



Culinary Artistry for All Occasions

Catering Policies

Payments

To confirm reservation for your event date a deposit is required. For most events the deposit is 50% of the estimated costs with the remaining balance due on the day of the event. All food, beverages, services, rentals, and any other noted charges are subject to applicable taxes. If your group is tax-exempt, a copy of the tax exempt certificate must be submitted to *Bonne Cuisine by Michael* upon payment of the event deposit. Payment can be made by cash, cheque or INTERAC e-transfer.

Cancellation

In the event of a cancellation, the deposit will not be refunded. However, it may be used for a future event, and there is no time restraint as to when it can be used.

Gratuity

Based on the industry standard, a 20% gratuity will be added to all full-service events.

Attendance

Attendance must be confirmed no less than two weeks prior to the event date, and may be increased up to 48 hours prior to the event date. The charge per person is based on the confirmed number of guests or the final count of attending guests, whichever is the greater.

Equipment Rentals

Any serving ware or equipment required and not provided by *Bonne Cuisine by Michael* will be supplied at an additional charge. Dishes, cutlery, glassware, serving pieces, linens, tablecloths, utensils, bar ware, etc. are available, and rates vary depending on style of set-up (i.e. sit-down dinner, buffet dinner, cocktail reception). Rentals that are used at the event will be removed by *Bonne Cuisine by Michael* prior to staff departure on the day of the event.

Staff Service

Our professional staff is well groomed and trained to meet your needs. Charges for on-site personnel are as follows: serving staff at \$25 per hour, Service Coordinator at \$30 per hour, Junior Chef at \$25 per hour and Executive Chef at \$60 per hour. Minimal charge per staff is 4 hours per event.

Bar Service

Bonne Cuisine by Michael can provide accredited "Serve it Safe" staff for your event. Clients are responsible for any permits, compliance with regulations, etc. as per the Liquor, Gaming and Cannabis Authority of Manitoba (LGCA) requirements. A bar essentials service charge per guest may be applicable, dependent on beverage service selection.

Travel Fee

A fee may be applicable if the catered event location is beyond the City of Winnipeg's perimeter highway. A charge of \$5.00 per kilometer may be applicable. Please note that staff hours are charged from the time they leave the City limits until they return.

Note: prices listed in this package are based on parties of 20 guests or larger, and subject to change without notice.

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For all your corporate, private and in-home food experiences.

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