

Catering Policies

PRICING: Contract is quoted for current pricing as of the date of your contract. Any updates/additions to your proposal will be based on current pricing at that time. If a certain item/supply is unavailable or exceeds reasonable market costs, a suitable replacement may be substituted with the client's approval. Market price items are not locked in until 30 days before your event. All menu items are priced for 100+ people. Events under 100 will incur an additional charge of \$1pp 75-99, \$2pp 50-75 and additional charges under 50 people. We have a full service event minimum of 30 people. Pricing in our menu, catering policies or verbally quoted pricing is not binding and may be updated at any time.

TAXES: Client shall be responsible for all applicable taxes. Sales tax is charged off of all food, beverage, staff, rentals, etc. Tax exempt organizations must provide a copy of their tax-exempt certificate along with the signed version of this contract. Labor Charges (Service Charge/Gratuity) are considered taxable.

PAYMENT: Final payment for any upgrades is due 10 days prior to your event. Payment can be made by MasterCard, VISA, Discover, American Express or cash.. If Savory Roots fails to receive final payment prior to your event, it will be assumed you no longer require our services. At the time of final payment, a credit card guarantee is required. This is to ensure payment of any charges that may be incurred during the time of your event, such as unexpected additional guests, damaged or stolen equipment and/or overtime labor charges. Any payment made after the 10 day cut off must be made with credit or debit card and will incur a 5% processing fee.

DISCOUNTS We have carefully priced our products and services to be able to provide you with the quality food and customer service we are proud to provide. Providing a discount would be cutting corners in some area so to ensure quality standards we do not offer any discounts.

DEPOSIT: If you decide to move forward with us there is a \$250 or 10% deposit (whichever is greater) to book your date! Please know that we only accept a limited number of events per week. For that reason, we will accept a Good Faith deposit which allows for you to pay the required deposit, book a tasting within 60 days, and have the option to request a refund (minus 20%) up to 48 hours AFTER the initial tasting.

CANCELLATION: Client shall have **10 business days** in advance of the event to cancel this agreement. Thereafter, client shall be responsible for the full contract price of all catering services ordered. Deposit is non-refundable even if cancellation is made before the 10 day cut off.

MENU CHANGES: Menu changes can be made up until 10 days before the scheduled event. Any menu changes that increase your proposal by 20%+ will require an additional deposit of 10% of the upgrades. Menu changes after the 10 day cut off may incur additional charges.

STAFF: Staff are calculated based on your guest count, dinner service style and menu selections.

SERVICE CHARGE:A service charge of 20% is charged based on all food and beverage and rental charges. The service charge is not a gratuity and covers things such as the use of our equipment, kitchen essentials, décor, travel expense, credit card processing fees, energy costs, licensing, liability insurance fees, and all necessary permits and other administrative expenses.

GRATUITY: The base charge for staff is passed directly to the staff. Servers usually put in 8-10hrs of work for each event! A gratuity for excellent service is always appreciated. Cash should be given to the banquet captain for your event or handled with administration after your event. Please do not hand cash directly to a server.

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FACILITY AND KITCHEN FEES: Client is responsible for all fees charged by the venue to the caterer for use of facility and/or kitchen. Fee is not included in contract price unless specifically stated. Please check with your venue on their policy.

LEFT OVERS: Due to regulations from the Department of Hotels and Restaurants we must dispose of food that has been left out at the unsafe “danger zone” temperatures. For liability reasons we are not able to leave left overs. Food from the buffet line is immediately discarded at the end of serving time. Any food pans that were not put out are donated to a local domestic violence shelter.

TABLE SERVICE: Table service is not included automatically with your dinner service (except plated) including pre-filled beverages. If you would like to arrange table service please inquire with your coordinator for pricing. We have many dinnerware selections for you to choose from as well. However, if you choose to use another vendor for bussing of the dinnerware is not included. Additional staffing must be added so please discuss with your coordinator.

ALLERGIES AND OTHER DIETARY RESTRICTIONS: Please be aware that we prepare and handle egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products and other potential allergens in our food production areas and at event venues. We attempt to provide nutrition and ingredient information that is as complete as possible. We cannot guarantee that cross contamination won't occur.

OUTSIDE FOOD: Savory Roots Catering, LLC is not responsible for either the contents or the preparation of food brought to event by anyone not employed by Savory Roots Catering. No food brought to event by any other party can be placed on our table. Co-catered events may be arranged with vendors that are properly licensed and insured.

LONG DISTANCE TRAVEL CHARGES: \$1 per mile over 15 miles. Additional staffing charges are required for travel over 30 minutes from Savory Roots Catering. Rate: \$20 per hour per server/bartender and \$25 for Banquet Captain.

TRASH REMOVAL: There is a \$250 trash removal fee if we are required to remove trash from your venue location. This fee includes additional staff hours needed, vehicles costs and dumpster/solid waste fees. Glass bottles are not permitted.

MOBILE KITCHEN: For venues that do not have any kitchen facilities we charge a mobile kitchen fee of \$500-\$1000 depending on the equipment that is needed.

Catering Policies may be periodically updated.

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