



434 295-6037
www.hotcakes.biz

SAMPLE Class Reunion @ Alumni Hall

(Estimate based on 150 person guest count @ an event lasting no more than 4 hours.)

Heavy Hors D’oeuvre Stations

- Bourbon & Black Pepper Beef Sirloin with Horseradish Cream
- Fresh Fruit & Cheese Display with Huntsman, Chevre, & Brie
- Smoked Salmon Filet with Capers, Eggs, Onion, Lemon-Dill Cream, & Crackers
- Pesto Gougère
- Madeira Meatballs
- Grilled Portobello Mushroom Kabobs
- Spinach & Artichoke Dip with Crostini Crackers

Dessert Station

- Raspberry Strudel Bars
- Chocolate Crinkles
- Lemon Curd Tartlets

Beverages

- Sparkling Water
- Assorted Soda
- Assorted Juice

Rental – the facility will provide tables & chairs. HotCakes will provide basic linen, flatware, china, & all pourpose glassware.

Kitchen Equipment & Display Pieces – HotCakes will provide all kitchen equipment for safe handling of food & all display pieces for the hors d’oeuvre stations.

Staff –We will send one party manager & chef @ \$26/hr, two bartenders & one kitchen assistant @ \$23/hr, & four waiters at \$20/hr. Billable time includes start and finish at HotCakes, on-site set up (including all the tables and chairs,) and final clean up. They will work for approximately 8.5 hours.

Estimated Total for 150

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|-----------------------------|-------------------------------------|
| Food @ \$22.95 per person | \$3442.50 |
| Dessert @ 3.25 pp | 487.50 |
| Beverages @ 1.95 pp | 292.50 |
| Rental | 1100.00 |
| Kitchen Equipment & Display | 250.00 |
| Staff | 1708.50 |
| Delivery | 20.00 |
| Totals | \$7301.00 ~ 48.67 per person |

Estimate does not include state and local tax.