

CATERING POLICIES

MENU SELECTION

Our food is prepared with only the finest and freshest ingredients. To ensure the success of your function, we ask that your menu selections be finalized at least two weeks prior to your event.

For the health and safety of your guests, temperature sensitive foods must remain with Epicurean Catering at the end of your event for proper disposal. Non sensitive foods can be packaged for you should you desire.

BEVERAGES

Epicurean Catering has the appropriate license to serve both alcoholic and non alcoholic beverages. If you choose to provide your own beverages, we will gladly serve them for you, however, a set up fee of \$2.50 per person (\$100.00 minimum) and a corkage fee of \$5.00 per bottle will apply. This fee includes complete bar set up.

Epicurean Catering reserves the right to refuse alcoholic service to persons less than 21 years of age, or to persons whose judgment appears to be impaired. Guests who wish to be served alcoholic beverages must have proper identification.

SERVICE STAFF

Our staff will provide you with the kind of service that will make your event a memorable one. We handle the set-up, service and clean up with discreet efficiency. The personnel charge is \$20.00 per serving member, \$22.00 per Chef and Bartender, hourly, calculated on a portal-to-portal basis. Our event planners will suggest an appropriate optional gratuity for the service staff assigned to your event. Should you decide not to utilize our staff, we will gladly deliver for a nominal fee. Parking fees may apply to some venues.

GUEST COUNT

A guaranteed guest count must be received four business days prior to your function. Your bill will reflect your guarantee, or actual guest count, whichever is greater.

PAYMENT POLICY

A 50% deposit is necessary to confirm the catering contract. The balance is due three business days prior to the function. Any adjustments are payable upon conclusion of the event. We accept all major credit cards, as well as business and personal checks with proper identification.

If you must cancel your event, a minimum of 30 days notice is required in order to receive a deposit refund. After the 30 day limit, your deposit becomes non-refundable; however it may be used to secure an alternate date based on availability. If your function cancels within four business days of your function date, you will be responsible for the full estimated total agreed to in your catering contract.

WASHINGTON STATE HEALTH DEPARTMENT CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may pose a health risk.

All policies are subject to change without notice.

