

Catering Budget Worksheet

Compare caterers on the TRUE all-in cost per guest — so the final invoice never surprises you.

Fill this in for your event, then ask each caterer to quote against the same lines. The all-in number per guest — not the headline menu price — is what you compare.

Your event

Detail	Your answer
Event type	
Date / time	
City / ZIP	
Guest count	
Service style	
Cuisine / dietary needs	

All-in cost per guest

Line item	Caterer A	Caterer B	Caterer C
Food per guest			
Service charge / gratuity (%)			
Staffing / bartenders			
Rentals (tables, linens, ware)			
Delivery / setup			
Cake-cutting / corkage			

Tax			
Minimum (if any)			
ALL-IN total ÷ guests = per guest			

What drives the number

Plated and stations cost more per guest than buffet or drop-off (more staff, more ware). Peak dates (Saturdays, holiday season) cost more. A higher guest count usually lowers the per-guest price. Confirm the final-headcount deadline and the deposit before you sign.

Tablefare is a free matching service, not a caterer, restaurant, or event planner. Ranges shown are typical examples, not quotes. Always confirm the price per guest, your date, and all terms in writing before you pay a deposit or sign.