

Catering Questions Checklist

The questions to ask every caterer before you book — so nothing surprises you.

Menu & tasting

- Can we taste the menu before booking? Is the tasting free?
- Can you handle our dietary and cultural needs (halal, kosher, vegan, gluten-free, allergies)?
- Can the menu change, and by when do we lock it in?
- Do you source any dishes from outside, or cook everything yourselves?

Cost & contract

- What is the price PER GUEST, all-in?
- What does the service charge cover, and is gratuity separate?
- Is there a food-and-beverage minimum? Overtime? Cancellation terms?
- How much is the deposit, and when is the final headcount due?
- What's NOT included (rentals, staff, delivery, ware, cake-cutting, corkage)?

Service & logistics

- How many servers / bartenders, and for how many hours?
- Do you need a kitchen or power at our venue?
- Do you bring tables, linens, plates, glassware, and utensils?
- Are you licensed and insured? Can we see proof?
- What happens to leftovers?

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