

QUESTIONS TO ASK YOUR CATERER

May I see your menu selections?

What menu items will work with our budget?

May I taste test your work?

Can you provide wait staff? What are the fees?

Would you recommend a buffet or a sit down dinner?

Can you supply the dishes, flatware and glassware? What are the fees?

Can you supply rental items, such as chairs, tables and linens? What are the fees?

What color linens do you have?

Do you have a cake cutting fee?

Do you have a coffee pouring fee?

Are gratuities included in the fees?

What will you do with the leftover food?

Will you provide food for the DJ, musicians and photographers?

How far in advance will you need a final head count?

When will the deposit and final payment be due?

Extra Notes:

