

Smokin' Bones BBQ Catering Policy

We are happy to assist you with your catering needs. We are a company that prides ourselves on producing the Highest possible Quality BBQ. All our Meats are cooked "Low and Slow", and we take all of the time required to ensure our best product. Because of this we do require the following terms and conditions.

Terms and Conditions

- We ask that Catering Parties are a minimum of 50 people.
- We require 72-hour notice on Catering orders, in which both parties will review and sign a contract. Any order placed with less than a 72hour notice is subject to a \$50 non-refundable charge.
- We require a 50% Deposit on all Catering Agreements. The Balance is due on delivery of Product. No checks are accepted. (Unless the full balance is paid 48 hours prior to the date of the event).

Note: A Full Refund of the deposit will be given for orders that are cancelled 48 hours before the agreed upon Date. Orders cancelled 24 hours prior to date of the event will receive 50% of the deposit.

Orders cancelled less than 24 hours of the event, will result in forfeiting your deposit.

- If your event is located outdoors (Such as a park), The customer is responsible for obtaining a park permit, and/or any other documents that may be required by the location.

Note: In a Park setting, we recommend that you consider proper Hot & Cold Storage to ensure proper Food Safety. (Smokin' Bones BBQ will not assume responsibility for proper Food Storage once it has been delivered.)

Catering Pricing

- Group Pricing are listed above which is priced for "Drop-Off only.
- If you would like us to "Set-up", Serve, and Clean-up, we can accommodate this request. We can do this for \$25 per person for groups up to 200 people. We offer a (2) Meat option with (2) Sides, Dessert and Iced Tea and or Lemonade.
- This is for 3-hours of service, after which we charge an additional \$50 per hour afterwards. (Set-up, Serve, and Clean-up)

Dietary Needs

Currently Smokin' Bones BBQ does not offer Vegan items at this time.

Known Food allergens (gluten, milk, & eggs,) are present on our Food Truck in one form or another.

We will do our absolute best to avoid any accidental cross contamination contact, but cannot guarantee the complete absence of any allergens, and will not accept liability for this.

The range of tolerance or reactions to the presence of food allergens varies greatly among individuals. Decisions on the precautions you should take, or risks you may expose yourself to, are always best made by you in consultation with your physician.

If you have any questions about our menu ingredients, preparation methods, or other allergy concerns, please CONTACT US before you consume any items from our menu.