



CUSTOM CORPORATE CATERING DESIGNED TO MAXIMIZE IMPACT

IN-OFFICE, MEETING,
AND SPECIAL EVENTS
CATERING



Our Perspective

We deliver premium food and experiences to our clientele by focusing on: **Design, Presentation, Taste, and Variety.**

Organizations host events to drive business results. We understand the value of the guests you have invited and focus on designing our approach to best maximize your return from the event, which may include things like:

- ❖ improving productivity
- ❖ brand recognition
- ❖ attendee participation/ engagement
- ❖ creating connections
- ❖ building relationships
- ❖ raising funds
- ❖ generating social media or press
- ❖ building employee morale

Whether you're looking to get a catered lunch for your key meetings, feed the team to keep them productive, or host a huge party to celebrate a key milestone, we offer a thoughtful team that looks to understand your goals, uncover the best options for you, and provide great advice/ support to help you navigate your organization for budget/ approvals and assist in executing a well-received event.

OUR SERVICE LINES

We offer three different service lines to help you achieve your goals at the appropriate price point:

- 1. A La Carte:** Our most cost-effective option and most popular for in-office lunches and happy hours. We offer a number of items that do not require a chef to finish/ serve, while still presenting beautifully at your event site. (no soggy sandwiches or fries here!) Hot and cold items are available for pickup or delivery.
- 2. Limited Service:** Our most popular choice for mid-size events with more ambitious agendas. We offer our a la carte menu and can also create a custom menu of food not requiring a kitchen or chef. We can send servers, bartenders, equipment, and displays to give you the



appearance of a full-service event while making your finance team happy. Bar packages are available in this option and any necessary rentals can be arranged.

- 3. Full Service:** Unleash our creativity with our full team, equipment, and menus at your disposal! When chefs go onsite, our full range of menu items as well as custom items can be prepared for your guests and we can even put chefs on display at fun action stations. Our planning team can help to put together a full range of event rentals and props and we can arrange for a day-of-coordinator (or we're happy to help you find an event planner or work with your planner/ agency)

TYPES OF CORPORATE EVENTS WE DO

We can help with a wide range of corporate events either at your office/ store or your selected offsite venues/ event spaces.

We are happy to share our experience in helping you put together:

- ❖ Promotional and VIP events
- ❖ Meetings and Conferences
- ❖ Employee Events
- ❖ Client Events
- ❖ In-Store / Open House Events
- ❖ Meal Service
- ❖ Holiday Parties
- ❖ And More!!!

OUR CAPABILITIES/ SERVICES

We provide a smart, organized, and detail-oriented team focused on helping you and making your event successful.

- ❖ *Pre-Event:* We look to provide great advice, clear options, and detailed organization.
- ❖ *During the Event:* We bring a professional team, beautiful and delicious food, and the specialized rentals and equipment to pull it all off.
- ❖ *Post-Event:* We "erase" the evidence of the event, leaving a clean and clear facility (minus any scheduled rental pickups) for you to begin fresh the next day.





We offer a wide range of services/ capabilities, including but not limited to:

- ❖ **Delivery/ Meeting Catering:** Bite specializes in bringing amazing food to your office/event site. We understand food handling and what's required to deliver a wonderful, fresh meal. No soggy french fries here! We deliver across Los Angeles and offer a wide range of savory and sweet menu option. Our a la carte food is delivered on attractive, eco-friendly disposable platters. Or, for a more ambitious event our Limited Service offers the addition of staff and limited equipment to give your event a more full-service look and feel.
- ❖ **Full-Service Event Catering:** We can create an event in your office, at a store, in your venue, ... on the beach, in a cornfield (Permits and restrictions may apply). We are known for our custom menus, our thematic displays, our ability to incorporate brand themes...ask us for something special for your event!
- ❖ **Event Staff:** Our event staff are professional, on-time, energetic, friendly, and focus on making you look good. Our team can arrive in uniform or in costume and won't stop until the job is done. We hire our team as W2s and they come with general liability and workers comp covered.
- ❖ **Bar Catering/ Beverages:** We offer a wide range of bar services including non-alcoholic drinks, wine and beer packages as well as premium liquor packages and signature cocktails.
- ❖ **Venue Selection:** We track a wide range of venues in our database -- feel free to ask for suggestions based on your theme, location, and budget
- ❖ **Onsite/ Day of Coordination:** We offer the services of an experienced event coordinator who can be the point of contact for your team, help to set up, and enable us to quickly take care of situations as specific guest needs arise
- ❖ **Corporate Event Design/ Planner Selection:** We're happy to work with your specific agency or planner or to suggest options if you're looking for help.
- ❖ **Equipment and Event Rentals:** We can provide you with event rentals and equipment and take this step out of your hands. We can work with a preferred company of your choosing or recommend/ arrange rentals for your specific event and venue. We can also perform a site visit to ensure that the necessary details have been covered -- from power supply to kitchen equipment to tables and chairs.

- ❖ **Cakes/ Dessert Displays:** Your event should finish with a beautiful and sweet ending! Our professional pastry chefs can whip up an assortment of amazing desserts on a display or enjoy a custom cake.
- ❖ **Coffee/ Tea Catering:** We're happy to supply fresh coffee and tea brewed from a premium coffee supplier.
- ❖ **Floral Arrangements:** Our floral design partners can create unique floral designs to coordinate with your colors, theme and personal style - focusing on local and seasonal to ensure absolute beauty and freshness while adjusting the mix to fit within budget. We're happy to work with a florist of your choosing or we can recommend one we work with.
- ❖ **Insurance:** We maintain a \$2M general liability policy in addition to alcohol liability (and a current health department catering license). We're happy to add you as a secondary insured for your event if you are comparing quotes. Make sure all other caterers/planners you are considering have taken the steps to protect you as well. You may be at risk if a caterer or private chef does not have the appropriate health department license, workers comp, general liability insurance, or alcohol coverage.
- ❖ **Vendor Recommendations:**
Being that we have been in the industry for many years we have a long list of other services we can provide under our wings:
 - ❖ Transportation/ Valet
 - ❖ Music/ Entertainment
 - ❖ Audio/Visual
 - ❖ Photography
 - ❖ and more

WHERE WE WORK

We're happy to work in your office or a venue/ event space of your choosing in the greater Los Angeles area. We're based in Culver City and have easy access to Hollywood, Downtown, the Westside/ Malibu, the Valley (out to Thousand Oaks), Pasadena, and even Anaheim and the Newport Coast in Orange County.



OUR APPROACH/ PRICING GUIDELINES

Bite offers a premium catering product and service and aims to provide competitive pricing. We generally aren't the best option for those seeking the lowest possible price.

We don't offer set pricing for our full-service events. Rather, we focus on customizing our proposals to best meet your needs, interests and requirements. We recommend our "one stop shop" approach to ensure a seamless event experience. However, set pricing is available for our a la carte menu.

As a general rule of thumb for food budgets (not including staff and rentals):

- ❖ < \$1000 is a great fit for our a la carte platters, including popular lunch catering options
- ❖ ~\$20-\$30/person for cocktail hour (staff and rentals additional)
- ❖ ~\$35-\$150+/person for full meal depending on format, menu, guest count, and venue (staff and rentals additional)

We have developed a 4-step process to help us put together the best proposal for your full service event. Our goal is to provide you with multiple options that maximize your priorities against your budget. We are more flexible than most food-focused caterers in that we can provide you with the right mix of venue, service, menu design, presentation and planning/timeline.

- ❖ **Initial Consultation:** Understand your vision/ requirements, provide us with your target budget, tastes and preferences
- ❖ **Potential Options:** Lays out possible options and defines possible approaches and ballparks for cost.
- ❖ **Initial Proposal:** Detailed draft of menu, format, timeline, rentals, staffing and any custom touches you want to include.
- ❖ **Finalization:** We'll work closely with you to finalize the details that are going to make your event come together and run smoothly with a great experience for your guests.

Whether your event is a casual gathering or an over-the-top celebration, our team will take the time to get to know you and put together a custom proposal for you.

Client List

Notable Social Clients

Elizabeth Tenhouten
Jane Buckingham
Jim Berkus
Larry and Marilyn Niven
Neda Nobari
Omar and Keisha Epps
Suzanne Todd
Tim Allen and Jane Hadjuk
Tori Spelling and Dean McDermott
Vin Diesel and Paloma Jimenez
William H. Macy and Felicity Huffman

Representative Corporate Clients

AOL
AON Hewitt
Arcade
Armani Exchange
bebe
Bernstein Global Wealth Management
Brownstone Entertainment
Canon
Caps Universal
Crate & Barrel
Children's Hospital LA
CMH Heli-Skiing
Compass Education Group
Condé Nast
Crispin Porter + Bogusky
Cutters
Disney/ ESPN
DryBar
EA Agency
Fidelity Investments
Flor
Focus Features
Food Network
Gap
George Washington University
GUESS
HBO

Herman Miller
Houlihan Lokey
JP Morgan Chase
Judith Leiber
Kastner & Partners
Kenneth Cole
KPSS
Manulife
Mattel
MetroPark USA
NBC Universal
Northrop Grumman
Ogilvy
Oliver People
Optimus
Rand Corporation
Rocket Fuel Inc
Roundabout Entertainment
RS Productions
Sephora
Shade VFX
Sherwin Williams
Soho VFX
Sonos
South Park
Surefoot
swatch
teenVOGUE
TESLA
The Art of Elysium
The HUB
True Religion
TrueCar
UCLA
University of Phoenix
USA Swim Foundation
Wayne University
Weber Shandwick
Wondros
X PRIZE Foundation
Yifat Oren



About Bite Catering Couture

Bite Catering is a company inspired by small bites/ small plates! While we've expanded our product offerings and formats to include buffets and plated meals, our belief has always been that:

- ❖ food should look as beautiful as it tastes good
- ❖ variety is the spice of life -- a sequence of different flavors is more fun than a lot of a single dish
- ❖ small details make a big difference

We were founded in 2007 by Chef Elizabeth Goel, an online marketer turned pastry chef and her husband Vijay Goel, a former McKinsey consultant turned tech entrepreneur. The pairing enables a mix of pushing the creative frontier in catering and the use of underlying technology to organize more complex events and recipes and bring them to life.

We're based in Culver City and operate out of a 4500 sq. ft commercial kitchen. We'd love for you to visit and meet the people that can bring your event to life!

SATISFACTION GUARANTEE:

Bite offers a satisfaction guarantee where we coordinate our full service events. We're maniacal in making sure we achieve a "Thrilled" evaluation at every event...please ask us about our approach and compare it to that of our competitors. We believe you'll appreciate the Bite difference.

