

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

* Staff - hourly staff charges * Transportation & mileage

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

PRODUCTION

All catering is designed to fit your event's vision. With 14 years of event experience; each event is thoroughly planned to ensure that all your event needs are exceeded and on-time. Production fees include but not limited to....all service ware needed to execute menu on-site - chafers, platters, tongs, etc....in house design items, venue walk through, service plan & design. Production fees do not include staff time, transportation costs, or rentals.

Drop-off - \$150 to \$250

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

Limited Service- \$250 to \$350

Buffet & appetizer display(s) service only. Set-up & service buffet and/or appetizer stations, 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 \$1,200

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

RENTALS

We are happy to coordinate any rental needs for your event - tables, chairs, linens, chinaware, etc.

Event Rents - www.event-rents.com

OFF SITE KITCHEN - \$500 to \$1200

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

SERVICE TYPES

Stationary Appetizers

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

Tray Passed Appetizers

Servers tray passing appetizers to anywhere the guests are enjoying the event.

Buffet

A buffet asks guests to gather together in a line & serve themselves. Your guests get to see the whole menu in front of them which generates excitement. Requires the least amount of staff.

Family Style

Family style invites seated guests to share & help one another as they pass enticing platters of food to spoon on their plates. This service allows for less staff than a plated service, yet is refined in its efficiency. Our staff gracefully serves each table all courses at once so there is no delay with any of the menu.

Plated

Plated service requires the most staff in order to ensure your guests are served each course as elegantly as a symphony.

STAFF

Chef.....\$52/hr Kitchen Expo.....\$42/hr
Event Expediter..\$42/hr Event Lead.....\$43/hr
Service Lead.....\$38/hr Servers.....\$32/hr
Bartender.....\$42/hr

Full-service events up to fifty guests can be staffed with minimum of 1 Chef, 1 Kitchen Expo, 1 Event Lead, 1 Service Lead, and 2 Servers; for every additional 25 guests, we will add +1 Kitchen Staff and Server to ensure service meets our standards

Drive time for events over 15 miles from our kitchen .
\$32/hr/staff member

Transportation Fees.....mileage over 15 miles from our kitchen...\$0.89/mile/vehicle