

Devoted Wolf

EVENTS

Questions for Caterers

How many weddings do you do per year?

How long have you been in business?

Are you licensed to serve alcohol?

Can my clients provide the beer, wine, and liquors? Or is it strictly provided by the caterer?

How many staff members do you have working for your company?

Do you specialize in certain cuisines?

Do you have portable refrigeration and heating equipment?

Do you create customized menu items? (possibly an old family recipe of my clients?)

What do your packages include other than food? (linens, glassware, plates, chargers, etc.)

Can you work with kosher, vegan, gluten, or any other dietary restrictions?

Do you discount children and vendor meals?

Do you have a cake-cutting fee?

Do you charge for tastings? Do you do more than one tasting?

If there is leftover food at an event, can it be brought home or do you donate it somewhere/throw it away?

Do you offer a coffee and tea service?

How will servers be dressed?

How much time do you require for setup and breakdown?

How far in advance do you require final headcount?

Do you accept all types of credit cards and payment forms?

What do you require for deposits?

How far in advance is the final payment due?

What is your refund/cancellation policy?

May I see your packages?