



Luxury Hospitality & Culinary Consulting

Castro Culinary Group LLC

Private Chef • Boutique Catering • Culinary Consulting

Serving Central Florida & South Florida

Proposal for Culinary Services

Prepared for:

Prepared by: Chef Anthony Castro

Date:

Introduction

Castro Culinary Group LLC delivers luxury-level private dining, boutique catering, and professional culinary consulting led by Executive Chef Anthony Castro — a globally trained chef with more than 25 years of experience across Ritz-Carlton, Four Seasons, JW Marriott, Shangri-La, Trump Hotels, and Ocean Reef Club.

This proposal outlines the pricing, scope, and service options available for your upcoming culinary experience.

Service Options & Pricing

A. Private Chef Dining

Multi-course tasting menus crafted with premium ingredients and luxury hospitality standards.

Signature Tasting Menu

- \$150 per person
- Minimum 6 guests
- 4–6 courses
- Includes menu design, shopping, preparation, service, and cleanup

Prestige Tasting Menu

- \$225 per person
- Elevated ingredients (wagyu, lobster, caviar, truffles)
- Wine pairing available (additional)

Elite Estate Dining

- \$295 per person
- Premium ingredients, luxury plating, refined service team
- Ideal for private estates, VIP guests, and special occasions

B. Boutique Catering

Chef-crafted catering for private estates, corporate events, weddings, and luxury gatherings.

Buffet Catering

- 95–135 per person
- Includes staffing, setup, curated menus, and elegant presentation

Chef-Crafted Stations

- 125–175 per person
- Seafood • Carving • Asian Fusion • Mediterranean • Custom themes

Plated Dining

- 150–225 per person
- Upscale weddings • VIP events • Corporate galas

C. Culinary Consulting

Professional consulting for hotels, private clubs, restaurants, and hospitality venues.

Hourly Consulting

- \$125 per hour

Daily Rate

- \$850 per day

Menu Development Package

1,200–2,500

- Includes recipe creation, costing, plating guides, and menu engineering

Kitchen Workflow Optimization

1,500–3,500

- Includes SOPs, station design, production flow, and efficiency systems

Private Club / Hotel Consulting Retainer

2,500–5,000 per month

- Banquet systems • Multi-outlet operations • Leadership training

D. Specialty Experiences

Chef Anthony's Table Pop-Ups

- 75–150 per person

Culinary Workshops

- 95–175 per person

Tasting Kits / Chef's Boxes

- 65–125 per kit

3. Scope of Services

Your culinary experience includes:

- Custom menu design
- Ingredient sourcing
- On-site preparation
- Professional service
- Cleanup
- Optional wine pairing
- Optional staffing upgrades
- Optional décor enhancements

4. Payment Terms

- 50% deposit required to secure date
- Remaining balance due 48 hours before event
- Payment accepted via card, ACH, or Zelle
- Travel fees may apply for events outside service area

5. Proposal Validity

This proposal is valid for **30 days** from the date of issue.

6. Acceptance

To confirm your booking, please sign below:

Client Name: _____

Signature: _____

Date: _____