



Pricing Policy

Sizzler Barbecue Caterers is a small, family-run business and we pride ourselves in providing you with high quality, bespoke barbecue catering, for all your event needs.

When we provide you with an estimation/quotation for our services at your celebration, the following factors are taken into account:

- Number of guests attending the event and dining with us
- Staffing volumes required to deliver our high standards of service at your event
- The menu choices that have been selected
- The choice of disposable cutlery and crockery selected
- Distance to travel – this includes time needed for travel and diesel costs
- Timings that our services are required
- Date and time of year (bank holidays will incur an additional charge)

As standard, all of our quotes include:

- Freshly baked bread, butter and a selection of sauces and condiments
- Gas for the barbecues and specialist fuel for hot buffet chafing dishes
- Full public liability insurance to £10m
- The use of high quality, regularly serviced and fully cleaned equipment
- Providing full staffing to set up, prepare, serve the food (from our hot buffet set up) and clearing away all of our equipment
- A Level 3 food hygiene certified catering manager to ensure the smooth running of the catering for your event, along with clear communication prior as well as during your event
- All food handling staff have achieved at least Level 2 food hygiene certification
- All staff have completed allergen and intolerance awareness training
- High quality, environmentally friendly disposable cutlery, plates and bowls (you can even choose to upgrade to a different style!)
- Prior preparation time for dishes that require preparing in advance
- Appropriate, temperature monitored storage and transportation of all food items to ensure that food hygiene and safety is always a priority

The Estimation/Quotation and payments:

Please refer to our current terms and conditions policy, for details about all matters relating to the above.