



Hudson's Famous Terms and Conditions

Hudson's Famous Catering wants your event to be a success and the best way to achieve this is to formulate a strong, honest and open relationship with you, where communication is clear and expectations from both sides are understood from the outset.

By paying the required deposit to secure the date of your function, you are agreeing to these outlined terms and conditions.

The Quote

Upon request and following our discussions, Hudson's Famous Catering will provide you with a quotation. It will remain valid for your particular event. In this instance that the event brief alters, it may be necessary to review and reissue the quotation.

The Payment

To confirm the date for your function, a deposit based on a minimum of 20% of total quotation costs, is required. Confirmation of your event will be upon receipt of the deposit. Failure to pay the deposit may result in Hudson's Famous accepting another client booking for that date.

Full pre-payment of all known costs is payable one week before the date of your event. Any outstanding accounts of may incur interest at 2% of the total invoice.

Payment of deposit is purely securing the date of your function. The menu and package is completely subject to change on your instruction further to this instance.

Prices

Prices quoted are subject to change without notice, based on increases in cost prices from suppliers, fuel, natural disasters etc. However, prices are confirmed and will remain the same as quoted should you have paid your deposit. All prices are inclusive of GST.

Cancellation

In the instance that you may need to cancel your event, the following conditions apply –

- All cancellations must be made by telephone, in the first instance and then confirmed in writing via e-mail.
- If the client should cancel the event one calendar month or more prior to the event date specified in the quotation, Hudson's Famous reserve the right to hold the 20% deposit paid, for all out of pocket disbursements and administration costs incurred to the company.
- If you should need to cancel the event less than one week prior to the event date specified, the client shall remain liable to pay 100% of the total costs.
- Where circumstances beyond Hudson's Famous Caterings control prevent us from fulfilling any obligations, Hudson's Famous will, by notice in writing to the client, terminate the contract and return to the client any balance of the payment on the account.

Labour Hire

A minimum of 3.5 hours work is required per staff member.

Event's Supervisors are recommended at events that require following meticulous running sheets and supervising of front of house. An Events Supervisor is mandatory at a wedding.

In some instances, a chef may be included in your quoted package. Sunday and public holiday rates will still apply

- Bar and Wait Staff are charged at \$39.00 per hour (Sundays and Public Hols + \$7.80/hr).
- Cocktail Barman are charged at \$42.00 per hour (Sundays and Public Hols + \$8.40/hr).
- Chefs are charged at \$42.00 per hour (Sundays and Public Hols + \$8.40/hr).
- Catering assistants at \$35.00 per hour (Sundays and Public Hols + \$7.00/hr).
- Event's Supervisors are charged at \$45.00 per hour (Sundays and Public Hols + \$9.00/hr).

Staff on Time

Although we allow an extra half an hour to get to every function to cover the small incidents that occur from time to time on the way to a function, Hudson's Famous Catering cannot be held responsible if major incidents prevent us from arriving on time (e.g accident on major road). Hudson's Famous Catering and the Chef on the day will always communicate this to the customer as long as an accurate on the day contact is provided by the client.

Safety and Hygiene

It is the customer's responsibility to ensure children and guests are kept away from any hot or potentially dangerous equipment, including chef equipment. Hudson's Famous cannot take any responsibility for any damage to property or persons caused by non-compliance. Pets and other animals must be prevented from entering any area where food is being prepared or served to meet food hygiene and safety requirements.