

CCC Catering Policies

2026-2027

Catering Policies

- Complete event planning services are available for your event.
- All details, including meal selection, the number of guests expected, equipment requests, and special arrangements, should be made three (3) weeks before the event date. (Quoting Charges may apply)
- Disposable tableware will not be provided in the cost. (Unless quoted that way)
- Some Catering events may require rented equipment for the success of the event, which will be the responsibility of the booking group.
- CCC Catering will not be held responsible for any damages to rented equipment or any independent contractor hired by us for the Guest or the Guest themselves.
- Customized Events - we will work with you to design a custom menu to suit your unique event needs (may be subject to a price change).
- Coffee Pots, Drink Dispensers, Linens, Etc. are the responsibility of the client to return within the following (4) four days of their event. If not returned within the 4 days, additional charges may apply. Rush fees may apply if guest count is not turned in on time. Unless other arrangements have been made.
- For Unforeseen events (Vendor Delivers, Tornado, Accident, flooding, etc.), for CCC Catering, the Customer can not hold the catering company nor its employees liable for any problems that this might cause.
- CCC Catering reserves the right to cancel any event due to problems caused by the customer or its constituents. This may cause the revocation of the party's deposit and funds already given to the company within reason.
- Credit card charges will apply! (4%) On total bill
- Groups claiming Michigan Sales Tax exemption status must provide official documentation to CCC Catering before the scheduled event.
- A \$75.00 returned check fee will be applied to all returned checks. An 18% interest rate will be applied to all unpaid balances. (Daily Rate) All Deposits and Advance Payments, as well as Discounted Packages, will be NON-Refundable.
- Menu Prices are subject to change due to changes in the market and without notice.
- Policies are subject to Change without notice.
- All Serviced Corporate Invoices: Gratuity will be added at 20% for Buffet & 20% for Plated service. (Excludes drop-off events @ 10%)
- All Serviced Events are subject to a gratuity of 15% for Buffet or 20% for Plated service. (Excludes Drop-off events @ 10%)

Food and Beverage

- CCC Catering staff will set up and provide professional service and clean up.
- All food and beverages are subject to 6% state sales tax and 20% Incidental Charge (Not A Gratuity)
- Some venues charge a 'User Fee'. This charge will be added to your invoice.
- Delivery fees are applicable outside a Commonwealth Commerce Center (Round Trip)
- Rush Fee may be added if the guest count is not turned in on time.



- Delivery hours will be charged accordingly (Over-Run Hours, Loading and Unloading).
- The guaranteed number must be phoned in fourteen (14) days before the event.
- The guaranteed number is the minimum your group will be charged. Should the number of guests exceed this number, you will be charged for the number of guests served.
- Overrun Hours (Time not accounted for in the menu's given hours; this can include: Loading / Unloading of Product and Materials, Travel Time, Extra Hours from Staff See ** Rates **).
- CCC Catering reserves the right to return any leftover food to CCC Catering at the end of the food service time. This includes entrees for guaranteed guests who were unable to attend. We also reserve the right to throw out anything we believe is unsafe. Customers are advised that taking home food from an event is "At Your Own Risk" and cannot hold CCC Catering nor its employees liable for food taken.
- Any Unforeseen expenses related to the event will be subject to the booking party and/or the person responsible paying for the expenses.
- All federal, state, and local laws concerning food and beverage purchases and consumption are strictly adhered to.
- Consuming raw or under-cooked meats, poultry, produce, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Rates as Follows (Outside Quoted Menu)

Rates 2026-2027 Are as Follows:

- Travel Rates \$2.80 Per Mile
- Consultant Rate: \$80.00 Per Hour
- Chef Rate: \$65.00 Per Hour
- Coordinator Rate: \$TBD Per Hour or Per Wedding Pkg: \$75.00
- Server Rate: \$35.00 Per Hour
- Please make sure we have all food correct and the date/time.
- Holiday and Weekend Rates will differ.

Credit Card Charges Will Apply: 4% Credit Card Surcharge to Total Balance.

Miscellaneous Materials Not Included in the Menu

- Chafer Fuels \$2.80 each (Will Be added at the time of Final Invoice)
- Frequently asked question: (Incidental Charge: The incidental charge is not a gratuity. An incidental charge is a charge that every event incurs. The charge helps subsidize fluctuations in the following areas: insurance, licensing, breakages, and any unforeseen fluctuations in food cost and/or labor cost, keeping our menu's price points as consistent as possible for the seasonal year.)

Questions or concerns?

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