

Booking Policies & Pricing Terms

Hilton Head · Bluffton · Beaufort · Savannah

PRICING AT A GLANCE

Reservation & Event Coordination Fee **\$200**

Non-refundable. Exclusively reserves your date, time, chef and scheduled staff. Separate from — and not credited toward — your final invoice.

Complete Event Setup **\$200**

Delivers, installs and removes the grill, cooking equipment, tables, chairs and place settings for the first 10 guests. No guest minimum.

Additional Guests **+\$10 each**

Setup only, for parties over 10 guests — extra furniture, place settings and equipment handling. This is not a guest minimum.

Event Service Charge **20%**

Added to every final invoice. Supports preparation, scheduling, coordination, execution and operational cleanup. Not a gratuity.

POLICIES

Reservation Fee

A \$200 non-refundable Reservation & Event Coordination Fee is required to secure your event date and time. It removes your selected date and time from availability and reserves your chef and scheduled staff exclusively for your celebration, and begins event coordination. Because we decline competing bookings for your time, this fee is separate from your event total and is not applied or credited toward your final invoice. It does not cover equipment, setup or cleanup.

Non-Refundable Reservation

Because your event date is held exclusively for you, the reservation fee is non-refundable under all circumstances.

Event Setup Fee

The \$200 Complete Event Setup covers the first 10 guests and includes transportation and handling of the hibachi grill, cooking equipment, guest tables, chairs, disposable place settings, and the physical setup and breakdown of your event space. For parties over 10 guests, an additional \$10 per guest covers the extra furniture, place settings and equipment handling required. There is no guest minimum — the 10-guest figure is used only to calculate this charge, and it is charged once per event.

Service Charge

A mandatory 20% Event Service Charge is added to the final invoice. It supports menu preparation, ingredient coordination, chef and staff scheduling, administrative planning, on-site service management, professional event execution and post-event operational cleanup. It is retained by Sun & Moon Catering and is not a gratuity. Any additional tip is entirely optional and at your discretion.

Payment & Invoice Terms

Two payments secure your event. (1) A \$200 non-refundable reservation fee is paid today via Square to lock your date, chef and staff — this is separate from your event total and is not credited toward your final invoice. (2) The final invoice — covering food, event setup, 20% service charge, and applicable state & local sales tax for your event location — is due in full on the day of your event. We accept Square (card), ACH bank transfer, and Zelle with no surcharge; cash is accepted on event day by prior arrangement. Any add-ons requested on-site (extra proteins, additional guests, extended time) are added to the day-of invoice at published rates. Any additional tip above the required 20% service charge is always optional and at your discretion.

Taxes

Applicable state and local sales taxes for your event location — South Carolina or Georgia — will be added where required by law. Amounts shown before your event address is confirmed are an estimated tax.

Pricing

All menu prices, add-ons, setup fees, travel fees, service charge, and taxes are subject to change without notice until an official quote has been approved.

72-Hour Guest Count

Final guest count is due 72 hours before your event. This locks portioning, staffing and shopping. Additions inside 72 hours are on a best-effort basis and may not be possible.

Weather Policy

Hibachi is a live-fire performance. Outdoor events require a covered cooking area (garage, lanai, tent or pavilion). In the case of sustained rain or high wind with no covered space available, we will work with you to reschedule.

Food Allergy Policy

Every dish we serve is gluten-free, nut-free and dairy-free by default — no soy sauce with wheat, no butter on the grill, no nut oils in the kitchen. Guests must notify us of all allergies before the event so we can adapt for shellfish, soy, egg or sesame sensitivities. Our grill is portable and dedicated to your event, but we cannot guarantee zero cross-contact for severe airborne allergies.

By paying the reservation fee, you acknowledge that you have received and read the terms above, including that the \$200 reservation fee is non-refundable under all circumstances and is applied toward the Complete Event Setup portion of your final invoice.