



Catering Tips – Guide to the Perfect Function

Planning any event takes a lot of work especially if you are self catering the event. Shopping, decorating and general organization can be a full-time job. Depending on the size, you might need to rent equipment, tables, chairs and even a tent. If there will be entertainment you might find yourself scouting out dj's or a band, and a lot more that you might not have even thought about yet!

At Pure Catering we can help you make all of those steps easier, stress free and we can even take the weight off your shoulders all together and organise it for you.

Hire Equipment

Pure Catering work very closely with an events management company who provide us with the best quality tableware, glassware, cookware and barware. They have been helping Queenslanders organise events, host parties and provide functions - their extensive range of products includes:

Marquees | Mood Lighting | Professional Flooring & Staging | Furniture Solutions | Catering Equipment | Linen | Glassware | Barware | Crockery | Cutlery | And much, much more...

We can organise this for you or point you in their direction and they will take care of you.

Entertainment

Pure Catering works very closely with a Brisbane based company that specialises in the best entertainment to suit your budget and theme. They Bring you over 10,000 acts, shows, performers to suit every event, conference, convention, awards dinner, gala ball, festival, carnival, birthday, wedding and much more. From jugglers to MC's and Classical musicians to 70's themed DJ's and everything in between!

We can organise this for you or you can talk to them directly.

Staff

All our service staff come from a Brisbane based company that provide quality hospitality staffing, training, recruitment and functions and events management of the highest standard. Their temporary staffing standards are unbeatable with all of their staff undergo comprehensive practical, theoretical and on the job training to ensure our high quality hospitality service standards are delivered. Why not be a guest at your own party?

All of our chef's are independent contractors who have been in the industry for at least 10 years. Most of our chef's have travelled the world and have been enriched by different cultures and cuisines. We only keep the most reliable, punctual, skilful and honest chefs at Pure Catering to ensure that our clients get the best service possible. All of our staff are covered with our \$10,000,000 liability insurance for your peace of mind!

Logistics

Pure Catering collates all of our clients' details throughout our dealings and before the function send our clients a running sheet with a complete breakdown of food service times, menu items, names, addresses, contact details and everything else needed to ensure the function goes off perfectly without any problems. We also, throughout our dealings with our clients, like to give them the same function coordinator, a familiar face to deal with.



RSVP and guest lists

We understand at Pure Catering how difficult it can be getting exact guest numbers and RSVP's back in time. We are very flexible and understanding toward this and we can accommodate late bookings, extra numbers and menu changes or substitutions.

Time Management

One of the biggest problems that we hear is lack of availability. We suggest that you do all of your research, get a good idea of what you want and **BOOK IT IN!** At Pure Catering we say this all the time. It sounds like a crude sales pitch like "*this offer is only available for the first 50 callers*" but it really is not. We couldn't suggest strongly enough booking everything in as soon as you are happy. Booking your function in with Pure Catering and locking your date in ensures you have catering on that date, and you still have until 7 days from your function to decide on the menu items and give us final numbers. If you don't lock things in you could either go without or get second best.

Venues

Pure Catering work very closely with venue owners and we have a portfolio of picture perfect venues, parks, beautiful houses and areas of beauty. We can not only provide you with this list of places to have your wedding ceremony and reception but many of these venues have honeymoon suites and places for your 'out of town' guests to stay.

Event Management

One of the things we hear the most is "I tried to do it myself but it just got away from me". Don't worry! We can help you with almost ALL of your planning needs. If we have to refer you to an events manager or use one of the Pure Catering event managers, we will help you to ensure the job gets done and gets done properly. If you think that you can organise all of the planning then that is great, if you don't then we can help.

Special Diets

Remember that some of your guests are going to be "fussy" and why not? With Pure Catering we are able to specialize your catering to you or your guests exact taste. You are entitled to have your food the exact way you want it. We have created traditional menus, vegan menus, vegetarian menus, gluten free menus and a lot more besides. Just remember to ask your guests if they have special requests and we will ensure those needs are met.

Don't forget the little extras

It is the little extras that really make a great celebration.

Contact Pure Catering **NOW** on (07) 54350019

And speak to one of our friendly staff members, we want to help you!

