

Off-site catering information

Services

FULL-SERVICE CATERING

About

- Experience an intimate Taverna/Oceana dining experience at your home, office or private event. We offer custom catering packages for all occasions.
- Our dedicated and professional staff is available to serve, clean, and clear at your event.
- Clients are responsible for purchasing any alcohol utilized at the event. However, it may be serviced by Taverna/Oceana staff.
- We offer both sit-down and cocktail-style service.

Capacity

- We can accommodate most group sizes. Please contact us to learn more.

Staffing

- We staff 1 server per 15 guests for sit-down/plated meals.
- We staff 1 server per 25 guests for cocktail hour.
- We have a 4-hour minimum for all staffing.

DROP & GO CATERING

About

- We offer lunch delivery service for corporate clients, as well as custom catering packages for all occasions. Our Drop & Go Catering program brings the flavor of Taverna/Oceana to you, when you don't need the extra help of staffing.

Capacity

- We can accommodate most group sizes. Please contact us to learn more.

Pricing & fees

Food & drinks

- Please see the Off-Site and Drop & Go catering menus for item pricing.

Staffing

- Bartender: \$250 for 4 hours
- Server: \$250 for 4 hours
- Events Manager: \$500 for 4 hours
- Executive Chef Sam Efron: \$1000 for 4 hours

Sales tax

- Florida sales tax rate of 7.5%

Administration fee

- 8% of the total food and drink expense
- The administrative fee referenced herein is for administrative overhead, document preparation, and other management of the event; such Administrative Fee is not, nor is it intended to be, a service charge, tip or gratuity, for wait staff, service employees or service bartenders.

Gratuity

- Gratuities are at the discretion of the client and go directly to the server/bartender that performed the service.

Service fee

- Service Fees are distributed solely at the discretion of Taverna/Oceana.

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FAQs

What is the food and drink minimum?

- The amount that must be spent in order to have the space reserved privately. Only food and beverages are included in this amount. It does not apply towards gratuity, service fees, or tax.

Can you accommodate allergies and dietary restrictions?

- Yes, all allergy and dietary restrictions are taken into consideration.

Do you provide table cloths, decor, etc?

- We offer the room as is. We are happy to assist with any rental needs.

Do you allow alcohol or food to be brought on the premises?

- We charge a \$25 per bottle corkage fee for wine, this amount does apply towards your food and drink minimum.

What is your cancellation policy?

- 72 hours prior to your event

When are my food and beverage selections due?

- 5 working days prior to scheduled event

When is my final guest count due?

- Ideally we have a final guest count 14 days prior to your event. We revisit 72 hours prior to your event for final confirmation.

How many servers are recommended for my event?

- We staff 1 server per 15 guests.

Menus

[Full-Service Catering](#)

[Drop & Go Catering](#)

Contact

Catering@tavernasanmarco.com

[Book now](#)

When is my payment due?

- Credit card authorization is required upon booking an event. No charges are applied until after the event is completed.
- Individual checks are not permitted.

Am I responsible for cleaning up after the event?

- You are only responsible for cleanup of items you bring in. Our dedicated service team will be responsible for everything else.

Do you offer rentals?

- We are happy to assist with any rental needs.