



the blind pig

FREQUENTLY ASKED QUESTIONS ABOUT THE BLIND PIG CATERING & OUR SERVICES

What area do you service?

We provide our catering & bar services all across Western North Carolina and beyond. We also cater outside the WNC region, so simply let us know where your event is being held & we can tell you if it's an area we can service. We love to travel, and have catered out of state for multiple functions.

Can you cater my event if there is no on site kitchen?

Yes, we can! The Blind Pig Catering started as monthly pop up events at different locations, often times with no cooking facility. In addition to what we can prepare at our kitchen, we also have a food truck and tow behind smokers which allows us to cook some of your food right on-site if needed. Please let us know where your event is being held when you give us your event details so we can address the logistics and any possible issues.

Can I customize my package? I don't see what I am looking for.

Absolutely! We will work with you to create the catering menu that suits your needs. You can mix dishes from different menu packages, or select items off the menu.

Are there additional fees not included in the package?

Yes. A 7% sales tax will be added to all package sub totals, & there is a 3% charge for payments made by credit or debit card. Staffing & travel fees also apply, based on the size of your event. These additional charges or fees will be noted on & calculated into your catering quote & contract. **Important Note:** Some venues charge their own, separate usage fee; please ask us about your venue, or inquire with them to find out if they charge an additional fee, and if so, how much it is.

What will the Blind Pig Provide and What am I responsible for providing?

The Blind Pig will provide all needed service items for a buffet (chaffers, utensils etc.) as well as needed items for passed and stationary appetizers. Clients are responsible for tables, chairs (mostly provided by the venue) china, flatware, glassware and linens. Our preferred rental company in the WNC area is Classic Event Rentals. We offer a compostable package of Palm Leaf plates, eco forks, knives, spoons and napkins for an additional \$1.50 per person. We also offer to place your rental orders for an additional fee if so desired.

What is your staff responsible for during the event?

Our staff will arrive hours prior to the event to setup linens, flatware, glassware and china, as well food stations, bars and buffets. During the event staff will maintain food to all buffets, beverage stations, pass appetizers, clear tables as needed, assist with tableside water service. Our staff many also assist with champagne toasts, or cake cutting at no additional cost. At the conclusion of the evening our staff is also responsible for cleaning the prep & kitchen and dining area, removing trash, & breaking down & collecting most items rented for pickup.

What does your staff wear when working events?

Our servers, bartenders & captains wear all black attire and black non-slip shoes.

Do you offer tastings so I can try before I book?

Yes, we are happy to offer our clients one complimentary private tasting for two, once you have received your catering quote. Tastings are \$50 for 2, additional guests (up to 5 total) are \$20 + tax each. All tasting charges will be applied to your catering balance if you book with us. After you have received your catering quote, please request a tasting if you are interested & will work with you to schedule it. Tastings are offered Monday-Sunday between 2-5pm, and are held at our brick and mortar restaurant Aux Bar located at 68 N. Lexington Avenue, Asheville, NC 28801. Most tastings take between 45 minutes to 1.5 hours depending on your menu. (Please allow extra time for parking)

Do you require a deposit to hold my date?

Yes. We require a 50% deposit to hold your date & the remaining balance is due no later than 15 days prior to your event.

How do I make payments to my catering?

You may bring your cash or check payment to Aux Bar, located at 68 N. Lexington Avenue, Asheville, NC 28801, or you may mail checks to that address. For credit card payments, we can email you an invoice via square which will be sent to your email address (subject to a 3% processing fee).

What forms of payment do you accept?

We accept cash, personal checks, money orders, cashiers checks, debit cards & credit cards: American Express, MasterCard, Visa & Discover cards. There is a 3% processing fee for all credit card transactions.

When do you need my final guest count and menu?

We require your final guest count at least 15 days prior to your event so we can prepare accordingly.

How far in advance do I need to book you?

If you know your event date, we always recommend you book to save your date as soon as possible. Particular months fill up quickly, & weekend days any time of year are especially likely to fill up. Once you have signed your contract & paid your initial deposit, your date is locked in & on our calendar.

Is there a minimum number of guests required to book services?

We generally do not book events of less than 20 people, but we often make exceptions & try to cater to everyone.

If I need to cancel my event, what is your cancellation policy?

If the client cancels services with Blind Pig LLC prior to (60) days of the event, Blind Pig LLC will refund 100% of paid deposit to client. If client cancels services with Blind Pig LLC prior to (30) days of the event, Blind Pig LLC will refund 50% of paid deposit to Client. If client cancels services with Blind Pig LLC prior to (15) days of the event, Blind Pig LLC reserves the right not to refund any of the paid deposit to client.

Are you licensed and insured?

Yes, we have all licenses, permits & insurances that are required to prepare & serve food & beverages. We can provide you and/or your event space or company a certificate of Insurance upon request.

Do you have vegetarian, vegan or gluten free items?

Yes, we do. Please let us know the number of guests who will need to be accommodated and we can offer some modified items to your menu.

If you have additional questions we are here to answer them!

Please send an email to Darlene@blindpigofasheville.com or call 828.545.4498