



Your Complete Catering Solution

At Home Catering

When hosting a personal event at your home for friends or colleagues, consider hiring a professional caterer. Choosing a reputable catering company will ensure a successful event. Here are some key points to consider:

- You can have a wonderful catered event for about the same cost or less than going to a nice restaurant.
- At home catered events are perfect when you want to impress and create a truly memorable event for your guests.
- Select a skilled caterer who has experience handling many types of events. If you do not know any caterers and do not know anyone who can refer one, then contact some caterers and request references. If a caterer is slow to respond to your phone and/or e-mail messages, then you might want to consider finding another caterer.
- Determine the type of event that you would like to have (on-site full service, drop off service, etc.) and establish a budget. Let the caterer know this as they should be able to build a menu package within your event budget.
- Develop a set up plan for your home. Where will the buffet be set up? Where will the plates, utensils and other items be located? Are you planning a sit down served meal, buffet, passed hors d'oeuvres, or reception style event? An experienced caterer can make just about any functional space work for set up and service.
- Are you planning to include a bar? Beer and wine, full bar or wine with dinner? Does the caterer provide this service, including TABC certified bartenders? What are the charges associated with this type of service?
- Be sure and confirm all charges. No reputable caterer should have any "hidden charges" and should divulge the total event cost in the proposal. If you have questions about the charges – just ask!
- What other services associated with your event can your caterer provide? It is much easier to work with one company than several. Some of these supplemental services might include china and flatware rental, linens, fresh flowers, décor, specialty cakes, frozen drink machines and entertainment.
- Most caterers require a deposit of up to 50% (non-refundable) in order to confirm an event and will require prepayment in full prior to the event. Be sure and confirm how far out the final headcount is due.

- Staff gratuities should be budgeted and typically paid at the conclusion of the event if the level of service is exceptional.