



Terms & Conditions

Here at Bradleys Kitchen we pride ourselves on our great customer service. Your wedding day is the most special and memorable day & it is very important that everything runs smoothly during the day so that you, the Bride & Groom, and all your guests can relax and enjoy yourselves. This is of key importance to us, and we like to work closely with the Bride & Groom beforehand to ensure an amazing and memorable day is had by all.

1) BOOKING YOUR DATE WITH BRADLEYS KITCHEN

All event bookings must be confirmed in writing by the Client. A non-refundable deposit is required to secure Bradleys Kitchen for the date of your event.

2) DEPOSIT

a) A deposit figure (subject to the inclusion of VAT) will be provided to the Client in writing by Bradleys Kitchen once your booking confirmation is received.

b) This deposit will be deducted from the total event costs which will be issued to the Client no later than 10 working days prior to the event.

c) Payment methods available include bank transfer, debit card, credit card, cheque and cash. Note that credit card transactions will incur a 3% admin fee.

3) BOOKING CONFIRMATION

Once the Client's deposit has been received a receipt will be issued by Bradleys Kitchen together with a letter which will include your draft menu, event summary and estimated costs based on the number of guests and selections made by the Client at this time.

4) VARIATIONS TO THE PRICE

a) All bookings are subject to minimum guest numbers which must be confirmed within 3 weeks of the event. We allow a movement of 15% guest numbers on the original quoted price. If guest numbers are outside of the 15% a new price must be quoted.

b) Where children are attending – if over 12 years of age they are payable at the same rate as adults, if under 12 years of age they are chargeable at half the adult price (subject to minimum numbers mentioned above).

Children under 5 years will be free of charge. Any variation to menu selections for children must be discussed with Bradleys Kitchen as soon as possible so our menus can be revised accordingly.

5) PAYMENT OF TOTAL EVENT COSTS PRIOR TO EVENT

a) Payment in full is required for all catering services to be provided by Bradleys Kitchen prior to the event. Final guest numbers must be confirmed to Bradleys Kitchen no later than 3 weeks prior to the event.

b) The information provided at this point will be used to produce your total event cost invoice, arrange staff and co-ordinate with your venue. Once our invoice is received by the Client payment must be received no later than 10 working days before the event.

c) Should Bradleys Kitchen be advised of any changes to event requirements (including the reduction of guest numbers) at a date less than 3 weeks prior to the event, Bradleys Kitchen reserve the right to accept these changes and reduce our invoice value, however should increases occur due to additions once full payment has been received Bradleys Kitchen will raise an additional invoice following the event for these guests for the additional food required. Payment will then be due for immediate settlement by the Client.

6) CANCELLATION CHARGES

- a) In the unfortunate event of a booking having to be cancelled, Bradleys Kitchen require confirmation in writing from the Client. Your deposit will be retained and the following charges will be incurred
 - i) Cancellation received within 60 working days of event – 50% of total event cost
 - ii) Cancellation received within 15 working days of event – 100% of the total event cost
- b) The total event cost will be based on the numbers of guests scheduled, at the agreed price per head + VAT.
- c) Any additional costs incurred by Bradleys Kitchen in preparation of the event up until the time of cancellation will be charged to the Client. This is to cover any losses caused to Bradleys Kitchen for administration costs, travel, supplies etc. and will be discussed fully in the event of cancellation.

7) DIETARY REQUIREMENTS AND ALLERGIES

Bradleys Kitchen will endeavour to provide suitable adaptations to the Clients menu for any guests with special dietary requirements or allergies. We cannot however take responsibility for any guests unless advised in advance (no less than 10 working days prior to the event).

8) CLIENTS FOOD AND DRINKS

- a) We accept no liability for any food supplied to the Client by another caterer (or food products supplied by the Client themselves) in addition to those arranged by Bradleys Kitchen.
- b) Where the Client has made additional arrangements (for example, evening food) Bradleys Kitchen require that a Food Disclaimer Form will be completed and returned no later than 10 working days prior to the event.
- c) Bradleys Kitchen will happily serve a Clients arrival drinks, table wines etc. during their event subject to waitress fees or corkage, please ask for further details.

9) CLIENT'S USE OF BRADLEYS KITCHEN PROPERTY AND CLIENTS PERSONAL PROPERTY OR GIFTS

- a) The Client agrees to pay for any loss or damage to any equipment, crockery, cutlery or glassware supplied by Bradleys Kitchen for the event, including any issues caused by the Client guests.
- b) Bradleys Kitchen will not be held responsible for the theft, lost or damage to any personal effects of the Client or gifts brought onto premises by the Client guests.

10) LIABILITY OF BRADLEYS KITCHEN

Bradleys Kitchen accept no liability under any claim whatsoever arising (be it by negligence or otherwise) for any loss over the figure of the existing Bradleys Kitchen Public Liability Limit of Indemnity. Note that this figure which may change from time to time, is available upon request together with a copy of our Certificate.

11) FORCE MAJEURE

Bradleys Kitchen shall incur no liability to the Client if performance of the contract is prevented or hindered by any case whatsoever beyond Bradleys Kitchen control and in particular but without prejudice to the generality of the foregoing, by act of fire, flood, subsidence, sabotage, accident, strike, or lock out and shall not be liable for any loss or damage resulting there from suffered by the Client.

Bradleys Kitchen reserve the right to change our Terms and Conditions when necessary due to the continual evolving nature of our business. It is your responsibility to ensure that you are up to date with our Terms and Conditions which are available on request or printable via our website www.bradleysofanglesey.co.uk

BRADLEYS
bradleysofanglesey.co.uk

Lucy Bradley 07825 795 191 hello@bradleysofanglesey.co.uk

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