



one
world

Catering

full service catering & bartending service in bloomington, indiana



ENTREE

*lemon herb roast chicken
with braised fennel*

*mediterranean stuffed chicken
with peperonata sauce*

SIDE

roasted brussel sprouts

ONE WORLD CATERING

catering@bloomington.com

812. 334. 3663

WELCOME

Thank you for choosing One World Catering!

One World Catering opened in 2009 and has become
Bloomington's premier caterer.

Along with our belief in delicious food and professional service,
we continue the One World Enterprises tradition of valuing
community partnerships and sustainable business practices. We
strive to source our ingredients locally, and to support
Bloomington not-for-profits whenever possible. We preserve our
surroundings by composting food scraps, recycling, and use
environmentally-friendly disposable products.

As a full-service caterer, we pride ourselves on providing
delicious food, excellent service, and a stress-free
wedding day for you.

catering@bloomington.com

812. 334. 3663

@owcatering

LET'S GET STARTED!

INQUIRE WITH OWC

It is never too early to book your caterer! We have a limited number of event spaces per day, so please reach out as soon as you have set your date to confirm availability. Popular wedding days often fill up 9-12 months in advance.

RECEIVE A CATERING PROPOSAL

Your catering proposal will be tailored to what you are looking for based on the details we discuss at your initial consultation. The proposal will include all items, services, and total costs. This is just a starting point, so changes can be made as needed.

ATTEND A TASTING

Try the menu options you are interested in to decide on your final menu.

SCHEDULE A CONSULTATION

Let's start with an initial consultation to discuss what you are looking for. We will discuss your ideas for appetizers, dinner, dessert, bartending, rentals, and linens, so it is best to be prepared with at least a general idea of these.

RESERVE YOUR DATE

Sign a contract and put down a 25% deposit.

FINALIZE YOUR DETAILS

Final information is due 2 weeks before your wedding, so you have plenty of time to finalize your details throughout the planning process.



BUFFET

SELECTING YOUR MENU

One World Catering offers two main categories of buffets: casual curated buffets or custom buffets. All buffets are self-serve.

CASUAL CURATED BUFFETS

Casual curated buffets have pre-set items that fit a particular theme. These buffets tend to be a more budget-friendly option than a custom buffet.

CUSTOM BUFFETS

Custom buffets are built by selecting your entrees and sides a la carte.

We recommend selecting:

- 2 meat entrees
- 1 vegetarian (or vegan) entree
- 1 starch side
- 1 - 2 vegetable sides





PLATED MEALS

SELECTING YOUR MENU

OWC only commits to one event with a plated meal per day, so availability may be limited. Plated meals are built by selecting your entrees and sides a la carte.

ENTREES

We recommend offering your guests the choice of:

- 2 meat entrees
- 1 vegetarian (or vegan) entree
- 1 kids meal (*if needed*)

SIDE DISHES

We recommend selecting one starch and one vegetable side dish to go with each entree. The side dishes can be the same for all entrees, or each entree can have its own set of side dishes.

ADDITIONS

Consider adding bread for the tables and/or a salad course.

RENTALS:

CHINA + FLATWARE + GLASSWARE

Rentals are required for plated dinners. Complimentary greenware is still available for all other parts of your reception if you prefer.

China is available in all white, white with silver trim, or ivory with gold trim. Flatware is available in silver or gold.



PLATED MEALS

continued

PLATED MEALS

Plated meals require a little extra planning and information so that OWC can execute your dinner service quickly and efficiently.

Guests will need to select their meal choice on their RSVP ahead of the reception (unless all guests will receive the same meal).

Plated meals require the following:

- assigned seating if you are offering more than one meal choice

You do not have to assign individual seats as long as guests are assigned to a specific table.

- guest list with names, meal selection, table number, dietary information
- placecard for each guest that has their name and meal choice

Placecards can either be pre-set at each place setting at the dining tables or on a table for guests to pick up and take to their seat.



BUFFET vs PLATED

buffet

PROS

- guests can try multiple options
- wider range of buffet pricing to fit any budget
- guests will take the items they like instead of getting a pre-selected meal

CONS

- buffets are self-serve, so we cannot control portion sizes that guests take
- we suggested buffering entree portions since guests may take more than 1 entree and/or some of everything +\$

plated

PROS

- may feel more formal
- dinner service may be faster since multiple tables will be served at one time/guests don't have to wait in a buffet line

CONS

- must rent china + flatware + glassware for dinner +\$
- requires more planning and documentation
- higher service charge to account for the extra front of house and culinary staff needed



INCLUSIONS & RENTALS

COMPLIMENTARY INCLUSIONS:

COMPOSTABLE GREENWARE

disposable plates, cups, napkins, and utensils needed for all items provided by OWC (*plated meals require the use of china*)

CATERING SERVICE TABLE LINENS

White, ivory, or black house linens for all tables needed for items provided by OWC

INCLUSIONS:

SERVICE STAFF

OWC will take care of set up and clean up of all items we provide. Staff will be onsite throughout your reception to set up a table or pass appetizers, refill the buffet or serve plated meals, refill beverages, and bus tables. The service charge covers the cost of staff labor.

UPGRADES + ADD ONS:

CHINA + FLATWARE + GLASSWARE

China is available in all white, white with silver trim, or ivory with gold trim. Flatware is available in silver or gold.

LINENS + CLOTH NAPKINS

Linens for cocktail, dining, and miscellaneous tables are available. House linens are available in white, ivory or black. Cloth napkins are available in a wide variety of colors. Please inquire about specialty linen orders for additional colors, fabrics, patterns, etc.



READING YOUR PROPOSAL

You are responsible for reviewing all information on your catering proposal and making corrections in an appropriate time frame.

Event Date - Friday, August 30, 2024

Client/Organization Practice Account	Event Date 8/30/2024 (Fri)	Booking Contact Kercheval Valenta, Chr	Booking Tel (812) 334-3663	Event# E16659
Address 2250 W Sunstone Drive		Site Contact Kercheval Valenta, Chr	Site Cell	Pin Guests 100

STYLE OF SERVICE

Site Location	
Site Name	Site Address
Private Residence	..

TIMING

Venue				
Description	Arrival	Start	End	Serving
Buffet	3:30 pm	5:00 pm	10:00 pm	NA

The time OWC will arrive for the reception. If you are renting china, a separate set up time will be required.

Food/Service Items				Price	Qty	Total
COCKTAIL HOUR						
6ft Grazing Table - serves 100						
Includes:						
Charcuterie, Artisanal Cheeses & Crackers (D, P)						
Spreads with Sliced Baguette - Hummus (GF, VN), Tapenade (GF,S)						
Seasonal Vegetable Antipasto (VN)						
Grapes and Strawberries (GF, VN)						
Goat Cheese, Fig Jam & Crostini (D,VG)						
Marinated Mixed Olives (GF,VN)						
Spiced Nuts (GF,N,VN)						
DINNER						
Buffet:						
Herb and Olive Oil Focaccia (VN) - per dozen pieces						
				14.00	9	126.00
Seasonal Salad - (GF,VG, Can be VN) Summer - Mixed Greens, Choice of Dressing, with Heirloom Tomatoes, Fresh Corn and Crumbled Goat Cheese						
				5.00	100	500.00
Lemon-Herb Roast Chicken with Braised Fennel (GF)						
				16.00	65	1,040.00

DIETARY CODES

These codes indicate the main dietary information for each item. Refer to the "Dietary Information" section at the end of the proposal.

READING YOUR PROPOSAL

You are responsible for reviewing all information on your catering proposal and making corrections in an appropriate time frame.

MENU CHOICES

Don't forget to make your selections! "Choice of 1", "Pick 2", "TBD", etc.



Roasted Salmon (S) with Choice of 1: Tapenade and Grape Tomatoes, Lemon Dill Butter, Horseradish Creme, Orange Fennel Glaze or Beurre Blanc	17.00	65	1,105.00
Herb-Roasted Baby Potatoes (GF,VN)	3.50	100	350.00
Seared Green Beans and Tomatoes (GF,VN)	3.50	100	350.00
DESSERT			
Assorted Cheesecake Squares - (D, N, VG) - per dozen	24.00	8	192.00
Mini Cannoli with Traditional Ricotta Filling (D,N,VG) - per dozen - ***10 Dozen Maximum***	18.00	8	144.00
Mini Tiramisu (D,VG) - per dozen	24.00	8	192.00
SOFT BEVERAGE			
Filtered Water - gallon	3.00	8	24.00
Iced Tea with Lemon - gallon	9.00	5	45.00
Lemonade - gallon	9.00	5	45.00

BARTENDING

Each line represents a bartender. This example shows 2 bartenders each bartending for 4 hours.



BARTENDING			
Full Bar Set Up Fee - per bar	100.00	1	100.00
Bartender - per hour (5-9pm)	30.00	4	120.00
Bartender - per hour (5-9pm)	30.00	4	120.00
OPEN BAR			
Specialty Hosted Open Bar - 4 hours	32.00	100	3,200.00
Vodka, Dry Gin, Light Rum, Spiced Rum, Tequila			
Scotch, Bourbon Whiskey, Rye Whiskey			
Campari, Amaretto, Peach Schnapps, Triple Sec, Vermouth (Dry and Rouge),			
Angostura Bitters, Ginger Beer, Simple Syrup			
Cranberry, Lime, Lemon, Orange, Pineapple Juices			
Tonic Water, Soda Water, Assorted Coke Products (Coke, Diet Coke, Sprite)			
Assorted Garnishes			
3 Beer Selections, 4 Wine Selections, 1 Bubbles Selection and 2 Signature Drinks			

LINENS

Complimentary linens for all OWC service tables. These linens also correspond to the number of tables the venue needs to provide for OWC use.



LINENS			
Catering Service Tables:			
Economy Complimentary 90"x156" Rectangle Tablecloth - White (1 appetizer, 2 buffet, 1 soft beverage, 1 dessert, 2 bar)		7	
Dining Tables:			
Economy 120" Round Tablecloth - White	20.95	13	272.35
Miscellaneous:			
Economy 90"x156" Rectangle Tablecloth - White (DJ, gift)	14.50	2	29.00
Complimentary Greenware (plates, napkins, utensils, cups)			

Greenware = disposables

Don't forget any extra linens you will need for DJ, gifts, guestbook, favors, etc.

LINENS

READING YOUR PROPOSAL

You are responsible for reviewing all information on your catering proposal and making corrections in an appropriate time frame.

PAYMENTS

Your payment amounts will adjust as you make changes to your menu and/or guest count.

	Food/Soft Bev	coholic Beverage	Rentals	Labor	Equipment	Room Rentals	Other	Total
Subtotal	5,113.00	3,200.00	301.35	340.00	0.00	0.00	0.00	8,954.35
Gratuity	357.91	224.00	0.00	0.00	0.00	0.00	0.00	581.91
Service Charge	1,124.86	0.00	66.30	0.00	0.00	0.00	0.00	1,191.16
Taxes	409.04	256.00	21.10	0.00	0.00	0.00	0.00	686.14
Total	7,004.81	3,680.00	388.75	340.00	0.00	0.00	0.00	11,413.56

Subtotal	8,954.35	Total Value	11,413.56	Paid	0.00
Taxes	686.14	Per Guest	114.14	Balance	11,413.56
Service Charge	1,191.16				
Gratuity	581.91				

Deposit Schedule		
Due	Amount	Comment
9/10/2023	2,853.39	25% Deposit
5/30/2024	4,280.09	50% of Remaining Balance
8/16/2024	4,280.08	100% of Remaining Balance

IMPORTANT DATES

Put these dates on your calendar!

Event Detail Deadline: 8/15/2024

Clients are responsible for reviewing all details listed on the proposal as well as the following information and making corrections in the appropriate time frame.

BOOKING

A signed contract and deposit are required to reserve your date with One World Catering. If you have an applicable deposit, contracts and deposits are due within 2 weeks of receiving a contract from your Sales Coordinator. Events are booked on a first come, first served basis.

CANCELLATIONS

- > Events cancelled less than 2 weeks in advance are subject to 25% of the projected cost of the event.
- > Events cancelled less than 1 week in advance are subject to the full cost of the event.
- > Events hosted at Woolery Mill should refer to the cancellation terms on their contract.

DEADLINES

All final information must be submitted no later than 14 business days in advance including, but not limited to, guest count, item quantities, floor plans, seating chart, etc. Changes made and events booked fewer than 7 business days are at the discretion of One World Catering and may incur additional fees.

DIETARY INFORMATION

This information is listed next to each item on the menu. Please let us know if you/your guests have additional allergies that do not appear on this list.

DIETARY INFORMATION

Please refer to the following codes for dietary information on your menu:

- D = contains dairy
- GF = gluten free
- N = contains nuts
- P = contains pork
- S = contains seafood
- VG = vegetarian
- VN = vegan

READING YOUR PROPOSAL

You are responsible for reviewing all information on your catering proposal and making corrections in an appropriate time frame.

Don't forget to bring your own to-go containers!



GRATUITY

A 7% gratuity will be applied to all orders (with the exception of pick up orders) to support fair wages for our staff. Gratuity will be split between both the front of house and back of house teams. Additional gratuity may be added at the discretion of the host.

LEFTOVERS

If there are leftovers after the event you are welcome to take these home. Please note that leftovers are not guaranteed at any event. You will be responsible for providing all to-go containers and giving them to OWC staff before the start of the event. Anyone taking leftovers must have a signed waiver of liability on file with OWC.

MINIMUM ORDERS

All staffed events require a \$650 minimum food & beverage order. Drop offs require a \$500 minimum food & beverage order (Please refer to your contract for catering minimums for events held at the Woolery Mill). Events with catering and bartending services must meet a \$200 minimum bar sale in addition to the food minimum. Bar only events must meet a \$500 minimum sale. The minimum bar sales must be in alcohol sales and are exclusive of the set up and bartender labor fees. The client is responsible for paying any shortfall of these minimums. Orders that do not meet the minimum sale may be picked up from the Woolery Mill between 9am - 5pm. Pick up orders outside of this timeframe may be available upon approval.

OFFICE HOURS

If you call or send an email outside of these business hours, please allow at least 2 business days for a response.



OFFICE HOURS

The One World Catering office is open Monday – Friday, 10am-5pm. Please note that each Sales Coordinator may work varying hours each week depending on our event schedule. Meetings and tours are by appointment only.

SERVICE CHARGE

The service charge covers the cost of staff labor for your event and is a percentage of your bill. If the percentage of your bill does not cover labor for the event, a flat service charge will be applied. Service charges range from 15% - 30%* depending on the service needed for your event.

*Plated meals at The Wilds incur a 35% service charge.

Wedding Sales

Coordinators are often working at events over the weekend and will correspond with clients during weekday office hours.

TASTING EVENTS

One World Catering is pleased to offer quarterly tasting events that feature the 4 most popular Casual Curated buffets.

MENU

- Taco Bar
- Street Taco Bar
- BBQ Feast
- Pasta Bar
- assorted appetizer and dessert selections

COSTS

Couples who have signed a contract with One World Catering will receive 2 complimentary tickets to any tasting date. One tasting per couple is complimentary if you are considering attending more than 1 tasting. Prospective couples and additional guests may purchase tickets.

TICKETS

Tickets must be purchased in advance through EventBrite.

<https://www.eventbrite.com/e/one-world-catering-tastings-2023-tickets-86004879911>



PRIVATE TASTINGS

Private tastings are available if you are considering a **custom buffet** or a **plated meal**.

AVAILABILITY

Tastings are available Monday - Thursday afternoons. Availability will vary depending on our event schedule. Tasting dates in April and October may not be available. Tastings must be scheduled at least 1 week in advance.

MENU

OWC chefs will prepare up to 12 items and the OWC bakery will prepare ~5 items of your choice. Your tasting menu must be finalized at least 1 week in advance.

COSTS

Couples who have signed a contract with OWC will receive a complimentary tasting for 2. One tasting per booked couple is complimentary. Prospective couples may schedule a paid tasting. The cost of the tasting will be the cost of the menu items you would like to try.



PAYMENTS

PAYMENT SCHEDULE

DEPOSIT

Reserve your date with a signed contract and 25% deposit.

SECOND PAYMENT

A second payment of 50% of the remaining balance is due 90 days in advance.

FINAL PAYMENT

Your final payment will adjust depending on the final guest count and any last menu changes. This payment is due 14 days in advance.

POST-WEDDING

If you have an outstanding balance (consumption bar quantities, last minute additions, etc) you will be billed after the wedding. In the event of an overpayment, you will receive a refund check after the wedding.



METHODS OF PAYMENT

CREDIT CARD

Credit card payments can be made via online link. Payment links will be emailed to you 2 weeks before the payment due date. Payment emails will come from "Online Payment Request." Please take note of the link expiration date.

CHECK

Checks may be made out to One World Catering and mailed to One World Enterprises.



FINAL INFORMATION

WEDDING DAY IS ALMOST HERE!

All final information is due 2 weeks before your wedding. Please refer to the "Event Detail Deadline" on your contract and catering proposal for the exact date.

Final information should include the following:

- **guest count**
Don't forget to include yourself, your fiancée, and any vendors you will be feeding.
- **TBDs listed on your catering proposal and/or any last menu or quantity changes**
- **floor plan of your venue that shows all catering service tables, dining tables & how they will be numbered, and the number of guests at each table.**
We also use the floor plan to double check your linen needs.
- **reception timeline details**
cocktail hour
transition to dinner
bridal party introductions
welcome, blessing, toasts, cake cutting, dances, etc.
anything that will affect catering service times

TIMELINE



FAQ

Proposals

HOW MUCH DOES CATERING COST?

There is a very wide range of pricing depending on what you are looking for. To provide an accurate quote that is tailored to what you are looking for, please send us an inquiry. After a consultation, you will receive a catering proposal that details all items, services, and total costs.

THE CATERING PROPOSAL IS OVER MY BUDGET. WHAT SHOULD I DO?

Let us know! We are here to make recommendations on how we can provide what you are looking for while sticking to your desired budget. Changes can be made to your catering proposal until you are satisfied.

CAN I MAKE CHANGES TO MY PROPOSAL AFTER SIGNING A CONTRACT?

Absolutely! The contract is a service agreement for your date, so you are welcome to make as many changes as needed throughout the planning process. Final changes must be submitted by your Event Detail Deadline.

CAN I CHANGE MY DATE AND/OR STYLE OF SERVICE AFTER SIGNING A CONTRACT?

If One World is available, we can easily change your date or style of service. However, we do book multiple events per day so availability is not guaranteed.





FAQ

Bartending

CAN I PROVIDE MY OWN ALCOHOL AND HIRE OWC BARTENDERS SERVE IT?

No. All alcohol served by OWC bartenders must be sourced through our distributors and provided by OWC.

DO I NEED TO GET ANY BAR PERMITS?

We've got it covered! OWC has all the proper licenses and insurance to provide bartending services. All OWC bartenders have current Indiana liquor permits.

CAN I USE OWC FOR CATERING BUT ANOTHER VENDOR FOR BARTENDING?

We encourage you to consider OWC for all your reception needs to provide a seamless experience, but you are able to hire another bar vendor if you prefer. *(If your venue has in-house or exclusive bartending services, you must use that vendor.)* Your bar vendor will be responsible for all parts of their service including providing all product, equipment, ice, glassware/cups, and bussing any bar trash from the reception space. OWC will not assume responsibility for items and services contracted from other vendors.



FAQ

Tastings

DO YOU OFFER PRIVATE TASTINGS FOR THE MENUS OFFERED AT THE GROUP TASTING?

In order to accommodate the greatest number of couples fairly, we only offer tastings for the 4 Casual Curated buffets at the tasting events. If you are unable to attend any of the available dates, please consider sending parents, bridal party, or your wedding planner in your place.

IF I SPECIFIED ONE BUFFET CHOICE WHEN I GOT MY TICKETS, AM I STILL ALLOWED TO TRY OTHER BUFFETS?

Please do! This is your opportunity to try multiple options and decide what you like best. Couples often change their menu details after attending a tasting.

MAY I CHANGE MY GROUP TASTING TICKETS TO A DIFFERENT DATE?

Please let us know at least 3 business days in advance to be able to apply your tickets to a different date. If you do not reach out about selecting a different date or “no show” to the tasting, we ask that you purchase a new set of tickets for a future date.

MAY I BRING ADDITIONAL GUESTS TO MY TASTING?

Yes! Whether you are attending a private tasting or a group tasting event, additional guests are welcome. The cost for additional guests at a private tasting will depend on the items on the tasting menu. Guests may purchase tickets to the group tasting via Eventbrite.





FAQ

Miscellaneous

CAN YOU ACCOMMODATE DIETARY RESTRICTIONS AND ALLERGIES?

Absolutely! All items on your catering proposal are labeled with information for the major allergens/dietary preferences (please refer to the key in the proposal addendum). All buffeted items will be labeled with this information. Please be sure to send us all dietary information your guests have submitted, so we can make sure we are providing an appropriate meal for everyone.

CAN I PROVIDE MY OWN LINENS/DISPOSABLES/ETC?

Yes. Please keep in mind that you will be responsible for setting up and tearing down any items that you provide. OWC will only assume responsibility for the items we provide.

WHEN DO I NEED TO BOOK WITH OWC?

We have limited event spaces per day, so you should book as soon as you have a catering proposal you are comfortable with. Inquiries are put on our calendar in the order in which they are received. If we receive additional inquiries for your date, we will contact you to see if you would like to move forward with booking or release your space.

DO YOU CATER OUTSIDE OF BLOOMINGTON?

To provide the best quality food, we mainly cater to the Bloomington area. Feel free to contact us with your specific venue to see if it is within our service range.

VENUES WE LOVE

One World at Woolery Mill*

*OWC is the exclusive catering and bartending service.

Abram Event Venue

Deer Park Manor

Dimension Mill

FAR

Indiana Memorial Union**

Alumni Hall, Federal Room, Frangipani Room, Tudor Room

IU Auditorium

IU Presidents Hall

The Ivy

Laural Mill**

The Loft at Walnut Hill

Switchyard Park Pavilion

Whippoorwill Hill

The Wilds**

private residences

**OWC is an exclusive vendor.

We cater for weddings at these venues frequently and are very familiar with their buildings and staff. Please inquire about our availability to cater at your chosen venue if it does not appear on this list.



CONTACT US!

all meetings are booked by appointment

P | (812) 334-3663

E | CATERING@BLOOMINGTON.COM

INSTAGRAM | @OWCATERING

FACEBOOK | ONE WORLD CATERING



WWW.ONEWORLDCATERS.COM