

Venue Considerations, Policies & Restrictions

For All Events:

- Tazzina Bistro catering staff do not set up or breakdown tables or chairs
- Tazzina Bistro catering staff do not wash or polish personal china, glassware or flatware
- Tazzina Bistro must provide all food for any event catered (except desserts)
- In the event that bar or beverage services are outsourced, Tazzina Bistro will require the outsourced company to provide enough service staff to uphold our service standards.

Outdoor Event without kitchen facilities:

- Buffet only
- Paper & plastic cups only
- Menu options may be limited
- Other restrictions may apply
- Uniforms may have to be altered due to heat

Indoor event without kitchen facilities:

- Paper & plastic or In-house rentals only
- Buffet or Pass Around only (except for very small events)
- Menu options may be limited
- Other restrictions may apply

Events at homes or facilities with kitchens:

- Rented china & flatware that requires scraping & rinsing only, ok
- Facilities with their own china must provide their own dishwashing labor
*[Tazzina Bistro may require an outside rental company for some facilities, even if they have china due to poor condition (unpolished, mismatched, etc.)]
- Menu restrictions may apply due to facility considerations

Rentals:

- Broken dishes, glassware & missing flatware are paid for by the renting party
- Renter assumes responsibility of the damaged linen (wax, heavy soil, fire, etc.)
- All rental china & flatware must be delivered to and picked up from event location, unless prior arrangements are made (may include an additional fee)
- All rentals must need rinsing & scraping only, no washing