

# Fogcutter

## Wedding Services

Fogcutter is committed to transparency in our pricing. Below you will find our base costs for a variety of services. Please let us know if something is missing that you're interested in! We love customizing each wedding experience for our clients. Please contact us with any questions and to discuss working with Fogcutter.

### Catering

Fogcutter specializes in custom menus for our clients. While we have some tried + true favorites, our chefs are well-rounded in a variety of cuisines. Catering pricing includes four passed appetizers, dinner, and labor for all cooks and servers. The required minimum for appetizers and dinner service for all wedding invoices is \$5,000 (not including add-ons, taxes, or service fees).

Dinner is available in 3 different options:

**FAMILY STYLE** Our preferred style of dinner service! Your guests will have platters of each dish brought to their table, where they will serve themselves. Family style encourages your guests to get to know each other and enjoy a more relaxed meal.

**BUFFET** Guests will serve themselves from a traditional buffet.

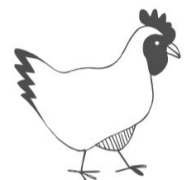
**PLATED** Each guest will be served their pre-selected choice of individual main course. Pricing includes one salad course and guest choice of three proteins/mains.

Pricing for any style of dinner service is \$65 per person, before staffing fees, specialty appetizers or additional services.

### EVENT STAFFING

Pricing is dependent on final menu, style of dinner service, and staffing needs.

Average total cost for catering (including staffing and dinner service fees) starts at \$90 per person for buffet, \$100 per person for family style, and \$110 per person for plated.



#### SPECIALTY APPETIZERS

- Cheese boards start at \$10 per person
- Charcuterie boards start at \$10 per person
- Cheese AND charcuterie boards start at \$15 per person
- Nosh boards start at \$10 per person
- Raw oyster bars start at \$12 per person

**BREAD & BUTTER** served tableside is an additional \$4 per person

**GUESTS WITH SPECIAL DIETS:** Fogcutter takes food allergies very seriously. If you or any of your guests have a food allergy, please make sure we are aware early in the planning process (day-of requests can be challenging). Specialty meals for individual guests with special diets and/or allergies are also available for no additional cost.

***With all services and taxes included, Fogcutter wedding catering runs from \$130/person to \$325/person***

### Bar & Beverage Services

Fogcutter employs experienced and friendly bartenders for your wedding day. Please let us know if you're interested in seeing our bar packages sheet!

#### WELCOME DRINKS

Starting at \$5 per person. Includes 1 or 2 non-alcoholic beverages & beverage dispensers.

## Event Rentals

Fogcutter works with a select few preferred rental companies. We are happy to provide links to their catalogs for you to browse their selections online. Most wedding clients will find everything they like from one company.

Depending on your preferred rental company, style of service, rental selections, and items available at your venue, rental pricing ranges from \$20/person - \$80/person. This number is **not** included in our dinner pricing, and will be listed as a separate line item on your estimate.

We will also happily guide you with 'what and how much' to order if you or your planner would like to coordinate your rentals.



## Dessert

Fogcutter produces all pastries in-house and offers a seasonal dessert list for you to choose from. We can provide most any type of dessert service, from a classic tiered wedding cake to modern dessert bar. Pricing starts at \$14 per person.

We are happy to serve desserts from another vendor, starting at \$3 per person.

## Coffee & Tea

Pricing starts at \$4 per person. Includes brewed Ritual coffee, hot water & tea bags, sugar, and half & half.

## Kids Meals

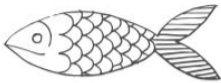
Pricing for kids is a flat rate of \$25 per meal. Kids can eat off the main menu; a special kids menu is also available upon request.

## Vendor Meals

With advanced notice, Fogcutter can provide dinner for your other vendors (photographers, DJs, etc.) the day of your wedding. Pricing is a flat rate of \$40 per vendor. Meals will be ready immediately after all guests have been served.

## Travel

Weddings outside the city of San Francisco require staff to be paid their full hourly rate during transit. Staff travel fee is based off of the number of staff required and distance from our kitchen to the venue.



## Overnight Lodging

Fees cover the cost of lodging for all of our staff members for the evening of the event. Overnight lodging is required for all events more than a two-hour drive from our SF headquarters and all multiple-day events further than a one-hour drive.

## Trash

Some venues require that your caterer load out their trash. Fogcutter will remove our event trash for a minimum of \$230. We can remove trash created by other vendors when coordinated in advance.

## Production Fee

Starting at 15% of the invoice total, our Production Fee pays overhead & labor for our coordination efforts (emails, phone calls, proposal edits, rental coordination, site visits, etc.), outside vendor communication, farm-to-kitchen ingredient sourcing & prep management, and warehouse staff to organize & produce each individual event. 15% also covers breakdown procedures day of the event.

**We proudly source our ingredients from these local farms and purveyors:**

Dirty Girl Produce  
Lonely Mountain Farm  
Little Organic Farm  
Blossom Bluff Orchards  
Tory Farms  
Sierra Nevada Cheese Company  
Clover Sonoma  
Mary's Free Range Chickens  
Snake River Farms  
Liberty Farms  
TwoXSea



# *Fogcutter*

## SUMMER SAMPLE MENU

### *Stationed Appetizers*

#### **Charcuterie Board**

our favorite cured meats w/ cornichons, grain mustard, & sea salt crackers

### *Passed Appetizers*

#### **Summer Tostaditas**

crisp tortilla bites topped w/ corn salsa, avocado, & pickled daikon

#### **Grilled Stone Fruit & Fromage Blanc Terrine**

toasted hazelnuts, chile powder, lime zest, & sea salt

#### **Hokkaido Scallop Crudo**

blistered cherry tomatoes, basil seeds

#### **Kennebec Chip + Rare Wagyu**

creme fraiche, caviar, & chives

### *Buffet or Family Style Dinner*

#### **Baby Lettuces & Wild Arugula Salad**

shaved fennel, toasted almonds, shaved manchego, & verjus vinaigrette

#### **Blue Lake Green Beans & Brentwood Corn**

pickled red onion, cotija, & cilantro-lime dressing

#### **Toasted Couscous & Wilted Lacinato Kale**

market vegetables, whole grain mustard, & baby mint

#### **Early Summer Ratatouille**

marinated eggplant, cherry tomatoes, summer squash, & basil pistou

#### **Sage-Rubbed Porchetta**

pork loin & belly w/ crispy chicharrones

#### **Roasted Ora King Salmon**

castelvetrano + green garlic olivata