

Catering Minimums

CATERING MINIMUMS 2026 IN-SEASON (APRIL-DEC)

FRIDAY | \$12,000
SATURDAY | \$14,000

CATERING MINIMUMS 2026 OFF-SEASON (NOV, JAN-MARCH)

FRIDAY | \$9,500
SATURDAY | \$12,000

DESCRIPTION	QTY	PRICE	TOTAL
Food	50	\$79	\$3950
Bar Package	50	\$34	\$1700
Labor	50	\$45	\$2250
Equipment	50	\$20	\$1000
Tables & Chairs	50	\$25	\$1250
Linen	50	\$11	\$550
Admin Fee (4%)			\$378
Est Tax (11.25%)			\$1,246.28
Total			\$12,324.28

- The cost estimate is based off of a 50 person event with 4 passed hors d'oeuvres, 1 plated first course, 3 plated entrees (2 proteins and 1 vegetarian), wedding cake or sweets table and 5 hour standard full bar.
- Please reach out to our team for weekday pricing.
- Gratuity is at the discretion of the client and is not mandatory
- Tax is based on food, beverage, equipment and the prevailing rate at the time of the event
- Payment:
 - A deposit of 25% of the catering balance is due at contract signing
 - 25% is due 180 days prior to the event date
 - The remaining 50% is due 10 business days prior to the event date
- The final head count is due 14 business days prior to the event date
- Linen is an additional cost based on the venue needs and client preferences
- LM Catering & Events is happy to accommodate any dietary restrictions. Please talk to a member of our sales team regarding details.
- A complimentary tasting for your wedding is available for up to 4 attendees with signed contract
- China, glassware, flatware and all service and kitchen equipment are included. Equipment for any package add-ons will be an additional charge.