



GENERAL TERMS

All prices are inclusive of GST. All prices are subject to change without notice.
Payment accepted via cash / cheque / direct deposit / EFTPOS / Visa / Master Card / AMEX
Please note - card surcharges apply | EFTPOS / Visa / Master Card 1% | AMEX 3%
A 15% surcharge applies to public holidays.

FINAL NUMBERS

Guaranteed minimum numbers to be catered for are required 10 working days prior to the function. After this, final numbers cannot be decreased.
Numbers may increase up to 48hrs prior to the function but must be confirmed verbally.

PAYMENT

Tentative bookings can be held for a 1 week period without a deposit.
A deposit of \$500 (or 20% if order value over \$3000) is required to secure your function date.
Deposits requested for larger functions are determined on an individual basis and will be advised by staff when booking.
Payment in full is required to be settled 10 working days prior to the function, unless alternative arrangements have been made with management. If paying by cheque, payment must be received 2 weeks prior to your function.
Please note - any admin or debt recovery costs incurred in collecting outstanding accounts will be at the client's expense.

STAFF

Function staff will commence and finish at agreed times, however, circumstances out of the control of Cherry's Catering (ie long speeches at weddings) may require the staff for a longer period.
Charges may apply at the rate of \$50 per hour per wait staff and / or bar staff and \$60 per hour per chef.

CANCELLATIONS

Should it be necessary to cancel your function, Cherry's Catering requires 14 days notice and your deposit may be refunded.
If a function is cancelled within 7 working days of the function date, Cherry's Catering reserves the right to charge 10% of the estimated value of the function. For further clarification, please liaise with Cherry's Catering Administration Manager.
Although all care and understanding is given, Cherry's Catering reserves the right to use their discretion for refunding deposits.
Cherry's Catering would be more than happy to transfer your booking details and planning to another available date.

EQUIPMENT

Outdoor functions may require additional equipment, in particular a kitchen marquee - discuss your function with our staff for other details.
All equipment brought to a function by Cherry's Catering (including tea and coffee station) will leave at the end of service time, unless prior arrangement has been made.
Equipment supplied within a menu which is covered by a bond (ie eskies with platters) must be returned within 7 days in an intact, re-usable condition for the bond to be refunded. Goods returned after this time or damaged will forfeit the bond.

GENERAL NOTES

Public holidays attract a 15% surcharge (applicable to all menus).
Children's pricing is available on menus (excluding special menus & platters).
Note - children must not form part of a minimum number of guests.
Travel / fuel costs may apply to functions outside of metropolitan areas - our staff will advise details with your enquiry.

FOODSAFE POLICY

As a FoodSafe Accredited Caterer we meet and follow strict guidelines relating to the health and hygiene of both our staff and food preparation practices. For this reason client prepared dishes in addition to our menus, as well as client prepared pre-dinner and desserts, must be discussed with us prior to the function to clarify any possible claims relating to liability.
Any leftover food at a function may be left with clients. Our staff will provide instructions on the safe storage / heating / consumption and use by. The responsibility is then on the client to consume or discard appropriately - if in doubt, throw it out!