## Behind the Buyget

## Book a caterer who can take the heat.

Picking a caterer isn't just about tasty bites; it's about finding the culinary matchmaker who can keep your guests happy, impress your foodie cousin, and serve up your love story on a plate. Let's get to the juicy questions!



MENU MAGIC	
Are your menus seasonal or fixed year-round?	
Can you do both plated and buffet-style service?	
Do you create kids meals or toned-down versions for picky eaters?	
What's your plan if a key ingredient isn't available the week of the wedding?	
TASTEBUD TEASERS	
Do you offer tastings before we commit?	
Will the chef who cooks the tasting be the same one on the big day?	
How do you handle special dietary needs—gluten-free, vegan, allergies?	



NO HIDDEN FEES PLEASE	
What's included in your price per head?	
Any additional fees we should know about upfront? Cake cutting or corkage charges?	
Are there additional fees for menu changes after the contract is signed?	
Can you customize your recipes for unique flavor combinations or cultural traditions?	
Is there a minimum guest count or spend?	
SERVICE WITH A SMILE	
Do you provide servers, bartenders, and clean-up staff?	
What's your guest-to-server ratio?	
Will your staff stay through the end of the event and is there a charge for overtime?	
PARTY-READY PREP & TIMING	
When do you arrive for setup?	
How long does dinner service usually take?	
How do you adapt if the schedule runs late or early?	



KITCHEN CHRONICLES		
Have you catered at my preferred venue(s) before?		
Will we work with you directly or with someone on your team?		
Do you do a site visit before the wedding to plan the setup?		
What's your preferred method for sharing updates—calls, texts, or email?		
PLAN B(UFFET)		
What happens to extra food? Can we keep leftovers? How are they packed?		
Do you offer a separate late-night snack menu for the dance floor crowd?		
Because your wedding feast deserves more than "meh" — let's serve up the truth before you say "I do" to your caterer.		
NOTES		

