

LONDON'S ULTIMATE CATERING

Catering Fees

As a full-service caterer, we specialize in creating experiences, not just food. Our team of chefs, leads, servers, and bartenders are at your service. We execute your vision to make a lasting impression with inspiring food, beautiful presentations, & awesome service.

Our services are always outlined in our proposal with complete transparency and no hidden fees.

* Menus are priced per person * Staff - hourly staff charges * Transportation & Mileage

* Production Fees - items needed to execute menu & service on-site

* Rentals - any items needed for the event - tables, chairs, etc....

PRODUCTION FEE

Drop-Off - \$200 to \$300

Set up food & return the next day to pick up all catering items. Charge dependent on menu selected, guest count, & how many staff members needed to set up food. Maximum headcount for Drop-off catering is 75 guests

Limited Service - starting at \$250

Buffet & appetizer display(s) service only. Set up, service buffet and/or appetizer display(s), take plates, & leave. Typically, 3-to-4-hour service. Rentals needed & on-site staff charges will be additional dependent on menu selected, guest count, & venue.

Full Service \$350 to \$1500

Buffet, chef stations, tray passed appetizers, plated meals...All serviceware needed to execute menu on-site - chafers, platters, tongs, etc.... Facilitate rentals, planning meetings, venue walk through, service plan & design. Rentals needed & on-site charges will be additional dependent on menu selected, guest count, & venue.

RENTALS

Coordinate any rental needs for the event, such as tables, chairs, linens, chinaware, etc.

Event Rents - www.event-rents.com

Artifact Rentals - www.artifactrentals.com

Pine & Poppy - www.pineandpoppyrentals.com

Patina Events - www.patinaevents.com

OFF SITE KITCHEN - \$500 to \$1200

We serve food fresh & hot off the grill/oven by creating a kitchen wherever we go! Kitchen requirements are based on the menu, guest count, & venue.

SERVICE TYPES

Stationary Appetizers

Stunning display(s) of little bites for your guests to graze on. We collaborate with your creative vision to design displays that complement the event

Tray Passed Appetizers

Servers tray passing appetizers to guests

Buffet

A buffet asks guests to gather in a line & serve themselves.

Family-Style

Family-style dining invites seated guests to share and help one another as they pass enticing platters of food to spoon on their plates. Our staff serves all the courses on rented chinaware to each table.

Plated

Seated guests are served each course - typically three courses

STAFF

Chef.....\$65/hr Event Lead.....\$50/hr

Service Lead....\$45/hr Bartender.....\$45/hr

Expediter.....\$42/hr Server.....\$38/hr

Staffing is determined by menu chosen, guest count, & venue

TRANSPORTATION

Drive time to events over 15 miles from our kitchen
\$38/hr/staff member

MILEAGE

Mileage over 15 miles from our kitchen
\$0.99/mile/vehicle