



Full Service Catering

Full Service Catering includes: site planning; tables and table cloths for the buffet; food, its preparation and presentation; platters, baskets, service pieces and chafers; as well as attendants to each service station. Also included is cleanup of all debris incidental to food preparation and serving.

When freshness is imperative, such as is the nature with grilled and steamed preparations, foods are freshly prepared on site. This on-site cooking on our handsome equipment entertains the senses of sight and sound as well as smell and taste. Foods are available to guests in a buffet style. Quality disposable plates, flatware, napkins, and condiments are provided for guests. Service is provided rain or shine so ample shelter must be provided for the service area.

Because each Full Service production is quite unique, the price is figured for each event and is given on a per person basis. This price is effected by five variances:

- Number of persons served
- Menu to be served
- Location
- Length of service time
- Extra services provided

Any changes in these five items will reflect a change in the price per person.

Limited Service

We can prepare any item from Our Menu for Take Home or Delivery. We also have specially designed trays of our most popular items. You will find these on our special Take Home menu page. These items can also be delivered for an extra fee based on miles traveled. We have chafers available for rent. Disposable plates, napkins, forks, knives, spoons, and cups can also be purchased separately.

Regardless of the level of service you choose, ask about our FEST Guides, a collection of documents designed to help make your FESTing easier and more efficient.

Billing and Deposits

Initial production contracting is given based on a projected number of persons attending. This price is good for variances of plus or minus ten percent (+/-10%) in the number of people attending. If the guaranteed number attending changes more than ten percent, the price per person will change.

Guarantee of exact number of persons attending can be made any time up until five (5) full working days before the event. Any increase in numbers after the guarantee date, if they can be done, will be done at a higher rate. This compensates us for the additional preparation required. Children under the age of 3 need not be counted.

Dates are temporarily reserved upon presentation of proposal and are held for fifteen (15) days. Fifty percent (50%) of total projected fee is due upon confirmation of date. Balance is due at the end of service the day of the event. Add 5% state and local sales tax. Gratuity is not included in the bill, but is left to your discretion..



Additional Items and Services

We can also provide other Services and Rental of items to enhance your FEST.

Bar set ups *An extended array of mixers & garnishes* 1.95/person

Through our network of special event companies, we can refer you to the best providers of additional items and services at no additional fee. These providers include; rentals, bartending, entertainment, photography and florists.

Banquet Facilities

Our lunch restaurant, Willaby's in White Stone is available for your evening and Sunday FESTing. The dining room features a cozy rustic atmosphere, central accessibility on a main thoroughfare, and will comfortably seat up to 50 of your guests for buffet or plated meals.

Banquet and picnic facilities are also available in various locations throughout this area. We will be happy to help you secure the optimal facility for your FEST.

Help yourself to use the following form to take notes

FEST Date

FEST Time Begin

Food Service Time Begin

Location:

Projected number to attend

Menu

Price

Things I provide

Things Willaby's provides

Willaby's Catering P.O. Box 1122 White Stone, Virginia 22578 804/435-3669

www.willabys.com