

Railey Mountain Lake Vacations 5 Vacation Way, McHenry, MD 21541 866-681-3031

<u>Catering</u>

Your choice of a caterer will mean the difference between an exceptional wedding celebration and an ordinary one. Assume that each and every wedding guest will remember delicious food and excellent service, whether it is an elegant affair or a casual gathering.

CHECKLIST

- What is their menu selection?
- Do they specialize in any particular cuisine?
- What type of food is recommended for a limited budget?
- Do they offer taste testing?
- Can they accommodate specialty meals, such as vegetarian and kosher meals?
- What is the staff to guest ratio? Does this include cocktail servers and bartenders?
- Do they have photographs of presentation of food?
- How much additional food will be prepared to accommodate extra guests?
- What type of banquet service do they specialize in?
- Are linens provided? Is there an extra cost? What are color choices?
- Do they provide glasses, dinnerware and flatware?
- Are they responsible for clean-up?
- Do they provide the bartender?
- Is the bartender permitted to accept tips?
- Do they prepare the wedding cake? If not, is there a cake cutting fee?
- In purchasing liquor, is the client expected to pay the seller directly?
- Will there be a time limit on the bar service?
- When is the final guest count due?
- What is the payment schedule? What is the amount of deposit required to reserve the date?
- Is the gratuity included in the total cost?
- Is food provided for other vendors? Are these included in the per person charge?
- Is the gratuity or service charge and sales tax added to the grand total?
- Will the staff be in appropriate attire?
- Will they be self-supported with portable refrigeration and hearing equipment?
- What is their cancellation policy? Is their a refund policy?
- Do they have liability insurance?

Wedding and Events Department will take the time to listen to your needs and assist you in finding a caterer that provides menus and services to accommodate your budget, while maintaining the high quality of taste, presentation, and professionalism. We understand the importance of the food to your guests, in the way it tastes, professionalism of service, and if it is served with a smile.