

Several Reasons to Hire It's a Win-Win Catering, LLC

The Guarantee of Hiring It's a Win-Win Catering, LLC

- * Quality is our recipe
- * Expect Open Communication
- * Strict Adherence to Timelines
- * Handle Unforeseen situation with grace and efficiency
- * Customer Satisfaction is our Culture
- * Our proposal comes with 10" Chinet plastic plates, 7" Chinet plates for Cocktail, Salads and Dessert.
(Real Plates/Silverware/Glasses Additional Cost
- * Five Star Professionals Dress Attire
- * NO PROFANITY
- * Great Customer Service * We strive for 5*****



Planning a wedding on your own can be quite stressful, especially when it comes to the catering side of things. You need to ensure that food and drinks are in plenty, as this are key factors that can make or break your wedding or event. The situation is even worse if you have invited many people on your special day. It therefore makes a lot of sense to hire a professional caterer like (It's a Win-Win Catering) to handle these issues on your behalf so you have enough time and energy to enjoy your big day/event with your significant other or guest.

Lack of Enough Food

There is nothing frustrating for a guest to attend a wedding event and have little or no food. Such a person is likely to go home hungry and angry. The guest might never attend any OTHER event that you invite them. You might experience this exact embarrassment when you decide to do the catering for your

wedding by yourself and with the assistance of a few friends. To avoid this issue, many of the Low Country has called on It's a Win-Win Catering, LLC. We have experience in catering for big events like your wedding or company event. They will thus ensure that every guest you invite to your wedding gets a chance to indulge in their favorite food. As long as you provide US with the expected number of guests, we will be in a position to prepare food for everyone. We even prepare extra food that will be enough in case some unexpected guests show up. With It's a Win-Win Catering, LLC, you do not have to go through this nightmare.

- **Lack of Options**

When catering for your wedding or company event on your own, you might be able to prepare the food for everyone but happen to lack enough options to satisfy all taste buds. Such a situation is quite possible because when doing everything by yourself or with the assistance of a few people, you will only be able to offer limited food options. This is understandable because it might not be your area of expertise.

To ensure that your guests at your wedding/event have a wide array of food options to choose from, be sure to hire It's a Win-Win Catering services. We have the needed expertise to come up with many food options at your wedding/event and ensure that everyone at the event is satisfied. With our experts, you will not be worried about having unique and tasty dishes that will be appealing to your guests. You can even decide to go for an all-rounded menu that has everything from appetizers, main dishes, desserts, and drinks. The good thing about these options is that a tight budget will not limit you from offering your guests with a great experience on your big day. This is because there is always a workaround, as your caterer can offer a versatile menu even on a budget.

- **Wasted Food**

Self-catering always leads to food wastage. The reason behind this is that you lack the skills needed to do accurate calculations and measurements to ensure that you have just enough food and not too much. Food wastage means a waste of money, time, and other important resources. It is hence crucial to prevent this problem from happening in the first place.

The good thing is that It's a Win-Win Catering, LLC professionals has the ability to help you with that. We have been in the industry for quite some time and thus know how much food to prepare for a certain number of guests. We will hence get the accurate number of ingredients and thus no wastage. This will help you save money and time that would have been spent on preparing the extra food that would

just go to waste. In case of any leftovers, It's a Win-Win Catering, LLC will give you with guidance on how to package the leftover food to prevent chances of contamination.

The food simply wasn't on point

This is, of course, a terrible customer complaint to have. The one thing a caterer should always get right is the quality, taste, consistency, temperature, and cleanliness of the food. Has the same dish of potato salad been sitting in the sun with no protection and no cooling element? Are the hot dishes going lukewarm? Do the ingredients look and taste cheap? Our constant level of great reviews about our food is amazing!

The presentation was lacking

Presentation is an important element of catering. Even though the food is delicious and perfectly prepared, the experience won't be great if the caterer's attitude toward presentation is haphazard in any way. The visual essence of your food cooked with love to satisfy the most finicky. Just as the most finicky shows great attention to detail, our team responds with the same intensity. With the care of making sure everything leaves our commercial kitchen in excellence, our onsite team of professionals deliver with intentional precision.

The service was apathetic

What happens if the food is good, the presentation is good, but the catering staff look like they'd rather be elsewhere? This has a definite effect on the atmosphere of the event, and no reputable caterer will let this happen.

The quantities were wrong

A huge surplus of food is no good if the client is paying for it, but insufficient food or drink is much, much worse. Experienced caterers know how to determine the right quantities so that the client isn't paying for what they don't need and isn't at risk of leaving people hungry and frustrated at the event.

The bill was too high

Planning a catered event involves careful budgeting in the vast majority of cases

— so why do many caterers think it's alright to charge hidden fees and tack on extras that weren't discussed in either the verbal agreement or the written contract? Getting slapped with a bill that's higher than expected is never a nice surprise for event planners who have already invested a lot of time and energy into an event.

Additional Cost

There aren't any! Your total proposal will consist of food, beverage and staffing charges plus applicable sales tax and gratuity.

WE DO NOT CHARGE EXTRA FOR CAKE CUTTING OR SERVICE WITH A SMILE.

Your event is supposed to be a day to enjoy with you and your friends. If you are doing everything yourself, it can be hard not to avoid such challenges. It hence makes a lot of sense to hire It's a Win-Win Catering. We have experience in catering for weddings and all other events and will thus work hard to ensure that these issues are avoided. Therefore, consider hiring It's a Win-Win Catering so you have enough time and energy to enjoy your big day.

Hire the real deal!

The lesson here is simple — hiring It's a Win-Win Catering is a wise choice. Only put your event in the hands of a company who has the experience, equipment, staff, and service-oriented approach to get the job done right!

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