



# CATERING & EVENTS MENU

Last Modified: 11/2025

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Prices are subject to change without notice. Quotes given are an estimate until provided with an invoice. We do not hold dates, nor begin working on your inquiry until a retainer is paid.

**Please note:** We do not cook any pork products. The only items we serve that contain pork are found in our charcuterie & grazing selections, which is optional.

A 20% SERVICE CHARGE, DELIVERY & APPLICABLE TAX APPLIES TO ALL ORDERS.  
A FULLY CUSTOMIZED MENU IS AVAILABLE UPON REQUEST; CONSULTATION FEE APPLIES.

# The Basics to Book

## GETTING STARTED - DETERMINE THE SERVICE

- **Soleil Express Menu:** select this option for intimate events, where you order by the pan or platter.
- **Buffet Style or Stations:** select this popular service style where guests serve themselves or add-on staffing to manage food. Rental items are available for an additional charge.
- **Full-service:** choose this option to have our team manage food, tableware or premium disposables, setup, breakdown, and rentals like stainless-steel chafers, linen, risers, and more. **Quick note:** majority of our contracted vendor partners require our team to be on-site during your event.
- **Chef Services - Personal & Traveling:** A fully customizable dining experience with multiple courses and complimentary wine or champagne pairing. Ideal for in-home or equipped kitchen settings. Requires a minimum of 2 guests and 21-day advance notice.
- **Additional services offered:** Family style and Plated - inquire for details.

## ORDER MINIMUMS

- Soleil Express Menu: Starting at \$500+
- Buffet Style or Stations: Starting \$1,000+
- Full-Service: Starting at \$2,500+
- Chef Services: Prices vary on scope of work desired

## SERVICE CHARGE

A 20% service charge is applied to all orders. This charge is an operating cost for things including, but not limited to: insurance, licensing, commercial kitchen usage, and administrative costs. The service charge is not considered a tip or gratuity, as tipping remains at the client's sole discretion.

## SELECT YOUR MENU

Explore the wide-range of options we offer. We strongly encourage you to review our menu prior to submitting your inquiry.

## RETAINER & METHOD OF PAYMENTS

A 50% non-refundable retainer confirms your booking. Full payment is due for events within 21 days. The final headcount must be provided and remaining balance must be paid 21 days before the event date. We accept major debit and credit cards; additional processing time is needed for corporate checks, money orders, and cash payments.

## TASTE TEST

Schedule a taste testing to see what people are raving about! Starting at \$100 for up to 2 guests, and \$150 for up to 4 guests. Sample menu selections are subject to availability.

## CHANGES & CANCELLATIONS

You can make changes to your booking up to 21 calendar days prior to your event. All bookings are finalized by end of business (EOB) 21 calendar days prior to the scheduled event date.

## LAST MINUTE BOOKINGS

Our calendar fills up quickly. We recommend inquiring and confirming your event at least 30 days in advance. In the event we can squeeze you in and accommodate your request, an additional fee applies.



# The Basics to Book

## STAFFING FOR YOUR EVENT

All events that require and/or request staffing are subject to a 5-hour minimum. This accounts for transporting, unloading your food + supplies, setup, managing your buffet, and breakdown. The number of staff required for your event is determined by the scope of work. All weddings require a professional Day-of-Coordinator. Increased rates apply for holidays, weekends, late-night events, and weddings during peak season. Inform us if you are selecting a bar package from your venue or desire a specialty cocktail. Staffing rates:

- **Bartenders:** Minimum (1) bartender per 75 guests. Rates for (1) bartender start at @ \$250 OR (1) Bartender with package: garnishes, non-alcoholic juices, disposable 9oz cups, and ice @ \$495
- **Event Staff:** start at \$30 per hour, per staff member

## SETUP & BREAKDOWN

### Standard Setup, Starting at \$99+

A simple setup for drop-off & self-service catering orders. A team member will provide your supplies and assemble your order.

### Premium Setup, Starting at \$395+

A detailed setup for full-service events. Our team manages load-in, setup, breakdown, and load-out for your event. Trash removal is available ONLY for venues that do not manage trash disposal.

## DELIVERY FEES

Delivery, mileage and truck rental cost varies by location + distance. Below are estimated cost:

- **Downtown/OTR,** \$35
- **All other locations,** starting at \$50+
- **Truck Rental + Delivery,** starting at \$175+

## RENTAL ITEMS

We maintain an inventory of supplies that are available for you to rent for your event! This includes linen, stainless steel chafers and urns, tableware, beverage pitches and tubs, risers, and more.

## FACILITY CHARGES

If you are booking an event at a venue, you may find a "facility charge" appear as an itemized cost on your invoice. This charge is an overhead fee that venues charge caterers for utilizing their facilities and is paid directly to the venue. Typically, this is a 15-20% charge added onto your food + beverage cost. We do not add this charge to any alcohol package that you purchase through the venue, as they will bill you directly for it.

## WORKING WITH OTHER VENDORS

Our team occasionally contracts other vendors to fulfill your request that is outside of our scope. However, we do not handle food from outside vendors.