Otázka: Preparing a banquet

Jazyk: Angličtina pro hotelové školy

Přidal(a): Kristýna Koutníková

Banquet occasions

- Banquets can be held for many occasions.
- Many people or companies hold banquets for an anniversary or social events.
- We can also prepare a cold buffet, hot buffet, lunch buffet, dinner buffet

Types of banquets

- There are many various types of banquets.
- Many people host birthday banquets, wedding banquets, graduation banquets, New Year´s Eve banquets, Christmas banquets, business banquets.

Tasks of the restaurant staff

- The banquet manager organizes the event.
- The food and beverage manager is responsible for the restaurant and the kitchen.
- The headwaiter manages the wine waiters and waiters and waitresses.
- The bar manager is responsible for the bar staff.
- The head chef is in charge of the kitchens – the sous chef, chefs and kitchen porters.

Festive table

Before the banquet starts, the waiters prepare the tables in banqueting style, e.g. in a U –shape. They set the festive table. They put a tablecloth on it and decorate it with candles, flowers, napkins, banquet menu cards, name cards. They set out festive dishes (plates: dinner plates, soup bowls, side plates, dessert plates, glasses: water, red and white wine, champagne glasses, cutlery: knives, forks and spoons)

Banquet / Reception / Party Request

Name:	
Email:	
Phone:	(include area code)
Best Time To Contact You:	8:00 AM 9:00 AM 10:00 AM 11:00 AM 12:00 PM 1:00 PM 2:00 PM 3:00 PM 4:00 PM 5:00 PM
How May We Help You? (include any dates, number of guests, type of party etc.)	