

## 32 Questions to Ask Your Wedding Caterer

- 1. Do you include a tasting?
- 2. Do you have dietary friendly options? (vegan, vegetarian, etc.)
- 3. Do you charge additional fees for additional dietary options or kids meals?
- 4. Do you offer kids meals?
- 5. What's the server to guest ratio?
- 6. What's the bar to guest ratio?
- 7. Do you offer bartending?
- 8. What do you provide day of? (equipment and supplies plates, napkins)
- 9. Will you manage rentals (plates, napkins, etc.)?
- 10. Are you partnered with any rental companies?
- 11. Will you work with other rental companies even if you are partnered with someone?
- 12. What kind of food/what is your specialty?
- 13. Do you feel comfortable preparing cultural dishes or something that is not on your menu?
- 14. Can we create custom menus with you?
- 15. Do you prepare the food on site?
- 16. Do you require power outlets on site?
- 17. How much space do you need for prep?





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- 18. Will you do a venue walkthrough?
- 19. What style of service do you provide (sit-down dinner, buffet, etc.) and what's the cost difference?
- 20. Do you offer bussing service?
- 21. Are there any caveats about bussing? (we won't bus if we didn't manage your rental)
- 22. Will you wash dishes and put them away for the rental to pick up?
- 23. What is your plan for leftovers?
- 24. Do you provide cake cutting service? Is there a charge?
- 25. Do you need refrigeration on-site?
- 26. Will you help me create a system to identify folks with dietary restrictions during service?
- 27. Do you offer wine service?
- 28. Do you offer coffee service after the meal?
- 29. Do you offer dessert?
- 30. Are you a full-service caterer?
- 31. How many years have you been in business?
- 32. Are you insured?



Need support with wedding planning? Contact us at Truly Trusted Events - trulytrustevents@gmail.com or visit TrulyTrustedEvents.com.

