

CATERING POLICIES

GENERAL INFO

ORDERING IS EASY!

1. Contact Rebecca's Catering Specialists at 617.731.1300, catering@rebeccasculinarygroup.com
Office hours: 8:00 am - 5:00 pm
2. Customization is our specialty! We can help create the perfect menu for your next meeting or event.
3. Need help planning a large event? Whether you are planning a large event at your office or need help finding the perfect venue at one of our exclusive locations, our team of expert sales managers are here to help.

TASTING THE SEASONS

Our food focuses on fresh ingredients from our partner vendors and local farmers, reflecting the tastes of every season and staying true to our values, resources and regional roots. Our commitment to seasonality creates the best dishes and dining experience for our guests.

INFORMATION & POLICIES

ACCOMMODATING DIETARY NEEDS

Rebecca's is committed to meeting the needs of guests who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and recognizes that many of our guests may also adhere to a vegetarian or vegan diet. With your help we can make this event memorable and delicious for everyone.

- Rebecca's makes every effort to label all allergens at catered functions.
- With advance notice, we can generally accommodate guests who must avoid the most common food allergens, as well as gluten.
- Rebecca's is unable to accommodate a guests individual dietary preferences during an event. Any dietary restrictions should be communicated to Rebecca's Catering prior to the event date.
- Items are produced in a facility that contains tree nuts, peanuts, milk, egg, wheat, soy, fish and shellfish allergens. Please inform Rebecca's if you have a food allergy.

NOTICE

Rebecca's Catering accommodates same day orders provided a delivery window of time is available, however, we recommend placing orders with as much advance notice as possible.

DELIVERY INFORMATION AND CHARGES

Please ask us about delivery fees to Boston, Cambridge and Longwood.

EQUIPMENT RENTAL

Rebecca's Catering can provide a complete range of equipment.

STANDARD SERVICES

Service may be upgraded with china, linen, silverware, bar service and staff for additional costs.

CANCELLATION | CHANGES

48-hour advance notice is required. For events of 100 people or more 72-hour notice is required. The client may be held responsible for unrecoverable charges and deposits.

LOST EQUIPMENT

Client is responsible for loss of any Rebecca's catering equipment within 24-hour delivery.

DEPOSITS

A deposit may be required.

PAYMENT TERMS

Rebecca's accepts checks, MasterCard, Visa and American Express.

TAXES

All costs are subject to applicable state sales tax.