

James Faber Culinary

Exclusive Catering Services

-PRICING-

Every event is tailored to the client's vision. Therefore, the cost can vary significantly based on the menu selection, types of ingredients, service requirements, and guest count. Thus, while I aim for a certain minimum, I also work diligently to meet the client's budget.

Menu

Priced at the cost of ingredients plus a 40% mark-up.

Beverages

Priced at the item's cost plus a 20% mark-up. {Clients are encouraged to provide their beverages whenever possible.}

Head Chef

James Faber's hours before and during the event are priced at \$80 per hour.

Staffing

Servers and bartenders are priced at \$50 per hour with a 5-hour minimum. Travel time may apply for some locations.

Rentals

Priced at the invoiced cost plus a 20% mark-up. {Clients are welcome to arrange their rentals whenever possible.}

Florals & Décor

Priced at the cost of all components plus a 40% mark-up.

Add-ons

Items such as ice, paper goods, and bar supplies are priced at the item's cost plus a 20% mark-up.

Service Charge

For events requiring staffing, a 10% gratuity is typically applied to the invoice total.

-POLICIES-

- 1) A 60% deposit is due upon approval of a proposal. The remaining balance is due in full on the day of the event.
- 2) Refunds of cancellation can occur up to 72 hours before the event date. We can not provide refunds with less than 72 hours' notice.
- 3) Add-on charges often occur during and after an event to accommodate the breakage or loss of rentals, staffing overtime, and other unforeseen expenses. You will be notified of such charges immediately.
- 4) Check, ACH, Venmo and PayPal are preferable payment methods.

