

OUR POLICIES

At Ugly Rooster Catering, we are committed to providing an exceptional and transparent experience for every client. All catering packages are customizable to meet your unique vision and needs. Any additional fees, upgrades, or adjustments outside the standard package pricing will be communicated and agreed upon prior to finalizing any decision or booking. Our goal is to ensure you feel fully confident and informed every step of the way.

Travel and Additional Fees

Travel and additional fees apply for off-premise events.

Service Charges

Prices are listed per guest and include applicable tax and service charges.

Minimum Guest Count Requirements

Minimum guest counts are required for various packages. Please contact us for any customizations to the requirement as this will incur additional fees.

Availability Restrictions

Certain menus and packages are only available seasonally. Brunch weddings are limited to service hours between 10:00 am and 3:00 pm.

On-Site Event Specifics

On-site catered events at Venue 65 require a minimum of 25 guests.

Included Items

Most packages include plates, silverware, and water glasses for up to 100 guests, however certain selections and conditions may require addition supplies and fees. Beverage stations typically include iced tea, lemon water, coffee, and hot tea.

Upgrade Options

Upgrade options are available for certain menu items. For example, hors d'oeuvres may be upgraded for an additional \$2.00 per guest per item. If you do not see an option for upgraded menu items, please inquire and we will be happy to assist.

Alcohol Policies

All guests consuming alcohol must be 21 years of age or older. Bar service pricing is typically based on a five-hour service period. Cash bar service is available only at Venue 65 and requires a \$200 setup fee. A \$40 licensing fee applies for off-premise alcohol service. Disposable high-end glassware may or may not be included; additional fees may apply for glassware rentals.

Premium Open Bar Details

The premium open bar includes a selection of premium liquors such as Grey Goose, Patron Silver, Maker's Mark, and others. If you have a special request, please don't hesitate to ask.

Custom and Add-On Options

Clients have the option to customize bar selections, menus, and service styles upon request.

Catering Setup

Disposable setups, including plates, utensils, and napkins, are generally provided unless otherwise discussed. Depending on the package, hors d'oeuvres may be passed or served station-style.

Specialty Items

Cake pricing varies and will be discussed separately. Certain specialty seasonal items are available as supply allows, and are priced either per guest or per dozen.



THANK YOU