



## We put our Reputation on your Table!

Bando's is a 32 year old catering and special events company. Bando's has been featured in both Catering Today & Catersource Magazine as a Pacesetter Caterer.

Bando's is located at 215 North 11th where we serve lunch weekdays, with a private dining room and hold events in the evening. Plus our Gift Shop offers some of the best boutique shopping in the area including collegiate, Godiva chocolates, inspirational/religious and Vera Bradley.

Bando's previously operated The Food and Beverage at the Beaumont Country Club- 2008-2013, Café Arts located inside the Art Museum of Southeast Texas from 1996-2004. Edison Plaza I{Entergy Building} From 2004- 2011 served the Downtown area and was the headquarters of Entergy for both Hurricane' Rita and Ike-

Bando's caters at many facilities including the New Event Center, The Neches Room, Phelan Mansion, Art Museum of Southeast Texas, Beaumont Botanical Gardens, Beaumont Country Club, Broussard's Event Center, Compro Event Center, and now Bauer Ranch in Winnie.

Bando's is pleased to offer their clients the state of arts equipment including refrigerated/heated trucks, warmers to hold foods, silver & copper chafing dishes, unusual food vessels plus several linen choices.

Whether your event requires a formal table or our unique disposable trays, be assured that our style of creating visual art with our food is truly unique. We carry over 25,000 pieces of linens, china, crystal, flatware, silver or copper chafing dishes and heavy baroque silver trays for your use when you choose Bando's.

Our culinary team handcrafts amazing meals in our state-of-the-art kitchen using the finest ingredients, creating a visual art with our food that is truly unique. Bando's offers everything from boxed lunches to fully-catered buffets, plated dinners and private lunches in our dining room. Vegan, Vegetarian and Gluten free meals are always available.

We are not only culinary experts but event specialists who will go over every detail of your event many times before presenting a menu and detail quote to you. We ask lots of questions!

We don't give out our clients for references because of privacy issues. However, I am sure you have friends or colleagues that have used us. After all, we have been around since 1982!

## Remember, We put our Reputation on your Table!

Debbie Bando, CEC, AAC  
Proprietor/Executive Chef

# ***Bando's*** **Event Planning Guide**

We understand that event planning can be an overwhelming experience and we hope that we can answer all of your questions. It is important to us that our catering clients know what to expect when making the important decisions of selecting a caterer .

So what makes ***Bando's*** unique?

We customize our menus for every event which allows us to design your menu perfectly for your vision

We finish all of our foods so close to your serving time so it is as fresh when it reaches your guests

We bring commercial warmers when your menu requires it and use plate covers if your event is a plated one

We deliver all foods in our hot/cold truck. All salads are kept in refrigeration and plated up so we have them ready to serve on time to your guests.

We train all our staff in house so your guest will receive top-notch service

We own much of the equipment that adds elegance and value to your wedding

We strive to make everything from scratch, including all hors d'oeuvres and deserts with seasonal ingredients. Additionally, we can control seasonings including salt.

Our culinary team is well trained in preparing special diets, so those guests who have gluten, sugar or other dietary issues are served without a fuss.

## **What to expect**

### **The Food**

Since Bando's customizes menus for every event, there are endless possibilities and styles for what you can serve your guests. The most popular option is an evening reception with passed hor d'oeuvres to start, a pre-plated salad, a buffet dinner, and a dessert or cake station. The types of cuisines you choose and the time of your reception primarily determine menu price.

### **The Hors D'Oeuvres Myth**

Many couples request a hor d'oeuvres only reception thinking it may be less expensive than a traditional dinner. This is not necessarily true. If the reception is held during dinner time {5-8} guest and their appetites will be ready for dinner {even if the invitation says otherwise}. Individual hors D'Oeuvres are more labor intensive to make and in turn more costly than a classic buffet because of the quantity needed to fee guests during the typical dinner time. An hors D'Oeuvres reception is a great option for open houses.

### **The Investment**

Keep in mind that the cost of the menu is usually about 40-50% of the total amount you will spend with a caterer. The other 50-60% will go towards labor, bar service, rentals {plate, glassware, flatware, linens, etc.}, service charge and tax

### **Ways to save while still having Great Food**

If you have a limited budget you might consider a breakfast or brunch event These menus are typically 30% less expensive than dinner. Another way to lower you menu cost is by doing a dessert reception, where your guests can sample an elaborate display of sweet treats. You can even take it a step further and offer wine pairing with each dessert.

# WHICH SERVICE STYLE IS RIGHT FOR YOU?

Service style is one of the most important decisions to consider when planning your event. Think about how you want the evening to flow and what the experience will be like for your guests.

## **BUFFET**

Buffet dinners are one of the most popular service styles. At Bando's we take pride in presenting the food in creative and unique ways and believe buffets should look as beautiful as the rest of the event. We often pair a pre-plated salad course with our buffets to ease guest flow. We also can recommend the appropriate number of buffets necessary to serve all of your guests in a timely manner with minimal lines. By choosing a buffet, the cost of the food might be higher than a plated meal because the guest {not our chefs} usually determines portion size.

**PLATED** Plated dinners are the most formal and elegant service style, where every course is served to your guests. They are typically more expensive because of the increased labor needed to serve all guests in a timely manner. Our goal is to serve all guests in under 20 minutes. A dual entrée {small portions of two entrees, ie beef and fish} is a great way to avoid having to compile orders from guests on rsvp cards and also helps with the speed and efficiency of dinner service.

## **FAMILY STYLE**

Family style dinners are a fun and creative way for your guests to interact with each other. A large platter or bowl of each item is brought to the table and guests pass it around helping to serve each other. Staffing requirements are similar to plated dinners. It also requires that guests are willing to be part of the service.

## **STATIONS**

Stations are a fun and unique way to incorporate a wide variety of menu options and creativity. Two to four food stations are set up around the rooms and guests can move from station to station sampling a variety of foods. This works best for weddings with a more relaxed time frame. Additional plates are required so guests can sample food from all stations over a longer period of time. Many of our stations have action components where a chef will be making or assembling a food item to order for each guest.

***Bando's***

## **How are staff Hours Calculated for Catering?**

Staff hours are estimated point to point which means the time our event staff leaves Bando's until the time they return to Bando's at the end of the night. Your set up time will be determined by your package.. If your event runs longer than expected, our staff is happy to stay and continue to serve your guests. You will be billed for those hours the following day. We ask that our clients sign off on the time that our staff arrive and leaves your event.

## **IS GRATUITY INCLUDED ON THE PROPOSAL?**

Our wait staff does not rely on gratuity for their compensation. They are paid fair wages well above minimum wages, not a tip credit wage or a "waiter's wage". Gratuity is not included in our proposal. If you believe the staff at your party went above and beyond the call of duty with the service level and exceeded your expectations, please feel free to give them a gratuity at the end of the night.

## **HOW IS SALES TAX CALCULATED?**

Your sales tax is calculated at 8.25% of your invoice. Caterers are required by law to collect sales tax on food, equipment, labor and service charges.

## **WHAT HAPPENS TO LEFTOVER FOOD ?**

Because of Liability plus Health Department codes, we cannot be responsible for foods that are taken from left over buffets. If you have a specialty cake- then if cake vendor has left boxes for left over cake to be saved, we will package it up in the containers left. You are responsible for returning any cake equipment.

## **WHAT ABOUT PAYMENT, DEPOSITS AND TASTINGS?**

To secure your date a deposit is required of \$500.00 and after the menu is selected 50% of the contract is due. Final payment is due 5 days before your event. After a contract is signed and deposit is given we will have a tasting. The number of guests at your tasting will depend upon your contract. We do not do tastings without a contract and deposit.

## **WHAT ABOUT CREDIT CARDS?**

All proposals are priced with a 3% discount for cash/checks. Use of credit card will dis-allow your discount and 3% will be added to credit card payments if and only if you present your card to our location during business hours and it is swiped. Hand keyed credit card use will incur a 4.5% added fee .

# ABOVE AND BEYOND

## **Trained and Professional Staff**

All of our service staff are hired and trained in house by our management team. When we have large events we do use a staffing service from Houston. Since we have worked with this group for over 10 years, they are trained with our customs, rules and regulations. They also have become very familiar with our clientele.

Our staff typically arrives two hours prior to the start of the event for set up and will be there until at least one hour after guests depart to clean up. Every event will have a captain who is in charge of the team for the evening and will be the contact to make any adjustments during the party. The service staff will set up all tables, chairs and place settings, pass hors d'oeuvres, clear glassware and plates and help your guests with any special requests.

## **Wine and Spirits for the Evening**

Each event site has their own rules regarding your bar and beverages. We certainly can provide our bartenders and handle your glassware- depending upon your venue. Unless your event site has a TABC State License, you can not have a cash bar. You can however, give it away to your guests.

## **Coordinating the Details**

Our talented team of coordinators has collectively planned thousands of stunning events. They will help guide you through the process of bringing your wedding vision to life. Their service to you will include rental coordination, custom menu design and often provide diagrams and timelines at no additional charge.

## **Next Step**

We hope this information has been helpful. Please contact us for a custom menu and proposal for your event. After you receive the proposal we encourage you to mix and match any items between menus..

Please call for an appointment  
409-212-8445 [debbiebando@sbcglobal.net](mailto:debbiebando@sbcglobal.net)  
[www.bandoscatering.com](http://www.bandoscatering.com)

