



Catering FAQs

DO YOU HAVE QUESTIONS?

Everyone has questions, and whether this is your first catering event or your 21st, we are available by phone (785-456-9616) or email (friendshiphouse13@gmail.com) to answer your questions. Here are some FAQs to get you started!

What types of events does Friendship House cater?

All, any, & every type! Weddings, corporate, fundraisers, family events, anniversaries – we have done them all! Our talented staff can help you with any and all needs. We do have minimum orders (30 or more people) for full-service catering.

Are you insured?

Friendship House is fully licensed and insured.

How much notice do you need for a catered event?

It is recommended to make catering reservations at least four weeks prior to your event (most weddings are booked out at least six months in advance), as it is always hard to predict what dates will fill up the fastest. Other events are generally booked at least two weeks in advance. It is suggested to book early for the best date and time selection.

I have a last minute event. Can you help?

While we prefer all events to be booked two weeks in advance, we will do our best to accommodate last minute caterings. Please call us at 785-456-9616 with last minute needs.

Do you cater on Sundays?

No, as we want to make sure we allow our employees time to spend time with family and relax.

Do you offer tastings?

Yes, we do! Our event planner will work with you to find a date and time for you to come in and meet us. Our tastings are \$9.99 +tax per person and are based on the suggested menu in your current proposal. Contact us with your interest and we will get you signed up for the next available tasting.

Can I create my own menu or make changes in your menus?

Absolutely! We would love to help you create a menu specifically for your event that includes the foods you and your guests will love; we know and appreciate that family traditions are important. We've catered events with items such as alligator and quail.

Can Friendship House accommodate guests with dietary restrictions?

We are happy to work with you to accommodate any special dietary needs (Gluten-free, vegan, vegetarian, lactose-free, etc.). Just let us know and we will create the perfect menu for your event. Please tell us if we need to consider any food allergies.

Do you have children's prices?

For children under the age of 10, meals are half-price.

Besides the cost of food, what charges can I expect for a catered event?

Catered event charges may include food, tableware, delivery charges, service gratuities, tax, event space, carving fee, cake-cutting, and other items, depending on the event and specific requirements of the customer.

Do you provide wine or liquor?

Friendship House is fully licensed to purchase and serve liquor. A \$150 liquor licensing fee is added to every event we serve liquor at, whether it is liquor provided by the customer or by Friendship House. Bartending fees are \$30 per hour per bartender, with a four hour minimum.

Is tableware (plates, cups, cutlery, napkins) included?

Basic tableware is \$1.50 per person.

Upgraded tableware is \$2.00 per person (white plate with silver trim and basic cutlery or vice versa)

Premium tableware is \$2.50 per person (white plate with silver trim and silver cutlery)

Chinaware is \$4.50 per person.

Can you provide rental items for my event?

Tablecloths are available to rent for \$8.50 each, and cloth napkins are available to rent for \$.55 each.

There are several colors to choose from in different sizes. Orders for linens must be placed no less than two weeks before the event.

Is a gratuity included in your bill?

For buffet-style catering, 18% gratuity is added to the invoice. For plated-style catering, which requires more staffing, 25% gratuity is added to the invoice.

How much are delivery/travel fees?

Delivery/travel is free in Wamego for *catered events*. There is a \$45 delivery/travel fee per trip for Manhattan catering. Other locations are \$1/mile both ways per trip.

To save on the delivery fee, can I pick up the food?

This is dependent on the type of food being served and the type of catering service. Please contact the store for details.

When do I need to provide a final guest count to the Catering Coordinator?

Final guest count is due six (6) days prior to your event. The Catering Coordinator will reach out to you for a final guest count and to finalize details.

Do you set up and clean up your caterings?

For all caterings that we serve at, we set up everything we need, then clean up everything we used. For additional setup and cleanup services beyond the catering that is requested by the customer, please contact us for a quote.

How does your event staff dress for events?

Our trained and professional staff are attired in black slacks, white shirts, with black aprons.

Can I tip the event staff?

Tips are graciously accepted by our staff for a job well done and are welcomed.

Which venues do you recommend?

We partner with several different venues ([See the list of Catering Partners](#)), and have catered at many different locations.

Can I see a list of references for the Friendship House?

Yes. Visit our reviews on [FaceBook](#) - [Yelp](#) - [Trip Advisor](#)

Are you hiring?

We are always looking for energetic and experienced people to join our team! Come in and fill out an application or apply on [Indeed](#).