



*Sault & Pepper & Co.*

*Delivering more style to your table.*

*How much will it really cost to host an event in 2009 ?*

## *Custom Menu Pricing*

Food prices and menu items vary widely, as do the amounts of food required for the type of service; a buffet will require more food than a plated meal, and a buffet with several proteins will cost more than a buffet with one entrée. Food stations can be very costly when done with high end menu items like Sushi or Beef Tenderloin, and more affordable with Pasta or Salad Stations; but are most cost effective with a guest count of 150 or more.

### **Some suggested guidelines:**

Appetizers 6.00-12.00/person

Plated Dinner 22.00-50.00/person

Buffet or Food Stations 25.00-65.00/person

Dessert 4.00-8.00/person

Sweet Tables 8.00-15.00/person

Bar Set-up 2.00-5.50/person (Clients may supply their own alcohol)

**The following expenses are in addition to your menu price, and will vary depending upon your venue and number of guests.**

## *Equipment*

**Average expense: 10.00-25.00/person**

It is important to know which equipment is included with your venue rental fee if applicable, and what may need to be rented. The equipment needed varies widely among venues, menus and guest count.

Some venues include only an empty space, such as tenting. Some venues include only tables and chairs. Some venues include tables and chairs plus all china, cutlery & glassware etc. Some venues are equipped with commercial cooking equipment but **most venues do not include any miscellaneous cooking & serving equipment.**

The miscellaneous cooking and serving equipment used by all caterers ensures that your event is prepared and served in a sanitary & efficient manner. Some caterers may supply some of their own equipment and some might be rented. The item list might include propane or electric ovens and other cooking equipment, bus pans, garbage cans, coffeemakers, chafing dishes, serving platters and utensils etc.

**Note: In venues which are fully equipped with commercial kitchens, tables, chairs & china etc., and for some cold buffet menus, brunch and smaller, informal home parties, the average expense might be closer to 4.00-10.00/person.**

## *Linens*

**Average expense: 3.00-8.00/person**

All solid color linens are the same price and can be mixed and matched.

Many specialty linens are available at an additional cost.



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## *Staff*

**Average expense: 12.00-20.00/person**

Our event managers, captains, bartenders, chefs and serving staff will handle the event set-up, food service, beverage service, and breakdown of your event. They are friendly, well trained and efficient professionals.

**Note: For less labor intensive events, the average expense might be closer to 6.00-15.00/person.**

## *Event & Party Planning Services*

**Quoted upon request**

Turn to our experts in event planning with over twenty years of experience in Chicago & on the North Shore. Creativity, vast resources & trusted vendors all contribute to the most successful events.

## *"Day of" Services*

**Quoted upon request**

Our experienced event managers can be available as your designated "day-of" guru. They will take care of all the details so you will have complete peace of mind.

## *Tenting, Floral Arrangements, Décor, Entertainment, Valet Parking & Photography*

may all be arranged on a per event basis, and quoted separately.

### **All orders are subject to:**

State of Illinois Sales Tax at a rate of 9.5% (IL. law mandates all services be taxed)

5% Service Fee on Food & Beverage which includes the set-up and logistics management, the loading & unloading of trucks and vans, the cleaning of equipment, and fuel & transportation costs.