



Planning Your Special Event

We pride ourselves in being able to meet your catering needs. The following steps will help you through the process of organizing your special function.



Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get your event scheduled. We need all other information such as location, number of guests, time of the function, menu selection, and account number at least 7 business days before the function. You may contact the catering department at (610)361-5411, visit us on our website www.knightsdining.com or email us at foodcatering@neumann.edu.



Reserving a Location

Whether the event is to take place on campus or off, the location reservation needs to be confirmed before we will deliver. You will need to make arrangements for tables, chairs, and other equipment through Conference and Scheduling Svcs at (610)-558-5625. When making the reservation, please include tables and trash cans needed that Sodexo Catering Svcs will need. To reserve a room for an event, please contact Sara Melisi at (610)-558-5625.





Planning Your Special Event

Contact the Catering Office

At least 7 days before the event, contact the catering office at 610-361-5411, email us at foodcatering@neumann.edu or stop by our office located in the Life Center. Some arrangements can be made by phone or email, others require an appointment with the Catering Manager, Kisha Talley. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs. The office hours are Monday through Friday, 8:30am-4:30pm, closed on some Holidays. After we have finalized all the details of your special event, you will receive a Event Order Form confirmation email to be reviewed and sent back to us. All cancellations and final changes, including the customer guarantee count and account number, **MUST** be recieved at least 3 business days prior to your function. Charges will be incurred if you make any cancellations after this time frame. If you do not contact us with a final count within the 3 business days allowed, we will prepare for the estimated number and charge accordingly.



Event Confirmation and Guarantees

A guarantee is required 3 business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled, you are responsible for contacting the catering department and canceling the event. You will be liable for 50% of your food bill for any event that is not cancelled within 3 business days, and confirmed in writing by the customer. 100% of the bill will be due if cancelled the day of the event. If Neumann College is closed due to inclement weather, all catering events will be automatically canceled and there will be no charges incurred.





Planning Your Special Event

Payment

All catered functions must have a secured payment before they occur. Cash, Check and Departmental Account Numbers are all valid payment methods. Non-University related groups are required to make a deposit of 75% one week prior with the balance due at the conclusion of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.



Delivery Fees

There is no delivery fee for catering services held within the main campus. Deliveries outside the main campus will be subject to a delivery fee.



Alcohol Policy

All alcoholic beverages must be served by our personnel, and consumed in designated areas. Proof of age will be required. Sodexo Catering Services reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the TIPS Training Program for Service.



Alcohol Service/Policy

A full bar setup (if liquor is planned) at a dinner or reception is per person. All necessary bar items except the alcohol (which needs to be supplied by the client), are provided with this charge, including nonalcoholic beverages, ice mixers, napkins and plastic cups. An additional charge for glasses will apply. We recommend at least one bartender for every 75 -100 guests for beer and wine service. The charge for a bartender is \$20.00 per hour, 4 hr hour minimum.



Planning Your Special Event

Attendants

To ensure that your event is a success, catering staff will be provided for all served meals during the first two hours of service. If additional time is needed, a fee of \$20.00 per attendant for a 4 hour minimum will be applied. We recommend that you have an attendant for all receptions and breaks for every 75 guests.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



China Charges

Our catering department provides high-quality plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge.

| | |
|----------------------------------|---------------------------|
| Full Meal Service and Silverware | \$2.00 pp |
| Coffee or Beverage China Service | \$1.25 pp |
| Full Bar Glass Service | \$1.75 pp |
| Reception China and Silverware | Rental Company Fees Apply |



All of the above are charged per person.


Floral Charges

We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.



Planning Your Special Event


Linens and Skirting



We will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables and boxed lunches there will be a \$3.50 fee for each tablecloth. Other tables may be skirted and covered at \$3.50 per tablecloth and \$7.50 per skirt. The same applies to registration tables, name tag, head tables, and any additional table that will not be directly used for setup. Skirting can be done on any table not exceeding one inch in thickness. We can also provide napkins to meet your color scheme for \$2.00 each. Specialty linens are available upon request for an additional charge.


Late and Minimum Charges

A late charge of 20% will be assessed for any event booked with less than 24 hours notice. Any changes made once the event has been confirmed, under 24 hours will be charged .



There will be a minimum charge of \$20.00 for beverage and food orders. Arrangements for orders less than the minimum amount can be made if they are picked up during office hours.

Sustainable and Organic Menus



Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Please plan on paying an additional fee per person.

Food Removal Policy

Due to health regulations, it is the policy of Sodexo Catering Services that excess food items from events CANNOT be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.