

TERMS & CONDITIONS

Grazing tables, gourmet boxes & corporate catering:

Grazing tables require 1-3 hours to set up, depending on the length of your table, and need to be consumed within 3 hours of being set up.

Out of Thyme cannot accept any responsibility for any produce past the 3 hour period.

Grazing tables or catered events where food is displayed must not be set up in direct sunlight. In summer months it is preferred they are set up inside in a well ventilated and air-conditioned room.

Out of Thyme has full public liability insurance and our chef is fully qualified and trained in food handling. All staff hold current food handling certificates. We pride ourselves on delivering the highest level of food health, hygiene and safety.

Payments and invoicing:

A 50% deposit is required to confirm your booking with final payment due three business days prior to your event.

If you cancel your event giving Out of Thyme 4 months' notice, your deposit will be refunded. Otherwise all deposits are non refundable. However, deposits can be reallocated to a change of date if you need to reschedule and the date is available. A minimum of 4 weeks notice is required to change a date otherwise deposits are forfeited.

Credit card payment via Visa or MasterCard is available, but incurs a 2.2% surcharge due to bank fees.

Invoicing is available to corporate clients on application. Our terms are strictly 7 days.

Dietary Requirements:

Out of Thyme needs to be aware of any dietary requirements at least one week prior to your event.

Please be aware that due to their shared style cross contamination of different foods will inherently occur with grazing tables. Gluten free and/or vegan items will be set up at one end of the grazing table. If you or a guest has coeliac disease please be advised we cannot guarantee the integrity of gluten free products as our commercial kitchen is also used for all products.



Working
TOGETHER