

***For any special event to go off without a hitch, it is imperative to staff accordingly. After gaining experience at countless events & every conceivable venue; these are the labor requirements that we believe will make your event run seamlessly!***

## **Labor**

- **Minimum labor requirements for Buffet service:**
  - 50 – 1 kitchen manager, 2 servers
  - 75 – 1 kitchen manager, 3 servers
  - 100 – 1 kitchen, 1 kitchen manager, 2 servers, 1 director
  - 125 – 1 kitchen, 1 kitchen manager, 3 servers, 1 director
  - 150 – 2 kitchen, 1 kitchen manager, 3 servers, 1 director
  - 200 – 2 kitchen, 1 kitchen manager, 4 servers, 1 director
- **Minimum labor requirements for Plated service:**
  - 50 – 1 kitchen, 1 kitchen manager, 2 servers, 1 director
  - 75 – 1 kitchen, 1 kitchen manager, 3 servers, 1 director
  - 100 – 2 kitchen, 1 kitchen manager, 3 servers, 1 director
  - 125 – 1 kitchen, 2 kitchen manager, 4 servers, 1 director
  - 150 – 2 kitchen, 2 kitchen manager, 4 servers, 1 director
- **Appetizer only caterings:**
  - 25 – 1 kitchen manager, 1 server
  - 50 – 1 kitchen manager, 2 servers
  - 75 – 1 kitchen manager, 2 servers, 1 director
  - 100 – 1 kitchen, 1 kitchen manager, 3 servers, 1 director
  - 150 – 1 kitchen, 1 kitchen manager, 4 servers, 1 director
  - 200 – 1 kitchen, 1 kitchen manager, 5 servers, 1 director
- Optional labor for more sophisticated service or extra labor for lack of convenient facilities

## **Hourly Rates as of 1/1/08 are as follows:**

- Catering Director           \$23 per hour
- Kitchen Manager           \$23 per hour
- Server                         \$18 per hour
- Kitchen                       \$18 per hour
- Minimum of 4 hours per person; labor is billed from restaurant departure time to arrival back at the restaurant.