



FAT PASTOR PRODUCTIONS

Fine Dining & Event Services

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Prepared For:

Prepared By:
Shawn Niles, Fat
Pastor Productions



Dear friend,

Fat Pastor Productions is pleased to provide you with the attached catering proposal for your event, which is currently scheduled to be held Summer of 2019. We understand that this is a very important occasion, and we are committed to giving our utmost attention to making this a very memorable and stress free day.

The attached proposal represents Fat Pastor Productions formal offer to provide catering services for the event described therein, upon the terms and conditions and pricing provided. As planning begins, some of the details in this document will change to suit your preferences and priorities. Consider this a proposal and initial overview of our offerings in conjunction to your needs, and should you have any questions about the possibilities, please do not hesitate to contact me directly at TheFatPastorYakima@gmail.com.

Thank you for the opportunity to provide you with this catering proposal. We very much look forward to the opportunity to work with you and to make this occasion a momentous one.

Sincerely,



ABOUT US

Fat Pastor Productions started as a hobby for Yakima pastor and entrepreneur, Shawn Niles. Shawn has an impressive and growing knowledge base of global cuisine. Having lived and traveled in various parts of the world, he has learned very organically from various home chefs over the last 15 years. In May of 2017, he was featured on Chef Gordon Ramsay's nationally televised reality competition, MasterChef. There, he was ranked as one of the top 40 home chefs in America.

In the wake of that exposure, Shawn began several different projects under the umbrella of Fat Pastor Productions; Urban Kitchen, a free business and culinary school for at-risk students; and Bite Club, Yakima's premier underground members only dining club. In addition to these projects, Shawn also serves as the Lead Pastor of Dad's House Church, and appears at various community functions as a celebrity chef and MC. Shawn is also one of the top 30 competitors in the Burger Category of the World Food Championships taking place in November of 2018.

Shawn also has partnered with two other incredible chefs, Lara Bodine and Gilbert Kalombo. Together, they provide incredible service on multiple platforms, including catering and fine dining.

With our unparalleled service, you can count on us to provide you with whatever you need for your big event. When you hire Fat Pastor Productions, you are guaranteed one of the best culinary experiences you've had within the realm of your event.



GENERAL INFORMATION & PARAMETERS

ATTENDANCE -	175 People
EVENT DATE -	Summer 2019
EVENT TIME -	TBA
EVENT LOCATION -	JBell Cellars Vineyards
EVENT DESCRIPTION -	Wedding
BUDGET -	\$10-15k (Full Food Budget)

SAMPLE MENU

Event Description: Fat Pastor Productions will be providing an elaborate feast built around the theme of fire and smoke. This will be a feast for the senses, as guests take in the sights of food cooked over an open fire - picture various meats & fish, vegetables, and fruits hanging over a large fire pit, and an entire pig, complete with mouthwatering crispy skin, and tender, fall-apart, smoky meat. Along with the foods cooked over the fire, our team will also be preparing fresh salads with unique flavor combinations and incredible South American inspired sauces. To allow guests to relax between the ceremony and dinner, we will also be providing two small appetizer options.

PRE-DINNER APPETIZERS:

Bloody Mary Soup Shots with Gulf Shrimp

Fruit, Nut, Meat & Cheese Plate in butcher paper cones

SALADS:

Crisp Roasted Potato & Arugula Salad, Walnuts, Dijon Vinaigrette

Yakima Caesar Salad, Signature Charred Jalapeno Caesar Dressing, Burnt Romaine

SIDES:

Smoked Pineapple

Burnt Sweet Potatoes with Honey & Thyme

Black Beans & Rice

MAIN COURSES (Hung over An Open Flame):

Salmon Planks

Whole Pig

SAUCES:

Patagonian Pebre Sauce

Chimichurri

Salsa Lucia

DESSERT OPTIONS (Please Pick Two)

Fruit Galette w/ cherry, blueberry, strawberry, mixed berry, rhubarb, served with fresh whipped cream

Pavlova (one large table presentation or individual servings) Served with macerated strawberries & caramel popcorn

Lime Tart w/ graham cracker crust & chocolate chunk brownies

Beignets (donuts) w/ dipping sauces: Mango, Strawberry, Guava

Strawberry Shortcake Bar w/ strawberry jam, biscuits and fresh whipped cream

Mini Layered Ombre Cakes w/ buttercream frosting. Please let us know your color scheme if you choose this option, and we will work it into the layers of the cake.

DRINKS:

Iced Tea / Lemonade (*Please specify which you would like*)

PRICING & TERMS

NAME OF SERVICE	PRICE
Large Open Flame Spread	\$50/person Our team will prepare and serve this family style meal, and help to coordinate the set-up prior to the event, and post-event janitorial as it relates to the food-service portion of the wedding. <u>We will also provide disposable serveware. Client still working on metal utensils.</u>

Subtotal: \$8,750.00

Washington Sales Tax (8.50%): \$743.75

Subtotal: \$9493.75


Suggested Gratuity (18%): \$1,708.87

TOTAL: \$11,202.62

Upon acceptance of proposal, A **50% deposit** will be due (**\$5,601.31**). The **remaining balance** will be collected **the day of** the event. We accept all major credit cards, or checks can be made out to Fat Pastor Productions & mailed to:

***Fat Pastor Productions
1309 Tieton Dr.
Yakima, WA 98902***

The estimated amount above is **not a fixed** amount and is **subject to change** based on actual charges and final guest counts and **any additional charges** approved by the client.

CLIENT SIGNATURE	SHAWN NILES OF FAT PASTOR PRODUCTIONS
<p>DATE:</p> <hr/> <p>SIGNATURE</p>	<p>DATE:</p>  <hr/> <p>SIGNATURE</p>