catering



Food and drinks will be the highlight of the celebration, and will be the biggest investment of your wedding. There are plenty of delicious options, from traditional family style meals, plated sit-down dinners and buffets to unique food trucks and interactive themed stations. Cultural delicacies, family recipes, signature cocktails, microbrews, and late-night snacks are also making the scene.

WHAT TO KNOW AND ASK

- You will want to know the date, venue, number of guests, budget, menu ideas, recipes you want considered or special choices for kids, vegans, or gluten-free options.
- Will everything be in one meal or do you need any food for the couple and wedding party before the wedding, hors d'oeuvres for cocktail hour, or any late-night snacks?
- Is the caterer in-house or do you hire your own?
- Is there a tasting and how many people can attend?
- Who provides drinks, bar, and bartenders?
- Will you have an open bar, limited bar, or any signature cocktails?
- Any restrictions to what is brought on site?
- What are the pricing options and payment terms?
- What is included, and are there any extra charges for delivery, tables, chairs, tableware, cake cutting, or alcohol service?
- Will there be a water or coffee station available?
- What staff will be present and what is their attire?
- Who will be the point person at the event itself?
- Which wedding vendors will be present during the meal and will need to be included in the guest count?
- Who takes care of set-up and clean-up?

TIMING

1 YEAR OR MORE BEFORE: Initial consultation

SHORTLY AFTER: Sampling appointment

4 MONTHS OR MORE BEFORE: Book caterer.

3 MONTHS BEFORE:

Determine the event prices with your caterer.

2 MONTHS BEFORE:

Verify event cost taking into account updates in availability and seasonal fluctuations.

1-2 WEEKS BEFORE:

Turn in absolute final guest count.

2-7 DAYS BEFORE:

Make final payment.

See our reception section for a listing of food options.



Full service catering, event planning & coordination

- ★ PERSONALIZED, FRESH LOCAL MENUS
- ★ LINEN & TABLEWARE RENTALS
- ☆ SPECIALIZING IN GLUTEN FREE, VEGETARIAN & VEGAN 2PTIONS
- ★ IN HOUSE CATERING STAFF
- ★ BUFFET, PLATED, & FAMILY-STYLE
- ☆ CONSULTATIONS & TASTINGS BY APPOINTMENT

CAFE AVAILABLE FOR PRIVATE FUNCTIONS



BUNKYSCAFE.NET 🛧 BUNKYSCAFE@YAHOO.COM

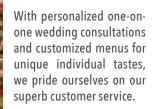






Great Food

Whether it be a buffet, plated dinner or hors d'oeuvres buffet!



Saylord CATERING SERVICE, INC.

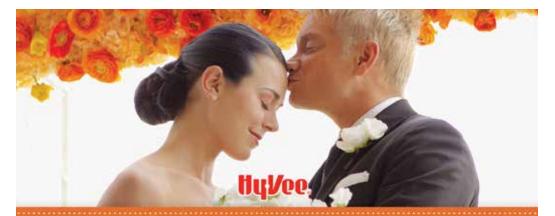
Exceptional Catering and Event Planning Professionals



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from a casual picnic style pig roast to the most elegant reception.



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WE DO IT ALL. ASK ABOUT OUR 10% DISCOUNT WHEN YOU BOOK ALL THREE!







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MARK TERRY 2920 Fitchrona Road, Fitchburg, WI 53719 1184cateringmgr@hy-vee.com • (608) 273-5120



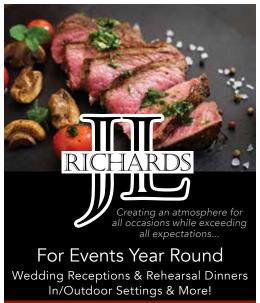


GRATUITIES

Some caterers include gratuity into their bill as a service fee, while others don't. If not, include it with your final payment, and don't forget your servers, bartenders and any other catering staff.

Tips are always welcomed & appreciated by your day-of wedding vendors.





Caterers for Madison and South Central Wisconsin

608-835-9188 • JLRichardsCatering.com jlrichardscatering@yahoo.com Mon.-Fri., 9am-9pm; Sat., 8am-9pm; Sun., 10am-6pm