

# Home Gurr'own

Plan & Budget for your perfect stress free event



## Payment Schedule (suggested)

1st	£200	Refundable deposit (to secure your date)
2nd	20%	When your menus are confirmed
3rd	40%	Six weeks before your event
4th	40%	One week before your event



## Open, honest pricing & costs

Choosing a caterer for your event is not easy. We try to help by being clear and transparent with our prices. If you have any questions about our prices or need any advice budgeting for your wedding, please let us know.

## Sample Costs & Prices 2019/2020

### Quick Sample Prices

Price per head excluding VAT

2 Course meal	£27.50
3 Course meal	£32.50
Canapes	£9.00
Evening food	£6.50



See actual event invoices

[www.homegurrown.co.uk/prices/](http://www.homegurrown.co.uk/prices/)





## Sample food costs for an event with 100 guests

Local Kent Food (sample menu)	Unit Costs	No' of Guests	Sub Total	VAT @ 20%	Total
Canapés (5 per person)	9.00	100	900.00	180.00	1,080.00
2 course meal (Main & Dessert)	27.50	100	2,750.00	550.00	3,300.00
Wood fired pizza's (evening)	7.50	60	450.00	90.00	540.00
Crew food (e.g. Photographers. Musicians)	8.00	4	32.00	6.40	38.40
Tea and Coffee	2.45	100	245.00	49.00	294.00
				<b>Total</b>	<b>4,958.40</b>

### Additional food choices

3 Course meal £32.50

Anti pasta sharing platter £5 (starter)

Local Cheeseboard £6.50 (evening)

Traditional Fish & chips £6.50 (evening)

Prices excl VAT



### Food direct from our smallholding

We specialise in Southdown lamb & Gloucester Old Spot pork hand reared on our Kent smallholding

[Contact us for your tailored local menu](#)

1. Reception	2. Meal	3. Toasting	4. Bar (open)
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## Sample drink costs for 100 guests

Drinks				Unit Costs	Amount	Sub Total	VAT @ 20%	Total
1	4	Peroni		1.50	150	225.00	45.00	270.00
1	4	Chapel Down Lager (KENT)		1.50	150	225.00	45.00	270.00
1	3	Prosecco		10.50	48	504.00	100.80	604.80
2	4	Sauvignon Blanc		9.75	30	292.50	58.50	351.00
2	4	DMZ - South African Red		9.60	24	230.40	46.08	276.48
	4	Old Dairy Brewery 72 pint Keg (KENT)		87.50	1	87.50	17.50	105.00
1	3	4	Elderflower Champagne (Non alcoholic)	1.90	100	190.00	38.00	228.00
	4	Cocktail mixing (you supply alcohol)		1.60	100	160.00	32.00	192.00

1,877.28

“ Ask about our sale or return on drink

**Bring your own drinks OR buy drinks from us**  
 You are free to bring your own drinks at no extra charge. (Or mix & match with our paid drinks)



**We can manage a cash bar OR open bar**  
 Cash bar = guests pay for their own drinks.  
 Open Bar = You pay for guests drinks.

Prices shown are only indicative and may go up or down based on your guest numbers and final choices made.



## We can advise & arrange all your equipment needs

Sample Equipment (based on 100 guests)	Unit Costs	Amount	Sub Total	VAT @ 20%	Total
Glass hire (arrival drinks + meal + evening)	191.00	1	191.00	38.20	229.20
Crockery, cutlery & china ware	148.00	1	148.00	29.60	177.60
Serving Equipment	321.00	1	321.00	64.20	385.20
Linen table cloths - 6ft round	12.50	10	125.00	25.00	150.00
Linen napkins	1.00	100	100.00	20.00	120.00

*See more equipment options on next page*

1,062.00

**Important!** Your exact equipment and furniture needed is dependent on many factors.

E.g. your venue facilities, your preferred style & guest numbers.

We'll always help and advise you with your choices.



## Additional equipment & styling we can arrange for you

Kitchen, Electrics & Toilets	Cost (Excl VAT)
hot light and gantry	100.00
refrigeration	225.00
luxury toilet 2+1	550.00
generator (40kva)	550.00
catering Tent	350.00
chiavari lime wash chairs	3.50
tables 6ft round (seats up to 10)	8.50

and more

Event Styling & Props	Cost (Excl VAT)
cake knife & barrel	27.00
trapeze tent (ideal for outdoor canapes)	525.00
old butchers bike	45.00
vintage table plan & easel	40.00
blanket box with blankets	55.00
vintage red post box	40.00
reclaimed wooden drinks bar	120.00

and more

Book your tipi or marquee with us

Book with us & we'll do all the leg work from site visits to set up. It won't cost you any more. You deal with one person, one bill, covered by our insurance.



Receive FREE 'pick-your-own' flowers

During the summer we grow a variety of flowers which are free to pick for our customers

## We can supply quality waiting staff

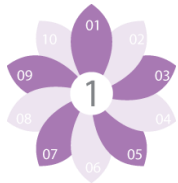
Staff	Rate £ Excl VAT
front of house manager (2.5 days)	£250.00
waiting staff (including bar staff)	£12/hour
head Chef	no charge
second chef	no charge
food Prep Staff	no charge
planning & Management	no charge



### How many waiting staff do you need?

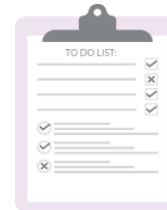
A wedding of 100 guests with canapes, wedding breakfast and evening bar would typically have about 100 hours of waiting staff.

Or about £1,200 + VAT



### Ratio of waiting staff to guests

For a sit down meal we aim for 10 guests for 1 waiting staff. For canapes we aim for 1 to 20.



### Front of house manager

Front of house manager ensures your day and event runs smoothly and to time. Normally they'd work 2.5+ days

## Full Planning & Management (Included at no extra cost)

Planning	
site visits and logistics	✓
local supplier advice	✓
décor, design and styling advice	✓
management of suppliers	✓
one invoice for all suppliers	✓
oversee venue set up	✓
And more +	
On the day co-ordination	
perfect timings for day	✓
on the day emergency kit	✓
Suppliers set up	✓
Running order co-ordination	✓



Receive **FREE** planning  
when you book with Home Gurr'own

Customers who book our services receive our free planning & management services. (Other planners charge £1,500+ for this service)

**We've managed over 100+ weddings in Kent.**

This means you get your perfect wedding that is stress free, easy and exactly how you want it.

“ *Home Gurr'own made sure our guests were looked after leaving us to relax and enjoy our day* ”