

Catering Style Definitions:

I. “Full-service catering” – Professional catering company with full liability coverage that also provide experienced wait staff and clean-up staff for the **entire evening thru final clean-up**. These companies can also provide a licensed bartender with alcohol liability coverage, if you plan to serve alcohol. This type of catering provides the client with a stress-free and smooth event for all involved.

(Example: Ludger’s, Just Catering by Orr, PartyServe, Catering Connection, etc.)

II. “Drop-off” food – Restaurant food or food trucks (from restaurants with full liability coverage), or a low-cost option sometimes offered by full-service catering companies that is delivered and set-up, but minimal or no wait staff or clean-up staff remain for the entire evening to handle the final clean-up.

(Example: Zio’s, Andolini’s, Whole Foods, Rib Crib, etc.)

Family & friends will be responsible for all wait staff and clean-up staff duties during the event & handle all the final clean-up.

A Liability Waiver must be signed by the client for these types of events.

- “Drop-off” food events for more than 25 people are encouraged to use all plastic-ware – not rented glass, china & flatware that will need to be rinsed & stacked throughout the evening.
- “Drop-off” food events are **STRONGLY** recommended to hire at least 1 - 3 experienced wait staff / clean-up staff for the final clean-up from one of the companies listed on the other side.
- “Drop-off” food events are **required** to hire a licensed bartender (if alcohol is served) from one of the companies listed on the other side if the restaurant does not provide a licensed bartender **FOR THE ENTIRE EVENT**.

III. “Family” food – Food (home prepared, “Pot-luck”, or purchased party trays) provided by family and friends with no catering liability coverage. Family & friends will be responsible for all wait staff and set-up / clean-up staff duties during the event & handle the final clean-up.

A Liability Waiver must be signed by the client for these types of events.

- Family food events for more than 25 people are encouraged to use all plastic-ware – not rented glass, china & flatware that need to be rinsed & stacked.
- Family food events are **STRONGLY** recommended to hire at least 1 - 3 experienced wait staff / clean-up staff for the final clean-up from one of the companies listed on the other side.
- Family food events are **required** to hire a licensed bartender (if alcohol is served) from one of the companies list on the other side of this sheet.

I have read the above information and understand the various catering choices. I agree that all TGC Catering Guidelines will be followed whether by a catering company, hired personnel, or family/friends.

Signed _____ Date _____

TGC and THS

Approved Bartending and Wait Staff Services

Bartending and/or Wait Staff

EPG Service Solutions
Edith Torres, owner
918-833-0971
Email: edith@epgservicesolutions.com

Royal Valet Tulsa
Mandy McElroy, owner
918-935-6070
Email: mandy@royalvalettulsa.com
website: <http://royalvalettulsa.com>

CaterStaff
Jana Kemp, owner
918-625-2950
Email: janakemp@cox.net

Bartending only

Rocks or Neat
Robert Hernandez, full service bartender
918-346-9711
Email: rupertoh2000@yahoo.com

Blue Label Bartending
Mike Mitchell, owner
918.671.5222
Email: info@bluelabelbartending.com
Website: <http://bluelabelbartending.com>

Good as Gold Party Services
Lyle Throckmorton, full service bartender
918-734-0232
Email: lyle@goodasgoldpartyservices.com
Website: <http://goodasgoldpartyservices.com>