



2140 Andrews Hwy Odessa, Tx 79761

Phone: 432-337-4142/ Fax: 432-337-0248

Email: [odessabarndoor@grandecom.net](mailto:odessabarndoor@grandecom.net)

Menu: [odessabarndoor.com](http://odessabarndoor.com)

## **We Add a 3% Convenience Fee for any credit card processing**

**DEPOSIT-** There will be a \$500.00 Deposit required to secure the date. If you do not cancel deposit will be deducted from the bill.

**FINAL PAYMENT-** Final payment will be due 3 days prior to your event.

**FINAL GUEST COUNT-** Final Guest Count is due 5 days prior to your event date. If you need to increase your guest count, within 5 days of your event date, we will make every effort to accommodate your request if we are able with such short notice

**SERVICE CHARGE/GRATUITY-** Barn Door Steakhouse charges 18% on every event. (This includes renting out any of our banquet halls, or specialty items we may also provide. Sign in tables, cake tables, etc.)

At the client's discretion, any extra tip/ or gratuity will go directly to the service staff.

**CANCELLATION BY BARNDOOR-** Barn Door Steakhouse has the right to terminate this contract for any reason, and all prepayments and deposits will be returned in full.

**MENU/FOOD QUANTITIES-** Barn Door will prepare buffet style meals based on the final number of guests we receive from you.

**LEFTOVERS-** Barn Door (or you and or your guests) may package up all leftovers that are safe for client. You are responsible for providing appropriate containers to place leftovers into. If you do not have appropriate containers, all food will be disposed of. Once that has happened we are no longer required to give you those leftovers. In accordance with TX Health Codes, Barn Door reserves the right to discard any food items where there is a reasonable risk for food borne illness to occur. Please inform the catering captain when the last person goes though the buffet line.

**BAR SERVICE-**According to TABC we have to apply for the liquor permit no less than ten business days before the scheduled event. Our Bartenders are required when alcoholic beverages are provided by The So-40 Catering Company. The appropriate number of bartenders and or cocktail staff will be recommended based on the size and duration of your event.

Our bartenders are TABC Certified. To insure the safety of your guest we reserve the right to slow or cease service as needed. According to the law!! No Alcoholic beverages, other than the ones we serve, may be brought on premise. If you would like a particular type of beverage, inquire with your banquet planner

**ALL PERMITS PAID ARE NON-REFUNDABLE**

**NEW TABC LAW REQUIREMENTS**

Pricing on obtaining a liquor permit for any event will vary depending when, where, and what type of event you are having. For most events the permit is \$150 but it could go up from there depending on the above questions. (When, where and type of event)

We require that you provide your own security at events where alcohol will be served. Your security must be present before bar service begins.

Bartender/ Cocktail \$20 per hour/per person 2hr min.

Bar Set Up Fee: \$30 per bar

If any alcoholic beverages leave the premises, are brought on premises, or we find alcoholic beverages are being consumed in the parking lot of the event Our service will be Terminated.!

We can provide a Cash Bar beverage service for your guest so that they can pay by the drink, or we can provide a Host Bar so that you can pay after we inventory, or by the next business day.

A 18% gratuity is added to host bars.

We require a credit card on file for all host bars.

**SO-40 CLEANING DEPOSIT-** A \$400 cash cleaning deposit is required when we do not provide the food. (Sweeping, cleaning, & trash) If we don't have to clean behind you we will return the \$400 deposit

**MENU-** Catering Manager is the only person that is able to give pricing for menu. If you have any questions about pricing please contact: Gina Watson or Roy Gillean.

---

I have read this contract and understand and agree to the rates and terms and conditions of the contract. Please sign and return to Barn Door Steakhouse. Remember to keep a copy for your records.

Authorized Client Signature: \_\_\_\_\_ Todays Date: \_\_\_\_\_

Client's Printed Name: \_\_\_\_\_ Date of Event: \_\_\_\_\_

Business Name or Function Name: \_\_\_\_\_

