

EVERYTHING YOU NEED TO KNOW ABOUT BITTON CATERING

FOOD AND BEVERAGES

We can offer canapes for a minimum of 25 guests, maximum 150.
We can offer private dining for a minimum of 25 guests, maximum 50.

For private dining, we only offer set menus which can be created with you,
the customer.

For the sake of menus, 'children' are 12 years and under.

Most dietary requirements can be accommodated
- please advise in as much detail as possible before the event.

All beverages for your event can be arranged and a bar set up. Talk to us about
what you would like served at your event and we will quote accordingly.

STAFF

Depending on availability, we may be able to organize staff
for your catering at home. Please see costs below:

Waitstaff @ \$50 per hour. Minimum 5 hours including travel time.
Chefs @ \$80 per hour. Minimum 5 hours including travel time.

EQUIPMENT

Any additional cooking or serving equipment such as ovens, glassware,
crockery, cutlery can be arranged and quote on application.

PRICING

Please note that private dining will be quoted at the time of your enquiry.

Canapes can be selected from our regular functions canape menu.

Final numbers for your event must be confirmed 3 working days prior.
You will be charged for this number despite any cancellations after that time.

All bookings require a 50% deposit to confirm an event and a date.
The final 50% payment is due 7 working days prior to the event date.

We can arrange a 'cash bar' at your event however accept card only.
All deposits are fully refundable if the cancellation is made more than
2 weeks prior to the event. The deposit will be forfeited if
cancellation happens after that time. If cancellation occurs 72 hours or less
before the event starts, the full prepaid cost of the event will be charged.

All catering will incur a 10% service charge unless it is pick up only.

All other events will incur a 10% service charge.
Events held on a Public Holiday will incur a 15% surcharge.
There is a 1.5% credit card payment surcharge.