

[Wedding & Special Event FAQ](#)

Do you do tastings? Yes, we have tastings each month in our elegant Tasting Room. Please contact us for your initial consultation and at that time we can schedule you for the next available tasting.

What are hall fees? Hall Fees are assessed by many of the venues for catering events because of the extra work involved. When a hall rents out for a meeting they might not have any food, or just coffee and donuts, and clean-up and disposal issues are minimal. Weddings involve a lot of clean-up and extra staff and they need to charge accordingly. The customer is responsible for hall fees. Our pricing does not include hall fees since they can vary from 5 -15 percent of the food and beverage bill.

How much is the non-refundable deposit to hold the date? 10 percent of the total amount.

When is the balance due? Three weeks before the event.

What is the administrative fee for altering my contract within 3 weeks of my event?

Any changes made after the final meeting require that we redo the schedule, paperwork and orders. If a change from the final details is requested after that date, an additional administrative fee of \$50.00 per occurrence will be added to your final bill. Please make sure that you have an accurate head count when you confirm your final details.

What styles of service do you provide? We specialize in Buffet-Style Events, Stations and Plated Dinners.

Can I add my own food to your table? No, because of insurance reasons, we cannot be responsible for someone else's food. You can bring whatever you would like. It just can't go on our table or be served by our staff.

How much is it to upgrade to the nicer acrylic dinnerware? \$1.25 p.p.

How much is it to upgrade to the Contemporary Dinnerware (white Corelle plate)? \$2.75 p.p. plus an additional server.

How much is it to upgrade to china? \$2.75 p.p. plus an additional server.

What color buffet linens do you offer? We offer white, black, red, hunter green and ivory base linens, and can add almost any color as an overlay to match your event colors.

Do you provide guest tables or chairs? No. You can rent them from a rental company such as Taylor Rental or Coast to Coast Party Rentals.

Do you provide guest table linens? Our inclusive packages include guest table linens, and for our other packages, we can supply linens at an additional cost. You can also go directly to our supplier, Connie Duglin.

Do you have minimums? All of our menus have a minimum of 25 people. Also, on some Holidays and during December on Friday we have a 50-person minimum. Saturdays in December before Christmas have a 75 person minimum.

How much is it to add an extra entree? \$1.75 per person for an extra entree of equal or lesser value.

Can I rent out your trays for my own food that I am making? No, but we can refer you to a rental company such as Taylor Rental or Coast to Coast Party Rentals.

How much is it to rent the punch fountains? A small fountain is \$35.00 and the large fountain is \$45.00.

How much is it to add sodas and bottled water to a wedding menu?
\$2.45 p.p.



[Service Staff FAQ](#)

How many servers do I need? We use one per 45 People. One extra server is generally required if you are using china or if you have a chef station.

How much are servers? \$90.00 for a four-hour event. On some Major Holidays (New Year's Eve, New Year's Day, Easter, Mother's Day, Thanksgiving, and Christmas Eve), servers are \$180 for a four-hour event.

Why do I have to pay gratuity after paying for the servers? Servers must come to the shop, load the van with food and equipment and then drive to your event. They need to be there 1-2 hours early in order to set up. Then they serve for 4 hours before cleaning up and returning to the shop to unload and clean the equipment. It is usually 8-10 hours of hard work. \$90.00 for that amount of work is considered base pay. We recommend 15-18 percent of the total bill be given as a gratuity. This is handled in advance with the other payments.

What does the service staff do at the event? They set-up and serve the food, replenish food, cut and serve your cake, pour and serve your champagne toast, bus the tables, and clean up food and drink areas at the end of the shift.

Does it cost more for the service staff to cut the cake or serve the champagne toast? No, unlike most caterers, it's included.

Can the service staff set-up the guest tables? You can hire an Affordable Catering Wedding Coordinator to set up your reception. Their price varies from \$275-\$400 depending on the size of the event.

What do the servers wear? Servers are usually dressed in a Bistro Uniform meaning black slacks, long sleeved black shirt and a black apron. For a more casual event, they can wear black slacks and a black Affordable Catering polo. If you are having a Luau menu or other themed event, they can dress to the occasion. Just let your Affordable Catering Event Consultant know your plans.

Will the servers pack up leftovers for us? Affordable Catering does not leave leftovers. In accordance with the Department of Health guidelines requiring that food remaining within temperature danger zones for extended periods of time may not be released to you or your guests, Affordable Catering does not send any food items home with guests in any form. We enforce this policy to minimize the risk of food-borne illness due to improper handling or storage of leftover food items. We ask that you be as accurate as possible when giving your final guest count.



Bar FAQ

How many bartenders do I need? We use one per 100-150 people.

How much are Bartenders? \$90.00 for a three and a half hour event.

Why are the bartenders for only three and a half hours instead of four? The bartenders must stop serving alcohol to guests 1/2 hour before the end of the event (This gives the guests time to sober up before they have to drive).

Can you provide a bartender if I am doing my own bar? No, for liability reasons you will need to provide your own bartender.

How much is it to add basic plastic champagne flutes to the bar? \$0.30 per person (if you order champagne they are included).

How much are the nicer champagne flutes? Glass and upgraded plastic flutes are \$.69 per person. Glass flutes are \$.45 if you order champagne.

Can I order a server or a bartender without ordering food or liquor from you? No, you may not, but you can call a Temp Service.

Can I order a bar without ordering food? No, according to our license; and we must do the food as well.

Do you card (check I.D) my guests? Yes, if the person ordering the drink looks under 25, the bartender will ask for I.D. If the bartender sees someone giving alcohol to an underage guest, he will be refused service.

