Utah Corporate Catering Demand Grows as Workplace Meal Programs Expand

How Do You Plan Corporate Catering for an SLC, UT, Leadership Offsite?

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SALT LAKE CITY, Utah, October 29, 2026 — Corporate catering is becoming a more regular part of workplace planning as companies increase their use of recurring meals, meetings, and in-office events. Recent industry data shows that weekly corporate catering orders have increased 22% year over year, while 43% of surveyed organizations now maintain a recurring meal program.

For businesses arranging corporate catering in Salt Lake City, recurring workplace programs can involve more than individual meetings or events. Companies may schedule meals for leadership meetings, training sessions, client gatherings, employee programs, and larger company events throughout the year. Have Party Will Travel, a Salt Lake City catering company, is among the local businesses serving this market.

Recurring Workplace Meals Require Ongoing Planning

Regular meal programs can create different planning needs than one-time corporate events. Catering providers may need to coordinate consistent delivery windows, accommodate changing headcounts and dietary preferences, and maintain menu variety across recurring orders.

These requirements make scheduling and coordination an ongoing part of workplace meal planning, particularly for organizations that regularly host meetings, training sessions, or employee gatherings.

What Recurring Programs Can Involve

Corporate meal programs can include:

Weekly or scheduled employee lunches

Meals for recurring meetings and training sessions

Food for hybrid or in-office workdays

Client and team gatherings

Executive meetings and leadership events

The growth of these programs also places greater importance on logistics. Food must be prepared for the correct headcount, delivered according to the meeting schedule, and presented in a format that fits the event.

Food Quality and Timing Remain Part of Event Planning

Food quality involves more than ingredient selection. Preparation, presentation, delivery, and service all affect how catering fits into a business event.

For corporate events, the meeting schedule can influence everything from menu format to serving time. A leadership meeting with a fixed agenda may require meals to arrive during a specific break, while a networking event may call for food that can be served over a longer period.

“Corporate catering works best when the menu and service schedule are planned together,” said Brandon Dennis, owner of Have Party Will Travel. “The agenda, guest count and event format all affect how food should be prepared and served.”

Digital Ordering and Hybrid Work

Technology is also becoming part of the workplace catering process, with online ordering and scheduling tools increasingly used to coordinate recurring meals and changing employee attendance.

Digital ordering can be particularly relevant as companies manage hybrid schedules and varying employee attendance. For catering operators, these systems can help organize recurring orders and provide another way for businesses to coordinate meals around workplace activities.

At the same time, the underlying requirements remain largely practical: accurate headcounts, clear dietary information, appropriate menu formats, delivery timing, and communication between event organizers and catering teams.

Planning Around the Business Agenda

For business catering services, event planning increasingly extends beyond selecting a menu. A catering plan may need to account for when meetings begin and end, when employees are expected to be present, how food will be served, and whether the venue can accommodate the required setup.

This is particularly relevant for executive event catering, where schedules may be tightly structured, and meals can be incorporated into working sessions or designated breaks.

As recurring workplace food programs become more common, these logistical considerations are becoming part of routine corporate event planning rather than being reserved for large occasions.

For Salt Lake City catering companies, the broader industry trend presents a changing mix of one-time events and recurring workplace orders. The growth data from ezCater indicates that workplace food is becoming a more established part of corporate routines, while individual event requirements continue to shape how catering is planned and delivered.

About Have Party Will Travel

Have Party Will Travel is a full-service catering and events company founded in 1995 and based in Salt

Lake City. The company provides catering and event services for corporate, wedding, gala, and social events throughout the Wasatch Front and surrounding areas. Its services include menu planning, staffing, rentals, setup, service, and event coordination.

View Have Party Will Travel on Google Maps

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