



SAVA CATERING AND PERSONAL CHEF

PRICING GUIDELINES

THE CLIENT AND CHEF CREATE A CUSTOM MENU THAT FITS BOTH TASTES, BUT MORE IMPORTANTLY YOUR BUDGET.

AN INITIAL PER PERSON PRICE CAN BE ESTIMATED WITH A RANGE. ONCE THE FINAL MENU IS CONFIRMED A PER PERSON PRICE WILL BE REACHED AND APPROVED BY THE CLIENT

THE MOST EXPENSIVE, BUT THE MOST IMPORTANT PART OF THE EVENT IS THE LABOR/STAFFING. THE CLIENT CAN CHOOSE THE STYLE OF SERVICE FOR THEIR EVENT. BELOW IS A LIST OF THE SERVICE STYLES THAT ARE OFFERED:

DROP OFF ONLY – ALL FOOD ITEMS ARE PLATTERED AND READY TO GO FOR SERVICE AND SET UP BY THE CLIENT

PICK UP ONLY – CLIENT PICKS UP FOOD AT AN AGREED LOCATION FROM THE CHEF

DROP OFF AND SET UP – ALL FOOD ITEMS ARE BROUGHT TO THE EVENT PLATTERED AND/OR FULLY COOKED AND SET UP BY THE STAFF. THE EVENT IS THEN CARED FOR BY THE CLIENT.

SET UP AND CLEAN UP – ALL FOOD ITEMS ARE BROUGHT TO THE EVENT PLATTERED AND/OR FULLY COOKED. SET UP BY THE STAFF. THE EVENT IS THEN CARED FOR BY THE CLIENT AND STAFF RETURNS AT AN AGREED TIME TO CLEAN UP.

APPETIZER SERVICE – DISPLAYED OR BUTLER STYLE

DISPLAYED – PREPLATTERED APPETIZERS FOR GUESTS TO HELP THEMSELVES

BUTLER STYLE – STAFF PASSING AND SERVING APPETIZERS TO GUESTS

DINNER SERVICE – BUFFET, STAFFED BUFFET, FAMILY STYLE, PLATED DINNER

BUFFET STYLE – ONE OR TWO SIDED BUFFET WHERE GUESTS HELP THEMSELVES

STAFFED BUFFET STYLE – ONE OR TWO SIDED BUFFET WHERE STAFF SERVES THE GUESTS AS THEY PASS THRU THE LINE. THIS MAY OR MAY NOT INCLUDE A CARVING STATION

FAMILY STYLE – LARGE PLATTERS AND BOWLS OF FOOD ARE BROUGHT TO EACH TABLE FOR SELF SERVICE BY THE GUESTS.

PLATED DINNER – EACH GUEST IS INDIVIDUALLY SERVED EACH COURSE OF THE MENU AT THEIR TABLES

PLEASE KEEP IN MIND THAT A COMBO OF SERVICES CAN BE ACCOMMODATED TO FIT YOUR EVENT

2013 RATE FOR LABOR IS 25.00 PER HOUR FOR THE STAFF NEEDED, TO INCLUDE BARTENDERS. A GOOD ESTIMATE OF STAFF IS TWO HOURS PRIOR TO AN EVENT, TWO HOURS AFTER AN EVENT FOR CLEAN UP AND THE ACTUAL HOURS OF THE EVENT.



CHAMPAGNE TOASTS, CAKE CUTTING SERVICES AND MANY TIMES A CHEF MANNED CARVING STATION ARE INCLUDED IN YOUR EVENT AT NO ADDITIONAL CHARGE

SAVA CATERING CHARGES A BUSINESS SUPPORT CHARGE WHICH RANGES FROM 18%-25% BASED ON THE DEMANDS OF THE EVENT. THIS CHARGE IS **NOT A GRATUITY** FOR THE STAFF BUT COVERS THE BASIC FEES OF LICENSING, INSURANCES, KITCHEN RENTAL, KITCHEN LABOR, AND UTILITIES ASSOCIATED WITH BEING A LICENSED AND LEGAL CATERER IN THE STATE OF COLORADO.

SALES TAX IS CHARGED AT THE POINT OF DELIVERY AND IS DICTATED WHERE YOUR EVENT IS OR WHERE YOU PICK IT UP. THE STATE OF COLORADO REQUIRES THAT A CATERER CHARGE SALES TAX ON EVERYTHING LISTED ON THE FINAL BILLING INVOICE.

DELIVERY IS CHARGED AT A FLAT RATE AND IS BASED ON OVERALL MILEAGE TO THE EVENT

EQUIPMENT RENTALS

IF ADDITIONAL SPECIALIZED EQUIPMENT IS NEEDED FOR THE EVENT TWO OPTIONS ARE AVAILABLE:

OPTION ONE – IF SAVA CATERING ALREADY OWNS THE EQUIPMENT IT IS YOURS TO USE AT NO ADDITIONAL FEE OR A VERY NOMINAL FEE

OPTION TWO – I HAVE USED AND HIGHLY RECOMMEND ALLWELL RENTS IN DENVER AND OFFER THEIR RENTAL PRICES AT MY COSTS, WITH NO ADDITIONAL MARKUP.

GRATUITY

I ASK THAT EACH OF MY CLIENT'S ARE AWARE THAT THE STAFF IS PAID FOR THEIR TIME/LABOR. THE GRATUITY IS OPTIONAL AND NOT AUTOMATICALLY ADDED TO YOUR FINAL INVOICE. I ASK THAT AS THE HOST/HOSTESS YOU ASSESS THE STAFF AND DETERMINE IF A GRATUITY SHOULD BE ADDED. I THINK YOU WILL SEE THAT THE SAVA STAFF ARE VERY HARD WORKING AND PROFESSIONAL AND HOPE THAT YOU FIND IT IN YOUR HEART TO REWARD THEM FOR YOUR EVENT'S SUCCESS.

BILLING INVOICE GUIDELINE

\$\$\$\$ PER PERSON PRICE FOR MENU
\$\$\$\$ LABOR – NUMBER OF STAFF/NUMBER OF HOURS
\$\$\$\$ BUSINESS SUPPORT CHARGE 18-25%
\$\$\$\$ DELIVERY
\$\$\$\$ SALES TAX
\$\$\$\$ SAVA RENTALS/ALLWELL RENTALS
\$\$\$\$ OPTIONAL GRATUITY

THANK YOU IN ADVANCE AND PLEASE ASK ANY AND ALL QUESTIONS REGARDING YOUR EVENT!!!!

CHEF LANA