

Bridal Questionnaire

Thank you for contacting Chef Fredy! We are dedicated to making your special day a beautiful and memorable one. To help in our efforts, please take a few minutes to tell us a little more about your event so we can design an evening that is customized to you!

Contact Information Name of Bride:	ı	Name of Groom:
Who is the best person to contac		Contact Email:
Contact Phone Number:	•	ontact Linaii.
Wedding Date:	-	Time 9 Langth of Caramany
Location of Reception:		Time & Length of Ceremony:
Location of Ceremony:	'	ime & Length of Reception:
Estimated Number of Guests:		
Type of Reception: Plated Dinner Buffet Dinner Hors D'Oeuvres Only	- -	Food Stations Other. Please describe:
Style of Cuisine: American Asian Latin French	- - - -	Italian Mediterranean Southern. Please specify region Other. Please describe:
Will you have assigned seating?		
Are you interested in serving late	e night snacks to your g	uests?
Would you like us to provide a "s	sweet table"?	
Are you planning a cocktail hour served?	with passed and/or sta	tionary hors d'oeuvres before the meal is
Does your venue allow you to bri	ing in your own alcohol	?
Chef Fredy Cuisine	www.ChefFredy.com	Full Service Custom Catering



Thank you again for contacting us, we h	nope to be working with you s	oon!		
hear back from you, we will put togethe	r a proposal based on what y stone, just think of it as a jum	o us or print out and fax to 312-850-9512. As soon as ou are looking for so you can get a better idea of cost ping off point that we can begin to work with. If you l	ts.	
Please tell us anything else you you would like it to be, the timing		pout your evening (wedding colors, how for requests, etc):	mal	
Have you hired (or plan on hiring) a professional wedding coordinator? If not, we are happy to coordinate your event, but if you are, please provide us with their contact information: How were you referred to Chef Fredy (if internet, please specify)?				
Rental Needs (check all that app Dining Tables- Please specify Dining Table Linens (please r Chairs Full silverware/plateware pac Bar setup and glassware Gift Table Bridal Cake Table Groom's Cake Table Place Card Table (for assigned)	v: rounde rectangles or s	quares. mind) t Table Linen dal Cake Table Linen bom's Cake Table Linen ice Card Table Linen		
Full barChampagne for entire nightNon- alcoholic only	- -	Champagne toast Partial Bar (beer and wine only) Coffee Station		



Large Event Payment Information

Menu

- Menu prices are subject to change, however, all food and beverage prices are guaranteed 9 months prior to your event date.
- Please keep in mind that you are not limited to these menu selections. Our experienced Catering staff would be happy to custom design a menu based on your suggestions and wishes.
- All food must be purchased through Chef Fredy Cuisine, with the exception of the bridal and grooms cake. These may be brought in from any licensed bakery. Please ask your catering manager for recommendations.

Deposit and Payment

- Upon confirmation, an executed contract and initial deposit of 30% of the contracted minimum is required to confirm your event and to hold the date on a definite basis.
- 50% of the remaining balance is due 30 days prior to your event.
- All of your deposits are applied towards the estimated balance and are non-refundable.
- The full final balance will be due and payable seven business days prior to your event.

Guarantees

- An estimated number of guests attending your event is required at least 30 days prior to your event.
- The final guest count will be due 10 business days prior to your event.
- If event will have assigned seating, seating chart must be finalized and given to Chef Fredy Cuisine at least 10 business days in advance.
- Any additional changes made less than 7 business days prior to event cannot be guaranteed until approved by Catering Manager.
- In order to guarantee rentals, rental list must be finalized at least 30 business days prior to event.

Coordination

- Chef Fredy Cuisine will have a Catering Manager on hand the day of your event to assist with the catering and logistics of your event.
- For weddings, an Event Coordinator will be available to you in the months leading up to your wedding to assist with the planning and organization needed to make your wedding a successful and memorable event. Your coordinator will also be on hand the day of your event to assist with the timing, staff coordination, catering, and logistics of your event.

Event Staffing

- Chef Fredy Cuisine will assist in staffing your event as needed and will be dependent on menu, venue, and logistics.
- We will provide Servers, Bartenders, and Chefs at a four hour minimum.
- All service on Thanksgiving, Christmas Eve, Christmas, New Years Eve, & New Years Day is a premium rate, please inquire

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