

Prices & Rates



COOKING CLASSES

Virtual & In Person

VIRTUAL COOKING CLASSES:

Starting at \$50 *per person*
Couples: \$90

Groups of 5 start off at \$240+

*\$50 *per additional person*

Groups of 10 start off at \$490+

*\$50 *per additional person*

COOKING CLASSES:

Starting off at \$80 *per person*
Couples: \$150

Groups of 5 start off at \$390+

*\$80 *per additional person*

Groups of 10 start off at \$790+

*\$80 *per additional person*

Catered Events

Catered Events include 3 menu item options and can be buffet styled or drop off. (Price does not include food costs)

Base Service: \$1300 (up to 20 guest) (up to 4 hrs max)

- **Each Additional Guest:** \$65 per person
- **Service of 60+ guest:** \$58 per person
- **Additional Food Item Selection:** \$55 per item
- **Additional Hour of Service:** \$200+
- **Passed Hors D' Oeuvres service:** \$200 per server
- **Passed Dessert Service:** \$200 per server

20% Production fee applies to all catered and/or cocktail events.

Cocktail/Tapas Event

Cocktail/Tapas events includes 3 menu items.

(Price does not include food costs)

Base Service: \$1250 (up to 25 guest) (up to 4 hrs max)

- **Each Additional guest:** \$40 per person
- **Additional food item selection:** \$60 per item
- **Additional Hour of Service:** \$200+
- **Server per Hand Pass Item:** \$200 per server

**Estimated food cost: \$25 min per guest (This is only an estimate & will vary depending on chosen menu). Client is responsible for all food costs; We maintain a priority on quality & freshness.*

Payment

A 60% deposit is required to reserve your booking date. The remaining balance is due on the business day prior to the event no later than 12pm EST. Deposit is non-refundable 2 weeks prior to the event. If the balance is not paid before the final due date the event will be cancelled due to non payment.

Travel Fee

Travel to locations will be calculated based on the standard mileage rates of round trip travel to & from our catered kitchen location (South Tuxedo Park/Buckhead) for each chef and/or staff member(s) traveling to your event. Any hotel, valet, or parking fees will be charged as incurred.

PRIVATE FINE DINING

Private Dining experiences include 3 courses and are a unique, fine dining, plate up experience where the menu is customized according to our clients and their guests (Up to 4 hrs max).

Dinners: start off at \$300+ (2 ppl min)
-\$125 *per additional guest.*

- The cost of food, drinks/beverages, travel, service charge, production charge and taxes are not included in the prices offered.
- Prices may vary around holidays and less than 4 days of booking
- **Culinary Support:** \$200 required for every 5+ guest (Up to 4 hrs max)
- **Steward/Server:** \$150 required for every 10+ guest (Up to 4 hrs max)
- **Additional Course(s):** \$25 per guest.
- **Additional/Different Proteins:** \$10 per guest
- **Vegetarian/Vegan variations:** \$10 per guest
- **Pre-Dinner Hors D' Oeuvre(s):** \$15 per guest (Served for 30-45 min)
- **Client provided dessert plating:** \$6 per guest

**Estimated food cost: \$50 min per guest (This is only an estimate & will vary depending on chosen menu). Client is responsible for all food cost, we maintain a priority on quality & freshness.*

Service Cost

20% of service which includes customized menu, shopping, prepping, cooking, service and clean up. Parties of 5+ guest will be served by 2 (two) or more chefs and/or stewards/servers to ensure excellent service.

All drinks & beverages should be provided by client, Unless contracted out via our services.

Production Cost

Any production equipment needed to host the client's event and in which client cannot/does not supply will be provided by That Simple Cooking at an additional cost. This cost includes, but is not limited to custom printed menus for each table and/or guest, menu consultations, *plate rentals, *bread & butter plating and/or cutlery, *drinking glasses, *utensils, *table linens, *napkins and/or linens, *candles and/or votives if requested along with any other provided decor customized through our consultations for your event. These additional services are **NOT INCLUDED** in our **Private Events Pricing**.

**If Client does not provide per each course and each guest.*

KITCHEN & EQUIPMENT: For in home/on site services, client must have a working kitchen equipment & supplies including, but not limited to: functional stove, oven, fridge, freezer, pots, pans, tables, chairs for all guest. In addition to table service items (utensils, water, glasses, napkins, etc. if we are not paid to provide). If you do not have all the required items, please let us know & we will be happy to coordinate a rental order or alternative options.

Gratuity

If you feel your chef(s) have gone above & beyond to provide excellent service, please feel free to tip the lead chef on duty directly or as apart of final payment on your invoice. Standard gratuity is 15%-20% of the service.