

QUESTIONS FOR CATERING, CAKES + BARTENDING *yummy!*

CATERING

- 1. What should I expect at our tasting? Is there a fee? How long will it take? How many people can I bring?*
- 2. Will the person hosting my tasting be my point of contact throughout wedding planning and on my wedding day?*
- 3. If not, who will be my point of contact and what can I expect as far as communication goes between now and my wedding day?*
- 4. Do you have my date available?*
- 5. Have you catered a wedding at my venue before?*
- 6. Do you have insurance?*
- 7. Do you have a contract?*
- 8. What is your cancellation policy?*
- 9. When do you require a final guest count?*
- 10. How many weddings will you cater on the same day?*
- 11. Will you bus tables?*
- 12. Will you be there for the entire event or only during food service?*
- 13. Will you box up the leftovers and prep a "to-go" box for the Bride + Groom?*
- 14. Do you also make cakes? Is cake service included in your package?*
- 15. Will you provide beverages? What does the drink station look like?*
- 16. How many staff members will be at the venue for my wedding day?*
- 17. Given my budget, my tastes, my guest count, and the logistics of my venue --- what would you recommend being served and how? (buffet vs. plated meals)*
- 18. How will you handle the distribution of tips?*
- 19. Is gratuity included?*
- 20. What type of plates, silverware, glassware, napkins, and condiment containers will be used?*
- 21. Are there additional fees? (service charges, gratuities, taxes, etc.)*

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22. *What is the final quote based on my anticipated guest count?*
23. *What is the initial deposit to reserve your services for my date?*
24. *What kind of payment plan do you offer and when is the total due?*
25. *What is your specialty?*
26. *Do you recommend plated or buffet?*
27. *If a buffet, how will the choices be replenished?*
28. *Will I need to have my guests select a food option with their RSVP?*
29. *How will you handle allergies + dietary restrictions?*
30. *How will you keep the food warm?*
31. *What kind of decor, linens, and rentals do you provide?*
32. *What do you recommend for children's meals?*
33. *What is your charge for a cake-cutting fee? If we use an outside bakery, will you still serve it?*
34. *What will your team wear at my wedding?*
35. *How much time do you need for setup + breakdown? What fees can I expect with these services?*
36. *Do you cater rehearsal dinners, brunches, or other meal events for my wedding?*

CAKES

1. *What should I expect at our tasting? Is there a fee? How long will it take? How many people can I bring?*
2. *Will the person hosting my tasting be my point of contact throughout wedding planning and on my wedding day?*
3. *If not, who will be my point of contact and what can I expect as far as communication goes between now and my wedding day?*

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4. Do you have my date available?
5. Have you provided the cake for a wedding at my venue before?
6. Do you have insurance?
7. Do you have a contract?
8. What is your cancellation policy?
9. Given my budget, my tastes, my guest count, and the logistics of my venue --- what do you recommend being served?
10. Will my cake be delivered to my venue or will I need to have someone pick it up? If it can be delivered, what is the delivery fee?
11. What time should the cake arrive at the venue?
12. Where and how should I store the cake at the venue prior to the reception?
13. When should I put the cake on display at our reception?
14. Do you provide someone to cut + serve the cake? If so, what is the pricing? If not, what are your tips on cutting and serving a wedding cake?
15. Do you provide plates, forks, napkins, etc.? If not, what size plates do you recommend using for cake slices?
16. If I would like fresh flowers on my cake, can I put you in contact with my florist?
17. How far in advance will my cake be prepared?
18. What size cake stand will I need? How much weight will it need to be able to hold?
19. Is the person baking my cake licensed by the state?
20. What flavors are your specialties?
21. I have some cake photo inspiration from Pinterest --- can you create this?
22. Are your cakes frosted with buttercream or fondant?
23. Are there additional fees? (service charges, gratuities, taxes, etc.)
24. What is the final quote based on my desires + anticipated guest count?

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25. *What is the initial deposit to reserve your services?*
26. *What kind of payment plan do you offer and when is the total due?*
27. *Can we freeze the top tier of the cake for our one year anniversary? Will you provide a box so we can save it?*
28. *If there is leftover cake, how do you suggest we store it?*

BARTENDING

1. *Are you on THE SPRINGS' approved bartending list?*
2. *Who will be my point of contact between now and my wedding day? What can I expect in terms of communication?*
3. *Do you have my date available?*
4. *How does your pricing work?*
5. *What are your provided services?*
6. *Do you have a contract?*
7. *What is your cancellation policy?*
8. *What time will you arrive at the venue on my wedding day? How long will you stay?*
9. *How many bartenders will you bring? Will you be one of them?*
10. *Given my budget, my tastes, my guest count, and the logistics of my venue --- what do you recommend being served?*
11. *How will tipping work? Will I tip the company directly or will there be a tip jar?*
12. *Do you provide drinkware, napkins, straws, mixers, garnishes, etc.?*
13. *If not, what all do you recommend I purchase based upon what we will be serving? Brands, sizes, and quantities.*
14. *Are there additional fees? (service charges, gratuities, taxes, etc.)*
15. *Will you also serve non-alcoholic drinks?*
16. *Will you be in charge of our water + tea station as well?*

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17. Are you bartenders trained to not overserve my guests?
18. Do you have specific beer recommendations? Wine recommendations? What will go best with what we are serving for dinner + dessert?
19. Do you offer a coffee bar as well?
20. Do you provide ice? If not, do you have recommendations on where to get ice? How much will we need?
21. Do you have a margarita machine? What is the price for rental and what will I need to provide?
22. What will the bartenders be wearing?
23. Do you provide bar decor? Bar signs informing our guests what is being served?
24. Can you help me create a signature drink for my wedding?
25. Are you able to set up a mobile bar outside for my cocktail hour?
26. If I would like to have a champagne toast, how will that work?
27. Do you provide coolers?
28. Do you have a way to chill our kegs?
29. If I am providing koozies, will you put the beer cans/bottles in the koozie or will our guests need to do so themselves?
30. What will you do with any alcohol that is leftover at the end of the night?
31. What is the final quote based on my desires + anticipated guest count?
32. What is the initial deposit to reserve your services?
33. What kind of payment plan do you offer and when is the total due?

NOTES