



## QUESTIONS YOUR CATERER WILL ASK YOU

### DATES, VENUES, GUESTS

1. Do you have your wedding date? What's your wedding date?
2. Do you have your wedding location reserved for the date?
3. Do you have your wedding reception venue reserved for your date?
4. How many people are you inviting?

### VENDORS

1. Vendors. Who are your vendors? We can work with and coordinate with all your vendors to ensure that everything arrives at the right time and is as you want it.
2. Music. Will you be having live music or a DJ? Have you reserved them for your date?
3. Photos. Who is your photographer? A professional or a friend?
4. Video. Will you have a videographer? Who?
5. Flowers. Who is your florist?
6. Cake. What baker will you use for your wedding cake or cupcakes?
7. Wedding Planner. Are you working with a wedding planner? Who?

### RECEPTION COLORS, SETTINGS

1. Have you chosen your colors yet?
2. What size tables do you want? Does the venue have?
3. What color and kind of table cloth do you want? Lap or floor length?
4. What color and type of napkins do you want? A contrasting color is a wonderful way to decorate.
5. What kind of centerpieces have you chosen?
6. What kind of chairs do you want? Plastic. Padded. Wood. Price varies, but we can deliver.
7. China. We have our own china that is included. Do you want to order special china?
8. Silverware. We show you the silverware we have. If you want something special, we can get it.
9. Glasses. We show you our red and white wine glasses, and tall glasses for beer, tea or lemonade.
10. Champagne Glasses. We recommend the bride and groom get their own champagne glasses for a toast. Most weddings aren't serving champagne for everyone.



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### BEER, WINE, HARD LIQUOR

Every venue has its own rules and regulations about how alcohol is handled, if there can be alcohol, where it can come from, who can serve it.

1. Do you want to serve beer and wine?
2. Do you want us to bring it? (If so, then we must have 100% control of all alcohol being served, because of liability issues. But, then you don't have to worry about having enough, keeping it chilled, opening bottles or serving it.)
3. If you want to buy and bring it, because of liability issues, we cannot touch it in any way - no opening bottles, icing it down or restocking, so you'll want to have someone in charge of that.

(If you want to buy and bring your own, you'll want to consider buying from a store that allows you to return unopened bottles and cases, so you can be sure to have enough for your guests, but not have to keep the overstock if you don't want to.)

4. Do you want to serve hard liquor? (Just to let you know, very few of our weddings have hard liquor these days.)
5. With alcohol being served, what arrangements will you make for your guests so they don't drive drunk? Taxis? A party bus? Shuttle arrangements from the hotel where guests are staying? A buddy system?

### BUDGET and MENU

1. What's your budget? \$30/person? \$40 per person? \$45 or \$50 per person? Higher? Whatever your budget is we can work with you, adjusting the menu and offerings to fit your tastes and budget.
2. Which menu did you like best?
3. How would you adjust it?
4. Do you have any family favorites you would like?
5. Are there family recipes you would like us to follow?
6. Do you want drop off, buffet or a sit-down full service dinner?
7. What hors d'oeuvres do you want during the cocktail time immediately after the wedding, when the bride and groom may still be taking pictures?
8. What main course do you want??
9. Do you want tea, water and lemonade? (Will there be children at the wedding?)

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10. Are there any special diets we need to consider among your guests?

**CAKE, CUPCAKES**

1. What kind of cake are you going to have? Cupcakes? Will you buy it and deliver it on your wedding day? Or would you like us to coordinate with your baker? There will be no charge for cutting it.

**INSURANCE**

1. Do you have liability insurance? And event insurance for your wedding day? Talk with your insurance agent about it. If alcohol is being served, and anything happens, you will want to have insurance, just as the venue, and we the caterer have to have coverage. Also, if for any reason the wedding is postponed due to bad weather or something unusual, you'll want to consider having event insurance.

CALL US at (919) 481-2366 and ask us how we can help you plan your most wonderful wedding day.



How thankful I am for the wonderful food  
and wonderful staff who made my daughter's  
wedding reception so great!

-- Marlene Ogburn

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