

Classic Catering Terms & Policies

Please refer to your contract for more detailed information of our terms and policies, but for some basic information:

Minimums: The minimum for a full service catered event is \$2,500.00; the minimum for drop-offs on Monday - Friday is \$700 and \$1,500 for Saturday & Sunday.

Date Confirmation & Deposits: A signed contract and non-refundable reservation deposit is required to hold your date. The amount of deposit varies depending on the type of event. Drop-offs can be as little as \$350, for larger catered events, the deposit is \$1500. We can only reserve your date on our calendar with receipt of the contract and non-refundable deposit.

Balance of Payments/Cancellation Policies: Please review your contract for details.

Minimum Guaranteed and Final Counts: A minimum guaranteed count is due no later than 10 days prior to the event. The client is responsible for notifying Classic Catering of the guaranteed count. If the client doesn't confirm a minimum guaranteed count, then the estimated count provided in the latest proposal will be considered the guaranteed count for billing purposes.

Menu Pricing: The proposed menu price is determined based on volume. If your final guest count decreases by 10% or more, the menu price will change.

Staffing: Our uniformed and professional staff has a 4-hour minimum shift, portal to portal. If staff is required to work in excess of 8 hours, time and 1/2 will be charged, as required by the State of California.

Operations Fee & Sales Tax: A operations fee of 19% is added to the total bill for full service catered events. This fee includes but is not limited to recycling/trash removal, miscellaneous décor, props, and service ware, uniform cleaning, vehicle expenses, and liability insurance, etc. The Operations Fee is not a gratuity and is not paid to the service staff working your event. Appropriate sales tax will be added to all invoices.

Gratuities: While gratuities for event staff are appreciated, Classic Catering has chosen to leave this up to your discretion and have not figured into our proposals or invoices any gratuities.

Liquor Liability: Classic Catering does have a liquor license and carries a liquor liability policy for the service of alcoholic beverages. Our professional bartenders are required to adhere to all California Liquor Control Board guidelines for serving alcohol to the general public. Guests that appear to be under the age of 30 will be carded. In addition, guests that appear to be inhibited and physically or mentally impaired by alcohol will no longer be served by the bartender.



When the Occasion Matters...

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