

## **Feed your dear ones with Contract Catering**

Contract Catering is the latest trend of catering used across the globe. A contract is signed between the hiring party and the company performing the catering services. Based on the contract signed the catering company serves the food and drinks. You may also find that in the contract the longevity of the contract is also mentioned. The monetary terms are also clarified.

This type of services may include a wide range of services. It may be for a particular event or providing technical support or may be to run a restaurant. Contract catering will enable you to decide what kind of catering you expect and whether it will be limited to delivery of meals only or more than that.

### Reasons for using Contract catering

A common question that may arise in your mind is that why contract catering and not self-catering? One will go for Contract catering instead of in-house catering when your in-house resources will not suffice the need of the hour. Moreover, it may not be cost effective to run an in-house catering.

Contract caterers will have Professionals working for them and their people will be serving with a smile on their face. The supplies of contract caterers can also be verified and suited according to your need.

### When can they be used?

You run an office and want that your employees get good quality of food. It is always not possible for the management to run their own canteen. You may turn to a contract caterer and ask them to serve your employees as per the agreement with you.

Sometime Contract caterers are also given contracts to run a restaurant. It is quite obvious that the variety that they have may not be available to you. Hence it will be a good option to give the duty to a able caterer.

### Requisites of the Contract

Finally if you are opting for Contract catering you should see that it clarifies on the following

- Detailed information about the tenure of the Contract.
- Clear view about the food to be served. From appetizers to desserts.
- Should there be any changes in price for fluctuation of process of fresh foods.
- Cost of the food served must be mentioned. Generally it is on per head basis.
- Cancellation policy should be clearly discussed. If required, what will be the tenure and how much refund will be given?

Looking out for good food and professional approach with a touch of heart, Contract catering is the best option for you. For more details visit [Charltonhouse.co.uk](http://Charltonhouse.co.uk).