

Terms & Conditions 2009

1. We will visit the location of your event to discuss requirements with no obligation.
2. Access will be required for our refrigerated vehicles to the service area, They are transit based, height 10ft, width 8ft, length 21ft
3. All kitchen and cooking equipment for your event will be charged to you by us at cost price
4. Everything we provide is freshly cooked in our production kitchen, which complies with all applicable food, health & safety requirements
5. If the event is to be held in a marquee then we will require a service tent and will need adequate water supply together with adequate power supply. We will let you know the precise requirements once the menu is confirmed
6. All of our prices quoted are based on a minimum of 40 covers and EXCLUDE VAT, which will be added to your final bill at the current rate
7. Our prices include the provision of crockery, cutlery, cake stands, cake knives and serviettes
8. If we are required to supply a bar there will be a standing charge of £150 for equipment hire and license fees
9. If you wish to supply your own wine/champagne we will be happy to serve this for you. Should you require extra refrigeration for your wine you can hire a refrigerated trailer from us for a cost of £190 +VAT
10. Our prices do not include the hire of table linen, however we are happy hire this in on your behalf (90x90 tablecloth £8.50 per cloth & linen napkin £1.50 per napkin)
11. Our professional and smartly uniformed staff are provided at a charge of £8.50 per hour per staff member
12. We do ask that you provide us with a written confirmation of your booking
13. We require you to confirm the number of guests no less than seven days prior to the function. The number which you confirm to us will be the minimum number for which we charge
14. We require you to pay a deposit, which will be non-refundable if you cancel the event, we reserve the right to charge you for out of pocket expenses
15. The customer will be responsible for the disposal of all waste from the service area. The majority will be black bagged by us and left near the catering area
16. We require you to pay the balance of our charges within 14 days of the date of invoice
17. We reserve the right to charge interest at 4%, compounding monthly, over the base-lending rate of HSBC Bank Plc on all late payments

Marquee Service requirements

1. 25 Tressle tables
2. Water supply should be to the rear of the service tent and in the form of a garden hose connected to a tap and should be secured to a wooden post if possible
3. Adequate power will be required within the service marquee