



## WEDDING CATERING QUESTIONNAIRE

**Primary Contact Person:** (Name, Phone Number and Address) \_\_\_\_\_  
 \_\_\_\_\_

And/Or  
**Wedding Planner Name and Number:** \_\_\_\_\_

**Phone Number and Fax Number:** \_\_\_\_\_

**Email Address(es):** \_\_\_\_\_  
 \_\_\_\_\_

**BRIDE'S NAME:** \_\_\_\_\_  
 Address and Phone Number: \_\_\_\_\_

**GROOM'S NAME:** \_\_\_\_\_  
 Address & Phone Number: \_\_\_\_\_

**Proposal to be sent to:**  
 Name and Address: (Include the email address, if you prefer it be sent via email.)  
 \_\_\_\_\_  
 \_\_\_\_\_

**WEDDING DAY & DATE:** \_\_\_\_\_

Start Time: \_\_\_\_\_

Approximate Length of Ceremony: \_\_\_\_\_

Location: \_\_\_\_\_

Wedding Theme? \_\_\_\_\_

Wedding Colors? \_\_\_\_\_

**RECEPTION:**

**Approximate Number of Guests** (minimum and maximum expected)? \_\_\_\_\_

**Setting:**       Formal       Semi-formal       Casual

Buffet – Serve Yourself	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Seated – Servers Present the Meals	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Cake Serving/Service Requested	<input type="checkbox"/> Yes	<input type="checkbox"/> No

**Reception Start Time:** \_\_\_\_\_

**Reception End Time:** \_\_\_\_\_

Approximate amount of time lapse prior to hot foods being available for dining:

When guests start arriving

After formal welcome/greeting and/or toasts (approximate amt of time needed: \_\_\_\_\_)

**Location of Reception:** \_\_\_\_\_

- Indoors –  
    Kitchen available?            Yes    No
- Outdoors –  
    Catering/Seating area(s) available?            Yes    No  
    Utilities and serving area available?            Yes    No  
    Water    Yes    No  
    Electricity    Yes    No  
    Seating (Table & Benches/Chairs)            Yes    No  
    Covered/Sheltered Area(s)                    Yes    No  
    Uncovered Area(s)                                Yes    No

**Reception Beverage Service Requested**

- Coffee/Tea    Yes    No  
Canned Soft Drinks                                Yes    No  
Punch    Yes    No  
Bottled or Ice Water                              Yes    No

**Things to Avoid:**

\_\_\_\_\_

**Formal Traditions/Customs:**

\_\_\_\_\_

**Special Meal Item Requests:**

\_\_\_\_\_

**Special Accommodations:**

\_\_\_\_\_

**ROGUE BBQ CATERING NOTES**

**Equipment and Services Needed:**

- Tables (Number and Size) \_\_\_\_\_
- Chairs (Type of Chairs) \_\_\_\_\_
- Napkins and Linens or Disposable (color, size, number) \_\_\_\_\_
- Banquet Cloths and Skirting \_\_\_\_\_
- China or Disposable Dinnerware \_\_\_\_\_
- Tableware or Disposable Utensils \_\_\_\_\_
- Table Settings: (formal or informal) \_\_\_\_\_
- Glassware (types of glassware) or disposable \_\_\_\_\_
- Number of Service Tables \_\_\_\_\_
- Kitchen or Cook's Tent (size and location) \_\_\_\_\_
- Tenting for Guests (size, location, lighting, plants, floor covering) \_\_\_\_\_
- Cake Service \_\_\_\_\_
- Beverage Service \_\_\_\_\_
- Servers \_\_\_\_\_

- Additional services requested:** Leftover wedding cake – cake top packaged, food-to-go (for bride and groom), centerpieces, etc.:

\_\_\_\_\_

\_\_\_\_\_

## MENU OPTIONS

**Smoked Entrées Available:** Beef/Pork/Lamb/Poultry/Fish/Seafood

(Other options may be available. Please let us know your interest and we can discuss it.)

### SMOKED BBQ MEAT CHOICES

Beef Brisket ~ Tri-tip ~ Pork Spare Ribs (Add \$1.00 pp)  
Country Style Pork Ribs ~ Kielbasa Sausage  
Pulled Pork ~ Pulled Chicken ~ Chicken (Breasts, Legs & Thighs)  
Meatballs w/Blue Cheese Cabernet Sauce ~ Meatballs w/Rogue BBQ Sauce

### SPECIALTY BBQ MEAT CHOICES

Ask for quote for the Specialty Meat Choices.  
These may have an additional charge per person and/or a minimum amount required.

Prime Rib ~ Pork Loin ~ Salmon ~ Turkey ~Lamb ~  
Beef Ribs ~ Baby Back Ribs ~ Ham  
WHOLE HOG

### SIDE ORDERS

BBQ Baked Beans ~ Cowboy Pinto Beans ~ Red Potato Salad  
Pasta Salad ~ Seasoned Green Beans ~ Coleslaw ~ Mixed Green Salad  
Cornbread w/honey butter ~ Fresh Vegetables ~ Corn on the Cob (seasonal)  
Add \$1.50 pp: ~ Mac & Cheese ~ Fresh Fruit Salad (seasonal)

### DRINKS

Lemonade ~ Iced Sweet Tea or Iced Tea ~ Coffee

### DESSERTS

Brownies ~ Lemon Pound Cake ~ Sherry Pound Cake  
~ Fruit Cobbler/Crisp ~ Bread Pudding ~ Cowboy Cookies

#### ROGUE BBQ MENU CATERING NOTES:

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Other wedding related catering service options available:

- ♥ Rehearsal Dinner Catering
- ♥ Bachelor Party Catering
- ♥ Bachelorette Party Catering

- ◆ *Price proposals include catered meals only (no leftover food to go).*
- ◆ *Additional price proposals will be quoted for other services requested.*

### ROGUE BBQ CATERING

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