

Questions to Ask A Potential Caterer

When considering any catering service, it's important to ask any questions you have upfront. We have put together this worksheet below to help you get the ball rolling. Feel free to add your own questions in the list below to get all the important details noted down!

INTERVIEW QUESTIONS

- *Are you available on my wedding date?*
- *Do you offer a tasting service to sample the different menu options?*
- *How does your pricing work? Will you give me a price per person or a lump sum?*
- *Will you be able to cater for guests that have dietary requirements?*
- *Are there any dietary requirements you don't cater for?*
- *What timeframe is needed to have my confirmed guest numbers and menu preferences to you?*
- *Do you have experience in the menu service style I have chosen?*
- *Will you be able to make suggestions in order to work with my budget?*
- *Who is responsible for organising all of the serving equipment, cutlery, crockery, linen and glassware?*
- *Are there any additional costs I should be aware of, for example, staff overtime?*
- *Are you familiar with my wedding venue?*
- *Do you set the tables on the day?*
- *Are your menu options able to be customised according to our preferences?*
- *Do you have any specific kitchen requirements?*
- *How many wait staff will be there on the day?*
-
-