

# WILDFLOUR

## *Services & Pricing Guide*



[WWW.WILDFLOURPUB.COM](http://WWW.WILDFLOURPUB.COM)



# Hello there!

Welcome to Wildflour: A Story of Passion and Dreams

Wildflour is more than just a restaurant; it's a labor of love that began with two individuals brought together by their shared passion for food. As a Female Veteran Owned Small Business, we take pride in our journey, which started as a dream and transformed into a thriving culinary adventure.

We owe our success to the unwavering support of our family, friends, and community. We are deeply committed to being an active part of our community, as it has played a pivotal role in our journey. We support local vendors, & farms.

This place holds a special significance for us, as it's where I was raised, where I met my husband, where we're raising our children, and where we've put down roots. We love our community, and we're grateful to be a part of it. Our dream has indeed come true, thanks to our incredible customers who have made Wildflour a resounding success.

That's the story of Wildflour: a journey filled with passion, dedication, and the unwavering support of our amazing customers. We invite you to experience our culinary delights and be a part of our story.

Thank you for being a part of our journey!

*Tara Moore*  
Chef, Co-Owner



# Our Journey

*Wildflour*



We are a husband and wife team. We are a Veteran owned business. We are a Farm to Table business. We are a Community oriented business. We use our local resources as much as possible. We believe in supporting our community that has supported us, it is a symbiotic relationship. Integrity is our priority.

Our story began with long conversations and a shared dream of starting our own food business. Initially, we had a three-year plan in mind, but life had different ideas for us. After nearly a decade of dedication at the Oregon Coast Culinary Institute, I found myself facing a layoff due to low enrollment. However, we saw this as an opportunity to accelerate our dream. With a mix of nervousness and optimism, we decided to take the plunge, believing in our solid business plan and our unwavering passion, dedication, and work ethic.

After eight years here we are, proud owners of a successful catering company and restaurant. Parents to two amazing children. Kian, a college student who is also a National Champion Bowler, and Kellen our mighty warrior, who is now in the First Grade.

*“We believe in fresh, simple & delicious ingredients. We are passionate about food; where it comes from, how it tastes, is prepared, & how it is presented.”*



# Why Work with Wildflour

Choosing our company ensures a seamless and memorable event experience. With our extensive industry experience, we offer a versatile menu tailored to your specific needs, accommodating various dietary preferences and delivering high-quality, delicious cuisine.

By entrusting us with your catering needs, you not only save valuable time and effort but also present a polished and thoughtful impression to your attendees, making your event truly special.

Farm-to-table dining is more than just a trend; it's a celebration of sustainability, community, and fresh, wholesome food. By sourcing ingredients directly from local farmers and producers, we support the hard-working individuals who cultivate our land while fostering a stronger, more connected community. This approach ensures every dish bursts with flavor and nutrients, as the ingredients are harvested at peak freshness. When we gather around the table to enjoy locally sourced meals, we're not just sharing food—we're sharing stories, values, and a commitment to a healthier future for our community.



# How It Works

## 01 REVIEW ALL THE INFORMATION

Read over all the documents. Review the menus. Take a look at our website for photos, and more information. Choose your items.

## 02 GET YOUR ESTIMATE

Email us your choices and we will create an estimate for you to look at and verify the details before we send you a final invoice.

## 03 SIGN THE CONTRACT

Once the invoice has been approved we will send you a contract for you to sign. You can adjust your invoice up to 7 days before the event.

## 04 PAY YOUR DEPOSIT

We require a \$300 non-refundable deposit on large events to save the date of your event. This deposit will be put towards your balance. Your event can be canceled up to 7 days before the event, however the deposit is non-refundable.



## COMMUNICATION

### CONTACT DETAILS

+541-808-3633  
wildflourpub@gmail.com  
1987 Sherman Ave. North Bend,  
Oregon 97459

### OFFICE HOURS

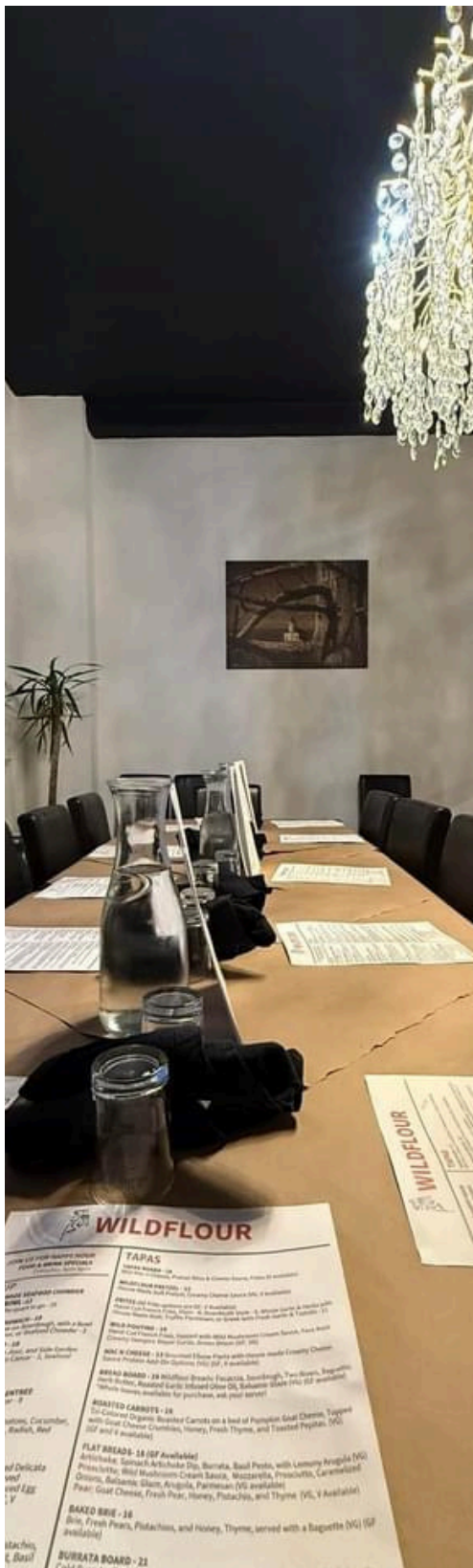
W - F 9:00am - 2:00pm PST

### WEBSITE

[www.wildflourpub.com](http://www.wildflourpub.com)

### SOCIAL MEDIA

@wildflour\_public\_house



# Wildflour Pub Rental

Our Pub can accommodate Weddings, Anniversaries, Birthdays, Holiday Parties, Baby Showers, Private, Corporate, or Non-Profit, we can do it all. Whatever your event, let us cater to your needs.

You can rent the entire restaurant for \$500 per hour. or for \$2,000 for the entire day Sunday through Tuesday.

The entire pub is available for private use for \$3,000 Wednesday-Saturday for the day, as we would need to be closed to the public. You may rent the space by the hour for \$500 per hour before we open, Wednesday-Saturday but would need to be done by 2pm, so we can clean and open to the public by 4pm.

## EVENT SPACE

### WHAT YOU'LL GET:

- ✓ Full Service Catering; including staff, china, silverware, cloth napkins, gold or silver chargers for table,
- ✓ Full Bar; Host or No-Host Bar with tailored cocktails for your event, fully stocked bar, wine collection, and local, domestic & imported beers on draft and in bottles.
- ✓ Tables, Chair, Linens, Sound System and Projector included in your rental and with Seating for 120 people

### YOUR INVESTMENT

**\$500 – 3,000**





# Catering Options

- Full Service
- Drop off Service
- Pickup Service
- Board Rentals
- Menu Design
- Budget Guidelines

LET'S WORK TOGETHER

## WHAT WE OFFER:

- ✓ Variety of Catering Services: Menu planning, working with your budget, dietary needs and restrictions.
- ✓ Provide flexibility, communication, and coordination of event.
- ✓ Maintain the highest level of food quality, presentation, and timing to optimize our guests dining experience.
- ✓ We are dedicated to innovative, fresh, local, healthy, and most importantly delicious flavors to enhance your culinary experience.



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*“Wildflour Catering exceeded all expectations at our company Christmas Party last night! The homemade pasta and bread, the sauce, the 3 desserts that were to die for....and the service & presentation. All amazing. We can't wait to work with them again!”*

- DAN COOPER, D.C.HOMES







# Testimonials

## Kristi Stocker

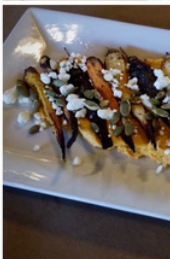
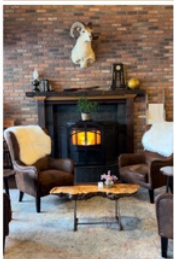
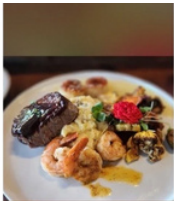
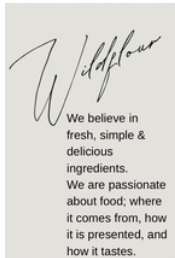
It was FANTASTIC!

You do really well, your staff is so happy and consistent. I feel like that is a reflection of you guys. They like working for you.

I love going there so much. The food, atmosphere and service. I just always look around and am so impressed. I know how much y'all have poured into that place. I love to see you out intermittently commingling being able to see the fruit of your labor. Be proud!

## Holly Tavernier

"Such an amazing job last night as usual! It was a great event to celebrate a lot of wonderful businesses and people! Congratulations on you're well deserved gold!"



## Chrissy Ryback

"Finally had a chance to try it out after hearing great things. Amazing restaurant! Food, ambience, and service is top notch. Looking forward to going back and trying more menu items. The bread board was to die for...will order that every time!"

# FAQ's

## Menus; Where can I find them?

We have several menus available for you to choose from. We have hors d'oeuvres menus, classic catering menus, which are great for weddings, and much more. Wildflour can also create custom menus to suite your needs or budget. Menu Price is per person for pickup services. Price doesn't include Beverages, full catering setup, or our standard 20% Gratuity. Menus are available on our website: [www.wildflourpub.com/catering](http://www.wildflourpub.com/catering)

## Payment: Is there a deposit required?

We require a \$300 non refundable deposit to book your catering and reserve the date. One week before the event we require the exact number of guests you would like us to prepare food for, and we will send your final invoice and request immediate payment in full so we can start to order food, and prep for your event.

## Delivery; Do you deliver?

All catering prices on the menu are for pickup service in disposables only. Delivery is available inside North Bend and Coos Bay City Limits is \$50. Bandon, Coquille, Reedsport, Myrtle Point, Florence, require an additional \$100 fee. Beyond is anywhere from \$100-\$300 fee depending on location.

## What information do you need from me?

**Event Information-** We need to know the following information:

Event Date, Event Time, Drop off/Pickup Time, and Event Location.

We also need to know your menu choice, and guest count.

**(Important: Be sure to double check this information on your invoice!! If you do not receive an email invoice of your order from us, and you have not paid in full, your order has not been placed.)**

# FAQ's

## What is your delivery policy?

If we are available for delivery: We schedule half-hour delivery windows, so let us know what your ideal window would be (3:30 to 4:00 pm etc.) We may arrive at any point during your scheduled 30 minute delivery window. Our latest is 5:30 to 6:00 pm (Later than that requires an additional fee.) Ideally the end of your delivery window should be at least 15 minutes before your guests arrive, so we have time to set up your buffet. When we deliver, we simply drop off and set up the food. Hot food will be placed into disposable Chaffing Dishes with Sternos to keep hot food hot. And any platters of ready to eat, room temperature/slightly chilled food will be set on the buffet. All you will need to do is pop the lids and the food is ready to serve.

## Do you offer Full Service Catering?

Full Service: If you don't want disposables, we do offer rental service of our chaffing dishes, wood boards, ceramic bowls, etc. This setup is an additional \$300 fee for the rental of this equipment and will need to be returned the next day to the restaurant. If you want us to pickup these items after the event there is an additional \$200 service charge. (\$500 total for drop off, setup, and pickup, cleanup of the buffet.

## How far in advance do I need request my order?

We ask that you give us a minimum of 2 weeks. We may or may not be available to assist on short notice. Planning ahead especially for catering is your best bet. We can always adjust the menu and the number of people for you, but you want to get on our calendar as soon as possible as we book up fast. Changes can be made up to 7 days before your event. Please note that we consider all orders final 7 days before the scheduled event date and are not able to make any changes after this time.

## What is your cancellation policy?

Please let us know as soon as possible if you need to cancel you order. Orders that are canceled less than 7 full days before the scheduled event date will be charged 100% of the total invoice. This charge is to cover food that has been purchased, labor, rental goods, and jobs we may have declined in order to accommodate your event.



# Let's Get Started!

We know that your wedding day, is the most important day in your life.

We want it to be the best day ever. We also know that you have many choices when it comes to caterers, we want to be your number one choice.

From intimate elopements, to grand weddings with 300 guests, and everything in between. We have lots of experience catering weddings, so let us show you what we can do to make your day, the Best Day Ever.

*Come see us to talk about your special day!!*

[SCHEDULE A CALL](#)

[LEARN MORE](#)

Thank you for taking the time to get to know us and to see what we have to offer. We have been voted best caterer on the south coast since 2018, and we look forward to continuing to offer the best service possible to our amazing customers.

*John & Tara*



wildflourpub@gmail.com  
www.wildflourpub.com

