



2020 Spring Menus

**We are proud to be the exclusive caterers for the
Bill Reid Gallery of Northcoast Art in downtown Vancouver.**

*Menu prices are subject to tax and gratuities.
Menu content and pricing is subject to change due to market variables and availability.

Bon Vivant Catering & Events Inc.
w.bonvivantcatering.ca | @bonvivantyr | info@bonvivantcatering.ca
604-921-2665 (COOK)



Bill Reid Gallery of Northwest Coast Art

Named after the acclaimed Haida artist Bill Reid (1920 – 1998), whom we are celebrating what would have been his 100th birthday in 2020, this public gallery is nestled in the heart of downtown Vancouver just a short walk from major hotels, the Vancouver Convention Centre and public transit. Guests are surrounded by the stunning gold jewelry and spectacular sculptures by Bill Reid, and awed by the towering totem pole by Chief James Hart of Haida Gwaii, in addition to special exhibitions of contemporary Indigenous Art of the Northwest Coast.

In collaboration with Indigenous Chefs in the lower mainland, Chef Dino Renaerts has created select canapés that utilize traditional Indigenous ingredients from the sea, the forest, and the plains – in innovative ways.

Cold

Wild Mushroom Bruschetta - fresh herbs, vincotto (vegan)

Bannock & Salmon - candied wild bc salmon mousse

Smoked Venison Spoon – pickled mushroom, puffed rice (gluten free)

Pacific Geoduck Ceviche Spoon - lime, cilantro, ancho chile (gluten free) *seasonal availability

BC Albacore Tuna – wakame salad (gluten free)

Poached BC Sidesripe Shrimp – miso aioli (gluten free)

Cured Arctic Char - wild rice blini, dill crème fraîche (gluten free)

Marinated Halibut Crudo Spoon – citrus fruits, olive oil (gluten free)

*Northern Divine Caviar - wild rice blini, trout & arctic char caviars (gluten free)

*Quails Egg – dill cream, salmon caviar (gluten free)

Hot

Spring Pea Risotto – oven dried tomato, pea shoots (vegan, gluten free)

Seaweed & Corn Fritter – roasted nori aioli (vegetarian, gluten free)

Candied Salmon & Corn Fritter – tomato jam (gluten free)

Oka Cheese Tart – bacon, leeks

Bison Pemmican Meatball – cherry glaze (gluten free)

Smoked Trout Cake – herb aioli

BC Sidesripe Shrimp Risotto Spoon – shellfish reduction (gluten free)

Baked Salt Spring Island Mussel - herb butter, provençal crumb

Herb Crepe - wild mushroom duxelle (vegetarian)

Venison Sausage – huckleberry compote (gluten free)

*Wapiti Slider (Elk) – caramelized onion, tomato jam

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Grilled Radicchio – bocconcini, extra virgin olive oil, balsamic reduction (vegetarian, gluten free)

63° Vita D Egg – sautéed chanterelle mushrooms, blistered tomatoes, garlic crostini, bitter greens, ver jus (vegetarian, gluten free)



Black & Blue Berry Cobbler – crisp oats with brown sugar & cinnamon, vanilla ice cream

Spring Canapé Selection

Cold - (minimum 24 people)

Sicilian Caponata – eggplant, capers, zucchini, onions, white bean purée, crostini (vegan)
Dashi Braised Daikon Spoon – wakame, soy pearls (vegan, gluten free)
Blue Benedictine Crostini – caramelized pear, hazelnut (vegetarian)
Confit Cherry Tomatoes & Goat Cheese – crostini (vegetarian)
Tamari Glazed Garden Squash Bite – shiitake mushroom, red dulse (vegan, gluten free)
Beetroot & Sour Cream Blinis – roasted beet, horseradish sour cream, roasted walnut (vegetarian, gluten free)
Wild Mushroom Bruschetta – fresh herbs, truffled tahini (vegan)
Three Cheese Gougère – whipped chèvre (vegetarian)
Deviled Eggs – free range, smoked paprika (vegetarian, gluten free)
Golden Beet & Chèvre Spoon – pistou, balsamic drizzle (vegetarian, gluten free)
Spinach Gomaе stuffed Cremini Mushroom - toasted sesame (vegan, gluten free)
Cucumber & Avocado Sushi Roll – wakame, chile oil (vegan, gluten free)
California Bruschetta - tomato, basil, olive, asiago (vegetarian)

Bannock & Salmon - candied wild bc salmon mousse
Cured Arctic Char - wild rice blini, dill crème fraîche (gluten free)
BC Steelhead Salmon Tartar – cucumber, tobiko, crostini
Smoked BC Salmon Chick Pea Blini - chives, dill crème fraîche (gluten free)
Smoked BC Salmon Gougère – herb cream cheese
Pacific Geoduck Ceviche Spoon - lime, cilantro, ancho chile (gluten free)
BC Albacore Tuna Spoon - seared rare, wakame salad (gluten free)
BC Albacore Tuna Poke – cilantro, lime, tomato, potato chip (gluten free)
BC Albacore Tuna Tataki – togarashi spice, pickled cucumber, wasabi aioli, tamari (gluten free)
Ahi Tuna Poke Cone – scallion, serrano chili, tamari, sesame, cilantro, & lime
Sriracha Scallop Tartar – pickled cucumber (gluten free)
Scallop Ceviche – chili, lime, tortilla crisp (gluten free)
Poached Prawn Cocktail - house made cocktail sauce (gluten free)
Fresh Shucked Kusshi Oyster - cucumber & melon salsa (gluten free)
*Marinated Halibut Crudo Spoon – citrus fruits, olive oil (gluten free)
*Northern Divine Caviar - wild rice blini, trout & arctic char caviars (gluten free)

España Chorizo & Manchego – quince (gluten free)
Pear & Jamón Crostini – shaved manchego, aged sherry vinegar
Marinated Honeydew Melon – crispy prosciutto, pistachio, agridolce (gluten free)
Smoked Venison Spoon – pickled mushroom, puffed rice (gluten free)
Peppered Beef Carpaccio - shaved pecorino, truffle aioli, garlic crostini
Steak Tartar – gherkins, garlic crostini
Chicken Liver Mousse – apple & quince jelly, crostini
Rillettes of Duck Confit – fig jam, gougère
*BBQ Peking Duck Crepe Roll – green onion, spiced hoisin sauce
*Foie Gras Torchon – maple apple chutney, brioche

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Hot - (minimum 24 people)

Spring Pea Risotto – oven dried tomato, pea shoots (vegan, gluten free)
Cauliflower Pakora – mint & tamarind chutney (vegan, gluten free)
Broccoli, Cheddar, & Porter Fritter – apple butter (vegetarian)
Spinach & Feta Tart – scallions (vegetarian)
Chick Pea Panisse Fritter – eggplant caponata (vegan, gluten free)
Seared Halloumi – peanut dukkah, drizzled honey (vegetarian)
Mini Grilled Cheese – camembert, quince jelly (vegetarian)
Herb Crepe - wild mushroom duxelle (vegetarian)
Sundried Tomato Risotto Spoon – leeks, fresh herbs (vegan, gluten free)
Roasted Rainbow Carrot Tart – ricotta, almonds, orange zest (vegetarian)
Parmesan Risotto Croquettes - smoked tomato sauce (vegetarian, gluten free)
Wild Mushroom Tart – fresh herbs (vegetarian)
Vegetable Samosa – tamarind chutney (vegetarian)
Wild Mushroom Arancini – truffle aioli (vegetarian, gluten free)
Smoked Cheddar Mac n Cheese Croquettes - chipotle ketchup (vegetarian)
Grilled Radicchio – bocconcini, extra virgin olive oil, balsamic (vegetarian, gluten free)
*Portobello Mushroom Slider – tomato jam, caramelized onion (vegetarian)
*Roasted Eggplant & Garlic Ravioli – tomato butter sauce (vegetarian)

Thai Lois Lake Steelhead Satay – coconut curry glaze (gluten free)
Candied Salmon & Corn Fritter – tomato jam (gluten free)
Wild Sidestripe Shrimp Risotto Spoon - shellfish reduction (gluten free)
Squid Ink Risotto Croquette - lemon & tarragon aioli (gluten free)
Seared Scallop Wrapped in Pancetta – balsamic jus (gluten free)
Crab & Shrimp Bites - nuoc cham, cilantro
Prawn Satay – spice rub, roasted pepper aioli (gluten free)
Sablefish Brandade - saffron & roasted garlic aioli
Mini Scallop Spring Roll – cilantro dipping sauce
Baked Salt Spring Island Mussel - herb butter, provençal crumb
Butter Poached Kusshi Oyster – tarragon-chive beurre blanc (gluten free)
*Scallop & Sidestripe Shrimp Tortellini - handmade pasta, shellfish emulsion
*Roasted Sable Fish Spoon – miso, edamame, hon shimeji mushrooms (gluten free)

Buffalo Chicken Bites – house made blue cheese ranch
Moroccan Spiced Chicken Satay – yogurt marinade (gluten free)
Chicken Karaage Bites – spicy miso aioli
Spice Rubbed Flank Steak – chimichurri sauce (gluten free)
Korean Beef Meatball – korean bbq sauce, toasted sesame seeds, pickled cucumber (gluten free)
Miso Beef Meatball – teriyaki glaze (gluten free)
Za'atar Spiced Lamb Satay – pomegranate molasses, mint picada (gluten free)
Rosemary & Garlic Lamb Meatball – romesco sauce (gluten free)
Smoked Pork Tart – gruyere, herbs
Pulled Pork Profiterole – poblano crema, cilantro
Duck Confit Éclair – pickled red onion, grainy dijonnaise
Venison Sausage - huckleberry compote (gluten free)
*Canadian AAA Beef Slider – smoked bacon, aged cheddar, tomato jam
*Wapiti Slider (Elk) – caramelized onion, tomato jam

Sweets (can be stationary or passed)

Whisky Nut Tarts – maple syrup

Banoffee Shots – bananas, cream, toffee, candied pralines (gluten free)

Apple Beignets – cinnamon sugar dust

Profiteroles – espresso cream, chocolate dipped

Mini Chocolate Eclairs – pistachio cream

Chocolate Mousse - dark chocolate cup (gluten free)

Million Dollar Strawberries – dark chocolate dipped, gold dusted (vegan, gluten free)

Mini Lemon Tarts – brûlée meringue

Meringues – vanilla, pumpkin spice, butter rum, caramel, peppermint, cherry, or strawberry (gluten free)

Macarons – made with almond flour, selection varies (gluten free)

Cookies: Chocolate Almond Crackle, Coconut Macaroons (gluten free), Peanut Butter (dairy free, gluten free)

\$15.00 – 4 pieces per person (Choose 4 options)

\$22.50 – 6 pieces per person (Choose 5-7 options)

\$26.50 – 7 pieces per person (Choose 5-7 options)

\$30.00 – 8 pieces per person (Choose 6-8 options)

\$38.00 – 10 pieces per person (Choose 8-10 options)

***additional \$1.25 per person**

****Please note: some items require additional rentals to fulfill, i.e. tasting spoons, mini forks, shot glasses etc.**

How much should we order?

45 Minute Light Reception

4 pieces per person

1 - 2 Hour Reception

6-10 pieces per person

hint: add stationary food if it's over
a meal period

2 - 4 Hour Evening Reception

10 pieces per person minimum

+ stationary food or action stations
if you have space

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Small Plates - (minimum 24 people)

More hearty than a canapés, but smaller than a dinner plate, these dishes can be enjoyed while standing up. Plates can be produced from an Action Station in the venue or from behind the scenes.

Additional rental and labour costs incurred.

Vegetarian

Spring Pea Risotto – crispy shallots, truffle velouté (vegetarian, gluten free) - \$5 pp

Polenta with Green Harissa – confit tomatoes, roasted garlic, king oyster mushroom (vegan, GF) - \$6 pp

Roasted Eggplant & Garlic Ravioli – tomato butter sauce (vegetarian) - \$6 pp

Seafood

Seared Diver Scallop – pickled mushrooms, ponzu dressing (gluten free) - \$6 pp

BC Sidestripe Shrimp – parisian gnocchi, shellfish reduction - \$7 pp

Miso Glazed Sable Fish - dashi broth, edamame, hon shimeji mushrooms (gluten free) - \$8 pp

Seared Steelhead Salmon – bacon & peas, herb beurre blanc (gluten free) - \$8 pp

Squid Ink Risotto – sautéed shellfish (gluten free) - \$7 pp

Meat

BBQ Pulled Pork – apple & cabbage coleslaw (gluten free) - \$6 pp

Grilled Flank Steak - chimichurri, roasted peppers (gluten free) - \$8 pp

Grilled Chorizo Sausage – rosemary, white bean purée (gluten free) - \$6 pp

Empanadas Tierra del Fuego – patagonia lamb filling, chimichurri or cilantro cream sauce - \$7 pp

Petit Poutine Cup – french fries, beef jus, cheese curd (gluten free) - \$5 pp



Chef Dino manning an Action Station at an outdoor wedding.

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Platter Menu

Fresh Fruit Platter

\$4.75 per person
~ minimum order 15 people

An assortment of sliced seasonal fresh fruit and melons

Edamame Bowl

\$2.00 per person
~ minimum order 15 people

Fried with garlic and tamari or simply steamed with kosher salt (vegan, gluten free)

Crudité Platter

\$4.75 per person
~ minimum order 15 people

A wide selection of colorful fresh vegetables served with house made dip (vegan dip option available)

Antipasti Vegetable Platter

\$7.50 per person
~ minimum order 15 people

Tomato & bocconcini skewers, hummus, olive display, grilled marinated vegetables, served with crostini (vegetarian)

Grilled Mediterranean Vegetable Platter

\$6.50 per person
~ minimum order 15 people

Grilled marinated zucchini, peppers, and eggplant, olive oil, chimichurri sauce (vegan, gluten free)

Oyama Charcuterie Display

\$8.00 per person
~ minimum order 15 people

Chef Dino's favourite organic selections from locally crafted Oyama Sausage Co. served with grain mustard, gherkins, and baguette (gluten free crackers available)

Market Cheese Board

\$6.50 per person
~ minimum order 15 people

A selection of Canadian cheese, served with crostini, gluten free crackers, and house made marmalades

British Columbia Artisanal Cheese Platter

\$8.50 per person
~ minimum order 15 people

A rotating selection of cheese from our provinces' small producers such as Farmhouse, Natural Pastures, Little Qualicum Cheese, Moonstruck, Poplar Grove, and Kootenay Alpine Cheese - served with crostini, gluten free crackers, and house made marmalades.

Baked Brie Wrapped in Filo

\$90 per 1 kg Wheel
~ suitable for 20 people

Red wine macerated sundried blueberries OR Leek and truffle filling – served with sliced baguette

Chèvre Torte

\$95/platter
~ suitable for 20 people

Goat cheese, pesto, sundried tomato - served with garlic crisps & gluten free crackers

Savory Palmiers

\$3.50 per person
~ minimum order 15 people

Flaky puff pastry with your choice of:
Mushroom & Parmesan or Garlic & Red Chile or Bacon & Cheddar

Trio of Dips

\$5.00 per person
~ minimum order 10 people

Spinach & Artichoke, Roasted Red Pepper Tapenade, and Hummus served with sliced baguette & gluten free crackers

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Albacore Tuna Poke Platter

\$9.00 per person

~ minimum order 10 people

Oceanwise BC Albacore Tuna, cilantro, jicama, hearts of palm
– served with crostinis

Smoked Salmon Platter

\$8.00 per person

~ minimum order 10 people

Cold smoked wild salmon, red onion, capers, dill crème
fraiche – served with crostinis

Oyster Platter

\$42 per dozen

~ minimum order 3 dozen

Fresh BC Kusshi oysters (raw) shucked and served on ice,
with lemon and mignonette

Prawn Cocktail

\$100/ platter/ 36 pieces

~ suitable for 25 guests

Court bouillon poached, house made cocktail sauce, lemon
wedges

Chilled BC Seafood Platter

\$180/platter / 60 pieces

~ suitable for 30 guests

Seasonal preparations which may include sidestripe shrimp
cocktail, shucked oysters, house cured gravlax, snow crab
claws, seared tuna, and scallop ceviche (gluten free)

Oysters Rockefeller

\$58 per dozen

~ minimum order 3 dozen

Local oysters, spinach, pernod, hollandaise
(served hot – kitchen equipment required)

Brown Rice Wild Salmon Bowl

\$10.50 per person

~ minimum order 24 people

Maple-miso glazed wild salmon, edamame, pickled ginger,
wakame, nori, wasabi aioli (3oz. of salmon pp)
(gluten free)

Brown Rice Albacore Tuna Poke Bowl

\$6.75 per person

~ minimum order 24 people

Edamame, pickled ginger, wakame, nori, wasabi aioli
(3.5oz. of tuna pp)
(gluten free)

Slow Roasted Sliced Beef

\$10.00 per person

~ minimum order 30 people

AAA Striploin, slow roasted to medium, carved, and served
room temperature – with soft buns, horseradish onions, grainy
mustard, mayonnaise

Mini Yorkies & Beef

\$5.25 per piece

~ minimum order 24 pieces

Yorkshire pudding stuffed with roast beef, beef jus

Mini Dessert Display

\$6.75 per person

~ minimum order 24 people

Lemon curd tarts, mini macarons (gluten free), dark chocolate
mousse cups (gluten free)

How much should we order?**45 Minute Light Reception**

4 pieces per person

1 - 2 Hour Reception

6-10 pieces per person

hint: add stationary food if it's over
a meal period

2-4 Hour Evening Reception

10 pieces per person minimum

+ stationary food or action stations
if you have space

(prices are subject to taxes and gratuities)

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Booking Policies:

Service Staff Rates –

All of our service staff has extensive experience in hotels, restaurants, or premium event companies. We do not use staffing agencies. Our staff uniform is a black shirt, black pants or skirt, and a bon vivant nametag. For more casual or outdoor events, we also provide the option of a white BVC polo shirt with khaki slacks or capris.

Server: \$29/hr
Busser: \$29/hr
Bartender: \$30/hr
Host/Greeter: \$25/hr
Coat Check: \$20/hr
Event Supervisor: \$37/hr
Solo Supervisor/Server: \$37/hr
On-site Cook: \$30/hr
On-site Executive Chef: \$45/hr
Room Set Up/Décor Installation: \$30/hr
On-site Wedding Coordinator: \$45/hr
Sommelier: \$50/hr

**A Supervisor is required at every event where we provide staffing.*

All service labour charges are calculated hourly, with a minimum 4 hours per employee. Overtime is charged at 1.5 times the hourly rate after an 8 hour shift. Charges for labour are double on Statutory Holidays. The Supervisor and Culinary staff is paid from the time they arrive at the shop to load the van, until the time they arrive back at the shop and unload the van. Locations outside of Vancouver or the Northshore will incur travel time. Your Event Planner will provide that information in the quote.

Rentals –

We reserve the right to coordinate all rentals required for our food and beverage service. Unlike other catering companies, we do NOT charge a markup (or 'insurance' as our competitors call it) on these rentals when through our chosen service partner. As the client, you are 100% responsible for any and all costs associated to broken, damaged, or missing rentals, including replacement costs. For other outside providers such as florists, transportation, photography, tenting, or audiovisual, a 10% service charge will be added to cover our administrative costs of managing these suppliers and we will invoice 100% of these costs in advance to you the client.

Allergies & Dietary Restrictions –

We can accommodate most allergies and dietary restrictions but we are NOT a nut or gluten free facility. We will do our best to avoid cross contamination but assume no liability for adverse reactions to products produced in our facility. We also assume no liability for adverse reactions to food cooked or plated in facilities for which you have contracted us to provide catering. Special meals or substituted ingredients may incur additional menu and/or labour costs.

Gratuities –

There is an 18% gratuity on the food and beverage portion of the invoice when service staff is provided.

Taxes –

The entire invoice, including the gratuity, is subject to 5% GST. Alcohol is subject to 10% PST.

Liability & Indemnification –

You will be responsible for safely transporting you and your guests to and from the chosen venue, and will indemnify and save us harmless if you fail to do the same.

You agree that Bon Vivant Catering & Events Inc. and Sommelier & Chef Holdings Inc., their directors, officers, employees and agents shall not be responsible for any loss, damage or destruction to any property, personal injury or death, however caused, arising from any aspect of your event. You will indemnify and hold harmless Bon Vivant Catering & Events Inc. and Sommelier & Chef Holdings Inc., their directors, officers, employees and agents against all claims, demands, damages, costs and expenses, including reasonable legal fees, in respect of death, injury, loss or damage to person or property, however caused, arising from any aspect of your event.

You will be entirely responsible for any damages to the location or venue in any way and will supervise all event participants to ensure that they conduct themselves in an orderly manner.

Corporate & Social Events

Payment Policies –

A deposit of 75% of the food and beverage estimate and 100% of the labour and rentals is required no less than 21 business days prior to your Event Date for events estimated over \$1,000.00. This deposit secures our catering services for your date. If another group requests the same date, you will be given 24hrs notice to submit your deposit in full as listed on this agreement, or forfeit your date. Following completion of your event, actual labour and rental charges will be tallied, along with bar consumption if applicable, in order to produce the final invoice. The balance is due upon receipt of the invoice and will be charged to the credit card on file. We accept Visa, MasterCard, and American Express. For any credit card purchase over \$5,000 a 2% processing fee will be charged on the entire total. Otherwise the balance is due within 3 business days of receipt of the final invoice if paying by corporate cheque, bank draft, or e-transfer, with express approval in advance of your event. A signed credit card authorization form must be on file regardless of your chosen payment option.

Final Guest Count –

The final guest count is required a minimum 7 calendar days in advance of your event date(s). This includes all dietary requirements. After that time we will do our best to accommodate increases but we are not able to accommodate decreases. The estimated number of guests will be considered the guarantee unless the final guest count is received 5 business days in advance of the event day(s). Your deposit will be applied to the balance owing for your event.

Cancellations –

Notwithstanding, the Customer understands and agrees that all deposits are non-refundable 14 calendar days prior to the event date(s), in the event of a cancellation by the Customer. Bon Vivant Catering & Events will apply 75% of the balance of your deposits and prepayments towards another catering order occurring within 60 days of the originally agreed-upon event date(s). All menu costs are subject to change. In the event of a cancellation by the caterer, the deposit will be refunded in full.

Wedding Celebrations:

Payment Policies –

To secure the date of your event, we require a non-refundable deposit of 25% based on the estimated spend, along with the signed contract and credit card authorization form. We only book one wedding per weekend! An additional 75% deposit payment is due no less than 21 days prior to the event date. Any additional monies owing due to contract additions, including from outside vendors contracted on your behalf, are payable the day prior to your event unless otherwise specified and arranged with your event planner. Deposits and account payments will be applied to the balance owing for your event.

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Following completion of your event, actual labour and rental charges will be tallied along with bar consumption, if applicable, in order to produce the final invoice. The balance is due upon receipt and will be charged to the credit card on file. We accept Visa, MasterCard, and American Express. For any credit card purchase over \$5,000 a 2% processing fee will be charged on the entire total. Otherwise the balance is due within 3 business days of receipt of the final invoice if paying by e-transfer or cheque, with express approval in advance of your event. A signed credit card authorization form must be on file regardless of your chosen payment option. Should there be an overage, monies will be refunded to you within 21 days of the event and Bon Vivant Catering reserves the right to determine the payment method for that.

Final Guest Count –

The final guest count is required 21 days in advance of your wedding date. This includes all dietary requirements. Catering orders for other events related to the wedding, i.e. rehearsal dinner, out-of-town brunch, etc., require the final guest count be submitted 5 business days in advance. After these cutoffs, we will do our best to accommodate increases but we are not able to accommodate decreases. Please note that external vendors such as F&B and décor rentals may not be able to accommodate changes without a longer lead time.

Cancellations –

Notwithstanding, the Customer understands and agrees that the initial 25% deposit is nonrefundable and that in the event of a cancellation by the Customer, the following additional penalties apply and are subject to applicable taxes:

- In the event of Customer cancellation occurring 15-30 days prior to the event date: 10% of the total estimated event cost, excluding taxes.
- In the event of Customer cancellation occurring 8-14 days prior to the event date: 25% of the total estimated event cost, excluding taxes.
- In the event of Customer cancellation occurring 0-7 days prior to the event date: 50% of the total estimated event cost, excluding taxes.

In the event of a cancellation by the caterer, the deposit will be refunded in full.