



FREQUENTLY ASKED QUESTIONS

What makes FareStart Catering different than other catering companies?

Our team of experienced, professional event planners, chefs, and servers are passionate about creating special events that exceed your expectations. Every dollar spent at FareStart directly supports our foodservice job training and placement programs. When you work with FareStart, you help transform lives one person, one job, one community at a time.

What role do students play in FareStart events?

Students provide support at certain stages of the food preparation. Professional chefs and catering staff are responsible for every other element of your special event.

Will the servers working at my event be FareStart students?

No. All events are staffed by experienced, well-vetted industry professionals.

How much of the proceeds go back into FareStart job training and placement programs?

100%

Do you cater off-premise?

Yes. We cater offsite events and make deliveries in the Seattle Area within 15 miles of our downtown kitchens. Other locations will be considered on a case-by-case basis. Service and delivery charges will be added.

Are FareStart events tax deductible?

No.

Do you offer a non-profit discount?

No, but we will do our best to work within your budget. We are a nonprofit ourselves, so we understand these challenges.

Do you offer tastings?

Private tasting consultations can be arranged after we have received a signed contract and deposit. Due to our unique facilities, tastings are only offered on Mondays at 4 p.m. and must be scheduled at least 1 month prior. An additional \$250.00 tasting fee applies and there is a 4 guest maximum.

How do I arrange a tour of the FareStart venues?

Please check with your Catering Sales Associate. Tours must be scheduled around existing events. You may also check out the virtual web tour of our Pacific Tower Panoramic Room at www.farestart.org/pacific-tower-virtual-tour.

What does the venue site fee include?

In-house tables, chairs, china, glass, and silverware are all included in the venue site fee.

What is the initial booking deposit?

We require an initial payment of 25% of your contracted food and beverage minimum, site fee, service charges, and tax.

Can I bring in separate food or beverage?

FareStart Catering is the exclusive provider of food and beverages for all events held at our 700 Virginia Street and Pacific Tower locations. No food or beverages of any kind may be brought into our sites without the written permission of FareStart Catering and are subject to such service and/or labor charges deemed necessary. Certain exceptions may be made for religious and dietary restrictions, or for special occasion desserts such as wedding cakes.

Can we access the balconies at Pacific Tower?

No

Does FareStart make wedding cakes?

No

Do you have a preferred vendor list?

Yes

Can you accommodate special diets?

Our menu includes several vegetarian, vegan, and gluten free items. Accommodations can be made for many food allergies and special diets with at least 21 days prior notice.

Do you have a children's menu?

Yes

Do you offer kosher meals?

Our kitchens are not certified as kosher. We can make kosher-style meals or work with a specialty food vendor to provide separate, individually packaged kosher meals. Additional charges will be applied.

Can you create a custom or specialty menu?

Yes. Additional consulting fees and menu prices will be applied. Please ask your Catering Sales Associate.

Can I bring in my own alcohol?

FareStart retains the alcohol license for our event spaces, therefore all alcohol must be provided and purchased through FareStart. For offsite events, clients may supply their own alcohol if they obtain a Banquet Permit or a Special Occasion License from the WSLCB and provide it to FareStart at least fourteen (14) days prior to event. A bar set up fee of \$250.00 and a lost-bar revenue fee of \$5.00 per person (plus service charge and tax) will be applied to your final invoice.

When is my final guest count due?

We require a final guest count by noon (12pm) ten (10) business days before the event

What is the service charge for? Is it in place of gratuities?

The service charge goes towards covering the cost of our student training, building overhead, marketing, and behind-the-scenes labor. It is not a gratuity.

Can I play my own music?

iPods and personal music devices can be hooked up and run through our in-house speaker system. Due to the sensitivity of our equipment our speakers can only be used for background music and speeches. DJ's and/or live bands must bring their own sound systems.

How much access to the venues can I have prior to an event?

Please discuss your individual needs with your Catering Associate.

Do you offer day-of coordination services?

No. On the day of your event we will be focused on your food, beverage, staffing, and location services. We highly recommend that you use an event planner to assist you with all of your vendor and décor coordination.

Are candles and open flames allowed at your venues?

Small votive candles are allowed at our Flagship 700 location only.

Can we hang things from the walls/ceiling?

The following are not allowed at our site locations:

- Affixing anything to or hanging anything from the columns, walls, floors, railings, or other parts of the building
- Affixing anything to furniture in any area of the building
- Throwing or otherwise spreading around glitter, rice, confetti, or any similar items (bubbles and flower petals are generally acceptable); All displays or exhibits must conform to the city code fire ordinance rules. All displays and/or decorations shall be subject to the prior written approval of CBFS in each instance. CBFS assumes no responsibility whatsoever for displays and/or decorations etc. brought in to the site by any third party including the client.

Are pets allowed inside of your venues?

Service animals are welcome at our Pacific Tower location.