

## Questions for your wedding caterer:

### AVAILABILITY & VENUE

- Is our wedding date available?
- Do you have any other obligations on that day?
- Have you catered at our venue before?
- Can you accomplish our vision and meet our expectations?
- How much space will you need at our venue?
- Will you require any additional kitchen equipment?

### FOOD & MENUS

- What is included?
- Are the menus flexible?
- Is there a vegetarian alternative?
- Can they accommodate special dietary requirements?
- Can they accommodate children?
- How soon can you have a menu tasting?
- Are they able to work creatively within your budget?

### STAFFING

- Have they catered a wedding at your venue before?
- Will your contact be at the reception to oversee the event?
- When will you require final numbers and pre-orders?
- What will the staff wear?
- Are the serving staff included in the price?
- What is the ratio of staff to guests?

### BAR & DRINKS

- Do you have a bar?
- Do you provide the staff?
- Do you charge corkage?
- Do you provide glassware?
- Will you take care of all the dirty glassware?
- Will we need to provide the alcohol?

### LOGISTICS & DETAILS

- Do they provide the linen, crockery, cutlery and glassware?
- Do you provide, table settings and accessories?
- Do your staff handle the place cards and menu choices?
- Can you provide table and chair hire?
- How much time will you need for setup?
- When will you be setting up?

### BOOKING AND PAYMENTS

- Is a service charge included or are gratuities optional? Is there a charge for breakage?
- What is the cancellation/postponement policy?
- How far in advance do I need to book?
- How much is the deposit to secure the date and when does it need paying by?
- Is VAT included in the price?
- Is everything covered under your insurance?
- Do you have a contract?

For more information, inspiration and suppliers, visit our website [silverlinings.co.uk](http://silverlinings.co.uk)