

# Pricing Guide

## What You Should Expect

The average, 100 person catering event in central vermont with appetizers, pizza and salad costs approximately \$30-45/person including tax, travel and buffet service. Smaller events cost proportionally more, while larger, more casual events can see a reduction in the per person charges.

## Menu & Food Costs

We source the finest seasonal and local ingredients. We handcraft our sourdough crust as well as our delicious pizza toppings. Our creative and enticing entrées and side dishes are thoughtfully prepared and seasoned. We believe the food that we offer and the value of our community connections make the cost of local ingredients well worth it.

Pricing for the food portion of our services depends on ingredients and complexity.



## Staff and Service

We currently offer three different tiers of service. We can recommend the appropriate level of service once we know more about your event.

**Casual Service, oven-side:** We take care of cooking the pizza. We can do minimal bussing after dinner. Very Casual, great for rehearsals and backyard parties.

**Basic Buffet Service:** We cook the pizza, and other sides or appetizers and deliver it to a buffet (provided by you) within 50 feet of the oven. No setup, breakdown or additional tasks are covered, though we will bus tables after dinner service is complete. Great for casual weddings with dinner service of at least 2 hours.

**Full Service:** In concert with your rental provider, planner and other vendors we take care of everything. All details will be outlined on the BEO and requests after initial approval will be approved at our discretion, and must be submitted 2 months prior to the event date. With full service catering we can serve up to 200 guests in as few as 30 minutes with appropriate menu items, ovens and staffing.

## Travel



We haul the ovens with big diesel trucks. For more formal events we can disconnect the oven from the trailer for a more elegant feel if the physical layout permits. Events outside Montpelier will incur travel charges based on the number of hours and staff (\$100-\$250 is typical).

## Tax and Gratuity

9% Rooms and Meals, 10% Liquor and 1 or 2% Local Option Tax will be included on the final invoice. We are exploring adding gratuity for our 2018 events, though we do not currently do so. The customary gratuity for a satisfied customer at a catering event is \$20-75 per staff person on site. As a co-operative, we split tips equally and do not have a “banquet manager” who takes the lion’s share.

## Rentals

We stock a simple selection of metal serving platters and offer compostable paper plates to support our basic buffet service at no additional charge. We recommend the extensive catalog and experience of the Vermont Tent Company for your tent and rental needs. If we are providing full service catering, we can work directly with them to coordinate the appropriate dishes, utensils, glassware, linens and serving ware for your event.

We have most of the tents and tables we need (in addition to the oven). More complex menus may require the rental of some food preparation or service items from us or your rental provider.

