THINKING ABOUT YOUR FUTURE!

What do you want to be?

...a Commis?

...a Waiter?

…a Food & Beverage manager?

…a Restaurant Manager?

…or a Bartender?

Is it easier to start as a catering manager?

How to start

Starting a self-catering business requires small start up costs and can be a step toward one day opening your own restaurant. You can ask for fundings for the start up.

What do you Need?
- **A Catering concept**
- **A Catering menu**
- **A Catering equipment**
- **A Catering staff**
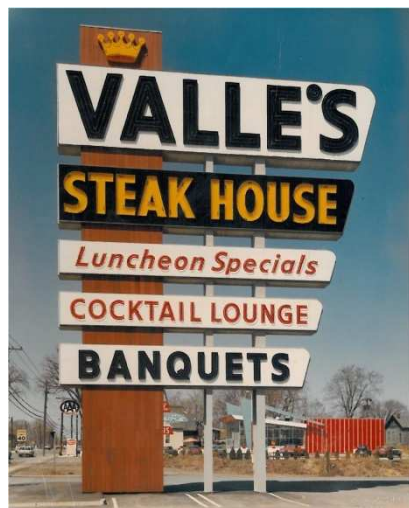- **A Catering business name**

1. Decide if You Are Ready to be Self-Employed
The good news about starting a self-catering company is that *you can start small* – in other words, you can keep your day job. As your catering business grows, you may consider taking on catering as your full-time profession.

2. Study the Competition
You need to know the menu and prices of other caterers in your area. This will help you plan your own menu and keep you from pricing yourself out of business before you even get started.

3. Write a Self Catering Menu

A *catering menu* should offer a mix of old favorites and signature dishes that set you apart from your competition. If you are going into the catering business, it's probably because you are a good cook (right?).

4. Choose a Name for Your Self-Catering Business

Choosing a name for your catering company can reflect your food, location or be a play on words, such as *On the Go Catering*.

5. Hire Catering Staff
Choose the right people. Most of the success is due to *people* and not equipment!

6. Purchase Catering Equipment
Start buying what *necessary* and suitable for your ideal menu.

7. Market Your Self-Catering Business
You can invest in a website with contact information, menu packages and prices and some good photos of your food or past events.

CATERING MENU

KIDS MENU
IF YOU ARE PLANNING A PARTY FOR CHILDREN, CALL US!!!

DINNER MENU
IF YOU ARE PLANNING A DINNER FOR TWO O FOR YOUR FRIENDS, CALL US!!!

BUFFET
IF YOU ARE PLANNING A BUFFET FOR AN EVENT, CALL US!!!