



## FAQ's

**1: How soon in advance should we plan to book the caterer for an event or wedding?** It is very important to book your date as soon as you can and don't put it off until months before your wedding. Clients typically book caterers 6 to 12 months before the date. In some cases the clients have no choice and had to book a caterer as early as 3 weeks before the date. As long as we are available we have no problem catering the wedding.

**02. Do you cater for other events besides weddings?** Yes, we provide special menus for corporate events, holiday parties, graduations, funerals, and luncheons.

**03. What is the contact's role and how will they be involved during our event?** Our Director of Sales and Events, Danielle Gooderum, will guide you through the entire process from when you book your event, to the date of your event. Together you will build a specific and unique menu, schedule a tasting, and adjust your proposal up to 2 weeks before your event. At that point the final proposal is set in stone and Dani will convey all the details with the lead server, delivering crew, and chef to ensure a perfect day! Email her at: [dani@cateringbydani.com](mailto:dani@cateringbydani.com) or call our Kitchen at 612-223-8914.

**o4. Does Catering by Dani host tastings?** Yes! We offer complimentary tastings to the Bride and Groom! We believe it is an important step when choosing a caterer.

**05. How are the food costs determined? Is it itemized pricing or is there an all-inclusive flat rate?** The proposal is based on a "per person price" which is an all-inclusive package with full service to include: all the side accompaniments to the meal, coffee table (freshly brewed all night), cutting and serving of your wedding cake, china place setting and silverware, servers and lead server, chefs, set-up and break-down. We also finish and display our food on site so it is the freshest it can be with a stellar presentation. As well as everything cooked from scratch right in our kitchen!

**06. What is Catering by Dani's average price range?** Dinner pricing starts at \$16 per person, which includes all the services mentioned above. Cost varies per catering style with plated at the most expensive, to family style in the middle, and buffet style being the least expensive. We are able to do drop-offs with disposables if you want our food verses our services. Any additional cost would be tax, 17% service charge (unless doing a drop-off), and delivery fee of \$295. Some venues will charge an additional catering fee, price varies per venue.

**07. What will Catering by Dani provide in addition to the meal?** Dinner service; water goblets; water crafts; salt and pepper shakers; bread baskets with butter; salad and salad plates, flatware; dinner china; coffee and water station with coffee cups, water cups, creamer, sugar, and cocktail napkins; cake plates, and cake forks.

**08. What renting services do you provide?** Table linens, napkins, wine glasses, champagne flutes and charger plates available for rent. Tables, chairs, centerpieces, draping, tents, chair covers and many more items are available through rental companies.

**09. Does Catering by Dani handle all table settings?** Yes we take care of the table set-up and have no problems helping with lighting candles, menu cards and favors.

**10. How many servers will be at my wedding?** We have a minimum of 1 server per 25-35 guests. A wedding of 150 guest with a plated service would have 5-6 servers and 2-3 chefs.

**11. What will the waitstaff wear?** Our standard uniform is Black button-up shirt, black pants, black shoes and black apron

**12. Will Catering by Dani be willing to include a recipe we provide, like a special family dish, or an appetizer with some sort of sentimental significance?** Yes, we have the ability to accommodate almost any type of cuisine or recipe.

**13. Can Catering by Dani prepare vegetarian, kosher, kids, or halal meals for just a few of our guests?** Yes, we have the ability to accommodate almost any type of cuisine. Please ensure you communicate this to our Owner.

**14. Where will the food be prepared?** Catering by Dani has a certified commercial kitchen where everything is prepared. We deliver the food hot right before dinner service.

**16. Does Catering by Dani have a license?** Yes, our business has met health department standards and has liability insurance. The kitchen is inspected every year by the health department to make sure food is properly handled and stored. We have a certified food manager at all times.

**18. How much is the deposit and when is the final balance due?** Deposit is \$500, 2<sup>nd</sup> deposit is \$500 and the final payment is due 2 weeks before your wedding date.