

Wait Staff Hire, Planning Tips for your Event

Item:	Comments/Reason
1. Ice	<ul style="list-style-type: none"> • Have plenty. Essential for your bars, eskys, cocktails, BYO beverages of guests. • 75% of private events underestimate ice.
2. Platters & Crockery	<ul style="list-style-type: none"> • Whether serving canapés or a banquet, it's a good idea to have plates organized for each course to avoid shortfalls or mis-matched service. • Washing dishes twice or more can waste a lot of time and man power. • Have plenty of napkins.
3. Glasswear	<ul style="list-style-type: none"> • Supplying one glass per person is rarely enough, especially when serving cocktails. Guests will raid your cupboards for a water glass or something for their kids! • Have one <i>of each</i> glass per person, ie. wine, beer, soft drink tumbler, cup.
4. Rubbish	<ul style="list-style-type: none"> • Empty the bins before your event. Start fresh. • Show your waiters where to place recycling and garbage throughout the event. • For less formal events, having a large bin or recycling container encourages guests to place their bottles where they belong. • Provide an ashtray solution.
5. Water	<ul style="list-style-type: none"> • Bets tip we can provide? Have a water station for guests to help themselves during the event. • Keep people away from the kitchen sink and clean glasses, and encourage guests to drink in moderation. <p data-bbox="786 1225 1895 1294">This summer, TSR will provide every private booking with their water station, including attractive disposable cups, TSR tea towel, and keep replenished throughout your event.</p>