## HARVEST336 AT GILBERTSVILLE FARMHOUSE

## CATERING PRICING STRUCTURES

BELOW IS OUR PRICING STRUCTURE ALONGSIDE OTHER CATERING STRUCTURES.

EACH OF THESE SAMPLES EQUAL TO THAT SAME TOTAL ACTUAL PRICE (AND SHOULD BE DISCLOSED THAT WAY.)

| HARVEST 336 STRUCTURE |
| :---: |
| \$85 PER PERSON +++ |
| Base Price |
| $+\quad$ Staffing for the event |
| $+20 \%$ Administrative Fee |
| +$18 \%$ <br> Gratuity |
| TOTAL ACTUAL PRICE |
| $=$ |
| \$163 PP |
| $+8 \% ~ N Y ~ S t a t e ~ T a x ~$ |


| SAMPLE STRUCTURE II |
| :---: |
| \$115 PER PERSON ++ |
| Base Price |
| $+20 \%$ Administrative Fee |
| $+\quad 18 \%$ Gratuity |
| TOTAL ACTUAL PRICE |
| $=$ |
| \$163 PP |
| $+8 \% ~ N Y ~ S t a t e ~ T a x ~$ |

SAMPLE STRUCTURE III
\$138 PER PERSON +
$+18 \%$ Gratuity

TOTAL ACTUAL PRICE
$=$
\$163 PP

+ 8\% NY State Tax


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## FAQ'S

Q: Why did you choose the pricing structure you currently use?

A: By using the HARVEST 336 STRUCTURE, we are able to avoid imposing catering and bar "MINIMUMS", and therefore, we are able to customize your menu to your taste, vision and budget.

Q: What is an administrative fee?

A: An administrative fee is a standard part of a catering invoice. It is sometimes called a service charge or production fee. It covers everything that goes into producing the event besides the actual food cost. Menu consulting, planning, purchasing, dishware, preparation, and administrative tasks. It is always there, whether it is built into the base price or disclosed separately.


