

The SACOC –San Angelo Chamber of Commerce invites you to participate in a distinct opportunity to cater one of our 2022 monthly luncheons.

SACOC luncheons are typically attended by up to 180 individuals. Along with the ability to showcase your expertise to numerous industry leaders and distinguished guests in the community, catering a SACOC monthly luncheon provides potential catering opportunities and includes publicity across multiple platforms and mediums.

Additional benefits

- Company logo displayed on luncheon information published in Chamber e-newsletters
- Company logo included in dedicated email blasts (distributed to over 2,000 recipients)
- Recognition on Chamber social media accounts and caterer business is tagged in content featuring event (Facebook: 5,500+ followers, Instagram: 1,400+ followers, over 2,000 combined followers on Twitter and Linked In)
- Company logo displayed on audiovisual presentation at event
- Recognition from podium

Appropriate menu

Your proposal must include an all-inclusive price per person and a detailed menu.

We require a choice of two entrees, salad, two vegetables, dessert order for half and water and tea options. Proposals should include a detailed menu with current menu prices and a breakdown of inclusive fees (this includes gratuity). Also note that the SACOC is tax exempt, and our W-9 is included.

Services requested

The caterer will provide the food, beverages, and staff along with set-up and takedown for the entire event. Food is to be served buffet style.

The caterer must serve a suitable menu within a price range of \$14.00 to \$16.00/person (inclusive of all service fees, 10% city fee when applicable, taxes and any other associated fees.) When submitting your proposal, please include all aforementioned in your total cost.

Services requested cont.

A preliminary headcount will be coordinated with the caterer three (3) days prior to the corresponding monthly luncheon.

The Caterer shall provide the following:

- All food and beverages per the menu requirements.
- Disposable place settings (i.e., place settings, napkins, cups, silverware)
- Serving trays and utensils for all food dishes
- Acceptable means to maintain hot food and cold food to their desired temperature.
- Set-up and take down of buffet line. to fully cater and service the entire event to ensure

Luncheon dates & locations:

Chamber luncheon program topics, dates, and locations are listed below. For availability, please contact Tricia Peterson at tricia@sanangelo.org.

*Please note that some of our luncheon locations are held at City venues. You must be a city approved caterer to be eligible to cater at City venues. For more information on the approval process, you can visit <http://www.cosatx.us/departments-services/civic-events/venues> .

Date: April 12, 2022

Topic: Small Business Development

Location: MCNEASE CONVENTION CENTER

Date: May 10, 2022

Topic: Tourism in San Angelo

Location: FORT CONCHO STABLES

Date: June 14, 2022

Topic: Future of Leadership (LSA Graduation)

Location: MCNEASE CONVENTION CENTER

Date: July 12, 2022

Topic: Higher Education Luncheon

Location: MCNEASE CONVENTION CENTER

Luncheon dates & locations cont.

Date: September 13, 2022

Topic: Legislative Update

Location: CACTUS HOTEL

Date: October 11, 2022

Topic: State of the City

Location: MCNEASE CONVENTION CENTER

Date: November 8, 2022

Topic: Celebration of Diversity Awards

Location: MCNEASE CONVENTION CENTER