

BANDO'S Wedding Event Planning Guide

CONGRATULATIONS ON YOUR ENGAGEMENT

We understand that wedding planning can be an overwhelming experience and we hope that we can answer all of your questions. It is important to us that our bridal couples know what to expect when making the important decisions of selecting a caterer and an event site.

So what makes ***Bando's*** unique?

We customize our menus for every wedding, which allows us to design your menu perfectly for your vision

We finish all of our foods so close to your serving time so it is as fresh when it reaches your guests

We bring commercial warmers to all events and use plate covers if your event is a plated one

We deliver all foods in our hot/cold truck. All salads are kept in refrigeration and plated up so we have them ready to serve on time to your guests.

We train all our staff in house so your guest will receive top-notch service

We own much of the equipment that adds elegance and value to your wedding

We strive to make everything from scratch, including all hors d'oeuvres and deserts with seasonal ingredients. Additionally, we can control seasonings including salt.

Our culinary team is well trained in preparing special diets, so those guests who have gluten, sugar or other dietary issues are served without a fuss.

What to expect

The Food

Since Bando's customizes menus for every event, there are endless possibilities and styles for what you can serve your guests. The most popular option is an evening reception with passed hor d'oeuvres to start, a pre-plated salad, a buffet dinner, and a dessert or cake station. The types of cuisines you choose and the time of your reception primarily determine menu price.

The Hors D'Oeuvres Myth

Many couples request a hor d'oeuvres only reception thinking it may be less expensive than a traditional dinner. This is not necessarily true. If the reception is held during dinner time {5-8} guest and their appetites will be ready for dinner {even if the invitation says otherwise}. Individual hors D'Oeuvres are more labor intensive to make and in turn more costly than a classic buffet because of the quantity needed to fee guests during the typical dinner time. An hors D'Oeuvres reception is a great option for early afternoon or late weddings {2-5 or 8-11}

The Investment

Keep in mind as you are planning your wedding that the cost of the menu is usually about 40-50% of the total amount you will spend with a caterer. The other 50-60% will go towards labor, bar service, rentals {plate, glassware, flatware, linens, etc.}, service charge and tax

Ways to save while still having Great Food

If you have a limited budget you might consider a breakfast or brunch wedding. These menus are typically 30% less expensive than dinner. Another way to lower you menu cost is by doing a dessert reception, where your guests can sample an elaborate display of sweet treats. This works well if the ceremony is around 7:30p.m. You can even take it a step further and offer wine pairing with each dessert.

WHICH SERVICE STYLE IS RIGHT FOR YOU?

Service style is one of the most important decisions to consider when planning the catering portion of your wedding. Think about how you want the evening to flow and what the experience will be like for your guests.

BUFFET

Buffet dinners are one of the most popular service styles. At Bando's we take pride in presenting the food in creative and unique ways and believe buffets should look as beautiful as the rest of the event. We often pair a pre-plated salad course with our buffets to ease guest flow. We also can recommend the appropriate number of buffets necessary to serve all of your guests in a timely manner with minimal lines. By choosing a buffet, the cost of the food might be higher than a plated meal because the guest {not our chefs} usually determines portion size.

PLATED Plated dinners are the most formal and elegant service style, where every course is served to your guests. They are typically more expensive because of the increased labor needed to serve all guests in a timely manner. Our goal is to serve all guests in under 20 minutes. A dual entrée {small portions of two entrees, ie beef and fish} is a great way to avoid having to compile orders from guests on rsvp cards and also helps with the speed and efficiency of dinner service.

FAMILY STYLE

Family style dinners are a fun and creative way for your guests to interact with each other. A large platter or bowl of each item is brought to the table and guests pass it around helping to serve each other. Staffing requirements are similar to plated dinners. It also requires that guests are willing to be part of the service.

STATIONS

Stations are a fun and unique way to incorporate a wide variety of menu options and creativity. Two to four food stations are set up around the rooms and guests can move from station to station sampling a variety of foods. This works best for weddings with a more relaxed time frame. Additional plates are required so guests can sample food from all stations over a longer period of time. Many of our stations have action components where a chef will be making or assembling a food item to order for each guest.

FREQUENTLY ASKED QUESTIONS

How are staff Hours Calculated for Catering?

Staff hours are estimated point to point which means the time our event staff leaves Bando's until the time they return to Bando's at the end of the night. Your set up time will be determined by your package.. If your event runs longer than expected, our staff is happy to stay and continue to serve your guests. You will be billed for those hours the following day. We ask that our clients sign off on the time that our staff arrive and leaves your event.

IS GRATUITY INCLUDED ON THE PROPOSAL?

Our wait staff does not rely on gratuity for their compensation. They are paid fair wages well above minimum wages, not a tip credit wage or a "waiter's wage". Gratuity is not included in our proposal. If you believe the staff at your party went above and beyond the call of duty with the service level and exceeded your expectations, please feel free to give them a gratuity at the end of the night.

HOW IS SALES TAX CALCULATED?

Your sales tax is calculated at 8.25% of your invoice. Caterers are required by law to collect sales tax on food, equipment, labor and service charges.

WHAT HAPPENS TO LEFTOVER FOOD AND CAKE?

Because of Liability plus Health Department codes, we cannot be responsible for foods that are taken from left over buffets. If your cake vendor has left boxes for left over cake to be saved, we will package it up in the containers left. You are responsible for returning any cake equipment.

WHAT ABOUT PAYMENT, DEPOSITS AND TASTINGS?

To secure your date a deposit is required of \$500.00 and after the menu is selected 50% of the contract is due. Final payment is due 5 days before your event. After a contract is signed and deposit is given we will have a tasting. The number of guests at your tasting will depend upon your contract. We do not do tastings without a contract and deposit.

WHAT ABOUT CREDIT CARDS?

All proposals are priced with a 3% discount for cash/checks. Use of credit card will dis-allow your discount and 3% will be added to credit card payments if and only if you present your card to our location during business hours and it is swiped. Hand keyed credit card use will incur a 4.5% added fee .

ABOVE AND BEYOND



Trained and Professional Staff

All of our service staff are hired and trained in house by our management team. When we have large events we do use a staffing service from Houston. Since we have worked with this group for over 10 years, they are trained with our customs, rules and regulations. They also have become very familiar with our clientele.

Our staff typically arrives two hours prior to the start of the event for set up and will be there until at least one hour after guests depart to clean up. Every event will have a captain who is in charge of the team for the evening and will be the contact to make any adjustments during the party. The service staff will set up all tables, chairs and place settings, pass hors d'oeuvres, clear glassware and plates and help your guests with any special requests.

Wine and Spirits for the Evening

Each event site has their own rules regarding your bar and beverages. We certainly can provide our bartenders and handle your glassware- depending upon your venue. Unless your event site has a TABC State License, you can not have a cash bar. You can however, give it away to your guests.

Coordinating the Details

Our talented team of coordinators has collectively planned thousands of stunning events. They will help guide you through the process of bringing your wedding vision to life. Their service to you will include rental coordination, custom menu design and often provide diagrams and timelines at no additional charge.

Next Step

We hope this information has been helpful. Please contact us for a custom menu and proposal for your big day! After you receive the proposal we encourage you to mix and match any items between menus. From there we would be happy to set up a tasting for you to come in and try your favorite selections.

Please call for an appointment
409-212-8445 debbiebando@sbcglobal.net
www.bandoscatering.com

