

The Pit Stop BBQ

Competition BBQ Team • Special Events • Theme Catering

WHAT TO EXPECT FROM US

We meet with you and discuss your needs. While we are meeting with you, we fill out a "Request for Quote" so that we may give you accurate pricing for your party. Think about the following items:

- What type of event are you hosting?
- What type of menu do you want to serve?
- How many guests will you have?
- What is your budget?
- Do you want us to cook at your event or drop off the food prepared?
- Will your event be a buffet service or sit down service?
- Do you need special food preparation? (i.e. all vegetarian, food preparation for diabetics or people with allergies to certain foods, etc.)
- Do you need special equipment? (i.e. tables, chairs, linens, table service, dance floors, bars, tents, buffet equipment, etc.)
- Do you need special services? (i.e. flowers, decorations, entertainment, bartenders, etc.)

Booking Your Event

Each party will be planned on an individual basis. Here is what you can expect when you book your event:

- We will send you the contract for your review.
- When the contract is signed, a 50% deposit will be required.
- An increase in the number of people will be charged a per plate charge above the amount stipulated in the original pricing.
- A decrease in the number of people will not necessarily reduce the per plate charge stipulated in the original pricing as equipment and food preparation are part of the pricing. These are fixed costs and do not decrease as the number of people are adjusted downward.
- A Guarantee of the minimum number of guests seven days prior to the event will be required.
- If staffing is required for your event, staffing fees are charged as labor and are itemized as such on your contract. For parties up to 75 guests, at least two servers are required. A minimum of three hours for each server will be charged for set up, serving, and clean up. An additional server will be required for parties with more than 75 guests, and parties with longer serving times.
- Sales tax will be applied on all products, services and labor.
- An additional fee may be incurred for long-distance delivery, time, and for generator charges if electricity is not available.
- We do not charge a service charge or a gratuity charge. We feel it is the client's right to determine if our service warrants any gratuity.
- The Client is responsible for all breakage and loss of rental items.
- The balance of the contract is due one (1) week prior to the event unless the event is being held at the client's residence. In this case, payment will be due when The Pit Stop BBQ, LLC arrives to deliver services.
- Anything not specifically listed in the contract is the responsibility of the client to provide at the event.
- We do not charge for extra services at your event, like cutting cakes, opening bottles, etc.. This is included in our service.

Cancellations

No one can forecast weather with accuracy. If your event is an outdoor event that is going to be rained upon, we will work with you to find a reasonable work-around or reschedule your event. Cancellations due to weather – where a work-around cannot be found – and natural disasters will not be charged cancellation fees. Things to keep in mind:

- If it rains on the day of your event, food has already been purchased and prepared. We will have to charge for the cost of the food.
- A \$200.00 cancellation fee will be incurred for any cancellation within 14 days of the event.

The Pit Stop BBQ, LLC

34584 Aspen Street • Acton, CA 93510-2803

(661) 269-2866 • (818) 775-0278 • Fax: (661) 269-0264 • www.thepitstopbbq.com • sales@thepitstopbbq.com

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CATERING RATES & GUIDELINES

*Disclaimer - Information provided below is a general overview of "Catering." Actual rates may vary.

The pricing for a professional Caterer usually runs between the following rates:

Note: Prices below are per person.

Meal Type	Low	Medium	High
Breakfast	\$5-10	\$10-20	\$20+
Lunch	\$5-15	\$15-30	\$30+
Dinner	\$10-20	\$20-40	\$40+
Hor d'oeuvres	\$5-10	\$10-20	\$20+
Dessert	\$2-5	\$5-10	\$10-20

Pricing factors:

Food Type: The type of food (pasta, steak, chicken, seafood, etc.) will greatly affect the price of the meal.

Food Options: The more options you provide to your guests, usually will increase the per person cost.

Food Preparation: The more work it takes to prepare your meal, the more it will cost.

Food Quality: The higher the quality or grade of food, the more it will cost.

Number of Guests: More guests will lower the cost per person. Buying in bulk is always less expensive.

Date of Event: The more likely the caterer will be available the less expensive it will be. A Saturday wedding in June/July will be more expensive than October/November.

Servers: Each server typically runs \$20 - \$40 per hour.

Other Price Factors: (May not apply to your event.)

Will Liquor be served? A liquor license or liquor permit will be needed and raise the price of the event. Also, more servers will be needed also raising the price.

Time of event: Events that are early in the day or later at night allow the caterer to service multiple events allowing for you to get a better price.

Location of event: Accessibility is a big pricing factor. The easier it is to get to the location the less expensive it will be.

Special Events Permits: If your event is being held on public land, like parks or beaches, special events permit will be required. Cost of the permit varies by county.

Service Type: (Things to consider.)

The less time the caterer or servers need to take at your location the cheaper it will be.

Pick Up: This is the least expensive option. This requires you to pick up the food at the caterers location.

Drop Off: This is also an inexpensive option. This requires the caterer to drop off the food at your location.

Buffet: This is the most popular and fairly affordable option. This requires the caterer to bring the food and serving ware and set it up nicely at your location. This also typically includes one to three servers for restocking and staying after to clean up.

Full Service: This is the most expensive option often preferred at first class events. This is a sit down meal where the food is served to you at your table.

Chocolate Fountain: Rental W/Chocolate Set up & Tear Down \$300-\$500. Usually enough chocolate for 100-200 guests.

Notes:

- 50% deposit is typically required
- Most hotels do not allow outside caterers

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BUDGET / SERVICE EXPECTATIONS

When indicating your budget for your event, it is important to consider the following:

- **The Food** - Quality of food/cuisine is never compromised when considering your budget. Obviously the type of food to be served (ex. chicken vs. steak) can vary in price but never quality. When it comes to your cost considerations for food, the biggest factors is how the food is to be served and the quantity of food to be prepared.
- **Servers** - If you would like your food to be served/passed, you will require staff to accommodate you. Staffing can range anywhere from \$10.00/hour to \$25.00/hour.
- **Equipment** - This includes everything from tables and chairs to utensils. Depending on the size of your event and the number of people attending, this price can range from 5-25% of the total cost of your event. When larger equipment is needed, such as tents, this cost may be much more.
- **Extras** - This includes decorations, centerpieces, flowers, security, valet etc. The cost for these will vary from caterer to caterer but must be considered when thinking of your budget.

Budget/Service Expectation Options

• \$ - 1 Star*

Servers - No

Service - Delivery

Plates, Silverware, etc. - You provide

Expect to pickup or have disposable trays of food delivered. Setup and serving of food is up to you.

• \$\$ - 2 Star**

Servers - No

Service - Delivery/Setup

Plates, Silverware, etc. - You provide

Expect food to be delivered and setup by caterer. Serving of food is up to you.

• \$\$\$ - 3 Star***

Servers - Yes

Service - Buffet, Servers

We provide high quality paper plates and heavy-duty, plastic eating utensils

Expect buffet stations. Carver and/or server to help with serving of food.

• \$\$\$\$ - 4 Star****

Servers - Yes

Service - Full Service

Plates, Silverware, etc. - China, stainless steel flatware, table cloths

Expect sit down event. Full service staff, clean up crew, many bells and whistles.

• \$\$\$\$\$ - 5 Star*****

Servers - Yes

Service - Full Service

Plates, Silverware, etc. - China, silver flatware, seat covers

Expect top of the line event with all the bells and whistles. Caterer will provide all service, supplies, food etc. required.

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