



FREQUENTLY ASKED QUESTIONS WEDDING CATERING

How far in advance should we contract with you?

Our dates typically begin to fill up 12 - 18 months out. "Wedding season" in Charleston seems to last all year long, but our busiest months are April, May, June, September, October, and November. Once you have your venue and date selected, it's never too soon to contract with us since we only take on a select number of bookings.

What is your average price per person for weddings?

Our menu price per person (hors d'oeuvres and dinner) typically ranges anywhere from \$45.00 - \$75.00 inclusive of all taxes, service fees, and on-site labor.

Do you offer bar service?

As a full service caterer, we have partnered with BevSafe to offer B. Gourmet Bar Service. A one stop shop for all your food and beverage needs!

Do you provide rental items such as tables, chairs, linens, china, glassware, silverware, etc.?

We subcontract rentals to our preferred rental company, EventWorks (www.eventworks.com). We can coordinate all of these items on your behalf including larger items. We include all food service items and we have a selection of specialty rental items in-house that may be rented.

What is included in your Service Charge?

We associate a 15% Service Charge to supplement the value and service of our offerings. This fee covers the time associated with planning and coordinating your bar and rental needs, as well as, use of our standard in-house food service related items, such as chafing dishes, serving platters, and carving boards. Management is also included in this charge from your initial point of contact, checking in the rentals and related vendors, and on-site manager to ensure your event is flawless. A set-up and break-down fee may also be added, if applicable, due to venue requirements or assistance with your wedding planner (i.e. your venue provides tables and chairs that need to be setup).

Do you offer tastings?

Yes, we offer tastings of a selection of items from your proposed menu. We can accommodate four guests and tastings are \$30.00 per person. Tasting dates are limited, so we recommend scheduling at least two weeks in advance.

Do you offer customized menus?

Yes! We always welcome the idea of customizing options and would love to work with you to create a unique menu for your reception, including specialized diets and allergies. Feel free to schedule a phone call with our Executive Chef Brooke Bishop or Sales Manager for more information.

Do you source ingredients locally?

Yes. We believe in supporting our local farmers and use the freshest, seasonal ingredients to maximize the quality of our food.

Do you have in-house wait staff and what are their associated costs?

Yes, all of our staff members are highly trained hospitality professionals. We never use temporary staffing agencies. Servers and chefs are priced at \$140 per staff member based on a four hour reception. An additional \$25 per staff member per hour will be charged outside of the four hour timeline. An Event Manager is priced at \$300 and is required of all events to ensure our service standards are maintained to the full extent and comply with venue expectations. The number of servers and chefs needed to accommodate your event are based on your menu, guest count, venue, and setup.

How do we book our reception with you?

We require a signed contract and a \$1,000.00 non-refundable deposit to secure our services. Your deposit is then applied to your event total.

Please contact us for more details!

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