

Staffed buffet menu

Practice Kitchen - fictional training example. CAD prices before sales tax. Dishes, prices, minimums and service details are invented, not market rates or staffing recommendations.

Menu version 1 | October 2026 | Minimum 30 guests | Notice 7 days

Contact [replace with your own business contact before use]

Buffet package

CAD38.00 per guest. Select one main and two sides for the group; bread is included. The example includes delivery, buffet setup, a two-person team for up to two hours of service, and clearing the buffet area.

Choose	Illustrative options
One main	Roast chicken or chickpea and vegetable tray
Two sides	Roasted potatoes, mixed greens or rice pilaf

Optional additions

Item	Quantity or basis	CAD
Dessert	Per guest	5.00 per guest
Extra staffed service	Same two-person team	95.00 per team-hour

Included service and arrangements

One extra team-hour extends the example's two included service hours to three. It is one team-hour fee, not a separate charge for each person.

The quote confirms venue access, timing and any rentals. Rentals are excluded from the exercise below. Discuss ingredients and dietary requests; no allergen-free claim is made.

Price format exercise

40 guests at CAD38.00 is CAD1,520.00. Desserts for 40 add CAD200.00. One extra team-hour adds CAD95.00. The subtotal for those listed items is CAD1,815.00 before quoted rentals and sales tax. No tax estimate is shown.

Next step

Request a quote to confirm availability and the final booking details. This fictional menu is not an offer or a confirmed booking. Replace the business name, assumptions and rates before use.