

Renee's Gourmet Catering Inc

RSVPs

Renee's Gourmet Catering, Inc. prides itself on great food, presentation, and customer service. We recommend that reservations be made as soon as your event date and time are arranged to ensure that we will be able to provide the best possible service for you.

One week's notice is preferred on most smaller orders. Two weeks' notice is recommended on orders of 100 guests or more. Please allow a minimum of 48 hours advance notice for all orders. In most instances, Monday orders should be scheduled the previous Thursday by 3:00 pm. Last minute orders will always be considered and accepted if at all possible.

PRICING

Pricing is based on customer pick-up and does not include tax or gratuity. Sales tax is currently 9.1%, and gratuity is solely at the client's discretion... tips and service charges are never automatically included as a standard fee.

DEPOSITS

The majority of our clients place their orders and arrange event details via phone or email. But if you prefer, party consultations are also available by appointment. ~ A 50% non-refundable, non-transferable deposit is required at the time a proposal has been accepted.

The remaining balance shall be paid five days prior to the date of the scheduled event. ~ Upon acceptance of the proposal and receipt of the paid deposit, the guaranteed number of guests may fluctuate; but once product has been purchased for the preparation of ordered selections the number can no longer be decreased. Final charges will be based on the guaranteed number of guests provided to us at the time of product purchase. ~ All food remaining at the close of an event will be handled in compliance with health department guidelines. For onsite catered events, when Renee's staff is present, food can be transferred into client-provided containers for a \$25 repackaging fee. If requested, half pans can be provided for \$1.00 per pan. For events that have been the service responsibility of the client, food that has been sitting out beyond an acceptable time period or at incorrect temperatures should be disposed of without question.