

TKO Tasty Creations LLC

Catering Policies & Terms

Effective Date: September 20, 2026

Version: 1.0

IMPORTANT BOOKING INFORMATION

Please review the following important information before booking catering services with TKO Tasty Creations LLC. Full details are provided in the Catering Policies & Terms below.

- **50% Non-Refundable Retainer:** A 50% non-refundable retainer is required to secure your event date. An inquiry, consultation, quote, proposal, or invoice does not reserve your date.
- **Final Payment:** The remaining balance is due 21 calendar days before the event. Events booked 21 days or less before the event require payment in full at the time of booking.
- **Final Guest Count & Menu:** Final guaranteed guest count and menu selections are due 21 calendar days before the event. Reductions after the final count is confirmed will not reduce the contracted event total.
- **Rescheduling:** Eligible rescheduling requests made more than 21 days before the event may allow the retainer to be transferred one time to an available date within six months of the original event date. Rescheduling is subject to availability and the full terms below.
- **Cancellations:** The 50% retainer is non-refundable. Cancellations made 21 calendar days or less before the event are subject to the cancellation terms below and may result in all payments being non-refundable.
- **Service Type:** Pickup, delivery, delivery with setup, and full-service catering are separate service levels. Only the services specifically listed on your quote, proposal, or invoice are included.
- **Delivery & Setup:** Delivery does not include setup unless setup has been specifically purchased or included in your agreement.
- **On-Site Service Time:** Additional service time is subject to availability and additional charges. Any approved extension must be paid in full before the additional service time begins. Otherwise, service will conclude at the originally contracted end time.
- **Dietary & Allergy Requests:** Dietary accommodations are not guaranteed. Special menus, alternative meals, or specialty ingredients may result in additional charges. TKO Tasty Creations LLC does not operate an allergen-free kitchen and cannot guarantee against cross-contact.
- **Please Read the Full Terms:** By accepting your quote, proposal, invoice, agreement, or submitting the required payment, you acknowledge the applicable TKO Tasty Creations LLC Catering Policies & Terms.

Questions regarding these policies should be addressed with TKO Tasty Creations LLC before submitting your retainer or finalizing your booking.

1. BOOKING & EVENT CONFIRMATION

Submitting an inquiry, requesting a quote, participating in a consultation, or receiving an invoice or proposal does not reserve or guarantee an event date.

Event dates are available on a first-confirmed basis and are not secured until TKO Tasty Creations LLC has received the required 50% non-refundable retainer and the client has accepted the applicable Catering Policies & Terms.

Until the required retainer has been received, TKO Tasty Creations LLC reserves the right to accept other bookings for the requested date.

Once the required retainer has been received and the booking has been confirmed, the client's event date will be officially reserved.

Menu selections, guest count, service requirements, event location, and other event details must be finalized according to the deadlines outlined in these policies.

2. RETAINER & PAYMENT TERMS

A 50% non-refundable retainer is required to secure all catering and event bookings.

The remaining balance is due 21 calendar days prior to the scheduled event date, unless otherwise stated in writing by TKO Tasty Creations LLC.

Events booked 21 days or less before the event date require payment in full at the time of booking.

A booking is not considered confirmed until the required payment has been successfully received.

Failure to pay the remaining balance by the required deadline may result in cancellation of the booking. Any previously paid non-refundable retainer will remain non-refundable, subject to applicable law.

Additional services, menu additions, guest-count increases, rentals, staffing, delivery, travel, setup, or other approved changes made after the original booking may result in additional charges. Any additional balance must be paid by the deadline specified on the revised invoice.

Payments must be made through a payment method authorized by TKO Tasty Creations LLC. Clients should not send payment through an unapproved method without prior authorization.

3. CANCELLATIONS

All cancellations must be submitted to TKO Tasty Creations LLC in writing by email or other approved written communication.

The 50% retainer is non-refundable once an event has been booked and the date has been secured, subject to applicable law.

If a client cancels an event more than 21 calendar days before the scheduled event date, the non-refundable retainer will be retained by TKO Tasty Creations LLC. Any additional payments made beyond the required retainer may be refunded, less any non-recoverable expenses already incurred specifically for the client's event.

If a client cancels 21 calendar days or less before the scheduled event date, all payments made toward the event are non-refundable, subject to applicable law. This is due to the reservation of the event date, scheduling, preparation, purchasing commitments, staffing arrangements, and other resources that may have already been allocated to the event.

Failure to make required payments by the applicable deadlines may result in cancellation of the booking by TKO Tasty Creations LLC.

A client's decision to cancel does not automatically entitle the client to transfer payments to another event or future order. Any approved transfer or credit will be governed by the Rescheduling & Postponement Policy.

4. RESCHEDULING & POSTPONEMENTS

Requests to reschedule or postpone an event must be submitted in writing as soon as possible.

Rescheduling is subject to TKO Tasty Creations LLC's availability and is not guaranteed.

When a rescheduling request is received more than 21 calendar days before the original event date, TKO Tasty Creations LLC may permit the client's non-refundable retainer to be transferred one time to a new event date occurring within six months of the original event date.

The new event date must be mutually agreed upon and available on TKO Tasty Creations LLC's calendar.

Any change in menu pricing, ingredient costs, guest count, venue, travel requirements, staffing, rentals, service level, or other event details may result in a revised event total. The client is responsible for any applicable price difference.

Requests received 21 calendar days or less before the scheduled event will be reviewed individually. Because food, supplies, staffing, or other event-specific expenses may already have been committed, transfer of payments or rescheduling is not guaranteed.

If an approved rescheduled event is later canceled by the client, previously transferred payments remain subject to the cancellation terms applicable to the booking.

5. FINAL GUEST COUNT & MENU CHANGES

The client is responsible for providing an accurate estimated guest count when requesting a quote or booking catering services.

The final guaranteed guest count and final menu selections are due no later than 21 calendar days prior to the scheduled event date, unless otherwise stated in writing by TKO Tasty Creations LLC.

Once the final guest count has been confirmed, reductions in guest count will not reduce the contracted event total. TKO Tasty Creations LLC will prepare and allocate food, supplies, staffing, and other resources based on the final guaranteed count.

Requests to increase the guest count after the 21-day deadline may be accommodated at the discretion of TKO Tasty Creations LLC and are subject to product availability, staffing, preparation capacity, and additional charges. Approval of late increases is not guaranteed.

Any approved increase in guest count or addition to the menu will result in a revised invoice. Additional charges must be paid by the deadline specified on the revised invoice and prior to the event.

Menu changes requested after the 21-day deadline are not guaranteed and may result in additional charges.

TKO Tasty Creations LLC reserves the right to decline last-minute menu additions, substitutions, or guest-count increases that cannot reasonably be accommodated without affecting food quality, service, or previously scheduled commitments.

The client is responsible for communicating all final event details, including guest count, menu selections, dietary requests, service needs, venue information, and other relevant requirements by the applicable deadline.

6. QUOTES, PRICING & MARKET-PRICE ITEMS

All quotes and proposals provided by TKO Tasty Creations LLC are based on the event details provided by the client at the time of the inquiry, including the estimated guest count, menu selections, service type, event location, staffing needs, rentals, delivery, setup, and other requested services.

Unless otherwise stated in writing, quotes are valid for 14 calendar days from the date issued. After the expiration date, pricing and availability are subject to change.

Receiving a quote does not reserve an event date. Pricing and event availability are secured only after the required retainer has been received and the booking has been confirmed in accordance with these Catering Policies & Terms.

Once an event has been confirmed, the agreed pricing for the contracted menu and services will generally be honored. However, client-requested changes to the guest count, menu, venue, service requirements, staffing, rentals, delivery, travel, or other event details may result in additional charges.

Certain premium or seasonal ingredients - including but not limited to crab, lobster, shrimp, scallops, specialty seafood, and other market-priced products - may be listed or quoted at Market Price (MP).

When an item is designated Market Price, its final price may be based on the prevailing supplier cost at the time the item must be purchased for the event. TKO Tasty Creations LLC will communicate any material price adjustment to the client before proceeding with an additional charge.

If a significant increase in ingredient cost or an availability issue affects a market-priced item, TKO Tasty Creations LLC may offer the client the option to approve the revised price, select a reasonable substitute, or remove the affected item, when reasonably possible.

Promotional pricing, specials, discounts, and limited-time offers apply only during the stated promotional period and may not be applied retroactively to previously booked events unless expressly approved in writing by TKO Tasty Creations LLC.

Taxes, delivery, travel, staffing, setup, rentals, service charges, and other applicable fees are not included unless specifically stated on the client's quote, proposal, or invoice.

Catering orders are subject to a \$300 minimum food order unless otherwise stated in writing by TKO Tasty Creations LLC. Delivery, travel, staffing, setup, rentals, and other applicable service charges do not count toward the catering minimum unless specifically stated otherwise.

Rush or short-notice catering requests are subject to availability and are not guaranteed. Orders accepted on short notice may be subject to additional rush, labor, delivery, purchasing, or service fees, which will be communicated to the client before the booking is confirmed.

7. PICKUP ORDERS & FOOD RELEASE

Pickup orders must be collected during the confirmed pickup window provided by TKO Tasty Creations LLC. Pickup times are scheduled to help ensure food quality, temperature, and timely service for all clients.

Clients should arrive at the agreed pickup time. If a delay is anticipated, the client must contact TKO Tasty Creations LLC as soon as possible. Significant delays may affect food temperature, quality, or availability for immediate release.

The client may authorize another individual to retrieve an order on their behalf. Once an order has been released to the client or the client's authorized representative, the client assumes responsibility for the safe transportation, handling, temperature control, storage, reheating, and service of the food.

TKO Tasty Creations LLC is not responsible for deterioration in food quality or food-safety issues resulting from improper transportation, handling, storage, temperature control, reheating, or service after the order has been released to the client, to the extent permitted by applicable law.

Clients are responsible for ensuring that their vehicle has adequate space and a safe, level area for transporting catering trays and other items. TKO Tasty Creations LLC is not responsible for spills or damage caused by improper transportation after the order has been released.

Orders that are not picked up during the agreed pickup window will not automatically qualify for a refund, credit, remake, or rescheduling.

8. DELIVERY, TRAVEL & SETUP

Delivery, travel, setup, staffing, and on-site service are not automatically included in catering pricing unless specifically stated on the client's quote, proposal, or invoice.

Delivery and travel fees are determined based on factors including the event location, distance, travel time, order size, accessibility, and services requested.

The client is responsible for providing an accurate delivery address, event contact information, requested delivery time, venue access instructions, parking/loading information, and any restrictions that may affect delivery.

The client or an authorized representative must be available to receive the order at the agreed delivery location and time.

Delays caused by inaccurate information, restricted venue access, unavailable receiving parties, parking/loading difficulties, or other circumstances outside TKO Tasty Creations LLC's reasonable control may result in additional charges when additional time or services are required.

Delivery does not include setup unless setup has been specifically purchased or included in the client's agreement.

When setup services are included, TKO Tasty Creations LLC will provide only the setup services and equipment specifically identified in the client's proposal or invoice. Additional tables, linens, decor, serving equipment, chafing equipment, utensils, rentals, or other items are not included unless expressly stated.

Any parking fees, tolls, venue access fees, permits, or similar event-specific expenses required to complete the contracted services may be charged to the client when disclosed and applicable.

Changes to the event location after booking are subject to approval and may result in revised delivery, travel, staffing, or service charges.

9. SETUP & ON-SITE CATERING SERVICES

TKO Tasty Creations LLC offers various levels of catering service, which may include pickup, delivery, delivery with setup, or full-service/on-site catering. The specific services included for each event will be stated on the client's quote, proposal, or invoice.

Full-service catering and on-site service are not included unless specifically contracted and paid for by the client.

When setup is included, TKO Tasty Creations LLC will arrange the food, catering equipment, and service items specifically included in the client's agreement. Decorative styling, tables, linens, serving ware, disposable products, chafing equipment, decor, or other items are included only when expressly stated.

For full-service events, staffing levels and service hours will be determined based on the guest count, menu, service style, venue requirements, and services requested.

Staff will arrive and remain on-site according to the contracted service schedule. Requests for staff to arrive earlier or remain beyond the contracted service period are subject to availability and may result in additional hourly charges.

Unless cleanup services are specifically included in the client's agreement, TKO Tasty Creations LLC's responsibilities are limited to the catering-related services outlined in the contract. General venue cleanup, trash removal, breakdown of client or venue property, and cleaning unrelated to TKO's catering service are not automatically included.

The client is responsible for ensuring that any services requested from TKO Tasty Creations LLC are permitted by the venue.

10. VENUE REQUIREMENTS & ACCESS

The client is responsible for confirming all applicable catering requirements, restrictions, and policies with the event venue before finalizing catering arrangements.

The client must provide TKO Tasty Creations LLC with accurate information regarding venue access, loading areas, parking, elevators, stairs, kitchen or preparation areas, electrical access when applicable, setup times, breakdown deadlines, security procedures, and any other conditions that may affect catering services.

Unless specifically agreed otherwise, the client is responsible for obtaining any venue approvals or permissions required for the contracted catering services.

Any venue-required fees, parking charges, loading fees, permits, equipment rentals, or other event-specific expenses not included in the original agreement may be added to the client's event total when applicable and communicated to the client.

TKO Tasty Creations LLC must be provided with reasonable and timely access to the venue to perform the contracted services.

If venue restrictions, delayed access, inaccurate information, or conditions outside TKO Tasty Creations LLC's reasonable control prevent or materially delay setup or service, TKO Tasty Creations LLC will make reasonable efforts to perform the contracted services but cannot guarantee the original service timeline.

Additional labor or service time required because of venue-related delays or previously undisclosed requirements may result in additional charges.

11. STAFFING & SERVICE TIME

Staffing is provided only when specifically included in the client's quote, proposal, or invoice.

The number of staff members assigned to an event will be determined by TKO Tasty Creations LLC based on the guest count, menu, service style, venue, event duration, and scope of services requested.

Staffing may include culinary staff, buffet attendants, servers, setup personnel, or other event support as required for the contracted service.

All staffing services are scheduled for a specific period of time. The contracted service period, including applicable setup and breakdown time, will be stated in the client's agreement.

Requests to extend service beyond the contracted service time are subject to staff availability and additional hourly charges. Any extension must be approved by TKO Tasty Creations LLC, and all applicable overtime or extended-service fees must be paid in full at the time the extension is requested and before additional service time begins.

If payment for the requested extension is not received, TKO Tasty Creations LLC and its staff will conclude services at the originally contracted end time.

If an event begins late or experiences delays caused by the client, guests, venue, vendors, or circumstances outside TKO Tasty Creations LLC's reasonable control, the original contracted service end time will remain in effect. Additional service time will not automatically be provided because of a delayed event start.

If TKO Tasty Creations LLC agrees to remain beyond the contracted service time, the additional service period will be billed according to the applicable extended-service or overtime rate and must be paid before the extension begins.

Staffing requirements may be adjusted if the client's final guest count, menu, service style, venue requirements, or scope of services changes. Any resulting additional staffing costs will be communicated to the client.

TKO Tasty Creations LLC reserves the right to require a minimum level of staffing when reasonably necessary to safely and effectively execute the contracted event.

Additional staffing, overtime, or extended service is never guaranteed and remains subject to TKO Tasty Creations LLC's availability.

12. FOOD ALLERGIES, DIETARY REQUESTS & SPECIAL MENUS

Clients are responsible for informing TKO Tasty Creations LLC of any known food allergies, dietary restrictions, religious dietary requirements, or other special dietary needs when selecting the menu and no later than the final menu deadline.

TKO Tasty Creations LLC will make reasonable efforts to accommodate dietary requests when possible; however, not all dietary restrictions, allergies, or special menu requests can be accommodated.

Dietary accommodations are subject to ingredient availability, preparation requirements, kitchen capabilities, the selected menu, and the nature and severity of the restriction or allergy.

Requests requiring dishes that differ from the client's contracted menu may be considered special-menu requests and may result in additional charges. This may include specialty ingredients, individually prepared meals, alternative proteins, separate entrees, specialty products, or additional preparation required to accommodate the request.

Any additional charges associated with an approved dietary accommodation or special menu will be communicated to the client before the requested item is added to the event order.

While reasonable precautions may be taken when preparing food for guests with disclosed allergies or dietary restrictions, TKO Tasty Creations LLC does not operate an allergen-free kitchen and cannot guarantee that any menu item will be completely free from allergens or cross-contact.

TKO Tasty Creations LLC may decline a dietary or allergy-related request when it cannot reasonably or safely be accommodated within its kitchen, preparation processes, available ingredients, or event operations.

Clients are responsible for communicating relevant dietary information to their guests and for ensuring that guests with serious food allergies or medical dietary needs make appropriate decisions regarding consumption.

13. FOOD SAFETY, LEFTOVERS & CLIENT RESPONSIBILITY

TKO Tasty Creations LLC follows appropriate food-handling and food-safety practices during the preparation, transportation, setup, and service of food while the food remains under the company's control.

For pickup orders, responsibility for the safe transportation, temperature control, storage, handling, reheating, and service of the food transfers to the client or the client's authorized representative once the order has been released.

For delivery-only orders, responsibility for the safe handling, temperature control, storage, and service of the food transfers to the client or the client's authorized representative once the order has been delivered and accepted.

For full-service or staffed catering events, TKO Tasty Creations LLC will maintain responsibility for food handling and temperature control during the contracted service period for food remaining under its control.

At the conclusion of the contracted service period, any food released or left with the client becomes the client's responsibility. The client is responsible for proper storage, refrigeration, reheating, handling, and disposal after TKO Tasty Creations LLC's service has concluded.

Food should not be left at unsafe temperatures or consumed after it has been improperly stored, transported, handled, or held.

TKO Tasty Creations LLC is not responsible for food quality, spoilage, contamination, illness, or other issues resulting from improper handling, transportation, storage, temperature control, reheating, service, or consumption occurring after responsibility for the food has transferred to the client, to the extent permitted by applicable law.

For food-safety reasons, TKO Tasty Creations LLC reserves the right to discard or decline to release food that it reasonably determines is no longer safe for consumption.

The client and guests are responsible for following any food storage, reheating, or handling instructions provided by TKO Tasty Creations LLC.

14. INGREDIENT AVAILABILITY & SUBSTITUTIONS

All menu items are subject to ingredient availability.

TKO Tasty Creations LLC makes reasonable efforts to obtain the ingredients necessary to prepare the client's confirmed menu. However, certain ingredients, brands, produce, seafood, specialty products, or other items may become unavailable or unsuitable due to supplier shortages, seasonal availability, quality concerns, recalls, market conditions, or circumstances outside TKO Tasty Creations LLC's reasonable control.

When an ingredient becomes unavailable, TKO Tasty Creations LLC may use a comparable ingredient or brand substitution when the substitution does not materially change the nature, quality, or value of the contracted menu item.

If a necessary substitution would materially change a menu item, TKO Tasty Creations LLC will make reasonable efforts to contact the client before making the change and may offer an appropriate alternative.

If an affected item cannot reasonably be substituted, TKO Tasty Creations LLC may offer the client an alternative menu item, adjustment, or other appropriate resolution based on the circumstances.

Any substitution involving a known food allergy or disclosed dietary restriction will be handled in accordance with the Food Allergies, Dietary Requests & Special Menus Policy.

TKO Tasty Creations LLC reserves the right to refuse to use an ingredient or product that does not meet its reasonable standards for quality, freshness, or food safety, even if the product was originally intended for the client's menu.

15. RENTALS, EQUIPMENT & CATERING PROPERTY

Any catering equipment, serving equipment, decor, displays, linens, chafing dishes, utensils, beverage equipment, or other items provided by TKO Tasty Creations LLC remain the property of TKO Tasty Creations LLC unless specifically identified as disposable or included for the client to keep.

Rental items and reusable catering equipment are provided only when specifically included in the client's quote, proposal, or invoice.

The client is responsible for ensuring that TKO Tasty Creations LLC's equipment remains reasonably protected from damage, misuse, theft, loss, or removal by guests, venue staff, vendors, or other individuals during the event.

Unless TKO Tasty Creations LLC is providing breakdown services, arrangements for the return or collection of reusable equipment will be communicated to the client in advance.

All reusable equipment must be returned or made available for collection by the agreed date and time and in substantially the same condition in which it was provided, excluding reasonable wear from normal use.

The client may be responsible for the replacement or repair cost of equipment that is lost, stolen, damaged, destroyed, or not returned while under the client's responsibility.

Additional charges may apply for late returns, additional pickup trips, excessive cleaning, missing equipment, or damage beyond normal use.

Clients and guests may not remove, relocate, dispose of, or retain TKO Tasty Creations LLC equipment without authorization.

Any rental items obtained from a third-party rental company may also be subject to that company's applicable rental, damage, replacement, and return requirements.

16. SEVERE WEATHER, EMERGENCIES & EVENTS BEYOND REASONABLE CONTROL

TKO Tasty Creations LLC understands that circumstances may arise that are outside the reasonable control of either the client or the company.

Such circumstances may include, but are not limited to, severe weather, natural disasters, widespread power or utility outages, government restrictions, mandatory evacuations, venue closures, major transportation disruptions, public emergencies, or other events that make performance impossible, unsafe, or unlawful.

When such circumstances occur, TKO Tasty Creations LLC will make reasonable efforts to communicate with the client and determine whether the event can safely proceed, be modified, or be rescheduled.

If the event can reasonably be rescheduled, payments already made may, at the discretion of TKO Tasty Creations LLC, be transferred to an approved new event date, subject to availability and any additional costs associated with the rescheduled event.

Any food, ingredients, rentals, staffing commitments, travel expenses, supplies, or other event-specific costs that have already been purchased, prepared, committed, or incurred may be deducted from any credit or transferred amount, when applicable.

If circumstances beyond TKO Tasty Creations LLC's reasonable control prevent the company from performing some or all of the contracted services, TKO Tasty Creations LLC will not be responsible for consequential or indirect losses arising from the cancellation or interruption, to the extent permitted by applicable law.

Nothing in this section prevents TKO Tasty Creations LLC and the client from agreeing in writing to an alternative arrangement that reasonably addresses the circumstances.

17. PAYMENT DISPUTES & CHARGEBACKS

Clients are encouraged to contact TKO Tasty Creations LLC promptly regarding any billing concern, payment discrepancy, or issue with contracted services so that the matter may be reviewed and, when appropriate, resolved directly.

Initiating a payment dispute or chargeback does not automatically cancel the client's contractual obligations or override the terms of the accepted catering agreement.

In the event of a payment dispute or chargeback, TKO Tasty Creations LLC reserves the right to provide the applicable financial institution, payment processor, or other authorized party with documentation related to the transaction. Such documentation may include the client's accepted quote or invoice, these Catering Policies & Terms, payment records, communications, event details, proof of preparation, delivery or service, and other relevant records.

Clients remain responsible for legitimate amounts due under their catering agreement, subject to applicable law and the rules of the applicable payment processor or financial institution.

If a payment is reversed, declined, returned, or otherwise unsuccessful, any outstanding balance must be resolved before additional services are provided.

TKO Tasty Creations LLC may suspend future services or decline future bookings when an outstanding balance from a previous order or event remains unresolved.

Nothing in this policy is intended to prevent a client from exercising any lawful right to dispute a charge.

18. PHOTOGRAPHY, SOCIAL MEDIA & MARKETING

TKO Tasty Creations LLC may photograph or record its food, catering displays, buffet arrangements, equipment, decor provided by TKO Tasty Creations LLC, and other elements of its own culinary work for portfolio, website, social media, advertising, and other legitimate business and marketing purposes.

Reasonable efforts will be made to avoid displaying private or sensitive client information in marketing content.

Photographs or recordings that clearly identify the client, guests, children, or other event attendees will not be intentionally used for promotional purposes without appropriate permission when permission is required.

Clients may notify TKO Tasty Creations LLC in writing before the event if the event has specific photography or recording restrictions. TKO Tasty Creations LLC will make reasonable efforts to comply with disclosed venue or client restrictions.

The client is responsible for notifying TKO Tasty Creations LLC of any venue policies that restrict photography, videography, or social-media content.

Any permission granted to photograph TKO Tasty Creations LLC's food or setup does not automatically authorize the use of a client's or guest's name, likeness, personal information, or private event details.

19. CLIENT RESPONSIBILITIES

The client is responsible for providing TKO Tasty Creations LLC with complete and accurate information necessary to properly plan and execute the contracted catering services.

This includes, as applicable, the event date, event location, guest count, menu selections, dietary and allergy information, venue requirements, delivery instructions, setup requirements, service times, access information, parking/loading instructions, and an appropriate day-of-event contact person.

The client is responsible for reviewing all quotes, proposals, invoices, menus, event details, and Catering Policies & Terms for accuracy before accepting the booking and submitting payment.

Any errors, omissions, or requested changes should be communicated to TKO Tasty Creations LLC as soon as possible and no later than the applicable deadlines established within these policies.

The client is responsible for obtaining any necessary permissions from the venue for the catering services being provided and for communicating all applicable venue rules, restrictions, access requirements, and deadlines to TKO Tasty Creations LLC.

The client must provide a safe, accessible, and reasonably appropriate environment for TKO Tasty Creations LLC and its staff to perform the contracted services.

When on-site services are provided, the client is responsible for ensuring that TKO Tasty Creations LLC has timely access to all agreed areas necessary for setup, food service, breakdown, and removal of company equipment.

The client is responsible for the conduct of the client and the client's guests toward TKO Tasty Creations LLC staff. Threatening, abusive, discriminatory, harassing, violent, or unsafe behavior will not be tolerated. TKO Tasty Creations LLC reserves the right to discontinue on-site services when reasonably necessary to protect the safety of its staff or others.

If services must be discontinued because of unsafe conditions or serious misconduct by the client, guests, venue personnel, or other individuals under circumstances outside TKO Tasty Creations LLC's control, payments already made will remain subject to the applicable terms of the agreement and applicable law.

The client is responsible for communicating relevant event information to guests, venue personnel, event planners, and other vendors when necessary for the successful execution of the catering services.

20. ACCEPTANCE OF CATERING POLICIES & TERMS

By approving a quote or proposal, electronically accepting an invoice or agreement, submitting the required retainer or other required payment, or otherwise providing written acceptance of the booking, the client acknowledges that they have received and had the opportunity to review the applicable TKO Tasty Creations LLC Catering Policies & Terms.

The client's booking is subject to the version of the Catering Policies & Terms provided or made available in connection with the client's booking.

The client is responsible for reviewing these policies before submitting the required retainer or payment and should contact TKO Tasty Creations LLC with any questions before accepting the booking.

Any approved modification to these terms or to the client's individual catering agreement must be confirmed in writing by TKO Tasty Creations LLC.

If any provision of these Catering Policies & Terms is determined to be invalid or unenforceable under applicable law, the remaining provisions will continue to apply to the extent permitted by law.

These Catering Policies & Terms, together with the client's accepted quote, proposal, invoice, and any written amendments, constitute the terms applicable to the catering services being provided by TKO Tasty Creations LLC.