

## King Pinz Event Food Service Policies

### Service is our Specialty:

Our goal is to exceed your expectations. When you are planning your event please let us know of any special needs or requests so we can ensure a memorable event. Contact our Event planning staff at [events@kingpinz.com](mailto:events@kingpinz.com) to discuss any unique requirements. King Pinz adheres to the policies below.

### Menu:

The King Pinz Special Events Menu has been developed to offer a wide variety of popular selections to meet most tastes. This menu is available online at [www.kingpinz.com](http://www.kingpinz.com). Our Executive Chef and Events planning staff are available to develop custom menus and beverage packages to meet your specific requirements. This service is provided at no additional cost.

### General Policies

- All food and beverages must be purchased from King Pinz except outside cakes which are permitted. Groups cannot bring in any other food or beverages. Groups that do not adhere to this policy will be charged for all items brought in to King Pinz at our prices.
- In accordance with legal and food safety guidelines, no food can be released to guests to take outside of the building after an event.
- Unless otherwise specified, the normal setup for events includes linens, restaurant plates and utensils, paper products and other basic supplies for food service. For other services consult your event planner.

### Minimum Orders:

- Early in the planning process King Pinz event staff will stipulate food and beverage total dollar amount minimum charges for your event based on various factors including date and time, duration, attendance and activities.
- Note: There are minimum orders associated with some specific menu items and event setups. For example, a minimum of 25 people is required for buffets. A minimum of 15 is required for plated entrees. For smaller groups, please consult your event planner

### Booking Dates and Guarantees:

- Menus should be developed in consultation with King Pinz event coordinators and Executive Chef and submitted at least TWO WEEKS before the event.
- In order to meet food-ordering deadlines, all menu choices must be completed TEN DAYS prior to the event.
- Final counts and food orders must be guaranteed before noon, FOUR BUSINESS DAYS preceding the event.

### Events Cancellations/rescheduling:

- All EVENT DEPOSITS ARE NON REFUNDABLE. Deposits are forfeited if event is cancelled.
- Under exceptional circumstances, e.g. weather emergencies, event cancellation and rescheduling are permitted subject to King Pinz management approval. Some charges may apply due to unrecoverable food and event costs. To guarantee quoted prices, the rescheduled event must be held WITHIN 30 DAYS. If rescheduling is not possible, store credit will be issued for the deposit less any unrecoverable costs. Consult your King Pinz Event staff.

### Pricing Policies:

Our Special Events Menu contains the description and prices for all of our food and event services, including details about special packages that are designed to simplify planning. We also offer a wide selection of menu choices that are priced to meet any budget. Due to fluctuating market conditions, prices are subject to change without notice until commitment date. Price commitments will be provided up to a maximum of 60 days before the scheduled function. A food cost surcharge may be assessed for deviations from schedule deadlines.

I have understood and accepted the above policies.

By: \_\_\_\_\_

Date: \_\_\_\_\_