

TASTE & COMPANY

full service custom catering & event planning

full service wedding guidelines

Food \$ 1,000.00 *food minimum*

Hors d' Oeuvres Menu *(up to 2 hr. serve time)*

starting \$25.00 | *person*

Full Menu, stationary appetizers and buffet dinner

starting \$40.00 | *person*

Full Menu, passed appetizers and sit down dinner

starting \$60.00 | *person*

Wedding Cake

starting \$ 7.00 | *person*

Beverage Service

Soft Beverage Bar

starting \$ 6.00 | *person*

Corkage Fee - *client provides all bar stock*

up to \$ 5.00 | *person*

Beer & Wine Bar

standard

\$20.00 | *person*

premium

\$25.00 | *person*

top-shelf

\$35.00 | *person*

prices are for up to a 4 hour serve time, includes ice & necessary condiments

ask about other beverage packages

Service Staff

Manager, Chef, BT, Floor & Kitchen Staff

\$25.00 - \$50.00 | *hour*

staff has a 5 hr. minimum each, additional time is billed at the same rate

portal to portal pertains to driver, staff gratuity is at client discretion

Rentals

\$15.00 - \$50.00 | *person*

(linens, china, silverware, glassware, bar equipment, etc.)

Rental Equipment

TBD

not food related

Administration & Co-Ordination Fee

20% *on subtotal*

Sales Tax

determined by city

Allied Services

We will be happy to assist with any allied services. All estimates and billing will be direct to client & paid separately. Client shall have sole obligation to assume the full responsibility & control for their employment

Décor & Props

Linens

Espresso Bar

Location

Flowers

Music & Entertainment

Invitations

Photographer

Videographer

Valet

Security

Lighting & Special Effects

NOTE: *Taste & Company has a 14-day cancellation policy for all confirmed events. Client is responsible to pay Taste & Company in full on any event cancelled under the 14day policy. Client is responsible for any missing or damaged property of Taste & Company. To hold an event date, Taste & Company requires a non-refundable deposit of \$500.00. 50% due 14days prior to event date. Balance, C.O.D.*

\$ and terms are subject to change without notice

The information provided are general working guidelines.

Final prices determined by menu, guest count, style of service & location walk through

2015