

Timelines

- Catering Orders we require two (2) business days' notice for ordering & scheduling.
- For Catering orders over 30 guests, we require three business (3) days
- Orders cancelled with less than 24hours notice may result in a 30% surcharge.

Menu, Allergies & Alternate Dietary Needs

- Handling alternative dietary requests demands careful attention – particularly when it comes to allergies that can result in serious, sometimes life-threatening reactions.
- We make every effort to accommodate dietary requests pertaining to cultural and medical restrictions with advance notice and they must be received no later than the final guaranteed deadline.
- With the increasing demand of “gluten friendly” and “wheat free” requests, we strongly recommend you anticipate this request by building a small percentage of these items into your order.
- Vancouver Health Authority guidelines state that food on a buffet can only be display for a maximum of 2hours

Cross Contamination

- We are not able to guarantee cross contamination.

Sustainability & Cleaning

- Single use compostable service ware (Napkins, plates, containers & cutlery) will be provided as needed depending on menu choice and guest count.
- Sanitation and safety is of our utmost importance. Please see all labels for quality assurance and temperature on all menu selections that need refrigeration or heating.
- Organizer will be responsible for clean-up and garbage removal post event unless informed other wise

Pricing

- Minimum order of \$250 is required. For orders under \$250 a \$25 deliver charge will be applied
- Delivery outside of regular hours 8:00am to 3:00pm may be subject to an additional cost.
- Meetings and events held on weekend or holidays are subject to a 25% surcharge
- Food and Non-Alcoholic Beverages, 5% GST, 7% PST on Soft Drinks 5%
- Hosted Alcoholic Beverages, 5% GST & 10% PST (Liquor Sales Tax)
- Other Costs as required depending upon the event needs (IE staffing)

Ordering Process

- ✓ Review the menus [here](#) or go to “INSIDE AMAZON”
- ✓ Complete the Catering Inquiry Form [here](#)
- ✓ Catering Manager will call you to review the event details with you who will issue a Catering Proposal or F&B Order based on the call
- ✓ Review and confirm the Catering Proposal & Food Order sent to you
- ✓ Enjoy your event