

off-site catering



[OFF-SITE CATERING]

If you would like to host that special intimate celebration at home or in the office, we are happy to come to you on your turf, on your terms. We provide full service catering, from stationed food tables to butlered trays. For that extra touch, we can also set up a sushi bar on premises with our Master Sushi Chef behind the bar.

[SERVICE FEES]

Bartender and bar set up: **\$100 per event** Sushi Chef and sushi bar: **\$200 per chef**
Servers / Bussers: **\$100 per server**

* A 20% service fee is added to food and beverage sales to cover the following items:

- *Service Staff to set up and break down*
- *Serving Food and beverage*
- *Silverware*
- *Napkins*
- *Equipment such as tables*
- *Linens*
- *Plates*

[DROP OFF // TRANSPORTATION FEES]

Site Inspection (prior to event): **\$50 per trip** (*outside of city limits*)

Transportation Fee Schedule: **For drop offs**

- *0-5 miles from RAW (drop off)* **\$50**
- *6-15 miles from RAW* **\$75**
- *16 miles or more from RAW* **\$115**

[OFF-SITE BANQUET BAR RULES]

RAW requires a minimum of one staff bartender when alcohol is served.

RAW will not provide any alcohol off premise. If the off-site venue does not have a liquor license, it is up to the client to purchase alcohol (RAW also recommends purchasing ice) and arrange for delivery. If possible, RAW will meet the delivery and set up the bar. Rules and policies for serving alcohol vary for each location.

** For health and safety reasons, the client cannot keep leftover food.*

** We are happy to work with our clients to meet their specific needs, if we do not offer a service that meets your requirements (ie: rentals, custom decoration, etc.) please do not hesitate to ask.*