CLYDE COOPER'S
BARBECUE
EST. 1938

Voted in the "Top 10 BBQ Restaurants in America"
327 South Wilmington Street • Raleigh, North Carolina 27601
919-832-7614
Hours: M-F 10-6 Sat 10-6
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CLYDE COOPER'S BARBECUE MENU
McKimmon Conference and Training Center Menu
August 1 - July 31

327 S. WILMINGTON STREET
RALEIGH, NORTH CAROLINA  27601

Since 1938

919-832-7614 (work)

919-961-2120 (cell)

Debbie Holt
WELCOME TO CLYDE COOPER'S BARBECUE

CLYDE COOPER'S BARBECUE WAS ESTABLISHED IN 1938 BY CLYDE HIMSELF, WITH A VISION OF SERVING GREAT LEAN PORK BARBECUE WITH JUST A SPLASH OF HIS OWN TASTY BARBECUE SAUCE. THAT, AND GOOD HOSPITALITY EXTEND THE TRADITION CLYDE COOPER PORTRAYED.

CLYDE COOPER'S BARBECUE IS A RALEIGH LANDMARK AND INSTITUTION-- WHERE THE LOCALS EAT. WE'VE SERVED FOLKS FROM ALL OVER THE WORLD. WE WERE VOTED AS ONE OF THE TOP 10 BARBECUE JOINTS IN AMERICA IN "WHO'S WHO IN WHERE TO EAT".

SERVING LEAN, CLEAN PORK BARBECUE, AWESOME SOUTHERN FRIED CHICKEN, A LIGHT VINEGAR BASE BARBECUE CHICKEN, MOUTH WATERING TENDER RIBS, AND SUCCULENT SMOKED BRISKET, WITH SOUTHERN COUNTRY SIDES!
CLYDE COOPER'S BARBECUE
POLICIES & PROCEDURES

BOOKING
Please reserve your date and time as soon as possible to ensure a successful event. We have a 40 person minimum order. We request your menu choices and general number of people attending, at that time. Final guest count is due 3 business days prior to the event. At the time final counts are due, we will reconfirm your menu, time, and number of guests.

GUARANTEE POLICY

In order to accurately prepare for the event, we ask that you (client) provide the guaranteed number of guest 3 (three) business days before the scheduled event. Saturday and Sunday must be finalized before Wednesday of that week. Food quantities, service items and billings will be based on this number. We will make every effort to accommodate changes after final count is submitted, however, we cannot guarantee availability of all items, and additional charges may apply.

SUNDAY POLICY

100 + guests are required to cater on Sunday. The same policies pertain to Sunday catering events.

CANCELLATION POLICY

An event may be canceled with no charges up to 3 business days prior to the event. Cancellation of services made less than 3 business days prior to the event are subject to a cancellation fee of 50% of the estimated total. Orders cancelled within 24 hours of the event are subject to full charges.

INCLEMENT WEATHER POLICY

If the University officially closes during adverse weather, or threat of impending inclement weather, the client will not incur any charges associated with their event. If the University remains open or has yet to officially close, but the client makes the decision to cancel their event for any weather-related reason, they will be required to inform the caterer 48 hours in advance for groups of less than 100 and 72 hours in advance for groups of more than 100, to avoid any charges. If the client does not cancel within the designated time period, they are subject to be billed at the caterer’s discretion based on costs incurred. All other scenarios will revert to the normal cancellation policy as stated in the menu.

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LEFTOVER POLICY

In accordance with Wake County Health Department recommendations regarding food health & safety, it is the McKimmon Center Policy that all leftover food remains the property of the caterer and cannot be removed from the catered event space by the client. This policy is intended to limit the risk of foodborne illness due to improper handling or storage of leftover food items. All leftover food and drink will be disposed of by the caterer at the conclusion of the meal function.

STAFF ALLOWANCE

Staff arrives approximately 1 hour prior to event to properly set up. From the start of serving time, staff remains at the event for 1 1/2 to 2 hours, with proper time allowed for cleanup. All service prices are based on basic staffing fee, additional time charged at the rate of $2.00 per guest per hour or part thereof. Additional staffing may be suggested depending on event size and circumstances. Additional servers are charged at the rate of $15.00 per server/per hour or part thereof.

SERVICE PRICING

Pricing includes disposable plates, utensils, cups & napkins. Linen table clothes are provided for buffet tables, and place-mats for dining tables. Ice is also included. We do not provide upgrade options for linen table cloths or china service at this time.

ALCOHOLIC BEVERAGES

Clyde Cooper’s Barbecue can serve alcoholic beverages at your function, but will not serve as an agent to procure the alcohol. Bartenders will setup and breakdown each bar station. We require a fee of $150 per hour to bartend. Additional charges may apply depending on length of time and number of bartenders needed. McKimmon Center requires two hot items to be served with alcohol service. Bar service can run no longer than 1 hour unless special permission is granted by McKimmon Center. No kegs, drink tickets or cash bars allowed at the McKimmon Center.
BILLING
Caterings are confirmed with signed contract and deposit of 30%, unless other arrangements have been made. Payment is required prior to or at time of event. Invoicing is available with net 10 (ten) days terms. Sales tax is not included in any pricing, only in final total. If you are tax exempt, we must have your sales tax exemption form on file. Payment can be made by company/business check, bank check, cash, or credit card. If paying by credit card, a fee of 5% for American Express, and 4% fee for all other credit cards will be added to final total.

SPECIAL SERVICES/
DECORATIONS
Any special needs, we will try to accommodate, such as floral arrangements, specialty desserts, specialty drinks. Additional fees based on expense will be added to invoice.
ALL MEALS ARE PRICED WITH DISPOSABLE TABLEWARE

VEGETARIAN ITEMS AVAILABLE (upon request)

CHOPPED BARBECUE
(upgrade to coarse (chunky) or pulled for $0.50 cents pp)

FRIED OR BARBECUE CHICKEN

COLE SLAW

POTATO SALAD OR BOILED POTATOES

GREEN BEANS, BAKED BEANS, OR MAC N' CHEESE

HUSH PUPPIES & DINNER ROLLS

FRESHLY COOKED PORK RINDS

SOUTHERN SWEET TEA, UNSWEET TEA, LEMONADE, & WATER

CHOICE OF 1 DESSERT

Banana Pudding
Lemon Meringue, Chocolate Meringue or Carrot Cake

**OTHER OPTIONS YOU CAN ADD**

WHOLE HOG ON THE GRILL $275.000 FLAT FEE

BRISKET $4.75 PER PERSON

RIBS $3.75 PER PERSON

Collards, Corn & Butter Beans, Cabbage, Fried Okra $1.50 pp

***IF PAYING BY CREDIT CARD, A FEE OF 5% FOR AMERICAN EXPRESS, AND 4% FEE FOR ALL OTHER CREDIT CARDS WILL BE ADDED TO FINAL TOTAL***