

Origami Catering Order Form



HANDROLL X KUSHIYAKI BAR

CLIENTS DETAILS:

First name		Last name	
Phone		Email	
Date of event		Type of event	
Time of arrival		Time of meal serving	
Estimated number of total guests			

EVENT COORDINATOR'S CONTACT :

Name		Last name	
Phone		Email	

Origami Catering Packages

ALL PACKAGES INCLUDE...

- Iced green tea beverage station
- Disposable plates, napkins, and chopsticks
- House special sauces (up to 4)
- Ginger and wasabi
- tasting event for 2 at Torrance restaurant.
(5 roll Dinner Set for 2)

○ Package A. Up to 30 Guests

- \$1350**
- (4 rolls per guest)
 - (1 Sushi Chef)
 - Up to 6 Classic proteins
 - additional guest fee \$45

○ Package D. Up to 120 Guests

- \$4499**
- (4 rolls per guest)
 - (2 Sushi Chefs)
 - Up to 8 Classic proteins
 - additional guest fee \$36

○ Package B. Up to 60 Guest

- \$2499**
- (4 rolls per guest)
 - (1 Sushi Chef)
 - Up to 6 Classic proteins
 - additional guest fee \$42

○ Package E. Up to 150 Guest

- \$5499**
- (4 rolls per guest)
 - (2 Sushi Chefs)
 - Up to 8 Classic proteins
 - additional guest fee \$30

○ Package C. Up to 90 Guest

- \$3499**
- (4 rolls per guest)
 - (2 Sushi Chefs)
 - Up to 6 Classic proteins
 - additional guest fee \$39

Larger events can be customized.

Additional proteins available at an additional charge.

Premium protein upgrades available.

CLASSICS

☐ BF Tuna	☐ Spicy Salmon	☐ Spicy Bay Scallop
☐ Tuna Avocado Crunch	☐ Yellowtail	☐ Unagi
☐ Spicy Tuna Crunch	☐ Spicy Yellowtail	☐ Classic Cali
☐ Salmon	☐ Bay Scallop	☐ Salmon Skin

PREMIUM UPGRADE

☐ Amaebi		Qty x \$		=	
☐ A5 Wagyu		Qty x \$		=	
☐ Blue crab		Qty x \$		=	
☐ Uni Shiso		Qty x \$		=	
☐ Ikura Shisho		Qty x \$		=	
☐ Hokkaido Sea Scallop		Qty x \$		=	
☐ Uni Ikura Toro		Qty x \$		=	
☐ Lobster		Qty x \$		=	

HOUSE SAUCES (4 sauces included)

☐ Truffle Soy	☐ Nikiri Shoyu	☐ House Spicy Aioli	☐ Ponzu
☐ Yuzu Sosu	☐ Shichimi Jalapeno Soy	☐ Garlic Ponzu	

Additional sauces \$25 x Qty = \$

Name of additional sauces

Soy paper \$1 each x Qty = \$

Notes _____

Kushiyaki Catering Add-ons

200 Skewer minimum order for onsite grilling

Authentic yakitori/kushiyaki grill over Japanese Binchotan Charcoal.

- Orders less than 200 skewer will be grilled at the restaurant and served buffet style in chafing dishes over a heat lamp.
- Minimum order 50 skewers

CHICKEN

Chicken Meatball - 7.5

Chicken Thigh - 7.5

Chicken Gizzard - 6

BEEF

A5 Wagyu - 30

Certified Authentic A5
Wagyu From Japan

Marinated Short Rib - 11.5

Sweet-Savory Marinade

Beef Tongue - 10.5

LAMB

Lamb Chop - 13

SEAFOOD

Jumbo Sea Sallop - 9

Jumbo Shrimp - 7.5

PORK

Pork Belly - 7.5

Kurobuta Sausage - 6

Bacon Wrapped
Asparagus - 7.5

Bacon Wrapped
Enoki Mushroom - 7.5

Bacon Wrapped Okra - 7.5

VEGETABLE

Asparagus - 6

Okra - 6

Shitake Mushroom - 7

Shishito Pepper - 5.5

Garlic - 4.5

Grilled Sweet Corn - 7

Facility Requirements

Near by handwash sink available?

\$500 rental fee for portable sink, if not available.

☐ Yes ☐ No

10'x10' Pop up tent required?

\$300 grental fee for Pop up tent, if not available.

☐ Yes ☐ No

Near by electricity available? (within 25 feet)

\$300 generator rental fee, if no electricity is available

☐ Yes ☐ No

Must notify Caterer within 14 days prior to the event to ensure that all the mentioned facilities are available.

Travel

No charge up to 20 miles from 21434 Hawthorne Blvd. Torrance, CA 90503

Event address

Milage from cater (Torrance)

First 20 miles included.

Additional milage fee **\$5 x**

Total \$

Additional insurance required?

☐ Yes ☐ No

If yes, how much & who is the additional insured?

Cost of additional insurance \$

Facility Contact Information:

Address

Main Contact

Phone

Email

Website

Required Permits

Access Code?

Standard Service Hours

1 hour setup and preparation

1 hour, 30 minutes serving food

1 hour clean up and break down

Additional service time

Hours x \$200 = \$

Catering Policy



1. Customer agrees to pay for the specified number of guests, plus any additional guests that attend. It is the obligation of the customer to call or email the Caterer five business days prior to the function with the final guest count. This final guest count shall be the minimum guaranteed guest count for the purposes of calculating the contract price.
2. In the event customer cancels or otherwise breaches this agreement, the deposits paid by the customer shall be forfeited. This forfeiture shall not relieve customer of other liabilities, including but not limited to costs for loss of time by Caterer, the cost of any food, service, or equipment already contracted for by the Caterer. Any loss of the Caterer due to his inability to undertake and assume other contracts for the agreed date of function and such other damages incurred by the Caterer.
3. In the event of a breach of this agreement by the customer, customer shall be obligated to pay interest at the legal rate according to state law on any sums past due. The customer shall also be responsible for the Caterer's reasonable attorney fees in bringing any action to enforce any of the terms of this agreement.
4. Caterer shall not be held liable for failure to supply any item or service when prevented from doing so by any cause beyond its control. These causes shall include, but not be limited to, strikes, labor disputes, accidents, earthquakes, thunderstorms, regulations of any governmental authority, fuel supply, water supply, gas, electricity, or air conditioning if any. These limitations as stated should not be a breach of this agreement by Caterer. Caterer will not responsible for any cause and cost of these limitations. Caterer also reserves the right to make substitutions in the menu for any items that shall not be reasonably and readily obtainable in the open market.
5. Caterer guarantees price for 12 months from the date of this contract and price is subject to change. Caterer will give customer advance written notice of any change in prices, which will be reflected on the website.
6. Children under 10 years of age, musicians, photographers, or any additional vendors working at this function will be charged at two-thirds of the prevailing rate per person.
7. No function will be permitted to run overtime without Caterer's approval. Caterer reserves the right to add reasonable additional charges for the event running beyond the time agreed upon. This includes additional cost of a longer serving time and/or an earlier arrival time as stated in the proposal.
8. For any service by Caterer at an off-site premise, the customer shall be responsible for any damage to the off-site premises that may be caused by the customer's guests, employees, members or invites, and vendors. The customer warrants that it is their responsibility to take good care of the fixtures, furnishings, and personal property located in the off-site premises.
9. This contract is not transferrable by customer without the written consent of Caterer.
10. Customer agrees to indemnify and hold harmless Caterer and its servants and agents from any and all claims, liabilities, loss demands, or any actions whatsoever. This includes any personal injuries, death, or property damages to any persons attending the function hereby contracted for due to any reason or cause. Customer agrees to reimburse Caterer for any expenses or loss including reasonable attorney's fees and expenses incurred by reason of any such claim being made against Caterer.
11. At the conclusion of the function, any of the food or beverages leftover for the customer will be left to customer at the Caterer's discretion.
12. Whenever a license and/or permit are required for the customer's function, such license and/or permit shall be procured from the proper public authorities by the customer at their own cost and expense. Such license, permit, and proof of payment shall be provided to the Caterer at least 14 days prior to the function.
13. Caterer shall not be held responsible or liable for any food products that may cause an allergic reaction. Certain products provided by the Caterer may contain nuts, eggs, gluten, and any other allergens. It is the sole responsibility of the customer to inform their guests of the presence of these possible ingredients.
14. This contract shall be construed under the laws of the State of California and the State of California shall be the venue for any and all legal actions undertaken relating to or under this contract.
15. Customer agrees that their sole remedy for default by Caterer shall be the return of any deposits or any amount of money paid to Caterer pursuant to this contract. Customer agrees that no demand shall be made for and no suit brought for the recovery of incidental or consequential damages.
16. Caterer makes no additional warranties, express or implied, beyond those specifically mentioned in the agreement and as such shall not be liable for any loss or damage directly or indirectly arising from this contract. Any contradictory statement made by an employee of Caterer shall have no effect or bearing, and all the terms contained herein shall control.

Catering Policy



17. Where the customer is a corporation, unincorporated association, partnership, government affiliation, or other legal entity, this agreement shall be binding on such entity as well as on the individual executing it on its behalf.
18. The person executing this contract expressly represents that they are at least 18 years of age. If any organization is named therein as customer, then they are authorized to execute this contract on behalf of said organization.
19. A 18% gratuity is added to all orders.
20. If a certificate of insurance document is requested, it must be done so in writing and customer must allow 5 business days to receive such documentation.
21. Final Balance Due: The final balance due for your event may be charged in full within 7 days prior to the event.
22. This agreement constitutes the entire contract between the parties.

Total Cost \$

Catering Package ☐ A \$1350 ☐ B \$2499 ☐ C \$3499
☐ D \$4499 ☐ E \$5499

Add-ons

Total \$ Sales tax \$ + 18% Gratuity \$

Grand Total \$

Deposit \$. on date

Payment method

Balance \$. Due on date

Payment method

Origami Catering

Print

Date

Client

Print

Date