



Questions

to Ask Your Caterer

The who, what, when, where, why and how of feeding your guests can be endless. Use this guide to make sure you cover all your bases when hiring a caterer.

Services? Does the catered meal come full service? This means the caterer will handle table settings, wait staff, bar service and cleanup in addition to food preparation. If neither the caterer nor the venue provide tables, chairs, dinnerware, napkins and other necessities, you'll need to be prepared to rent them yourself.

Menu? Do you have a specific type of food in mind? Find a caterer who specializes in the style of cuisine you're after and see if you can try samples before you hire. Don't forget to ask your caterer if they can handle any special food requirements your guests may need, such as vegan, gluten free and kid's meals, and if these will cost extra.

Cost? What's the average price range and does the caterer offer packages? Catering will be a huge part of your budget, so take your time to weigh all options. Find out how many appetizer and entrée choices come with the package; are costs itemized or does the caterer offer an all-inclusive rate?

Cake? Does the caterer provide wedding cakes, as well? You may be able to save if you can get your cake included in your catering package rather than going to a separate baker.

Alcohol? Will the caterer provide alcohol or do you need to handle the bar separately? There are usually two ways caterers (or venues) charge for bars: a set fee per person or by the amount of alcohol consumed. Most caterers provide the alcohol, but it can save you money to supply it yourself. Though check with your caterer or venue first to see if they charge a corkage fee, which could derail your savings plan.

Time? You'll need to talk to your caterer about timing logistics such as delivery, setup and breakdown, and if there are additional fees for any of these. Find out how much time they'll need to set up and what time they will need access to the wedding site on the day of the event.



CLARK'S CUISINE

Clark's Cuisine is a catering company featuring Chef Mike's Mexican, BBQ, Italian and custom menu options. Here at Clark's Cuisine, great food is what we do. Clark's Cuisine has created healthful, customized dining experiences that honor fresh and flavorful cuisine. Contact us to find out how we can cater your next event. Catering in Joplin and surrounding area.

clarkscuisine.com | 417.622.9906 | 2707 E 32nd St Ste 5 Joplin

