



Event Catering at The Hounds Stonington



Overview

Dog Watch Catering will handle all the details for your event at The Hounds, from start to finish!

- ❖ Set-up and Breakdown
 - Our staff arrives at least two hours prior to event start time and will handle the set-up and breakdown of tables, chairs and linens and clean-up at the conclusion of your event
- ❖ Floor Plan
 - Once we have a vision of your event setup, we will work with you on a detailed floor plan
- ❖ Linens, Dinnerware and Glassware
 - Rentals are available through Dog Watch, or you may opt for single-use disposable dinnerware
- ❖ Banquet Service Staff

Standard Costs to Anticipate

- ❖ Menu

Final event menu must be determined at least 10 days prior to event. Final counts are due 3 days prior to event.
- ❖ Bar

We offer cash bar and consumption bar service. See bar packages for more information and pricing.
- ❖ Labor and Staffing

Covers complete setup and cleanup of event with staff. Additional staffing fees may apply for chef-attendants, bartenders, events with plated dinner service, or additional services required by client.

 - Estimate \$10.00-20.00 per guest (labor cost depends on final event menu and guest count)
- ❖ Rentals

See last page for dinnerware, glassware rental and single-use disposable options and pricing.
- ❖ State sales tax, currently 7.35%
- ❖ Service charge of 20% on food and beverage, which covers a standard gratuity for event staff

All food and beverage pricing is subject to a 20% service charge and 7.35% Connecticut state sales tax

Catering Menus

Please refer to our full-service catering menus in a separate attachment for all menu options.
Menus may be customized by our chef to your event and budget.

- Cocktail Receptions -

Hors d'oeuvres
Passed or Stationary

Grazing Tables, Reception Stations, Raw Bars

- Dinner Service -

We Specialize in Station-Style, Buffet, and Family-Style Menus
Plated Menus may be Available, Depending on the Date and Size of Event

BBQ, Surf 'n Turf, New England Style Clam Bakes, Carving Stations & More!

- Lunch & Brunch -

Deli Spreads, Soup & Salad Stations, Custom Brunch Menus

Catering menus are updated in the spring for the upcoming season.

Menu pricing is guaranteed for three months from the time a quote is sent. Price adjustments may apply with seasonal updates.



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Bar Service and Beverage Stations

- Bar Service -

Open Bar

*Serving a Selection of House Liquor, Bottled and Draft Beer, Spiked Seltzer, Hard Cider, House Wines, Soft Drinks.
Open Bar Pricing Includes Prosecco Toast, Water & Lemonade Station, Coffee & Tea Station, and Bartender Fees.*

\$16.00 per person first hour, \$8.00 per person each additional hour (three hour minimum)

Four Hour Open Bar - \$40.00 per person ++

Bar closes for 30 minutes after cocktail hour and 30 minutes prior to event end time

Hosted Consumption Bar

*The bar for your event is billed based on consumption, just like running a bar tab. You may customize the bar selections to fit your needs.
Tab can be run for entire evening or for a set time-frame or dollar limit. Wine and beer billed by the bottle; cocktails by the drink.*

\$200 Bartender Fee (recommend one per 50-75 guests)

Cash Bar

Guests pay for their own beverages as ordered (credit cards accepted). Wine, beer and cocktails charged by the glass.

\$200 Bartender Fee (recommend one per 50-75 guests)

Tablesides Wine Service

House White and House Red served tableside during dinner

\$10.00 per person

Prosecco Toast

\$5.00 per person

Water and Iced Tea or Lemonade Station

\$3.00 per person

Coffee and Tea Station

\$4.00 per person

Item	Sample Bar Selections	Pricing
Wines	Bosso Pinot Grigio, Stone Cellars Chardonnay, Mondavi Cabernet Sauvignon, Beringer Pinot Noir, Domino Merlot Villa Maria Sauvignon Blanc, Rose All Day Rose, Kendall Jackson Chardonnay, La Marca Prosecco, Cline Cabernet	\$9 G \$32 B \$10-12 G \$36-\$44 B
Beers, Etc.	Bud, Bud Light, Coors Light, Miller Lite Corona, Guinness, High Noon Spiked Seltzer, Downeast Cider Haze for Horses IPA, Beer'd Whiskerd Wit, Fishers Island Lemonade Draft Beers: Whaler's Rise Pale Ale, Fiddlehead IPA, Bluepoint Toasted Lager	\$5 \$7 \$11 \$7-\$10
Liquors & Specialty Cocktails	Tito's Vodka, Tanqueray Gin, Mount Gay Rum, Captain Morgan Rum, Bacardi Rum, Gosling's Rum, Espolon Tequila, Jack Daniels Whiskey, Jim Beam Bourbon, Dewars Scotch, Assorted Liqueurs Dog Watch Punch, Huckleberry Lemonade, Dark 'n Stormy	\$12-\$14

Bar Service must be provided through Dog Watch for all events catered by Dog Watch at The Hounds.

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Additional Info & FAQs

EVENT COORDINATION

We are happy to assist you with any questions in the planning process leading up to your event. Our catering coordinator will reach out 4-6 weeks before your event to review the menu and all other details.

Dog Watch will have a dedicated banquet captain on-site the day of your event. The banquet captain will direct our catering team from setup to cleanup and is also available to help with any last-minute details.

Client is responsible for providing place cards, table numbers, centerpieces, and any other décor. The timing for putting up and taking down decorations will depend on the venue activities for that day.

EVENT MENU

If there is a dish or cuisine you have in mind for your menu that is not included in our catering menus, our chef can customize our menus to your liking. Menus can also be worked around any dietary or allergy restrictions.

For guests with severe dietary restrictions or allergies, a separate meal can be arranged.

Event menus must be finalized at least 10 days prior to the event date.

Final guaranteed counts are due three business days prior to your event and may not be decreased after that.

Catering menus and pricing are updated every spring for the upcoming season subject to market change and availability. Food, beverage and labor pricing is not guaranteed any earlier than ninety days before an event.

VENDOR & CHILDREN'S MEALS

Plated children's meal pricing is \$20.00 each and options include chicken tenders and fries, flatbread pizza, pasta with butter or marinara, hamburger or hot dog and fries.

Meals can be arranged for your photographer, DJ/band, etc. at \$45.00 per person, and include the dinner portion of the menu only (no cocktail hour or alcohol).

CONTRACT & PAYMENT TERMS

If you decide to move forward with Dog Watch Catering for your event, the important thing is to secure the date on our calendar with a contract and deposit. There is no need to have the menu or other details finalized at the time of contracting the date for your event.

Deposits are based on 25% of the event's anticipated food and beverage revenue. Deposits are non-refundable.

A method of payment for the balance due is due with your final counts, three days prior to the event.

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TABLETOP & EQUIPMENT RENTALS

Dog Watch offers an in-house rental of standard china, silverware, glassware, table linens and linen napkins.

Standard table linens are available in white, ivory or black. Full color selection of linen napkins available.

Fee includes setup, transport and labor for dishwashing; fees are taxable and will be added to your final invoice.

Rental Estimates:

China/Glassware/Silverware/Table Linens/Napkins: \$20 per guest

Table Linens/Napkins Only: \$5 per guest (or \$20 per table, \$1.50 per napkin)

China Plates Only: \$5.00-\$7.50 per guest

Glassware Only: \$5.00-\$7.50 per guest

Silverware Only: \$2.50 per guest

**Rates depend on event menu and setup needs*



Dog Watch also offers a selection of single-use disposable options for plates, cutlery and drinkware as an alternative to renting china, silverware and glassware.

Sugarcane white square paper plates,
white paper napkins, silver hammered plastic cutlery
\$1.50 pp cocktail / \$2.50 pp full meal



Eco-friendly bamboo palm leaf plates, white linen-feel
paper dinner napkin rollups with plastic cutlery
\$2.50 pp cocktail / \$3.50 pp full meal



Clear plastic drinkware: \$1.00 pp beverage stations only / \$3.00 pp event bars

Dog Watch does not provide tents, specialty table linens, accent furniture or event décor for events, but we are happy to assist you in renting any of these items through one of our preferred vendors.

Preferred Rental Vendors:

Tents, specialty linens and china/glass/silver, accent furniture and event décor

Spin Enterprise
(860) 961-0949

WT Rentals
(860) 968-7027

Pranzi Tents and Events
(401) 593-8368

PEAK Event Services
(833) 888-PEAK

Connecticut Rental Center
(860) 347-4688

Taylor Party Rentals
860-467-0758

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