

# TERMS & CONDITIONS

## THE BASE CHARGES

### MINIMUM HEADCOUNT

50 People (Each package and that substitution of items require a package upgrade)

### SERVICE FEE (ADMIN/PRODUCTION)

18% – 22% (Standard in ATL to cover equipment wear, insurance, and prep labor)

## UPCHARGES (A LA CARTE)

### ADD AN EXTRA SIDE

\$4.00 per person

### ADD AN EXTRA MEAT

\$6.00 – \$9.00 per person (depending on the cut)

### BEVERAGE STATION

\$3.50 per person (Sweet Tea, Unsweet Tea, and Lemonade)

## SERVICE STYLES & STAFFING

### DROP-OFF & SET-UP

\$65 – \$125 (depends on distance from kitchen).  
Includes delivery and setting up the buffet with disposable pans.

### SERVICE FEE (ADMIN/PRODUCTION)

\$35 – \$50 per hour per server (4-hour minimum).  
1 server per 25–30 guests for a buffet.

### CHAFING KIT RENTAL

\$20 per set (includes wire rack, water pan, and 2 sterno) if the client wants to keep food hot without hiring staff.