



## Great Hall Program

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### **CHOOSING THE BEST CATERER:**

- Read their reviews and get references – Yelp reviews are linked below
- Get everything in writing
- Know deadlines, what is included, and pricing
- Have the caterer and the staff been cleared to enter through West Point security?
- What is your budget?
- Are the caterers available on the date you need services?
- Have you gotten proposals from multiple vendors?
- Do the caterers offer the menu you want?
- Does the caterer offer linens and dinnerware?
- What if they caterer needs more furniture than is offered by the venue?
- Will the catering representative you meet with also be on premises during the event?
- What other services does the caterer offer?
- How long has the caterer been in business?
- How well does the caterer respond to inquiries?
- Do the caterers offer tastings?
- What happens to leftovers?
- Do you have photos of your previous events in this venue?
- What is their presentation style?
- Are they approved by the venue? How many times have they catered here?
- What can they offer guests with allergies or dietary restrictions?
- How much of a deposit is required and when is it due? Do they offer a payment plan?
- How much for children's meals?
- What guarantees can be made for service on the event day?
- What happens if there is poor weather the day of the event?
- Is your food freshly made or is it prepackaged and reheated?
- What brands of alcohol does the caterer serve?
- What is the cancellation plan?
- What does your delivery staff do when they arrive at my building? What time will they arrive?
- Will they provide you with a copy of their liability insurance?
- When were they last inspected by the Health Department and what was the result?
- Do they have a valid license / permit?
- Do they have a liquor license?
- Do they have a wait staff and will they be dressed professionally?
- How is the food transported?
- How do you handle tips for the staff?
- What is the gratuity percentage?
- When is everything finalized – menu, head count, etc.?
- What type of setup would they require for serving?
- Are they aware of the WPAOG cleanup policy and will they comply?

**Bridge**