

- Can you see photographs of the caterer's previous work? (How the food is displayed is important. Fabulous food served in plastic buckets won't cut it.)
- Can you speak to previous wedding clients? (Get at least two references who had a similar number of guests and a similar style of menu.)
- Does the caterer also do wedding cakes? Can you use an outside baker if you desire? (Is there a cake-cutting fee? See page 160 for more information.)

Hiring the Caterer Checklist

- Arrange for tastings (if you didn't have one on your first visit).

Caterer: _____

Date: ____/____/____ Time: ____

Caterer: _____

Date: ____/____/____ Time: ____

- Ask each caterer to draw up a proposal, including:
 - Cost per person
 - Options for hors d'oeuvres, appetizer, entrées, and side dishes
 - Exactly what the price includes: alcohol, rentals, gratuities, etc.
 - Service and presentation style (how the food will be laid out)
 - Less expensive alternatives
 - References
- Call references and include the following questions:
 - As background: number of guests, venue, menu
 - Was the meal good, hot, and well presented?
 - Were guests served and tables cleared efficiently?
 - Any surprises on the final menu or final bill?

- Reserve your favorite caterer by phone. Send a fax to confirm wedding date.

- Finalize menu decisions:

Hors d'oeuvres _____

Appetizers _____

Salad or soup course _____

Entrée(s) _____

Side dishes _____

Cheese course _____

Drinks _____