

CATERING & PRIVATE CHEF SERVICES



The Farmer and The Chef LLC
www.thefarmerandchef.com
info@thefarmerandchef.com

Catering Services (up to 350 guests)

From intimate dinner parties, to large events...contact us for all of your farm to table catering needs. We are a full-service catering company which means we can provide the set-up, break down, food and bar services for your event for a streamlined experience. Reach out to info@thefarmerandchef.com and we will create a custom proposal for your event.

Please note that a twenty-two (20-22%) service charge will be included in the final billing on all food and beverage.

This service charge covers the use of our equipment, energy costs, liability insurance fees, and all necessary permits and other administrative expenses, and ensures we pay staff competitive wages. Additional gratuity is optional and is distributed amongst all culinary and front of house staff. Please note that the service charge is taxable based on Colorado regulations.

Light Bites Package *(Minimum 40 guests for this package)*

(Details will vary depending on your unique menu, these are estimates but we will provide a custom quote for your dream event!)

Includes:

- Choice of 6 passed HD's (upto 2 from tier 2) (1 pp of each kind guaranteed)
- **Add a "light bites grazing table" with charcuterie, cheeses, crudite, and two chef's choice dips for \$9 pp

Pricing for events with 40-75 guests \$50 pp

Pricing for events with 76-100 guests \$42 pp

Pricing for events with 101-200 guests \$36 pp

Heavy Hors'Devours Package *(Minimum 40 guests for this package)*

(will vary depending on your unique menu, these are estimates but we will provide a custom quote for your dream event!)

Includes:

- Choice of 6 passed HD's (up to 3 from second tier) <2 pp of each kind>
- Choice of 1 stationed apps table (Can be sweet or savory) (with no attendant, \$750 upcharge for a station that requires chef attendant)
- 1 grazing station (charcuterie, cheeses, crudite with house dips, pickled, crackers, and more)
- Add more hot food stations, pricing reflected on each station in the menu attached.

Pricing for events with 40-75 guests \$78 pp

Pricing for events with 76-100 guests \$72 pp

Pricing for events with 101-200 guests \$62 pp

Plated Dinner Pricing (Includes 2 savory courses & bread service)

(Minimum 40 guests for this package)

Upgrade to house made Parker House rolls at a rate of \$6 pp

(This will vary depending on your unique menu, these are estimates but we will provide a custom proposal for your dream event!)

Pricing for events with 20-30 guests:

- Chicken or Pork, 1 veg entrée, 1 salad, 1 app or dessert: \$200
- Beef or Fish, 1 veg entrée, 1 salad, 1 app or dessert: \$215
- Dual Protein *pre-selected* (beef or fish and chicken or pork), 1 veg entrée, 1 salad, 1 app or dessert: \$230

Pricing for events with 31-75 guests or more:

- Chicken or Pork, 1 veg entrée, 1 salad, 1 app or dessert: \$125
- Beef or Fish, 1 veg entrée, 1 salad, 1 app or dessert: \$150
- Dual Protein *pre-selected* (beef or fish and chicken or pork), 1 veg entrée, 1 salad, 1 app or dessert: \$165

Pricing for events with 76-200 guests or more:

- Chicken or Pork, 1 veg entrée, 1 salad, 1 app or dessert: \$110
- Beef or Fish, 1 veg entrée, 1 salad, 1 app or dessert: \$120
- Dual Protein *pre-selected* (beef or fish and chicken or pork), 1 veg entrée, 1 app or dessert: \$135

Family Style/Buffer Prices

(will vary depending on your unique menu, these are estimates but we will provide a custom quote for your dream event!) This break down does not include holiday pricing.

Pricing for events with 20-30 guests:

- Chicken or Pork, 1 veg entrée, 1 salad, 2 sides : \$120
- Beef or Fish, 1 veg entrée, 1 salad, 2 sides: \$140
- Dual Protein (beef or fish and chicken or pork), 1 veg entrée, 1 salad, 2 sides: \$165

Pricing for events with 31-75 guests or more:

- Chicken or Pork, 1 veg entrée, 1 salad, 2 sides : \$86
- Beef or Fish, 1 veg entrée, 1 salad, 2 sides: \$92
- Dual Protein (beef or fish and chicken or pork), 1 veg entrée, 1 salad, 2 sides: \$100

Pricing for events with 76-200 guests or more:

- Chicken or Pork, 1 veg entrée, 1 salad, 2 sides : \$78
- Beef or Fish, 1 veg entrée, 1 salad, 2 sides: \$86
- Dual Protein (beef or fish and chicken or pork), 1 veg entrée, 1 salad, 2 sides: \$90

Service Staff Pricing

This breakdown does not include holiday pricing (all major US holidays, Aspen food and wine weekend, and Dec 15-January 3rd). Please reach out for a custom quote for holiday staffing pricing. Please keep in mind that we require a minimum staffing of 6-8 hours per staff member for most events. Although your event may only be 2-5 hours in length, depending on the scope- set up and break down will add 2-3 hours of labor before and after. We require 1 banquet captain per 75 expected guests for most events

- We staff 1 server per 10-15 guests for a plated menu
- We staff 1 server per 15-20 guests for a family style menu
- We staff 1 server per 25-30 guests for a buffet menu

Server hourly rate	\$65/hr
Bartender hourly rate	\$75/hr
Banquet Captain	\$85/hr
Catering chef	\$75/hr

Private Chef Services- single events (16 guests or less)

Our private chef hourly style events are quoted to match the specific needs of your event. Whether you're looking for in home chef services to come home to fresh meals after a day on the mountain or entertaining with a multi course culinary journey for special guests, our chefs are well versed in it all. We will create a custom proposal for you to match your desired culinary needs.

The hourly chef fees below are in addition to a per person price that is calculated based on the menu and can range from \$30-\$200 pp. The billed number of hours is calculated based on the complexity of the menu and will be reflected in your custom quote.

For parties of 8 or more, we strongly recommend a server accompanies the chef for a smoother, more seamless guest experience; servers are billed at \$75/hour.

Parties over 10 people require a server.

Holiday pricing (Mid Dec-Jan 10th and **all** major holidays) will be billed at a rate of \$200/hour per chef. Parties of 8 or more will usually need a second chef, depending on the menu. Please email us at info@thefarmerandchef.com for a proposal.

1-16 guests	\$125/ hour per chef
Holiday rates	Custom quote

Our Ingredients

We are committed to using organic, seasonal, and local ingredients. This includes 100% organic flour, local free-range eggs, local meats, milk, and vegetables as the seasons allow. Some of the farmers we work with in the Roaring and North Fork Valleys are Sustainable Settings Ranch, Dooley Creek Farms, Two Roots Farm, CRMPI, Cedar Springs Ranch, Rock Bottom Ranch, and Marigold Livestock Co.

Supporting local farmers and ranchers is crucial to our vision and the cost to do this is included in our prices, a bargain for the quality if you ask us. We honor and respect farmers and ranchers tremendously. We understand that without farmers, there is no food. We also know that the best food is made with the best ingredients. Don't believe us? Just taste it!

Cancellation, Deposit, and Credit Card Policy

The Parties agree that all bookings require an initial, non-refundable, deposit of 50% of total quoted price for catering services to hold your date at the time of booking. The remaining 50% of total event price is due 7 calendar days after the event including any additional services provided from the original estimate.

Final guest counts/menu details must be finalized 7 calendar days prior to the event.

Deposit refunds on cancellations are handled as follows:

-Notice 21 days or more prior to event: 15% of the balance is due

-Notice 14-21 prior to the event: 75% of the balance is due

-Notice less than 14 days prior to event, 100% of the balance is due

In extenuating circumstances, we can apply 50%-100% of your deposit to another event.

All payments made through credit card will be subject to a 4% cc fee. This can be avoided by paying through a check.

Proposal Policy

The Farmer and The Chef LLC will provide an original proposal with the cost estimate based on client menu selections, set up/ clean up requirements, and number of expected guests. The base rate total will not be finalized until after the event, to account for total time at the event. It will not exceed the estimated max time, unless the client adds additional services, not listed on the proposal/bid.

CONTACT:

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