



Terms and conditions

Definitions

- 'Corporate Catering' is defined as delivery only of food and non-alcoholic beverages Mon-Fri 9-4pm that does not fall under the definition of 'Event Catering'
- 'Event Catering' is defined as all day or multi-day conferences, staffed events, cocktail parties, weekend events and any catering with numbers above 50 attendees.

Weekday vs Weekend Catering

- All menus available Monday to Friday
- Price on application for Saturday & Sunday catering. Surcharges are applicable on public holidays

Quotes, Ordering & Confirmation

- Quotes are in our system as a pending proposal. A quote does not proceed until Ab Fab Catering receives email confirmation by the client no later than noon the business day prior for *corporate catering*. For any *event catering*, quotes must be confirmed by email no later than 14 days prior to the event. Final Details to be confirmed 7 business days prior to the event. These include; room arrangements, menus, audio visual and other equipment
- Final numbers and special diet (please see allergy disclaimer) deadlines as follows;
 - o Noon the business day prior for all corporate catering
 - o 3 business days prior for all event catering
- All orders are to be placed via email.
- Clients shall receive an email order confirmation once an order is placed or a quote is confirmed. It is the client's responsibility to review the order and provide us with any amendments for *corporate catering* by noon the business day prior and 3 business days prior for *event catering*.

Be sure to review;

- Date, delivery address, time/s of delivery, numbers, menu, invoicing details
- We recommend placing orders as early as possible, as we sometimes book out.

Cancellation

- Cancellation within 48 business hours - 50% charge
- Cancellation within 24 business hours 100% charge

Should you cancel your order, Ab Fab Catering gladly delivers your order to the local shelters we work with to those in need.

Payment Arrangements

- Pricing is current (excl GST) as of Aug 2020 and may be subject to change
- Payment due 7 days from delivery (unless otherwise negotiated). Late fees may apply
- Payment instructions included on invoice. We accept EFT, cheque, cash and credit card
- For any international money wires or abroad EFT a \$30 bank fee charge applies
- A 2% surcharge applies for all Credit card payments.
- A 50% deposit may be applicable and is due 14 days in advance of the event





Menu & Drinks

- All menus and alcohol are subject to seasonal and supply chain availability
- Children over the age of 12 will be charged at adult rates. Children's meals available upon request
- No other food to be served with Ab Fab's food unless otherwise approved

Delivery Charges

- A \$15.00 delivery fee (once per day) applies to all CBD and inner-city suburbs for 9am-4pm. Higher delivery fees are applicable outside of these parameters.

Staffing

- A nominal staff set up charge for catering may be included in your quote
- Ab Fab Catering can provide Event Supervisors, wait staff and RSA certified bar staff for food and alcohol service.
- Staff are charged out at a minimum of 3 hours.
- Staffing charges are from base to base. Staff charges are adjusted post event.

Allergy Disclaimer

Whilst all efforts are taken in relation to special diet requests, it must be noted that within our registered and health department and Brisbane City Council approved commercial kitchens we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products, along with all manner of fruits, vegetables and meats. Customer dietary requests will be catered for to the best of our ability. Individuals with health threatening allergies or food intolerances might be best suited to provide their own food items.

Consumption is at your own risk.

Responsible Service of Alcohol Obligations

Ab Fab Catering practices responsible service of alcohol in accordance with the Liquor Licensing Act. We reserve the right to refuse alcohol service to those under the age of 18 and to those who are deemed intoxicated or are supplying to minors. Clients will be responsible to ensure the orderly behaviour of their guests and Ab Fab Catering reserves the right to intervene and exclude any guests from service. For a complete house policy on the Responsible service of alcohol please see our policy on our web site.

Acts of Nature

Should any act of nature such as an earthquake, fire, flood, civil disturbance or industrial action prevent either the organizer or Ab Fab Catering from carrying out their obligation under this agreement, neither the organiser nor Ab Fab Catering shall be liable for the non-performance. If Ab Fab Catering cancels due to acts of nature, any deposits held will be refunded.

Insurance & Damages

- The organiser shall be liable for any damage to the premises and artwork or loss of property on the premises prior to, during or after a function by their guests or any other persons attending the function. The client is liable for cleaning costs if applicable.

Terms & Conditions current as of August 2020 and may be subject to change

