



STAFFING GUIDELINES + FEES

An overview of our catering costs, so there are no surprises.

Cost Breakdown

Staffing

All off site catering requires one captain to be on site plus one server for every 30 guests. We work closely with every client to establish a timeline for your event so that we may estimate the number of hours you will require staffing. All staffing is billed door to door.

- Captains \$35 per hour
- Servers \$25 per hour
- Culinary \$35 per hour

Additional staffing costs:

- Passed appetizers may require a second captain to “plate” the appetizers
- Dessert tables may require a second captain (dependent on timeline)
- Cake cutting available for \$35 per hour (culinary)

20% Operations Fee

Applied to all catered events, this industry standard service fee covers the cost of transportation, as well as administrative costs + planning.

Sales Tax

All events are charged the applicable Minneapolis city sales tax rate.

Gratuity

Gratuity received is split between our service and kitchen staff.

Additional Fees

- Weddings outside a 20 mile radius of the cafe may be subject to additional transportation fees.
- Additional fees may apply for venues that charge a catering fee.

Our simple, elegant meals are served on compostable table-ware, providing a zero-waste catering experience that saves you time and planning, while creating as little impact on the environment as possible.