

Isabelle Cuisine's Policy

Thank you for your interest in our catering services. We hope you will find working with us to be a very positive experience!

A 1/3, non-refundable deposit is due upon booking of Isabelle Cuisine's services. This reserves the date for our services for your event and covers some of the food cost. Any changes to the event date and venue must be communicated and negotiated.

Final payment is due and final guest count must be communicated no later than 10 days prior to the date of the event. Any subsequent decrease to the guest count will not result in a refund. If there is an increase to the guest count, please communicate them and provide additional payment. Any bounced checks will incur a fee of \$25.

An increase of 10 or more guests *less* than 1 week of the event date *may* result in a higher price per person, for the additional guests, due to the increased labor that this will cause.

We charge an additional fee for our staff to stay on site to serve at your event. A basic fee to oversee the food is \$15 per hour per server. This fee will be adjusted to match the type of service you require and is due at the end of your event.

If you decide to cancel your event, due to inclement weather or unforeseen emergencies, we require at least 72 hours' advance notice. In this scenario, 50% of the total bill will be owed.

In the event of weather or other emergency within 72 hours of the event, we reserve the right to evaluate and decide on a case-by-case basis what event qualifies for up to 50% reimbursement.

If we remain onsite to oversee the food during your event and there are leftovers, you may keep them after signing a waiver making *you* (*not* Isabelle Cuisine) responsible for storage, spoilage, damage, etc., of the food.

We welcome any questions you may have.

Sincerely,

Isabelle

Signature:

Date: