



Sweet'n Saucy BBQ & Catering  
117 N Court  
Fairfield, IA 52556  
641-469-3331  
sweetsaucybbq@gmail.com  
Tony & Norma Baker, Owners

#### Sweet'n Saucy BBQ & Catering Additional Information & Terms

Sweet'n Saucy BBQ & Catering has no "hidden charges" for labor, rental, service charges, etc. on our catering services. This document, with our signed quote, constitutes our agreement to cater your event. In addition, we are not responsible to provide items not specifically on our quote. If it is not listed, we do not plan to bring it.

1. A deposit of \$100 must be made to secure a catering date. The \$100 deposit will be deducted from the final catering bill. Otherwise the \$100 deposit is non-refundable.
2. A deposit of 50% must be made one month prior to the day of the event for orders serving 50 or more people. Payment in full is due at the time of service unless the client has made other billing arrangements with our catering specialist. In the event of a cancelation, the 50% deposit will be refunded at the discretion of Sweet'n Saucy.
3. Final menu selections and a firm guarantee of the number of guests are due a minimum of 7 days prior to the event. The guaranteed guest count may be increased (within reason) up to 2 days prior to the event.
4. Special dietary requirements will be accommodated by quotation only.
5. A delivery fee may be charged if delivery is more than 15 miles from Sweet'n Saucy. Our delivery fee is generally \$1 per mile from Sweet'n Saucy to your venue.
6. We guarantee your "guest count" will be served normal standard portions. If you know your guests will be heavy consumers, please order accordingly. You may consider our BIG BBQ Buffet as an option.
7. Our standard serving time is 1 to 2 hours, unless the client has made prior arrangements with the catering specialist. Our staff will arrive early enough to the event to properly set up the buffet in a professional manner. We will bring all necessary serving supplies and condiments that are served with the meal. We do not supply serving tables, guest's tables, chairs, linens, etc. Disposable dinnerware is available as quoted. If you choose to supply your own dinnerware, we strongly recommend that plates are no larger than 10" in diameter. If you have questions, please ask your catering specialist.
8. All catering events are "Rain or Shine" affairs. It is the customer's responsibility to provide suitable shelter in the event of inclement weather.
9. Left-Over Food: All leftover food on the buffet line will be left with the client (if desired) in sealed foil pans. Safety & reheating instructions are available. Sweet'n Saucy is not responsible for the safety and quality of said food after it leaves our supervision and care.
10. Prices are subject to change without notice unless the price has been guaranteed in writing and a deposit has been received. Unsigned quotes expire after 60 days.
11. Any use of venue fees are the customer's responsibility.
12. Traffic in the kitchen area by the customer should be kept to a minimum during setup & service.
13. On time is potentially late. We plan to arrive 10 to 15 minutes early to every event. We ask that you provide an emergency contact so that we can contact someone responsible. (Just in case)
14. Gratuities - While we do add a suggested gratuity to our quote, it is optional and up to the customer to determine the gratuity if any.

With the signature of this contract, the signed company representative or individual is responsible to abide by all the conditions listed above.

\_\_\_\_\_  
Company Rep. or Individual

Date: \_\_\_\_\_

\_\_\_\_\_  
Sweet'n Saucy Catering Specialist

Date: \_\_\_\_\_