

# CoolEatz Catering Co.

FULL SERVICE / FINE CATERING

## PRICING

### Full Service Events

*Events start at a twenty \$2500 minimum, which includes food, production, beer and wine packages, staffing and basic rentals. Décor, tax and gratuity are additional.*

### Typical Price Ranges Per Person:

*Sit Down Dinner: \$120 to \$175 / Buffet: \$80 to \$120 / Reception: \$75 to \$125*

### Informal Affairs / Drop-off Service

*Events start at \$1000 minimum and include food set up. Delivery fees will apply based on location.*

## WEDDING TASTINGS

*We recognize your financial commitment and are happy to provide tastings upon request. Your event manager will plan a tasting menu and confirm the number of guests attending. Based on those factors, a tasting fee will be determined and billed. If you book your event with us, the tasting fee will be credited towards your final invoice. Tastings average \$75 to \$125 for two guests.*

## BOOKING AN EVENT

*Information Gathering: We get to know you and your visions for your even: estimated guest count, your favorite colors, favorite foods, themes and service level wishes. Initial steps can be done via email by filling out our inquiry form or with a personal meeting.*

*Proposal Creation: Based on the information we gather, we will create a custom catering proposal for your event. After your review, we will make needed adjustments until all is just right.*

*Deposit: We require a 50% deposit to secure your date.*

*Tasting: You are invited in for a tasting so that you may sample many of the items on your proposed menu. Menu revisions can be made after your tasting.*

*Site Visit: We will walk through your event with you at the site location: discuss floor plans, event flow, venue restrictions, rental equipment and time line.*

*Guest Count: Final guest count is due one week prior to your event.*

*Final Balance: Final balance is due on the date of your event.*

local  
organic...  
seasonal...  
sustainable...  
ultimately  
delicious

