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1 to 8 Waiters, Bartenders, Chefs	R60.00 Per hour
9 to 30 Waiters	R55.00
More than 30 Waiters	R50.00
Runners (Replenish buffet, clear tables, wash & crockery when run out of, stack dirty dishes at clear up station) Runners need to be supervised by our head waiters	R45.00
Chefs	R65.00
Barmen	R60.00
Head Barmen	R70.00
Cocktail Barmen	R75.00
Bar Runners (Wash glasses, makes sure the bar is stocked with clean glasses, fresh water & Ice)	R45.00
Head Waiter	R70.00
Function Supervisor	R80.00
Silver Service Waiters	R70.00

We work in half-hour slots, with a minimum of 4 hours per waiter per function. All departure times rounded up to the next half hour.

**Day before interviews, briefing, set up or fitting of fancy dress or theme clothes charged at R45.00 per hour with a minimum of 4 hours per waiter per fitting, briefing or set up.**

We have a suggested staff to guest ratio that we work with to supply the correct amount of staff for a function. We are a professional waitering company and do not under staff our functions, as bad service not only reflects on us but on our client as well. We don't over staff either, as that is just as bad as understaffing.

Our clients are responsible for taking out insurance to cover themselves against all injuries, breakages and any damages or losses. Negligent Waitering or our staff will not be held responsible for breakages, losses, and damage to goods or injuries to people. We will do our best not to loose, break or damage any of our client's goods but it is necessary to remember that losses and accidents do happen. The client is responsible for making the working environment safe for our staff to work in.

**Payment**

A 50% deposit up front and the balance payable within 2 working days after the completion of the function. Bank guaranteed cheques, cash and bank transfers are most welcome.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

### **Suggest Staff to Guest Ratio**

**Silver Service** -... 2 waiters per table of 10, plus 1 - 2 wine stewards for every 40 guests, 2 runners, 1 scullery per 100 guests. 1 head waiter or supervisor per 60 guests, 2 per 100 guests

**Dinners/Plated/Sit Down** -... 1 waiting staff per table of 8 to 12 guests, 2 runners and 2 scullery per 100 guests, 1 head waiter & supervisor per 60 to 100 guests

**Informal Fork Buffet Parties** -... 1 barmen per 40 Guests and 2 waiters per 30 guests or 3 waiters per 60 Guests, 1 runner and 1 scullery per 50 guests 1 head waiter or supervisor per 50 to 100 guests

**Formal Seated Buffet Parties** -... 1 waiter per table of 8 to 12 guests, 1 barmen per 50 guests, 1 supervisor or head waiter per 60 to 100 guests, 2 runners 1 scullery per 100 guests

**Cocktail Barmen** - ... 2 cocktail mixing barmen per 60 or 80 guests  
plus 1 regular barman and 1 scullery per 60 guests, if walk around waiters are needed 1 waiter per every 15 to 20 guests

**Drinks/Cocktail Parties** -... 1 barman per 40 guests and 3 waiters per 50 guests, 6 waiters per 100 guests, 2 to 3 runners 2 scullery per 100 guests, 1 head waiter or supervisor per 100

**Drinks Only** - ... 1 barman per 40 guests, 2 barmen per 80 guests,  
3 barmen per 100 guests, 4 barmen per 150 guests etc...1 walk around drinks waiter per every 15 or 20 guests, 2 runners and 2 scullery per 100 guests.

**Runners** - ... are not qualified to work at a function without a well trained waiter, barman, head waiter or supervisor present. Runners are generally waiters in training.

**We are looking forward to serving you, your family and your guests ...**