Final invoice

INVOICE # INV-2026-1047

ISSUED Oct 12, 2026

DUE DATE Oct 26, 2026

OAK & EMBER
CATERING

FROM
Live Oak & Ember Catering
Carmen Villarreal
+1 512 555 0138
events@liveoakember.example
1901 E Cesar Chavez St, Austin, TX 78702

BILL TO
Emily Torres and James Okoye
Emily Torres
+1 512 555 0164
emily.torres@mail.example
2207 Enfield Rd, Apt 4, Austin, TX 78703
Event: Wedding reception, Oct 10, 2026

EVENT	DATE	VENUE	GUESTS	PROPOSAL
Wedding reception	Sat, Oct 10, 2026	Barton Oaks Ranch, Austin	140 served (135 guaranteed, 5 added)	P-26-0218

#	ITEM	QTY	PRICE	DISC.	TAX	TOTAL
	Food					
1	**Cocktail hour: passed appetizers** Code: FD-APP Brisket sliders, elote cups, goat cheese crostini, shrimp ceviche spoons.	140 guests	$12.00	–	8.25%	$1,818.60
2	**Family-style dinner** Code: FD-DIN Smoked brisket and chicken, two salads, three sides and bread, served to every table. 	140 guests	$58.00	–	8.25%	$8,789.90
3	**Late-night tacos** Code: FD-TAC Added on October 1 at your request; not in the original proposal.	140 guests	$9.00	–	8.25%	$1,363.95
4	**Cake cutting and service** Code: FD-CAK Your cake from Sugar Mama's, cut, plated and served.	140 guests	$2.50	–	8.25%	$378.88
					Subtotal: Food	**$12,351.33**

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#	ITEM	QTY	PRICE	DISC.	TAX	TOTAL
	Beverages					
5	**Beer and wine bar, 4 hours** Code: BV-BAR	132 adults	$34.00	–	8.25%	$4,858.26
6	**Lemonade and soda bar for children** Code: BV-KID	8 children	$6.00	–	8.25%	$51.96
7	**Sparkling wine toast** Code: BV-TST	132 adults	$4.00	–	8.25%	$571.56
				Subtotal: Beverages		**$5,481.78**
	Staff					
8	**Event captain** Code: ST-CAP On site: 2:00 to 11:00 pm	9 hours	$55.00	–	8.25%	$535.84
9	**Servers: 10 for 7 hours** Code: ST-SRV	70 hours	$36.00	–	8.25%	$2,727.90
10	**Bartenders: 3 for 6 hours** Code: ST-BAR TABC-certified.	18 hours	$40.00	–	8.25%	$779.40
				Subtotal: Staff		**$4,043.14**
	Rentals and service					
11	**Linens and napkins** Code: RN-LIN	16 tables	$24.00	–	8.25%	$415.68
12	**China, glassware and flatware** Code: RN-CHN	140 guests	$8.00	–	8.25%	$1,212.40
13	**Service charge, 20% of food and beverage** Code: SV-20 Covers planning, delivery, setup and breakdown. It is not a gratuity.	1 charge	$3,294.80	–	8.25%	$3,566.62
				Subtotal: Rentals and service		**$5,194.70**

Subtotal	$25,007.80
Texas sales tax (Austin 8.25%)	$2,063.14
Event total	**$27,070.94**

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Balance due

The event total, less the payments you have already made.

ITEM	DATE	AMOUNT
Event total, tax included	Oct 12, 2026	$27,070.94
Less deposit received	Mar 3, 2026	−$5,000.00
Less second payment received	Aug 28, 2026	−$9,000.00
Balance due	By Oct 26, 2026	$13,070.94

Changes from your proposal

Why this invoice differs from the proposal you signed.

CHANGE	WHEN	EFFECT
Guest count up from 135 to 140	Sep 30	5 more guests on every per-guest line
Late-night tacos added	Oct 1	New line, $9 a guest
Bar shortened from 5 to 4 hours	Oct 1	Bar package $34 instead of $41 a guest

How to pay

Please pay the balance of $13,070.94 by Oct 26, 2026, quoting INV-2026-1047.

ACCOUNT NAME
Live Oak & Ember Catering LLC

ACCOUNT NUMBER
8812 4407 9301

BANK
Capital Hill Country Bank

ZELLE
events@liveoakember.example

ROUTING NUMBER
114 555 093

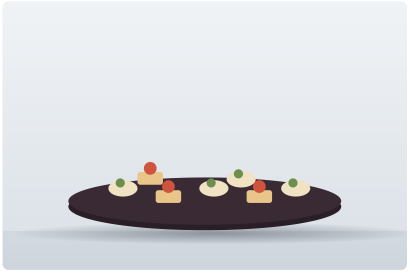
REFERENCE
INV-2026-1047

Card payments are accepted with a 3% processing fee.

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From your reception



Cocktail hour

Four appetizers passed on the lawn, 5:30 to 6:30.



Your cake

Cut at 8:15 and served with coffee.



Dinner

Family style, all 16 tables served in 14 minutes.

Payment terms

1. Due date

1.1 The balance is due 14 days after the event, by Oct 26, 2026.

2. Late payment

2.1 Balances unpaid after the due date carry interest of 1.5% a month.

3. Service charge and gratuity

3.1 The service charge is not a tip. Gratuities for the staff are optional and go to them in full.

4. Sales tax

4.1 Texas taxes the food, drinks, staff, rentals and the service charge of a catered event alike.

Thank you

It was a joy to cook for your families. Your leftover brisket and the top tier of the cake were packed for you, as agreed, and the rentals were back with the rental company the next morning.

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