



Policies and Terms

- 🏠 For drop-off deliveries, please place your order at least 48 hours in advance. Drop off and delivery packages require a 10 person minimum order. If you need something last minute, give us a call and we will do our best to accommodate your request.
- 🏠 A delivery fee will be added for any drop off catering items. The delivery fee is \$15 within a 25-mile radius of Westerly. Delivery fees outside of that radius will be determined on a case by case basis.
- 🏠 All Corporate Breakfast/Luncheon catering orders require a 10 person minimum and are delivered on disposable trays/platters and include all paper products and serving utensils. We also offer glassware trays and platters, by request.
- 🏠 Applicable sales tax will be added to the total including service charge and labor fees.
- 🏠 Final counts and menu choices may be modified up until 7 days prior to the event at which time the invoice will be produced and can not be altered. If no final guest count is received, we will use the number of guests on the proposal. If the guaranteed guest count falls below 75% of the proposed guest count, the price may be increased. We will make every effort to accommodate any last minute increases in the guest count.
- 🏠 Any party with a guest count under 20 will be subject to a \$750 minimum before tax and service charge.
- 🏠 A non-refundable \$500 booking fee is required at the time of booking and will be applied as a credit to the final invoice. 50% of the Estimated Proposal is due 60 days prior to the event. Deposit refunds on cancellations are handled as follows:
 - Notice over 30 days prior to the event - full deposit less the booking fee
 - Notice 11 to 29 days prior to the event - 50% of the deposit less the booking fee
 - Notice 10 days or less prior to the event - non refundable
- 🏠 Final payment in full should be made by cash or certified check and is due 7 days prior to the event. If payment is being made by credit card, a 2% processing fee will be added to the total.
- 🏠 Prices are subject to availability and market fluctuations and are subject to change.
- 🏠 Instructions regarding left over food should be discussed prior to event.
- 🏠 We are pleased to accommodate any special dietary requests. We ask that you please bring any requests or needs to the attention of your sales manager before selecting menu items.
- 🏠 Our standard staff uniform for weddings, formal events, and personal chef events is a black button down shirt, black pants and a black knee length WHC logo apron. Our staff uniform for casual events is a Navy Blue WHC polo, WHC hat and khakis. Please inform your sales representative if you would like to request something different.