

The Top 10 Things You Must Know Before Calling a Caterer for a Wedding or Event.

1. Set your budget for food and alcohol. This is the most important information to convey to the caterer. A quote may include: insurance, servers and chefs, alcohol, ice, linens, delivery charges, rentals, decoration, candles, etc. Rentals include plates, glasses, flatware, utensils, platters, chafers, etc.
2. The style of your event or wedding; casual, elegant, themed.
3. What type of dinner you want; plated, stations, cocktail, or buffet. More than seventy five people requires 2 buffets. Stations require double rentals and more servers. Appetizers are not necessarily a less expensive option than a dinner. Keep in mind how expensive seafood is in Chicago!
4. More hot food = more service staff.
5. Each server/bartender averages \$30 to \$35/hr. Chefs may be more expensive.
6. Work with a caterer that you can get along with! Communication is the key to a great wedding or event.
7. Know the type of bar you would like your guests to enjoy. Limiting bar to beer and wine saves you money. Your caterer will design a bar package for you. They will be responsible for the purchase and service of any and all alcohol.
8. It's always a good idea to ask for quotes from at least 3 or more of our preferred caterers. After you have discussed your wedding expectations with the caterer and they send the quote, review it in detail with your caterer. This is the time to refer back to your budget. Ask if gratuity is added to the bill.
9. You should expect to do a tasting before you decide on the caterer. Ask if they charge to do a tasting. Some do, some don't.
10. Ask your caterer if they will make plates for you and your bride/groom. It's really easy to forget to eat on such an exciting day.

