

THE NITTY GRITTY

Terms and Policies

Good Life Catering offers full service professional catering for any business or social event. We design custom menus, manage equipment rental, have a delightful and efficient staff, and work well in a variety of settings from black tie to backyard barbecue.

Good Life Catering is deeply committed to using green and sustainable practices as much as possible. We have been buying from local food growers and producers since we began feeding people over 15 years ago. These values are the heart and soul of our business. We also insure that our imported goods are traded and transported as fairly and ethically as possible.

Green event planning has never been more accessible and creative as it is now. Good Life Catering will bring over 15 years of experience including all the latest strategies and materials, plus enormous enthusiasm and a deep commitment to planning your event in the most sustainable fashion possible.

Whatever the occasion, we'll work with you to make your event a success. In our initial meeting (in person, on the phone or through e-mail), we will walk through the myriad of details involved in planning your event. Together we will create a menu and discuss the service style that is perfect for you and your guests; plated sit-down, buffet, family style and thematic food stations are a few of the options available.

In many cases a site check is required for your event. This is an additional charge that varies depending on the complexity and/or the location of your event. We charge \$45 per hour for this service.

The menu is based on a per person rate that does not include sales tax, rental charges or service. We work with a number of tax-exempt organizations, please indicate if this is your situation and provide us with your tax-exempt ID number.

Good Life will also work with you to determine your rental needs. This includes glassware, flatware, dinnerware, linens, tables, chairs and tents, etc. Rental and service rates will vary depending on your rental selections, location and the level of service appropriate for your function. The rate for on-site personnel is \$30 per hour per person. You will also have a minimum of one "captain" at a rate of \$45 per hour. This person(s) is the on-site manager and will assure that your event will run smoothly from start to finish.

Good Life Catering will send a proposal for your event within two weeks of our initial meeting. Once you have chosen Good Life Catering a \$1000 non-refundable deposit (or 25% of your total whichever is less) is required to save the date. You will also need to send a signed and dated copy of this agreement. A 50% deposit of the final estimate is due no later than four weeks prior to the event. This deposit will be based on your guest count. If your estimated number of guests changes drastically prior to the 50% deposit, an adjustment will be made. Your final count must be confirmed three weeks prior to your event (one week on an event with 50 people or less). If you do not confirm your final guest count the original guest guarantee number will be applied. All payments should be made out to Good Life Catering and sent to: 3124 Harriet Avenue South, Minneapolis, MN 55408 Full payment is expected after the execution of the event, unless prior arrangements have been made.

Menu changes, service changes and rental changes may result in a price change. Changes can be made up to one month prior to your event.

Good Life Catering will not be liable for any damages to you, your property, your guests or any outside vendors hired by you. Once you sign this contract, it will act as a theft and damage policy absolving Good Life Catering from any financial responsibility for damages incurred at the time of your event.

Thank you for working with Good Life Catering! We appreciate your business and we are committed to making your event fabulous!

We agree to the above terms and policies.

Signature & Date

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