



Homestead Resort Catering Policies

Thank you for choosing the Homestead Resort Catering Company. We pride ourselves on our level of quality of food and service. Please take time to review our policies listed below.

Deposits and minimum: There is a minimum of \$500.00 total for any event. We require a deposit of 50% of the estimated total value of the function in order to commit to the chosen date and menu. If the event is canceled 30 days prior to the scheduled event 90% of your deposit is refundable; however, if canceled in less than 30 days prior to the scheduled date your deposit is non-refundable.

Final Changes: To maintain a high level of quality we have set a time line for changes to menu items, service requirements, and guest counts. We require notice 7 days prior of the date of your function for all changes to menu items and service requirements. For guest counts we require no less than 72 hours notice.

Prices, Service Charge and Tax: Prices listed on our menus are subject to change; please verify updated prices with your coordinator. 19% service charge will be added to all food and beverage costs and local sales tax applies to total value before the gratuity is added.

Payments: All remaining charges are due at the conclusion of the event unless previous arrangements have been made.

At the conclusion of your event, all food and non alcoholic beverages are the property of the The Homestead Resort.

Service Requirement



In order to maintain our Four Diamond level of service that the Homestead Resort is known for, we have created minimum staffing requirements for all functions.

Service of Buffets: A minimum of two staff members are required, one server and one chef, per 40 guests.

Service of Plated Dinners: One server per 20 guests and one chef per 20 guests.

Service of Receptions and Cocktail parties: Require a minimum of one server, chef and bartender.

Rates for Staff



Each staff member required or requested will be billed at a minimum of seven (7) hours. Any time exceeding the 7-hour minimum will be added to the final billing. Chefs and Bartenders are billed at \$30.00 per hour and Servers are billed at \$25.00 per hour.

Table Settings and Service Ware



We will provide tables, linens, and all other service needs for the buffet tables. Tables, chairs, linens, and service needs for guests are the responsibility of the customer. Listed below are our rental rates. If you do not see an item listed below that you would like us to provide, please let us know. We work with local rental agencies and are able to accommodate almost all needs.

Basic table setting: one fork, one knife, one glass, one dinner plate and one water glass.

\$2.00 per person

Our basic table setting suits the minimum needs for an event. If you choose a multi course dinner or any other event that requires additional service ware, these items may be rented. Service ware rates listed below.

Service ware and rentals per piece:

Glass ware:	\$. 50
Plates and bowls:	\$.50
Flatware:	\$.50
Guests Tables:	\$9.50
Folding Plastic Chair:	\$1.00
Folding Wood Chair:	\$3.50
Table Cloth	\$2.50