

# DEELICIOUS CORPORATE CATERING LOGISTICS GUIDE

Intentionally crafted lunch and event solutions for the Park City professional.

## HOW TO ORDER

To ensure the highest quality and kitchen-crafted care, we recommend a minimum 48-hour lead time for all corporate catering.

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### STEP 1: INQUIRY

Reach out to Mike Fitchat to begin customizing a menu that perfectly reflects the tone and needs of your meeting. Whether you require a high-impact Hot Buffet, an Artisan Platter collection, or streamlined Boxed Lunches, Mike will guide you through our kitchen-crafted selections for a seamless experience.

- Office Line: 435-731-7911
- Direct Cell: 760-518-6154 (For last-minute updates or emergencies)
- Email: [Mike@deeliciousparkcity.com](mailto:Mike@deeliciousparkcity.com)

*Quick Start: For the most efficient booking, please have your Intake Form (found at the end of this document) details ready when calling.*

### STEP 2: SERVICE TYPE & DIETARY NEEDS

Before finalizing your quote, Mike will confirm your logistical preferences and health requirements.

#### Delivery Type

Select between Cafe Pickup (Unit Q), Professional Drop-off, or Full-Service Hot Buffet Setup.

#### Inclusive Planning

Provide all Gluten-Free, Dairy-Free, or Vegan requirements. Our kitchen prepares thoughtful, clearly labeled accommodations for every dietary need.

### STEP 3: QUOTE & CONFIRMATION

Once logistics and dietary needs are established, we will provide a custom quote. To secure your date a 50% deposit is required upon approval of the quote, with the balance due the day of service.

## DELIVERY & PICKUP LOGISTICS

We offer three streamlined ways to receive your meal.

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### CAFE PICKUP (Unit Q)

Orders are labeled and ready for a seamless turnaround at our Silver Creek Village location.

6440 N. Business Park Loop  
Unit Q  
Park City, UT 84098

### PROFESSIONAL DROP-OFF

Our team delivers your meal in high-quality, disposables—perfect for a "doorstep to table" office lunch. Great for box lunches or sandwich and salad platters.

### HOT BUFFET SETUP & BREAKDOWN

For high-impact meetings, we provide professional staging and equipment (chafing dishes/platters) and return for a discreet breakdown once your event concludes.

## EVENT EQUIPMENT & SERVICEWARE

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### CAFE PICKUP & PROFESSIONAL DROP-OFF

Our signature platters are designed for elegant, durable presentation. For an effortless office setup, we offer a Professional Service Pack for \$1.00 per guest, which includes 10" or 6" premium compostable plate and our linen-like flatware rollups and disposable serving utensils.

### HOT BUFFET SETUP

This service tier automatically includes all premium compostable plates, serving utensils, and flatware rollups as part of your equipment and service fee.

## SERVICE STANDARDS

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### CORPORATE BILLING

We offer streamlined invoicing for our recurring Summit County business partners.

### INGREDIENT INTEGRITY

We use only premium ingredients, including Stone Ground Bakery breads, house prepared sandwich meats, Caputo's market cured meats and Mountain Town Olive Oil, to ensure your team is fueled by the best.

### PROFESSIONAL ACCESS

For all deliveries, please provide gate codes or specific loading dock instructions to ensure our team arrives precisely on time.

# DPC CORPORATE CATERING

## INTAKE INFORMATION

Please have these details ready when calling or emailing Mike at 435-731-7911 or Mike@deeliciousparkcity.com.

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### 1. GENERAL EVENT INFORMATION

- ❖ Company Name
- ❖ Contact Name, Email and Phone Number (office and direct line for emergencies)
- ❖ Event Date
- ❖ Desired Pickup Time or Event Start Time
- ❖ Headcount (*Final counts due 72 hours prior to event*)

### 2. SERVICE TYPE

- ❖ Cafe Pickup
- ❖ Professional Drop-Off
- ❖ Premium Setup & Breakdown

### 3. MENU SELECTION

- ❖ Hot Lunch Buffet
- ❖ Artisan Sandwich/Salad Platters
- ❖ Individual Boxed Lunches
- ❖ Afternoon Pick-Me-Ups
- ❖ Beverage Needs
- 4. DIETARY & SPECIAL REQUIREMENTS
- ❖ Gluten-Free Count: \_\_\_\_\_ (GF Bread and Cookies available upon request).
- ❖ Vegan/Vegetarian Count: \_\_\_\_\_ (Grilled Vegetable Sandwich can be made vegan).
- ❖ Dairy-Free Count: \_\_\_\_\_

### 5. LOGISTICS

- ❖ Delivery Address
- ❖ Access Info: (Gate codes, loading docks, or specific suite instructions).
- ❖ Billing Preference:
  - Venmo: @DeeliciousParkCity (last four digits 0537)
  - Credit Card: Please call the Cafe at 435-731-7911 to provide card details for the 50% deposit.
  - Corporate Invoicing: (Available for recurring Summit County business partners—contact Mike for setup).