Catering Costs – Breaking it Down

David Casteel,
Managing Partner
Breaking it Down

- What Does it Cost a Caterer to Cater?

- Hiring catering – how do you compare?

- Food Trends and Tips to help you keep your budget for a still challenging economy
What Does It Cost to Cater?

- FIXED COSTS
  - Equipment – Kitchen & Field
  - Vehicles
  - Licenses, Insurances
  - Mortgage/Rent
  - Utilities
  - Salaries
  - Miscellaneous Overhead
## Kitchen Equipment Costs

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 Burner/Double Oven Range</td>
<td>$5,500</td>
</tr>
<tr>
<td>6 Burner Range/Single Oven</td>
<td>3,500</td>
</tr>
<tr>
<td>Double Stack Convection Oven</td>
<td>6,000</td>
</tr>
<tr>
<td>Bakery Deck Oven</td>
<td>14,000</td>
</tr>
<tr>
<td>Gas Grill</td>
<td>4,000</td>
</tr>
<tr>
<td>Tilt Skillet</td>
<td>4,500</td>
</tr>
<tr>
<td>Ventilation Hood System</td>
<td>8,000</td>
</tr>
<tr>
<td>Item</td>
<td>Price</td>
</tr>
<tr>
<td>-------------------------------------------</td>
<td>-------</td>
</tr>
<tr>
<td>Walk-In Cooler</td>
<td>10,000</td>
</tr>
<tr>
<td>3 Door Reach-in Freezer</td>
<td>5,700</td>
</tr>
<tr>
<td>3 Door Reach-in Cooler</td>
<td>4,600</td>
</tr>
<tr>
<td>Stainless Steel Work Tables</td>
<td>200</td>
</tr>
<tr>
<td>3 Compartment Sinks</td>
<td>1,600</td>
</tr>
<tr>
<td>2 Compartment Sinks</td>
<td>1,000</td>
</tr>
<tr>
<td>Ice Machine</td>
<td>2,800</td>
</tr>
<tr>
<td>Bakery Mixer</td>
<td>5,000</td>
</tr>
<tr>
<td>Food Processor</td>
<td>850</td>
</tr>
</tbody>
</table>
• Shelving                    150
• Stainless Steel Food Pans  25
• Steamer                    1,800

Extremely Conservative Total $130,000
What Does It Cost to Cater?

- Variable Costs
  - Food
  - Beverage
  - Labor (Temp Production & Event Staff)

All vary from event to event
Hiring Catering – How do you COMPARE?

• Are you hiring for Quantity?
• Are you hiring for Quality?
• Are you hiring for a Bottom Line?
• Are you comparing an Apple to an Apple?
  – What do you know about the caterer you are actually hiring?
Catering Trends and Tips to Help You Keep Your Budget

• Small Plates/Club Plate Presentations
• Comfort Foods still very Popular!!
• Lesser Cost Proteins used in Creative Ways
• Utilize Local/Regional product when available
Braised Hanger Steak
Shrimp and Sausage Gumbo with Creamy Vidalia Onion Grits
Fish on Fire!
Fish on Fire!
Uptown BBQ on Roasted Corn Cake
Lemon-Thyme Roast Chicken on Cheddar-Scallion Biscuits
Local Artisan Cheeses
Local Honey Tasting with Home Baked Biscuits
Small Soup Sips & Double Dippers
Just a Bite Desserts
Buffet or Plated
Just a Bite Desserts
For Passing
Catering Costs – Breaking it Down

David Casteel, Managing Partner