

# FAQ

## **Do you do event planning?**

We don't, but we have a list of amazing planners we love to recommend!

## **Do you require an event planner?**

No, although we encourage you to consider one. Also, your venue might require an event planner, so check their contract.

## **Do you offer day-of coordination?**

Who will be on-site for my event? We do not offer day-of event coordination. On the day of your event, our servers will be present under the supervision of a captain.

## **How far out should we begin our planning?**

We can work with your right timelines, but we recommend starting your planning about 90 days

## **Why can't I just pick a set menu and price?**

Unlike other catering companies, we create one-of-a-kind menus for each event. We look at everything – our client's vision, the location, and the type, time, and style of event – and combine that with the best product the city and season has to offer to create a distinctive, exciting custom menu. Because of this, we do not have set menus or pricing.

## **Do you offer menu tastings?**

Once we are close to finalizing a contract and narrowed down food options, we offer a free tasting for up to 4 guests.

## **How do I lock in my event date?**

Once you have signed our contract and paid a 50% deposit, your event is in our books!

## **Do you offer drop-off catering (food delivery only for events)?**

Yes – this is an easy, convenient way to make your event special. All of the food comes in disposable containers, and our staff will set up for you. A set-up and drop-off fee will be charged.

