



Initial Wedding Catering Questions:

Names of Happy Couple:

Do you have a budget? Does that maximum INCLUDE service fee, tax and gratuity?

Date?

How many guests?

Venue/Location Address?

Indoor or outdoor reception?

Time Schedule (Ceremony Begins, Cocktail Hour, Meal Served, Meal End/Clean Up)?

What kinds of food are you looking for?

Service Types: Buffet, Plated Meal, Family Style, Food Stations, Passed Hors D'oeuvres, etc?

Are you planning to do a late night snack?

Vegetarian, Vegan, Gluten Free or other dietary restrictions? How many?

How many proteins? Chicken, Beef, Pork, Fish, Pig Roast or other ideas?

How many sides? Salad? Do you have ideas of what you'd like?

Cheese, cracker and fruit table for cocktail hour? Additional cocktail hour hors d'oeuvres?

Will you need cake cutting services? Will you need desserts other than cake?

Non-Alcoholic Cold/Hot Beverages, Water Service, Bar Package, or Bartending needed?

Premium **disposable** dinnerware and flatware needed (free)? Or would you like to rent china, flatware, napkins and glassware?

Additional clean-up of disposables from tables by City Moose Catering Staff? Need busing of tables after the meal?

Who is providing the food/beverage tables, appetizer tables (you, the venue or City Moose)?



Who is providing a tent/canopy for the food/beverage tables if the meal is to be outdoors (you, the venue or City Moose)?

Who is providing the waste receptacles and extra trash can liners (you, the venue or City Moose)?

Is there access to a kitchen on site? Please describe.

Other pertinent information for us to know?

Would you like to discuss catering for a rehearsal dinner, wedding shower, next day brunch or BBQ? (We offer discounts for these bundles.)

And finally, how did you hear about us/what did you type in the search engine to find City Moose?