



# Crave Catering

2026

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Wedding catering events guide

food.  
bar + beverages.  
staffing.  
rentals.  
we got you covered.

# Overview

Welcome to the Crave Catering Wedding Guide and Congratulations on your upcoming wedding.

Planning a wedding involves hundreds of decisions, and your catering experience will be one of the most meaningful.

Food sets the tone, shapes the atmosphere, and brings your guests together.

At Crave Catering, we provide comprehensive wedding catering throughout Vancouver and the Lower Mainland, combining refined menus with meticulous planning and polished execution. From intimate garden ceremonies to grand receptions, every detail is structured to ensure a seamless experience.

We believe wedding catering should feel thoughtful, efficient, and coordinated where simplicity becomes the luxury.

Our role extends beyond preparing exceptional food. In this guide, we help you navigate:

- Service style selection
- Staffing requirements
- Rentals and equipment
- Venue logistics
- Bar planning
- Booking & Timeline coordination

Whether you envision a relaxed buffet, an elevated family-style dinner, or a fully plated service, our team ensures your catering experience is clear, professional, and carefully managed from the first consultation to final service.

Most Crave weddings are custom-designed around three core collections, with enhancements available to tailor your menu and overall service experience.

This guide will walk you through everything you need to know before securing your date.

# Choosing the Right Service Style

The style of service you choose impacts more than presentation. It influences staffing levels, rental requirements, guest flow, and overall investment.

Below is an overview of the most common wedding catering formats to help you determine what best fits your vision and venue.

## 1. Buffet Service

Efficient · Social · Flexible

Buffet service remains the most popular format for weddings. It allows guests to select their preferred portions while maintaining a relaxed, welcoming atmosphere.

Ideal for:

- 50–200+ guests
- Outdoor venues
- Garden weddings
- Venues with limited kitchen space

Operational Considerations:

- Typically 1 service staff per 20–25 guests
- Requires buffet tables and chafing equipment
- Encourages guest movement and interaction
- Most cost-efficient full-service format

*Buffets provide variety and strong value while maintaining an elevated presentation.*



Typical Buffet Style Service Cost ~ \$60-110 per person all in

## 2. Family-Style Service

Communal · Elevated · Engaging

Family-style service delivers large platters to each table for guests to share. It offers a refined experience while preserving a warm, interactive atmosphere.

Ideal for:

- 40–120 guests
- Indoor venues with full seating layouts
- Couples seeking a balance between buffet and plated service

Operational Considerations:

- Higher staffing requirements
- Additional tabletop rentals
- Coordinated timing for course transitions
- Increased table space needed

*This format feels curated and intentional, often elevating the overall guest experience.*



Typical family Style Service Cost ~\$80-160 per person all in



Typical plated Service Cost ~\$95-160+ per person all in

### 3. Plated Service

Formal · Structured · Timed

Plated service offers a traditional, formal dining experience where guests are served individually at their tables.

Ideal for:

- Black-tie weddings
- Structured timelines
- Venues with on-site kitchen access

Operational Considerations:

- Highest staffing requirement
- Strict timeline coordination
- Full plateware and service rentals required
- Most premium investment tier

*Plated service creates a polished and sophisticated atmosphere.*

#### 4. Cocktail Reception & Food Stations

Dynamic · Modern · Interactive

Instead of a seated dinner, guests enjoy passed canapés and curated food stations throughout the evening.

Ideal for:

- Contemporary weddings
- Smaller guest counts
- Unique venue layouts

Operational Considerations:

- High staffing for circulation
- Multiple station setups
- Flexible timeline

*This format encourages movement and conversation.*



Typical plated Service Cost ~\$60-160+ per person all in



Typical Snack Service Cost ~\$6-32 per person all in

### **Late-Night Snacks**

Late-night offerings are a popular addition for weddings extending into the evening.

These are typically served 2–3 hours after dinner service and help maintain guest energy during dancing and bar service.

Common formats include:

- Slider stations
- Taco or street-food style bars
- Gourmet grilled cheese or comfort bites
- Pizza or flatbread service
- Dessert extensions

Late-night service may require additional staffing depending on:

- Service style
- Guest count
- Venue restrictions
- Kitchen access

We will outline staffing and equipment needs clearly during planning.

# Staffing

## Staffing & Service Structure

Exceptional food is only one part of a successful wedding.

Flawless execution depends on timing, staffing, coordination, and seamless event flow.

Staffing requirements vary based on:

- Guest count — larger events require greater coordination and faster service pacing.
- Service style — buffet, family-style, and plated dinners all require different team structures.
- Venue layout & kitchen access — limited prep space or remote kitchens require additional logistical coordination.
- Bar service — hosted bar, wine service, signature cocktails, or full bar programs affect staffing ratios.
- Rental setup complexity — Chinaware, glassware, specialty linens, and decor installations require more hands on-site.

Based on the number of team members selected, we tailor our on-site coverage to match the scale and style of your celebration.

## Minimum Suggested Staffing Ratios

To maintain service quality and efficiency, we recommend:

### Buffet Service

- 1 service staff per 20–25 guests
- 1 buffet attendant per buffet line
- Chef on-site for events requiring live finishing or carving

### Family-Style Service

- 1 service staff per 15–20 guests
- 1 chef and 1 coordinator during course delivery
- 1 support staff per 30–40 guests for increased table clearing and reset needs

### Plated Service

- 1 service staff per 10–15 guests
- Dedicated back-of-house culinary team
- 1 coordinator during course delivery

### Bar Service

- 1 bartender per 50–60 guests
- Additional barback for high-volume events

Final staffing levels are confirmed during planning.

### Coordination & Execution

Our team works closely with your planner, venue, and vendor partners to ensure seamless transitions throughout the event, including:

- Buffet setup and presentation staging
- Cocktail hour transitions
- Dinner call timing and service flow
- Dessert service coordination
- Late-night snack setup (if selected)
- Efficient teardown and venue clearance

For venues without kitchen access, we proactively coordinate prep strategy, holding equipment, and power requirements in advance to ensure quality and service standards are maintained.

#### **Service Fee Policy:**

A 15% service fee applies to all events requiring on-site staffing. The fee is calculated on the food and beverage subtotal prior to additional charges and taxes.

### Event Coverage

Standard staffing is booked in **4-hour minimum blocks**.

Extended service may be required if our team remains on-site to:

- Maintain full service presentation
- Refresh and replenish food items
- Clear and reset guest tables
- Manage waste and breakdown
- Ensure polished and professional guest interaction

### Investment Transparency

Staffing is billed separately from food packages to provide full clarity and flexibility.

#### **Typical Hourly Rates:**

- Chef — \$40/hour
- Server — \$35/hour
- Buffet Attendant — \$35/hour
- Bartender — \$40/hour

*Final staffing recommendations are confirmed based on your guest count, service style, venue logistics, and overall event timeline.*

# Rentals & Venu

## Understanding Rentals & Event Logistics

Wedding catering extends far beyond food preparation.

The venue layout, equipment access, rental needs, and setup timeline all influence execution and overall experience.

Our team works closely with you (and your planner, if applicable) to ensure all logistical details are accounted for well in advance of your event date.

## Décor & Presentation

Crave Catering does not provide décor or event styling services.



## Common Rental Requirements

Depending on your venue, the following may be required:

### Dining Rentals

- Dinner plates
- Side plates
- Cutlery
- Glassware (wine, beer, highball, champagne)
- Cloth napkins
- Tablecloths

### Furniture

- Dining chairs
- Cocktail tables
- 6 ft or 8 ft banquet tables
- 60" or 72" round tables

### Catering Equipment

- Chafing dishes
- Buffet tables
- Serving utensils
- Carving stations
- Bar setups

*Rental needs vary significantly based on whether your venue provides in-house equipment.*

## Venue Considerations

Every venue presents different operational factors. During planning, we assess:

- On-site kitchen access
- Prep and staging space
- Electrical power availability
- Water access
- Load-in and load-out times
- Elevator or stair access
- Outdoor weather contingency planning

For venues without full kitchen facilities, additional equipment and coordination may be required to maintain food quality and service timing.

## Rental Pricing Transparency

Common rental ranges:

Dinner Plate — \$1.50-4.00 per piece

Side Plate — \$1.50-4.00 per piece

Cloth Napkins — \$2.25-5.25 per piece

Tablecloths — \$35.00 per piece

Chairs — \$8.00-\$22.50 per piece

Banquet Tables — \$18.00-\$65.00 per piece

Rental pricing varies based on style selection and vendor availability.

Final rental requirements are confirmed after venue walkthrough or consultation.

## Outdoor Weddings

Outdoor events may require:

- Tent rentals
- Additional power supply
- Floor leveling considerations
- Extended setup time
- Weather contingency plans



# BAR & ALCOHOL SERVICE

## Licensing & Venue Requirements

In British Columbia, liquor licensing regulations must be observed. Depending on the venue and structure of service:

- Special Event Permit (SEP) may be required
- Venue liquor policies must be reviewed
- Security staffing may be required for larger guest counts

We assist in coordinating bar logistics during planning to ensure compliance and smooth execution.

## Staffing

To ensure responsible and efficient service:

- 1 Bartender per 50–60 guests recommended
- Additional barback may be required for higher-volume events

Bartender — \$40/hour

(4-hour minimum booking)

## Bar Service Collections

We offer four structured bar tiers designed to match your level of service and guest experience.

### Tier 1 — Bartender Staffing

Bartender service only. Client provides alcohol, ice, glassware, setup, and cleanup.

### Tier 2 — Hosted Bar Setup

Includes bartender(s), portable bar (if required), ice, standard glassware, tools, garnish station, setup and breakdown.

Client supplies alcohol.

### Tier 3 — Drink Ticket Bar

Full bar setup plus pre-purchased drink tickets (house wine, two beers, four well drinks).

Transitions to cash bar once tickets are used.

### Tier 4 — Cocktail Reception

Fully customized cocktail experience with signature drinks, batching, professional bar team, glassware, and coordinated service.

Pricing based on scope.

### **Bartender Staffing Only**

Professional Bar Service — Client-Managed Setup

Ideal for clients or venues that are supplying all bar equipment and inventory.

Includes:

- Certified professional bartender
- Standard bar tools (shaker, jigger, wine key, etc.)
- 4-hour minimum booking
- \$40 per hour
- 18% gratuity applied

Client Responsibility:

- Alcohol supply
- Ice supply and refilling throughout service
- Glassware
- Bar setup and breakdown
- Clearing and maintaining glassware
- Bar cleaning

Under this service level, Crave Catering provides professional bartending only and is not responsible for setup, ice maintenance, glassware management, or post-event cleaning.

This option works well for venues with in-house bar infrastructure already in place.

(starting from \$196)

### **Hosted Bar Service**

Full Bar Setup with Client-Supplied Alcohol

Designed for clients who would like us to manage the bar setup and guest service while supplying their own alcohol.

Includes:

- Professional bartender(s)
- Portable bar (if required)
- Ice
- Bar tools
- Standard glassware
- Garnish station setup
- Water station
- Complete bar setup and breakdown

You provide the alcohol; we manage the infrastructure, service flow, and guest experience.

This option offers a seamless bar presentation while allowing you to maintain control over alcohol selection and cost. (starting from \$325)

*An 18% service charge applies to beverages sold.*

## Hosted Drink Ticket Bar

Pre-Purchased Bar Service with Cash Bar Transition

A structured and budget-controlled format ideal for weddings and corporate events.

Includes:

- Professional bartender(s)
- Portable bar (if required)
- Ice
- Bar tools
- Standard glassware
- Garnish station setup
- Water station
- Bar setup and breakdown

How It Works:

You pre-purchase a set number of drink tickets for your guests.

- House red wine
- House white wine
- Two beer selections
- Four common well cocktails

Once the hosted tickets have been used, service transitions to a cash bar format.

An 18% service charge applies to beverages sold during the prepaid portion.

This format provides clear budget visibility while maintaining a professional and organized bar experience for your guests. (starting from \$750)

## Cocktail Reception Collection

Fully Curated & Custom Bar Experience

Our most comprehensive and elevated offering — ideal for weddings, receptions, and cocktail-style events.

This is a fully designed experience tailored to your event.

Includes:

- Custom cocktail menu development
- Signature cocktail design
- Pre-batched cocktail preparation where appropriate
- Professional bar team
- Styled garnish program
- Glassware
- Ice
- Bar menu display
- Bar layout planning
- Coordination with canapé service
- Timeline integration

Each Cocktail Reception Collection is custom-built around your guest count, event flow, and overall aesthetic. This tier is best suited for clients seeking a refined and fully managed cocktail experience.

*An 18% service charge applies to beverages sold.*

## **Cleanup & Teardown**

Professional execution includes a clearly defined breakdown process.

Crave Catering is responsible for all food-related service operations. This includes:

- Buffet and station dismantling
- Equipment pack-down
- Consolidation of food items
- Removal of all catering equipment and serveware we provide
- Kitchen reset (we will leave the kitchen as found)

All items brought by Crave Catering will be removed by our team at the conclusion of service.

## **Waste & Disposal**

We consolidate food waste and service materials; however, final waste disposal is the responsibility of the venue unless otherwise arranged in advance.

If your venue has specific disposal policies, we must be informed prior to the event.

## **Rentals & Additional Cleaning**

Organization of third-party rentals (chinaware, glassware, flatware, specialty equipment, etc.) and extended cleaning requirements may require additional staffing hours.

Additional staffing time required beyond the contracted service window will be billed accordingly after the event.

Teardown requirements vary based on:

- Venue policies
- Rental volume
- Staffing levels booked
- Service style selected
- Kitchen access and restrictions

Our goal is to leave the space orderly, compliant with venue standards, and ready for turnover while maintaining clear boundaries around scope of responsibility.

# BAR & ALCOHOL SERVICE

## Understanding Wedding Catering Investment

Wedding catering investment extends beyond menu selection.

Final pricing is influenced by:

- Guest count
- Service style (buffet, family-style, plated, cocktail reception)
- Staffing structure and service duration
- Rental requirements
- Bar service format
- Venue logistics and kitchen access

Because each wedding is unique, proposals are customized following consultation.

## Important Considerations

Total investment can increase significantly based on:

- Higher staffing levels
- Extended service hours
- Premium menu selections
- Specialty rentals and upgraded tableware
- Custom bar programs
- Late-night additions
- Complex venue logistics

Staffing is billed separately from food packages for transparency.

A 15% service fee applies to all staffed events.

## Typical Investment Ranges

For planning purposes, most Crave weddings fall within the following ranges:

### Buffet Service

\$60-\$110 per guest

### Family-Style Service

\$80-\$160 per guest

### Plated Service

\$95-\$160+ per guest

### Cocktail Reception & Food Stations

\$60-\$160+ per guest

*Ranges above reflect standard service structures.*

### **Deposit & Booking Process**

To secure your date:

1. Review the wedding guide
2. Schedule consultation
3. Receive custom proposal
4. Confirm guest count and service style
5. Secure date with signed agreement and deposit

Dates are confirmed only once deposit and agreement are received.

### **Planning Timeline**

We recommend securing catering:

- 6–12 months in advance for peak season (May–September)
- 4–6 months for off-season weddings

Menu selections are typically finalized 4–6 weeks prior to event date.

Final guest count is confirmed 7–10 days before the event.