



PLANNING YOUR EVENT

BUFFET VS. PLATED MEALS

A buffet style meal allows guests to serve themselves in a quick and efficient manner while selecting the foods they like to eat. Buffets are very good when time is a consideration or when your party is large. They can range from self service on disposable dinnerware, to chef manned buffet lines with limited service, to full service meals with earthenware dishes and bussing service. The choice is yours.

A plated meal is a full service option that requires the service of our staff to attend to your guests. Our catering menus are designed for buffet meals, but we can provide most items as a plated meal, as well. If you are interested in a plated meal, we are happy to discuss differences in menu selections and pricing with you. We do require a confirmed count on each entree you order with a plated meal.

DELIVERY AND SERVICE OPTIONS

On the day of your event, you may pick up your food order at Altitude. When you pick up, there are no added service charges. Generally, cold food will be presented on disposable serving trays and bowls and hot food will be presented in disposable aluminum pans. We can provide you with disposable serving utensils for an additional charge.

If you would like our staff to transport your meal, we can deliver and set up your meal, then return at the completion of your event to pick up our serving dishes and utensils. The cost of this service is 6% of your invoice total, with a minimum charge of \$30. This figure may be adjusted based on the length of your event.

If you would like to have a self service buffet with a chef to maintain the buffet line, keeping it stocked and clean, the cost is \$25 per hour plus delivery and pick up for parties of less than 50 people. There is no charge for parties of 50 or more people.

If you are interested in hiring our servers to serve food, bus tables, fill drinks and assist in clean up, we can arrange for this service option. Servers are required for events in which dishes have been rented from us.

If your event calls for table, chair and room set up, our staff is willing to help. The price will vary depending on the size of your event.

If your event extends beyond four hours long, and you require the service of our staff, we charge an additional \$25 per hour per server for additional hours.

RENTAL ITEMS

Our standard disposable dinnerware includes heavy black plastic plates and utensils, as well as plastic drink cups. If your occasion calls for something more formal, you may choose to upgrade to premium disposable dinnerware for an extra \$2 per person. You may also rent dinnerware from us. We can provide you with white earthenware dinner and dessert plates, silverware and water goblets for a rental charge of \$4 per person within the city limits.

If you would like to offer glassware at your bar instead of disposables, we can provide 16 ounce beer glasses, 8 ounce wine glasses and 8 ounce cocktail glasses for a charge of \$2 per person. If your event requires only beer and wine glasses, the charge is \$1.40 per person. Linen rental is \$2 per person, or \$8 per linen.

If your event is larger than 80 people, or if it is outside of the city limits, we will rent your dishes from a local rental company. These costs are estimated on an individual basis.

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BAR SERVICE

Through our retail liquor license, we can offer our catering clientele a hosted or cash bar. We do require a two week notice to apply for the proper permits. Generally, we do not cater bars where the services of other caterers are employed. In most cases, we require \$500 in bar sales for a bar of beer, wine and liquor, and \$300 in sales for a bar of beer and wine.

Bartender charges are \$9 per hour plus gratuity of your choosing. If your event is small or if the hours of your event are extended, we quote you an hourly rate for the bartender.

We charge a \$50 liquor license application fee and a \$30 - \$50 bar set up fee. We also provide liability insurance for your event; the fees for insurance fluctuate based on the size of your party.

CONFIRMATION OF YOUR EVENT

An estimated number of guests will be required at booking, with a confirmed guest count no later than seven days prior to your event.

You will be invoiced based on the final confirmed number of guests, or the actual amount of guests served, whichever is greater.

For wedding reception catering, we request a 50% deposit one month prior to your event, with final payment a day prior to your event.

Due to the ever changing food and supply market, we reserve the right to change our menu and pricing at anytime. We can guarantee your catering quote forty five days prior to your event.