

BUDGET ASSISTANCE FOR THE FULLY CATERED AFFAIR

Thank you for considering Classic Catering! We appreciate the fact that you have a budget and it is important to us to meet your needs, wishes and accommodate your resources. Therefore, we have put together the following general guidelines on the basics: **food, beverage, equipment rentals and staff.**



Please keep in mind that a number of factors contribute to the final cost of your catered wedding reception. The **venue** you choose, the number of **hours**, the **"style" of service** and the **menu** you select all affect the pricing. For example, perhaps your venue provides some of the rental items and/or has a kitchen from which we are able to work—cutting down on costs. We came across the following tools that may be helpful in determining how your wedding budget dollars might be allocated: www.outoftheordinary.com/weddingbudgetcalc.php and www.eventageous.com/planning_guides/wedbudgetcalc.htm.



SERVICE STYLE

	<u>Per Guest</u>
Light Hors d'oeuvres (butler service)	8.95 - 15.95
Hors d'oeuvres or Light Supper Buffets	14.95 - 20.95
Elegant Dinner Hors d'oeuvres	21.95 - 35.95
Elegant Dinner Buffets	24.95 - 54.95
Traditional Dinner Buffets	16.95 - 29.95
Formal Served Dinner	39.95 - 97.95
Barbeques	13.95 - 35.95
Theme and International Dinners	variable cost
Dessert Buffets	7.95 and up
Full and Continental Breakfasts	9.95 - 22.95
Chef Action Station	variable cost
Small-plate Presentation and/or Butlered	21.95 - 44.95



BAR PACKAGES (Client provides alcohol)

Professional, Insured Bartender

\$28/hour

Mixer Packages — All packages include Liquor Liability Insurance & ice; some include mixers & garnishes as well. (Please see our Professional Bar Packages for more details.)

Per Guest

2.75 - 5.00

These prices are provided to give you a place to start. They are estimates; actual costs will be determined by your final event plan. Other potential costs you may want to consider include:

EQUIPMENT / RENTALS

Some parties require very little rentals, while others need it all. Items like tables, chairs, linens, flatware and glassware need to be considered and are very much within your control! Costs vary considerably and depend upon the selections and styles of rentals you pick out.

5.00 - 30.00

- Venue Rental
- Tenting
- Valet & Security
- Flowers/Decoration
- Audio/Visual
- Entertainers
- Dance Floors/Heaters/Bars (Rentals)

SERVICE & CHEF STAFF

Bartenders, waiters, and culinary staff are billed based on how many are needed and how long they work.

10.00 - 25.00

Our service staff is paid 20-30 dollars per hour. Costs are determined by your style of party, how much staff is required and the length of the party.



All prices are subject to applicable sales tax and a 17% event fee.

We are happy to give you our professional, thoughtful advice about how to achieve your objectives and make the most efficient use of your financial resources. Part of the process involves you deciding which elements of your party are the most important to you. We can then focus the budget in that direction.