CATERING SALES EVENT PLANNING WORKSHEET

Date:	Order # :
Contact Information:	
Contact Name:Phone Number:	Fax Number: (if off campus)
Department:	rax Number: (if on campus)
Department:	
Mailing Address:Email:	
Who is the client centest preparing th	ne event for and what are their party preferences:
(i.e. snack, buffet, served, etc.)	le event for and what are their party preferences.
(i.e. shack, barret, served, etc.)	
Event Information:	
Date of Event:	Number of Guests:
Event Begins:	Set-Up Time:
Event Ends:	Break Down Time:
Location of Event:	Break Down Time
Le the lecation locked?	f so, how can we gain access?
What is the earliest time that we can	arrivo?
Hove they contested Compus Support	arrive?t to Reserve Room & request Set Up
Have they contacted I.T. for any audi	is visual peeds
	after the event, where will our non-disposable equipment
he leasted as that it will not get leat?	arter the event, where will our non-disposable equipment
Disperse of Frants	·
Type of Event (B. L. D. or Recention):	
Pener or China:	
Paper or China:	
Linen Requested:YIN	
	sted:
Menu Preferences:	
Do they prefer Bottled or Bulk bevera	age Service:
Billing Information:	
Method of Payment: Requ	uisitionCheckOredit Card
Account Number:	aloritoriGreat Gald
Requisition Number:	
ricquisition number.	