

FAQ Comparti @ Liberty Farms



How do tastings work?

Our tasting kitchen is located at 102 East 7th Street in the East Village. We offer a chef-driven tasting featuring our most popular dishes at \$100 per guest. Two tastings are refundable upon booking. This includes our best 6 canapes, three appetizers, three entrées, and three desserts.

I know exactly what I want to try!

Amazing. Let us know if there is a “must have” and we will try to make it happen.

Can I bring my parents and/or friends too?

We ask that your first tasting be just you and your partner so we can focus entirely on you. Additional tastings are welcomed and offered for \$100 per person. A 20% gratuity is added for these tastings.

We loved the tasting, what's next?

Decide Guest Count

After the deposit has been paid, the guest count & time duration can increase but not decrease.

How much is the deposit?

An initial non-refundable deposit of 25% of the final total costs is required to contract the event.

Can I pay by credit card?

Invoices may be paid by credit card through secure processing by Square® or by wire.

What is your service charge?

Our service charge for all events is \$2,000 or 15% applied to all food and beverage, staff, and all rentals, whichever amount is greater. This service fee offsets transportation, administration and insurance costs. Our service charge is not a gratuity. Gratuities are welcomed the day of

We've booked our date, when do we meet again?

60 Days Prior to Event

Broadway Showroom Visit
& Order Placed

30 Days Prior to Event

Final Walkthrough

20 Days Prior to Event

Final Guest Count
including Vendor Meals,
Timeline, Floor Plan Due.
Rental Order Finalized.

10 Days Prior to Event

Final Invoice Issued

7 Days Prior to Event

Final Invoice Due



What's the deal with Rentals?

How does this work?

We understand it's daunting, but we truly are full service. We will take you on a walk-through of the rental showroom and find options that work with your budget. We will then submit the order for you and have you review it to ensure it meets your needs.

Who do you work with?

We work with Broadway Party Rentals at the venues where they have exclusivity. At venues that will allow it, we love to work with companies like Borrowed Blu or offer our own internal rentals.

When will you place the order?

We will submit a baseline rental order 60 days prior to the event. The final rental order will be submitted 20 days before the event.

Do we really need that many glasses?

Yes. Drunk people do silly things, like using a new glass for every drink.

Can you wash rentals & reuse them during the event?

The money you would spend on the dishwasher is not worth the savings, and almost all venues do not allow us to wash dishes in their sinks.

Can I pay rentals directly?

Yes, and you should as you will avoid paying tax twice. Please note that the rentals are still subject to our service charge based on the total rental order, regardless of payment method.

Frequently Asked Questions: Food, Drinks, & Dessert

Why are all your styles the same price?

We find that guests eat the same amount regardless of style and we want our pricing to encourage you to choose your favorite. Our tried-and-true preference: Family Style!

Do you charge for children?

Do they eat with their hands? If the answer is yes, then they eat free. Otherwise, full price (Children 6 and over).

Should we have a wedding cake? It's so old fashioned and not really "us".

We know, there is something very late 70's about massive multi-tiered wedding cakes. But you have to admit, it's a great way to mark the celebration and we promise there are ways to modernize it.

You can have a naked cake, you can cover it in Oreos, or you can make a "cake" out of three wheels of your favorite kind of cheese...

Whatever you do, make it yours, but we encourage you not to get rid of the tradition all together.

Ok, but what about the cake cutting?

Is it a little showy? Yes, yes it is. But why not bask in the glory of having one night that is all about you? Or be really VIP about it and have a private cutting off in the corner.

Still not feeling it? Come into the kitchen and cut it with the cooks. They would love to see you after working on your wedding for days. (They usually only get to peek out to the dance floor at the end of the night).

Take Home Message: It's just a picture. If you hate it in 10 years you can throw it out.

Can we bring in outside dessert?

We make really good desserts. But if you want to break our hearts, we can serve outside dessert for a small service fee.

Do we need late night bites?

This is Easy. Does your event end before midnight? If the answer is yes, then you don't need late night bites. If the answer is no, then you definitely need some good drunk food.

Do you offer kosher meals?

Unfortunately not at this time. However we are happy to serve whatever you have arranged with a third party.

How do you handle allergies?

To begin with, the majority of our dishes are both gluten-free and nut-free.

Additionally, Family Style service allows guests to serve themselves based on their dietary needs. Family Style removes the stress of micro-managing each guest's restrictions and allergies. That's why we love it so much!

Ask us more about this our venue is in at your tasting!

Can we bring our own alcohol?

We believe hand trucks and tuxedos don't match but understand tight budgets.

We offer 'bar hands' which includes all mixers, garnishes, ice, and 2 specialty cocktail mixtures. It also includes our liquor liability insurance and bar quantity consulting.

If the venue requires an offsite liquor license, we can provide one for a \$500 administrative fee.

Do I need coffee at my event?

I know that this seems like the place to save \$, and it's true: not everyone drinks coffee at weddings, most are focused on the dance floor.

But Aunt Sally wants coffee.

We have done weddings without coffee, and we don't mind. But Aunt Sally minds, and she always finds her way to the kitchen to let us know – and she will let you know.

Don't get coffee for you, or for us, get it for Sally.

Our venue is in the middle of nowhere and has no kitchen. Can you make that work?

Yes.

Are you sure?

Yes.

Frequently Asked Questions: Planning the Event

How is your team dressed?

Our male server uniform is a white dress shirt with black tie, black pants and black shoes. Male Captains wear black skinny suits.

Female Servers & Captains wear black cocktail dresses with black tights and flats.

Can they wear denim/sequin/all white/disco attire?

Yes, but we need 14 days' notice. The delivery and cost of the custom uniforms is the responsibility of the client.

Do I need coat check & attendants ?

Oh dear god, yes. Nothing kills a vibe more than coats on chairs that you paid \$14 to rent.

All of our servers can work the coat check, so we will just add more servers to your invoice if you want this service. This way you don't have attendants sitting around for 5 hours doing nothing - they will only make your service better.

We also have recently been offering our staff to welcome your guests curbside from taxis and Ubers - an old fashioned touch that really nails it with the older crew from the start.

How will our guest's speeches affect service?

As it will stall plating, please no speeches before the first course. We kindly request that two speeches take place in between the first and second course, allowing the kitchen time for plating. Or, you know, one speech by your most long-winded relative.

You are welcome to have as many speeches as you would like after the second course has gone out.

Can your team help with design?

Our first focus is on the food, but if the Captain feels that appropriate levels of service are being met and she can spare some bodies, we are always happy to help with lighting candles and design, etc. Like a government bail-out, we should be the backup plan, not the plan.

With Family Style service, will there be enough room for my florist?

Yes, for this reason our Family Style portioning is very exact.

Servers quickly remove empty dishes from tables and offer seconds, eliminating the cluttering of dirty plates.

Problem Solved!

Do you know any good DJs or bands?

The best DJ that we have worked with in our four years in this business is 74 Events. They are pros and are preferred at most of our favorite venues. Very easy going and they make great MCs (i.e. they won't butcher your bridesmaids' last names).

If you just want some fire beats, call Marvin Myers.

Wedding Band. There is only one that really impressed us: Barnstorm. They know how to play a crowd.

Do you accept cash?

Totally.

Is there a discount?

No.

What should we budget for Gratuities?

Hospitality is our pleasure and gratuity is never expected. However, some clients do decide to leave 5%-10% of the catering total for outstanding service.

We still have so many questions, how should we be in touch?

We charge for tastings, but coffee is free. Come by our tasting room and meet us in person.

If it's late afternoon, though, coffee sometimes becomes cocktails...