

BLACK LABEL BARBECUE TERMS & CONDITIONS

**IMPORTANT
NO BOOKING WILL BE CONFIRMED UNTIL DEPOSIT IS RECEIVED.**

Any booking on a Public Holiday will incur a 10% surcharge.

Confirmation of Final Numbers & Menu Choices

Please email us with final numbers & menu items no later than 14 days prior to the function – unless otherwise agreed with management.

This confirmed number will be the minimum number to be charged. However, should the actual number of guests in attendance be greater, then the greater number will be charged.

Please note that payment of deposit invoice secures Black Label Barbecue for your event, on the given date as well as the menu type. Payment of the deposit invoice does not guarantee protein selection. Proteins are subject to availability at the time although we will always endeavour to provide you with your selected proteins.

Our menus are subject to change.

Changes to Menu

Any changes to your menu selection must be made no later than 14 days prior to the function date. Black Label Barbecue will work with you to accommodate any changes but, we hold the right not to accept the change.

All change requests must be made in writing to team@blacklabelbarbecue.co.nz

Children and Minimum Numbers

Children's menus and pricing are to be discussed with us at the time of quoting.

Children from the age of 12 years are considered & charged as adults.

Children under 12 are charged at half of the adult's price for that menu.

Minimum numbers on each menu refer to the minimum number of adults.

Minimum numbers are as follows:

Buffet Menu	50 pax
Casual Catering	20 pax
Restaurant Exclusive Use	70 pax

These minimum numbers and menu options are subject to discretion of Black Label Barbecue.

If your group is below our minimum numbers, please discuss other options with our team.

If numbers drop dramatically in the lead up to the event Black Label Barbecue has the right to review the booking. Your deposit may not be refunded.

Food Quantity and Control

All allocations are based on our experience in the food industry. We usually cater for more than necessary, but we cannot account for bigger than average eaters.

If your function is at a venue that allows other or BYO catering, We will not take responsibility for any other food or drink not provided by us on the day of the function. We also ask that this is placed in a separate area to our food to ensure our food safety and integrity is maintained. If any equipment remains at the venue, you are responsible for returning the equipment to us.

Equipment

Buffets - We supply buffet tables, black buffet tablecloths, all buffet serving and display equipment, paper napkins.

Casual Catering – We supply high quality delivery boxes and containers for cold items, foil containers for hot items, eco-friendly disposable plates, cutlery & napkins.

Please talk to us about including hire of cutlery, crockery or glassware.

Outdoor Events

If you are having an outdoor event, please ensure an alternative venue or area should the weather be adverse on the day. You will be invoiced for the full cost of the catering should you cancel the function on the day due to weather conditions.

Deposit Required

A 20% deposit is required to confirm your booking.
If payment is not received your booking is subject to cancellation.

Final Payments

Final payment is due 14 days prior to your function.

Delivery & Travel

There is a \$50 Delivery fee for our casual catering menus within Rotorua, or you can collect from our restaurant 1286 Arawa st.

Travel outside of Rotorua area will be charged at \$1.50 per Km.

We always endeavour to arrive on time, yet circumstances out of our control, such as road works, traffic, or weather may delay us.

Black Label Barbecue will not be responsible for any costs incurred by the event should our services be delayed because of these factors.

Cancellations

If a cancellation is made within four weeks of your function, your deposit is non-refundable.

If a cancellation is made within 5 working days of your function, you are required to pay 75% of the confirmed menu and number of people cost.

All cancellations must be made in writing to team@blacklabelbarbecue.co.nz

Availability and Agreement to Terms and Conditions

All bookings and menu options are subject to availability. No booking will be processed unless our terms and conditions are agreed to.

General

Black Label Barbecue would like to assure you of our excellent food, service and presentation. An experienced and friendly team of catering professionals is at your disposal. Should you require assistance at any stage regarding any aspect of your function we would be happy to help where we can.

Catering staff and additional serves

Our Buffets are designed to be self-service. Head table service & clearing of dishes is not included in pricing. Please discuss with our team if you would like to include staffing or additional equipment hire.

Onsite cooking, custom menus & experiences

We love bringing our trailer pit to events, its always a great talking point for guests. There are many things to consider if we cook onsite so please discuss this with us.

As a responsible barbecue catering provider, we keep up to date with all government and local council regulations.

These Terms and Conditions are subject to change without notice.

**If you have any questions please don't hesitate to talk to our experienced catering team.
We're here to help, and look forward to working with you!**