

{ CATERING *GUIDELINES }



All Catering Events & Services Are For {3 Hours.}
Additional Hours Are Available For An Additional Cost.
All Orders Must Have A: \$475.00 Minimum.
~All Set-Up Presentation Must Have @ Least A: \$475.00 Minimum.~

~DEPOSITS~

All Initial Deposits Of \$300.00 Or 20% Of The Amount, Whichever is Greater,
Is Required To Reserve A Date. All Deposits Are Non-Refundable.

~ CREDIT CARDS PAYMENTS ~

We Accept All Major Credit Cards: { Visa, MasterCard, American Express,
Discover, TeleCheck, & ATM Debit Cards.}
All Credit Cards Payments Must Done At Least {1 Weeks Prior To The Event}
Additional Service Charges Will Apply For All Credit Card Usage.

~DEADLINES FOR PAYMENTS AND EVENTS~

All Balance Must Be Paid At Least One Week Prior To The Event.
All Final Payments Should Be Paid In Cash, Money Orders, Or Cashiers Check If The Balance Exceeds \$800.00.
All Last Minute Orders Must Be Placed At Least: 48 Hrs. Prior To Event.
All Orders Will Require A 10% Service Charge And Sales Tax On All Orders.

~~ GUARANTEES AND HEAD COUNTS ~~

As For All Catered Funtions, The Final Attendance Must Be Definitely Specified At Least 48Hrs.(2Days)
In Advance, Before Noon. Once Received, The Number Will Be Considered A Guarantee, Not Subject To Reduction.

~~ PRICES ~~

Prices Are Subject To Change. People And Groups Requesting TAX EXEMPTION Must Submit
A Copy Of LA.STATE TAX EXEMPT Certificate Prior To Your Function.

~~ SECURITIES~~

First Class Presentation Catering, LLC. Shall Not Assume Responsibility For Damages Or Loss
Of Any Merchandise Or Articles Left Prior To, Or Following Any Events.
Each Client Is Responsible For Any Equipment Or Presentation Displays Stolen, Lost, Or Damaged
During The Time Of There Event.

~~ LABOR/SERVICE CHARGES ~~

The Customary 10% Service Charge Plus Sales Tax Will Be Added To All Food And Beverage Items.
There Will Be An Additional Charge For Servers, Or Labor.
With Set-Ups, Break Downs, And Event Time,
Labor Will Be A Minimum Or {5 Hours} @ \$13.00 per hr./Total: \$65.00 Per Event.

~~ PRESENTATION SET-UPS ~~

Over The Years First Class Presentation Catering, LLC. Has Established A Reputation For
Some Of The Most Elaborate & Upscale Presentation Set-Ups There Is. Alone With Some Of
Greatest Tasting Louisiana Cuisine.
All Presentation Set-Ups Will Be Designed With: Color Themes, Floral Arrangemetnts, Greenery,
Real Table Clothes ,Skirting For Buffet Tables, Silver Serving Utensils, Disposable Serving~Ware:
{Plates, Forks, Napkins, And Cups, Upsale Chafing~Dishes/w. Sternos, A Full Line Of Decorations & Themes.

{ CATERING *GUIDELINES }
