

Catering by Joanna

## CATERING QUESTIONNAIRE

```
LOCATION OF EVENT:
NUMBER OF GUESTS:
DATE:
TIME:
BUDGET:
BREAKFAST:
BRUNCH:
LUNCHEON:
DINNER:
COCKTAILS:
SIT DOWN MEAL (PLATED AND SERVED):
BUFFET (SELF SERVE FROM CHAFING DISHES):
GRAZING - CHARCUTERIE/FINGER FOODS (SELF SERVE):
PASSED CANAPÉS:
WELCOME COCKTAIL OR CHAMPAGNE:
BAR:
Wine AND BEER:
SPARKLING WATER, SOFT DRINKS:
PASSED CANAPÉS - HOT OR COLD OR BOTH
CHARCUTERIE BOARDS ON EACH TABLE
DESSERT:
            SMALL BITES
            ICE CREAM BAR
            WEDDING CAKE
FOOD ALLERGIES/SENSITIVITIES:
VEGAN:
VEGETARIAN:
GF:
```


## OTHER THINGS

```
COLOUR SCHEME:
WEDDING PLANNER:
FLOWERS:
WINE SELECTION:
BARTENDER:
SERVING/CLEARING STAFF:
RENTALS:
DISHES/LINENS/NAPKINS/BARWARE:
DECORATIONS:
LIQUOR LICENCE:
```

