

# The Cheesecakeery

Madisonville, Ohio

# Suggestions & Pricing

*All You Need to Know*  
2022

# Serving Size Suggestions

## Drink Suggestions

- *Are you also serving alcohol at your event?*
  - open bar: plan for 3/4 drink per guest (aka 75% of your guests)
  - cash bar: plan for 1 drink per guest
- *Not serving alcohol at your event?*
  - plan for 1.5 drinks per guest
- *Morning event:*
  - hot drinks are most popular
  - typically served at the start of your event
- *Brunch event:*
  - a mix of hot and cold drinks is most popular
  - typically served at the start of your event but sometimes served at the same time as dessert
- *Afternoon or evening event:*
  - a mix of hot and cold drinks is most popular
  - typically served at the same time as dessert

## Dessert Suggestions

- Cheesecake cupcakes: plan for 1.5 cupcakes per guest
- Mini cheesecake cupcakes: plan for 2.5 mini cupcakes per guest
- Pastries: plan for 1 to 1.5 pastries per guest depending on pastry size

## To determine total event pricing:

1. Decide which type of service you'd like for your event:
  - a. Full-service
    - i. 1 friendly team member serves your guests and completes all set-up & breakdown
  - b. Self-service
    - i. Your guests serve themselves
  
2. Choose your serving style
  - a. full-service styles: food truck, cart, or mobile bar
  - b. self-service styles: pick-up or delivery
  
3. Choose your products and/or packages
  
4. Choose your add-ons
  
5. Calculate additional fees
  - a. mileage \$1.5/mile roundtrip
  - b. 20% service charge
  
6. Add it all up and that's your final total!