



Fresh Since 1938

Generations after generation of Mastersons have provided foodservice to this community for over 70 years. Continuously family owned and operated since 1938. Like all families, our businesses have learned from the successes and trials of past generations as new generations provide fresh ideas and a passion for food, service and community. Let our family of businesses provide you exceptional foodservice for your next gathering.

Catering and Service Budgeting

We try to keep it simple by including as many of the basic items involved in virtually all events such as china, floor length table linens and linen napkins, flatware and glassware. With our catering services there are three primary budget points to pay special attention to and they are...

Labor Cost + Menu and Bar + Sales Tax (if applicable)

1.Labor Cost

Service is a primary focus of our business. Included in your labor costs are a Catering Coordinator as your main point of contact for planning,

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In all full service styles your china, guest table floor length linens, dinner glassware, and service equipment are included in your labor costs.

We encourage you to compare our service costs with the real costs of other caterers.
Typical China Table Setting for 3 Course Meal at 60" Rounds seating 8 Guests

<i>Costs of service ware if Mastersons is catering...</i>	<i>Average rental company costs for service ware from other catering companies...</i>
120" Floor Length Round Table Cloth(1) \$0.00	120" Floor Length Round Table Cloth(1) \$20.00
Linen Napkin(8) \$0.00	Linen Napkin(8) \$4.00
3 Forks, 1 Knife, 1 Spoon (8) \$0.00	3 Forks, 1 Knife, 1 Spoon (8) \$14.00
Iced Beverage Glasses (16) \$0.00	Iced Beverage Glasses (16) \$6.40
Coffee Service (8) \$0.00	Coffee Service (8) \$6.50
Salad, Dinner, Dessert, Bread Plates (8) \$0.00	Salad, Dinner, Dessert, Bread Plates (8) \$13.00
Bread Basket (1) \$0.00	Bread Basket (1) \$.50
Dressing Cups and Spoons (2) \$0.00	Dressing Cups and Spoons (2) \$2.40
Cost to you from Mastersons? Included in service labor fees on the following pages.	Cost to you ... Almost 9.00 per person with sales tax added expense for basic dinner service equipment plus service staff charges, breakage & your time organizing all of these details.

For most full service events our staff arrives at our kitchen 5 hours prior to your event start and gathers all equipment needed for your event then arrives at your location 2.5 to 3 hours prior to your event start time and readies the facility for your event. Staffing ratios during your event depend on the style of menu service and are listed in the following pages. We cleanup immediately following your event and return all equipment to our kitchens. Typically a 4 hour event requires a 10.5 hour shift from each server involved.

2.Menu and Bar Cost

+ any commissions charged by your facility on food and beverage

3. Sales Tax

6% in Kentucky and 7% in Indiana

No sales taxes charged to state sales tax exempt organizations. Proof of exemption is required.



Service Style, Staff Ratios and Labor Costs

Determining the style of menu service you want can be one of your first decisions. Below and on the following page are some common styles of menu service, their associated staffing ratios and costs. Every event is unique and some locations require additional staffing however the ratios and costs below will give you some good budgetary guidance.

Plated & Served

For a more formal feel and to keep your event moving on a schedule a plated meal can be the right choice for you. From elegant affairs offering multiple courses to a business meeting that demands your guests' attention.

2 Hour Event = \$6.75 per guest + \$80.00 per site chef required

4 Hour Event Duration = \$8.25 per guest + \$80.00 per site chef required

Typical plated meal staff ratios = 1 Event Captain per 200 guests, 1 Table Server per 16 to 20 guest, 1 Back Captain per 100 guests, and 2 Site Chefs per 100 guests

Buffet Full Service

Buffet style can offer lots of choices and portions that your guests dictate. In addition to the added choices, you can often incorporate buffet design into the theme and style of the event décor.

2 Hour Event Duration = \$6.00 per guest

4 Hour Event Duration = \$7.50 per guest

Typical buffet meal staff ratios = 1 Event Captain per 200 guests, 1 Table Server per 24 to 30 guests, 1 Back Captain per 100 guests

Buffet Picnic Style

Casual and relaxed a buffet picnic requires minimal service and promotes a laid back social atmosphere.

2 Hour Event Duration = \$4.00 per guest

4 Hour Event Duration = \$5.25 per guest

Typical buffet picnic with compostable disposable service ware staff ratios = 1 event captain per 200 guests, 1 server per 50 guests and 1 back captain per 100 guests.

Plated & Preset

Often the choice for a business meeting, a preset menu is often an all cold meal selection. With this said, don't ignore this option for other event styles. We can suggest some really cool variations on this style that can be appropriate and just may be the best choice for your event.

2 Hour Event = 5.00 per guest + \$80.00 per site chef required

4 Hour Event = \$6.50 per guest + \$80.00 per site chef required

Typical preset meal staff ratios = 1 Event Captain per 200 guests, 1 table server per 24 to 30 guests and 1 site chef per 100 guests.

Buffet Delivery

Don't need service staff or catering equipment? No problem. We will prepare and delicious meal and drop off at the location you desire. All menu items will be displayed in attractive disposable containers and be delivered with compostable disposable dinnerware.

Delivery before 2pm Monday through Friday = \$20.00

Delivery after 2pm Monday through Friday and all day Saturdays and Sundays \$40.00

*Deliveries outside of Jefferson County may require additional delivery fees

Buffet Style with Assist

Sometimes you just need a helping hand with dinner but you have everything else covered. We will arrive to your event just prior to meal service, setup and display your buffet including our buffet equipment, we will maintain your buffet keeping it clean and refreshed then depart immediately after meal service.

2 Hour Buffet Maintenance Only = \$125.00

1 Buffet attendant and equipment per 75 guests

Continued on next page....



Service Style, Staff Ratios and Labor Costs continued

Family Style Full Service

Not seen often but a fun & social service method for a gathering. Start with a plated 1st course then have platters of various delights served to your guest tables for all to pass and share. This offers the variety of buffet style service without the buffet lines.

2 Hour Event Duration = \$6.75 per guest + \$80.00 per site chef required

4 Hour Event Duration = \$8.25 per guest + \$80.00 per site chef required

Typical family style meal staff ratios = 1 Event Captain per 200 guests, 1 Table Server per 16-20 guest, 1 Back Captain per 100 guests, and 2 Site Chefs per 100 guests

Hors D'oeuvres Style

It is customary to add passed hors d'oeuvres to the pre meal period of any of the styles above. To really take an event over the top socially, add action stations and heavy hors d'oeuvres to replace dinner all together.

Staff ratios are determined by the hors d'oeuvre and station menu offerings.

Action Stations

For an exciting eating experience action stations can compliment or be the main attraction of any event. Sprinkle into an hors d'oeuvre style menu or replace an entrée on your buffet dinner with an action station and listen to the WOWS!

Staff ratios and site chefs and their associated costs are determined by the station menu being offered.

Optional Equipment

Sometimes your event requires a little extra. Below are some items we can handle for you directly.

72" Cloth Overlays -Many colors to choose from. Remember your labor fees already include 120" round cloths or 90x156 long cloths for your guest tables and catering displays	\$3.00	Contemporary Geometric White Porcelain China -not available for plated dinners	\$1.00 Per guest
Clear Glass Votive Cups and Tea Light	\$0.50	Round Lacquer Charger Plates (Gold or Silver)	\$1.00
Hurricane Shade with Taper Candle on Round Mirror -add rose pedals for \$2.00	\$4.50	Tall Cocktail Rounds	\$9.00
Floral Buffet Centerpieces	\$100 to \$200	Reusable Wire Chafers with Sterno -you keep them for use on future events, drop off/delivery style events only	\$9.00
Ice Sculptures	\$300.00 per block	Specialty Bars	Call
Floor Length Linens for Silent Auction Tables and Tables not related to Catering	\$9.50	Theme Props and Decor	Call
Tents, Dance Floors, Tables and Chairs	Call	Audio Visual Services	Call

Minimums

Any full service event has a food and beverage minimum purchase required of \$300.00 Monday through Friday afternoon and \$500.00 on Friday evenings, Saturdays and Sundays. For delivery only events then the minimum food and beverage purchase requirement is \$100.00 Monday through Friday afternoon and \$200.00 on Friday evenings, Saturdays and Sundays.