

## HAPPY CARDINAL PRICING

At Happy Cardinal Catering we listen to each client and develop specific menus for you based on your budget and event concept. We love our brides and grooms and really work to make your day as special and stress free as possible!

The budget really depends on your needs and options. For example, we can do a full bar if you like, a “getting ready” package, child friendly options, sit down, buffet, stations, starters or full dinner service complete with tables, chairs and all your plate and glassware. We also can hold your rehearsal dinner, brunch or receptions in our restaurant space.

We create a basic itemized budget based on an initial conversation or a conversation and tasting. Our lowest wedding prices typically run at \$20 - \$26 per person with basic staffing and menu and no alcohol. Our highest wedding has run over \$150 per person, but that’s pretty rare. We really do work to meet your budget to create your perfect event.

So what’s next? If you are interested, contact us!

Our catering director, Carolyn, will ask about your vision for the overall catering at your event and find out some specific catering details. She’ll invite you in for a tasting at the Boot. We are the “child” of the Boot restaurant and Geer Street Garden, and our head chef is the Boot’s chef, Rob Kinneen. Rob will go over menu options with you and creates a meal or bites for you that approximate what you are looking for at your event. Because we work with seasonal local ingredients, it may not be your exact menu, but should give you a clear idea of what to expect.

We can also work “off menu”. You can view some selections at [www.happycardinalcatering.com](http://www.happycardinalcatering.com), but with our staff resources, we have a lot of culinary backgrounds to pull from and Rob’s experienced at matching your tastes or suggesting options that will pare well with your total event concept.

During the tasting, or in a phone call, Carolyn will talk to you about the other details (budget, plates, tables, service, beverages, etc...) and write up the detailed bid. It’s usually ready for you the next business day and includes a line item for everything. That allows you to make changes if you like, depending on your final budget.

If you like everything and the price fits, we require a \$200 hold the date deposit. This is taken out of the total amount, but is non refundable. We do it because we don’t take any other events that day or usually the day prior to a wedding once we book it. Unless they are very small, we only do one

wedding a weekend, so you get our full attention.

About one month out, we'll ask for a venue walk thru and go over the menu again for any changes and based on that budget, require half down.

After that, any changes are taken out or added to the final bill. The final amount is due day of the event.

We look forward to hearing about your day and helping you make your day as special and stress free as possible.