

THE POSH AFFAIR

# menus

EVENTS + CATERING



OUR TASTING ROOM & KITCHEN ARE LOCATED AT:  
3607 N. LOOP 336 WEST, SUITE B | CONROE, TEXAS 77304  
409-292-POSH (7674)

*For availability & other questions:*

ALEXIS TOWER | [ALEXIS@THEPOSHAFFAIR.COM](mailto:ALEXIS@THEPOSHAFFAIR.COM)



## **P A C K A G E   I N C L U D E S :**

- One-on-one menu planning with one of The Posh Affair Event Managers
- Site visit at your venue with an Event Manager
- Complimentary Menu Tasting in The Posh Affair Kitchen (for up to 4 total guests)
- On-Site Event Manager throughout your event
- All equipment needed for food service; paper napkins, plates, & flatware
- Food service stations with black linens (if applicable)
- Timeline Consultation & rental coordination on your behalf (if needed)
- Delivery within the Greater Houston area
- Venue set-up & clean-up; trash hauling (if necessary)

## **O T H E R   S E R V I C E S   O F F E R E D :**

- TABC-certified Servers (\$125 for 4 hours, \$22 each additional hour)
- TABC-certified Bartenders (\$125 for 4 hours, \$25 each additional hour)
- China & flatware packages (starting at \$3.50 per guest)
- Glassware packages (starting at \$.60 per guest)
- Specialty linen, table, tent & chair rental assistance/coordination

While The Posh Affair strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions (included in this packet) 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 market conditions. Strict seasonal items and Game meat are based on availability at time of event. Thank you for your understanding!



*passed  
hors d'oeuvres*



# Spring & Summer

PASSED HORS D'OEUVRES

EACH SELECTION | \$3.50 per guest

BEER BATTERED FRIED OLIVES  
SPICY SPINACH-STUFFED MUSHROOMS  
SOUTHERN CHICKEN LOLLIPOPS WITH HOMEMADE BUTTERMILK RANCH  
CHICKEN ARTICHOKE CHEESE SPREAD  
SHRIMP ON THE ROCKS WITH COMEBACK SAUCE  
CLASSIC MINI-CORN DOGS WITH SPICY MUSTARD  
BAKED ZUCCHINI FRITES WITH FRESH GARLIC AIOLI  
AVOCADO-CUCUMBER SOUP TOPPED WITH SHRIMP  
DEVILED AVOCADO EGGS  
PEACH & MANGO SOUP SHOOTER  
PIMENTO CHEESE ON PUMPERNICKEL TOAST  
TABASCO POACHED SHRIMP COCKTAIL WITH RÉMOULADE  
CHICKEN SALAD LETTUCE WRAPS  
SWEET CORN TAMALE CAKES  
PINEAPPLE CHEESE DIP (ON TOASTS OR PETITE SANDWICH)  
CRAWFISH BEIGNETS

MAC & CHEESE BITES  
BACON WRAPPED CHICKEN BITES WITH PINEAPPLE & TERIYAKI SAUCE  
FIG & PROSCIUTTO FLATBREAD  
SPANAKOPITA WITH CUCUMBER YOGURT SAUCE  
MINI CAPRESE BITE WITH BALSAMIC REDUCTION  
LITTLE SMOKIES IN WHISKEY SAUCE  
SPRING VEGETABLE & PROSCIUTTO FLATBREAD  
HOT & CRUNCHY OYSTERS ON SESAME CRISP WITH MANGO SALSA  
CRAB CAKES WITH HORSERADISH-SRIRACHA RÉMOULADE  
SHARP CHEDDAR & BRESAOLA MELT



# Fall & Winter

**PASSED HORS D'OEUVRES**  
EACH SELECTION | \$3.50 per guest

POBLANO CORN CHOWDER SHOOTER  
SMOKED QUAIL DIABLOS WITH RED CHILI GLAZE  
LASAGNA CUPCAKES  
TOMATO BASIL BISQUE SHOOTER WITH MINI- GRILLED CHEESE  
SPICY PORK BELLY BITES  
HOT PORK-STUFFED MUSHROOMS  
VENISON SAUSAGE TOPPED WITH FIG PRESERVES  
ARTICHOKE DIP STUFFED BREAD  
CHEESY APPLE-FARRO CAKES WITH ZESTY GARLIC CRÈME FRAÎCHE  
POLENTA FRIES WITH TARRAGON AIOLI OR MARINARA  
CURRIED RED LENTIL & SWEET POTATO SOUP SHOTS  
CHORIZO STUFFED NEW POTATOES  
LITTLE SMOKIES IN WHISKEY SAUCE

CAPRESE CROSTINI WITH BALSAMIC DRIZZLE  
CRAB RANGOON DIP WITH WONTON CHIPS  
POLENTA CAKES WITH TOMATO JAM + GOAT CHEESE DOLLOP  
ROASTED CAULIFLOWER & LEEK SOUP SHOOTER  
ITALIAN SAUSAGE POT STICKERS  
CRAB CAKES WITH MEYER LEMON MAYO  
FRIED OYSTERS WITH ROASTED GARLIC DILL PICKLE SAUCE  
GRILLED GOUDA SANDWICH WITH APPLE COMPOTE  
PEAR, APPLE SAUSAGE & SWISS BITES  
PUMPKIN & PANCETTA SOUP SHOOTERS  
CHICKEN SANDWICHETTES WITH RAISIN JAM & PICKLED ONIONS  
BACON WRAPPED HALIBUT BITES WITH BALSAMIC DRIZZLE



# Family Style Dining

Family Style Dining promotes mingling and interacting amongst your guests! It also allows your guests to make food choices based on their individual appetites & food preferences. Large portions of the dinner offerings are served to each table on gorgeous serving platters for guests to serve themselves. Your guests can help themselves to as much or as little of whatever they please! This service style is extremely efficient since your guests can begin eating immediately after the platters arrive at their tables. This service style also allows the fluidity of your event to stay intact. During dinner service you are able to continue your Father/Daughter Dance, Toasts, etc... your guests aren't standing in any lines, the "show" can go on, & no extra space is needed in your floorplan to accommodate a buffet line. Lastly, it is priced equivalently to buffet service. What's not to love?!



# Spring & Summer

## PLATED FIRST COURSE

THE SIMPLE SALAD (\$3.50 | guest) *\$5 per guest*  
STRAWBERRY SPINACH  
HEIRLOOM TOMATO, MOZZARELLA & BASIL  
GREEN APPLE CAESAR  
FIG, GOAT CHEESE & ARUGULA  
CHILLED PEACH MANGO SOUP  
GOLDEN GAZPACHO + MINTED CREAM

**MAIN ENTRÉE** *\$18.50 per guest*  
*includes one accompaniment*

### BEEF + WILD GAME (+\$4)

BEER-BRAISED POT ROAST  
CAST-IRON STRIP STEAK + FRESH HERB BUTTER  
SMOKED TENDERLOIN + JALAPEÑO HOLLANDAISE  
BACON-WRAPPED MEATLOAF + BROWN  
SUGAR- BBQ GLAZE  
PAN-SEARED RIBEYE RIBBONS + CABERNET  
MUSTARD SAUCE  
VENISON TIPS + VIDALIA GRAVY  
DOS GRINGOS TAMALES + STRAWBERRY  
RASPBERRY SAUCE

### POULTRY + PORK + FISH

WILDFLOWER HONEY-LACQUERED CHICKEN  
WHISKEY PEACH BARBECUE CHICKEN  
PARMESAN-CRUSTED BREAST OF CHICKEN  
+ LEMON BUTTER SAUCE  
PORK TENDERLOIN MEDALLIONS + LAGER  
MUSTARD SAUCE  
HERB-CRUSTED PORK TENDERLOIN  
BAKED LEMON BUTTER TILAPIA  
CITRUS-CILANTRO CRUSTED SALMON  
SMOKEY SALMON + WASABI-LIME AIOLI

*Each additional entrée is \$8.95/guest  
and includes one accompaniment.*



## ACCOMPANIMENTS

*\$4 per guest*

BACKYARD RANCH BEANS  
SMOTHERED COUNTRY GREEN BEANS  
WHISKEY-GLAZED CARROTS  
GRILLED CORN ON THE COB + CITRUS BUTTER  
LOUISIANA POPCORN RICE  
FIVE GRAIN RICE PILAF  
RISOTTO MILANESE  
ROASTED RED POTATOES + SAGE BUTTER  
HEAVENLY MASHED POTATOES  
GRILLED VEGETABLE RATATOUILLE  
WHITE CHEDDAR MAC & CHEESE  
CAULIFLOWER AU GRATIN  
ROASTED ASPARAGUS  
FLAME ROASTED SWEET CORN & PEPPERS  
PARMESAN CREAMED SPINACH  
BUTTERED BROCCOLINI + ALMONDS  
EDAMAME SUCCOTASH + BUTTERY SAUCE

# Fall & Winter

## PLATED FIRST COURSE

THE SIMPLE SALAD (\$3.50 | GUEST) *\$5 per guest*  
WALDORF CAESAR SALAD  
GORGONZOLA, BACON & TOASTED WALNUT CAESAR  
TOMATO BASIL BISQUE + MINI-GRILLED CHEESE  
DUCK AND VENISON SAUSAGE FILÉ GUMBO  
SPICY PASTA SALAD + SMOKED GOUDA,  
TOMATOES & BASIL

**MAIN ENTRÉE** *\$18.50 per guest*  
*includes one accompaniment*

### BEEF + WILD GAME (+\$4)

CHICKEN FRIED SHORT RIBS + PAN GRAVY  
OLD FASHION SALISBURY STEAK + ONION GRAVY  
HERBED PRIME RIB + CHOICE OF MERLOT AU JUS  
OR CREAMY HORSERADISH SAUCE  
MEAT LOVER'S LASAGNA (BEEF, VEAL, & PORK)  
ESPRESSO-RUBBED VENISON + CHIPOTLE-BOCK BUTTER  
TEXAS HILL COUNTRY WILD GAME PAELLA  
CHICKEN FRIED ANTELOPE OR RIBEYE + RED EYE GRAVY  
VENISON BOLOGNESE OVER TAGLIATELLE

### POULTRY + PORK + FISH

POMEGRANATE LACQUERED ROAST CHICKEN  
ROASTED BREAST OF CHICKEN + CHASSEUR SAUCE  
CHICKEN & GRITS + GOAT CHEESE & CREOLE BUTTER  
CREAMY TUSCAN GARLIC CHICKEN  
GARLIC BASIL CHICKEN + TOMATO BUTTER SAUCE  
PORK CHOPS & MUSHROOMS + WHITE WINE SAUCE  
PORK SCHNITZEL + BRAISED PORK GRAVY  
MANGO CHUTNEY GLAZED SALMON  
PAN-FRIED SEA BASS + BACON JAM  
CATFISH PECAN MEUNIÈRE

*Each additional entrée is \$8.95/guest  
and includes one accompaniment.*



## ACCOMPANIMENTS

*\$4 per guest*

BROWN BUTTER GREEN BEANS  
CORNBREAD DRESSING  
SWEET POTATO, BACON & APPLE HASH  
EGGPLANT AU GRATIN  
GREEN CHILI CORN PUDDING  
FARMHOUSE GARLIC MASHED POTATOES  
BALSAMIC GRILLED BABY CARROTS  
FREEFORM POTATOES AU GRATIN  
MAPLE GLAZED ROASTED ACORN SQUASH  
FIVE GRAIN RICE PILAF  
SAFFRON RISOTTO + PISTACHIOS  
WHITE CHEDDAR MAC & CHEESE  
CAULIFLOWER GRATIN  
ROASTED ASPARAGUS  
APPLE BACON CABBAGE  
PARMESAN CREAMED SPINACH  
BUTTERED BROCCOLINI + ALMONDS



# Stations

Stations are a perfect option if you want to offer a wide array of menu items to your guests! They are also a fabulous addition to your Cocktail Reception and/or as a surprise After-Hours Snack!

If space for traditional tables is limited in your venue, with Stations, you do not necessarily need a seat for every guest; you could easily intermix different table types/sizes & furniture. How fun!

Sprinkling 3-5 Stations throughout your venue allows you to maximize the space and encourages your guests to mix and mingle. Each selection is portioned as a heavy appetizer & served on small plates. Depending on the station type, it will either be manned with an attendant or self-serve. With so many scrumptious options, your guests will be talking about your event for years to come!



# Stations

Each selection is portioned as a heavy appetizer & served on small plates. Included in pricing: Specialty Linen, Curated Display, cocktail napkin & disposables. China upgrade \$2 per guest.

## ANTIPASTO BAR

*\$7 per guest*

Selection of Charcuterie, Artisan Meats & Cheeses, Pickled Veggies, Fruit Spreads, Rustic Bread & Crackers  
Fresh Fruit add-on (\$+2)

Selections will fluctuate based on market availability & seasonality.

## ARTISAN CHEESE BAR

*\$7 per guest*

Selection of Cheeses, Pickled Veggies, Fruit Spreads, Local Honey, Rustic Bread & Crackers  
Fresh Fruit add-on (\$+2)

Selections will fluctuate based on market availability & seasonality.

## SHRIMP+FRUIT+CHEESE

*\$11 per guest*

Selections will fluctuate based on market availability & seasonality. Tabasco Poached Gulf Shrimp Shooters, Selection of Cheeses, Fresh Fruit, Local Honey, Rustic Bread & Crackers

## BRUSCHETTA BAR

*\$9 per guest*

Grilled Rosemary & Olive Ciabatta Crostini's with Toppings:

- Spring Pea Hummus & Whipped Ricotta
- Saffron Tomato & Grilled Peach Confit
- Caramelized Seasonal Vegetables w/ Onions & Roasted Garlic
- Mixed Heirloom Tomatoes w/ Asparagus
- Sautéed Mushrooms

## FLATBREAD BAR

*\$7 per guest*

Choose TWO:

- Gluten Free Mediterranean Veggie
- Tomato & Basil
- Mushroom & Prosciutto
- Meat Lover's
- Pear, Arugula & Prosciutto
- Grilled Chicken, Goat Cheese, Arugula, Pesto
- Chorizo, Jack Cheese & Jalapeños

## PANINI BAR

*\$9 per guest*

Choose TWO:

- Americana
- Italian
- Greek
- Cuban
- Country Club

Served on Ciabatta Artisan, Roasted Red Pepper & Garlic, Heartland Crusty Seed & Grain, or Sourdough

## PASTA BAR

*\$9 per guest*

Choose TWO:

- Stuffed Pasta Shells
- Meat Lover's Lasagna
- Potato Gnocchi + Gorgonzola Sauce
- Penne Alfredo
- Tortellini + Creamy Pesto Sauce
- Rigatoni + Creamy Marinara
- Pesto Rigatoni + Sundried Tomatoes

ADD-ON \$4 PER GUEST

Mini Italian meatballs, Italian sausage, grilled onions & peppers, grilled mushrooms, fresh grated parmesan, & mini Italian rolls.

# Stations

Each selection is portioned as a heavy appetizer & served on small plates. Included in pricing: Specialty Linen, Curated Display, cocktail napkin & disposables. China upgrade \$2 per guest.

## MASHED POTATO BAR

*\$8 per guest*

Mashed Yukon Gold and Sweet Potatoes

Includes the following toppings:

applewood smoked bacon, green onions, shredded jack and cheddar cheese, sour cream, butter, caramelized onions, sautéed mushrooms, brown sugar, and candied pecans.

Add Buffalo or Buttermilk Fried Chicken Strip (\$+2)

## MAC + CHEESE BAR

*\$9 per guest*

Choice of panko crusted, jack, asiago and gorgonzola Mac + Cheese or Traditional Mac (Sharp Cheddar & Monterey Jack).

Includes the following toppings: applewood smoked bacon, sundried tomatoes, crunchy onions, sliced Italian sausage, and sliced mushrooms.

## BISCUIT BAR

*\$9 per guest*

THREE varieties of Biscuits:

Flaky Buttermilk, Cheddar + Herb, Chef's Choice seasonal selection.

Includes the following toppings:

chopped green onions, crisp bacon lardons, pepper gravy, honey butters, fig & onion jam, smoked ham, and manchego cheese.

## COMFORT FOOD

*\$13 per guest*

Fried Chicken + Belgian Buttermilk Waffles  
drizzled with Texas Honey Butter

*or*

Steak Strips smothered in Country Cream Gravy

*and*

CHOICE OF SLIDER:

- Spicy Whiskey BBQ (Beef, Bison, Turkey)
- Smoked Mushroom
- Pulled Pork + Cilantro-Jalapeno Slaw
- Venison, Swiss + Balsamic-Glazed Arugula
- Braised Short Rib + Crispy Onions

*and*

CHOICE OF MAC & CHEESE:

- Traditional Mac  
(Sharp Cheddar + Monterey Jack)
- 4 Cheese  
(Fontina, Gorgonzola, Pecorino, Parmesan)

## BRUNCH STATIONS

*\$4 each per guest*

Breads & Pastries

Seasonal Fruit

Biscuits & Chorizo Gravy

Venison Breakfast Sausage

Maple Smoked Bacon

Cheddar Cheese Grits

Brown Sugar-Glazed Ham + Cheese'wich

Bacon-Banana Waffle'wich + Peanut Butter  
& Maple Syrup (+\$2)

Deep-Dish Quiche (many flavors) (+\$2)

Homestyle Potatoes

Frittata + Mango Sauce (+\$2)

Baked French Toast

Oatmeal Crème Brûlée

Crêpe Station with Attendant (+\$6)

Omelet Station with Attendant (+\$6)

# Stations

Each selection is portioned as a heavy appetizer & served on small plates. Included in pricing: Specialty Linen, Curated Display, cocktail napkin & disposables. China upgrade \$2 per guest.

## CROSTINI BAR

*\$9 per guest*

Grilled Rosemary & Olive Ciabatta Crostini's adorned with...

Choose TWO Toppings:

- Spring Pea Hummus + Whipped Ricotta
- Saffron Tomato + Grilled Peach Confit
- Caramelized Seasonal Vegetables + Onions & Roasted Garlic
- Mixed Heirloom Tomatoes + Asparagus
- Sautéed Wild Mushrooms

## HEIRLOOM SALSA TRIO

*\$4 per guest*

Choose THREE: Habanero Salsa, Picante Salsa, Roasted Garlic Salsa, Peach Salsa, Raspberry-Chipotle Salsa, Jalapeno Salsa. Served with organic Tortilla Chips

Add Fresh Guacamole for +\$2/guest

## CON QUESO SUPREME

*\$7 per guest*

Warm monterey jack cheese with chorizo + fresh mushrooms. Served with organic Tortilla Chips, Heirloom Salsa Trio, pico de gallo, & jalapeños. Add Fresh Guacamole for +\$2/guest

## QUESADILLA STATION

*\$9 per guest*

Choose TWO:

- Grilled Chicken & Brie + Raspberry Chipotle
- Carnitas & Jack Cheese + Salsa Verde
- Grilled Vegetable & Havarti Cheese + Balsamic Reduction

Served with organic Tortilla Chips, Heirloom Salsa Trio, pico de gallo, & jalapeños.

## FAJITA BAR

Choose from the following fillings:

Chicken, Beef, Pork or Grilled Vegetables

*Select one- \$9 per guest*

*Select two- \$12 per guest*

Served with fresh flour tortillas, corn tortillas, shredded cheeses, sautéed onions & peppers, shredded lettuce, sour cream, Heirloom Salsa Trio, Queso Supreme, Fresh Guacamole, pico de gallo, jalapeños & organic Tortilla Chips,

## CANTINA TACO BAR

Choose from the following fillings:

Shredded Chicken Ranchero, Shredded Beef, Roasted Pork or Grilled Vegetables

*Select one- \$8 per guest*

*Select two- \$11 per guest*

Served as traditional soft soft tacos on fresh flour tortillas. Tacos are served with shredded cheeses, shredded lettuce, sour cream, Heirloom Salsa Trio, pico de gallo, jalapeños & organic Tortilla Chips,

## CARVING STATION

*\$11 per guest*

Available for parties of 50 guests+ and includes one accompaniment. Inquire directly about selections available for this Station. Requires relatively easy access to electricity in order to operate.

# BYOB Bar



## **BASIC BAR** *\$5 per guest*

YOU PROVIDE THE ALCOHOL & WE DO THE REST!

- PERFECT FOR BEER & WINE BARS -

Acrylic Cups, Ice, Bar Equipment, 2-6 ft. Bar Tables  
+ Black Linens (if needed), Water Station, Mixers, Garnishes

Mixers include: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic  
Garnishes include: Lemons, Limes

## **LUXE BAR** *\$8 per guest*

YOU PROVIDE THE ALCOHOL & WE DO THE REST!

- PERFECT FOR FULL BARS -

Acrylic Cups, Ice, Bar Equipment, 2-6 ft. Bar Tables + Black  
Linens (if needed), Calligraphy Drink Menu Board, Water  
Station, Mixers, Garnishes

Mixers include: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic,  
Orange Juice, Cranberry Juice, Pineapple Juice, Lime Juice,  
Lemon Juice, Simple Syrup, Grenadine, Bitters  
Garnishes include: Lemons, Limes, Cherries, Olives, Margarita Salt



## **BRUNCH BAR** *\$6 per guest*

PROVIDE THE CHAMPAGNE & VODKA & WE DO THE REST!

Acrylic Cups, Ice, Bar Equipment, 2-6 ft. Bar Tables  
+ Black Linens (if needed), Water Station, Mixers, Garnishes

Mixers include: Orange Juice, Cranberry Juice, Pineapple Juice,  
House Bloody Mary Mix, Garnishes include: Limes, Olives,  
Cranberries, Cracked Pepper, Pickled Vegetables, Celery



## **SIGNATURE COCKTAILS**

PROVIDE THE ALCOHOL & WE DO THE REST! *\$2 per guest*

\*Add-On to one of the Packages above. Signature Cocktail  
suggestions will be presented to you based on your taste  
preferences, menu selections & overall vibe of your event!

*Custom cup + napkin  
packages & glassware  
upgrades available!*



# Terms & Conditions

**GRATUITY** ~ The Posh Affair does not charge a gratuity for the service staff. At the client's discretion, any gratuity will go directly to the service staff on the day of the event.

**FINAL PAYMENT** ~ Final Payment for your event is due no later than 5 business days prior to your event date. If final payment isn't received by The Posh Affair 5 business days prior, a \$250 late fee will be assessed for each day past due. If payment is not received by the event date, services will not be provided.

**FINAL GUEST COUNT** ~ Final Guest Count is due 14 business days prior to your event date(s) and is not subject to reduction after that time. If you need to increase your guest count, within 10 business days of your event date, we will make every effort to accommodate your request.

**PAYMENT METHODS** | All client's wanting to satisfy any payments via check, please make payable to The Posh Affair and send to: The Posh Affair, 3607 N. Loop 336 West, Suite B, Conroe, TX 77304. Please let The Posh Affair know you are mailing your payment prior to its due date. Cash payments can also be arranged if preferred. Credit & debit cards are accepted online as well as bank transfers.

**TEXAS STATE TAX** | The Posh Affair charges 8.25% on all listed services. A caterer is defined in Texas Administrative Rule 3.293(a)(4) as anyone who prepares and serves meals, drinks, or other food products at a location designated by the customer. A caterer is considered to be a food service operator, that is, someone who sells food ready for immediate consumption. Food prepared, sold, or served by caterers is taxable. A caterer must collect tax from the customer on the total price for preparing and serving the catered meal, including all separately stated expenses (forexample, a charge for delivery or providing servers) billed in connection with the meal. The taxable price includes anyseparately stated charge for the room or facility, and for the customer's use of such things as tables, chairs, tableware, and tablecloths. A separately stated charge for the use of these items is not considered a rental but an expense connected with the sale of the food and beverages. Any item that a caterer uses to prepare, serve, present, clean up, or dispose of food in its catering service is taxable.

**SERVICE FEE** | The service charge covers the cost of any kitchen rentals & essentials needed to prepare for & serve your event, liability insurance fees, all necessary off-site permits, energy costs, and other administrative expenses. In addition, this fee covers your on & off-site operations team, culinary team, and your back of the house team- which is truly the heart of your event plate! Please keep in mind that we have to bring ALL equipment on-site to your venue. Unfortunately dedicated "kitchen" spaces in most venues are less than desirable to say the least. In our business we joke that caterers bring "everything but the kitchen sink" to an event. As you can imagine, the expense & labor of transporting all of these items can get very costly- and the service charge is used to defray the cost of all of these expenses.

**TIMELINE** ~ YOU WILL BE BILLED FOR ADDITIONAL STAFF HOURS if your event does not adhere to the agreed upon timeline. Overtime will be charged at \$22/server/hour and \$25/bartender/hour.

**CANCELLATION BY CLIENT** ~ All prepayments and deposits are forfeited if you, the client, cancel the event at any time. The Posh Affair will apply the entire balance of your deposits and prepayments, less \$500.00 towards another event occurring within 90 days of the original event date. Subject to our availability. All costs are subject to change.



# Terms & Conditions

**CANCELLATION BY VENUE or ACTS OF GOD** ~ All prepayments and deposits are forfeited if the event is cancelled by your venue or acts of god (i.e. fire, flood, terrorist activity) preventing The Posh Affair from performing your event as agreed. The Posh Affair will apply the entire balance of your deposits and prepayments, less \$500.00 towards another event occurring within 90 days of the original event date. Subject to our availability. All costs are subject to change.

**CANCELLATION BY THE POSH AFFAIR** ~ The Posh Affair reserves the right to terminate this contract for any justifiable reason. In the event The Posh Affair terminates this contract within 30 days prior to your event date. All deposits and prepayments will be returned in full within 10 days as well as an additional \$500.00 penalty.

**DAMAGE** ~ The Posh Affair assumes no responsibility for ANY damage or loss of any merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. We will do everything possible to ensure that all of your supplies, rentals and equipment are cared for and maintained in good working order and without any damage.

**THE POSH AFFAIR'S LIABILITY** ~ The Posh Affair's only liability, for third party claims, will be for actions caused by The Posh Affair and/or the negligent conduct of it's employees.

**THIRD PARTY LIABILITY & ASSIGNABILITY**~ The Posh Affair assumes no responsibility for the conduct of guests, members and third parties hired to provide services. This contract is not assignable without the written consent of The Posh Affair.

**INSURANCE** ~ The Posh Affair maintains Commercial Catering and Liability Automobile Insurance.

**UNLAWFUL ACTIVITIES** ~ The client will comply with all the laws of the United States and the State of Texas, all municipal ordinances and all lawful orders of police and fire departments, and will not do anything on the premises in violation of any laws, ordinances, rules or orders. If unlawful activities are occurring on the premises, The Posh Affair will vacate the property and provide no refund of any kind.

**STORAGE** ~ Prior approval from The Posh Affair management is required for any items stored before or after an event.

**RENTALS** ~ You may provide part of your own rental items for your event. Rental items required to be purchased through The Posh Affair include plates, glassware, chargers, flatware, buffet/station service items and linens, as those items directly affect the service that The Posh Affair provides. The Posh Affair will/may give you an estimated cost/ list of rentals for your event. You may change/cancel those items until 2 weeks prior to your event, however, certain items may incur RESTOCKING & CANCELLATION Fees. Certain rentals may be provided by The Posh Affair upon request. Any loss or damage to ANY rentals not covered with a damage waiver will be billed to you after your event.

**MENU/FOOD QUANTITIES & LEFTOVERS** ~ The Posh Affair will prepare between 5%-10% overage based on the final number of guests we receive from you. Part of this overage is to include feeding of the staff and/or vendors. To prevent food-born illnesses and in accordance with the health code, The Posh Affair cannot provide you with leftovers.



# Terms & Conditions

**MENU COST** ~ If a drastic change in the cost of an ingredient(s) within your menu is established you have two options. 1. -- A new cost (maintaining your present menu) will be assessed based on current market prices and you may agree to the new price. OR 2. -- Substitute menu item(s) will be presented to you in order for you to maintain the agreed upon (per person) menu price.

**GUEST COUNT OVERAGE** ~ You will be charged for the guaranteed number of guests contracted unless you have more attendee's than the contracted guarantee. If guest count is exceeded, you will incur additional charges following your event.

**RAIN PLAN** ~ If your event is in an outdoor location, you are required to have a feasible rain plan in place at least 1 month before your event. The Posh Affair must agree upon the rain plan & will consult if needed.

**EXCLUSIVITY** ~ All food and non-alcoholic drink items served at your event must be purchased through The Posh Affair. Exceptions include items The Posh Affair is unable to provide because of restrictions set by the Venue or because an item is out of our realm of expertise.

# Pass The Plate

## PARTNERSHIP

Food waste is the number one contributor to our landfills, and traditional catering is a big part of the problem. The Posh Affair clients can be proud that their event produced zero-waste: all food was donated, composted or recycled. With that said, we started our "PASS THE PLATE" Partnership.



Currently we're honored to partner with The Montgomery County Women's Center (MCWC). Their mission is to lead the effort in preventing Domestic Violence and Sexual Assault through crisis intervention, assistance, advocacy, empowerment & social change.

In Montgomery County alone,  
MCWC serves 50-75 women & children:

3 meals

2 snacks

every.single.day.

That's 93,750 meals and 62,500 snacks per year.

*our hope with this partnership is to do our best  
to lighten their load.*