



Service Styles

Choosing the way in which food is served to your guests is a personal decision. The table below provides some general information to help guide you, but don't hesitate to talk to you Event Manager about what works best for your occasion! Our staff will work closely day of with all other vendors, timelines, expectations and wedding planners.

STYLE	OVERVIEW	IMPACT	AVERAGE COST
<i>Plated</i> one Server per 20-25 guests	Traditional formal (mirrored) service with each course individually plated and served to guests.	Elegant and beautifully crafted plates. Guests are seated throughout meal, allowing more time for interaction and to stay on track with your timeline.	\$60 - \$100 per guest
<i>Family Style</i>	Platters and bowls placed on tables for guests to pass and share.	Like family dinners, this style adds warmth to the event and draws attention to the food. Increased guest interaction. Need additional space on table tops.	\$60 - \$80 per guest
<i>Stations</i> attended by Field Chef	Multiple, small plated presentations of a diverse menu, attended by field chef, part of dinner service.	Allows for a variety of menu items. Very interactive, longer meal time to allow guests to sample the food.	\$55 - \$75 per guest
<i>Buffet</i> one Server per 30 guests	A fresh and beautiful culinary display, sometimes with a carving station to enhance presentation.	This service style allows guests to choose what and how much to eat. Guests spend more time away from their tables. Served buffets require additional service staff.	\$40 - \$75 per guest
<i>Hors d'oeuvres</i>	Passed and/or displayed petite items.	Provides a variety of menu items. Requires additional staff to prep and pass items.	\$35 - \$60 per guest

When staffing our service team, we work closely with our sales and event designers to ensure your celebration is seamless. Every staff member assigned to your event is selected for their strengths.