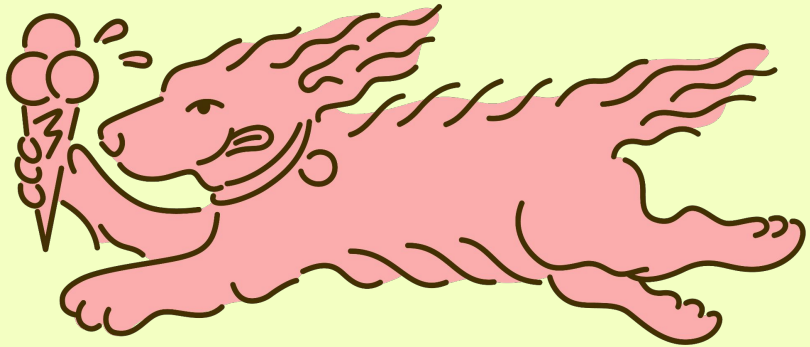
Fresh flavors unleashed

BLACK DOG GELATO



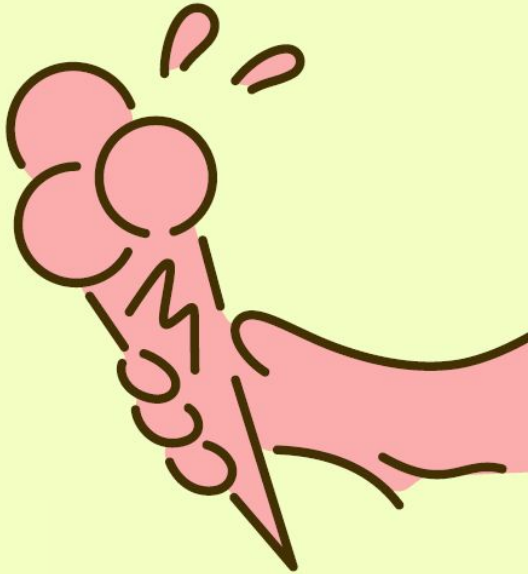
CATERING OPTIONS

Select 1 Option Maximum

- MINI GELATO BAR -
  - CLIENTS CHOOSE UP TO 4 FLAVORS SCOOPED ONSITE AND SERVED TO THEIR GUESTS
- SUNDAE BAR -
  - CLIENTS CHOOSE UP TO 4 FLAVORS SCOOPED ONSITE AND SERVED TO THEIR GUESTS. IN ADDITION TO THE GELATO, 6 TOPPINGS (POUND CAKE, CONE PIECES, OREO CRUMBLES, MARASCHINO CHERRIES, M&MS, TOFFEE BITS) ARE ALSO INCLUDED IN THE SUNDAE BAR
- PRESCOOPED PACKAGED CUPS -
  - CLIENTS CHOOSE UP TO 4 FLAVORS SCOOPED IN ADVANCE AND SERVED ONSITE TO THEIR GUESTS. THIS OPTION SOMETIMES REQUIRES FEWER SERVERS OR CARTS AND SERVICE IS SLIGHTLY FASTER FOR GUESTS AS EACH ORDER DOES NOT NEED TO BE SCOOPED IN REAL TIME.
  - PACKAGED CUPS CANNOT INCLUDE TOPPINGS FOR A SUNDAE BAR.

ALL ESTIMATES INCLUDE

- BLACK DOG GELATO AND/OR SORBET
- SETUP (15-30 MINUTES PRIOR TO SERVICE)
- SERVER(S) TO SCOOP AND SERVE
    - CANNOT BE REMOVED WE DO NOT OFFER DELIVERY ONLY NOR DROP OFF SERVICES
- TEAR DOWN
- DELIVERY
- GRATUITY
- TAX
- COI (IF REQUIRED BY VENUE OR BUILDING)



EXAMPLE 1:



	Quantity	Per Unit Price	Total Price
Mini Gelato Bar	100	$6.25	$625.00
Sundae Bar		$8.50	$0.00
Prescooped Packaged Cups		$7.00	$0.00
Push Carts	1	$110.00	$110.00
Server (up to 2 Hour Event)	1	$175.00	$175.00
Push-Cart Delivery	1	$150.00	$150.00
Travel Outside Chicago (inquire for pricing)			
COI	1	$50.00	$50.00
Gratuity (18%)			$112.50
Current Required Tax (subject to change)			$64.06
TOTAL			$1,286.56

- CATERING MENU SENT TO CLIENT 2-3 MONTHS PRIOR TO EVENT
- MENU ALWAYS INCLUSIVE OF GLUTEN FREE AND DAIRY FREE OPTIONS
- A CREDIT CARD SURCHARGE OF 2.99% WILL BE APPLIED TO ALL CREDIT CARD PURCHASES. NO SURCHARGE IF PAYING VIA QUICKBOOKS ACH
- ESTIMATE EXPIRES AFTER 30 DAYS UNLESS CONTRACTED

EXAMPLE 2:

	Quantity	Per Unit Price	Total Price
Mini Gelato Bar	200	$6.25	$1,250.00
Sundae Bar		$8.50	$0.00
Prescooped Packaged Cups		$7.00	$0.00
Push Carts	2	$110.00	$220.00
Server (up to 2 Hour Event)	2	$175.00	$350.00
Push-Cart Delivery	2	$150.00	$300.00
Travel Outside Chicago (inquire for pricing)			
COI	1	$50.00	$50.00
Gratuity (20%)			$250.00
Current Required Tax (subject to change)			$128.13
TOTAL			$2,548.13

- CATERING MENU SENT TO CLIENT 2-3 MONTHS PRIOR TO EVENT
- MENU ALWAYS INCLUSIVE OF GLUTEN FREE AND DAIRY FREE OPTIONS
- A CREDIT CARD SURCHARGE OF 2.99% WILL BE APPLIED TO ALL CREDIT CARD PURCHASES. NO SURCHARGE IF PAYING VIA QUICKBOOKS ACH
- ESTIMATE EXPIRES AFTER 30 DAYS UNLESS CONTRACTED

EXAMPLE 3:



	Quantity	Per Unit Price	Total Price
Mini Gelato Bar		$6.25	$0.00
Sundae Bar	100	$8.50	$850.00
Prescooped Packaged Cups		$7.00	$0.00
Push Carts	1	$110.00	$110.00
Server (up to 2 Hour Event)	1	$175.00	$175.00
Push-Cart Delivery	1	$150.00	$150.00
Travel Outside Chicago (inquire for pricing)			
COI	1	$50.00	$50.00
Gratuity (18%)			$153.00
Current Required Tax (subject to change)			$87.13
TOTAL			$1,575.13

- CATERING MENU SENT TO CLIENT 2-3 MONTHS PRIOR TO EVENT
- MENU ALWAYS INCLUSIVE OF GLUTEN FREE AND DAIRY FREE OPTIONS
- A CREDIT CARD SURCHARGE OF 2.99% WILL BE APPLIED TO ALL CREDIT CARD PURCHASES. NO SURCHARGE IF PAYING VIA QUICKBOOKS ACH
- ESTIMATE EXPIRES AFTER 30 DAYS UNLESS CONTRACTED

EXAMPLE 4:

	Quantity	Per Unit Price	Total Price
Mini Gelato Bar		$6.25	$0.00
Sundae Bar	200	$8.50	$1,700.00
Prescooped Packaged Cups		$7.00	$0.00
Push Carts	2	$110.00	$220.00
Server (up to 2 Hour Event)	2	$175.00	$350.00
Push-Cart Delivery	2	$150.00	$300.00
Travel Outside Chicago (inquire for pricing)			
COI	1	$50.00	$50.00
Gratuity (20%)			$340.00
Current Required Tax (subject to change)			$174.25
TOTAL			$3,134.25

- CATERING MENU SENT TO CLIENT 2-3 MONTHS PRIOR TO EVENT
- MENU ALWAYS INCLUSIVE OF GLUTEN FREE AND DAIRY FREE OPTIONS
- A CREDIT CARD SURCHARGE OF 2.99% WILL BE APPLIED TO ALL CREDIT CARD PURCHASES. NO SURCHARGE IF PAYING VIA QUICKBOOKS ACH
- ESTIMATE EXPIRES AFTER 30 DAYS UNLESS CONTRACTED

AFFOGATOS

Some clients ask us to partner with a coffee vendor creating affogatos for their guests. We are happy to setup our gelato station next to your coffee vendor!

How it works:

- You contract with Black Dog Gelato and a separate coffee vendor prior to your event. We recommend Black Fodder Coffee!
- Onsite Black Dog Gelato sets up near your coffee vendor.
- Each guest visits the gelato cart and chooses their gelato flavor (vanilla or chocolate are the most popular flavors used to create an affogato).
- Once the guest has their cup of gelato they move to the coffee vendor, the coffee vendor adds a shot of espresso to the guest's gelato cup.
- Your guest enjoys a delicious affogato treat!



EXAMPLE SETUP





Photographs by Lori Sapio taken at The Walden

EXAMPLE SETUP

BLACK DOG PROVIDES:

- Gelato
- Cart
- Umbrella
- Sign
- Cups
- Napkins
- Spoons



EXAMPLE SETUP





Photographs by Lori Sapio taken at The Walden

EQUIPMENT AND SUPPLIES

- 100 GUEST MINIMUM REQUIRED FOR ALL EVENTS.
- FOR EVENTS OVER 2 HOURS, MINIMUM 50 GUESTS PER HOUR REQUIRED.
- TRAVEL CHARGES VARY BASED ON EVENT LOCATION OUTSIDE OF CHICAGO.
- EVENT DATES/TIMES NOT SECURE ON BLACK DOG CALENDAR WITHOUT DEPOSIT & SIGNED CONTRACT.
- IMAGES THROUGHOUT PROPOSAL ARE EXAMPLES.
- BLACK DOG GELATO EQUIPMENT IS CURRENTLY A COMBINATION OF WHITE, CREAM, DARK CHOCOLATE, HONEYDEW, CHERRY PINK, CINNABAR, LILAC, & TUSCAN. COLORS SHOWN THROUGHOUT THIS PROPOSAL. SUBJECT TO CHANGE.
- BLACK DOG, UNFORTUNATELY CANNOT ALLOW CLIENTS TO SELECT COLORS/SIZE OF EQUIPMENT.
- THE SPECIFIC EQUIPMENT USED WILL DEPEND ON A VARIETY OF FACTORS INCLUDING, BUT NOT LIMITED TO, DAY-OF LOGISTICS, EVENT LOCATIONS, AND SIZE OF EVENT.
- UMBRELLAS CANNOT BE USED FOR EVERY EVENT (DEPENDENT ON VENUE STYLE, SIZE, WEATHER ETC.)
- CATERING MENU FLAVORS ARE SUBJECT TO SEASONALITY AND REVIEWED WITH CLIENTS 2-3 MONTHS PRIOR TO THEIR EVENT.