



Questions to Consider When Planning Your Event

1. How many guests are you expecting?
2. Is there a kitchen or 'staging' area where Traditions' staff can work?
3. Who are your guests? Are they male, female, or couples?
4. What are their ages? Where do they live? Are there any socio-economic, ethnic, or religious factors that might affect the menu?
5. Would you like your guests served while seated at a table, or would you prefer a buffet or food station?
6. Are there any foods that you particularly want (or do not want) to be served? Are there any special dietary needs?
7. What is the purpose of the event?
8. What will your guests be doing before and after the event?
9. Have you had (or been to) this type of event or party in the past? If so, what did you like or dislike about the menu and the food?
10. What would you like your guests to say about the menu and the food after the event?
11. Are there any association or corporate considerations? For example, you wouldn't want to serve chicken to a Cattleman's Association or Pepsi at a Coca-Cola event.
12. Are there any budgetary considerations? Sometimes it's easier to know your budget per person and let *Catering by Traditions* determine what we can do for that price.