

FREQUENTLY ASKED QUESTIONS

SERVICES

Q: What size events does Savannah Event Catering service?

A: SEC caters from a minimum of 30 people up to 3,000 guests.

Q: What services does Savannah Event Catering provide?

A: SEC is a full service, local caterer offering: Appetizers, Traditional Buffets, Plated Meals, Action Stations, and more.

Q: How far from Savannah, GA does SEC cater?

A: SEC caters events up to 90 miles away to include Beaufort, SC; Jekyll Island, GA; Tybee Island, GA; and Statesboro, GA.

Q: What is included with Savannah Event Catering's services?

A: SEC includes trained service staff, china or disposable package, cake cutting, beverage station, set-up & break-down.

Q: Does Savannah Event Catering include servers? What do they wear?

A: SEC has an amazingly friendly, well trained staff. Our servers wear tuxedo shirts, vests, black pants & shoes and bow ties. If you are looking for a more casual feel, we also have the option of black SEC polos.

Q: Does Savannah Event Catering offer rental items such as guest tables, guest linens, tents, etc.?

A: No.

Q: How much of a deposit is required to secure Savannah Event Catering's services?

A: SEC requires a signed Banquet Event Order, Contract and a 50% deposit at the time of booking, which secures your date and pricing.

Q: What types of payment does Savannah Event Catering accept?

A: SEC accepts: checks, cash, money orders and credit cards (Visa, MasterCard & American Express).

Q: What is Savannah Event Catering's policy on kid's meals?

A: SEC only offers a specific kid's menu on plated menus. Children up to 5 years old are not included with guest count; Kids 6-12 years old are half price.



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CUISINE

Q: What types of cuisine does Savannah Event Catering offer?

A: New & Traditional American, Southern (low country), Asian, Cajun, Chinese, French, Indian, Italian, Jamaican/Caribbean, Latin American, Mediterranean, Mexican, Southwestern, Spanish

Q: Does Savannah Event Catering accommodate special dietary needs?

A: Yes. SEC can provide: gluten free, lactose free, organic, and/or vegetarian meals.

Q: Does Savannah Event Catering use locally sourced products?

A: Yes. SEC uses locally grown produce, seafood and meat products whenever possible.

Q: Does Savannah Event Catering offer tasting for potential clients?

A: SEC offers complimentary tastings. Due to the cost involved, SEC requires that a basic menu be in place, so that items being tasted will most likely be on a final menu.

Q: When is Savannah Event Catering available for tastings?

A: SEC works with potential clients to schedule tastings that are mutually accommodating. Typically we offer tastings during the weekdays.

Q: Is Savannah Event Catering also able to provide the wedding cake?

A: No. SEC does not make or provide cakes. We will work with your bakery as needed, and we will cut your cake at no additional charge. SEC WILL NOT move or assemble a cake.

Q: Can I order different amounts of food for individual buffets or appetizers at the same event?

A: No. Food production for each menu item is based upon your total guest amount.

Q: Can we keep left-overs or are they thrown away?

A: SEC can legally save and package any food that has been held at proper temperature. We will package these left-overs in boxes and leave them in your possession when we leave. Food that has been sitting at room temperature or have been excessively picked over will be disposed of.

Q: Why are plated meals more expensive than buffets?

A: Compared to buffets, plated meals require roughly double the amount of service staff and kitchen staff, china plates and larger portions.



Q: If we provide food (shrimp, fish, deer, etc) can Savannah Event Catering cook it for us?

A: No. SEC can only process food products legally purchased from reputable, inspected and licensed purveyors.

Q: Can Savannah Event Catering provide alcohol or bartending staff?

A: No. Unfortunately, we are not licensed or insured to sell, distribute or handle alcohol in any way.

Q: I am looking for a specific menu item not listed on your menu. Can Savannah Event Catering make it for my event?

A: Possibly. We always endeavor to provide clients with the foods they request, however it may not be possible to source some food products. Please call and speak with the chef for more details.



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LOGISTICAL

Q: How long does it take to set-up and break-down at my venue? When does Savannah Event Catering's staff arrive?

A: SEC generally requires 1 ½ hours for set-up prior to food being served. For weddings where the ceremony is taking place in the same room as the reception, we require 1 ½ hours prior to the ceremony for set-up. Break-down time varies but we are generally finished and ready to leave before the event has ended.

Q: Does Savannah Event Catering provide tables and linens for the buffet?

A: SEC can provide tables and table linens for the buffets; however, this may add an additional cost.

Q: Does Savannah Event Catering provide flowers, overlays, napkins or other garnish for the buffets?

A: SEC will utilize whatever flowers, linens or fabric that you leave for us to cover the buffet or tie on chafing dishes. We bring risers and 2-3 palm trees to every event to place a top buffets. If you have specific décor needs, please discuss them with our staff prior to your event.

