
Stephanie Jakymiw, Catering Sales Assistant

Our management team plays a hands-on role in the daily operation of all aspects of the company. In addition to the management team listed above, our crew will consist of the following staff.

As owners of Fabulous Food, Alan (Skip) and Chantal Hause, require that each of our team members adhere to strict standards. We believe that these standards help us achieve a level of excellence that continues to "raise the bar" in the Catering Industry.

Each event is overseen by Catering Account Manager, Susan Cope, Owner, Chantal Hause, Catering Sales Assistant, Stephanie Jakymiw or April Zehr, Executive Assistant and Corporate Sales Manager. The Fabulous Food Sales Team knows each event and can facilitate them flawlessly.

One person from Fabulous Food Sales Team is the representative on a day to day basis. This Manager will have firsthand knowledge of the food we prepare, the style of service best fitted for the Client as well as a clear understanding of Tempe Center for the Art's policies and procedures. The Fabulous Food Catering Sales Manager will work closely with the Site's contact to ensure that Clients are receiving superior service and timely quotes.

Each event is staffed by our General Manager/Service Manager, Jim Curry. Jim's experience with high end catering as well as concession events ensures that all events are staffed properly, with formally trained employees. Jim treats each event, whether a Wedding, a concession event or served dinner in Glacier National Park, with the same dedication to excellence.

Once the Client has chosen a menu, the Fabulous Food kitchen management team takes over. Greg Reynolds, our Executive Chef, takes the menu to his team for planning and preparation.

Event Captains and Wait Staff have been trained to Fabulous Food standards of excellence and work Fabulous Food catered events as well as Glendale Civic Center events thus ensuring that clients receive the same standards of excellence that Fabulous Food is known for throughout the valley.

Our Administrative assistants are also trained in customer service and sales. Each has knowledge of upcoming events and can speak confidently with Clients about Tempe Center for the Arts, when needed.

Alan M. (Skip) Hause, Owner

Chef Hause is co-owner and directing executive of Fabulous Food, which he and his wife founded in 1995 to fulfill their vision of unique custom catering. A graduate of New York's renowned Culinary Institute of America, Hause has stellar credentials in all facets of the culinary world. His experience includes the noted Williamsburg Inn (Williamsburg, VA), corporate work for Omni International Hotels (Atlanta, GA), and sixteen (16) years as Executive Chef for a leading Phoenix catering company.

As Fabulous Food's Executive Chef, Skip Hause oversees all aspects of the business. He is ably assisted by an exceptional kitchen and planning staff, whose combined talents is the reason the company earns its name in both taste and presentation.

Not many chefs can claim co-authorship of the leading culinary textbook in the country. Skip Hause is the culinary talent behind On Cooking, a comprehensive and prestigious text published by Prentice Hall. Now in its fifth (5th) edition, On Cooking is used in over 300 schools nationally and internationally. This 36 chapter, 1200 page volume is the culmination of seven years of tremendous effort. The text, in its latest edition, contains 1600 photographs, 1000 recipes and encompasses all aspects of professional cooking. Think you can stump this extraordinary chef? Not likely! The Fifth Edition was published in Spring 2010 and was released in 2011. The Sixth Edition is now in the works.

Chantal M. Hause, Vice President

Chantal Hause is co-owner of Fabulous Food along with her husband, Executive Chef Alan (Skip) Hause, a perfect pairing of talents. Her skills in event planning are invaluable to Fabulous Food clients. Chantal has over seventeen (17) years of previous experience with upscale restaurants and catering in the Phoenix area. She served as Catering Director and Restaurant Manager for Vincent Guerithault on Camelback, Sales Associate for Continental Catering and General Manager of the Coffee Plantation at Biltmore Fashion Park.

Chantal Hause has worked on behalf of numerous community charities, including Zoofari, Arizona Liver Alliance, Tour de Noel, Taste of the Nation, and Beau Arts Bash. She served as co-chair for the March of Dimes Gourmet Gala of Galleries and participates in Meals on Wheels and National SOS Taste of the Nation events.

But first and foremost, her ideas, enthusiasm and organizational skills are focused on Fabulous Food. When Chantal meets with clients, whether they are brides, corporate planners, social event chairpersons or any other party planner, the resulting events are planned and executed to perfection. Ask the legion of loyal clients, who return repeatedly for all their catering needs. Chantal and her husband join the Montana team from May through September every year. She brings all of her innovative party ideas with her and turns out fabulous soirées in the Flathead Valley every season.

Jim Curry, General Manager/Service Manager

Jim Curry has been an integral part of the Fabulous Food team since 1998, however he has been working in the hospitality industry since he was fifteen (15) years old. At Fabulous Food, Jim reigns over the design and set-up of all event venues, coordination of warehouse operations, hiring and training of service staff, on-site logistical operations, on-site client interaction, and manages personnel activities: payroll, insurance benefits, vacation and sick-leave documentation. Jim is an integral part of the Montana event success story, as well.

Jim started his career in Convention Services at Split Rock Resort, PA., where he rapidly became Assistant Manager, presiding over a staff of 10. He then accepted a position with Pocono International Raceway, working with the Stock Manager, servicing all food and beverage locations. Due to his attention to detail, Jim soon moved into the position of Hospitality Manager, responsible for 114 food and beverage locations for each event at the Pocono Raceway. His responsibilities included inventory control and hiring and training food and beverage staff.

At Fabulous Food, Jim receives many compliments from satisfied clients for the impeccable, experienced and friendly staff, that he employs and trains. No event is too big or too complicated for Jim. The more components and logistics involved, the more he is up to the challenge. He has coordinated the logistics and staffing for 1500 guests for a served dinner and up to 5000 guests for dinner buffet stations with various activities occurring simultaneously.

Greg Reynolds, Executive Chef

Greg Reynolds was born into a family of Chefs, Caterers, Restaurant Owners and operators and raised in New England. After high school, Greg completed a professional apprenticeship at Emily Shaw's Inn in upstate New York, and became hooked on the gourmet dining and catering industry. Upon his completion of the apprenticeship, Greg gained experience at various French restaurants, the Fairmont Hotel in San Jose, California, and then built his career over the next twenty five (25) years as an outstanding chef. Most of Greg's experience and expertise has been working in the high-end catering business, which is his true passion, due to the diversity and ever changing scenarios..

Greg migrated to the Valley of the Sun in 1995, just as the Hause's were establishing Fabulous Food. Greg joined the Fabulous Food Team in 2004 as Sous Chef for the Phoenix operation and was awarded the position of Lead Chef for the Fabulous Food Montana operation. Many Phoenix party hosts enjoy seeing Greg at their events and have confidence that their food presentations are going to be spectacular in every way. He joins the Montana team every May through September, where he oversees the cuisine production for exclusive Destination Weddings and beautiful dinners at private residences. Greg brings a wealth of knowledge in Asian Fusion and Middle Eastern cuisine.

Susan Cope, Catering Account Manager

Susan joined Fabulous Food in November 2006 as a Catering Consultant. Susan brings ten (10) years of food and beverage management experience with her. Prior to joining the Fabulous Food Team, Susan created and managed the Off Site Catering division of Abuelo's – a popular upscale Phoenix Mexican dining establishment. In 2008 Susan departed Phoenix and took a role as Corporate Event Planner for Ingram Micro, a Fortune 100 Company in Buffalo, NY. After spending nearly three (3) years planning corporate events and conferences, she has returned to Fabulous Food as a Catering Account Manager bringing an insight into meeting planning with her. Her immediate past experience is a great asset in how she plans and orchestrates the events she sells.

Susan holds a degree in Art History from Towson University in Maryland. Her art background comes into play every day as she designs with color, style and different interesting elements. Susan is also the 2011-2012 Vice President of Programs and Education for ISES Arizona.

Stephanie Jakymiw, Catering Sales Assistant

Stephanie Jakymiw has joined Fabulous Food as the Catering Sales Assistant. Stephanie has recently relocated from Albuquerque, New Mexico, where she was born and raised. She graduated from University of New Mexico, with a degree in Communications. During college Stephanie was employed by Mullen Heller Architecture Firm, as the Office Manager. At the firm, Stephanie coordinated many in house events, as well as planned grand openings for newly completed projects.

Stephanie adds her eye for detail, extreme organizational skills and customer service skills to the Fabulous Food team, and is always ready to assist our valued clients. Her passion for constant learning and creative expression are what drive her toward excellence.

April Zehr, Executive Assistant and Corporate Sales

April Zehr began her career in sales in Illinois. At the early age of sixteen (16) she won her first High Sales Achiever at Bergner's Shoe Department, out of eighteen (18) stores in her division. With her move to Phoenix ten years ago, she gained experience in the corporate world at CIT Equipment Finance. April was quickly sought out by the Vice President to be his Executive Assistant. One night while April was watching the popular movie "The Wedding Planner", she decided right then and there that being a wedding planner was her calling. While working during the day, April earned her Wedding Consultant Certification. Shortly thereafter, April joined the team at Fabulous Food. Here she has learned every aspect of the business from the inventory in the warehouse to working with the service staff putting the finishing touches on event design.

April's nine and one-half (9 ½) year tenure with Fabulous Food has afforded her the opportunity to assist with the planning of many weddings, high-end social events and the logistical planning of corporate meetings. April operates at a fast pace, handling all sales for the Fabulous Food Corporate Catering Services, as well as, invoicing, receivables, project management and personally assisting the owners of Fabulous Food. She is dedicated and passionate about the outcome of a client's experience, never compromising the smallest detail.

Service Staff

Rene BallardMeine and Jorg Lehrman, Head Captains – Responsible for the daily execution of the majority of events at GCC and the supervision of the crew(s) when multiple events are occurring.
Captains – scheduled as needed based on business volume.
Front waiters – scheduled as needed based on business volume.
Back waiters (runners) – scheduled as needed based on business volume

Fabulous Food is fortunate in that we staff food service operations at the Desert Botanical Garden, the Arizona Science Center and our commissary in Phoenix on a daily basis. We have trained chefs, cooks, ware-washers, captains, service staff and bartenders at each of these facilities that can be scheduled as necessary to staff even the busiest days.

e. Fabulous Food is versed in many styles of service. We provide formal service for served dinners – whether the Client prefers Russian service or French service for example. We can also provide more casual service for buffets, grazing hors d'oeuvre parties or chef attended action stations. We are not limited by style of service.

f. Menu Samples – Based on a minimum of 100 guests.

UPSCALE SERVED DINNER

Butlered Hors d'oeuvre

Petite Lamb Lollipops with Rosemary Balsamic Glaze
Grilled Bruschetta with Teleme Cheese, Mission Figs and Local Honey
Petite Gougère Filled with Duck Prosciutto
Chilled Lemongrass and Tomato Soup With Chive and Mint

First Course

Oven Roast Purple Potato Cup
Filled with Crème Fraiche and Accented with Caviar

Salad

Salad of Organic Baby Greens, Heirloom Tomatoes, Shaved Heirloom Radishes
and Hand Formed Burrata with Balsamic Vinaigrette

Artisan Breads with Creamery Butter

On- Site Choice of Entrée

Pan Seared Loup de Mer with Shaved Fennel, Savory Fig, Shallot
and Preserved Lemon on Wilted Arugula
OR
Mustard Seed Crusted Double Lamb Chop
On a Bed of Roasted Garlic and Granny Smith Apple Mashed Potatoes
Roasted Brussels Sprouts and Cippolini Onions
OR
Roast Local Farms Vegetables
Grilled Polenta with Red Pepper Coulis
Pureed Purple Cauliflower with Caramelized Leeks

Dessert

Lemoncello Sabayonne
Over Spring Berries, White Chocolate Biscotti Served in a Large Goblet

Fresh Roasted Regular and Decaffeinated Coffees, Cream and Sweeteners

$95.00 Per Person++

BUFFET DINNER

Tray Passed Hors d'oeuvre

Roast Chicken Skewers Marinated in Lemon and Rosemary
Goat Cheese, Prosciutto and Red Pepper Bruschetta
Marinated Grape Tomatoes and Boccacini
Brie, Apple and Raisin Pecan Chutney Bruschetta

Salad of Mixed Baby Greens, Heirloom Tomatoes, Crumbled Blue Cheese
Organic Cucumbers and Aged Balsamic Vinegar and Olive Oil

Baskets of Herbed, Garlic and Parmesan Breadsticks

Station I

Oven Roast, Herb Rubbed Beef Tenderloin
Carved Tableside by The Chef with Caramelized Shallot Reduction

Paella Valencia Served from Large Paella Pans
Short Grain Rice, Shrimp, Lobster, Sausage, Mussels, Clams, Chicken,
Saffron, Tomatoes, Roasted Red and Yellow Peppers and Fresh Rosemary

Fresh Baked Artisan Breads with Creamery Butter

Baby Artichoke Hearts Sautéed with Olive Oil,
Garlic and Fresh Garden Herbs

Grilled Local Organic Vegetables Served from Large White Platters
Asparagus, Beets, Eggplant, Red and Yellow Peppers, Carrots,
Scallions, Mushrooms, Zucchini, Yukon Gold Potatoes and Late Spring Squash

Dessert and Coffee

Petite Lemon and Lavender Cupcakes
with Cream Cheese and Lavender Icing

Creamy Milk Chocolate Mousse Topped with Caramelized Banana
Served from Goblets

Fresh Roast Coffee, Cream and Sweetener
Farm Fresh Whipped Cream and Chocolate Shavings

$50.00 Per Person++

HORS D'OEUVRE RECEPTION MENU

Upon Guest Arrival

Watermelon and Goat Cheese Skewers
Drizzled with a Balsamic Glaze
Served from Long White Passing Trays Lined with Ruby Red Grapefruit Slices

Crab Fritters with Meyer Lemon Aioli
Topped with Micro Greens
Presented on Long White Passing Trays Lined with Lemon Slices

Beef Tenderloin Skewers
On a Bed of Horseradish Mashed Potatoes
From Petite Skillets

Station I

The Pickle Bar
Dill Pickles, Sweet Pickles and Hot Pickles
Beer Battered and Deep Fried Pickles with Honey Mustard and Homemade Ranch
Pickled Mushrooms, Carrots, Cauliflower, Shallots and Red Peppers
Marinated Olives and Pepperoncini
Served from a Variety of Mason Jars
Displayed on Wooden and Red Brick Risers

Griddled Country Biscuit Sandwiches
Roasted Turkey with Mustard Beemster Cheese and Champagne Mustard
Ham with Swiss Cheese and Apple Butter
Displayed on Warm Marble Slabs

Station II

Spicy Duck Korean Street Tacos
Served on Warm Corn Tortillas
with Kim Chi, Asian Slaw, Crow's Dairy Quark and Kogi Barbeque Sauce
Built Table Side by a Fabulous Food Chef
Served on Small White Plates

Spicy Asian Slaw
With Cabbage, Carrots and Cilantro

Station III

Hawaiian Long Rice Station Prepared Tableside by the Chef
With Condiments of Bean Sprouts, Green Onions, Shredded Carrot, Celery, Cabbage,
Shiitake Mushrooms, Cilantro, Tomato, and Seasoned Chicken

Traditional Tuna Poke
Served in Martini Glasses, Accented with Wonton Chips

Dessert Station

Warm Doughnuts
Dipping Sauces of Warm Chocolate, and Caramel Sauces,
Pre-scooped Vanilla Ice Cream, Toasted Coconut, Smucker's Strawberry Preserves,
Colorful Sprinkles, Powdered Sugar and Cinnamon Sugar

Fresh Roast Coffee, Cream and Sweetener

$48.00 Per Person++

g. Dietary accommodations

Fabulous Food is able to accommodate all food allergies, provide menus that are vegetarian, vegan, gluten free, lactose free, kosher style and all regional specialties. Fabulous Food is **NOT** a kosher caterer.

h. Tasting

Fabulous Food would be honored to provide a tasting for the evaluation committee.

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UPSCALE SERVED DINNER

Butlered Hors d'oeuvre

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Artisan Breads with Creamery Butter

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OR

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Pureed Purple Cauliflower with Caramelized Leeks

120 South 26th Street ▪ Phoenix, AZ 85034 ▪ p. 602.267.1818 ▪ f. 602.267.1888
www.fabulousfood.net

Dessert

Lemoncello Sabayonne
Over Spring Berries, White Chocolate Biscotti Served in a Large Goblet

Fresh Roasted Regular and Decaffeinated Coffees, Cream and Sweeteners

$95.00 Per Person++

BUFFET DINNER

Tray Passed Hors d'oeuvre

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Organic Cucumbers and Aged Balsamic Vinegar and Olive Oil

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Scallions, Mushrooms, Zucchini, Yukon Gold Potatoes and Late Spring Squash

Dessert and Coffee

Petite Lemon and Lavender Cupcakes
with Cream Cheese and Lavender Icing

Creamy Milk Chocolate Mousse Topped with Caramelized Banana
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Fresh Roast Coffee, Cream and Sweetener
Farm Fresh Whipped Cream and Chocolate Shavings

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Ham with Swiss Cheese and Apple Butter
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with Kim Chi, Asian Slaw, Crow's Dairy Quark and Kogi Barbeque Sauce
Built Table Side by a Fabulous Food Chef
Served on Small White Plates

Spicy Asian Slaw
With Cabbage, Carrots and Cilantro

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With Condiments of Bean Sprouts, Green Onions, Shredded Carrot, Celery, Cabbage, Shiitake Mushrooms, Cilantro, Tomato, and Seasoned Chicken

Traditional Tuna Poke
Served in Martini Glasses, Accented with Wonton Chips

Dessert Station

Warm Doughnuts
Dipping Sauces of Warm Chocolate, and Caramel Sauces,
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Colorful Sprinkles, Powdered Sugar and Cinnamon Sugar

Fresh Roast Coffee, Cream and Sweetener

$48.00 Per Person++

City of Tempe
P. O. Box 5002
20 East Sixth Street
Tempe, AZ 85280
480-350-8324
www.tempe.gov

Tempe

Financial Services
Central Services

October 24, 2012

Ms. Chantal House
Fabulous Food
120 S. 26th Street
Phoenix, Arizona 85034

Subject: *Best and Final Offer RFP #13-022 Food and Beverage Services at the Tempe Center for the Arts*

Dear Ms. House:

In accordance with the City of Tempe procurement rules, your firm is hereby invited to submit a Best and Final Offer to RFP #13-022 Food and Beverage Services for the Tempe Center for the Arts. This is your opportunity to ensure that your best possible offer has been submitted. The Best and Final Offer should include responses to the following areas:

1. Please provide a mid-range menu, including detailed pricing, for a sit down, plated meal for 100 people, cooked on-site by the chef. The menu shall consist of a hand passed shrimp hor d'oeuvre, a salad, lemon chicken entrée with two sides and a cheesecake dessert. The menu shall outline detailed pricing of all associated costs including, but not limited to: on site chefs and serving staff, china, glassware, flatware, tips, service charges, commission, production fees, etc. Identify how many and what type of staff will be working and for how many hours. Please clarify whether or not labor cost are separate from the food. If labor and food are combined, please identify what percentage of the combined cost is subject to commission paid to the City.

2. The menus provided in your proposal state that they are based on a minimum of 100 guests. Do you offering catering for Category 1 services for fewer than 100 guests? What is your minimum?

3. Please describe your firm's transition plan. If awarded a contract on November 15, 2012, would you be prepared to begin operations on January 2, 2013? What if not awarded a contract until December 13, 2012?

4. Describe how your firm will handle liquor if your firm is awarded Category 1 and not liquor management.

5. Your proposal indicates that a majority of your staff is out of state from May to September. How do you plan to perform this contract during that time period?

6. Describe your firm's recycling and sustainability practices.

Please feel free to add any additional information that will improve your initial offer.

Best and Final Offers are due in the Procurement Office by Monday, October 29, 5:00 p.m. (local time). You may FAX your Best and Final offer to (480) 858-7694 or email it to lisa_goodman@tempe.gov. If you fail to respond to this request or if your submittal is late, the City will consider your original offer in the final evaluation process.

If you have any questions regarding the above please feel free to contact me at 480-350-8533. Thank you for participating with us on this procurement. We look forward to reviewing your Best and Final Offer.

Sincerely,

Lisa Goodman

Lisa Goodman, CPPB
Procurement Officer

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120. S 26th Street, Phoenix, AZ 85034
p: 602.267.1818
f: 602.267.1888

1. See attached menu and costs.

2. Fabulous Food regularly provides catering services for groups from 2 – 2,000 guests. I used 100 guests as the guest count in the proposal, for consistency. We do not have a minimum number of guests, but we do have total food dollar minimums. Our basic food dollar minimum is $650.00.

3. Fabulous Food is a preferred caterer at dozens of locations in the Valley and in the State. Should a client wish to utilize our services, we are happy to plan and execute the event. If the Client is currently working with your existing food service provider and wishes to make a change, we would meet with the Client, access the current game plan, offer suggestions for an easy transition (whether it's food or décor) and then its business as usual. Should you wish to offer us exclusive catering, we would meet as a team to assess what business is booked, where each of the events stands and start booking face to face client meetings. Whether the contract is awarded in November or December, it doesn't impact our ability to plan an event or serve the Client.

4. Fabulous Food works with a number of Venues that hold the liquor license and provide the bars and bar service. We routinely cocktail drinks, if requested by the Client, as well as offer wine with dinner. We would work directly with the bar service provider to assure seamless service.

5. Fabulous Food is a year round, 24/7 operation. We do not close in the summer and my staff is ready and available here. Fabulous Food Montana was sold in February.

6. Fabulous Food partners with the Desert Botanical Garden and has strict sustainability and recycling practices. We offer compostable disposable products. We separate plastics, compostables, aluminum, glass and organic matter. We recycle the oil from our fryers – it's turned into fuel. We offer china, flatware and glassware, which is the most ecologically responsible way to serve – less plastic in the landfills, less trauma to the forests.

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CLIENT: Client
BILLING ADDRESS: To be determined
EVENT ADDRESS: Tempe Center for the Arts
CONTACT: To be determined **EMAIL:** To be determined
SITE: ? **BUSINESS:** ? **FAX:** ?
EXPECTED: 100 **DAY:** tbd **DATE:** tbd
CONSULTANT: Chantal Hause **TIME:** Based on 3 hours

DIRECTIONS:

SET UP:
3:30 pm: Fabulous Food to Arrive
6:00 pm: Guest Arrival
6:00 pm- 6:45 pm: Hors d'oeuvre Reception
7:00 pm: Served Dinner
Guest Seating:
10) 72" round tables seating 10) guests each with FF provided linens
Pre-set tables with flatware, water goblet, iced tea glass and linen napkin

FLORAL/DECOR:
None at this Time

Total: **$0.00**

SERVICE STAFF:
1) Captain
6) Servers
4) Chefs

Total: **$1,824.00**

DELIVERY FEE:
Rental delivery and pick up fee at $110.00

Total: $110.00

BEVERAGE SERVICE:
Site to Provide Bar Service
Fabulous Food to pour wine with dinner

Total: $0.00

FOOD SERVICE:
See attached menu at $36.00 per person x 100 guests $3,600.00

Total: $3,600.00

RENTALS:
10) 72" round tables at $16.00 each $160.00
100) black chairs at $4.00 each $400.00
100) Sets of China, Flatware, Iced Tea Glass and Water Glass at $5.00 each $500.00
100 Black linen napkins at $1.00 each $100.00
10) 132" Black linens for guest tables at $20.00 each $200.00

Total: $1,360.00

SUMMARY OF CHARGES:		
FOOD:	**$**	**3,600.00**
BEVERAGE:		**-**
FLORAL:		**-**
RENTAL:		**1,360.00**
ENTERTAINMENT:		
20% ADMINISTRATIVE FEE:		**992.00**
LABOR:		**1,824.00**
DELIVERY FEE:		**110.00**
SUB TOTAL:	**$**	**7,886.00**
9.3% SALES TAX:		**733.40**
TOTAL BALANCE:	**$**	**8,619.40**
DEPOSIT PAID	**$**	**-**
REMAINING BALANCE	**$**	**8,619.40**
14% COMMISSION DUE:	**$**	**504.00**

Gratuity is not included and is at your discretion. If you wish to extend a gratuity, you may do so directly with the staff.

Fabulous Food Catering and Events reserves the right for creative and flexible changes to your menu based upon season and availability. Any changes will be discussed with the client prior to the event.

The contents of the foregoing proposal meet with my approval. I consider our agreement to be definite and confirmed.

Client Signature: _____ Date: _____

Salesperson Signature: _____ Date: _____

CLIENT AT TEMPE CENTER FOR THE ARTS
DATE TO BE DETERMINED
100 GUESTS
BASED ON 3 HOURS

SERVED DINNER

Tray Passed Hors d'oeuvre

Grilled Shrimp Wrapped in Peppered Bacon

Chevre Tart with Zucchini and Sun-Dried Tomato

Petite Beef Skewer from Skillets
On a Bed of Horseradish Mashed Potatoes

Course One

Mixed Greens with Balsamic Raspberries, Goat Cheese,
and Toasted Almonds with Champagne Vinaigrette

Baskets of Rolls and Ramekins of Butter

Course Two

Boston Grilled Chicken
Tender Breast of Chicken Sautéed with Chopped Tomatoes, Artichoke Hearts,
Lemon Zest, White Wine, Garlic and Scallions

Garlic Mashed Potatoes

Grilled Asparagus Dressed with Lemon Vinaigrette

Course Three

Mascarpone Cheesecake
With Apple Coulis and Cinnamon Crème Fraiche

Fresh Brewed Coffee Service with Condiments

$36.00 per person x 100 guests = $3,600.00++