



# CAMBER

HOSPITALITY AT AN ANGLE

# Elevated Catering Price Metrics



All menus listed are samples and are fully customizable.

Ingredients are subject to availability as we work with direct, seasonal suppliers.

Some items may be quoted at “Market Price” and final cost determined the week of the event.



# Camber

## Founded by Chefs

cam·ber/ kambər/

The convex or arched shape of a horizontal surface



We bring elevated gastronomy to your events. Our style is refined, our ingredients are hand-selected.

We are your resource for fine dining cuisine.



# Plated Dinners

We offer plated tasting menus  
between four to twelve courses.

This is the most elevated and refined  
form of dining.

25 Guest

## Early Winter Sample Menu

Four Course Selection

\$165 plus tax and service gratuity

Tomales Kumamoto Oyster

*Meyer Lemon, Dulse, Queens Reserve Caviar, Olive Oil*

Opening Season Root Vegetables

*Bohemian Bodacious, Sesame, Winter Radish*

American Venison Saddle

*Swiss Chard, Smoked Yukon Potato, Black Garlic, Beef Marrow*

Dandelion Chocolate

*Chai Tea, Basil, Banana*



# Plated Dinner Pricing Metrics

## Four Course Elevated Tasting Menu

Does not include sales tax or server gratuity

Guest Count	Price Per Guest
4-6	\$250
7-15	\$225
16-24	\$195
25-49	\$165
50-74	\$150
75-124	\$135
125-200	\$115

## Eight Course Elevated Tasting Menu

Does not include sales tax or server gratuity

Guest Count	Price Per Guest
4-6	\$485
7-15	\$440
16-24	\$370
25-49	\$310
50-74	\$275
75-124	\$230
125-200	\$195

Price per guest may change based on ingredients.  
All menus are fully customizable.



# Buffet Pricing

Buffet allows the ultimate customization. Guests can perfectly select their individual meal as they visit the table. You decide the options.

## Buffet Option One

Minimum 25 Guests

Guest Count	Price Per Guest
25-49	\$115
50-99	\$95
100-149	\$80
150-199	\$65
200-300	\$45

1 Salad, 2 Proteins, 2 Sides, 1 Dessert

## Buffet Option Two

Minimum 20 Guests

Guest Count	Price Per Guest
20-49	\$205
50-99	\$185
100-149	\$155
150-199	\$130
200-300	\$105

2 Salads, 3 Proteins, 3 Sides, 3 Desserts

All buffet menus will be charged a 15% service gratuity.



# Buffet Menu Options

## Sample Buffet Salads

Purple Barley, Pickled Fennel, Merula Olive Oil, Yuzu  
Lacopi Farm Beans, Ramp Vinegar, Watercress, Alfalfa Honey  
Mahjoub Couscous, Losada Aloreña Olives, Estero Gold Cheese  
Grilled Baby Artichokes, Wild Mountain Capers, Carrot, Basil  
Winter Root Vegetables, Bohemian Bodacious, Sesame  
Smoked Shoyu Parsnips, Radicchio, Turnip Seed Oil, Sonoma Grapes  
Little Gems, Purple Broccoli, Wasabi Rhizomes, Humboldt Fog  
Ortiz Romaine, White Anchovy Dressing, Pearl Onions

## Sample Buffet Proteins

Shinikei Jime Halibut | Ogo  
Farm Raised Sacramento Sturgeon | Sorrel Cream  
Akaroa BC King Salmon | Brown Butter Emulsion  
Steamed Razor Clams | Green Garlic | Slow Cultured Butter  
Frogline Farm Organic Chicken | Sherry Vinegar Jus  
Muscovy Duck Breast | Smoked Shoyu | Huckleberry  
Creekstone NY Strip | Black Garlic  
Snake River Pork Short Ribs | Mustard | Preserved Lemon  
Formulated Veal Loin | Fall Pepper Jus  
American Lamb Shoulder | Cinnamon | Espresso  
Cornish Game Hen | Sage | Black Truffle  
American Venison Saddle | Green Peppercorn  
**A5 Miyazaki Wagyu Ribeye | Cabernet Jus +65pp**



# Buffet Menu Options

## Sample Buffet Sides

Smoked Yukon Potato Puree | Black Lava Salt

Roasted Cauliflower | California Chantarelle Mushrooms

Zuckerman's Honeynut Squash | Charred Chestnuts

Okinawan Sweet Potato | Green Shiso Leaf

Bulls Blood Beets | Turmeric | Goat Cheese

**Burgundy Truffle Raviolo | Bellweather Farms Ricotta +8pp**

Sabatelli Orecchiette | Parson's Winter Tomatoes | Micro Basil

Spade & Plow Sunchokes | Black Garlic | Jimmy Nardello Peppers

Pioneer White Corn Grits | Indoor Micro Baby Radish Greens

Sakura Smoked Turnips | Sweet Paprika | Pickled Pearl Onions

## Sample Buffet Desserts

Assorted Chocolate Bonbons

Ginger Key Lime Squares | Graham Crust, Key Lime Curd, Toasted Meringue

Goat Cheese Cheesecake | Tea Infused Shortbread Crust, Seasonal Jam

Saint Honoré | Chocolate Profiterole | Caramelized Sugar

GF Flourless Chocolate Cake | Cocoa Nibs | Chantilly Cream

Black Sesame Brownies | Dark Chocolate Chunks

Buckwheat Chocolate Chip Cookies

White Chocolate & Pepita Cookies





# Optional Buffet Upgrades

## Caviar Bar

Starts at \$75 per guest based on caviar selection and limitations  
Includes Mini Crepe, Onion, Egg, & Bellweather Creme Fraiche

## Chilled Seafood Display

Starts at \$55 per guest based on selection and limitations  
Includes local raw and cooked shellfish, seafood salad, crackers, ice  
and accompaniments

\*\*Custom Ice Carving Available

## Cheese and Charcuterie Display

Starts at \$45 per guest  
Selection of cured proteins via Canteen Meats, California and  
European cheeses, seasonal fruits, nuts and crackers

## Chef Attended Station

Based on cost of dish or protein | \$300 attendant fee per station  
Composed Dishes, Carving Stations, Desserts  
All action station options are custom



# Canape Menu Options

Choose between passed or plated

Item price is per person starting at 50 guests | 2-3 bites each

## Sample Canapes/Appetizers

Savory Herb Beignet, Parsons Farm Tomato Jam, Micro Basil  
-7

Pumpkin Parfait, Sesame, Bellwether Creme Fraiche, Red Onion Jam  
-8

Smoked Rosie Organic Chicken, Butternut Squash, Maple  
-10

Negi Onion Tartlet, Braised Pork Belly, Cured Egg Yolk  
-14

Saffron Potato Foam, Melted Leeks, Mt. Lassen Trout Roe  
-13

Wild Mushroom Tostada, Parsnip Puree, Pickled Onion, Micro Cilantro  
-9

Farm Raised Goose Croquette, Sesame Béarnaise  
-14

Sesame "Oyster" Cracker, Hamachi Crudo, Ogo Seaweed, Pickled Fresno  
-13

Torched Bluefin Tuna O-Toro, Winter Melon, Smoked Shoyu  
-34

Hokkaido Diver Scallop, Alean Sweet Miso, Gravenstein Apple, Sea Beans  
-22

Muscovy Duck Breast, Wild Huckleberry, Ramp Vinegar  
-19

Tempura Nori Chip, Tsar Nicoulai Sturgeon Caviar, Meyer Lemon,  
MacRostie Chardonnay Gel  
-45

A5 Miyazaki Wagyu Beef, Purple Peacock Broccoli, Pinot Noir Bordelaise  
-36

# Sample Catering Quote

## Scott & Jessica's Wedding Annadel Estate Winery 8/19/2025



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Camber Events  
127 Johnson Street, Windsor, CA 95492  
info@camberevents.com

## Catering Quote

PO 7512 | Job 2612

Date: 7/16/24

**Guest Count:** 173  
**Format:** 4x canapes, 6 course plated dinner  
**Wedding Planner:** Emily Grace (570)-332-3172  
**Venue:** Annadel Estate Winery (707) 537-8007  
**Kitchen on Site:** Partial  
**Service Rentals:** Included  
**Equipment Rentals:** Yes (via Encore)  
**Vendor Meals:** Yes  
**Camber Beverage Service:** No (venue providing beverage)  
**Camber Decorating Service:** No

**Quote Expiration:** 7/26/2024  
**Non-refundable Deposit:** \$1,000 - due with contract, deducted on final invoice.

**Payment Terms**  
**Payment 25%:** Due 60 days prior  
**Payment 50%:** Due 30 days prior  
**Remaining Balance:** Due 5 days prior

**Payable by Check**  
**3% Credit Card Processing Fee**

Salesperson	Job Description	Deposit Terms	
David Carey- Owner	Wedding Catering	Due on contract	

Qty	Description	Unit price	Line total
173	Caviar Station (Tsar Nicouli Classic Sturgeon- Limited)	\$85	\$14,705
173	4x Canapes: Pumpkin Parfait (\$8), Negi Tartlet (\$14), Smoked Maple Chicken (\$10), Herb Beignet (\$7)	\$39	\$6,747
173	4 course Plated Tasting Menu - Custom Selections, no supplements, service ware included	\$115	\$19,895
1	Encore Equipment Rental (1x gas range, 1x hot box, 3x work tables, 1x pipe & drape cover) - No gratuity applied	\$780	\$780
		Subtotal	\$41,347.00
		Service 18% (not taxed)	\$7,442.46
		Rentals (sales tax added)	\$780
		CA Sales Tax 9%	\$3,791.43
		<b>Invoice Total</b>	<b>\$53,360.46</b>
		Due to Hold	\$1,000

# Sample Catering Quote

**WF Media Group**  
Demunds Winery 9/28/2024



Camber Events  
127 Johnson Street, Windsor, CA 95492  
info@camberevents.com

## Catering Quote

PO 7496 | Job 1847

Date: 3/19/24

### Guest Count: 56

**Format:** Entry Buffet \$95 per person + 3 stations  
**Planner:** Celeste Hannah - WF Media Internal  
**Venue:** Demunds Winery - Sonoma Coast  
**Kitchen on Site:** Yes- Full Equipment  
**Service Rentals:** Yes- chafing dishes and buffet tables  
**Equipment Rentals:** No  
**Vendor Meals:** No  
**Camber Beverage Service:** No (winery providing all beverage)  
**Camber Decorating Service:** Yes - Full Tables and Buffet

**Quote Expiration:** 3/29/2024  
**Non-refundable Deposit:** \$500 - due with contract, deducted on final invoice.

**Payment Terms**  
**Payment 25%:** Due 60 days prior  
**Payment 50%:** Due 30 days prior  
**Remaining Balance:** Due 5 days prior

**Payable by Check**  
**3% Credit Card Processing Fee**

Salesperson	Job Description	Deposit Terms	
David Carey - Owner	Wedding Catering	Due on contract	

Qty	Description	Unit price	Line total
56	Entry Buffet- Custom Menu 1 Salad, 2 Proteins, 2 Sides, 1 Dessert	\$95	\$5,320
56	Chef Station 1: MTO Ceasar Salad w White Anchovies	\$12	\$672
56	Chef Station 2: Carved Venison Saddle w- Black Garlic Jus	\$28	\$1,568
56	Chef Station 3: Nitro Chocolate Ice Cream Sundae, 6 toppings, warm brownies.	\$35	\$1,960
3	Live Station Fee - Chef Attended	\$300	\$900
1	Camber Decorating Service - All guest tables and buffet \$1,500 floral budget plus wild foraged materials	\$2,500	\$2,500
1	Equipment Rental Via Encore - Plates, Napkins, Flatware 4x Deluxe Chafing Dishes, 8x 8' Tables, Linens	\$1,375	\$1,375
		Catering + Design Subtotal	\$12,920.00
		Buffet Service 15% (Design/Rentals N/I)	1,563.00
		Rentals (sales tax added)	\$1,375.00
		CA Sales Tax 9%	\$1,286.55
		<b>Invoice Total</b>	<b>\$17,144.55</b>

# FAQ's

## Vendor Meals

We provide meals for outside vendors at an additional \$45 per person. We purchase and prep additional meals for our catering staff at no cost to you.

## Printing

All Food & Beverage selections include basic printing. Plated dinner menus and buffet tags are printed on textured ivory cardstock. Upgrade options available (alternative paper/products, photo customization, digital materials)

## Clean-up and Breakdown

Camber takes responsibility for all clean-up and trash removal in regards to catering. We do not clean messes at the venue made by the guest outside of food and beverage, with the exception of decorating services by Camber.

## Pre-Selection Tastings

Tastings with the client and planner may be scheduled at a cost of \$150 per person plus tax and can be held at multiple locations, including the venue if permitted.

## Service Rentals

The price of plates, flatware and linen napkins are included in packages for plated dinners and buffet. Chafing dish, table and linen rentals are not included for buffets packages. Customized upgrades are available. If the venue does not have a full kitchen, we will charge for the cost of rental cooking equipment, tents and any other resources needed to execute the event. We allow our clients, planners and venues to coordinate rentals separately under their own account at no additional cost. We also have the ability to order rentals via Camber and charge accordingly.

## Beverage

We are licensed and insured to serve alcohol, however we do not hold a Catering Liquor License. The client must supply their own alcohol or we may shop and purchase on your behalf using YOUR credit card. We can supply a standard bartender's setup including pourers, shakers, measurers, etc.

Ask us about customized non-alcoholic beverage stations.