Origins CATERING

Event Staffing Options

Treat your guests to our professional, friendly servers.

Prices are customized to individual event and venue needs. Based on a 5-hour event time.

Full Service

	Price
Buffet Meal Service | Full Service One server per 25–30 guests. A classic self-serve buffet with a crowd pleasing option.	**$8**/guest
Family-Style Meal Service | Full Service One server per 20–25 guests. A social meal service; large trays are passed around guest tables.	**$9**/guest
Plated Meal Service | Full Service One server per 15 guests. Formal presentation of individually plated meals delivered to each guest.	**$9.50**/guest
Station Meal Service | Full Service One server per 20–25 guests. A unique flow that allows your guests to explore each station one at a time.	**$9**/guest
Hors d'ouvre Service | Full Service One server per 20 guests. When only a nibble is needed. Passed or stationed appetizers. Perfect for open-house and cocktail parties.	**$9.50**/guest

Partial Service

Attended Buffet Meal Service Perfect for corporate events or backyard parties. Buffet set-up and management for meal service only. Does not include services of clearing dinnerware. Maximum of 2 hours of service time.	**$325** flat fee
Overtime	$300/half hour

Event Fees

An event fee will be added as a percentage of all food and beverage charges. This covers details including equipment, supplies, transportation, administration, coordination, and walk-through necessary to ensure the success of your event. This fee applies only to staffed events.

Standard	18%
Plated Meal Service	20%
Station and/or Hors d'ouvre Service	20%
Family-Style Service	25%

Bartenders

One bartender per 100 guests (beer & wine). One bartender per 50 guests (mixed drinks.)	$25/hour per bartender