

full service wedding catering prices

Food **\$1,000.00 food minimum**

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

starting \$18.00/person

Full Menu, stationary appetizers and buffet dinner

starting \$35.00/person

Full Menu, passed appetizers and sit down dinner

starting \$40.00/person

please let us know if you would like us to provide vendor meals - we extend a courtesy and charge 1/2 per person.

Wedding Cake

starting \$ 4.00/person

Beverage Service

Soft Beverage Bar

starting \$ 4.00/person

Corkage Fee - client provides all bar stock

up to \$ 5.00/person

Beer & Wine Bar

starting \$12.00/person

premium \$16.00/person **top-shelf** \$20.00/person

Full Bar

starting \$16.00/person

premium \$20.00/person **top-shelf** \$25.00/person

prices are for up to a four-hour serve time; includes ice & necessary condiments

ask about other optional beverage packages

Service Staff

Manager, Chef, Floor & Kitchen Staff

\$20.00 - \$35.00/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

Administration & Coordination Fee

18% on food, beverage & labor

Sales Tax

8.25% applies to all orders

Allied Services

We will be happy to assist with any allied services. All estimates and billing will be direct to client and 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

Rentals

\$18.00 – \$35.00/person

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

Rental Equipment *not food related*

T.B.D.

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 14-day policy. Client is responsible for any missing or damaged property of **Taste & Company**.

The information provided are general working guidelines.

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