

BLUEBIRD CATERING

Bluebird Catering specializes in chef-inspired, seasonal cuisine tailored to our guests preferences, using our own authentic recipes, handmade from scratch.

We serve the same quality food that's garnered countless awards and great reviews – including the New York Times, Food Network, Atlanta Magazine, Citysearch and many others – over the past 6 years. Our staff is professional, experienced, and dedicated to making your event go smoothly. We deliver not only a wide variety of menu choices, but also fastidious attention to detail

We'd be delighted to cater your next cocktail reception, wedding rehearsal dinner, luncheon or private dinner, graduation reception, birthday party, bridal or baby shower, gallery event or family barbecue!

CAPABILITIES

- Serving Staff
- Buffet Tables, Linens & Decór (when needed, off premise)
- Heavyweight Disposable Plates, Flatware & Napkins

Optional services available:

- Beverage & Bar Service
- Specialty Service Staff : Cake Service, Bussing & Bartending
- Rentals
- Guest Seating & Linens
- China & Glassware
- Tents, Fans & Lighting
- Entertainment: DJ or live acts
- Centerpieces
- Valet Parking

Room Capacity

- front room = 35-40 seated or buffet
- patio= 50 seated or buffet, less during winter months

- whole restaurant= 75-90 seated or buffet

BOOKING & TERMS

Room fees

In some cases, a room fee applies.

Booking

A notice of 7 days (minimum) is required for booking an event. A 50% deposit is applicable on all orders. The total amount should be paid upon arrival on the day of the event (cash or check only). Unless otherwise stipulated, cancellations are accepted until 5 days prior to your event. After that time, you will be charged for any foods and services that have been ordered. included in every price.

Cancellations & Refunds

In the event you must cancel your event with the Bluebird, a 14-day notice is required for a full refund of your deposit.

Clients can receive a 50% refund of the deposit, with 10 days notice, and no refund if under 10 days. **Any event booked for the month of December requires a 30-day cancellation period.**

Methods of Payment

We accept and prefer cash as method of payment. Company checks with the company logo and address imprinted on them are acceptable with prior approval. Payment is due in full on the date services are rendered.

Service Charge & Tax

Every private event arranged through our catering manager is subject to a 20% Service Charge and 8% Georgia State Sales Tax.

Guarantees

The final cost is based on the confirmed number of guests attending the event or the actual number of guests in attendance, whichever is greater. The final guest count is due no later than 3 business days prior to the

scheduled event. Menu details are due 10 days prior to the scheduled event. For events scheduled in December, the menu details are due November 29th.

December

OTHER

- Sample Menus