

10 Things you must know when

When Hiring a Caterer

1. *Venue*- Setting is important for your event, so choose your location wisely, but keep in mind how much food will be required, how much room is there for the food, and an onside kitchen is very important for the quality of the food and will be more cost efficient for you. When the caterer must bring an on site kitchen, there are additional charges.
2. *Menu*- What to order? Always order your favorite foods. The foods that mean something to you are always best, but keep your guests in mind. Don't forget about the children, elderly, vegetarians and those guests with allergies such as to peanuts.
3. *Caterer Credentials*- Be sure the Caterer has Liability Insurance, Licenses and Liquor Liability Insurance.
4. *Quality of Food*- Does the caterer use fresh foods? Do they have good reviews ? Quality of food served is very important! Do your research.
5. *Full Service Catering*- Some Caterers have limited services. If you will be needing pick up, delivery or full services, be sure they offer those. These services could cost additional fees, ask if they charge more ahead of time. Once it has be provided the bill is due.
6. *What is provided?*- Most caterers do not provide dinnerware, silverware or drink ware unless requested. Be sure you understand what they will be providing and the attire of the staff, since they will play a key role in your event.
7. *Pricing*- Catering is charged per person or group of people. Many times the smaller the group the higher the per person charge. The type of menu is also a consideration. This means many times you will not know how much a catered event will cost until this information is provided to the Caterer and you have received a quote.
8. *Clean up*- The caterer is only responsible for cleaning the areas the food is located in such as the buffet table, stations and kitchen if one is provided. They do not clean up the eating area or any area beyond the food serving area. You must provide that yourself.
9. *When to place an order*- The sooner you place the order the better, most caterers will not accept orders for events that are less than 10 days away. **GET YOUR ORDER IN NOW!**
10. *Choosing the Right Caterer*- When you choose a caterer, the food, credentials, reviews and pricing are all very important, however you need to call around and really speak to the person in charge and choose the correct person to interact with your guests as well as provide prompt dependable service and great food. When speaking to the caterer, think to yourself.. Would my guests enjoy speaking to this person.



Orange Beach & Baldwin County

251-752-5202