



# CREPES BONAPARTE

## Crepe Station Catering FAQs

### **How do I reserve the date for my event?**

In order to reserve a date, we require a signed contract and a deposit.

### **How much is the required deposit?**

The deposit is 50% of your total for your booked package.

### **I see that you charge per person and per hour. Are there any other fees?**

We charge sales tax at 7.75%. An additional destination fee may apply if your event is outside of our normal service area.

### **What do you charge for kids?**

We do not have a kids' price – all of our pricing is based on an average adult sized portion.

### **How many crepes can each of my guests have?**

During the time we are serving, your guests can enjoy as many crepes as they'd like.

### **When do I need to let you know my final guest count?**

You can change your final guest count up to 48 hours prior to your event, unless your count increases by more than 20%. Ten days notice must be given for an increase greater than 20%.

### **When do I need to let you know my menu selections?**

Your menu checklist should be submitted with your signed contract and deposit.

### **What if there are more guests present on the day of the event than I booked for? Will I be charged more?**

You will not be charged more if there are more guests present than what we are booked for, however we cannot guarantee that we will have enough food. This is why it is very important that you provide us with your most accurate estimated guest count.

### **How long does it take for your staff to set up and clean up?**

Your chef will arrive approximately 30 minutes prior to service time to begin setting up. Both set up and clean up take around 30 minutes.

### **How many chefs and/or stations will there be at my event?**

The number of chefs at your event depends on your final guest count, the number of hours of service, and your selected catering package.



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### **How much space do you need for your set up?**

Each crepe station requires an 10' x 10' space. Additional space may be needed for beverage stations and salad service tables, if this is part of your booked package. Stations using electric grills can be set up indoors. Stations using gas grills **MUST** be set up outdoors or in a very large, well ventilated room (such as a ballroom). You can confirm with the Catering Manager prior to your event whether your chef will be using electric or gas grills.

### **Do you require electricity?**

If your event only requires one chef, we may need two outlets on separate circuits (we require 13 amps from each outlet). We will provide 50 ft extension cords to reach the outlets.

### **Do you provide lighting for your crepe station?**

We do not provide any lighting for our crepe station. **Please be sure that the location where you would like the chef to set up is well lit enough for them to safely cook.**

### **What do I need to provide for the chef and my guests?**

We provide everything necessary to prepare and serve the crepes, including tables, linens, and disposable black plates, forks, knives, and napkins. We recommend having a trash can available for your guests to dispose of their used plates, utensils, and napkins.

### **Can I provide additional crepe fillings for your chef?**

You may not provide additional crepe fillings to the chef. Because we are a licensed and insured catering company, all food that we serve must be provided by us. If you would like additional fillings provided, please let us know and we will provide you with a quote for the additional fillings.

### **Can I have the chef serving for less than two hours?**

You may have the chef at your event for less than two hours, however you will be charged for the full two hours of service.

### **Can I decide on the day of the event to keep the chef serving longer?**

Your chef may or may not be able to stay longer at your event, depending on our event schedule for the rest of the day. If you would like your chef to stay longer, be sure to ask him at least 20 minutes prior to your originally scheduled end of service time. Additional time will be charged at a rate of \$25 per half hour.

### **Can I try your crepes before my event?**

You may sample our crepes at our crepe truck. A weekly schedule for the crepe truck can be found at <http://www.crepesbonaparte.com/crepetruck/>.

### **Can you provide me with references?**

References are available upon request.