



Catering Packet

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Please email catering@waltonsfancyandstaple.com or call our catering line at 512-391-9966. Also available at our main line 512-542-3380

Walton's Fancy and Staple
609 W. 6th Street, Austin, TX 78701



Platters, Sandwiches & Sweets

Trays & Platters

Cheese Board | \$75/ serves 10, \$150/ serves 20

Chef's choice of assorted cheeses accompanied by, toasted nuts, fresh berries & local dried fruit, fig jam, Texas honeycomb with crackerbread & crostini

Charcuterie Board | \$100/ serves 10, \$200/ serves 20

Chef's choice of meats and cheese accompanied by fresh berries & local dried fruit, fig jam, Texas honeycomb, prosciutto wrapped dates, toasted nuts with crackerbread & crostini

Fruit Tray | small \$55/ serves 10, large \$75/ serves 20

Choices vary seasonally - price subject to market variability

Vegetable Crudité | small \$60/serves 10, large \$80/ serves 20

Choices vary seasonally - comes with bleu cheese and ranch dressing

Cracker Bread & Crostini with House made Dips | Choose 2 dips, \$60 / Choose 3 dips, \$80

olive tapenade, spinach and artichoke, green goddess, French onion dip, pimento cheese, pickle ranch or red pepper hummus

Tea Sandwiches | \$30 per dozen, minimum of one dozen per flavor

Pimento Cheese on white

Cucumber & Cream Cheese on white

Ham & Cheddar on multigrain

Green Chile Chicken Salad on multigrain

Pistachio Bacon Chicken Salad on multigrain

Tuna Salad on multigrain



Walton's Pride & Joy

All of Walton's delicious pastries are baked fresh daily. Availability of flavors and items varies daily. For specific flavor requests, a minimum of a dozen is required. **An advanced notice of 24 hours' is required for pastry orders and 48 hours' notice required for large pastry orders. No more than two flavors per dozen.**

Scones \$3.5 each | blueberry lemon, chocolate chip, cinnamon, cranberry-orange, spiced apple, vanilla (clotted cream available upon request, price may vary on quantity)

Muffins \$4 each | apple streusel, blueberry, chocolate chip, lemon poppyseed, raspberry white chocolate, coffee cake

Butter Croissant | \$5 each

Chocolate Croissant | \$6 each

Ham & Cheese Croissant | \$6 each

Fig & Brie Croissant | \$6 each

Almond Croissant | \$6 each

Cinnamon Roll, \$4 each | with cream cheese icing

Honey-Bee Cake \$8 | honey-almond cake layered with caramel buttercream & topped with ganache

Jumbo Cookie \$3 | chocolate chunk, peanut butter, ginger & salty oatmeal raisin

Golden Egg \$3 | nutmeg-infused yellow cake dipped in melted butter and coated with cinnamon sugar

Fruit & Oat Bar \$4 | seasonal fruit compote on short dough crust topped with an oat streusel

Tippy Bar \$3 | chocolate & caramel blondie with toasted coconut and pecans

Parisian Macaron \$4 | flavors vary

Flourless Chocolate Heart \$2 | gluten free

Cream Cheese Brownie \$3 each

Triple Chocolate Brownie \$3 each

Lemon Bar \$4 each

Pecan Bar \$4 each

Assorted Pastry Tray (by the dozen) \$42 | macarons, chocolate hearts, lemon bars, brownies, cookies & golden eggs



Tarts & Tartlets

1.25" \$48 per 2 dozen // 3.25" \$60 per dozen

Spicy Caramel Almond Tart | house-made spicy caramel & toasted almonds

Pecan Tart | classic pecan pie

Lemon Meringue Tart | baked citrus curd topped with toasted meringue

Fresh Fruit Tart | light pastry cream & fresh berries

S'more Tart | chocolate ganache topped with house-made toasted meringue & graham cracker

Cakes, Cupcakes & Whoopie Pies

(specialty décor upon request, price may vary)

Cupcakes | Mini \$42 per 2 dozen, all one flavor // Standard \$42 per dozen

Whoopie Pies | sweet cakes sandwiched together & filled with cream cheese or buttercream frosting
\$42 per dozen, all one flavor

Cakes | Pricing reflects standard cake décor only. Tiered cakes and any specialty décor pricing will vary based on style of décor and complexity of décor. Wedding Cake Pricing will vary, see below for pricing.

6" \$45 | serves 4-6

8" \$65 | serves 8-12

10" \$85 | serves 16-20

12" \$105 | serves 25-40

14" \$130 | serves 50-60

½ Sheet Cake \$130 | 50-60

Full Sheet Cake \$200 | serves 75-100

Standard Cake Flavor Options: Dark Chocolate, Vanilla, Red Velvet, Coconut Cream, Traditional Carrot, Honey Almond, Strawberry, Lemon Lavender, or Golden Egg



Signature Cake Flavors

All American

Vanilla cake filled with vanilla mousse & mixed berries, iced with vanilla buttercream

Black and White

Chocolate cake filled with white chocolate mousse, iced with vanilla buttercream

Tropical Delight

Coconut cake filled with cream cheese icing, pineapple & mango, iced with buttercream coated with toasted coconut

Fancy Lemon

Vanilla cake filled with a lemon curd & lemon cream, iced with vanilla buttercream

Raspberry Chambord

Vanilla cake soaked with Chambord simple syrup, filled with vanilla mousse & fresh raspberries, iced with vanilla buttercream

Pecan Street

Chocolate cake with a truffle ganache & pecan street praline, iced with chocolate buttercream

Tiramisu

Two layers of vanilla cake & one layer of chocolate cake filled with our coffee cream, iced with vanilla buttercream

Honey Bee Cake

Honey-Almond cake with caramel buttercream and topped with chocolate ganache

Golden Egg

Nutmeg infused vanilla cake with cinnamon mousse filling, iced with vanilla buttercream

***We are not limited to these flavors. Please request any flavor you are looking for! ***



Wedding Cakes

4 weeks' notice for wedding cakes is required

Pricing/Payment

Our wedding cakes start at \$4.25 per person and increases to \$5.25 for fondant draping. A 10% coordination fee may apply. Additional fees may include delivery/set up, and adornments such as flowers, greenery, toppers, fondant accents, etc. A credit card number and 50% deposit check are required at the time the contract is signed. The remaining balance is charged to the credit card on file on the day of the event.

Cake Stand Rental

Cake stands may be rented through Walton's Fancy & Staple. Stand prices begin at \$25.

Delivery/Set Up

The delivery/set up fee will depend on venue location and complexity of the cake. Walton's Fancy and Staple is not responsible for any damage to the cake after the staff member leaves the venue. Clients who wish to pick up their wedding cake instead of having a Walton's pastry staff member deliver it will sign a damage waiver.

Wedding Cake Tastings

Tastings can be scheduled through the Catering Coordinator or management. A member of the pastry team will be present at the consultation. The tasting is priced for two guests. Three flavors will be \$25 and \$35 for 5 flavors. There is an additional \$5 per guest that may be included in the tasting. However, should you choose Walton's to make your cake, we'll deduct the tasting fee from the final invoice. We need at least 2 weeks' notice for any cake tastings.



Office Party/Executive Box Lunch

At least a full 24-48 hours' notice will be required depending on the scope of your order.

Delivery rate based on zip code of location, order size & set-up requirements.

Additional coordination fees & gratuity may apply to your total. **Plates/Utensil Set Ups available upon request, starting at \$1.50 per set up.**

Executive Box Lunches (\$19 each)

Each box contains one of our signature sandwiches, a bag of potato chips, a pickle spear, and a small homemade chocolate chip cookie.

(Minimum of 10 per order & full 24-48 hours' notice required)

Executive Breakfast Box (\$18 each)

Each box contains two breakfast tacos of the same flavor (**choice of potato, egg & cheese; bacon, egg & cheese; black bean & potato or black bean & cheese**) with a fruit cup & salsa rojo included

(Minimum of 10 per order & full 24-48 hours' notice required)

The Office Party (\$22 per person)

For more of a buffet/family-style lunch, The Office Party is the way to go! You will receive a tray of assorted cold sandwiches. Served with a mixed greens salad with house-made balsamic vinaigrette, fresh fruit salad, and a box of our small homemade chocolate chip cookies.

(Minimum of 10 guests & full 24-48 hours' notice required)

Sandwich Options for Box Lunches & Office Parties

Ham & Swiss | ham, Swiss, Dijon aioli, lettuce & red onion on multigrain

Gobble | turkey, provolone, smashed avocado, cucumber & sprouts on multigrain

Turkey Sweet | turkey, white cheddar, apple-onion chutney, bacon & maple aioli on croissant

Garden | cucumber, red onion, sprouts, smashed avocado, spinach, goat cheese & balsamic reduction on multigrain

Caprese | heirloom tomatoes, fresh mozzarella, basil & balsamic reduction on sourdough

Chicken Caesar Wrap | chicken, bacon, romaine, parmesan, croutons & Caesar dressing in a spinach tortilla

BFT | bacon, smashed avocado, tomatoes & frisée on sourdough



Morsels Menu

Veggie

- Stuffed Mushroom | whipped goat cheese, thyme & balsamic glaze- \$3/ea. 🌿
- Bruschetta Crostini | boursin cheese spread, tomato, basil & white balsamic glaze- \$4/ea.
- Baked Tofu Skewer | walnut-chive pesto- \$3.5/ea. 🌿
- Garden Pinwheel | veggie cream cheese, cucumber, red onion, red bell pepper in a spinach tortilla- \$4/ea.
- Marinated Antipasti Skewer | Italian herbs, pasta, olive, basil, & fresh mozzarella-\$4.5/ea. 🌿
- Brûléed Tomato and Brie tartlet | basil pesto- \$3/ea.
- Sweet Corn Hushpuppy | cajun tartar sauce- \$3/ea.
- Risotto Tot | garlic aioli- \$3.5/ea. 🌿

Seafood

- Mini Crab Biscuit | blue crab, cheddar cheese, chive & green onion garlic butter- \$4.5/ea.
- Smoked Salmon Bite | dill cream cheese, capers & cucumber -\$4/ea. 🌿
- Seared Lump Crab Cake | herbed crab cake & lemon garlic aioli -\$4.5/ea. 🌿
- Blackened Shrimp Deviled Egg | garnished with chives -\$3.50 🌿
- Coconut-Almond Crusted Shrimp | sweet chili glaze -\$4/ea. 🌿

Beef/Pork/Poultry:

- Pork & Beef Meatball | creamy tomato sauce - \$4.5/ea.
- Shredded Brisket Sliders | house bbq sauce & carrot slaw- \$6/ea.
- Prosciutto wrapped Medjool Date | bleu cheese & chive -\$3/ea. 🌿
- Flauta | choice of shredded brisket or shredded chicken with chipotle salsa -\$4/ea. 🌿
- Citrus Pesto Chicken Skewer -\$4.5/ea. 🌿
- Grilled Grit Cake | bacon jam -\$3/ea.
- Steak & Potato Medallion | black pepper & béarnaise sauce -\$5/ea. 🌿
- Bacon Wrapped Andouille Bite | maple glaze -\$3.5/ea. 🌿



Buffet Style Menu

Entrée Options & price per person on following page*

Salad | Choose One:

(individual portion \$7)

- Caesar | parmesan, lemon & sourdough croutons 🌿
- Greens & Garden | spinach & romaine, cucumber, red onion, cherry heirloom tomato, carrot ribbons & sweet onion vinaigrette 🌿
- Kale | goat cheese, dried cranberries, farro, toasted pecans & apple cider vinaigrette 🌿
- Caprese | heirloom tomatoes, fresh mozzarella, basil, arugula & lemon-balsamic vinaigrette 🌿
- Arugula-Herb | fresh herbs, golden beets, shaved parmesan, candied walnuts & white balsamic vinaigrette 🌿

Sides | Choose Two:








(individual portion \$8)

- Roasted Broccoli | garlic, lemon & olive oil 🌿
- Sharp Cheddar Mac & Cheese
- Sautéed Squash Medley | garlic, fresh herbs, lemon & chili flakes 🌿
- Green Beans | toasted hazelnuts & orange zest crème fraîche 🌿
- Red Potatoes | rosemary & shaved parmesan 🌿
- Wild Rice Pilaf | mirepoix, mixed herbs 🌿





Entrée | Choose Two:

(individual portion \$12-\$15)

- Creamy Chicken Piccata | lemon, butter, capers 
- Spring Chicken | lemon, white balsamic, rosemary, thyme, and fresh basil 
- Oven Baked Brisket | caramelized onion au jus 
- Skirt Steak | grilled onions & chimichurri 
- Pan Seared Salmon | Cajun honey butter or creamed spinach 
- Grilled Gulf Shrimp Skewer | lemon-paprika butter 
- Grilled Market Fish | tomato-olive relish 

Vegetarian Entrée | Optional- Choose Two


(individual portion \$12)

- Tapenade Linguini | olive tapenade, chickpeas, arugula, red onion, fresh herbs, garlic & lemon
- Roasted Cauliflower Wedge | piccata 
- Vegetarian Meatballs | arrabiata sauce 

Pricing per Person*

- Vegetarian | \$42
- Beef & Poultry | \$48
- Seafood & Poultry | \$50
- Seafood & Beef | \$52

**Additional tax, fees, and gratuity will apply*

 *Gluten free or can be made gluten free*



Breakfast Style Menu Options

Quiche | \$45 for 10" quiche cut into 8 pieces (10 slices per request)

Lorraine | smoked bacon, gruyere cheese & caramelized onion

Broccoli & Cheddar | roasted broccoli & cheddar cheese (ADD HAM \$5)

Caprese | cherry tomatoes, fresh mozzarella, basil & balsamic reduction

Potato & Chive | shredded potatoes, white cheddar, onion & chive

Breakfast Tacos | \$42, by the dozen

Choice of 3 ingredients | scrambled eggs, potatoes, cheddar cheese, bacon, pork sausage, refried black beans, veggie sausage (vegan)

***Limit of one type per dozen, choice of corn or flour tortilla**

Assorted Breakfast Pastry Tray | assortment of croissants, muffins, golden eggs, scones & cinnamon rolls- \$52

Breakfast Morsels

Kolache Bite | choice of jalapeno cheddar, andouille sausage or plant-based sausage- \$3.50/ea.

Strawberry Balsamic Toast | fresh strawberries, mascarpone & balsamic vinaigrette- \$3/ea. 🌿

Mini Bacon & Cheddar Scone | bacon, cheddar cheese & chive- \$3/ea.

Frittata Bites | spinach, tomato & feta cheese- \$3/ea. 🌿

French Toast Bite | cinnamon sugar & maple syrup- \$3.50/ea.

Mini Quiche | gruyere & caramelized onion- \$4/ea.

Brunch Buffet Options on next page*



Breakfast Buffet (each item priced per person)

Lox Platter | smoked salmon, capers, dill cream cheese, sprouts & red onion served with mini bagels-
\$11.95/ea.

Grit Casserole 🌿 | bell pepper, onion & white cheddar- \$7.95/ea.
(add andouille sausage for \$1/ea.)

Green Chile, Cheese & Egg Casserole 🌿 | farm fresh eggs, hatch green chiles & cheddar cheese-
\$7.95/ea.

Sausage, Cheese & Egg Casserole 🌿 | farm fresh eggs, cheddar cheese & pork breakfast sausage-
\$9.95/ea.

French Toast Casserole | Challah French toast, crème brûlée batter, fresh berries & side of
maple syrup - \$10.95/ea.

Yogurt & Granola 🌿 | Greek yogurt, fresh berries, honey-almond granola- \$7.95/ea.

Skillet Potatoes 🌿 | russet potatoes, caramelized onions & roasted bell peppers- \$5/ea.

Bacon & Sausage 🌿 | smoked bacon & pork breakfast sausage- \$5/ea.



Staple Cocktails

***Offered by the glass or carafe**

The Staple Mary

Deep Eddy Vodka, house made bloody mary mix & pickled escabeche
with our good stuff seasoning rim

Sweet Temptation

Dripping Springs gin, St. Germain, fresh berries
& lemon juice

Smokin' Sunset

Susto Mezcal, Solerno blood orange liqueur,
orange juice & blood orange

Local Espresso Martini

Cuvee espresso, house made honey toasted almond syrup, caffe del fuego with choice of Susto Mezcal
or Deep Eddy Vodka

***Ask about our seasonal cocktails!**

***Mimosas & Sangria available daily!**



Floral Services

Flower and Vase Availability

We receive weekly shipments of beautiful florals and local succulents as well as source curated vases as often as possible. Please inquire for more information on specifics.

Pricing/Payment

We will do our best to give you an accurate cost estimate at your consultation, but pricing will depend on seasonal availability at the time we order your flowers.

Bridal Bouquets start at \$175
Bridesmaids' Bouquets start at \$65
Corsages/Boutonnieres start at \$35
Garland (6ft minimum) starts at \$22-24/per foot

We require a credit card to hold floral orders. The card will be charged on the day before the event. Orders over \$1,000 will require a 50% deposit check and a contract. A 10% coordination fee will apply to full scale bridal floral orders.

Consultations

Consultations can be scheduled through the Catering Coordinator. A member of our floral team will be present. We will ask that you provide pictures or any inspiration photos you have for your event.

Delivery and Set Up

Delivery/set up fee will depend on venue location and scope of the event.



Full-Service Catering

Custom Menus

The Full-Service Catering Menu is simply a starting point; our chef and catering coordinator can work with you to create a custom menu for your event. We need at least a full week notice for custom catering menus. More notice may be required depending on the scope of the event. Contact the Catering Coordinator for a menu consultation.

Full Scale Events

A 50% deposit is due when a contract is signed and the remaining balance is charged to a credit card on file on the day-of the event. Staffing will be arranged with approval from client by the Catering Coordinator. We try our best to staff large events in-house, however, depending on the scope of the event, some staff may be hired through other staffing agencies. The fee will be added to your Walton's invoice. Each server is \$35/hour with a 4-hour minimum and each bartender is \$35/hour with a 4-hour minimum. If necessary, a member of the Walton's chef team can be hired for \$40/hour, depending on the client's chosen menu. Additionally, an event manager will be present at events exceeding 50 guests. They are hired at \$45/hour. Working hours are calculated with at least one hour tacked on each end for set-up and break down. Client is responsible for payment on any additional hours worked over estimated times.

Packaging/Utensils

For basic caterings, food will be packaged in foil pans, cardboard boxes, and plastic/paper deli cups. Acrylic trays and bowls are available for an additional fee of \$4.50 per acrylic tray/bowl. Disposable serving utensils (serving spoons, tongs, cake servers, etc.) are included. We have disposable pop-up chaffers for \$30 each (additional set-up fee applies). Disposable plates, napkins, cups and plastic silverware are available starting at \$1.50 per/person.

Delivery/Set Up

We have varying levels of delivery & set-up from a simple drop off to a full-scale event build. The cost will depend on the scope of the even and distanced traveled to venue.



Coordination & Service Fees

All events are subject to a coordination fee of 10% of the subtotal. Wedding cakes and florals are subject to a 10% coordination fee. A 21% service fee will be added to all catering orders. Any additional tip is at the client's discretion. The service fee is subject to applicable local and state taxes.

Tastings

Tastings are limited to a certain number of items at the discretion of the chef based on the menu and scale of event. The savory tasting number of items includes—up to three morsels, one salad, two sides and two entrees. Any extra tasting items will be an additional service charge per item, prices may vary. There will be a non-refundable retainer fee due at the time of the tasting that is applied as a credit to the final invoice. Wedding cake tastings are for two people; additional guests are \$5 each. The tasting retainer fee will be credited to the wedding cake invoice once a contract is signed.



General Information and Policies

Payments and Reservation Fees

Walton's charges a **mandatory** 50% reservation fee on all events payable when the order is placed, unless prior written arrangements have been made with the Catering Coordinator. We accept deposit checks made payable to Walton's Fancy and Staple. Outstanding balances may be paid with a credit card, check, money order or cash.

Menu Finalization

Finalization of all food, beverage, and floral items **MUST** be determined at least five days (for full scale caterings and hideaways) and 48 hours (for smaller under \$500 caterings) prior to event.

Attendance Count and Guaranteed Service

The Customer must notify Walton's Catering Coordinator of the exact number of guests for whom guaranteed services are requested, not later than five (5) business days before the date of the event.

If the guaranteed service number is not received, the Customer's original estimated attendance count will be prepared and charged. The Customer agrees to pay Walton's established per guest menu rate of \$____ in addition to a \$20.00 surcharge per person. This rate is for each person added to the attendance count at Customer's request after the attendance count has been set within the five (5) day period.

Customer will notify Walton's of the exact location of the event and provide contact information for a location representative who will provide information necessary to plan the event, such as any fire occupancy rating, accessibility, available equipment, power, potable water, latrines, and parking.

Taxes

State and local taxes will be billed on the final invoice. Currently [2023], the retail sales tax in the City of Austin is 8.25%.

Tax Exempt Organizations

If the Customer's organization is tax exempt, the Customer must provide a certificate verifying its exempt status and provide its tax-exempt number within 24 hours before the date of the event. If Walton's does not receive the tax-exempt certificate and number, the Customer agrees to pay all taxes associated with the event.

Cancellations

If the Customer cancels a contracted catering event or causes the event to be cancelled [such as failure to secure the event facility], Walton's may retain the Customer's reservation fee or such portion of the fee as Walton's deems appropriate in its discretion. **We encourage all Customers to contact the Catering Coordinator as soon as any change of plans for the event are known.**

Portion Sizes

Most of our menu items are sold on a per-guest basis, with portion sizes having been determined by our experienced kitchen staff. If you would like information regarding exact quantities, please do not hesitate to ask our Catering Coordinator.

Leftover Food

When we are on location to serve food, we carry 10% extra product than the Customer has purchased. However, we may or may not release food left over at the end of the event to you or your guests. This policy is required for food safety concerns by the Texas Department of Health. We appreciate your understanding and cooperation. This percentage qualifies for off-premise events only. All pick-up orders' quantities will remain as written on the original Catering Order Invoice.

Catering Contract

1. I, the undersigned Customer, agree to pay Walton's charges for catering services for all guests attending the event, but not less than for the number of guests guaranteed. Walton's may limit services to the number of guests guaranteed or the number of guests Walton's deems to be the maximum for the facility where the event is held. Arrangement for additional guests and menu changes must be made at least five (5) days prior to the date of the event and the final count shall be binding on Customer as if originally guaranteed. If the change is not made prior to the five (5) day period, in no event shall the guaranteed count be less than originally agreed upon.

Customer shall notify Walton's of the person or persons who are authorized to request changes to the services to be provided, and provide the name, phone number and email address of such person[s]. Any changes to the contracted services shall be confirmed in writing by an authorized representative of the Customer and Walton's. Walton's may comply with last minute changes verbally requested by the Customer's representative, at the discretion of the Catering Coordinator.

2. If Customer requests that additional guests be added after the five (5) day period prior to event, Customer agrees to pay Walton's established surcharge of \$20.00 for each additional guest in addition to established per guest menu rate of \$_____.

3. No event will be permitted to run over the time agreed upon without Walton's approval. Walton's reserves the right to make reasonable additional charges for events running beyond the time agreed upon. The agreed charge is \$100.00 surcharge per hour.

4. In the event the Customer cancels or otherwise breaches this agreement within forty-eight (48) hours prior to event, Walton's shall retain 100% of the food, beverage, and/or floral deposit and/or any reasonable out-of-pocket expenses incurred by Walton's to plan or prepare for the event. For example, but not as a limitation, if Walton's is required to make or order specific items or ingredients to fulfill Customer's order or request, that order must be made before Walton's is notified of the cancellation. Therefore, Walton's may require Customer to reimburse those costs. Should the Customer request to cancel the scheduled event within five (5) days prior to the event, Walton's shall retain the 50% of the food, beverage, floral, and rentals deposit.

5. A 50% deposit is due at signing of Catering Order Invoice and this Catering Agreement. This payment must be made by check, cash, or money order. The remaining balance of the Catering Order Invoice can be paid by credit card no less than forty-eight (48) hours prior to the start of the event. Credit cards will be charged the day of the event.

6. Delinquent Accounts – Walton's reserves the right to assess finance charges on any amount unpaid when due at an interest rate of 1 ½% per month, or the maximum rate permitted by law.

7. In the event that, Walton's must seek legal remedies for Customer's breach of this contract, the Customer agrees to pay all Walton's reasonable attorney fees.

8. Walton's reserves the right to substitute items that become unavailable in the open market or that exceed reasonable market costs. Walton's will notify Customer and request approval of any substitution, if time allows.

9. Walton's and/or its agents will be liable for any damage to Customer's property caused by Walton's employees, agents, and its invitees. Customer will be liable for any damage to property provided to the event by Walton's or rented to the Customer caused by the Customer or Customer's employees, agents, or its invitees.

10. Walton's shall have no responsibility or liability for failure to supply any services when prevented from doing so by strikes, accidents, or any cause beyond Walton's control, or by orders of any governmental authority, except to return said reservation fee within thirty (30) days.

11. Additional Services: Customer agrees to pay Walton's for all additional services requested by the Customer, e.g. decorations, rental of facility, rental of equipment, and all supplies; set-up of rental equipment, refuse removal, etc. Additional services requested shall be included, and added to the proposal when time permits. Verbal modification by the Customer the day of the event will be included on the settlement bill. Customer shall notify the Catering Coordinator who is permitted to request such additional services to be paid for by the Customer.

12. As per statute 106.14, servers & bartenders will be seller-server certified. This agreement constitutes the entire agreement between the parties. No modifications or cancellations of this agreement shall be valid nor of any force effect unless in writing signed by the Customer and Walton's. The undersigned acknowledges that he/she has read, understands, and accepts all the terms of this CATERING AGREEMENT and has executed the Agreement on the:

(Date) _____ and delivered the signed agreement to Walton's within not less than five (5) working days of the date first written above. Failure to comply will risk securing the aforementioned contracted day of function.

The agreement coincides with the CATERING ORDER INVOICE which outlines the exact type of food, times, and equipment to be provided by caterer for Customer. A copy of the CATERING ORDER INVOICE must accompany this agreement to make it whole.

MORSELS LP, dba WALTON'S FANCY and STAPLE

CUSTOMER:

Print name / title

Print name / title

Signature

Signature

DATE: _____

DATE: _____

SPECIAL CONDITIONS OR REQUESTS



Credit Card Authorization Form

Customer (Card Holder) Name:

Billing Address:

Phone Number:

Email:

Cardholder Signature:

Credit Card Type:

CC Number:

EXP:

Security Code:

Service or goods purchased:

Amount authorized for above purchase:

The above information will remain confidential.
Please email to catering@waltonsfancyandstaple.com

If paying with a check, please drop off or mail to
Walton's Fancy and Staple
609 W. 6th St, Austin, TX 78701