

# Feast Catering Policies

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*7-Time Winner- Best Caterer  
Tucson Weekly's Best of Tucson*

*25 Best Restaurants in Arizona  
Arizona Highways Magazine*

- All date reservations are considered tentative until a written or electronic confirmation and a 50% deposit of the total estimate is received. **The balance is due on the date of the event.**
- A minimum number of guests is required seven (7) business days prior to the event. This guest count will be the minimum number of meals charged. The number may be increased up to 72 hours before the event.
- *Cancellations within two weeks of event will be refunded the full amount less costs incurred. Cancellations within one week forfeit refund on deposit. Cancellations less than 72 hours before event are subject to full charge.*
- Any last minute requests (within 72 hours of event) may be accepted at the sole discretion of Feast and become part of your individual Catering Agreement.
- Certain dishes may require a minimum order.
- Occasionally, circumstances arise making some items unavailable. Should this occur, Feast reserves the right to substitute appropriately.
- Prices subject to change with market fluctuation.
- Events that require us to travel an excessive distance are subject to a gas surcharge.

## Full Service Catering Policies

- The charge is \$22 per hour per personnel, portal to portal, with a four-hour minimum. Feast does not accept unauthorized staffing or volunteers to deliver and/or set up and/or maintain events in lieu of Feast Catering representatives.
- Bartending arrangements must be approved by Feast.
- Some events may require an on-site facility assessment by a Feast representative.
- Charge for holidays is time and a half (\$33 per hour). Holidays are Thanksgiving, Christmas Eve, Christmas Day, New Year's Eve, New Year's Day, Easter and Independence Day.
- A kitchen fee is added at 13% of the food and beverage total. This helps defray the costs of administration, event planning, insurance, as well as use of Feast's catering equipment and supplies specific to your event.

## Delivery Policies

- Please plan a window of thirty minutes to one hour before your event for our delivery.
- The minimum delivery charge is \$35. Increases in the delivery charge depend on distance from Feast and size and/or complication of delivery.
- A kitchen fee is added at 10% of the food and beverage total. This helps defray the costs of administration, event planning, insurance, as well as the use of Feast's catering equipment and supplies specific to your event.
- Surcharge for holiday deliveries is \$60. Holidays are Thanksgiving, Christmas Eve, Christmas Day, New Year's Eve, New Year's Day, Easter and Independence Day.

## Pick-Up Policies

- Pick up orders may be placed in take-out boxes or Feast's pewter and disposable platters. When using Feast's platters the client will agree to return all items by noon the following day. Any equipment not returned will be charged to the client.
  - A kitchen fee is added at 10% of the food and beverage total. This helps defray the costs of administration, insurance, as well as the use of Feast's catering equipment and supplies specific to your event.
  - Surcharge for holiday pick-ups is \$60. Holidays when the restaurant is closed are Thanksgiving, Christmas, New Year's Day and Independence Day.
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