

MARTIN'S CATERING

Procedures & Policies

Final count, time, location and menu is due 7 to 10 days before your event; you can not change your count after this time frame as your food has already been purchased; no exceptions.

You may cancel your event up to 2 weeks prior to your event; if you cancel after the 2 week time frame, you may be subject to pay in full.

Additional services:

Martin's Catering is a full service caterer and provides a wide range of services, rental equipment and supplies. Linens, specialty items and services (cake cutting, cookie table arrangement, etc) are available at an additional charge.

Pickups & Drop-offs without wait staff:

Hotbox rentals= \$10 per day

Chafer rentals= \$5 per day

If not cleaned upon return, you will be charged an additional \$50 on top of your final invoice.

Payment Terms:

Martin's Catering accepts personal/corporate checks, cash, all major credit cards and Venmo. Final payment or balance is due the day of your event in full at time of delivery or pickup.

Delivery:

Delivery charges vary based on the distance and amount of delivery time. Additional charges apply if next day pick up of equipment is required. Traffic, parking, construction, weather and other issues beyond our control may delay delivery.

Pricing:

Prices and menu items are subject to change based on availability and time of year. Prices may increase up to 5% for events booked 365 days in advance. Gratuity is not included in pricing and should be added accordingly.

Taxes:

Local sales tax is added to all orders. Tax exempt organizations must provide certification.

Service Charge:

A service charge is added to all orders & varies based on item type. For more information regarding your service charges, please discuss with your catering specialist, Amy.

412-400-1079

CHEFMARTINSCATERING.COM / chefmartinscatering@gmail.com

724-736-1453 call / 412-400-1079 text