

Welcome to Eurest catering services at SEI. These menus have been designed to assist you in your event planning, we know every function is unique and we will be happy to create a customized menu for your event - large or small.

To provide you with the highest level of service while minimizing cost, we have established the following guidelines to assist you:

Ordering Lead Time

Please place your order at least two working days prior to your event. We will make every effort to accommodate last-minute requests; however, this lead-time is necessary to ensure that fresh ingredients and adequate staff are available.

Cancellations

We realize that emergency cancellations do occur and we will do our best to avoid any cancellation charges. If an order is cancelled at least 24 hours in advance, we can usually avoid any charges except for specialty ordered food products or prepared foods that cannot be otherwise utilized. If a cancellation should occur within the 24 hour notification, a charge will likely occur.

Minimums

Unless otherwise specified, all catering orders have a 6-guest minimum.

Pricing

There is a 6% sales tax charge. Prices include high quality disposable ware; including flatware, plates, napkins and plastic and paper cups.

Additional Charges

There will be a 10% service charge for setup, cleanup and delivery on all catering orders that occur after 4:00pm.

China, linens, flowers, decorations, wait staff and other custom services are also available at an additional charge, which will be quoted separately.

Billing

All catering orders will be billed to a cost center or credit card, if requested.

Planning for an Event

For assistance in planning an event, contact SEI's in house Events Team at eventrequests@seic.com.

If you do not require Events assistance, please book your catering needs through Condeco or email Eurest's Catering Manager, Amanda Nicholas at catering@seic.com.

Guests with food allergies, please note that we will make every effort to accommodate special requests. However, due to our open kitchens that handle the major allergens, gluten and other ingredients for the preparation of other menu items, we cannot guarantee that items will be completely "free" of any ingredient. While we make every effort to avoid cross-contact, the potential for cross-contact does still exist.

We encourage guests to ask to speak to the chef or manager regarding any questions about the ingredients contained in the food being considered.

