Planning Helper SAMPLE

Food & Beverage (Catering) Checklist

Name of Function or Event

Day / Date / Year – Name and Location of Venue

Preparation	Before	Request t	or Proposai

F&B history from prior events gathered		Inquire about additional services:				
F&B specifications drafted		Florist (centerpieces)				
Group value estimated / documented		Decorations (props, stanchions)				
Fact sheet ready		Photographer				
F&B expense matrix formatted (cost comparison)		Parking				
Budget forecast in progress		Audiovisual				
Initial inquiries to prospective caterers made		Security				
All menus and catering policies received		Research ease of access from thoroughfares				
Expense matrix complete, submitted for approval		Request for Proposal distributed to caterers (2)				
Budget forecast approved		Alert marketing team				
Updated function specs ready		Prep communications schedule, registration				
Proposal Review						
Verify proposals received by deadline		Accessibility for disabled				
Menu prices (verify price cap if necessary*)		Fees (set-up, carvers, attendants, overtime)				
Catering policies		F&B equipment rental (special requests)				
Room or space rental		Service charge, taxes, gratuities				
Attrition policy – F&B minimum		Insurance requirements				
Cancellation policy		Permits (special event, musicians)				
Payment policy		Parking availability and fees				
Local laws and regulations (liquor, union, fire code)		F&B guarantee due date				
Union considerations (staffing minimum, etc.)		Contract approval deadline				
Staffing ratio (servers, bartenders)						
Before Signing Contract						
Schedule site inspection visit		Request contract from selected service provider				
Update F&B expense matrix		Proofread, proofread contract				
Negotiate final details		Require revisions to contract be written not verbal				
Note attrition policies for close monitoring		Gain approval to sign from legal counsel or superior				
Submit recommendations for approval						

Registration							
	Individual registration, payment method		Directions, map				
	Sponsor / VIP registration, payment method		Parking availability and cost for self and valet				
	Exhibitor registration, payment method		Set-up master account				
	Registration methods (form, online)		Order supplies				
	Verify Within 30 Days of Arrival						
	Review time line deadlines (deposits, guarantee)		Proofread, proofread, proofread BEO's (contract!)				
	Confirm catering contact and banquet captain		Require BEO changes be confirmed in writing				
	Order decorations and centerpieces		Reconfirm verbally with all vendors, entertainment				
	Order printing and signage		Finalize time line, script, agenda				
	Order speaker / VIP gifts or awards		Confirm speaker and VIP arrangements				
	Finalize function specs with set-up details		Monitor and adjust guarantee – watch attrition				
	Forward function specs to caterer for BEO prep		Schedule pre-con meeting with venue staff				
Wrap-Up After Event							
	Thank you letters to venue and vendors		Critique what went well or didn't				
	Include names of exceptional employees		Record number of advance registrations				
	Confirm final food and beverage count for each day		Record number of cancellations and walk-ins				
	Review invoice promptly		Record dates guarantees given and numbers				
	Pay undisputed charges immediately		Record beverage consumption by type				
	Resolve disputed charges within 30 days		Record actual F&B revenue generated				
c	lick here for instructions on creating your own F&B checklist.		Ouestions? Ask Sharron at www.PlanningHelper.com				