

# 2023 Catering Service Options

## **Buffet**

Dishes are set on a long table and guests select what they'd like as they go down the line

### *Suggested Structure*

Stationary hors d'oeuvres, 3 passed hors d'oeuvres, plated first course, bread course, 5 dish main course, stationary dessert, coffee & tea, dinnerware, servingware, and linen napkins

### *Average Price*

\$70/person + \$5,000 fixed fee

## **Family Style**

Dishes are plated on shared plates and are designed to be passed around the table

### *Suggested Structure*

Stationary hors d'oeuvres, 3 passed hors d'oeuvres, plated or family-style first course, bread course, 5 dish main course, stationary dessert, coffee & tea, dinnerware, servingware, and linen napkins

### *Average Price*

\$75/person + \$5,000 fixed fee

## **Plated**

Courses are individually plated and served directly to guests

### *Suggested Structure*

Stationary hors d'oeuvres, 3 passed hors d'oeuvres, plated first course, bread course, 3-option plated main course, stationary dessert, coffee & tea, dinnerware, servingware, and linen napkins

### *Average Price*

\$75/person + \$5,000 fixed fee

***7% meals tax & 23% gratuity will be added to all catering packages and extras.***

# Extras

*Prices vary, please inquire*

Grazing board

Outdoor fire pit cooking

Additional passed hors d'oeuvres

Additional course

Non-alcoholic drink station

S'mores

Late night snacks

Food truck

*(food truck examples: taco, desserts)*

Farm dinner tastings

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## Payment & Small Print

- **Tax and Gratuity:** 7% state and local meals tax & 23% gratuity will be added to the food and service portion of the bill. Tax and gratuity will not be charged on fixed costs.
- **Payment Structure:** The fixed fee portion of the bill is due as a deposit 18 months prior to the event date, or upon booking if within this timeframe. The remaining payment and a credit card on file is due two weeks prior to your event. *All payments will be made to Valley View Farm Catering LLC.*
- **Accepted Payments:** Electronic bank transfer (e-check) or paper checks are accepted. Credit card payments are also accepted with a 4% processing fee.
- **Your final guest count is due two weeks prior to your event.** Refunds will not be given if the guest count decreases after your final count is given.
- Vendor and children rates are 50% of adult guest rates. Children under the age of 6 are free unless they're receiving their own meal.

# Frequently Asked Questions

**Q: How customizable are the packages?**

**A:** Extremely. We develop menus by considering the season of the event, our chefs' expertise, and your input. We are happy to alter the packages to ensure you feel excited about your menu, and we feel we can execute the dishes at our highest standards of quality. Feel free to ask any questions about the packages – we are happy to explore and explain different options with you!

**Q: Do I get to design my own menu?**

**A:** In a manner of speaking! Your input is vital to the design of your menu. We combine your input with our chefs' collective decades of catering experience, as well as what is seasonally and locally available for us to source. Personal preferences, requests, and allergies and dietary restrictions are all considered when writing each event menu. We are able to accommodate most requests; however, specific requests may incur additional costs.

**Q: I want an item that does not grow locally in this region, or is out of season. Can I still have it on my menu?**

**A:** Although our commitment to sourcing both locally and seasonally is the backbone of our cooking philosophy, we understand that sometimes rules need to be broken for special requests and sentimental reasons. We are happy to have conversations about sourcing certain items regionally or nationally on a case-by-case basis.

**Q: Some of your sample menus seem too adventurous for my guests. Do you also have options that are more traditional/accessible?**

**A:** Absolutely. When writing a menu, your input and taste preferences are extremely important to us. We strive to create menus that reflect you and your guests, and we are aware that it's important to account for traditional palates as well as more adventurous palates, especially for large groups of people. We value traditional dishes equal to adventurous dishes and will work with you to create a menu that you're excited about. It's not uncommon for it to take a few menu drafts to find the right menu for you.

**Q: Do you make wedding cakes? What about other dessert options?**

**A:** We don't make wedding cakes or cupcakes in-house but we are happy to serve a cake or cupcakes that you source from an outside bakery. We can arrange, slice, serve, clear, etc. There is no additional fee for that service.

Some examples of desserts we offer in-house are fruit-based crisps, cobblers, and crumbles, chocolate mousse, cookies, brownies, and ice cream sundae bars (with ice cream sourced from Flavors of Cook Farm). Talk with us about a specialized s'mores set up for the patio fire pits. We can also source donuts, cider donuts, and pies from local purveyors. Your planner can assist with making recommendations for local bakeries.

**Q: Can you make a special meal option for children and/or picky eaters?**

**A:** Yes! We can offer a grilled cheese or buttered pasta option.

**Q: How do you accommodate allergies and dietary restrictions?**

**A:** Because we make everything from scratch, we can easily accommodate most allergies and dietary restrictions. Depending on the restriction we will either instruct guests which dishes to avoid, or we'll provide guests with a special plate tailored to their needs. For the latter, we will serve the same menu items but omit any items that those guests are not able to eat. In buffet and family style services, your planner will work with you to develop a floor plan that indicates where these guests are seated in order for us to serve them directly.

**Q: Which style of service is right for me?**

**A:** It depends on what you are looking for!

- Buffet style tends to lean towards the more casual – guests can make their own meal selections from the buffet and try a bit of all dishes. Guests who are hungrier are able to take more and guests who are less hungry can take less. We do a “served buffet,” where our servers help serve guests. This makes service faster, keeps everything looking its best, and allows us to answer any questions guests might have. Guests are called table by table to be served as to avoid long lines. Lastly, buffet-style isn't recommended for over 150 guests due to space limitations.
- Plated style has a more formal and elegant vibe, where guests pre-select a meal option prior to the wedding and are served individually at their seats. They do not have to leave their table, or carry their food.
- Family style combines some aspects of a buffet and plated service – guests do not need to leave their seats to be served, but they can still choose from a variety of dishes served to their table on communal platters.

**Q: Can I incorporate aspects of different styles of service into my menu?**

**A:** Absolutely! Incorporating different aspects of the various styles of service is a great way to bring unique balance to your menu. Whether you are looking to pair a plated soup course with a buffet style dinner service or a selection of family style salads that precede a plated meal, we can find a way to incorporate that vision in your wedding menu.

**Q: Where can I find reviews of your catering?**

**A:** Wheelhouse Catering, which is becoming Valley View Farm in-house catering starting in 2022, has reviews on the following platforms: Facebook, Yelp, Google, Wedding Wire and The Knot. Search for Wheelhouse Catering.

**Q: When do you need a final headcount by?**

**A:** We need your final headcount two weeks before your event date. You will be billed based on your headcount at that time. Refunds will not be given if guest count decreases after your final count is given.

**Q: What happens if my headcount increases or decreases?**

**A:** The “fixed cost” portion of your invoice will not change based on your headcount. The “food and service” per person rate will not change either. The only part that will change is the number of guests, which gets multiplied by the per person “food and service” rate to determine your final bill. For example, an event with a \$5,000 fixed cost and a \$75 per person cost that changes from 150 guests to 130 guests:

- 150 guest example:  $\$5,000 + \$75 \times 150 = \$16,250$  (plus tax and gratuity)
- 130 guest example:  $\$5,000 + \$75 \times 130 = \$14,750$  (plus tax and gratuity)

**Q: How does pricing change if I add or remove the number of dishes on my menu?**

**A:** Price variance within a style of service is largely decided by menu complexity and the number of dishes. Typically, adding dishes will increase your overall cost per person and removing dishes will decrease the cost per person.

**Q: Do you have different pricing for children and/or vendor meals?**

**A:** Yes! Vendors and children ages 6-12 are half the cost of adults. There is no cost for children under age 6 unless we are providing them with a special children’s meal, such as grilled cheese or buttered pasta or if they are receiving their own meal from the regular menu. In these cases, they will also be charged at half price. You will not be charged for any VVF staff: the catering staff, bar staff, or your wedding planner.

**Q: What is included in "fixed costs"?**

**A:** The fixed costs portion of the bill accounts for costs that don’t change based on the size of the event. These are costs we incur for any event. These include the costs of our prep kitchen, utilities, administration, manager salaries, planning, permitting, insurance, etc.

**Q: How does gratuity work?**

**A:** An automatic 23% gratuity is applied to the “food and service” portion of your bill. The 23% is not applied to taxes and fixed costs.

**Q: How many servers will be on-site for my event?**

**A:** We staff based on a few different factors -- style of service, headcount, timeline, to name a few. All these items will be taken into account when considering the staffing of your event. Most events have between 8 and 15 catering staff on-site. No matter what, there will be plenty of staff on site to make sure that you and guests are comfortable and well cared for.

**Q: How long does it take for guests to get their food?**

**A:** Using a 150 person event as an example, a family-style meal typically takes 15-20 minutes to serve all guests. A plated meal typically takes 20-25 minutes. A buffet typically takes ~30 minutes. These serving times are approximate and very based on various factors.

**Q: Do you outsource your serving staff?**

**A:** No. We have a dedicated group of in-house trained servers who, in many cases, we have worked with for multiple years. They are seasoned professionals that are committed to providing exceptional customer service.

**Q: Do you offer tastings?**

**A:** Yes! We offer quarterly Farm Dinners here at the farm. These dinners are an excellent way to experience and taste our food – you will dine with other wedding couples and be served a full course meal of representative dishes that showcase our cooking style, preferred flavors, and preparations. This is a wonderful way to get a sense of who we are, become familiar with the space, and to connect with the soul of the farm. If you're hoping to do a tasting before then, we are happy to set up an appointment for you to come to the farm, meet us, and taste some food. This is not a formal tasting of your exact menu, but a chance to be served some representative dishes and to talk through your menu in greater detail.

**Q: Can I keep the left-over food from my meal?**

**A:** Due to food liabilities, a member of the catering team is required to be on-site during any service and/or consumption of the food. However, food will not go to waste. All leftover food is given to vendors and catering staff. Any remaining food is composted and put back into the natural food cycle. We use a series of formulas and data from our many years of catering experience to calculate the amount of food prepared for each event. For this reason, food waste is typically quite minimal.

**Q: Do you provide décor for the stationary appetizer tables, buffet tables, and dessert tables?**

**A:** Yes! We will provide a selection of wine boxes, rustic apple crates, and live edge boards to build out the stationary tables that are part of our event. We are happy to display personal touches as well – whether it be flowers, photos, or something unique to your event, we will work with you to help tie your aesthetic together!

**Q: Do I have to rent the place settings for my guests?**

**A:** Nope! We've got you covered with all the basics. You are certainly welcome to rent something other than what we provide, or make additions such as chargers.

**Q: Can you provide us breakfast and lunch if we are staying on-site?**

**A:** Currently, we are not able to offer breakfast/lunch/brunch offerings unless you are staying on-site for the entire weekend. Your planner will be able to recommend alternate food options in the area!

**Q: Do you offer menu design services?**

**A:** Yes! If you choose, we can work with you to design menu place cards or other forms of menus that are tailored to the aesthetic of your event. Pricing for menu design starts at \$30/hour plus printing costs. You're also welcome to provide your own menus, etc.

**Q: Who do I make payments to:**

**A:** Valley View Farm Catering