Questions to ask your wedding venue before booking

Creamery 201

The Big 6

- 1. How much does the venue cost?
- 2. Is the venue available on your desired wedding day?
- 3. How many people can the venue accommodate?
- 4. How many hours are included in the venue cost?
- 5. What is included in the venue cost?
 - a. Chairs, tables, linens, decor, lighting, sound equipment, etc.
- 6. What additional fees are not part of the venue cost? (hidden fees or small print fees)
 - a. Staffing fee, setup fee, excess garbage fee, throw-up fee, service fee, cake cutting fee, damages fee, ceremony fee, etc.

Cost

- 7. What is the cost difference versus in-season and out of season?
- 8. What is the cost difference between Thursday, Friday, Saturday, and Sunday weddings?
- 9. What is not included in the venue cost?
 - a. Gratuity, sales tax?
- 10. How does the payment process work?
- 11. What is the cancellation policy?
- 12. How much is the deposit? When is it due?
- 13. When does the final bill have to be paid?
- 14. What forms of payment do you accept? If you use a card, is there a processing fee?
- 15. Will you get an estimate of your costs?
 - a. Bar estimate?
 - b. Food estimate?
 - c. Overall estimate?

Service

- 16. How involved is the venue staff on the wedding day?
- 17. Is there a "day-of-coordinator" or a "point-of-contact?"
 - a. There is a big difference!
- 18. Does staff help get you down the aisle?
- 19. Does staff help get vendors in and out?
- 20. Does staff clear tables?
- 21. Does staff help pack up gifts and/or decor at the end of the night?

- 22. Who is responsible for the setup of tables, chairs, decorations, etc.?
 - a. If the venue doesn't do this, when would you come in and setup?
- 23. Who is responsible for breaking down tables and chairs at the end of the night?
- 24. Who is responsible for the cleaning of the venue?

Details

- 25. Do you get a wedding rehearsal at the venue?
 - a. What day/time would it be?
 - b. Does staff help run the rehearsal?
- 26. When do you have to have everything out by?
 - a. Is there a fee if you stay later than the venue allots?
- 27. Is there a bridal suite/groomsmen suite/bridal party suite?
- 28. Are you allowed to bring in your own decorations?
- 29. Are there any restricted items you can't bring in?
 - a. Confetti, bubbles, sparklers?
- 30. Do you need insurance?
 - a. You might consider getting insurance even if it's not required

Guests

- 31. When do you need a guest count?
- 32. Does price change on guest count?
- 33. Will your guests feel cramped in the space?
- 34. If your ceremony and reception are in different locations, how far do guests have to travel?
- 35. Is the venue handicap-accessible?
- 36. Is the venue temperature controlled?
- 37. Is there convenient parking?
- 38. What are the bathrooms like?
- 39. Is there a space for smoking?

Food & Drinks

- 40. Is there a "preferred vendor" list?
 - a. Is it a requirement or recommendation?
- 41. Do you have an in-house caterer?
 - a. What is the cost?
 - b. Is there a minimum spend requirement?
 - c. Do you offer food tasting? Extra charge?
 - d. Can you request food outside of the menu?
 - e. How do you accommodate guests with dietary restrictions?
 - f. What happens if your guest count goes down? When do they need a final guest count?
 - g. Is food pricing subject to change?
- 42. If there is an in-house caterer, do you have the option of using an outside caterer instead?
 - a. Do they have to be a licensed caterer?

- b. Is there a space available for them to use?
- c. Is there an additional fee?
- d. Is there a plate fee?
- 43. Is the venue a fully licensed bar?
 - a. Some venues just have a beer and wine license.
- 44. If not, can you bring in your own alcohol?
 - a. Bartender staffing?
- 45. How is alcohol priced?
 - a. Per person?
 - b. Per consumption?
- 46. Is there a bar minimum?
- 47. Are they any bar fees?
 - a. Throw-up fee, bartender fee
- 48. Is bar pricing subject to change?
- 49. Does the venue allow specialty drinks?