Seductive flavors, seasonal ingredients, and creativity cultivate memorable experiences.

Using the freshest of ingredients, our cuisine will play an integral role in your health & wellness while being inspirational.

- Yale Catering
Whatever your needs, our packages can be tailored to exceed expectations.

We provide complete meeting packages to simplify the meeting process and offer the greatest value. Additionally, our experienced catering team will gladly work with you to create a menu customized to your event.

*All day packages offer the greatest value.*

- **All Day Meeting Menu:** page 4
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Breakfast
Fresh Miniature Bagels
Chef Selection of Miniature Scones, Muffins and Croissants
Spring Sliced Fruit Platter: Melon, Pineapple and Assorted Seasonal Berries
Whipped Butter, Cream Cheese and Rose’s Berry Farm Jam
Free Range Peeled Hard Boiled Eggs
Orange and Cranberry Juices

Breakfast Enhancements:
Vegetable & Goat Cheese Quiche $3/pp
American Hot Buffet: $8.50/pp
Spring Onion & Goat Cheese Frittata, Roasted Red Potato Home Fries, Applewood Smoked Bacon, Country Sage Sausage Links, and French Toast Bread Pudding
Mason Jar Yogurt Parfaits: $5/pp
Vanilla Bean Greek Yogurt, Seasonal Fruit Puree and Yale Bakery Granola
Smoked Salmon Platter: $6/pp
Smoked Salmon served with Capers, Scallions, Chopped Egg, and Lemon-Dill Crème.

Lunch
Salads
Signature Salad: Baby Arugula, Shaved Radishes, Crumbled Goat Cheese, Sunflower Seeds, Dried Cherries, and Caramelized Honey Vinaigrette
Farmer’s Market Grain Salad
Seasonal Vegetable Compound Salad

Sandwiches
All Natural Rosemary Chicken Breast, Goat Cheese, Apples, and Honey Mustard served on Sesame Ciabatta
Steakhouse Sub includes Roast Beef, Gorgonzola Spread, Sautéed Mushrooms, and Onions served on Ciabatta
Carved Turkey Breast, Brie and Herb Mayo served on Poppy Brioche
Classic Tuna Salad served on Multigrain Bread
Roasted Vegetable Wrap

Sweets
Raspberry and White Chocolate Chip, Key Lime Shortbread, Chocolate Chunk and Sweet & Salty Butter Pecan Cookie

Breaks
Morning “Power Boost” Break
Ripe Bananas, Fuji Apples, Granny Smith Apples, Clementine, Assorted Protein Bars, and Greek Yogurts

Afternoon “Healthy” Break
Vegetable Chips and Organic Trail Mix with Dried Fruit & Nuts

All Day Beverages:

Pricing is based on:
Full Day Package: $68/pp
Half Day AM with Lunch: $53/pp
Half Day PM with Lunch: $43/pp
Full Day Excluding Lunch: $53/pp

Inclusive of compostable service ware, linens, and service equipment. Table and chairs are not included and can be rented for an additional charge.

Minimum 25 people.
Continental Breakfast: $12.50/pp
- Fresh Miniature Bagels
- Chef Selection of Miniature Scones, Muffins, and Croissants
- Spring Sliced Fruit Platter: Melons, Pineapple, and Assorted Seasonal Berries
- Whipped Butter, Cream Cheese, and Rose’s Berry Farm Jam
- Free Range Peeled Hard Boiled Eggs
- Orange and Cranberry Juices
- Peruvian Blend Regular Coffee, Columbian Supremo Decaffeinated Coffee and Teatulia Tea Selections

Hot American Breakfast: $19.50/pp
- Fresh Miniature Bagels
- Chef Selection of Miniature Scones, Muffins, and Croissants
- Spring Sliced Fruit Platter: Melons, Pineapple, and Assorted Seasonal Berries
- Whipped Butter, Cream Cheese, and Rose’s Berry Farm Jam
- Individual Spring Onion & Goat Cheese Quiche
- Applewood Smoked Bacon
- Lamberti Chicken Sage Sausage Patties
- Roasted Red Potato Home Fries
- Ancient Grain Oatmeal with Local Maple Syrup, Dried Cherries, and Slivered Almonds
- Orange and Cranberry Juices
- Peruvian Blend Regular Coffee, Columbian Supremo Decaffeinated Coffee, and Teatulia Tea Selections

Breakfast Enhancements: 
- Free Range Peeled Hard Boiled Eggs $2/pp
- Yogurt Shooters with Vanilla Bean Greek Yogurt, Local Honey and Fresh Seasonal Berries $2/pp
- Assorted Greek Yogurt $2.50/pp
- Mason Jar Yogurt Parfaits with Seasonal Fruit Puree, Vanilla Bean Greek Yogurt and Yale Bakery Granola $4/pp
- Ancient Grain Oatmeal with Local Maple Syrup, Dried Cherries, and Slivered Almonds $4/pp
- Individual Asparagus with Blue Cheese Quiche & Individual Spring Onion with Goat Cheese Quiche $4/pp
- Smoked Salmon Platter with Capers, Scallions, Chopped Egg, and Lemon-Dill Crème $6/pp
- Cinnamon Spiced French Toast Bread Pudding $6/pp

Minimum 25 Guests. Pricing does not include labor, rentals or venue fees.
**Buffet Menu**

**Wooster Square Buffet: $29pp**
- Marinated Roasted Beets, Baby Arugula, Toasted Hazelnuts, and Crumbled Blue Cheese
- Panzanella Salad with Rustic Bread Croutons, Tomatoes, Fresh Mozzarella, Cucumbers, Kalamata Olives, Shaved Red Onion, and Pesto Vinaigrette
- Herb Roasted Chicken, Marsala Jus and Rosemary-Parmesan Crushed Russian Fingerling Potatoes
- Fennel Rubbed, Line-Caught Cod Provençale
- Asparagus with Spring Mushrooms
- Herbed Focaccia
- Mini Cannoli
- Tiramisu Trifle in a Mason Jar

**Mediterranean Buffet: $32pp**
- Persian Chopped Salad with Romaine, Cucumbers, Kalamata Olives, Red Onion, Red Peppers, Tomatoes, and Oregano-Lemon Vinaigrette
- Souvlaki Marinated Chicken Kabob
- Kebab Meatballs with Tzatziki Sauce
- Falafel with Tahini Dressing
- Persian Rice Pilaf with Dried Apricot and Roasted Pistachios
- Garam Masala Spiced Roasted Vegetables
- Warm Pita
- Persian Baklava
- Sliced Fresh Fruit

**Edgewood Buffet: $35pp**
- Fennel, Orange, Chopped Kale, Sunflower Seeds, and Burnt Orange Vinaigrette
- Haricot Vert, Bacon Lardon, Frisée, Baby Arugula, and Roasted Shallot Vinaigrette
- Flat Iron Steak with Roasted Russian Fingerling Potatoes and Hunter’s Sauce
- Blackened Tilapia with New Orleans Style BBQ Sauce and Parmesan Polenta Cakes
- Seasonal Berry Trifle in Mason Jar
- Upside Down Pineapple Cake with Rum Glaze

**Taste of Pacific Buffet: $35pp**
- Asian Pear Slaw with Gochujang Vinaigrette
- Cucumber-Seaweed Salad with Yuzu Vinaigrette
- Kung Pao Charred Brussel Sprouts
- Kalbi Marinated Chicken with Kimchee Fried Rice
- Cantonese Pork Belly and Steamed Chinese Broccoli with Ginger
- Asian Trinity Rice Pilaf with Toasted Almonds
- Coconut Panna Cotta with Confit Pineapple
- Matcha Green Tea Roll Cake

OUTDOOR BUFFET MENU

**Backyard Grill: $31pp**

Baby Mixed Lettuces, Carrot, Grape Tomatoes, Cucumbers, Shaved Red Onion, and Balsamic Vinaigrette

Red Bliss Potato Salad with Buttermilk-Dill Ranch

Hummel Bros. Hot Dogs, Yale Burger, Beyond Meat Burgers, Brioche Buns, Hot Dog Buns, Relish, Stadium Mustard, Ketchup, Sauerkraut, and “Red” Onions

Five Cheese Macaroni & Cheese

Sliced Seasonal Fruit and Berries

Smore Brownie Bites

**BBQ Tasting: $34pp**

White Balsamic and Gorgonzola Dolce Slaw, Red and Green Cabbage, Carrots, Peppers and Red Onion

Peach Baked Beans

Roasted Corn Salad with Peppers, Red onion, Scallion, and Cilantro Lime Vinaigrette

Georgia Pulled Pork

Smoked Chicken with a Blackberry Barbecue Sauce

Skillet Cheddar Corn Bread

Freshly Sliced Watermelon

Banana Pudding

Both packages include Seasonal Fruit-Infused Spa Water, Assorted Pepsi Soft Drinks, Honest Tea and Yale Bottled Water. Minimum of 25
Plated Dinner Menu

Starters (Pick One)

Signature Salad: Baby Arugula, Shaved Radishes, Crumbled Goat Cheese, Sunflower Seeds, Dried Cherries, Caramelized Honey Vinaigrette

"PLT": Applewood Smoked Portobello Mushroom, Baby Romaine, Heirloom Tomatoes, and a Chive Buttermilk Dressing

Spring Salad: Asparagus, Purple Ninja Radish, Pea Shoots, Miniature Brioche and Herb Vinaigrette

Tri-Color Salad: Radicchio, Arugula, Endive Butternut Squash Chips, and Pomegranate Vinaigrette

Shaved Fennel Salad: Citrus, Arugula and Blood Orange Vinaigrette

Fig & Arugula Salad: Baby Arugula, Caramelized Fig, Oranges, Feta Cheese, Star Anise and Oregano Vinaigrette

Entrees (Pick One)

Dry Aged New York Strip served with Crushed Fingerling Potatoes, Jumbo Asparagus and Béarnaise $58

Herb Roasted Tenderloin served with Wasabi Pea Puree, Oyster Mushroom, Roasted Carrots and Natural Jus $60

Pan Roasted Chicken served with Green and Yellow French Beans, Baby Carrots, Parsnip Mousseline, Roasted Cipollini Onion, and Roasted Garlic Chicken Jus $44

Pan Roasted Salmon served with Heirloom Cauliflower, Fava Bean Puree, Gochujang Foam, and Tangerine Lace $45

Olive Oil Poached Halibut served with Asparagus, Saffron Risotto, Haricots Verts, and Morel Crema $48

Ginger and Orange Infused Kabocha Squash and Quinoa Cake served with Braised Greens and Thai Spiced Red Pepper Coulis $44

Desserts (Pick One)

Feuillantine: Hazelnut Dacquoise, Crunchy Praline Layer, 70% Dark Chocolate Mousse, Milk Chocolate Mousse Cigarette, and Caramel Espuma

Carrot Cake: Carrot Cardamom Puree, Orange Blossom Gel, Cream Cheese and Kalamata Olive Sorbet

Cheesecake: Vanilla Bean Cheesecake, Ginger Crumb, Confit Pineapple, Macadamia Nut Brittle, and Mango Coulis

Opera Tort Cake: Layer Cake with Hazelnut Dacquoise, Chocolate Genoise, Chocolate Mousse, Roasted Hazelnuts, Raspberry Coulis, and Gooseberry

Key Lime Parfait: Honey Graham Cracker, Key Lime Curd, Meringue, Sour-Patch Lime Zest, and Vanilla Bean Cream

Strawberry “Shortcake”: Local Strawberry, Macaroons, Buckwheat Honey, Aged Sherry Vinegar, Basil, and Ronnybrook Farms Whipped Cream

hospitality.yale.edu/catering (203)436-2382 yale.catering@mailman.yale.edu
Cocktail Reception - One Hour

Passed Hors D’ Oeuvres

Pick 4 (two cold, two hot) $25/pp
Pick 6 (three cold, three hot) $30/pp
$10/pp per extra hour

Cold

Miniature Hummus Toast: Avocado and Tahini Yogurt on Multigrain Bread
Blood Orange and Herb Scented Baby Artichoke Hearts in a Black Sesame Cone
Ricotta, Fig and Prosciutto Bruschetta
Cocktail Shrimp Shooter with Harissa Infused Cocktail Sauce
Chaat Roasted Carrots on Parpadom
Grilled Tofu, Fresh Shiso and Edamame Tartare in a Black Sesame Cone
Foie Gras Torchon on Graham Cracker with Fresh Fig Micro Arugula
House Smoked Salmon with Red Cabbage and Pickled Mustard Seeds on Rye Ficelle
Seared Tuna, Seaweed Salad and Five Spice Tapenade in a Wonton Crisp
Beef Carpaccio, Arugula Pesto and Parmesan Cloud on Pain de Mie
Saffron Poached Pear and Blue Cheese Mousse on Sourdough Toast
Oolong Tea Smoked Duck Breast with Asian Pico de Gallo in Wonton Crisp

Hot

Beef Tenderloin with Pomme Fondantes and Rhubarb Compote
Fried Artichoke Heart with Boursin Cheese and Blood Orange Syrup
Bacon Wrapped Dates stuffed with Manchego and topped with a Balsamic Glaze
Panko Crusted Jumbo Lump Crab Cake with Espelette Aioli
Lemongrass Chicken Pot Stickers with Soy Dipping Sauce
Miniature Tacos with Pork Carnitas Calabaza Aji and Pickled Shallots
Miniature Spring Roll and Yuzu Ponzu
Chicken Samosa with Mint Chutney
Moroccan Spiced Mini Meatball with Mint Cream
Lamb Loin on Dukkah Spiced Pita Chip with Preserved Lemon Tzatziki
Crispy Braised Pork Belly Skewer with Asian Chow Chow
Roasted Tofu Lollipop with Red Curry Peanut Sauce
Brie, Raspberry and Toasted Almond Phyllo Star
Kalamata Olive and Goat Cheese Tart
Miniature French Onion Soup in Brioche
Lobster Cappuccino with Vanilla Foam and Roe Dust

Pricing does not include labor, rentals, or venue fees
C O C K T A I L  R E C E P T I O N  -  O N E  H O U R

Displayed Stations

Artisan Domestic Cheese Board: $7.75/pp
Chef’s Choice Assorted Locally Sourced Artisan Cheeses, Water Crackers, Native Honey, Dried Fruit, and Nuts

Domestic Cheese Platter $4.75/pp
Chef’s Choice Assorted Locally Sourced Cheeses, Water Crackers, Native Honey, Dried Fruit, and Nuts

Carrots and Cauliflower $6/pp
Roasted Tri-Color Carrots and Cauliflower, Piquillo Pepper, Hummus and Blue Cheese Dip

Spring Vegetable Crudité $4.50/pp
Petite Broccoli Florets, Asparagus, Fennel, Portobello Mushroom, Roasted Peppers, Balsamic Onions, and Cauliflower with Dill Crème Fraiche Dip

New Haven Antipasti $6.50/pp
Finocchiona and Mild Chorizo, Sartori Bellavitano Cheese, Roasted Artichoke Hearts, Cured Olives, and Herb Marinated Cremini Mushrooms

Middle Eastern Mezze $8.50/pp
Grilled Pita, Pita Chips, Roasted Pine Nut Hummus, Baba-Ghanoush, Marinated Olives and Labneh with Sumac and Pomegranate

Deviled Eggs $4.50/pp
Lump Crab, Wasabi & Smoked Paprika

Bakeshop Display $12/pp (Select 5)
Brownie Bites, French Macaroons, Miniature Cupcakes, Fruit Tarts, Ganache Tarts, Pecan Diamonds Chocolate Dipped Shortbread Cookies, and Miniature Oatmeal Cream Pie

Sliced Seasonal Spring Fruit $4.75/pp

Artisanal Local and Regional Charcuterie $7.50/pp
Bella Bella Duck Pastrami (West Haven CT), New England Charcuterie Company Beef Bresaola, Pork Finocchiona, Chorizo, and Coppa (Boston MA) with Cornichons, Mustards and Sliced Baguette

Interactive Chef Stations*

American Regional Sliders $9/pp
Grass Fed Beef with Chipotle Aioli, Local Cheddar and Sweet Onion Jam; Maple-Dijon-Brown Sugar Pulled Pork with Pickled Red Cabbage; Grilled Veggie Burger with Avocado and Chipotle

Dim Sum Bar $8/pp
Fire Roasted Whole Edamame, Chicken and Lemongrass Pot Sticker, Shrimp Shumi, Edamame Dumpling, and Spring Rolls Accompanied by Soy Sauce, Yuzu Wasabi, and Ginger Sauce

Shrimp and Grits $8/pp
Sautééd Jumbo Shrimp, Creamy Cheese Grits and Andouille Sausage with Sautééd Pepper Garnish

Pasta Station $12/pp
Penne Pasta served with Shrimp Fra Diavolo, Smoked Tomato and Herb Cream Sauce and Thyme Sausage Ragout

Carving Stations $15/pp*

Roasted Spring Vegetables (Carrots, Fennel, Daikon Radish)

Choice of One of the Following:
Pepper Crusted NY Strip Loin with Chermoula
Banana Leaf Wrapped Organic Salmon with Pineapple Rice Salad
12-Hour Smoked Brisket with Creamy Caraway Cole Slaw and Brioche Rolls

* Requires Chef Attendant.
Break Menu

*Power Boost* $4/pp
Whole Ripe Bananas and Clementines, Assorted Protein Bars, and Greek Yogurt

*Bars* $4.75/pp
Assorted Kind Bars, Cliff Bars and Protein Bars

*Chocoholic* $4.75/pp
Fudgy Chocolate Brownie Bites, Chocolate Dipped Pretzels, Seasonal Chocolate Bark and Chocolate Covered Almonds

*Sweet Treats* $5.25/pp
Raspberry and White Chocolate Chip, Key Lime Shortbread, Chocolate Chunk and Sweet & Salty Butter Pecan Cookie, and Brownie Bites

*Mediterranean Dips and Pita Chips* $5.50/pp
Hummus, Baba Ghanoush, Roasted Red Pepper Pesto, and Pita Chips

*“Sweet & Salty”* $7.50/pp
Caramel Bacon Popcorn, House Made Hummus, Pita Chips, Organic Trail Mix, and Assorted Sliced Fruit and Berries (Melon, Pineapple, and Seasonal Berries)

*Breaks are only available as an enhancement to a previously booked breakfast or lunch order in the same venue. Minimum of 25 guests applies.*
Beverages

Coffee Service $3.25/pp (per hour)
Yale Blend Coffee and Tazo Tea Selections

Cold Bottled Beverage $2.25/pp (per hour)
Pepsi Brand Soda, Honest Tea and Yale Bottled Water

Spa Water Display $1.50/pp (per hour)
Assorted Seasonal Spa Water

Host Bar Service

Actual cost is charged based on consumption.

Per Drink Prices

Pepsi Soft Drinks: $2 each
Yale Bottled Water: $2 each
Juices: $2.50 each
San Pellegrino Water: $7.50 per liter
Connecticut Microbrew Beers: $6.50 per Pilsner
House Wine: $7.50 per Glass
Premium Wine $9.50 per Glass
House Cocktail: $9 per Cocktail
Premium Cocktail: $10 per Cocktail

Hourly Bar Service

All bars include Microbrew Beer, a selection of Two White & Two Red Wine offerings, Pepsi Brand Soft Drinks, Orange Juice, Cranberry Juice and Yale Bottled Water.

Beer, Wine & Soft Drink Package.
1 Hour — $12pp
2 Hours — $18pp
3 Hours — $24pp
4 Hours — $28pp

1 Hour — $16pp
2 Hours — $22pp
3 Hours — $28pp
4 Hours — $32pp

Full Open Bar Package
1 Hour — $17pp
2 Hours — $24pp
3 Hours — $31pp
4 Hours — $33pp

Premium Full Open Bar Package
1 Hour — $21pp
2 Hours — $28pp
3 Hours — $35pp
4 Hours — $38pp
EVENT ACCOUNTING

TAX INFORMATION:

Please check the box below that best describes the event being catered in order to determine whether the charges for catering will be subject to Connecticut sales tax, exempt from Connecticut sales tax, or partially exempt from Connecticut sales tax:

Event will be funded by a Yale University Department. No admission will be charged and the Yale University Department will not be reimbursed by the attendees for the cost of the food and/or beverages. [Note: No sales tax will be charged on cost of food and/or beverages.]

Event will be funded by a Yale University Department. Attendees will reimburse the Yale University Department for ______% of the food and/or beverages. [Note: Sales tax exemption applies to University funded portion only.]

Event will be funded by a Yale University Department. The event is primarily educational in nature (i.e., food and/or beverages were incidental to the event and the event was not a dinner, dance or social event, etc.). Admission will be charged and food/beverages will be included in the price of admission without an extra charge.

Event will be sponsored by an entity other than Yale University. The entity provided the Yale University Department with a Connecticut sales tax exemption certificate, CERT-112 or CERT-123, on which the Connecticut Department of Revenue Services (“DRS”) approved the sales tax exemption. Payment will be made to the University via check drawn on the outside entity’s own account or with a credit card issued in the outside entity’s name (Note: Cash payments do not qualify for the sales tax exemption.). [Either CERT-112 or CERT-123 must be sent to the DRS for approval by the purchasing entity prior to the event. Cert-112 provides as sales tax exemption for a single specific event, while CERT-123 provides a blanket sales tax exemption for one year from the date of approval.] The appropriate approved form must be received in Hospitality PRIOR to the event.

Event will be sponsored by an entity other than Yale University. The entity provided the Yale University Department with a Connecticut sales tax exemption certificate CERT-119 on which the entity has indicated that the food purchase qualifies for sales tax exemption under Conn. Gen. Stat. 12-412(94) AND indicated therein, the number of prior social events for which it claimed exemption for within the calendar year (note: exemption is available for only 5 events per year). Payment was made to the University via check drawn on the outside entity’s own account or with a credit card issued in the outside entity’s name. (Note: Cash payments do not qualify for the sales tax exemption). A copy of the CERT-119 is attached with a copy of the organizations IRS tax exemption determination letter. The University Department agrees to keep a copy in its records for six years from the date the meals were sold. ** NOTE – CERT-119 does NOT need to be sent to the DRS for approval.

None of the descriptions above describe the event, and the charges for the event are subject to Connecticut sales tax.
INTERNAL YALE PAYMENT REQUIREMENTS

All University events paid via University PTAEO must provide charging instructions to Yale Catering prior to event date. All internal Yale events must complete tax exempt criteria above in order to have sales tax waived for event. Please note not all Yale events qualify for exemptions.

EXTERNAL PAYMENT REQUIREMENTS

All external events or events not paid via University PTAEO must be fully pre-paid three (3) business days prior to the event date. Yale Catering accepts all major credit cards and check payments. Yale Catering does not accept wire transfer. Events paid via check must also supply a credit card at time of booking to guarantee any extra charges added after pre-payment is made. Outside groups requesting tax exempt status must complete tax exempt criteria of this document and supply all tax exemption paper work prior to event date. If required paperwork is not completed prior to event CT state sales tax will be assessed.

Events with no scheduled staff will be assessed a $50.00 service fee for setup and breakdown.

STAFFING REQUIREMENTS

Yale Catering will solely determine the minimum staffing ratio and timing necessary for all events. Banquet Service staff is required for all functions with more than 50 guests. Culinary and back of house labor will be assessed on a case-by-case basis after reviewing event needs and location selected. Banquet servers and bartenders are charged at $34.00 per hour, back of house service staff are charged at $34.00 per hour and chefs are charged at $60.00 per hour. All labor is required to be billed at a four (4) hour minimum.

ALCOHOLIC BEVERAGE SERVICE

Yale Catering is the sole provider of alcoholic beverages at all Yale Catering events.

UNIVERSITY SERVICES

In venues where University services are available, Yale Catering can be a liaison for custodial, security, fire and audio visual for an additional service fee. Full service conference event planning is available through Yale Conferences and Events.
GUARANTEES AND SPECIAL MEAL REQUESTS
All final guarantees for events are due by 11:00 AM (5) business days in advance
And are subject to the following schedule:

<table>
<thead>
<tr>
<th>Day of Event</th>
<th>Guarantee Date</th>
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<tbody>
<tr>
<td>Monday Events</td>
<td>Monday week prior</td>
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<tr>
<td>Tuesday Events</td>
<td>Tuesday week prior</td>
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<tr>
<td>Wednesday Events</td>
<td>Wednesday week prior</td>
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<td>Thursday Events</td>
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<td>Friday Events</td>
<td>Friday week prior</td>
</tr>
<tr>
<td>Saturday-Sunday Events</td>
<td>Monday week prior</td>
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Guarantees cannot decrease after (5) business day cutoff. In the absence of a guarantee provided, the number of guests agreed upon from proposal will act as the guarantee for the event. If guarantee increases after the due date, a 15% surcharge will be assessed on the value of the food and beverage services added to the event.

Special meal requests including any special dietary restrictions for guests must be submitted with guarantee.

CANCELLATION
Confirmed events within five (5) business days may be cancelled with full payment due of food and beverages ordered for event. Labor charges and ancillary setup fees will be waived. Events cancelled with more than five (5) business days’ notice may be cancelled with no penalty. In the event of a weather emergency, please consult with Yale Catering management regarding special cancellation and rescheduling policies.

EVENT SETUP AND BREAKDOWN
All events are scheduled to be fully setup fifteen (15) minutes prior to event start time. Event breakdown and pickup is scheduled for one (1) hour following scheduled event end time. Should the event extend past one (1) hour, additional labor charges will apply.