

Navi's Catering Kitchen

You've got a craving, we've got a recipe!

Why is Navi's Catering Kitchen a Great Fit for Your Events?

We are One-of-a-Kind Caterers for a One-of-a-Kind Clientele

Chef Navi's Knowledge of Island-Infused, Custom Created Menu's

Our Passion for Food

NCK is Focused on the Individual Needs of Our Clients

Strong Communication with Our Team Members

NCK is Always Transparent with Our Clients and Industry

We are Detailed Orientated

Our Food and Service Reflect Our High-Caliber

Loyal Vendor Partnerships

About Us

Navi's Catering Kitchen is a family-owned business that truly cares about providing the best service and most delicious food, for your event! Your vision for your special day is important to us, and so are you.

We thrive to cultivate relationships in our community. Servicing our community through education, teamwork, and constant effort to improve, all motivate NCK to exceed customer expectations with our passion for food and hospitality.

Our Service's

Full-Service Catering
Full Bar Service with Licensed Bartenders
Cooking Classes – Live with Chef Navi
In-Home Dining Experience with Chef Navi

Events We Cater

Social Gatherings: Baby Shower, Celebration of Life, Auctions, Gala, Birthday Parties, Grand Openings, Retirement Celebration Parties, Housewarmings, and Holiday Events.

Corporate Events: Team Building, Product Launching, Executive Retreats, Cooking Classes, Boxed Lunches, Team Appreciation Parties, and All-Day Board Meetings.

Weddings: Elopements, Wedding Receptions, Ceremonies, Engagement Parties, Rehearsal Dinner, Bachelorette/Bachelor Parties, Day After Brunch (The Honeymoon Special), and Bridal Brunches.

Our Values

Committed to Customer Service
Community Engagement and Building Relationships
Sharing our Passion for Food
Constant Improvement Through Education and Growth
Providing Excellent Service to Everyone
Open & Honest Communication
Teamwork

Our Commitment to You is to Make Your Event a Memorable Experience.

What Does Our Services Include Exactly?

Event Task Management & Online Portal: Assisting and guiding you with logistics for your event so you do not miss a precious moment. When working with NCK you get access to our guest portal. Which gives you 24/7 ability to view your contract, see all live changes to contract, task reminders, open discussions tabs to speak with your Sales Manager, and a secure payment portal.

Vendor Partnership Benefits/Perks: Being in the industry for so long you end up building strong professional business relationships with an assorted group of vendors, just like Navi's Catering Kitchen! We have an amazing list of preferred vendors we work with that we share with our client's. Some of our preferred vendors even pass along a discount to clients that book with us! Go to our website and click the link to see all vendors we are partnered with! www.naviscateringkitchen.com

Rental Coordination: We offer all our client's our discount of 20% with CORT Party Rentals. We will coordinate all rentals for your event and have them delivered to the event location. After we coordinate your rental order, we will have you review the quote to confirm. Then introduce you to the Sales Representative for your order to pay them directly.

The client is solely responsible for all rental costs.

www.cort.com/event-rental
www.grandeventrentalswa.com

Complimentary/Concessions

- Complimentary Site Visits
- Complimentary Consultations at NCK
- Complimentary Event Detailing
- Complimentary Vendor Partnership Discounts
- Refundable Tasting Fee Towards Your Event

What Does the "+ +" Mean on Proposals from a Caterer?

- 25% Service Charge:
 - Transportation up to 35 miles from our location
 - Operational Charges
- Taxes: We use the tax rate of where your event is being held.

Add-On Services that Navi's Catering Kitchen Provides

Cake Cutting Fee: \$2.50 Per Person

NCK will cut and plate our client's cake and serve to guests.

Disposables: \$3.25 Per Person

Paper Plates, Plastic Forks, Plastic Knives, and Paper Napkins.

Full Table Set-Up

\$3.25 Per Person

Navi's Catering Kitchens Staff Will Set-Up all Tables with:

+Chargers

(Décor Plate)

+Dinner Plates & Salad Plates

+Flatware

(Fork, Knife, and Spoon)

+Water Glasses

(Pre-Filled by NCK)

+Table Linens and Linen Napkins

(Specialty Napkin Fold)

+Table Décor & Centerpieces

(Provided by Client, with 1 Mock Display for NCK to Mirror)

*All china, table linens, and linen napkins need to be rented, outsourced, or provided by client.
Centerpieces and table décor need to be provided by client or outsourced.*

Event Set-Up and Breakdown \$15.95 (Priced by Table)

(All tables and chairs to be provided by venue, customer, or outsourced.)

Set-Up Includes:

Setting up of tables and chairs only. (Floor Plan Provided by Client)

(No place settings or décor)

Breakdown Includes:

Breakdown of Tables and Chair.

(No breakdown of décor)

Additional Fees

- Ferry Travel Fee: \$500
- Extra Labor Costs for Ferry Travel Time \$350
- Travel Fee: \$100 (35-65 Miles Away from Our Location)
- Travel Fee: \$200 (Over 100 Miles Outside Our Delivery Area)
- Bartender Labor Fee: \$45 per hour (If Client Provides Own Alcohol)
- Event Prep Cook Fee: \$35 per hour (Only Added for Staffed Events/Drop & Pick Up)
- Busser Fee: \$25 per hour (Only Added for Staffed Events)
- Server Fee: \$35 per hour (Only Added for Staffed Events or Drop & Pick Up)
- Disposable Labor Fee: \$40 per hour
- Last Minute Catering Fee: \$250 (7 Day Notice)
- Last Minute Catering Fee: \$500 (3 Day Notice)

Disposable Drop Off Fee-\$25

Included Supplies

- +Disposable Chaffers with Sternos
- +Foil Pans with Lids
- +Disposable Trays with Lids
- +Disposable Bowls with Lids
- +Dressing Cups (2oz or 4oz)
- +Disposable Serving Utensils
- +Paper Tent Food Signs