

TERMS AND CONDITIONS

1. WHAT IS THE MINIMUM NUMBER FOR BOOKINGS?

1.1 The minimum number of people we cater for is 30 people.

2. HOW IS OUR FOOD SERVED?

2.1 We provide a buffet service of traditional Greek marinated meats including lamb, chicken and/or pork, Greek salad, fresh toasted pita, halloumi, chips, and traditional dips plus a 48-piece baklava for dessert. Additional Baklava can be purchased for \$70 per tray.

2.2 Any additional food items such as e.g. prawns, dolmades, stuffed peppers will incur additional charges.

2.3 Throughout service, halloumi, chips, pita and dips are topped up if needed. All left over food is yours to keep and provided in aluminium trays for take-away convenience. We will also supply biodegradable plates and napkins.

3. HOW LONG DO YOU SERVE FOR?

3.1 Access to the event/property is required three (3) hours prior to service to set up and get the charcoal up to temperature and to cook the meat. Should you need us to arrive and set up earlier than we require, additional fees may apply.

3.2 Once meat has finished cooking, there is a maximum window of two hours of service. Depending on number of guests service ranges between 1 to 2 hours. We then pack up, which takes approximately 45min to 1 hour and depart.

3.3 Should you require us to stay on site longer; this will incur an additional charge.

4. DO YOU CATER FOR DIETARY REQUIREMENTS?

4.1 **YES!** We do cater for special dietary requirements - Gluten free, dairy/lactose intolerant and vegan guests. We ask that you advise us of how many and what type of requirements they have upfront so that we can ensure **we order** the products needed to cater for those individuals. **We encourage guests with dietary requirements to eat first.**

5. DO YOU CHARGE FOR TRAVEL?

5.1 We do charge a travel fee for events more than 50kms return from Caloundra. This will be included in the quote provided to you.

6. WHAT DO WE NEED YOU TO PROVIDE?

6.1 Our truck is 7.5 tonne, parking is crucial on level, solid ground.

6.2 We absolutely **cannot** park on wet, boggy ground! If rain has affected the venue before your event, we can work with you to arrange alternative, suitable parking and set-up.

6.3 We do not require power from you as we are fully self-sufficient. This is included in your quote.

6.4 Please confirm the size and access requirements to the property when confirming booking and discuss any concerns you may have. Our truck is 4.1 metres high and 6 metres long, we also require an additional 3x3 metre area for our BBQ.

6.5 Please ensure your venue location is privately owned and/or you have permission for us to operate, as we are **NOT** permitted to operate on any local/state government property e.g parks, beach fronts, main roads, footpaths etc,

7. WHERE CAN I TASTE TEST YOUR FOOD?

7.1 We update our socials with times and locations of our public bbq cook-ups. We welcome you to come and try our food anytime during these events.

7.2 Service at public events is very different to our private events, which have a much more personalised and relaxed vibe to make your event as pleasurable as possible!

8. HOW DO I SECURE MY BOOKING?

8.1 A NON-REFUNDABLE DEPOSIT OF \$550.00 inc. is required to secure your booking and requested date.

9. WHEN IS MY FINAL PAYMENT DUE?

- 9.1** Final numbers and dietary requirements are to be confirmed two weeks prior to your event. We will then adjust the final invoice accordingly and full payment is due 14 days prior to your event.
- 9.2** It is vital that you confirm the correct number of guests, to allow us to cater appropriately. Should additional guests need to be added after this time please let us know ASAP.
- 9.3** Additional guests added after final numbers are confirmed and paid for will incur additional charges.

10. CANCELLATION POLICY

- 10.1 Your deposit to secure the booking and date is non-refundable.**
- 10.2 If postponing more than 14 days prior to your event, we can move your booking to your new booking date (dependant on our availability).
- 10.4 Please note if you postpone your booking into another calendar year, your invoice will be updated to the applicable pricing (if needed) for that year as prices are subject to change.
- 10.5 If postponing or cancelling within the 14 days prior your event, then 50% of the full invoice will be held and non-refunded.**