Questions for My Caterer

The Basics	
How long have you been in business?	
How many events do you cater per year?	
What types of service do you offer? (Buffet, pass-around appetizers, formal, etc.)	
Where can I see your reviews?	
Do you hold a valid food service license?	
Does your license allow you to serve alcohol?	
Can you provide liability insurance?	
Are you aware of any permits I'll need?	
The Staff	
Do you also provide bartenders?	
What uniform choices are available?	
How many staff do you recommend?	
Who will be my day-of contact?	
What is your staff's health protocol?	
Notes:	

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The Cost	
How do you price your service? (All-inclusive rate, per guest, etc.)	
What is the price difference in your services? (Buffet stations, passed apps, and sit-down dinner service, etc.)	
Can you provide a list of services and fees?	
What is your cancellation policy?	
When do you need a final guest count?	
Are there any fees not included in your quote?	
What is the deposit required to hold our date?	
When is the balance due?	
Notes:	

Questions for My Wedding Caterer

Can you help us create a custom menu?
Do you offer any extra services? (Ice sculptures, chocolate fountains, etc.)
Do you also make wedding cakes? If so, is there a cake cutting fee?
Can you provide a champagne toast package?
Do we need to purchase all alcohol through you? If not, do you charge a corking fee?
Can you help us create a signature cocktail?
Notes: