

Questions to ask of caterers to ensure good quality food and to avoid "surprise charges"

Important issue	Clarification	Catering2U	Other	Other
Are spit-roasts cooked fresh at the venue? Is a rotisserie roaster used? Is finger-food prepared fresh at the venue?	<u>Spit-roast</u> : Do you or your guests expect to see a rotisserie roaster? Freshly cooked means FREE aromas. <u>Finger-food</u> : Do you want to serve hot food that has been transported in steamy "hot-boxes"?	Yes; Yes; Yes		
Is GST included in quoted prices?	If not, assume extra 10%	Yes		
Are all staff required for the catering tasks included in the prices?	If not, how many are recommended for efficient service and supplied at what cost?	Yes		
Does the caterer have a written policy regarding travel charges?	If not, you may be charged a fee at the whim of the caterer.	Yes (see website- FAQ's)		
Has the caterer specified a travel charge in their quote?	If you don't know how many staff are attending, can you be sure of the charges you will be asked to pay?	A travel charge only if >1hr travel		
Is dinnerware included in the per person price?	Also what is the quality of these?	Yes		
Has the caterer openly explained what equipment and/or facilities are required at your event?	Eg: your Kitchen,, cooktop, oven, BBQ, urn, cooking or serving pots/trays required for food preparation. Will they be adequately cleaned afterwards? Will you or your guests be able to access the kitchen as well?	In most cases we supply all equipment. Essential facilities are described in FAQ #1		
Will the caterer clearly state that every guest will be offered the same food items?	"Plenty of food" does not necessarily mean everyone will be offered the prime steak that is described on the menu/brochure. There may be just "plenty of sausages".	Yes		