



Frequently Asked Questions:

- 1. What is the average catering price per person for plated service?**
\$ 125
- 2. What is the average catering price per person for buffet service?**
\$ 125
- 3. What is the average catering price per person for stations?**
\$ 125
- 4. What is the average catering price per person for hors d'oeuvres?**
\$ 65
- 5. Which of the following are included in the cost of your full-service wedding catering?**

Included:

- Menu Planning: Starters, Main Course, Dessert
- Event Planning
- Delivery
- Set Up
- Clean Up
- Cake, Dessert
- Cake Cutting
- Bar Service (wine/beer/beverages)
- Cocktail Reception (Stationary/Passed Horse D'Oeuvres)
- Bartending Service
- Wait Staff Service



- Tastings (Cost: \$100 for 2, will be deducted from the Contract price, once event is booked)
- Chairs (not Included. We rent those, check with our event coordinators for the price)
- Tables (not Included. We rent those, check with our event coordinators for the price)
- China: Salad, Cocktail, Dessert, Dinner plates
- Linens: Table Covers, Napkins, Food station displays
- Flatware: Stainless Fork: cocktail, salad, dinner, dessert; Knife
- Glassware: Water, Wine, Beer, Juice
- Chocolate Fountain (not Included. We rent those upon request, check with our event coordinators for the price)

6. What is the starting price per person for bar service?

\$24.50

7. Which of the following are included in the starting price for bar service?

Included (unless marked different):

- Bartender(s) (extra fee will apply)
- Open Bar
- House Beer
- Specialty Beer (extra fee will apply)
- House Wine
- Specialty Wine (extra fee will apply)
- Champagne Toast (extra fee will apply)
- House Liquor (extra fee will apply)
- Premium Liquor (extra fee will apply)
- Signature Drink (extra fee will apply)



8. What event services do you provide?

- Delivery
- Set Up
- Clean Up

9. What catering services do you provide?

- Breakfast / Brunch
- Buffet
- Cake
- Cake Cutting
- Cocktail Reception
- Custom Menu
- Dessert
- Family Style
- French Service
- Hors d'oeuvres
- Lunch
- Outside Cake
- Plated
- Server(s)
- Bartender(s)
- Stations
- Tapas
- Tastings (cost \$100 for 2. The \$100 will be deducted from the Contract price if booked)

10. What types of cuisine do you cater?

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MAGAZINE
2016
2017
2018
2019
2020



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- American
- Asian
- BBQ
- Cajun
- French
- German
- Greek
- Indian
- Italian
- Korean
- Latin American
- Local
- Mediterranean
- Mexican
- Middle Eastern
- Russian
- Ukrainian
- Sandwiches/Wraps
- Seafood
- Southern
- Southwestern
- Spanish
- Thai
- Vietnamese

11. What dietary needs can you accommodate?

- Gluten Free

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- Lactose Free
- No Pork
- Halal
- Kosher
- Nut Free
- Organic
- Vegan
- Vegetarian

12. What bar services do you provide?

- Liquor License
- Bartender(s)
- Cash Bar
- Consumption Bar
- Open Bar
- House Beer
- Specialty Beer
- House Wine
- Specialty Wine
- Champagne Toast
- House Liquor
- Premium Liquor
- Signature Drink
- Outside Alcohol

13. Which of the following items can you provide?

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- Chairs
- Tables
- Tent
- Dancing Floor
- Crystal Ball
- Decorative Lighting

14. Which of the following items can you provide?

- Barware
- China
- Chocolate Fountain
- Flatware
- Glassware
- Linens

For more information visit our [Terms & Conditions](#) page, or [Contact](#) our event specialist.