

CHEFSTABLE

CATERING

FAQ's

What other services do you provide in addition to food and beverage?

As a full service caterer, ChefStable Catering will coordinate all event staffing, rentals (including tables, linens, chairs, tenting, lighting, climate control, staging, etcetera) and service ware. We have a number of options available to create the perfect look for you.

ChefStable recommends working with a professional wedding coordination service. Please inquire for our recommendations.

What do I need to do in order to hold the date?

A nonrefundable deposit of \$500.00 is required to confirm your date and reserve ChefStable's services. A 75% deposit is due 10 days prior to your event, and we will invoice you for the remainder post-event. Additional deposits may be required to retain our services of floral, decor, wedding cakes, entertainment, or other non-catering services.

When will I need to give ChefStable Catering the final guest count?

The final count will be due at noon, 5 days prior to the event.

Who will be on site the day of my event?

A skilled Event Manager will be on site. They lead the catering staff and oversee your event. Additional management, including your Event Planner, will be on site, as needed.

Can we taste the food that we have selected for our menu?

Certainly! We offer complementary tastings at our chef's discretion to our prospective clients prior to booking. Once the menu choices have been decided on, our chef will gladly prepare a sample of your menu for the big day.

Will ChefStable provide any decor for the buffet?

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Yes, Chefstable Catering provides fresh cut flowers and greenery for butlered hors d'oeuvre platters and on the buffet.

Is ChefStable licensed to serve cocktails at my event?

Yes, ChefStable Catering is fully licensed by the OLCC and carries liquor liability insurance. All ChefStable servers and bartenders are licensed by the OLCC as well.