

Buffet Setup & Serveware

A BEAUTIFULLY PRESENTED SPREAD

More than a delivery. We arrange the food into a polished, self-serve buffet with the professional presentation pieces selected for your event.

WHAT IS INCLUDED

- Scheduled delivery and professional buffet arrangement.
- Chafing dishes and fuel for applicable hot items; serving utensils, platters, risers, and display pieces as specified in your proposal.
- Menu display and a final presentation check before service.

WHAT IS NOT INCLUDED

- Attendants to monitor, replenish, or serve guests after setup.
- Dining tables, buffet tables, linens, plates, napkins, cutlery, or glassware unless added to the proposal.
- Specialty decor, florals, signage, or premium styling not listed in the proposal.
- Guest-area cleanup, trash removal, or continuous on-site service.

WHAT WE NEED FROM YOU

- Allow approximately 1–2 hours of venue access before guest arrival for setup.
- Provide sturdy, cleared buffet tables with enough room for the menu, or request table rentals in advance.
- Confirm that chafing fuel is permitted at the venue when required, plus any venue access or loading rules.
- Provide a day-of contact and coordinate care of rental equipment until the agreed pickup or retrieval time.

Rental retrieval and breakdown arrangements are confirmed in your quote; they do not include general event cleanup.

All services are customized. Your approved proposal defines the exact inclusions, timing, and fees.