

Tips on tips for your service team!

The Easy Entertaining team appreciates tips for their hard work on your events from pick ups and drop offs to drop and styles and fully serviced events. Everyone on our team is paid equitable wages with paid sick leave and PTO, but a tip is always welcome for exceptional service. They are not included in your bill but can be added on via your proposal page or with the help of your sales team.

Below are some FAQs on tipping

How are tips divided?

Tips are split evenly between all employees who worked or touched your event. This includes both the front of the house and back of the house teams.

Do tips go directly to the workers?

Yes, if you include gratuity in your bill it will go directly into their paychecks. If cash is given it can be handed to the event lead directly to divide up after the event.

What is the proper amount to tip? Is 20% of my catering bill normal?

We have been trained to look at a percentage of the bill in regards to tipping. When it comes to catering, the bill is generally larger than a restaurant bill because you are covering food, service, beverage and more than a restaurant may handle. In some cases 20% of your food and beverage may be appropriate but generally we find that a good benchmark is 10% of your food and beverage total.

It is best to evaluate it on a per person basis. Your sales team will let you know how many staff members will be on site. Shorter events that last 2-3 hours generally garner \$40-\$85 per person while longer and more involved events that are 4+ hours generally garner \$75-\$200 per person.

Can I tip directly in cash the day of my event or hand it to my driver?

Certainly!

What about delivery or pick up orders? Do I tip on those? Who do they go to?

Some folks choose to tip on these styles of "events". In this case it will go to your driver and the chef who prepared your food.



Easy
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Preserving Local Flavor Since 2006