

## B. GOURMET CATERING TASTINGS



### WHAT TO KNOW ABOUT YOUR TASTING:

Tastings are a great time for our clients to sample a variety of items from our menu, and to discuss logistics of how the big day will run. It's also a great time to discuss rental and display ideas, as well as to make tweaks to the menu after sampling, if needed. Tastings are usually one of our clients' favorite aspects planning, so the number one rule to follow – have fun!

We always strive to maintain our boutique, personal business persona. We treat each event with the upmost dedication, just as we would with yours! Therefore, we unfortunately do not allow tastings on the same days as previously contracted events. While we wish we could have open availability, as a small, owner-operated team, we must give our attention to contracted clients on their reception days.

About half of our clients book our services even prior to tasting! We find that resources like The Knot and WeddingWire showcase the quality of our services perfectly, as it allows our clients to understand that we will take great care of them throughout the process. If a tasting is important prior to booking, we highly recommended coordinating a tasting date as soon as possible to ensure availability. As mentioned before, tasting dates can be limited, and it is the responsibility of the client to coordinate a tasting date.

### FREQUENTLY ASKED QUESTIONS:

#### How much do tastings cost?

Tastings are \$30.00 per person. If you move forward with contracting our services, the tasting fee will be applied to your final balance. Tastings are complimentary if the event is booked prior to tasting.

#### Will I taste everything from my menu?

Our Executive Chef will hand select everything you will taste from your proposed menu, ensuring that you taste a great variety of items. Sometimes, certain items are unavailable to taste if they are out of season or if we are only able to buy these items in bulk.

#### How many guests can I bring to my tasting?

We allow up to four guests per tasting, and allow one tasting per client



How long does a tasting last?

Tastings usually last 1 - 1.5 hours

Where is my tasting held?

Our tastings are held at our shop – 2578-L Ashley River Road, Charleston SC 29414

My schedule only allows a tasting on the weekend. What are your available dates?

Weekend tasting availability is extremely limited. If traveling from out of town, it's best to come in on a Tuesday – Thursday as these are the dates that like most of your other wedding vendors, will be available. We also highly recommend confirming with one of our managers prior to making travel plans to ensure we have availability during your trip.

I booked a flight to come to Charleston during peak tourist season – April!! When can I come in to taste?

During the months of April, May, and October, tasting dates are extremely limited. We recommend scheduling your tasting during the months of January, February, July, and August for the most flexibility around your schedule!

I've decided to taste with a few caterers before making my decision. What should I sample at each?

It's always our strong recommendation that clients sample nearly identical tasting menus at each catering tasting. It's so difficult to compare apples to oranges, so to ensure the best representation of each caterer's presentation and quality, be sure to try a similar menu!

I'm running late. I don't think I can make the scheduled tasting anymore!

If cancelling your tasting for any reason, we kindly ask for a minimum of a 72 hours' notice. Each tasting takes several hours to prepare for, and we staff, purchase food, and create every item from scratch especially for your tasting.

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