

Moreish Kitchen Terms and Conditions

To ensure expectations are aligned and your special day runs as smoothly as possible, please read through our terms and conditions. Just let us know if you have any questions.

1. Quotes are made up of the following elements:
 - Menu price per head
 - Mobile kitchen hire (if required)
 - Staffing- wait and bar staff
 - Front of House Manager
 - Vehicle travel costs
 - Hire equipment
 - Special services provided by Moreish Kitchen at the request of clients (case by case basis)
2. Menu Price per head includes:
 - Bridal photography hamper (for weddings)
 - All food items
 - Chef and kitchen staff
 - All platters and serving utensils
 - All plates, cutlery and crockery (white and stainless steel unless specified)
 - Table clearing, rinsing and stacking service for individual plates and cutlery (hire company crates/boxes to be left in a designated place).
 - Alternative menu options for guests with special dietary requirements. Dietary requirements and seating plan to be supplied by client 4 weeks prior to event.
 - Full set up and pack down service
3. Menu Price excludes:
 - Linen, napkins and all table decorations
 - All glassware (Moreish Kitchen reserves the right to supply/hire the glassware)
 - Moreish Kitchen can arrange all hire equipment by prior arrangement
 - Travel fee
 - Planning services
 - Mobile Kitchen
 - Ice
 - Staffing
4. Staff costs
 - Front of House manager, wait and bar staff will be quoted and these are subject to change based on wedding timeline and menu choices.
 - Moreish Kitchen reserves the right to set minimum/maximum staffing requirements.
5. Bar Service
 - Bar services to be provided by Moreish Kitchen unless prior arrangements made with professional beverage service providers- eg caravan bars.
 - Glass drink dispensers, ice tubs, serving trays, bottle openers and chilly bins provided by Moreish Kitchen.

- All non alcoholic drinks to be provided by Moreish Kitchen unless prior arrangements made.
6. Set up/ Styling
 - Table and bar set up provided by Moreish Kitchen unless independent stylist/planner arranged with Moreish Kitchen prior to event.
 - Full styling is by prior arrangement and may incur additional charges.
 - Moreish Kitchen reserve the right to charge an additional fee should the set up requirements be extensive/exhaustive/ not specified during the planning process.
 - Moreish Kitchen will help with on the day management
 7. Clean up and pack down
 - All individual plates, cutlery and all Moreish Kitchen serve ware to be removed from tables, rinsed, stacked and packed away.
 - If running the bar, we will collect empty bottles, glassware and associated rubbish throughout the event until agreed departure time.
 - Final clean up and pack down to be determined with venue owner and client prior to event.
 - Rubbish and bottles to be removed from event site by client, unless organised prior to event or by venue operator.
 - Moreish Kitchen to provide black rubbish bags and leave catering rubbish in designated area, unless organised prior to event.
 8. Quoted prices exclude GST (this will be clearly indicated).
 9. Ongoing communication with Kim and Moreish Kitchen inclusive in overall price (full planning services may incur additional fees)
 10. Site visits and client meetings by prior arrangement and preferably in the off season.
 11. Social Media & Website- Images of food, venue, table settings and other aspects of your event, maybe shared on our Social Media pages and/or website. No images of bridal party or guests will be displayed without permission.
 12. Final menu required 1 month from event. Changes made after this date may incur admin charges.
 13. A \$2500+ GST non-refundable deposit required to secure your date.
 14. **Final invoice to be paid in full 4 weeks prior to the event.** Final Invoice will reflect changes to the menu and guest numbers - this may differ to the original proposal.
 15. Final numbers required 1 month prior to event. Changes in final numbers may incur admin charges. Moreish Kitchen reserve the right to increase the cost per head if final guests numbers drop from the original proposal.
 16. Moreish Kitchen reserve the right to invoice you following your event for any breakage's, damages, lost items and/or additional time incurred.
 17. A 5% interest per month on unarranged late invoices payments will apply
 18. Public holiday surcharges will apply if prep days prior to your event (Or your actual event) falls on a public holiday.
 19. Power points/generator, water supply and drainage required for mobile kitchen