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How To Find The Best Caterer For Your Wedding

By George Meszaros

The caterer has a very important role in your wedding. Therefore, you should take extra care in hiring the right caterer for your wedding day. Just like hiring any other vendor, you have to make your selection based on facts not feelings. The caterer may be an individual or a business. Even if the caterer is an individual, she still has to operate as a business. The caterer cannot legally cook at home and serve the food at your event. It is illegal for a caterer to use an unlicensed kitchen to prepare food.

The caterer you hire should be experienced not only in catering events, but catering weddings. During your interview process, you should ask about the kind of events they have catered. Ask about the size of the events, how many guests they catered for. Ask if they had to deal with any emergencies or unexpected events. To learn about how they deal with emergencies may help you understand their level of professionalism.

You should never hire the first caterer you meet. It may be tempting to hire the first caterer, especially, if you hit it off really well. It is in your benefit to meet with several caterers before you make your final decision.

You must check references before you make your decision. If a caterer does not have any references, walk. You don't want anything to do with a caterer that offers no references. References are important, but they do not provide an absolute protection. You may be able to visit the caterer's kitchen, so you can see their operation in action. A visit can help you examine their organization and cleanliness.

Caterers get booked well in advance, so hire one early. You should have a caterer lined up no less than 6 months prior to your reception. If you can find one a year before your event is even better. The more time you leave yourself to hire a caterer the more chance you give yourself to hire the right caterer.

Once you have made a decision, it is time to put it all in writing. You should insist on a written contract. The contract should include the details, of the menu, the date of the event, what is and is not included.

George Meszaros

<http://www.sweet-reflections.com>

How To Choose Wedding Caterers

By Pepper Montero

When planning a wedding, it is a good idea to select a caterer early on in the process. A good caterer can be booked months, or even years, in advance. It is wise to contact several caterers and make appointments to see them as soon as possible.

When thinking about hiring a caterer, consider what type of caterer you will need. If you are having your reception at a place that already has a catering staff, strongly consider using this option. Some venues will charge for having an outside caterer come onto the property while some will not allow it at all.

If you are not sure whether or not to use the reception facility's caterer or hire one on your own, make an appointment with the head of the catering staff at the reception facility to gather such information as prices and references. Also, ask for a tasting of what is offered at the venue.

If you decide to go with an outside caterer or if your reception venue does not offer catering, generate a list of questions to take with you on the consultations. If you have a standard list of questions that you ask every caterer, you will be less likely to forget to ask something and you will be able to make an accurate comparison.

Some good questions to ask caterers are the average cost per guest for buffet as well as seated receptions, the amount of time needed to set up and take down, the arrangements for left-over food, the ratio of servers to guests, the items that are supplied (such as plates, napkins, etc), packages that are offered, extra charges for such services as cake cutting and serving, if there is a children's menu available, if there are vegetarian plates available, and if the caterer will provide a one-course meal for other professionals working at the wedding.

When meeting with a caterer, make some mental notes as well as asking questions. Note the friendliness and professionalism of the caterer, the condition of anything you may be renting from them, the cleanliness of the facility, the presentation and temperature of the samples that you taste, and the display of health and business permits.

When planning for catering services, keep in mind that the catering is usually forty percent of the wedding budget. There are some ways to save money with caterers. Buffets usually cost less because less help is needed. Food stations can also be a good idea for a lower budget wedding. Of course, serving alcoholic beverages, especially an open bar, can really drive up the price of the catering.

In closing, be sure to make a list of caterers you want to interview and schedule appointments and tastings with them as soon as possible. You want to make sure the best selection of caterers is available for your reception and that you get the most for the money you are able to spend. Your guests will remember the quality of the catering at your wedding for years to come.

How To Find The Best Caterer For Your Wedding

Pepper Montero

Pepper and her husband run a wedding coordination business in the Upstate of South Carolina. This article may be reprinted freely as long as all links remain active.

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