



Wonderful Ideas for Entertaining

Top 10 questions to ask when interviewing caterers

1. What is included in your cost per plate?
Some caterers include dishes, cutlery, linens and service staff in the price. Be sure to know these details before comparing prices.
2. Can you supply linens for the guest tables, can I have any colour of napkins? What is the extra linen charge for bridal table, gift tables, and cake tables?
3. Can you send me sample menus, and if I don't find exactly what I am looking for will you customize a menu for me?
4. How many service staff will you have to serve my wedding? Be sure that there is enough staff to adequately serve and clean up at the end of the event.
5. Will you cut and serve our wedding cake? If so, what is the extra charge for this service including additional cutlery, plates and napkins?
6. What cuts of meat will be served? Will the vegetables be fresh or frozen?
7. Do you have references from weddings you have recently catered?
8. How long have you been in business? Are you licensed, health inspected and where is your commercial kitchen. Do you carry third party liability insurance? Are you covered through Workers Compensation Board?
9. Do you provide rentals or decorating services? Do you provide staff to set-up and take down and what are the additional charges for this service?
10. Do you provide bar and liquor services and service staff? What is included in your bar set-up fees?

VIP's Gourmet Catering

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