

2024 Celine and Company Catering General Pricing

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Travel time, event venue details and final guest counts affect catering costs. This is general pricing information intended for initial inquiries. We look forward to talking with you and following with more event specific detailed costs.

We provide all food and beverage service staff and all food items except wedding cake. Bar details are venue specific.

- **Staff charges.** For events with 100 – 125 guests in the Asheville vicinity, we estimate eight staff working 8 hours each. Each event includes 1 host and 1 lead chef at \$28.00 + tax per hour, and additional staff at \$25.00 + tax per hour. Staff are paid for travel, set up, service, and clean up: **\$1648.00 + tax total.** Staff charges are adjusted based on guest count and logistical details. **We do not assess service charges or gratuity percentages, but we do suggest \$50.00 per staff person gratuity.**
- **Qualified bar available staff** at **\$28.00 + tax per hour** plus suggested **gratuity** and **bar mixer/garnish packages** available at **\$4.00 + tax per guest.**
- **Food charges.** Average range **\$55.00-\$85.00 + tax per guest.** We include cocktail hour hors d oeuvres and a lavish buffet, plated meal, or dinner stations. We custom design all final menus and can discuss both budget friendly and extravagant choices as well! Coffee service, sweetened iced tea, hibiscus tea and ice water station **included.**

Not included...

- Rental of linens, china, flatware, and glassware.
- Wedding Cake, if applicable.
- Beer, wine and spirits.