

questions

TO ASK POTENTIAL CATERERS

Selecting the right caterer for your wedding is a crucial part of ensuring your big day is a success.

1. EXPERIENCE AND SPECIALIZATION

How long have you been catering weddings?	
Do you specialize in any particular cuisine or style of service (buffet, plated, family-style)?	
Can you provide references or testimonials from previous weddings you've catered?	
Have you catered at our wedding venue before?	
Do you have experience accommodating dietary restrictions (vegetarian, vegan, gluten-free, etc.)?	

2. AVAILABILITY AND BOOKING

Are you available on my wedding date?	
How far in advance should I book your services?	
How many weddings or events do you typically cater in one day or weekend?	
Will you be the one personally handling our wedding, or will it be someone else from your team?	
Do you have any upcoming tastings or events where we can sample your food?	

3. MENU OPTIONS AND CUSTOMIZATION

Can you create a custom menu tailored to our tastes and theme?

What are your most popular dishes for weddings?

Do you offer plated, buffet, family-style, or food station options?

Can you accommodate cultural or traditional food requests?

Do you provide options for children or vendor meals?

4. PRICING AND PACKAGES

What is your pricing structure, and what does it include?

Do you offer package deals, and what do they cover (food, beverages, staff, rentals)?

What is the cost per person, and are there any additional fees (service charge, gratuity, taxes)?

Do you require a minimum or maximum guest count?

What is your deposit requirement, and when is the final payment due?

5. SERVICE AND STAFFING

How many staff members will be present on the wedding day, and what are their roles?

What is the staff-to-guest ratio?

Do you provide bartending services, and is there an additional cost?

How will the food be presented and served (plated, buffet, passed hors d'oeuvres)?

Can you provide a sample timeline of how the meal service will be executed?

6. BEVERAGES AND BAR SERVICES

Do you offer beverage packages, and what is included?

Can you accommodate a full bar, or do you only offer wine, beer, and soft drinks?

Do you provide the liquor, or do we need to supply it?

Are there any corkage or service fees if we provide our own alcohol?

Can you create custom cocktails or a signature drink for our wedding?

7. LOGISTICS AND POLICIES

How do you handle last-minute changes, such as guest count or menu alterations?	
What is your cancellation policy?	
How do you handle leftovers?	
Do you provide all necessary rentals (tables, chairs, linens, glassware), or do we need to source these separately?	
What time will you arrive at the venue, and how long will setup and cleanup take?	

These questions will help you assess a caterer's suitability for your wedding, ensuring they can meet your expectations and provide a memorable dining experience for you and your guests.

NOTES

A large rectangular area with a light beige background, containing ten horizontal dotted lines for taking notes.