



fancy girl table

beautiful, creative, sustainable organic catering

www.fgtable.com

FANCY GIRL TABLE WEDDINGS: A GUIDE TO PRICING

Congratulations on your engagement! To help you plan for your big day, we've prepared this brief guide to highlight the areas you should consider when planning your wedding budget, and to offer some useful tips.

HOW MUCH?

The most common question we're asked is, "How much does a Fancy Girl wedding cost?" There's no easy answer. The price of catering a wedding depends on many factors.

It's important to understand that the catering cost is more than just the price of the food plus the time and expertise needed to prepare it. Catering also encompasses rentals and staffing, and may include the bar and beverages. All of these depend in large part on the venue, so let's start there.

CHOOSE YOUR VENUE FIRST

Some venues include items like tables, chairs, linens, plates and flatware, bar service and kitchen facilities in the fee you pay. Others are bare-bones; you pay to rent the space and then it's your responsibility to fill it with the items you desire. For this reason, we strongly recommend that you secure your venue before seeking catering, because catering costs can vary widely depending on what your chosen venue includes in their pricing.

RENTALS: WHAT YOU'LL NEED

Rentals will be a big part of your wedding, and you should be prepared to factor their cost into your budget. Depending on what the venue offers, rental items may include plates and flatware, serving pieces and platters, glassware, tables, chairs and decorations. If the venue doesn't have a kitchen capable of handling food preparation for the number of guests you expect, the rentals will also include a kitchen tent, ovens, refrigeration and other equipment needed to prepare and serve the meals.

Rental costs also vary. You should plan on \$40 per person at minimum. We recommend that you pay the rental company directly to avoid a middleman markup. Fancy Girl provides complimentary rental coordination with your wedding planner to make sure you've got everything you need for an optimal dining experience.

Pro Tip: A professional wedding planner is a *must* for a smooth and successful event. You may have a friend who's offered to help out, but please trust us and hire a pro who understands how to coordinate all your vendors, you and your wedding party, and the advance and day-of schedules. You will see the difference immediately in the reduced stress you experience before and during your wedding.

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STAFFING: HOW MANY PEOPLE?

Service staffing is also part of the catering budget. Staff may include a captain, servers and bartenders, chefs and kitchen support, and sanitation. The number of staff needed depends on the size and style of the wedding. As a general rule, plated dinner service requires 1 server for every 10 guests, a family-style meal requires 1 for every 15 guests, and a buffet requires 1 for every 25 guests. The number of chefs also varies in proportion to the service style and number of guests.

Staff rates depend on their responsibilities; the captain's rate will be higher than a bus person's. Most weddings require 9-10 hours of staffing: plan on 3 hours for setup, 5-6 hours for the event, depending on variables such as length of cocktail service and late-night snack, and 1 hour for breakdown and cleanup. If professional catering staff that meets our standard of service is not available near your venue, there may be an additional charge for travel time. As an average, estimate \$50 per hour per staff member.

Pro Tip: We recommend either family-style or buffet service for your dinner. In addition to saving on staffing costs, you'll get more food and more options for your money than with a plated dinner, and your guests will get to enjoy the camaraderie of sharing platters at their tables. *Additional Pro Tip:* A 20% staff gratuity in cash is strongly encouraged.

BEVERAGE

Fancy Girl Table is fully licensed to sell and serve alcohol by the New York State Liquor Authority. We will of course work with other beverage vendors, but booking Fancy Girl for both catering and bar will guarantee a seamless interaction between food, beverage and service at your event. Average pricing for full bar starts at \$50 per person, more if you desire specialty brands. Wine- and beer-only will cost less. All bar options also include non-alcoholic beverages.

FOOD

If you choose to book Fancy Girl Table for your wedding, you can expect to pay around \$100 per person for food. If this sounds expensive, please consider the following:

-Fancy Girl is committed to using organic ingredients, locally sourced from farms and purveyors who employ sustainable practices and with whom we maintain personal relationships. These types of ingredients necessarily cost more, but we believe it's worth it. This philosophy is beneficial to the earth, to small family farms and other artisan food makers, and it results in a menu that simply has better flavor, color and texture.

-We create bespoke menus based on your preferences. In addition to meats and fish prepared by our own grill master, our chefs are trained in gourmet vegetarian and vegan cuisine. We are often asked for gluten-free, dairy-free or nut-free items, and we can accommodate your guests' special dietary requests without sacrificing their culinary enjoyment.

-Please take a moment to read the quotes on [this page](#), and the reviews of Fancy Girl Table on sites like [The Knot](#) and [Wedding Wire](#). We're very proud that every single one of our reviews gives us five stars. Do you want your special day diminished by an average meal or lackluster service?

We hope this information is useful to you. If you'd like to receive a custom Fancy Girl wedding proposal, please complete the brief survey at fgtable.com/weddings.