



251 VICTORIA STREET
TORONTO, ONTARIO
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416.363.5299

heidi@jazzbistro.ca

JB CATERING

When you want to entertain, follow the rules, keep SAFE and take the work out of it, think of JB CATERING, let us take you out of the kitchen, and the worry off your plate.

We offer delicious dinners, locally sourced, lovingly prepared and freshly cooked by our Exec. Chef Chris Straker right to your table to be served by yourself or our professional servers, we will deliver, serve, clean up, all done UNDER COVID RULES AND REGULATIONS.

We can also supply all your beverage needs!

Take the pressure off! Stay out of the kitchen and enjoy our hospitality in the safety and comfort of your own home.

JB Catering 416-363-5299

- The Jazz Bistro Team –

416.363.5299

heidi@jazzbistro.ca



JazzBistroTO



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Next Sections

Sample Menus

Canapés

Wine Menu

Beer and Spirits

Added Services

Minimums, Deposits and Invoices

Event Booking Form

SAMPLE MENUS — CHOOSE ONE FROM EACH COURSE

MENU #1 **\$45 PER PERSON**

APPETIZER:

ARTISAN BABY LETTUCE

ARTISAN GREENS, HEIRLOOM CARROT, CHAMPAGNE POPPY-SEED DRESSING

BUTTERNUT SQUASH PUREE

SWEET GINGER, CILANTRO AND PUMPKIN SEEDS

MAIN COURSE:

SOUS-VIDE TURKEY BREAST

PAN GRAVY, CRANBERRY SAUCE, CLASSIC SAGE STUFFING, RUSTIC FINGERLING POTATO MASH, GLAZED CARROTS

MUSTARD GLAZED BAKED SALMON

SMOKED MUSTARD SAUCE, RUSTIC FINGERLING POTATO MASH, SAUTEED ZUCCHINI, CARROTS

DESSERT:

FLOURLESS CHOCOLATE TORTE

DARK CHOCOLATRE SAUCE, VANILLA GELATO

SPICED PUMPKIN PIE

WHIPPED CREAM

MENU #2

\$55 PER PERSON

APPETIZER:

CHOPPED KALE & RED CABBAGE

CRANBERRIES, TOASTED ALMONDS & APPLE CIDER DRESSING

BUTTERNUT SQUASH PUREE

SWEET GINGER, CILANTRO AND PUMPKIN SEEDS

PAN-SEARED WHITE SHRIMP

YAM PUREE, GRILLED PINEAPPLE SALSA, TOBIKO



MAIN COURSE:

SOUS-VIDE TURKEY BREAST

PAN GRAVY, CRANBERRY SAUCE, CLASSIC SAGE STUFFING, RUSTIC FINGERLING POTATO MASH, GLAZED CARROTS

HERB ROASTED LEG OF LAMB

ROSEMARY & PEARL ONION JUS, NEW POTATOES, MAPLE ROASTED BRUSSELS SPROUTS & CARROTS

MUSTARD GLAZED BAKED SALMON

SMOKED MUSTARD SAUCE, RUSTIC FINGERLING POTATO MASH, SAUTEED ZUCCHINI, CARROTS

WILD RICE & CRANBERRY STUFFED WINTER SQUASH

MAPLE ROASTED BRUSSELS SPROUTS & CARROTS, CLASSIC SAGE STUFFING

DESSERT:

FLOURLESS CHOCOLATE TORTE

DARK CHOCOLATE SAUCE, VANILLA GELATO

AGED RUM & COCONUT BREAD PUDDING

CARAMEL SAUCE, VANILLA BERRIES

SPICED PUMPKIN PIE

WHIPPED CREAM

MENU #3
\$65 PER PERSON

APPETIZER:

CHOPPED KALE & RED CABBAGE

CRANBERRIES, TOASTED ALMONDS & APPLE CIDER DRESSING

LOBSTER BISQUE

EAST COAST LOBSTER, TARRAGON CREAM

PAN-SEARED WHITE SHRIMP

YAM PUREE, GRILLED PINEAPPLE SALSA, TOBIKO



MAIN COURSE:

SOUS-VIDE TURKEY BREAST

PAN GRAVY, CRANBERRY SAUCE, CLASSIC SAGE STUFFING, RUSTIC FINGERLING POTATO MASH, GLAZED CARROTS

ROASTED BEEF TERDERLOIN

RED WINE REDUCTION, GRATIN POTATOES, MAPLE ROASTED BRUSSELS SPROUTS & HEIRLOOM CARROTS

PAN-SEARED EAST COAST HALIBUT

RUSTIC SMASHED HERB POTATOES, GREEN MANGO-SCALLION SAUCE, FRENCH BEANS, HEIRLOOM CARROTS

WILD RICE & CRANBERRY STUFFED WINTER SQUASH

MAPLE ROASTED BRUSSELS SPROUTS & CARROTS, CLASSIC SAGE STUFFING

DESSERT:

FLOURLESS CHOCOLATE TORTE

DARK CHOCOLATE SAUCE, VANILLA GELATO

MOCHA CANNOLI

CANDIED BURNT ORANGE, SHAVED CHOCOLATE

SPICED PUMPKIN PIE

WHIPPED CREAM

MENU #4

\$75 PER PERSON

APPETIZER:

BURRATA & VINE-RIPENED TOMATO SALAD

ORGANIC ARUGULA, BASIL, WHITE BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL

CHOPPED KALE & RED CABBAGE

CRANBERRIES, TOASTED ALMONDS & APPLE CIDER DRESSING

LOBSTER BISQUE

EAST COAST LOBSTER, TARRAGON CREAM

PAN-SEARED WHITE SHRIMP

YAM PUREE, GRILLED PINEAPPLE SALSA, TOBIKO

MAIN COURSE:

SOUS-VIDE TURKEY BREAST

PAN GRAVY, CRANBERRY SAUCE, CLASSIC SAGE STUFFING, RUSTIC FINGERLING POTATO MASH, GLAZED CARROTS

ROASTED PRIME RIB

PORT & ANISE REDUCTION, GRATIN POTATOES, MAPLE ROASTED BRUSSELS SPROUTS & HEIRLOOM CARROTS

PAN-SEARED EAST COAST HALIBUT

POACHED PRAWN TORTELLINI, LEMON-SAFFRON BROTH, BROCCOLINI, HEIRLOOM CARROTS

WILD RICE & CRANBERRY STUFFED WINTER SQUASH

MAPLE ROASTED BRUSSELS SPROUTS & CARROTS, CLASSIC SAGE STUFFING

DESSERT:

FLOURLESS CHOCOLATE TORTE

DARK CHOCOLATE SAUCE, VANILLA GELATO

MOCHA CANNOLI

CANDIED BURNT ORANGE, SHAVED CHOCOLATE

PISTACHIO & WHITE CHOCOLATE CHEESECAKE

DULCE DE LECHE



MENU LIST

APPETIZERS:

SALADS

BABY ORGANIC ARUGULA & ENDIVE

POACHED PEARS, GORGONZOLA CRUMBLE, PINE NUTS, BALSAMIC DRESSING

ARTISAN GREENS & FIGS

ARUGULA, SOURDOUGH CROUTONS, PEPPERS, GOAT CHEESE DRESSING

CAESAR SALAD

BACON LARDON, RUSTIC CROUTON, ROASTED GARLIC DRESSING, SHAVED REGGIANO, LEMON

BABY KALE & SUNDRIED TOMATO

ROASTED TOMATO DRESSING, PINE NUTS, FETA CHEESE

ARTISAN BABY LETTUCE SALAD

ORGANIC ARUGULA, ARTISAN GREENS, HEIRLOOM CARROT, VALENTINE RADISH, CHAMPAGNE POPPY-SEED DRESSING

FRENCH BEANS & PEPPERS

TOASTED ALMONDS, BASIL, RED ONION, POMMERY MUSTARD DRESSING

CHOPPED KALE & RED CABBAGE

CRANBERRIES, TOASTED ALMONDS & APPLE CIDER DRESSING

BURRATA & VINE-RIPENED TOMATO SALAD

ORGANIC ARUGULA, BASIL, WHITE BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL

WATERMELON & PROSCIUTTO

PECORINO, MINT, ORGANIC ARUGULA, VEDAL-HONEY DRESSING

SOUPS

RED LENTIL PUREE

GARAM MASALA CREAM DRIZZLE, CILANTRO CRESS

CLASSIC LEEK & POTATO PUREE

CRISPY LEEKS

BUTTERNUT SQUASH PUREE

SWEET GINGER, CILANTRO, PUMPKIN SEEDS

LOBSTER BISQUE

POACHED EAST COAST LOBSTER, TARRAGON CREAM

ROMANO BEAN & POTATO

ZUCCHINI, KALE, CARROTS, FRESH HERBS, EXTRA VIRGIN OLIVE OIL

ROOT VEGETABLES & COCONUT MILK

SWEET POTATO, SQUASH, GREEN ONION, GINGER, SHADO BENI

SEAFOOD & TOMATO

WHITE SHRIMP, SQUID, CHILI, SWEET YAM, SHREDDED COCONUT, GREEN ONIONS, CILANTRO

BEEF & BARLEY

BLUE CHEESE CRUMBLE



MAINS:

MEATS

HERB ROASTED ½ ONTARIO LAMB RACK
PEARL ONION-ROSEMARY JUS

BAKED ONTARIO LAMB LEG
CHIMICHURRI & PAN SAUCE

ROASTED WHOLE PRIME RIB OR SEARED PRIME RIB STEAK
BORDELAISE SAUCE, TOASTED GARLIC & GREEN ONIONS

ROASTED WHOLE BEEF TENDERLOIN OR PAN-SEARED BEEF TENDERLOIN
BORDELAISE SAUCE, TOASTED GARLIC & GREEN ONIONS

SEARED / GRILLED BEEF STRIPLOIN
BLACK PEPPER & ANISE SAUCE

BRAISED BEEF BRISKET
PAN SAUCE, HORSERADISH

HOISIN GLAZED ROAST BEEF
BLACK PEPPER & ANISE SAUCE

PAN-SEARED BISON STRIPLOIN
BLACK PEPPER & ANISE SAUCE

HERB BAKED HALF CHICKEN
LEMON-THYME JUS

PAN-SEARED CHICKEN BREAST SUPREME
PAN JUS, FRESH HERBS

SOUS VIDE TURKEY BREAST
PAN GRAVY, CRANBERRY SAUCE

SEARED DUCK BREAST
PORT REDUCTION

SEAFOOD

PAN-SEARED OR BAKED SALMON FILET
MUSTARD-DILL SAUCE

SEARED ONTARIO RAINBOW TROUT
FERMENTED LEMON & HERB DRESSING

ROASTED BLACK COD FILET
GREEN MANGO BUTTER

SEARED HALIBUT
LEMON-CAPER BUTTER

PAN-SEARED SEABREAM
CHERMOULA SAUCE

SAUTEED ASIAN STYLE SHRIMP



SIDES / FILLERS

WHIPPED MASHED POTATOES

RUSTIC FINGERLING POTATO & FRESH HERBS MUSH

PARMIGIANO POTATO GRATIN

HERB ROASTED POTATOES

WHIPPED SWEET YAMS

WILD RICE STUFFED WINTER SQUASH

FINGERLING POTATO & FRENCH BEANS

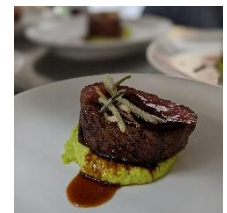
WILD MUSHROOM RISOTTO

SAUTEED BROCCOLINI

SPICY-GARLIC RAPINI

GRILLED ASPARAGUS

SEASONAL VEGETABLES



KOSHER ITEMS - WE WILL ACCOMMODATE SPECIAL REQUESTS

PROTEINS:

PAN-SEARED BEEF RIBEYE STEAK

ROASTED RACK OF LAMB

ROASTED CHICKEN (HALF OR SUPREME)

GRILLED SALMON

GEFILTE FISH



CANAPÉS

DISHES MARKED BY * INDICATE VEGETARIAN AND ^ INDICATE GLUTEN-FREE.

\$33 PER DOZEN

MINIMUM TWO DOZEN PER SELECTION

- * ASPARAGUS, SUNDRIED TOMATO & GOAT CHEESE ROLLS
- *^ WILD MUSHROOM-MOZZARELLA ARANCINI, TOMATO SAUCE
- *^ CAULIFLOWER TOTS - KOREAN BBQ SAUCE, BLACK SESAME SEEDS
- *^ NAPA CABBAGE & MUSHROOM SPRING ROLL, ASIAN STYLE SAUCE
- *^ HOME STYLE FALAFEL, TAHINI SAUCE
- *^ STUFFED BAKED MINI POTATO, AGED CHEDDAR & CHIVES
- *^ CHERRY TOMATO, BABY BOCCONCINI & BASIL SKEWER
- *^ AVOCADO-FETA-DILL CUCUMBER CUP

CROSTINI

- * HEIRLOOM CHERRY TOMATO & WHIPPED HERBED GOAT CHEESE
- * WILD MUSHROOM & THYME
- * RICOTTA, SPICY APRICOT JAM & BASIL
- * WHIPPED BLUE CHEESE & CARAMELIZED PEAR
- * RUSTIC BASIL-PARM PESTO & GRILLED ARTICHOKE



MINI PIZZA

- * SAUTEED MUSHROOMS, ROASTED RED PEPPER, BASIL, MOZZARELLA & TOMATO SAUCE
- * YUKON GOLD POTATO, ROSEMARY, GORGONZOLA & MOZZARELLA

\$36 PER DOZEN

MINIMUM TWO DOZEN PER SELECTION

ASIAN GLAZED MEATBALLS, SESAME SEEDS, SCALLIONS

SPICY YAKITORI CHICKEN & LEEK SKEWERS

BUFFALO CHICKEN BALLS, BLUE CHEESE DRESSING

ROAST BEEF, BAGUETTE, HORSE RADISH CREAM, SWEET PICKLED CHILI

PULLED DUCK CONFIT CROSTINI, CARROT MARMALADE, CILANTRO CRESS

MINI PIZZA

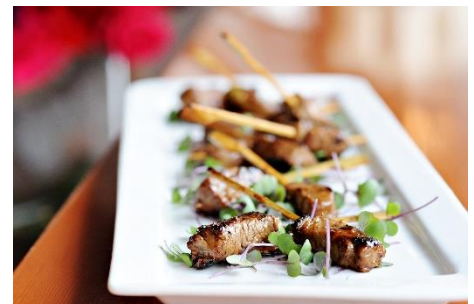
PEPPERONI, MOZZARELLA, BASIL, TOMATO SAUCE
SPICY SOPPRESATTA, CARAMELIZED ONION, ROSEMARY, MOZZARELLA

GRILLED CHEESE

- * CLASSIC AGED CHEDDAR
- * AGED CHEDDAR, CARAMELIZED ONION, THYME & SCALLION
- * GORGONZOLA, CHEDDAR & MOZZARELLA

SUSHI - SERVED WITH SOY SAUCE & WASABI

- CALIFORNIA MAKI
- *YAM & AVOCADO MAKI
- SPICY SALMON MAKI
- DYNAMITE MAKI



CANAPÉS

DISHES MARKED BY * INDICATE VEGETARIAN AND ^ INDICATE GLUTEN-FREE.

\$42 PER DOZEN
MINIMUM OF 2 DOZEN PER SELECTION

SMOKED SALMON, POTATO PANCAKE, SOUR CREAM & DILL

COLD THAI POACHED SHRIMP, AVOCADO, CUCUMBER CUP

GRILLED ZUCCHINI-SMOKED SALMON-DILL-LEMON CREAM-BABY GREENS ROLL

GRILLED ASIAN STYLE SHRIMP SKEWERS, GINGER-CHILI DRESSING

COCONUT SHRIMP, LIME-CILANTRO SAUCE

CRAB CAKES, TARTAR SAUCE

MINI TACOS - HARD SHELL

^ PULLED PORK, PICKLED ONION, LETTUCE, SCALLION, SMOKED PEPPER SAUCE
CRISPY COD, AVOCADO, CILANTRO, LETTUCE, LIME-SCALLION SAUCE
^ SAUTEED SHRIMP, GRILLED PINEAPPLE, PICKLED

\$72 PER DOZEN
MINIMUM OF 2 DOZEN PER SELECTION

HOISIN GLAZED NEW ZEALAND LAMB CHOP

LOBSTER MAC & CHEESE

TORCHED SALMON ROLL RICE CAKE, SPICY MAYO, TOBIKO, CRESS

POUTINE - CRISPY HAND CUT FRIES, CHEDDAR CURDS, GRAVY, FRESH HERBS

FISH & CHIPS, TARTAR SAUCE

*TRUFFLE MUSHROOM RISOTTO



ONION, LETTUCE, LIME-SCALLION SAUCE
^ BBQ CHICKEN, AVOCADO, CILANTRO, LETTUCE, CHILI-LIME SAUCE
^ GROUND BEEF, CHEDDAR, JALAPENO, TOMATO, LETTUCE, GARLIC SAUCE
*^ SPICY BLACK BEAN, CORN, AVOCADO, LETTUCE, CILANTRO, SMOKED PEPPER SAUCE

SLIDERS

BRAISED VEAL CHEEK, GORGONZOLA CREAM, ARUGULA
SOUTHERN STYLE FRIED CHICKEN, PICKLE, SPICY MAYO
BBQ CHICKEN, LETTUCE, SMOKED PEPPER AIOLI
PULLED PORK, PICKLED RED ONION, SCALLION SAUCE
BEEF BURGER, CHEDDAR, LETTUCE, SMOKED PEPPER AIOLI
GRILLED COD, COLE SLAW
* PORTABELLO, ROASTED RED PEPPER, ARUGULA, LEMON-CAPER SAUCE



PLATTERS - SERVES 12 PEOPLE

CRISP & DIP \$96

TORTILLA CHIPS AND/OR CROSTINI
PICO DE GALLO, GUACAMOLE OR ARTICHOKE DIP

CHARCUTERIE \$144

3 TYPES OF CURED MEATS, FERMENTED VEGETABLES, DILL-CHIVE CREAM, CROSTINI

ARTISAN CHEESES \$144

3 TYPES OF CHEESE, SEEDLESS GRAPES, NUTS, FIG JAM, CROSTINI

WINE

Selecting Wine?

We encourage you to select one red and one white wine to compliment your chosen food menu and to fit within your budget using the menu selection provided below or speak to your booking contact for recommendations on wine pairings.

Please indicate an expected quantity considering your expected guest count, occasion, and length of event. There are roughly 5 glasses of wine per bottle.

Why Select Wine In Advance?

Many of the wine selections at JB Catering are privately imported and can be subject to seasonal availability and limited quantities. In order to ensure that we'll have your perfect wine (and enough for your entire group), please select your preferred selections from the list below.

Questions?

We are here to welcome you for any special requests and inquiries, please speak to our reservationist to create your perfect event. We can be reached by phone at 416-363-5299 or by email at heidi@jazzbistro.ca.



Next Sections
Sparkling Wine
White Wine
Red Wine



SPARKLING WINE

**IN PRICE ORDER

LOREDAN GASPARINI PROSECCO, ITALY	60
NICOLAS FEUILLATTE, CHAMPAGNE, FRANCE	135
MOET & CHARNDON IMPERIAL, CHAMPAGNE, FRANCE	140

WHITE WINE

**IN PRICE ORDER

TERRE GAIE PINOT GRIGIO, ITALY	40
BOGLE CHARDONNAY, CALIFORNIA	50
TE MANIA SAUVIGNON BLANC, NEW ZEALAND	60
CHARLES BAKER B-SIDE RIESLING, NIAGARA	60

RED WINE

**IN PRICE ORDER

DOMAINE SAIINT MICHEL COTES DU RHONE, FRANCE	45
CHIANTI ANTANE, ITALY	45
TALL POPPY SHIRAZ, AUSTRALIA	48
MALBEC, HUMBERTO CANALE, ARGENTINA	52
PINOT NOIR, DELOACH, CALIFORNIA	55
SUBMISSION CABERNET, CALIFORNIA	60
ZINFANDEL (OLD VINE), BOGLE, CALIFORNIA	75



BEER AND SPIRITS

Selecting beer and spirits to compliment to your chosen food menu can be a difficult task considering the wide spectrum of available options and guest preferences. There are two main options for providing to your guests (cash or consumption).

Cash Bar refers to each individual guest paying for each beverage they consume at the time of ordering. There are no limitations on what each individual can order (as long as it not in violation of any liquor service laws) as they're paying for it themselves.

On Consumption Bar refers to the event organizer paying for all beverages consumed by guests according to the menu price of each drink ordered. An event organizer can choose the types of alcohol available for guests (see options on following page) and put a cap on spending (should they choose), to fit within an event budget.

For reference, typically, a guest will consume between 1.5 and 2.5 alcoholic beverages for the first two hours of an event and 0.75 to 1.5 thereafter.

Selecting Beer and Spirits.

We encourage you to select either consumption or cash bar preference for beer and spirits for your guests.

Please indicate any limitations on quantity (consumption) considering your guest count, occasion, and length of event.

Questions?

We are here to welcome you for any special requests and inquiries, please speak to our reservationist to create your perfect event. We can be reached by phone at 416-363-5299 or by email at heidi@jazzbistro.ca.



RAIL

Absolut Vodka, Beefeater Gin, Bacardi Rum, Wiser's Deluxe Whiskey, Johnny Walker Red Scotch, Jim Beam Bourbon, all Beer (Draught) & bottled

Priced Per Menu

PREMIUM

Ketel One Vodka, Bombay Gin, Havana Club Rum, Crown Royal Whiskey, Chivas Scotch, Maker's Mark Bourbon, Glenlivet 12 Yr Single Malt, Remy Martin VS Cognac, Mill St. Organic Beer (Draught)

Priced Per Menu

DELUXE

Grey Goose Vodka, Tanqueray No. Ten Gin, Havana Club 7 Yr Rum, Wiser's 18 Yr Whiskey, Johnnie Walker Black Scotch, Wood- ford Reserve Bourbon, Macallan Gold Single Malt, Remy Martin VSOP Cognac, Heineken Beer (Bottle)

Priced Per Menu



ADDED SERVICES

All services listed below can be arranged for your event subject to additional charges.

Live Musicians or DJ

JB Catering can arrange for live musicians (in a variety of musical genres) or a live DJ to play a selected musical style for your event.

Photos and Video

Professional photos and/or videos of your event can be arranged to suit your needs.

Flowers and Special Décor

Floral arrangements and special décor can be arranged to suit your needs.

Highest Caliber Service Staff

JB Catering can arrange Servers, Chef and/or Sommelier to make sure you do not have a worry in the world and your guests are well taken care of.

Flare Bartender

Flare bartenders, including live performances, can be arranged to suit your needs.

Photo Booth

Photo booths offer unique and interactive ways to capture the excitement of your event.



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MINIMUMS

Minimum is based on Food and Beverage only.
Taxes, gratuity, service staff, rentals and incidentals are separate.

GRATUITIES

An 18% service charge will be added to the invoice.

DEPOSITS

Upon menu selection Jazz Bistro will send a credit card authentication form for half of the cost of the selected food. Once confirmed you have up to 72hrs before event to cancel without penalties.

INVOICES

A deposit invoice will be provided upon return of a signed event agreement. Deposit receipts will be provided as payments are made. A final invoice will be provided at the end of your event.

All discrepancies and disputed charges should be identified within 7 days of receiving invoice. When discrepancies or errors occur, the client will be re-billed and payment for those charges will be due after the receipt of the revised invoice.



JB CATERING EVENT BOOKING FORM

(PAGE 1 OF 2)

To reserve your event with JB Catering please complete and return this form by email to your booking contact. Please skip any sections not applicable to your event.

General Details

Event Date _____ Company Name _____
Start Time _____ Address _____
End Time _____ City _____
Number of Guests _____ Postal Code _____

Event Description _____

Organizer Name _____ On-Site Contact Name _____
Phone _____ Phone _____
Cell _____ Cell _____
Email _____ Email _____

Food Selections

Menu

Menu Selections _____
Menu Selections _____
Menu Selections _____

Will Guests Pre-Order? Yes No

Canapés Selections _____ Quantity _____
_____ Quantity _____
_____ Quantity _____
_____ Quantity _____
_____ Quantity _____

Beverage Selections

Unlimited Non-Alcoholic Beverages? Yes No

Wine 1 2 3 4 5 Glasses Per Person (Estimate Only)

Sparkling _____ White _____ Red _____

Beer and Spirits (Please Circle)

Cash Bar
On Consumption Bar
Rail Selections
Premium Selections
Deluxe Selections

**JB CATERING EVENT BOOKING
FORM
(PAGE 2 OF 2)**

Added Services

Live Musician(s)	Yes	No	Notes _____
DJ	Yes	No	Notes _____
Photography	Yes	No	Notes _____
Flowers	Yes	No	Notes _____
Special Décor	Yes	No	Notes _____
Service Staff	Yes	No	Notes _____
Flare Bartender	Yes	No	Notes _____
Valet	Yes	No	Notes _____

Background Music Style / Preference _____
Other (Please List) _____

Event Timeline

Please provide any special instructions for the timeline of your event, including setup requirements, special deliveries, food and beverage services, announcements or speeches, presentations etc.

Time	Action
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Other Notes

Please provide any other notes regarding your event in the space below.

Your event will not be confirmed until we have received a signed event agreement (to be prepared by your booking contact). JB Catering does NOT hold dates without receiving a signed event agreement and deposit.