



**Gourmet in a Pinch Catering and Party Rentals
Party Rental Retail Store and Showroom
Event & Wedding Specialists**

**322 Mayville Road
Bethel, Maine 04217
207-824-6000
207-824-0860 (Cell)**

E-Mail: Gourmetinapinch@gmail.com

Web Site: www.Gourmetinapinch.net

Daily Cost Price List:

Beer & Wine Service Equipment :

Stainless Steel Beer Keg Cold Cooler "Jockey Box" (Dual Taps) with CO2 attachment \$75

Ice Caddy on Wheels \$ 15

100 Qt White Coolers \$25

Beer Keg Pump Tap for Domestic \$10

Beer Keg Pump Tap for Stella Artois, Amstel Light \$10

Beer Keg Buckets \$15

Jager Meister Cold Shot Chiller Tap Machine \$50

Keg Super Cooler \$30

Bowls and Containers:

Variety of Bowls and Sizes to meet your party needs \$5 - \$25

Glass Pitchers \$7

Large Stainless Steel Bowls \$7

Platters (All Sizes)

Cake & Cupcake Stands:

Clear Acrylic Cup Cake Tower (4 Tiers) – 19" High – Holds 75 cupcakes \$30

Elevated Glass Cake Stands \$10

Chairs:

White Resin Folding Chairs with White Padded Cushion \$3

Brown Resin Chiavari Chairs with Black/White Padded Cushions \$8

Chafers:

Polished Chafers with Hotel Tray Insert & Sterno \$25
Extra Hotel Trays \$7
Crock Pot Cooker/Warmer \$10
Mini Crock Pots \$7

China Ware:

7" White Salad Plate \$.50
10" White Dinner Plates \$.50
7" White Dessert Plate \$.50
7" White Dessert Plate \$.50

Coffee Service Equipment:

Coffee/Tea Air Pot \$ 10
101 Cup Polished Coffee Brewer \$20
White Coffee Mug \$.50

Flooring:

Cherry Wood Dance Floor (12'X 12') \$ Call for pricing
Cherry Wood Dance Floor (12'X 15') \$ Call for pricing

Fryerlators:

38000 BTU LPG Gas Fryerlator for Turkeys or Lobsters \$40.00

Flatware:

Regency Dinner Forks, Salad fork, Knives, Table Spoon, Tea Spoon 1.00
Serving Utensils – Variety of utensils to meet your party needs.
Lobster Claw Crackers and Leg Picks - \$.75

Food Service Equipment:

Frigidaire 14.8 cu ft Chest Freezer (White) ENERGY STAR – Great to store ice for any large gathering or party \$75
Food Transport Heat/Cold Box – Cambro (Hotel Pans) \$30
Food Transport Heat/Cold Box– Cambro (Sheet Trays) \$30
Ice Coolers \$15
BBQ Smoker Rental \$ TBD
Waring Panini Press \$50
Cuisinart \$25
2 Qt Mixer \$10
Commercial Fry Basket (Two Basket) \$35

Glassware:

Drink Tumbler Glasses \$.50
White Wine Glasses \$.50
Red Wine Glasses \$.50
Champagne Flutes \$.50
Martini Glasses \$.50

All Purpose 16 oz Pub Glasses \$.50
Water Goblets \$.50

Grill Equipment / Barbecue Cookers:

1/2 Barrel 50 Gallon Barbecue Grill (Charcoal Briskets not included) \$50.00

Dome Barbecue Grill (Charcoal Briskets not included) \$20.00

BBQ Smoker Trailer - Everything you will need to have a party including the finish mesquite wood.

Stock Pot - 40 Qt \$20

Stock Pot Strainer \$10

Linens & Napkins:

90 " Grey Round Table Cloths \$11

60" X 120" Grey Rectangular Event Table Cloths \$10

90" Round Table Cloth (White/Ivory, Navy, ...) \$11

108" Round Table Cloth (White, Navy Blue and White, ...) \$11

20" x 20" White Cloth Napkins \$1.00

60" X 120" Deep Weave White Table Cloths \$8

20" x 20" Red Burgundy Cloth Napkins \$1.00

17" X 17" Green Apple Napkins \$1.00

Fall Seasonal Table Cloths \$7

White Rectangular Table Cloths (72"X108")

90" Round Natural Burlap Table Cloths \$16

90" x 156" White Rectangular Linen Table Cloths (Ski Esta Table) \$16

90" X 156" Chocolate Linens Rectangular Linen Table Cloths (Ski Esta Table) \$16

Outdoor Equipment:

Hickory Arbor Arch (\$75)

Trailer:

Party Rental Trailer with all the fixins \$TBD

20 lb Propane Gas Tank Rental \$25

100 lb Propane Gas Tank Rental \$40

Smoking BBQ Trailer with Delivery and Wood (\$100)

Wine:

Champagne/Wine Bucket & Stand \$35

Tables:

30" Hi Top Round 42" High Table \$10

30" Low Top Regular Height Table \$10

30" X 72" Rectangular Event Tables \$10

30" X 96" Rectangular Tables \$12

72" Round Event Table \$12

Tents & Lighting

15' X 15' Hi Top Tent \$ Call for pricing

30' X 30' Hi Top Tension Tent \$ Call for pricing

30' X 45' Hi Top Tension Tent \$ Call for pricing

30' X 60' Hi Top Tension Tent \$ Call for pricing

Interior spaciousness, elegant curvilinear design and high peaks.

Cathedral Window Side Panels \$ Call for pricing

Solid White Side Panels \$ Call for pricing

Pearl White Globe Lighting (120', 150', 180', ...) \$ Call for pricing

Please note that our business is growing everyday so If you don't see it on our list, we may buy it new if there is a sensible Return on Investment Business Case.

Please note that all Flatware, China Ware, and Glassware is table ready and must be returned completely rinsed to avoid cleaning charges.

All breakage, burn holes, loss, and cleaning charges are in addition to rental charges.

Gourmet in a Pinch Terms & Conditions:

A valid credit card is required on all contracts. Please fill in the number in the appropriate location below, even if you're paying the deposit with a check. Equipment will not be reserved without the return of this signed agreement. All equipment and items on individual contracts sent out will not be confirmed until we also receive a signed copy with a 30% non-refundable deposit for each order placed. Any item cancelled off of a confirmed order will be charged a 50% cancellation fee for that item. Items cancelled less than 10 days before the event will be charged the full rental price.

IMPORTANT: No order is confirmed and reserved for you until ALL of these requirements have been met. The computer will delete all orders automatically if the due date of payment goes by and you will have to re-order depending on availability.

Final Payment and Counts:

A final count must be provided to us 10 days prior to your event. At this time a final invoice with a balance due will be provided. Full payment and any security deposits are due 7 days prior to your event. No order is scheduled for delivery until full payment is received. A \$25.00 surcharge will be added each time there is a change to your order after the Monday of the week of your order.

Tent Site Preparation & Information:

Please be sure the tent site is ready for installation, (i.e. lawn mowed, vehicles moved, etc.) before our tent crew is scheduled to arrive. The client is considered the excavator on this project. "Excavator means any person proposing to make, making or contracting for an excavation"(driving stakes into the ground). The client or excavator must call Dig Safe at 888-DIG-SAFE one to two weeks, but no more than 30 days before the earliest possible delivery day. It is very simple and they will give you a FREE inspection to locate all underground utilities. Client assumes all responsibility to underground equipment damage (i.e. phone,

sprinkler systems, septic systems, electrical, etc.) if it is not clearly marked or if dig safe is not called.

On Site Service:

Client may retain the services of a Gourmet in a Pinch employee during an event. Additional charges apply for this service. Availability is on a first come, first serve basis.

Delivery/Setup:

Delivery fees quoted to areas are per truck. It is understood that delivery costs are estimates only until we load. Large orders will normally have a 2nd charge put on for a second truck. If we are able to get all rental items and all workers to the site in one truck, we will reduce to one truck. If an additional truck is needed it will increase the delivery charge. The credit or charge will be made when closing the contract. They are based on tailgate delivery only. Additional delivery charges will occur for 2nd floor or higher deliveries, excessive distance for loading and unloading trucks (including having to unload into smaller trucks to reach the site), extra trucks and after hours or weekends. Orders are delivered on Wednesday, Thursdays, or Fridays and pickup Monday or Tuesday. We do our best to accommodate delivery requests; however it is sometimes not possible, so delays and changes are sometimes unavoidable. Detailed written directions are needed for all orders. All items will be delivered and picked up at a designated location. The client should be available to count all items upon delivery, otherwise the counts will be considered accurate. Responsibility for equipment remains with the client from the time of delivery to the time of pickup. Please be sure all equipment is secured when not in use and protected from the weather. Any service calls needed, caused by the elements, shall be borne by the client.

Cleanup/Preparation for pickup:

Tent(s) should have all decorations, such as flowers, greenery, balloons, etc, taken down and removed from the area. Also all trash and any items that are not part of the pick up should be removed from the tent. All tables need to be knocked down and legs folded. All chairs need to be knocked down and bagged or stacked as they were delivered. All dishes, glassware, and flatware should be rinsed free of any food and sorted back into their proper racks before assembling them at a single location for pickup. Dishes, glasses, and flatware must be completely rinsed free. Stoves, ovens, pots, and grills must be returned clean. Linens need to be shaken free of any food and wrapped up into each other if no linen bags were provided. Do not put them into plastic bags of any kind, as this creates mold. Linens that are returned with burns, holes, tears or permanent stains will be billed at replacement cost. Candles should not be used with linens unless all precautions are used to keep wax off the linen. There are fees for wax removal. Any equipment that is not placed in the pickup area and gets left behind is the customer's responsibility to return within 48 hours. If we have to go back for these items, another delivery fee will be charged and an overtime rate per delivery person could be charged.

Weather:

Client understands that tents are temporary structures designed to provide limited protection from weather conditions, primarily sun and rain; however there may be situations, particularly those involving strong wind and lightning, in which the tents will not provide protection and may even be damaged or blown over. Evacuation of the tents to avoid possible injury is

recommended when severe weather threatens the area where the tent is erected. If in doubt about the severity of the weather, tents should be evacuated. Client agrees that in the event of a predicted or actual storm or excessive winds, Gourmet in a Pinch may dismantle any equipment that has been previously installed to ensure safety to all involved.

Additional Charges:

- The site is not ready or accessible when the crew arrives.
- Rented equipment is not knocked down, bagged, stacked, rinsed, sorted or in one spot for pickup.
- Delivery or pickup is not ground level or we are not able to drive directly to the location.
- Tables and chairs are not stacked and bagged as delivered for pickup.
- Food service items are not rinsed free of food
- All additional equipment (stoves, grills, pots etc.) left dirty
- Deliveries or pickups after hours.
- Site requires custom tent installation (decks, over objects, drilling of holes, weight, etc.).
- More than one truck is required

Payment:

A valid credit card must be on file. Client agrees to our charging the card for any money due as a result of failing to meet these Terms & Conditions.