



## Tasting Policy

As part of our catering service, we host tastings for potential and booked clients to try items from their proposed menu. The tasting should give you a good idea of the style and quality of our food and presentation based on your event proposal. It is our hope that after meeting and tasting with us, you'll have the confidence to make selections for your final event menu, even if you haven't tried every item that ends up on that menu.

One complementary tasting is offered with your event booking and execution of contract. Should you choose to host a tasting before booking our service, there is a \$50 per person fee (excluding wedding planner). We require credit card information be given to your event manager at the tasting. If you decide to book our services, there will be no charge made to the card and this will be considered your complementary menu tasting. Should you book elsewhere, the tasting fee charge will be applied to the card provided.

Tastings are scheduled with your event manager with as much notice as possible, but no less than 3 weeks out. We recommend you schedule your tasting no less than 6 to 9 months prior to your event date. On weekends, we're busy executing events and want to give them the same attention you'd want for your wedding day catering, so we are not able to offer weekend tastings.

The following days are when we are able to schedule tastings: Mondays at 12 noon, Tuesdays noon or 3pm, Wednesdays 11 am or 2pm, Thursdays 11 am or 2pm, Fridays at 11 am. These days are subject to availability and can be scheduled with your sales manager.

We invite a maximum of 4 guests – including the couple (plus a planner if applicable) to attend the tasting. If there are more than 4 guests at a tasting, there will be a \$50 per person fee. Please make us aware of any food allergies for those attending.

Chef will choose an appropriate tasting selection from your proposed menu. While you may not try every single item on your menu, your tasting will offer a good cross section of items from the proposed menu. There are some items that we are not able to try due to availability, seasonality, minimum order requirements, prep time, etc.

If there are menu items you have specific concern or questions about, please advise your event manager.

We appreciate your consideration and look forward to tasting with you!