



HOAGLIN FINE CATERING
Off-Premise Event Pricing

- Linens:** 120” Round Tablecloths @ \$23.00 each
(additional fabrics and prints available upon request)
90” x 90” Square Table Cloth @ \$10.00 each
Napkins @ \$1.00 each
Cloth and Skirted Tables @ \$25.00 each
- Tables and Chairs:** Gold or Silver Chiavari Chairs @ \$12.00 each
White Wood Chairs @ \$3.25 each
Black Wood Chairs @ \$4.75 each
Tables @ \$8.00 each
- China:** Complete china place settings from \$3.00 per guest for cocktail buffet china and up to \$8.00 per guest for multi-course dinners
- Service Staff:** Client is billed \$19.00 per hour per server.
Client is billed \$21.00 per hour per bartender.
Client is billed \$25.00 per hour per event manager.
(Hoaglin Fine Catering will, at its sole discretion, determine the number of staff required)
Client is billed for 1 – Chef @ \$25.00 per hour

Client is billed Event Support Fee of 14%
- Dance Floor:** Will quote based on required size
- Bar Service:** **Premium Select Bar @ \$22.00 per person (3 hour bar package)**
Includes *both* Premium *and* top shelf liquors, wines, beers and mixers
Premium Bar @ \$19.00 per person (3 hour bar package)
Includes premium liquors, wines, beer and mixers
Beer and Wine Bar @ \$13.00 per person (3 hour bar package)
Includes wines, beer and sodas
Soda Bar @ \$3.95 per person

Additional Hours over the 3hr package will be billed an additional \$1.95 per guest/hour

Glassware rental @ \$.50-\$.60 per piece

Deposit: Hoaglin Fine Catering requires a \$2500.00 deposit to hold your event date. The deposit is non-refundable and will be deducted from the final invoice. The total estimated balance due must be paid in full (10) ten days prior to the event date to avoid cancellation. (Additional deposits may be required, depending on the size and nature of the event)

General pricing guidelines for menus:

Single entrée: Beginning at \$22.00

Double entrée: Beginning at \$29.00

Hors d'oeuvres: We have an extensive list of delectable hors d'oeuvres from which menus may be designed to fit into any budget.

All menus are specifically designed to the tastes of the client, their guests and the flow of the event.