

Shopping for Catering – Price and Value A Note from the Owner

If you are reading this, more than likely you are in need of catering services. My goal is to help you in your decision making process. Obviously I want you to select Celebrations as your catering company. I am going to share my opinions, which are based on over three decades of foodservice experience. I will arm you with a list of questions to ask and areas of concern for your consideration. You will get complete honesty and I promise to address the all-important bottom line in choosing the right caterer.

What you should ask yourself while searching for catering services is this:

Am I getting the right caterer for me at a fair and reasonable price I can afford?

That is the "Bottom Line." Here are some ways to get there:

Shop for the Best Price

- Understand the package. You are paying for more than just food.
- Understand what you are not getting or for what services you may have to pay extra.
- Food, Service and Reputation. Utilize this checklist to evaluate any caterer.
- Get proposals from at least two different caterers.
- If the price is out of your budget, ask the caterer to explain the pricing and see if it is possible to rework the quote to get it within your budget.

Understand the total scope of services

- Food
- Service – setup, cleanup and duration
- Staffing
- Beverage Services
- Linens & other Rental equipment
- Event Planning & Coordination
- Make sure the caterer explains anything you do not understand.

How much experience does the catering company have?

- Number of years in business?
- Types and variety of events catered?
- Various sizes of different events?
- Has the caterer done events like mine before?
- How experienced is the staff?

Ask For References. This is very important.

- Is the caterer able to provide you with multiple references?
- After receiving the references – Do the legwork and check them out.
- Did some of the references you contacted have events similar to the type of function you are planning?

Food & Service Specifics

- Quantity, Quality & Presentation
- Trained uniformed service staff
- Cooking procedures

Safety Concerns

- SafeServe™ certification for employees
- Food handling Procedures
- Meets OSHA regulations

Is the caterer fully insured?

- Personal & Product Liability Insurance
- Liquor Liability Insurance
- Workman's Compensation Insurance

Payment Policies

- Deposits
- Guest Counts
- Methods of payment accepted

“Am I getting the right caterer for me at a fair and reasonable price I can afford?”

That is the “Bottom Line.” Here is why I think Celebrations will get you there:

- ✓ Catering is our only business.
- ✓ We have been in business for over 15 years.
- ✓ We are a fully licensed and insured catering corporation.
- ✓ We will be happy to answer any questions and help you plan your event.
- ✓ Our competitive prices are all-inclusive with no hidden charges.
- ✓ We have scrumptious food and you will never have to worry about running out because our menu is “all-you-can-eat”.
- ✓ We promise to provide experienced uniformed wait staff and chef(s) for your function.
- ✓ We will arrive on time and serve you and your guests with a delicious and eye-catching meal.
- ✓ Our catering consultants are always available to help with any changes you require.
- ✓ We have many payment options
- ✓ Reservations can be made years in advance.
- ✓ Our goal is to completely satisfy you.
- ✓ We want you to be our best reference.