



Frequently asked questions!

Contact Us:

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Pricing

Our menu prices are based on costs of food and labour to execute your event as it happens. We do not collect or distribute gratuities among our employees. Menu prices are not guaranteed until 14 days before the event takes place. There is language in our catering service agreement that address this. Generally, our menu prices are only reviewed and changed annually. Usually a 2-5% increase is expected. Should market conditions effect food or labour costs out of our control occur, menu prices may increase, menu items may be changed or become unavailable.

Event Management Fee

All events are subject to a 15% event management fee. There are many other costs and expenses we incur to execute your event.

Serving Items - This includes things like chafers to keep the food hot, large salad platters, bowls for dressings, large serving spoons and other items at the buffet line. We will use stands to elevate displayed food-not only does it look cool, but it is practical in making the most of the table's space. Passed hors d'oeuvres need something to be set on when they are moving around, such as platters and trays.

Equipment & Vehicles. Our vehicles need maintenance and insurance. Linens need to be washed, ovens and fridges kept in good working order, parking lots plowed and cleaned, lawns cut, gardens kept, shears sharpened. Tables and chairs need maintenance and replacing, carpets need regular cleaning etc. etc.

Behind the Scenes – Before we have even arrived at your event, we have had allocated resources. Meeting with planners and organizers, visiting sites, finalizing details, arranging start times, confirming seating arrangements creating quotes and preparing invoices.

All of these expense can add up quickly. Instead of spending additional time creating line by line charges we charge a blanket surcharge of 15%.

Allergy Policy

We take allergies and food sensitivities very serious. We maintain and clean and tidy kitchen and food service environment approved by the Eastern Ontario Health Unit. We will do our very best to take care of any guest with food allergies however, we do a high volume of food service. We do use all types of foods. Nuts, seafood, eggs, dairy, and all other allergens are present in our operation. Even with best practices of cleaning and hygiene being take place, trace amounts of allergens may be present in our cuisine.