

FIRSTBITE

POSITIVE FOOD • POSITIVE LIFE

First Bite first opened in May 2017, putting together these mostly organic, locally sourced meat, vegetarian, vegan, and gluten-free options to accommodate everyone's tastes. A health-conscious American and international cuisine with a barista along with breakfast and lunch in modern digs and offering freshly made, highly flavorful foods with a philosophy of "Positive food, Positive life".

Rated Dining Award Winner in 2019, First Bite still continues to offer the best food and service in the Ann Arbor downtown area. A really small but "cute" establishment that easily feels like home to so many. Housemade omelets, patties, soups, smoothies, and so much more – it's time to put everything on hold and come see us, give us your thoughts on our concept, and see if we can fulfill your upcoming needs.

We are also excited to introduce our catering menu to the community, universities, businesses, and locals extending our savory and sweet breakfast goods and hearty-tasting lunch fillings to any size group, small or large. We would love to cater your next event, whether it be a meeting, wedding, rehearsal dinner, bat/bar mitzvah, baptism, birthday, graduation, retirement party, or any other you are considering. We can come to you, or we even have space that you can rent here at the café right on Main Street or at our new partnership with the Ann Arbor Club and their beautiful downtown view!

Please contact us to inquire and get full details of what is available for your catering needs. Let our professional team comfort you with ease and make sure you enjoy your hands-free, catered event.

Billy Res
Catering Director

Contact Us:

Catering: 734-757-0312

Restaurant: 734-369-4765

108 S. Main Street, Ann Arbor, MI 48104

firstbitea2catering@gmail.com

For Catering Menu, [click here](#).

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Our Guarantee

Our #1 goal is: complete customer satisfaction. If you are not fully satisfied with your experience, please do let us know. We will make it right by fixing the problem or adjusting your invoice.

Just need to Call Our Catering Team 734-757-0312.

Levels of Service

Delivery Drop-Off Service: Food and beverages are delivered to your location, and the host is responsible for the presentation for guests.

Setup Service: Food and beverages are delivered to your location, set up, and presented for your guests. Delivery and the cost of staff time to provide these services will apply. Any items that are left behind for use during the event must be returned to the store, or additional charges will be applied for a return pick-up.

Full Service: Staffed events are billed on an hourly basis per person using the charges outlined in the service staff section. This may include waitstaff, bartenders, and/or a chef on-site for your event.

Please note that disposables are not included unless specified

Terms of Cancellations

It is the client's responsibility to notify First Bite of a cancellation or make any changes to your event. A 48-hour notice is needed in order to avoid unnecessary charges; however, we will work with you the best we can, depending on the circumstances of the cancellation. Deposits and most non-food-related items, such as equipment rentals, are non-refundable.

Waiver of Liability & Conduct

A waiver of liability, also known as a release of liability, is a legally binding contract that transfers responsibility for injuries or property damage from one party to another. First Bite remains free from any causes of action that may occur from the client such as loss, damage, illness, death, or injury, and will not incur any expenses that were agreed upon in the original terms.

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Dietary Restrictions

We are committed to meeting all of your dietary needs. We can accommodate requests for vegetarian, vegan, nut-free, gluten-free, and dairy-free options, with certain limitations. If you have a food allergy or special dietary requirement, please inform your catering team member or ask for more information so we can accommodate your request.

***We are not a Halal free establishment*.**

Guest Count

We ask that you provide us with a final guest count at least one week (7 days) prior to your event date for all full-service catered events. Changes in final counts will be honored when possible and may be subject to additional costs. This final count will be the basis for the calculation of your bill, regardless of the turnout or last-minute cancellations. Please note that any changes in menu or guest count may result in an increase in your final bill.

Service Staff

At First Bite, we can provide professional service staff and bartenders for all catered events. For bartending services, the cost is based on a minimum of a 4-hour shift at 30.00 per hour per bartender. The cost for event service staff is \$25.00 per hour per server. The cost for chef-on-site service is \$50.00 per hour per chef. Billable time begins when staff arrive and begin to load food and equipment for your event and ends when they have returned, cleaned, and put away the same. You will be given an estimate of service times and costs prior to the event. Final service costs are based on actual hours worked and may differ from the estimate.

Service Charge

A 20% service charge will be applied to all staffed events, based on food and beverage costs only.

Leftover Food

Due to food safety and being in compliance with local health department regulations, all leftover food will be removed and discarded by First Bite. However, non-perishable items may be left with the host at the chef's or event supervisor's discretion. Credit is not issued for leftover food or unused items. First Bite would like to ensure the safety of you and all your guests.

Alcoholic Beverage Purchases and Service: Coming Soon!

As a service courtesy to our guests, we will order, pickup, and deliver alcoholic beverages (beer, wine, and champagne) to an event location. However, pre-payment for all catering alcoholic beverages is required ahead of time prior to your event date, and we can apply this towards your final total invoice.

We can provide professional bartending service staffing for all catered events. Please review the service staffing costs section for costs and guidelines.

If you choose to have First Bite handle your alcoholic beverages, the client must release the business from any liability, illness, death, or injury sustained by any participant in connection with the service and consumption of any alcoholic beverage. The client also will indemnify that the contractor will compensate the upstream party for a loss, defend that will provide the upstream party with a legal defense, and hold harmless means the party from liability for a loss.

Alcoholic Beverage Service

Should the client choose to handle the alcoholic beverages for your event, the client agrees to irrevocably and unconditionally release, defend, indemnify, and hold harmless First Bite and its employees and contractors (individually and jointly) from any liability, claims, demands, actions, and causes of action arising out of or related to any loss, damage, illness, death, or injury sustained by any participant in connection with the service and consumption of any alcoholic beverages.

Food Safety Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or menu items that may contain raw or undercooked items may increase the risk of a food-borne illness. Please inform us if any medical conditions apply.

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Food Safety for Deliveries, Drops, and Self-Service Catering Events

The client or host agrees to accept full responsibility for safe food handling. The menu and food items we provide to you will be safe for consumption for up to four hours after you receive your delivery. It is highly suggested that any perishable food not consumed within those four hours be disposed of properly. Your event planner can discuss food handling procedures in detail upon request.

Rental Equipment

We can help with all the details of your event planning! We can direct you through all the options and match you with the perfect rentals for your theme and setting. We work with several vendors and can arrange anything from set-up to break-down exactly as you need it. We will be able to accommodate any budget, location type, and season. Please note that First Bite is not responsible for charges due to breakage, replacement, or missing items from your rental, and the client may incur additional charges.

Parking

Please share complete parking considerations with all placed catering orders. With our U of M clients, please secure parking arrangements or passes for all catering vehicles in order to ease the unloading and loading process and expedite service. Most events present no parking problems for our staff, but it may be a consideration for your guests. Please share complete parking considerations with all placed catering orders.

Businesses and all social events must also arrange in detail parking instructions before the event.

U of M Clients Payment Terms and Forms

We are happy to accept purchasing cards and purchase orders for all of our UM accounts. Payment is billed at the time of service or unless otherwise discussed with the catering team.

The deposit and prepayment may be waived by providing a PO number and pre-arranging with your event planner. Full payment is due upon your event date, and an itemized invoice will be provided with your delivery.

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Business and Social Client Payment Terms and Forms

We can also set up and open an in-house account with you; please inform your catering director to arrange all the necessary steps. We accept all major forms of credit cards: Visa, Mastercard, American Express, and Discover. We also accept personal and corporate checks for your convenience.

In order to reserve the date, a \$500.00 non-refundable deposit is required. Payments towards the balance can be applied at any time, leaving a balance of less than \$1000 until the execution of your event takes place, and must be settled no later than one week after the event date.

**** Please note: changes to your menu or guest count may result in an increase to your final payment for your event**.**

State of Michigan Sales Tax

A Michigan sales tax in the amount of 6% will be added to all events. If your company or agency is tax-exempt from Michigan State sales tax, a state sales-exempt certificate is required to be on file at First Bite prior to your event date. A sales tax exemption will be honored for your order, function or event if all details have been provided. Furthermore, this agreement is made within the State of Michigan and shall be construed and enforced in accordance with the laws of the State of Michigan. This signed agreement constitutes the entire agreement between the parties and may not be modified or amended except by a written document signed by both the client and a representative of First Bite.

Save the Date

Now that we've dazzled you with options, let's get that catering order sealed, and delivered or executed. We'll reserve your date in our calendar and put things into motion. And don't worry! You can still change the little details even after we lock in your order. After all, we're in the hospitality industry—we know things change!
