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## **Booth Catering Order Form -**

NAME MAIN MEETING:	Meeting Name
COMPANY NAME:	
NUMBER OF ATTENDEES:	
ON SITE MEETING CONTACT:	
PHONE:	
EMAIL:	
BILLING CONTACT:	
BILLING ADDRESS:	
BILLING CONTACT PHONE:	
BILLING CONTACT EMAIL:	
BOOTH #:	

MENU ITEMS – SUPPLIES - EQUIPMENT					
Delivery Time	QTY:	Description	Unit Price	Total Price	

**Comments:** 

Subtotal:

25% Service Charge

Subtotal with Service Charge

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8.25 % Sales Tax Total Estimated Charges

## **BILLING INFORMATION**

Is there any specific billing format required?	
What's your preferred bill delivery method?	
Please inform any special billing instructions:	
Please confirm your billing address:	

**Event Checks:** During the course of the event you'll be requested to sign the event checks confirming the charges and any questions should be brought to the hotel's attention during the course of the event.

**Cancellation:** If Customer cancels this Agreement, Customer will provide written notice to Hotel, accompanied (except in the case of a Force Majeure) by payment of the full hired services.

**Payment:** Customer will pay using a credit card honored by Hotel, a valid credit card must be provided to Hotel no later than 15 days prior to the event, and all estimated Master Account charges will be charged to such credit card. Any amounts over the estimated amount previously charged will be charged to card on file immediately. Customer must notify Hotel of any disputes within 5 business days of Customer's receipt of invoice from Hotel or disputes will be considered waived. Please let us know if you have another preferred method of payment and we'll be glad to evaluate.

**Master Account:** Hotel will set up a "Master Account" for Customer for payment of charges under this Agreement. Customer must review all charges billed to the Master Account to ensure accurate billing.

**Assignment of Function Space:** Hotel will provide Customer with Function Space in accordance with the schedule of events, based on the contracted number of people attending the event. Hotel may make reasonable substitutes to Function Space by notifying Customer. Please confirm event space names with Event Manager prior to publishing.

Finger Sandwiches | 72 dozen | Minimum 5 dozen Smoked Salmon, Cucumber, Boursin Cream Prosciutto, Roasted Pepper, Basil, Aged Provolone Heirloom tomato, Fresh Mozzarella, Pesto Mayonnaise Mortadella, Whole Grain Mustard Aioli, Frisee, Red onion Chicken Salad with Pecan and Pickled Grape, Bibb lettuce, Heirloom Tomato Seared Ahi Tuna, Lemon Aioli, Fried Capers, Baby Spinach

A la Carte breakfast and break items From The Bakery | 64 dozen | Minimum 1 dozen Flaky Butter Croissants | Fruit Preserves Assorted Large Breakfast Muffins Coffee Cakes | Assorted Breakfast Breads Warm Caramel Pecan Sticky Buns Fresh Bagels | Toaster | Plain & Flavored Cream Cheeses | Creamery Butter

Fruit & Yogurt | Seasonal Whole Fruit | 50 dozen Seasonal Fresh Fruit Cup | 9 each Plain | Low-Fat | Greek | Fruit Yogurts | 6 each

Snacks Assorted Granola Bars | 6 each Assorted Protein Bars | 7 each Liquid Refreshments Coffee & Tea | 115 gallon Freshly Brewed Royal Cup Coffee Freshly Brewed Royal Cup Decaffeinated Coffee | Selection of Hot Teas 2% Milk | Cream | Soy Milk | Honey | Lemon

Tea, Lemonade, Fruit & Vegetable Juice | 86 per gallon Fresh Orange | Grapefruit | Apple | Tomato | Cranberry | V8 Juices Traditional Lemonade | Signature Iced Tea | Chef's Seasonally Inspired Lemonade Individual Juice | Coffee & Specialty Drinks | 9 each Assorted Tropicana Bottled Fruit Juices Naked Juice Smoothies Regular | Sugar Free Red Bull Assorted Gatorade

H2O Select a maximum of two (2) Spring Water | 6 each Perrier Sparkling Mineral Water | 7 each Aqua Panna | 8 each Topo Chico | 7 each

Soda Pepsi | Diet Pepsi | Mist Twist | Mountain Dew | Diet Mountain Dew | 6 each

For The Sweet Tooth | 64 dozen | Minimum 1 dozen White Chocolate Blondies Double Chocolate Fudge Brownies Chef's Seasonal Sweet Bar Assorted Deluxe Jumbo Cookies Lemon Bars Warm Cinnamon Sugar Churros Assorted Ice Cream Sandwiches | Frozen Novelties Chocolate Dipped French Macaroons | Italian Biscotti Double Chocolate Dipped Strawberries Gluten Free Belgian Chocolate Cookies | 68 dozen

Towards The Savory Side Individual bags of Kettle Potato Chips | Pretzels | Popcorn | Trailmix | 6 bag Warm Salted Jumbo Pretzels | 64 dozen Stone Ground & American Mustards | Diced Jalapeños | Warm Cheese Sauce

Carrot | Celery | Cucumber Sticks | Cherry Tomato | Broccoli Florets | 12 guest Spiced Housemade Ranch Dip | Roasted Red Pepper Hummus | Green Goddess Avocado Dip

Pita Chips | Lavosh | Grissini Sticks | 12 guest Edamame | Cilantro Yogurt Dip | Sundried Tomato-Kalamata Olive Chickpea Dip Lemon-Dill Sour Cream

Chips & Salsa | 10 guest Warm Crisp Corn Tortilla Chips | Fire Roasted Red Salsa \*Add Guacamole 3 guest | \*Add JW Famous SXSW Queso 3 guest

Nuts

\*One Pound serves approximately 10 Guests Local Honey & Chili Roasted Nut Mix | 40 Pound Roasted Marcona Almonds | Olive Oil & Rosemary | 48 Pound