



CONTRACT DESIGNED FOR

CLIENT

The Linksman
2008 Yale Street Suite E
Santa Ana, CA 92704
(949) 285-3211

EVENT LOCATION

The Linksman
2008 Yale Street Suite E
Santa Ana, CA 92704

EVENT NUMBER

E297452

THEME

Birthday
Staffed Event

PREPARED BY

Hannah Cluck

BOOKING CONTACT

Reed, Steven

SITE CONTACT

Reed, Steven

EVENT DATE

Thursday January 8, 2026

GUESTS

30

START

4:00 pm

END

7:00 pm

WHY CHOOSE JAY'S

ONE STOP SHOP

Convenience is an important factor to keep in mind when choosing your wedding vendors. Jay's is able to provide not only award-winning food & beverage, but linens, tabletop rentals, wedding cakes & desserts, bar services, staffing, décor, and so much more. All of our departments work together seamlessly to create a successful day for our couples.

TASTINGS

As part of your Jay's Catering experience, you will be invited to our Taste of Jay's. More than simply a food tasting, the Taste of Jay's brings you into a Jay's event complete with music, decor and, of course, a fantastic array of Jay's delicious menu items. You'll indulge in a variety of small bites: from hors d'oeuvre and exhibition food stations to one of our signature dessert stations. Finally, the Taste of Jay's offers you the chance to connect with your Jay's Event Specialist who is available to answer any questions you have as you plan your perfect day. We also offer private tastings for custom menus for a fee.

THE BEST FOOD ALWAYS FROM SCRATCH

The superiority of our cuisine is the result of high-quality, fresh ingredients. Jay's selects premium meats, seafood, dairy products, and produce to ensure the best possible end result. Our expansive menus offer something for everyone, giving our couples the opportunity to showcase their personalities through food.

CELEBRATING 50 YEARS

Jay's Catering is proud to celebrate 50 years in business. From humble beginnings as a one-stop-shop for catering truck companies, to becoming one of Southern California's largest caterers, the goals and values of Jay's founders have remained the same. As a family owned and operated company, we believe that our delicate mix of tradition and innovation has allowed us to withstand the test of time. We look forward to serving our clients for another 50 years!



CONTRACT DETAILS

Date 1/8/2026
Staffed Event Window Start 4:00 pm End 7:00 pm
Event Location 2008 Yale Street Suite E, Santa Ana, CA

EVENT PROPOSAL

Staffed Event: 1/8/2026 (4:00 pm - 7:00 pm)

JAYS TEAM ARRIVAL: 12:00 PM

EVENT TIME: 2:00 PM - 5:00 PM

JAYS TEAM DEPARTS: 6:00 PM

~ BUFFET ~

Curated Cold Buffet (30+)

Price	Qty	Total
19.00	30	570.00

Choose Two:

Ham & Swiss

Honey ham and Swiss cheese with lettuce, tomatoes, mayo and honey Dijon mustard on a fresh baked hoagie

Roast Beef and Cheddar

Roast beef and cheddar with lettuce, tomatoes, crispy onions, and creamy horseradish on a fresh baked hoagie

Turkey Focaccia

Homemade Focaccia stuffed with thinly sliced turkey breast and sun-dried tomato mayo.

BBQ Chicken

Sliced smoked BBQ chicken breast, cabbage slaw, crispy onions and mayo on fresh baked brioche

Chicken Pesto on Focaccia

Marinated sliced grilled chicken breast with provolone cheese, red onion, sun-dried tomatoes and pesto cream cheese spread on homemade focaccia

Portobello Mushroom on Focaccia (Vegan)

Balsamic marinated portobello mushrooms, roasted red peppers, spinach, daikon sprouts, olive tapenade and Argentinean chimichurri on homemade focaccia

Chicken, Bacon & Gorgonzola

Grilled chicken breast, bacon crumbles, gorgonzola cheese, crisp apple slices and shredded lettuce wrapped in a flour tortilla and served with a side of raspberry chipotle spread

Chicken Caesar Salad Wrap

Marinated grilled chicken, grated parmesan cheese and julienne romaine lettuce wrapped in a flour tortilla and served with a side of homemade Caesar dressing

Southwest Chicken Wrap

Sliced grilled chicken, pepper jack cheese, avocado, red onion, lettuce, and tomato wrapped in a flour tortilla and served with a side of cilantro pepita dressing

Grilled Veggie Wrap (Vegan)

Roasted red peppers, eggplant, zucchini, carrots, spinach, daikon sprouts, and poblano hummus spread wrapped in a flour tortilla and served with a side of balsamic reduction

Choose Two:

Panini Pasta Salad

Penne Pasta with Sundried Tomatoes, Feta and Fresh Basil

Greek Quinoa Salad

Quinoa with Tomatoes, Cucumber, Olives and Feta Cheese

Agave Fruit Salad

Diced cantaloupe, honeydew, pineapple, grapes, tangerines and blueberries. Tossed with agave

nectar

Loaded Potato Salad with Bacon & Chives

Broccoli Bacon Salad

Broccoli, Bacon, Sunflower Seeds, Golden Raisins and Mayo Dressing

Caesar Salad

Romaine Lettuce tossed in our homemade Creamy Caesar Dressing with Herbed Croutons and Shredded Parmesan Cheese.

Mixed Green Salad

Romaine with Cherry Tomatoes, Olives, and Cucumbers. Served with your choice of Ranch Dressing or Balsamic Vinaigrette

Pear & Walnut Salad

Romaine and Wild Field Greens with Sliced Pears, Dried Cranberries, Stilton Cheese & Walnuts. Served with a Pear Vinaigrette.

Tangerine and Pecan Salad

Mixed Greens, Goat Cheese, Pecans, Tangerines, Cranberries, and Agave Vinaigrette

Eco 10" Supply Package	0.80	35	28.00
10" Eco Plate			
Fork - Eco			
Knife - Eco			
Napkin - 15 x 17 White Paper			

~ BAR ~

ABC Liquor License Fee

125.00 1 125.00

Corporate Bar - Up to 3 Hours (30-50 guests)

28.50 30 855.00

Includes Premium Alcohol, Mixers, Garnishes, Imported and Domestic Beers, House Wine, Soda, and Clear Disposable Cups.

Jay's hosted bar services are not unlimited. Please note that some items may run out during the duration of your event.

~SIGNATURE DRINKS~

Old Fashioned

Muddled Orange, Cherry, & Simple Syrup with Bitters and Bourbon.

Classic Margarita

Tequila, Triple Sec, & Sweet & Sour, Garnished with Lime.

~ EVENT STAFF ~

Lead - Per Hour 38.00 7 266.00

~BARTENDERS~

Lead Bartender - Per Hour 40.00 6 240.00

Event Staff Time Breakdown:

Drive Time (Hours)	1
Setup Time (Hours)	2
Estimated Event Time (Hours)	3
Breakdown Time (Hours)	1

Staffed Event Delivery Fee

125.00

1

125.00

EVENT NOTES

SAMPLE PROPOSAL

CONTRACT SUMMARY

The financial breakdown for the event is as follows:

	Food & Bev	Supplies	Liquor	Equipment	Labor	Linen	Rentals	Venue	Total
Subtotal	570.00	28.00	855.00	0.00	756.00	0.00	0.00	0.00	2,209.00
Service Charge	125.40	0.00	188.10	0.00	0.00	0.00	0.00	0.00	313.50
Gratuity	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	300.00
Taxes	64.33	2.59	96.49	0.00	69.93	0.00	0.00	0.00	233.34
Total	759.73	30.59	1,139.59	0.00	825.93	0.00	0.00	0.00	3,055.84

Paid: 0.00 Balance: 3,055.84



CONTRACT TERMS & CONDITIONS

DEPOSIT & PAYMENTS

A minimum deposit equal to 20% of the total price is required to confirm a staffed event and secure event pricing. Payments are to be made according to the following schedule:

- ☐ 20% of the total price due at Contract signing date.
This initial payment and the execution of this Contract must be completed in person or by check.
- ☐ 50% of the total price due at 180 days prior to event date
- ☐ 90% of the total price due at 60 days prior to event date
- ☐ 100% of the total price due 10 days prior to event date

Personal and Corporate checks will only be accepted if received seven (7) days prior to due date. We accept Visa, Mastercard, Discover, and American Express. **A 2.75% convenience surcharge will be assessed for credit card payments. ACH / e-check payment is available to avoid a convenience surcharge.** For events booked within 60 days, a personalized written payment plan will be provided.

By making Deposits & Payments as noted above, Client recognizes, agrees, and instructs Jay's Catering to engage in the work required for Client's event. Client recognizes that Jay's Catering will incur costs and expenses to prepare for, and conduct Client's event, and Client agrees to such services (including but not limited to: scheduling, documenting, ordering, corresponding, meeting, designing, staging, producing layouts, tastings, floorplans and other event related activities), and recognizes that a percentage of the total value of Client's event will be earned by Jay's Catering prior to the Event Date.

REVISIONS / FINAL GUEST COUNTS

Client's signed contract shall constitute a guaranteed minimum guest count. Client may not reduce final guest count by more than 15% of the guaranteed minimum guest count. Jay's is not responsible for a greater number of people than the guaranteed minimum. Client shall specify ten (10) days prior to the event the final guest count, and any revisions (including but not limited to menu, timeline, location, etc.). To ensure our promise of service excellence, we are not able to accommodate any revisions after that date.

CANCELLATION

If the Client needs to cancel the event, Client must provide written notice to Caterer along with any required cancellation fee described in this Catering Contract, to effect cancellation. Client understands that upon entering into this Contract, Caterer is committing time and resources to this Event and thus cancellation would result in lost income and lost business opportunities in an amount hard to precisely calculate. Therefore, the following cancellation limitations will apply.

- ☐ If Client requests cancellation of this Contract 181 days or more before the Event, Caterer shall be entitled to 20% percent of the Estimated Total Cost.
- ☐ If Client requests cancellation of this Contract 61-180 days before the Event, Caterer shall be entitled to 50% percent of the Estimated Total Cost.
- ☐ If Client requests cancellation of this Contract 31-60 days before the Event, Caterer shall be entitled to 90% percent of the Estimated Total Cost.
- ☐ If Client requests cancellation of this Contract 30 days or less before the Event, Caterer shall be entitled to 100% percent of the Estimated Total Cost.

The Client's deposits will be credited against the cancellation fees owed. Any balance will be payable upon the notice of cancellation.

STYLE OF SERVICE

Upon booking you are solidifying the style of food service for your event (buffet vs. plated). Chefs and staff will be reserved and allocated accordingly, and we may not be able to accommodate a change in the style of service later.

MENU PRICES

While Jay's strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions, either in print menus or online menus, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to current market conditions. Our menu prices should be used as a guideline; pricing guarantees will be honored based upon a personalized written Contract only.

VENUE SPECIFIC PRICING

Jay's provides catering services to many unique venues which offers and provides different accommodations. Therefore, Jay's reserves the right to propose and charge pricing based on the Venue reserved and the accommodations including but not limited to, additional rentals (i.e. ovens, bars) and additional staffing fees.

SUBSTITUTIONS

Jay's must reserve the right to make substitutions when market conditions dictate or for any reason beyond our control. All substitutions will be of comparable or greater value. If possible, Client will be notified in advance.

ALLERGIES

Jay's is not responsible for any allergic reaction (or the subsequent treatment resulting from said reaction) that a guest may experience from consumption of our food. We do not guarantee any food item to be free from particular ingredients or seasonings, including but not limited to lactose, soy, wheat, gluten, fish, shellfish, nuts, fruits, vegetables, spices, synthetic and natural colors, and chemical additives to which certain guests may be allergic.

LINEN RENTALS

Client will be charged replacement cost of all damaged linens, this includes holes, burns, snags, tears, or any permanent marks.

CLIENT'S PROPERTY

Jay's will not hold items or accept responsibility for client's properties such as cake tops, vases, serveware, etc. for use at their event.

RAIN / INCLEMENT WEATHER

In the event that rain is forecasted, the decision to install tenting must be made (4) days prior to the event date. Once tenting is confirmed, no changes or refunds can be made.

LEFTOVER FOOD

Jay's reserves the right to remove all leftover food and products not consumed by the end of the event. If client does take any leftover food, it then becomes the client's responsibility for proper refrigeration and handling.

MISCELLANEOUS

Client assumes responsibility for any damage to items provided by caterer for their event. Jay's is not responsible for damage or replacement of client's items or property, used during or for, their event at client's request. Client waives any claims for damages based upon embarrassment, humiliation, or other damage to sensitivities.

SERVICE CHARGE

\$13.50 is a fee that covers the production cost of a Staffed Event and is not a fee for labor or gratuity which is separate.

OVERTIME

The service time of your event is scheduled from **4:00 pm** to **7:00 pm**. If your event goes beyond this service time, you will be billed accordingly for overtime. Your signature below will authorize Jay's to charge your credit card or bill you for the overtime amount based on the following schedule.

Social Menu Packages

\$6.00 per guest for each additional one-hour increment (subject to sales tax and service charge).

All Other Events

\$40.00 per hour for your Captain/Lead and \$35.00 per hour for each additional Event Staff, Bartender, Chef, and/or Culinary Assistant (subject to sales tax).

Bar Packages

\$3.00 per guest for each additional one-hour increment (subject to sales tax and service charge).

A minimum of 30 minutes will be charged if the Event goes beyond the scheduled service time.

SAFETY PROTOCOLS

For the safety of all Clients guests and employees of Jay's Catering, Jay's Catering reserves the right, exercisable in its sole discretion, to impose restrictions on any event that may be impacted by an Adverse Event, as described below. Such restrictions may include limitations on the number of guests who may attend the event, social distancing protocols, facial covering requirements, sanitization protocols, and temperature checks.

FORCE MAJEURE

Jay's Catering shall not be deemed to breach its obligation under this Contract if failure to perform under the terms of this Contract is due to any act of God, insurrection, riot, war, natural disaster, epidemic, pandemic (including but not limited to COVID-19), state of emergency, or similar circumstance, including but not limited to, utility power outages, city blackouts, and other circumstances out of Jay's Catering's control (each of which is referred to as an "Adverse Event"). Client acknowledges that Adverse Events, while not anticipated, are reasonably foreseeable. Adverse Events may cause Client to want to cancel or reschedule an event, due to the unavailability of guests, travel restrictions, governmental orders or directives, or other reasons that Client deems sufficient. **Notwithstanding the impact of any such Adverse Event on a Client's desirability to hold an event, however, no such Adverse Event shall excuse Client's performance under this Contract or entitle Client to a refund of monies paid prior to cancellation.** Client's exclusive remedy is to reschedule its event as provided by Jay's Catering. Client expressly waives the common law defense of impossibility of performance. Client expressly assumes the risk of Adverse Events that may impact the event.

TERMINATION

Jay's Catering may terminate this Contract based upon any one or more of the following events:

- a. Failure of Client to pay the scheduled deposits or any other charges due hereunder when the same is due.
- b. Client fails to perform any of its covenants hereunder. In any of the aforesaid events, and in addition to any and all rights and remedies available to Jay's Catering by law or in equity, Lessor may, with or without further notice, forthwith terminate this Contract, and in addition to any other remedy it may have, Jay's Catering may recover from Client all damages it may incur by reason of such breach by Client.

INDEMNITY

Client hereby agrees to hold harmless, indemnify, and defend (by counsel satisfactory to Jay's Catering from any claim, liability, loss, cost, damage, or cause of action arising out of or in connection with this Agreement. This indemnity shall include, but not be limited, to all attorney's fees and costs incurred by Jay's Catering in defending any action or cross-action arising out of this indemnity. Client waives any claims for damages based upon embarrassment, humiliation, or other damage to sensitivities.

BINDING EFFECT

This Agreement and the provisions of the Rules and Regulations shall be binding upon and benefit each of the parties, their respective heirs, successors, representatives, family members, guests, and assigns.

JURISDICTION AND VENUE

Any action to enforce or interpret this Agreement shall be filed in the County of Orange, California and be subject to California law.

SEVERABILITY

If any term or provision of this Agreement should be determined to be illegal, unenforceable, or invalid, in whole or in part, for any reason, such illegal, unenforceable, or invalid provision or part thereof shall be stricken, and such provision shall not affect the legality, enforceability, or validity of the remainder of the Agreement. If any provision or part is so stricken, it shall be replaced, to the extent possible, with a legal, enforceable, and valid provision that is similar in tenor and is legally plausible.

ATTORNEY'S FEES

If any action is brought to enforce or interpret this Contract or any indemnity obligation contained therein, the prevailing party shall be paid such reasonable attorney's fees and costs as the Court may award.

EVENT LOCATION AND SERVICE TIME

The Linksman

2008 Yale Street Suite E Santa Ana, CA 92704

Thursday, 1/8/2026

Event Start Time: 4:00 pm

Event End Time: 7:00 pm

Total Value: 3,055.84

I, the undersigned, understand and accept the Contract as described above in addition to Jay's Terms and Conditions. This Contract and all pricing herein is valid for 21 days from the date printed below.

CLIENT

FULL NAME

SIGNATURE

DATE
