



## *Frequently Asked Questions for Wedding Receptions*

### **How far in advance do I need to secure Doughgirls as my caterer?**

As soon as possible to ensure our availability.

### **What kind of deposit is required?**

We require a \$500 booking fee. The final payment is due two weeks prior to your wedding reception. However, you can send payments anytime.

### **What forms of payment do you accept?**

We accept checks, cash, visa, master card (a 4% processing fee is added to credit card transactions).

### **When do you need a definite headcount?**

Final headcount is due two weeks prior to your wedding reception. If you need to add in guests at the last minute then we will be glad to accommodate, but your guest count can't decrease at the last minute.

### **Do you offer tastings and what does a tasting cost?**

Tastings are complimentary and for serious inquiries only. Before scheduling a tasting, I like to give the bride/groom a cost analysis of what the food will cost at their wedding reception. The bride/groom can request items to taste but all requested items may not be available at the tasting. Doughgirls will decide what items will be at the tasting.

### **How many weddings do you cater on one day?**

I have enough equipment and staff to easily handle 2 weddings on the same day. However, if you are planning an extremely detailed over the top reception then we will block the day off JUST for you!!

### **Can you cut the cake and what do you charge?**

I offer a complimentary cake cutting as long as the guests come and get their cake as we are cutting it. You will need to provide the cake knife and server. Cake plates/napkins/forks are not provided in your quote. You can bring your own or have it added to your bill.

### **Do you have liability insurance?**

Yes, we have liability insurance and we are inspected by the health department.

### **What time will you need to arrive to the reception site?**

We usually arrive anywhere from one hour to 2 hours prior to the arrival of guests. This depends on how detailed your set up is. Sometimes we like to set up the day or evening before if it works in our schedule and the schedule of the venue.

### **How many staff will be at my wedding reception?**

This depends on the details of your wedding reception but a good rule of thumb is one staff to 25/40 guests.

### **What does the staff wear?**

The staff wears black pants, a collared shirt and black apron.

### **What do you do with leftovers?**

Quality leftovers are left for you. Many times we take “extras” with us just in case they are needed. The “extras” are brought back to the work kitchen and not left for you. We pack the food away in aluminum disposable pans. Feel free to provide us with other containers for packing food away if you prefer something other than an aluminum disposable pan.