



CHEF LADI WEAVER

BOOKING & CATERING POLICIES

Good Food | Brighter Days | Southern Comfort, Made with Love

BOOKING & PAYMENT

- Orders should be submitted at least 7 days before the event and remain subject to availability until the required deposit is received.
- A 50% deposit is required to confirm the order. Dates are not held and preparation does not begin without payment.
- The deposit is nonrefundable. With at least 7 days' written notice, it may be transferred one time to a mutually agreed future date, subject to availability and current pricing.
- The remaining balance is due no later than 3 days before the event. An unpaid balance may result in cancellation and forfeiture of the deposit.
- Cash and approved digital payments are accepted. Payment instructions will appear on the customer's invoice.

ORDER CHANGES & CANCELLATIONS

- All menu, quantity, guest-count, pickup/delivery and timing changes must be requested at least 5 days before the event.
- Changes after the deadline are not guaranteed and may require additional charges. Reductions after the deadline do not create a refund or credit.
- If Chef Ladi Weaver Catering must cancel an order, the customer may choose a full refund of payments received or transfer the order to an available date.

PICKUP, DELIVERY & SETUP

- Pickup is available in Hampton, Virginia. Delivery is available for an additional fee based on distance, order size and service requirements.
- The customer or an authorized adult must be available at the agreed pickup or delivery time. Delays may affect food temperature and event timing.
- Plates, utensils, serving utensils, chafing equipment, setup and on-site service are included only when specifically listed on the approved quote or invoice.

FOOD, SERVINGS & SPECIAL REQUESTS

- Half pans generally feed 8-10 people and full pans generally feed 15-20 people. Serving estimates are approximate and vary by menu item and portion size.
- Pan items are priced by pan. Chicken, wingettes and specialty items are priced by quantity as shown on the menu.
- Seafood and specialty-request prices may change based on market cost. Any adjustment will be disclosed before final approval.
- Customers must disclose food allergies and dietary restrictions before booking. Food is prepared in a kitchen that handles common allergens; an allergen-free environment cannot be guaranteed.

CUSTOMER ACKNOWLEDGEMENT

By signing below, the customer confirms that the order details are accurate and agrees to these booking and catering policies. These policies become part of the final quote, invoice and order confirmation.

Customer name

Event date

Customer signature

Date