

TMO Kitchen, LLC. Catering Service Agreement

This Catering Service Agreement ("Agreement") is made effective as of the date signed below by and between:

Client Name:

Event Date:

Event Location:

Event Time:

Number of Guests:

Description and or theme (include colors):

1. Deposit & Payment Terms

- 50% deposit to secure a spot.
- The remaining balance is due no later than **24 hours before the event**.
 - If payments are sent after the 24 hour period there will be a 25% late fee charged to the remaining balance.
 - You are welcome to send payments over time.
 - If payments are sent another way other than zelle, clients are responsible for processing fee. 4% of the total.
- **ALL PAYMENTS MUST BE ZELLED TO:**
TMOKITCHENCATERING@GMAIL.COM
- **Deposit:**
- **Remaining Balance:**

2. Guest Count & Labor Pricing

- Labor costs will increase incrementally for every **additional 25 guests**.
- Final guest count must be confirmed **at least 7 days prior** to the event.

3. Overage Charges

- Chef services are provided for the pre-agreed time frame. If the chef is held over the allocated time for any reason, **an additional \$100 per hour** will be charged starting immediately after the scheduled end time.
 - If your venue management is late to open the space, depending on the circumstances the chef and main customer will come to a solution.

4. Kitchen/Venue Requirements

- If the chef is required to cook on-site, the **kitchen, venue, and/or booking space must be clean and ready for use** upon the chef's arrival.
- If the area is not ready, this may result in delays or additional charges.

- If you are bringing any outside food it **MUST** be communicated with the chef. **ALL** outside food **MUST** be set up **AFTER** the chef has set up food and decor.
- **If the chef leaves any set up items overnight for an event the client is 100% responsible for ANY and ALL damages.**

5. Scope of Services

- The chef will execute only what has been communicated and agreed upon prior to the event.
- Any **additional requests made on the day of the event** or during service will incur **a minimum fee of \$100**, subject to increase depending on the nature of the request.
- This includes but is not limited to things like serving food items without previously paid for or agreed, cutting cake, running to the store.
- **If the chef has to leave set up items overnight , upon return ANY food left in the set up items are going to the trash. The chef is not reliable for any food borne illnesses of how food was stored that night.**

6. Cancellations & Refund Policy

- Cancellations made by the client after the deposit is paid will **not be refunded** under any circumstances.
- Rescheduling may be considered at the discretion of TMO Kitchen depending on availability and advance notice.

7. Liability

- TMO Kitchen is not responsible for any damages to the venue caused by third parties or venue staff.
- TMO Kitchen assumes no liability for allergic reactions. It is the client's responsibility to communicate dietary restrictions and allergies in advance.

By signing below, the client acknowledges and agrees to all terms listed in this agreement.

Client Signature

Date: _____

TMO Kitchen Representative Signature

Date: _____