

CUSTOMER/BUSINESS EVENT DETAILS

Please review the following questionnaire. The information you provide will assist us in coordinating your Event. The more information you provide about your event, the easier it will be to accommodate your event's needs.

1.	Name
2.	Home/ Business Address
	a. Please include best contact number and email
3.	Purpose of event?
4.	Event date/time?
	a. If more than one day, please specify or include a schedule
5.	3 (
	Adults Children (under 10 years of age)
SFRVIC	ce I Rentals
	Do you require servers?
2.	Food and beverage delivery or pickup?
	Plated or Buffet Style?
4.	Hot or Cold? Meal type (hors d'oeuvres/breakfast/lunch/dinner) and number of courses for each meal, if any?
5.	meat type (nors a deuvres/breakrast/tunch/dillier) and number of courses for each meat, if any:
	a. If you have a preference for a particular course, please include
	b. Breakfast/Brunch (light-continental, full breakfast menu)
	c. Lunch/dinner (# of courses) or boxed lunch?
6.	Any interest in dinnerware (plates, glassware, silverware)? (If yes, Indicate type below)
	Yes No
	a. China (check appropriate box >) Standard Premier
7	b. Disposable (premium white plate & pre-wrapped white silverware)
7.	Is there a need for décor package? Yes No (If yes, please provide type and color scheme for your event)
	Let us know if interested in our Event Content packages (photography). Yes No
OTHER	REQUIREMENTS
1.	Any vegetarian options?
2	a. How many guests?
	Any dietary requirements or restrictions?
BEVER/	AGES
1.	Tea and Coffee service?
2.	What types of beverages are needed?
	a. Ice water, bottled, carafe, pitchers, canned soft drinks?
ว	Is there a need for har catoring? Very No. (If yes, places calcut heley)
3.	Is there a need for bar catering? Yes No (If yes, please select below)
	Beer & Wine Full bar Bartender only (customer provided beer & wine & spirits)



## EVENT LOCATION DETAILS

1	. If you require tables, chairs, chair covers and sashes, and/or linens, please provide details on size of table at venue/home and number of people to a table. Provide color for linens,
	a. Please provide set-up/clean-up schedule for each day?
2	. Provide physical address of where the event will take place. Private home Venue
	a. Covered area/uncovered area?
	b. Electricity/ any utilities available?
	c. Kitchen on-site? Yes No (If yes, please list amenities below)
	If set up with rentals is requested, a walk through of the home or venue is required 2-3 weeks prior to scheduled event.
	Please provide a date/time for the walk through
Budget	
1.	What is your estimated budget for this event (include event rentals)? (to best design menu/proposal, a budget is required)
2.	Is this an annual event? Yes No
How did	you hear about us?
Additio	DNAL INFORMATION