

WE **CATERING PARTNER ON BOARDING** **FORM**

Dear Partner

WE are delighted to welcome you as one of our valued partners. At The Wedding & Events (**WE**), we believe in building strong and transparent partnerships that foster mutual growth and success.

WE look forward to a productive collaboration and partnership. **WE** are confident that your services will add great value to our operations. Our team is here to support you at every step to ensure a smooth , successful and mutually beneficial relationship.

Welcome aboard, and thank you for partnering with us!

Furthermore, to begin the listing process on <https://theweddingandevent.com/>, please fill out this form with accurate details about your venue and services. This information will be viewed by the customers and will help them to make informed and transparent bookings.

Additionally, you are requested to send a minimum of **10-20 high-quality images** to onboarding@theweddingandevent.com/ to enhance your listing.

* Indicates required question

Owner Details:

Name *

Contact Number Mobile 1*

Contact Number Mobile 2

PTCL land number

Email Address *

Business Name*

Manager/ POC Details:

Name *

Contact Number Mobile 1*

Contact Number Mobile 2

PTCL land number

Email Address *

Business Name*

City* Area* *Mobile/Land line

Complete address of your business *

Online Bank Payment (for customers) (preferably Islamic Bank)

Bank Name:

Branch & City:

Account Number:

IBAN Number:

How many Years of experience in the catering business?

What are your food specialties/ types you can cook?* (tick please) Y/N

*Local food * Continental *BBQ *Vegetarian * Chinese

*Other (please mention)

1. Food & Menu Services Yes/No

- **Customization:** Flexibility to tailor the menu according to event theme, dietary needs, or budget. **Yes/No**
- **Tasting sessions:** Option to sample dishes before finalizing the menu. **Yes/No**

2. Catering Style Options Yes/No

Choose a caterer that offers multiple service styles:

- **Buffet service**
- **Plated service / Sit-down dining**
- **Live cooking stations (BBQ, pasta, desserts, etc.)**
- **Cocktail or canapé service**
- **Family-style service (shared platters)**
- **Corporate lunchboxes or high-tea setups**

3. Equipment & Facilities

- **Crockery, cutlery, and glassware:** Clean, elegant, and matching the theme.
- **Table linens and décor:** Color-coordinated with event theme.
- **Food warmers and chillers:** To maintain food temperature throughout the event.
- **Service counters and buffet stations:** Professionally designed and well-presented.
- **Portable kitchen setup:** For outdoor or marquee events.
- **Backup power/generators:** If catering includes live cooking or electrical equipment.
- **Beverage staff:** If drinks or mocktails are served.
- **Beverage service:** Mocktails, tea/coffee stations, or soft drinks.
- **Cake & dessert arrangements:** Custom cakes, dessert tables, or specialty sweets.

8. Reputation & Reliability Yes/No

- **Past reviews & testimonials:** Check online ratings and word-of-mouth.
- **Portfolio:** Photos/videos of previous events.
- **Punctuality:** Track record for timely delivery and setup.
- **Experience:** Specialization in your event type (wedding, corporate, private, etc.).

What is your pricing per head range? For example*

Budget (per person)

- | | |
|--|--|
| <input type="checkbox"/> 0 - 1,400 | <input type="checkbox"/> 1,401 - 1,800 |
| <input type="checkbox"/> 1,801 - 2,400 | <input type="checkbox"/> 2,401 - 3,500 |
| <input type="checkbox"/> 3,501 - 4,500 | <input type="checkbox"/> 4,500+ |

Staff Male Female Both

Amenities

Provides food testing

- | | |
|--|--|
| <input type="checkbox"/> Provides Plates and Cutlery | <input type="checkbox"/> Provides Seating |
| <input type="checkbox"/> Provides Waiters | <input type="checkbox"/> Provides Decoration |

Write a description of your catering services*

What is your cancellation policy?*

Do you provide other services?

Catering:

Decor:

Other (please mention):

Any additional information you want to add in your listing? (prohibited items or SOPs)*