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## Find a Caterer Questions & Answers

Below you will find our answers to your questions to finding the right caterer. We have a professional staff of employees who are led by our catering specialist and catering captains. They all take pride in product and in their own personal work. Please review these answers. If you have any additional questions, we will be glad to speak with you in depth about them.

- Can the caterer schedule a taste-testing of the specific foods you are interested in before hiring them? This is something that most catering services will do.
  - Premier Catering will be glad to showcase our food items for you to see and to taste. If fact, we encourage you to schedule a time to visit our restaurant so that we can prepare your food for testing.
- Will the person you are speaking to be present at the event?
  - Our Catering Specialists will always attempt to be at the event to ensure that our team of professionals are taking care of you the Premier Catering "Way". There are times where they may have other events scheduled, but will always attempt to visit your event to see you, speak to you and make sure that everything is okay.
- How much of a deposit is required? Is the deposit refundable?
  - Depending on the event, deposits are not always required. For those larger events, especially weddings, we do require a deposit, primarily due to the complexity of these events and the fact that the date and time are locked in so far in advance.
- How soon before the event do you need the final count?
  - Premier Catering works around your schedule. We realize that counts are sometimes difficult to come up with
- When is the final payment due? What are the preferred forms of payment?
  - The final payment is due at the catering event or before. We accept cash, checks, Visa, Mastercard, American Express and Discover cards.
- What does the price-per-person include?
  - Premier Catering has no hidden charges. The price per person is all-inclusive. It will include all the food items, the beverages and the plastic ware. The only additional charges that may be applied will be for mileage.
- Are you required to pay full price for small children?
  - This is dependent upon the event. Many times we do not charge for small children

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We say what we do and do what we say.

## Finding the Right Caterer Questions to Ask

- Would the caterer be willing to meet you at the venue to draw up a floor plan?
  - Premier Catering encourages you to set up a time for us to meet you at the venue. This allows for us to see the layout of the facility and determine the schedule of people that will be required to best serve the food that you have chosen. It also allows us to plan for any equipment needs we may need to better prepare and serve the food items that you have chose.
- Are you expected to tip the staff?
  - Premier Catering never asks that you tip our staff. Our staff is paid well to do their job and to provide exceptional service and food products without the thought of receiving a tip.
- How will the catering company handle table arrangements and arrangement of food on the buffet and plates? Can you see photos of their previous work? Does the caterer haul away all the trash when they leave?
  - Premier Catering discusses the entire set up and arrangements with you prior to the event. There will be no surprises for you to deal with. You are more than welcome to ask us for pictures of our work. Premier Catering will handle all trash for the event.
- Does the catering company have a valid license and proper insurance? A license lets you know that catering services have met health department standards and that they have liability insurance should an accident occur.
  - Premier Catering carries a \$1,000,000.00 policy at all times. We will immediately provide all venues with a copy of our insurance for their records if they request that. We are inspected by the Health Department and we follow all sanitary codes both in our restaurants and our mobile kitchens.
- Will the caterer pack some small boxes of food for those people involved in the event who may not be able to eat during the event?
  - Premier Catering will always have small to-go boxes available on their mobile kitchens to provide additional meals for those people who did not have a chance to eat.
- Does the company specialize in any particular types of foods? Catering services should provide you with sample menus to review. Is the caterer familiar with the venue?
  - Premier Catering specializes in Cajun-American-BBQ menus. We have a very large recipe book that also includes those home-cooked menus and other types of menus that you may desire. Our motto is "Your Menu is Our Menu." The advantage of Premier Catering is that we have an In-House Production Center with a Staff Chef that is capable of producing any menu or food product that you may want.
- What is the average price range of the caterer's food? Is it an all-inclusive flat rate or is the cost determined by the type of food and service?
  - Premier Catering has a full range of prices for their catered food products. Our menu price ranges from \$12.95 to \$19.95 per person. This all depends on the menu choice that you make. If you are looking for finger foods and/or trays of fruits and vegetables, the prices vary according to your choice of products on each tray and the number of people you are feeding.
- Does the catering company provide alcohol? Is the bar something you can handle on your own? If so, is there a corkage fee?
  - Premier Catering does not handle any type of alcoholic products. We will be glad to assist you in finding someone who can handle that for you, but our convictions do not allow us to deal with alcohol.
- Does the caterer handle all table settings? Will they be putting out place cards and favors? Find out what non-food items of this nature that they will provide and if it is not a part of their service, then will they make arrangements for rentals or is this something you will be responsible for?
  - Premier Catering will provide you with any type service you request. We pride ourselves in being a full service caterer and we have a variety of vendors that we work with on a regular basis to get any job done that you request.

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- Does the catering service provide wait staff? How many would they recommend for an event the size of yours? (Recommended ratio is 1 server for every 8 guests) What will the servers wear? Many catering services will provide their own wait staff because they understand the catering service's way of doing business.
  - Premier Catering will provide a wait staff for those formal settings. Our policy is to offer one server for every 8 guests. This ensures that your guests will be taken care of with the full attention their wait staff. If the event is not a formal setting, Premier Catering will provide servers for the buffet line.
- Where will the food be prepared? Will there be on-site facilities that the catering company can use? If the caterer has to bring in their own equipment, will this cost extra?
  - Premier Catering has mobile kitchens that will handle all the needs required for the catering event. With our Production Center capabilities, the initial preparation of food products such as marinating, etc., is handled in our Production Center. There are never any hidden charges for your catering and we never charge for the use of any of our mobile kitchens or equipment that is used on those mobile kitchens.
- What is the catering service's availability on the day of your event and will they be working any other events on the same day? You want to be sure they will be devoting sufficient time to your event.
  - Premier Catering has a fleet of trailers and full catering crews to handle each event. Anytime an event is scheduled, the trailer and crew are then assigned to that event. This ensures that each crew can be fully attentive their assigned event and you can rest assured that all your needs and wishes will be covered.
- Can you get a list of references from previous events?
  - Premier Catering will be glad to provide anyone with references from previous events.