

Sydney Catering

Catering companies have helped businesses and people organize events and parties for decades. With the number of organized events on the rise, catering companies have started playing an increasingly important role in helping people enjoy events they organize without worrying about last minute glitches and problems. If you are planning an event, here are a few tips to help you choose a catering company:

Planning is vital

Don't expect catering companies to work miracles. There is no denying that a catering company can organize an event on the spur of the moment, but if you want your party or event to be truly special make sure you give your catering company sufficient time to plan the event. It is always a good idea to have a brainstorming session with the caterer and discuss the type of food and the variety of alcohol that will be served. If you are looking for something exotic in terms of food and alcohol, you should plan ahead and allow your caterer sufficient time to make the necessary arrangements.

A vital aspect of planning is determining your budget. Before you start looking for caterers, have a rough idea of what you can afford to spend on the party. It is important to allow a little more than your budget, as there might be last minute costs involved. For example, if you have a budget of \$3000, keep \$500 as a reserve and look for a catering company that organize the event for close to \$2500.

Shortlist caterers

Instead of using the service of the first catering company that meets your requirements, shop around for a good deal. Make sure you shortlist at least 2-3 caterers before finalising a caterer. Speak to all the caterers you have shortlisted and then select the one that meets your specific requirements.

Once you receive quotes from different companies you will also get a better idea of how much your event will cost you in terms of catering.

Don't go by advertising and marketing

Just because a catering company has a full page ad in the yellow pages does not make it a great catering service. The catering business is all about quality food and service, and it is important that you keep the caterer's reputation in mind and not the amount of money they are spending on advertising. In fact, smaller catering companies are constantly striving to get new business and they ensure that their services are of the highest quality.

Look at the catering company's portfolio

Most catering companies have a website that showcases the services they offer, there is also a portfolio section that mentions the events they have organized and catered. It is always a good idea to take a look at photographs of events organized, and you should also request a food sample to ascertain the quality of the food provided. Remember, it is always a good idea to discuss the quality of services and your requirements before signing any contracts.

Understand the charges involved

The primary charge that you will end up negotiating is the price per plate, depending on the menu you have chosen the cost can vary from \$10 to \$100. In addition, if the caterer is providing furniture and other decorations, there might be additional charges. Also keep in mind that the clean up crew, the bartender, and waiters might not be a part of the bargain and you might have to pay them extra after the event. It is important that you understand the charges involved before signing the contract, most catering companies do not include service charges and VAT as a part of their final estimate and you should make sure you cater for these charges in advance. In a nutshell, read the paperwork before signing anything.

For a quality catering company located in Sydney visit www.catererscornersydney.com.au

About the Author

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