



We are proud to be a local, family owned and operated caterer that provides our customers with the highest quality catered food and beverage along with the most efficient, courteous and professional service staff. We offer full service food and bar options as well as pick up and delivery from our two convenient AERO locations.

Our menus are completely customizable to your needs. Our experienced culinary team will gladly help you design an unforgettable menu that you and your guests will be talking about for years to come.

● **Menu Selections and Pricing**

All full service food and beverage items are subject to 9.25% IL sales tax and 20% service charge. Service charge is excluded for items picked up or delivered. All serviced events require a \$500 food and beverage minimum. All deliveries require a \$400 food minimum. Menu selections for full service parties must be made at least 30 days prior to your event to guarantee availability of menu items and sufficient staffing. A firm guarantee of attendance is due 72 hours prior to your event. All special requests, such as childrens meals, vegetarian or gluten sensitive, must be requested at that time. You will be charged for the guaranteed count plus any added the day of the event. AERO Catering does not give credit for guests who no show or cancel. The Chef will prepare buffet meal portions based upon your final count.

● **Delivery / Pick up**

A minimum order of \$400 is required for free local delivery within 15 miles. A \$25 delivery fee will be applied to all orders under \$400 or beyond 15 miles. There is no charge for customer pickup at our catering restaurant locations. We deliver all hot food in chafing dishes. All equipment at drop off events will be picked up by our staff at no additional charge. There is a \$50 fee for late night and weekend equipment pickup unless the customer elects to return the items to AERO Catering the following business day. The client is responsible for any lost, damaged, or broken items.

● **Deposits and Cancellations**

For full service catered events, a \$500 deposit and signed contract is required upon booking to secure the date. Full service wedding deposits are \$1000. This deposit will be credited to your final bill and is non refundable in the event of cancellation. For business deliveries, we require 48 hours notice to cancel any order.

● **Payment**

We accept cash, checks and all major credit cards. Full estimated payment is due 72 hours prior to all full service catered events totaling over \$500. For events totaling less than \$500, payment is due 24 hours in advance. For repeat corporate clients, direct billing option is available if approved in advance. Tax exempt status must be established at the time of booking.

● **Food Allergies**

All food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy and wheat regularly. If food allergies exist, please inquire about available alternatives in advance. We are happy to provide gluten-free and allergy substitutions whenever possible.

● **Leftovers**

All items prepared and provided by AERO Catering are nonreturnable. Our full-service catering package includes wrapping and packaging of leftovers under the safety parameters set forth by the local health department. AERO Catering will use proper handling of all menu items not consumed by your guests onsite. The customer agrees to hold AERO Catering harmless from any and all causes that may arise from the consumption of any of your leftover foods.

● **Service ware / Disposables**

For full service events under 100 guests, AERO Catering is happy to offer heavy-grade disposable eating utensils, plates and napkins for an additional .50 per guest. If you prefer an upscale presentation, we offer white china, silverware and water glasses for an additional \$2.00 per guest. Heavy grade disposable cups are included with our bar packages. Bar glassware is available for an upcharge of \$1.95 per guest. Upscale presentation is included for full service events over 100 guests in attendance.



● **Tastings**

We are happy to provide a complimentary tasting to any wedding, social or corporate event with over 100 guests in attendance. Tastings are available by appointment only on weekdays from 11–2pm. Please arrange at least three days in advance to ensure product availability.

● **Bar Service**

We are licensed and fully insured to offer cash and hosted bar services for events of any size. We customize each individual bar service to meet your specific needs and our staff is professional, friendly, and Basset trained. In order to maintain the integrity of our license, we reserve the right to serve only beverages purchased from us at any function for which our services are contracted. Our bartenders reserve the right to refuse service to any guests. Proper I.D. must be presented for anyone appearing under the age of 40.

