Salt Lake City Event Caterers Explain Why Vetting Matters for Corporate Events

How to Plan an SLC Corporate Catering for Awards Nights & Conferences

2026-11-01

Selecting a caterer for a corporate event involves more than reviewing menu options and comparing prices. Organizers must consider food safety, staffing, dietary requirements, service timing, and the provider’s ability to work within the venue’s restrictions. Have Party Will Travel, a Utah catering and event planning company established in 1995, highlights these considerations as part of the process of evaluating caterers for business gatherings.

Corporate events can range from office lunches and client receptions to conferences, awards ceremonies, and company celebrations. Each format presents different service requirements, making it important for organizers to understand what a caterer will provide before signing an agreement.

What Should Businesses Check Before Hiring a Caterer?

A caterer’s proposal may outline the menu and estimated cost, but organizers should also examine the operational details behind the service. Confirming these details in advance helps both parties understand their responsibilities.

Food Safety and Applicable Requirements

Food safety is one of the first areas businesses can review when assessing a catering provider. Organizers can ask about food preparation, transportation, temperature control, storage, and procedures for handling allergens.

The U.S. Food and Drug Administration publishes the FDA Food Code, a model used by state and local jurisdictions to develop food safety regulations for retail and food-service operations. Because adoption and requirements vary by jurisdiction, businesses should confirm the applicable local rules and any relevant permits or inspection requirements.

Asking a caterer about these procedures gives event organizers a clearer understanding of how food will be managed before and during service.

Experience With Similar Events

A provider’s experience with events of a similar size and format can help organizers assess whether its services match their requirements. A caterer accustomed to delivering boxed lunches may have different staffing and equipment needs from one coordinating a formal awards banquet.

When comparing business catering services in SLC, companies can ask prospective caterers for references, examples of similar events, and details about the services included in previous engagements. References can offer useful context, although they do not guarantee the same experience at another event.

Assessing Staffing, Menus, and Event Logistics

Corporate event catering often operates within a fixed schedule. Conference breaks may last only a short time, while an awards dinner may require coordinated courses, speeches, and presentations.

Before booking, organizers can review several practical details:

Staffing: Confirm the expected number of servers, supervisors, and food-service personnel.

Menu flexibility: Discuss dietary restrictions, allergies, vegetarian options, and alternative meals.

Venue coordination: Establish delivery access, kitchen availability, equipment needs, setup times, and cleanup responsibilities.

Service schedule: Agree on when food will arrive, when service will begin, and how changes to the event program will be handled.

Written terms: Review pricing, payment schedules, cancellation policies, additional charges, and the process for changing guest counts.

“Successful corporate catering goes beyond the menu. It requires careful planning, clear communication, and attention to every detail, from dietary needs to service timing, to help ensure the event runs smoothly,” said Brandon Dennis, Owner of Have Party Will Travel.

These questions help clarify the scope of service and identify potential gaps before the event date.

Why Written Agreements Matter

A written catering agreement should describe the services being provided, the expected guest count, the agreed menu, and the responsibilities of each party. It should also address timing, equipment, staffing, payment, and cancellation or modification terms.

For businesses hosting events at external venues, coordination between the caterer, venue manager, and event planner is particularly relevant. Access restrictions, electrical requirements, food preparation facilities, and cleanup rules may affect the service plan.

Have Party Will Travel provides full-service catering and event support, including menu planning, staffing, rentals, setup, service, and breakdown. The company’s established work across the Wasatch Front provides a local context for considering how food service and event logistics fit together.

Evaluating Corporate Catering in Salt Lake City

Choosing a professional corporate caterer requires organizers to balance budget, guest needs, venue

requirements, and the event schedule. Comparing written proposals and asking specific questions can help businesses distinguish between services that may appear similar at first glance.

For conferences, awards nights, and client receptions, the evaluation process should cover both the food and the operational plan. Confirming responsibilities before booking gives organizers a clearer basis for deciding whether a provider fits the event's requirements.

About Have Party Will Travel

Founded in 1995, Have Party Will Travel provides catering and event planning services for corporate functions, weddings, and social gatherings across the Wasatch Front and beyond. Based in Salt Lake City, Utah, the company offers menu planning, staffing, rentals, and event coordination. Its recognitions include the Governor's Small Business Giant Step Award and the Salt Lake Chamber's Entrepreneurial Success Award.

View Have Party Will Travel on Google Maps

Brandon Dennis, Owner
Have Party Will Travel
466 West Lawndale Dr., Suite D, South Salt Lake, UT
Contact Page: https://havepartywilltravel.com/contact-us/
Phone: (801) 269-8400

Source: https://have-party-will-travel.mediaroom.press/news/salt-lake-city-event-caterers-explain-why-vetting-matters-for-corporate-events--release-60073