

## **Your Checklist For Event Success**

Invitations			
<ul><li>List of people</li><li>Delivery (by e-mail or postal mail)</li></ul>		<ul><li>Style (formal, informal, humorous, graphics / photos)</li><li>RSVP deadline</li></ul>	
Room Layout / Seating			
<ul> <li>Head table</li> <li>Round or rectangular tables</li> <li>Table size / seats per table</li> <li>Name cards</li> </ul>		<ul> <li>Dance floor</li> <li>Public address system</li> <li>Gift table</li> <li>Photo area</li> </ul>	
Event Schedule			
<ul><li>Agenda (speakers &amp; timing)</li><li>Printed agenda &amp; menu (per table, per</li></ul>		Best time / style for food service er seat, not at all)	
Menu			
Type(s) of cuisine Indian Indo-Chinese Italian Mexican American	Food Offerin Dips, spr Hors d'od Proteins Pasta Starches	reads & fondues euvres	<ul> <li>Fresh fish &amp; seafood</li> <li>Seasonal vegetables</li> <li>Kosher, halal, vegan &amp; gluten-free selections</li> <li>Desserts</li> </ul>
<b>Service Options</b>			
<ul> <li>Self-serve buffet stations</li> <li>Staffed service stations, such as for appetizers &amp; meat carving</li> <li>Plated service delivered to each guest</li> <li>Grand buffet that features a few unique serving stations such as meat carving or "made to order" crepes / omelettes</li> <li>Dishes, drinkware &amp; utensils – for example, disposable dinnerware or fine china</li> </ul>			
Music (live, recorded, DJ, none)			
Photographer			
Thank You Notes			aactobocnitalityfoods gom