

2024 Catering Service Options

Plated

Courses are individually plated and served directly to guests

Suggested Structure

Stationary hors d'oeuvres, 3 passed hors d'oeuvres, plated first course, bread course, 3-option plated main course, stationary dessert, coffee & tea, dinnerware, servingware, and cloth napkins

Average Price

\$75/person + administrative fee, tax, and fair wage fee

Family Style

Dishes are plated on shared plates and are designed to be passed around the table

Suggested Structure

Stationary hors d'oeuvres, 3 passed hors d'oeuvres, plated or family-style first course, bread course, 5 dish main course, stationary dessert, coffee & tea, dinnerware, servingware, and cloth napkins

Average Price

\$75/person + administrative fee, tax, and fair wage fee

Buffet

Dishes are set on a long table and guests select what they'd like as they go down the line

Suggested Structure

Stationary hors d'oeuvres, 3 passed hors d'oeuvres, plated first course, bread course, 5 dish main course, stationary dessert, coffee & tea, dinnerware, servingware, and cloth napkins

Average Price

\$70/person + administrative fee, tax, and fair wage fee

7% meals tax, 23% fair wage fee (in lieu of gratuity) & \$5,000 administrative fee will be added to all catering packages and extras.

Extras

Prices vary, please inquire

Late night snacks

Wood-fired smoker

Wood-fired brick oven pizza

Food truck

Additional passed hors d'oeuvres

Additional course

Non-alcoholic drink station

Private tastings

Payment & Small Print

- **Administrative Fee, Tax, and Fair Wage Fee:** A \$5,000 administrative fee, 7% state and local meals tax, and 23% fair wage fee (in lieu of gratuity) will be added to the food and service portion of the bill. Tax and fair wage fee will not be charged on the administrative fee portion of the bill.
- **Fair Wage Fee:** This fee is charged in lieu of traditional gratuity. It is not a tip or service charge designated solely for wait staff employees. Instead, it is a house fee that will be distributed among all catering staff members, including servers, cooks, and catering managers.
- **Payment Structure:** A \$5,000 deposit is due 30 days from the date your 1st venue payment is received. The remaining payment and a credit card on file is due two weeks prior to your event. *All payments will be made to Valley View Farm Catering.*
- **Accepted Payments:** Electronic bank transfer (e-check) or paper checks are accepted. Credit card payments are also accepted with a 4% processing fee.
- **Final guest count is due two weeks prior to your event.** Refunds will not be given if the guest count decreases after your final count is given.
- **Vendor and children rates:** Vendor meals are charged at half the price of regular guest meals. Children aged 6-12 are half-priced if receiving a children's meal and full price if enjoying the regular wedding menu. Children under the age of 6 are free unless they're receiving their own meal, in which case pricing is the same as children aged 6-12. For more information, see below.

Frequently Asked Questions

Q: How customizable are the packages?

A: We develop menus by considering the season of the event, our chefs' expertise, and your input. We are happy to alter the packages to ensure you feel excited about your menu, and we feel we can execute the dishes at our highest standards of quality. Feel free to ask any questions about the packages – we are happy to explore and explain different options with you!

Q: Do I get to design my own menu?

A: We combine your input and preferences with our chefs' culinary strengths, dishes we feel we've perfected, and our collective many decades of seasonal catering experience. Catering is distinctly different from a restaurant setting because so many guests are being served at the same time. We've spent years mastering techniques and dishes that lend themselves specifically to seasonal catering. We hope that you'll trust our team's recommendations and guidance to help steer your vision into an unforgettable menu that will shine and bring out the best in what we offer. Personal preferences, requests, and dietary restrictions are all considered when writing each menu. We are able to accommodate many requests; however, specific requests may incur additional costs.

Q: Which style of service is right for me?

A: It depends on what you are looking for:

- Buffet style tends to lean towards the more casual – guests can make their own meal selections from the buffet and try a bit of all dishes. Guests who are hungrier are able to take more and guests who are less hungry can take less. We offer “served buffets,” where our servers help serve guests. This makes service faster, keeps everything looking its best, and allows us to answer any questions guests might have. Guests are called table by table to be served in order to avoid long lines. Lastly, buffet-style isn't recommended for over 150 guests due to space limitations.
- Plated style has a more formal and elegant vibe, where guests pre-select a meal option prior to the wedding and are served individually at their seats. They do not have to leave their table or carry their food.
- Family style combines some aspects of a buffet and plated service – guests do not need to leave their seats to be served, but they can still choose from a variety of dishes served to their table on communal platters.

Q: Some of your sample menus seem too adventurous for my guests. Do you also have options that are more traditional/accessible?

A: Absolutely. When writing a menu, your input and taste preferences are very important to us. We strive to create menus that reflect you and your guests, and we are aware that it's important to account for traditional palates as well as more adventurous palates, especially for large groups of people. We value traditional dishes equally to adventurous dishes and will work with you to create a menu that you're excited about. It's not uncommon for it to take a few menu drafts to find the right menu for you.

Q: Do you have an option for smoked foods?

A: Yes. Our custom-designed, offset wood-fired smoker will enhance the visual and aromatic appeal of your wedding. This unique addition will be set up on the stone patio, where guests can observe and enjoy the tantalizing smells of smoking food throughout the day. The smoker not only adds a fun element to your event, but also enhances the flavor of the dishes on your menu. Smoked foods are versatile, so you can choose to showcase elevated BBQ-style dishes or smoke salmon filets on cedar planks, depending on your style. The cost for adding the smoker is a flat rate of \$400.

Q: Do you make wedding cakes or cupcakes?

A: We don't make wedding cakes or cupcakes in-house but we are happy to serve a cake or cupcakes that you source from an outside bakery. We can arrange, slice, serve, clear, etc. There is no additional fee for that service. We highly recommend the following bakeries for cakes, cupcakes, and other speciality desserts:

- Cerrato's Italian Pastry Shop
- Frosted Swirl
- The Florence Pie Bar
- Pete's Sweets
- CremeBru.LA

Q: What about other dessert options?

A: Each package includes a standard dessert offering. The options are listed below:

1. Fruit based dessert like crisp/cobbler/galette/tarts/short cake served with one flavor of ice cream or fresh whipped cream
2. Chocolate based dessert like chocolate mousse or flourless chocolate torte with one flavor of ice cream or fresh whipped cream
3. Ice cream sundae bar with 3 flavors and 4 toppings
 - a. Add \$1.50/pp per additional flavor
4. Selection of 4 small desserts:
 - a. Cookies:
 - i. Chocolate chip cookies
 - ii. Shortbread cookies
 - iii. Peanut butter cookies
 - iv. Oatmeal cookies

- b. Brownies:
 - i. Fudge brownies
 - ii. Blondies
- c. Jam Bars:
 - i. Lemon bars
 - ii. Seasonal jam bars
- d. Donuts:
 - i. Cider donuts
 - ii. Variety of gourmet donuts
- e. Rice Krispie Treats
- f. Buckeyes
- g. 7 layer bars

Q: Do you offer late night snacks?

A: Yes! We have a late night snack menu that your Catering Manager will share with you in menu and logistical planning. We offer a wide variety of different options ranging from our Food Truck to our Wood-fired Pizza Oven to stationary displays inside the Yellow Barn.

Q: I want an item that does not grow locally in this region, or is out of season. Can I still have it on my menu?

A: Although our commitment to sourcing both locally and seasonally is the backbone of our cooking philosophy, we understand that sometimes rules need to be broken for special requests and sentimental reasons. We are happy to have conversations about sourcing certain items regionally or nationally on a case-by-case basis.

Q: How do you accommodate allergies and dietary restrictions?

A: Because we make everything from scratch, we can easily accommodate most allergies and dietary restrictions. Depending on the restriction we will either instruct guests which dishes to avoid, or we'll provide guests with a special plate tailored to their needs. For the latter, we will serve the same menu items but omit any items that those guests are not able to eat. In buffet and family style services, your planner will work with you to develop a floor plan that indicates where these guests are seated in order for us to serve them directly.

Q: Do you offer tastings?

A: We offer quarterly Tasting Dinners here at the farm and every catering package is inclusive of two free Tasting Dinner tickets. These dinners are the best way to experience the venue, service, and taste our food – you will dine with other wedding couples and be served a full-course meal of representative seasonal dishes that showcase our cooking style, preferred flavors, and preparations. This is a wonderful way to get a sense of who we are, become familiar with the space, and to connect with the soul of the farm. This is the option most couples choose if they're looking to

taste our food. We'd love to host you, but of course your attendance is completely optional.

If it's very important for you to try dishes from your specific menu, or if the Tasting Dinners don't coincide with your schedule, we can set up a private tasting appointment. Due to all of the events occurring at the farm from April to December, private tastings are only available from January through early April. While not all ingredients are available this time of year, we'll prepare a menu that closely resembles your specific wedding menu. You'll also have the opportunity to get to sit down with a member of our chef team to talk through any questions/ideas. These private tastings are \$100 per person plus a \$250 set-up fee.

Q: When do you need a final headcount by?

A: We need your final headcount two weeks before your event date. You will be billed based on your headcount at that time. Refunds will not be given if guest count decreases after your final count is given.

Q: What happens to the costs if my headcount increases or decreases?

A: Neither the administrative fee nor the per person rate will change based on your headcount. The only part that will change is the number of guests, which gets multiplied by the per person rate to determine your final bill. For example, an event with a \$75 per person rate that changes from 150 guests to 130 guests:

- 150 guest example: $\$5,000 + \$75\text{pp} \times 150 = \$16,250$ (plus tax and fair wage fee)
- 130 guest example: $\$5,000 + \$75\text{pp} \times 130 = \$14,750$ (plus tax and fair wage fee)

Q: What is included in the Administrative Fee?

A: The administrative fee is covered by the deposit payment and pays for the portion of the costs that don't change based on the size of the event or the event details. These include the costs of our kitchen, utilities, administration, salaries, planning, permitting, insurance, etc.

Q: How is the Fair Wage Fee calculated and what is it?

A: An automatic 23% fair wage fee is applied to the Food and Service portion of your bill. The 23% is not applied to taxes and the administrative fee. This fee is in lieu of gratuity. It is not a tip or service charge designated solely for wait staff employees. Instead, it is a house fee that will be distributed among all staff members, including servers, cooks, and catering managers.

Q: How does pricing change if I add or remove the number of dishes on my menu?

A: Price variance within a style of service is largely decided by menu complexity and the number of dishes. Typically, adding dishes will increase your overall cost per

person and removing dishes will decrease the cost per person.

Q: Do you have different pricing for children and/or vendor meals?

A: Yes. Vendor meals are half-priced compared to regular guest meals.

Children aged 6-12 are half-priced if receiving a special children's meal option, such as buttered noodles, grilled cheese, or chicken tenders, or full-priced if receiving a meal from the regular menu.

There is no cost for children under age 6 unless they order from the children's menu or the regular menu, in which case they will be charged the same as a child aged 6-12 (i.e., half-priced for children's menu meal and full priced for regular menu meal).

Q: Can you make a special meal option for children and/or picky eaters?

A: Yes, we can offer grilled cheese, buttered pasta, or chicken fingers and french fries.

Q: How many servers will be on-site for my event?

A: We staff based on a few different factors -- style of service, headcount, timeline, to name a few. All these items will be taken into account when considering the staffing of your event. Most events have between 8 and 15 catering staff on-site. No matter what, there will be plenty of staff on site to make sure that you and guests are comfortable and well cared for.

Q: How long does it take for guests to get their food?

A: Using a 150 person event as an example, a family-style meal typically takes 15-20 minutes to serve all guests. A plated meal typically takes 20-25 minutes. A buffet typically takes ~30 minutes. These serving times are approximate and very based on various factors.

Q: Do I have to rent the place settings for my guests?

A: No. We'll provide everything you'll need related to tableware. Our Aesthetics & Tableware Guide lists all of the details of what's provided. You are certainly welcome to rent something other than what we provide, or make additions such as chargers.

Q: Do I get to select what color napkin I want?

A: Absolutely. We have many different colors and styles of napkins that are all included in our Tableware and Napkin Guide, which will be sent to you at the start of the catering planning process. You'll be able to view physical napkin swatches at your planning meetings – ask your planner for more information the next time you are at the farm!

Q: Do you offer menu design and printing services?

A: Yes. We have a variety of menu templates for you to choose from, and we also offer fully custom designed menus. The total cost of us providing and printing your menus using our Templates Package is \$200-\$250. Pricing for fully custom designed menus is a \$450 flat rate fee. Inquire with your catering manager for more details.

Q: Do you provide décor for the stationary appetizer tables, buffet tables, and dessert tables?

A: Yes, we will provide a selection of wine boxes, rustic apple crates, and live edge boards to build out the stationary tables that are part of our event. We are happy to display personal touches as well – whether it be flowers, photos, or something unique to your event, we will work with you to help tie your aesthetic together!

Q: Do you offer an option for rehearsal dinners?

A: Yes, our sister event space, Valley View Farm at Wheelhouse is located in downtown Amherst, 30 minutes from the farm. The space comfortably holds a 40 guests for a seated dinner and 60 for a mingling party with limited seating. Inquire with your Catering Manager about availability. [More information is available here.](#)

Q: Can you provide us breakfast and lunch if we are staying on-site?

A: Unfortunately, we are not able to offer breakfast/lunch/brunch offerings unless you are staying on-site for the entire weekend. Your planner will be able to recommend alternate food options in the area.

Q: Can I keep the left-over food from my meal?

A: Due to food liabilities, a member of the catering team is required to be on-site during any service and/or consumption of the food. However, food will not go to waste. All leftover food is used for vendor and catering staff meals. Any remaining food is composted. Using data from our many years of catering, we're quite skilled at calculating the amount of food for each event. Food waste is typically minimal.

Q: Where can I find reviews of your catering?

A: Wheelhouse Catering, which became Valley View Farm in-house catering starting in 2022, has reviews on the following platforms: Facebook, Yelp, Google, Wedding Wire and The Knot. Search for Wheelhouse Catering.

Q: Who do I make payments to:

A: Valley View Farm Catering