



Catering Agreement

This is a catering agreement executed between Off the Hoof BBQ, known for the purposes of this Agreement as the "Caterer," and the Customer listed above known for the purposes of the Agreement as the "Customer". Off the Hoof BBQ agrees to provide the Customer, and Customer agrees to obtain from the Caterer services in accordance with the terms of this Master Catering Agreement and the attached "Estimate #".

Terms of the Agreement

1. \$1000.00 minimum charge on all onsite, full service caterings.
2. **\$500. minimum charge on all drop off caterings.**
3. All Charges are plus tax and a minimum 10% gratuity. **Feel free to tip more if you feel like we deserve it!**
4. \$250.00 non-refundable deposit required at the time of booking the catering. The deposit of \$250.00 will be deducted from your final bill. Otherwise the deposit of \$250.00 is non-refundable. We charge this in case you have to cancel and we've passed on other caterings because you had the dates reserved. The date of the Customer's event does not become secured until the deposit has been received.
5. A deposit of 50% must be made one month prior to all catering events. Payment in full is due the day of the event, prior to the meal being served, unless the Client has made other billing arrangements prior to the day of the catering. Please understand we will not begin cooking or serving until the final payment has been made.
6. A delivery fee will be added if delivery is more than 30 miles roundtrip from the Holden Beach Bridge.
7. Menu selections and a firm guarantee of number of guest are due a minimum of seven days prior to the event.
8. No changes to the menu allowed seven days prior to the event.
9. Guaranteed guest count may be **increased** (within reason) up to three days before event. We may be limited on the amount of food we are able to provide within a three day window.
10. We guarantee your 'guest count' will be served. We try and supply an additional 10% for unexpected guests. If you know that your guests are heavy consumers, we suggest ordering larger quantities. **A typical serving of meat is 5-6 ounces each and sides are 3-4 ounces each.**
11. Our standard Full Service Buffet serving time is one hour unless prior arrangements have been made and are listed on the Estimate # above. The Off the Hoof Q-Crew will arrive early enough to the event to cook, properly set up the buffet line and greet guest as they arrive in a professional manner. The Q-Crew will bring all necessary serving supplies, paper products, and condiments that are served with our BBQ. We do not supply guest's tables, chairs, linens or beverages unless prior arrangements have been made and are listed in the Estimate # above.



12. All Catering events are "Rain or Shine" affairs. **It is the customer's responsibility to provide suitable shelter for the event in the event of inclement weather.** No refunds will be given due to inclement weather. The only exception is in the event of a named storm approaching the area. If a named storm has been predicted to hit the Customer's Event Address listed in the Estimate # above, by the National Weather Service, within 36 hours of the event. If this happens the customer will be allowed to reschedule the Catering at no additional cost.
13. **Left-Over Food:** All left-over food on buffet line will be left with client (if desired). It is the responsibility of the client to properly seal and refrigerate any leftovers. Off the Hoof BBQ **is not responsible** for the safety and quality of said food after it leaves our supervision and care. The only exception to this is if Off the Hoof BBQ notifies the customer at the beginning of the cook that not all food being cooked is part of their catering. It is common for the Off the Hoof BBQ to cook other food that is not part of the Catering taking place that day.
14. Prices subject to change without notice unless price has been guaranteed in writing and deposit has been received.
15. **Any Charges of venue fees are the Customer's responsibility.**
16. Off the Hoof BBQ is not responsible for illness or injuries occurring from serving food to the customer's guest that have food allergies.
17. Client may request additional services, with the knowledge that these services will add to the total cost agreed upon by this contract, and must be agreed to in writing.
18. The Caterer has the option of canceling the contract within 72 hours of its booking and/or upon 24 hours attempted notice, should the Caterer be unable to service the banquet due to no fault of its own, (including but not limited to Act of God, strike, loss of power, state of emergency). The Caterers liability is strictly limited to the amount pre-collected and does not extend to any other losses the client may incur because of said inability.

The Customer has had the opportunity to review this Agreement and the Invoice # above. Customer agrees to the terms of this agreement and the Estimate # above and agrees it shall become effective upon being signed by both the Caterer and the Customer.