

# 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](http://www.event-rents.com)

Artifact Rentals - [www.artifactrentals.com](http://www.artifactrentals.com)

Pine & Poppy - [www.pineandpoppyrentals.com](http://www.pineandpoppyrentals.com)

Patina Events - [www.patinaevents.com](http://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.....\$50/hr

Expediter.....\$45/hr      Server.....\$40/hr

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

### TRANSPORTATION

Drive time to events over 15 miles from our kitchen  
\$40/hr/staff member

### MILEAGE

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