



## Questions to ask your Caterer: (And our Answers)

Q. Where can you cater our wedding?

A. Anywhere! With our unique mobile kitchen, we can prepare a 5-course menu with white tablecloth service in locations such as on a boat, on a mountaintop or lakeside, or even a ranch meadow. The meal will be fresh off the grill or hot out of the oven, not cooked, transported and rewarmed onsite. Whatever location you choose you can be assured of professional service and "Innovative Cuisine, Montana Style"

Q. Do you have a style of food that you specialize in?

A. We bring our 28 years of restaurant and catering experience to you. You bring us your ideas, wishes and tastes. Together we can create a menu that you love. While we do feature several ethnic cuisines, such as Italian, Asian, Southwestern, Creole and French, we offer traditional favorites, too. We have a great BBQ menu prepared over a mesquite fire and a flavorful Mexican Fiesta. If you have a favorite family recipe, we can do that!

Can't decide? Choose our signature spicy Red Pepper Bisque, followed by an Asian Chicken salad, Hickory smoked Baby Back Ribs with grilled vegetables, with a luscious Chocolate Lasagna to finish the meal. If you can dream it, we can cook it!

Q. Will you be the person personally handling my food on my wedding day?

A. Yes, Sean and Christine will be there every step of the way to ensure your food is prepared and served to our exacting standards.

Additionally, your event will be the only one our company does that day, so our experienced staff will dedicate all their efforts just to you.

Q. How does the cost of a buffet compare to that of a sit-down dinner?

A. Many factors determine the cost of your food. Generally, a buffet is less expensive because fewer staff is needed. The more choices and types of food you have will also increase the total cost. We will be happy to offer suggestions keeping your total budget in mind.

Q. Can you provide beverages, including alcohol?

A. Yes, we can.

If you prefer to supply your own beverages/alcohol, we do have a corkage fee.



Q. What additional costs can I expect?

A. Another big expense of a reception will be your rental selections. The style and type of linens, glasses, plates, silverware, tables, chairs, serving pieces and tabletop items that you choose will affect the total cost. If your wedding is to be held outdoors you will need to be prepared to rent a tent and have contingency plans in case of inclement weather. Other costs to consider are staffing, cake service, and gratuities.

Q. We have many friends and family that have volunteered to help with the wedding. Will that help with the cost?

A. We recognize most brides and grooms have friends and family that want to pitch in and help you. One of our biggest expenses is labor, so we can supervise and include family and friends who want to work setting up the reception and cleaning up afterwards.

Q. We have already selected our florist, cake designer, photographer and entertainment. Can you help coordinate them all on my wedding day?

A. Absolutely! If you wish to do all the planning on your own, or just need a little help, we will take care of the details for you. As a bride, you will want to relax and enjoy your wedding day. For this, we offer Event Day Coordination service. This means that we will act as the "Go To Guy" for all your hired vendors. We will make sure the cake and flowers get delivered, the band comes on time, the pictures get taken, the hair and makeup get done, the limousine arrives and takes care of all the rest of the details that can make or break a successful celebration.

Q. Do you have the proper licensing and insurance?

A. Yes, we do. We meet and exceed health department standards, and carry liability insurance.

Q. Can you provide references?

A. Of course! We would be delighted to have you talk to our clients. We will gladly provide a list.