



Questions to Ask When Selecting a Caterer



614.425.4986



When selecting a caterer for your special day, you want someone you feel comfortable working with and will accommodate your needs and desires. Here are some questions to ask of a perspective caterer to ensure a successful and memorable event.

Background Information

1. Do you have my wedding date available?
2. How long have you been in business?
3. How many weddings do you cater per year?
4. Do you do more than one wedding a day?
5. What is the deposit amount required to move forward with a reservation?
6. What are your cancellation and refund policies?
7. What methods of payment do you accept?
8. Can you provide a list of recent references?
9. Have you done weddings at my location/venue of choice before?
10. When is my final guest count due?

Food Service

11. What is your tasting policy?
12. Can you accommodate dietary requests (i.e. vegan, gluten-free)?
13. Can you accommodate custom menus?
14. What is the difference in cost between passed and stationary appetizers?
15. Which type of meal service is least expensive? Why?
16. Do you work with couples who are on a budget for their wedding?
17. What décor do you provide for buffet and appetizer displays? Is there a charge for this?
18. What charges do you have for children and vendor meals?
19. Can I take leftovers home with me upon the conclusion of the event?
20. Do you prepare overage for unexpected guests?
21. Do you have additional fees for food service?
22. Do you have a satisfaction guarantee?



Dessert

23. Can you create wedding cakes? If so, is this included in the per-person meal cost?
24. Do you offer upgrades for dessert? (i.e. chocolate fountains or action stations)
25. Do you have a cake cutting fee?
26. If we use an outside vendor for our dessert/cake, do you charge an additional fee?

Beverages

27. Can you provide suggestions on beverage quantities and length of service?
28. Can you provide alcoholic beverages?
29. Do you provide bar staff?
30. Will your staff serve wine tableside?
31. What bar mixers do you provide?
32. Do you include coffee and tea service in your per person meal cost?
33. What non-alcoholic beverages can you suggest?
34. Do you have any additional fees for beverage service?

Rentals

34. Do you work with a preferred rental company? Why?
35. What types of linen, glassware, flatware, china, and/or linens do you provide?
36. Are there options for upgrades such as chair covers, lounge furniture, and other décor?
37. Do you have additional fees for rentals?

Staff

38. What is the ratio of servers to guests?
39. What is the server uniform?
40. Do you have a service charge?
41. Is staff taxable?
42. What amount of time is allocated for set up and tear down?
43. Who is in charge of cleanup?
44. Do you assess a fee for additional labor hours?



Timeline, Vendors, and Extras:

45. Do you offer wedding ceremony coordination?
46. Can you assist with the rehearsal?
47. Will you provide an on-site coordinator to oversee the entire day?
48. Can you coordinate other aspects of my wedding, including event design, entertainment, décor and timeline?
49. Do you have recommendations for florists, cake vendors, entertainment (DJs, live music), favors, and photographers?

**Our team of experienced Event Consultants can assist you
with all the aspects listed above and more.
Let us show you how we can make your day memorable.**

Contact Information

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RELAX

we've taken care of the details-

ENJOY YOURSELF!

