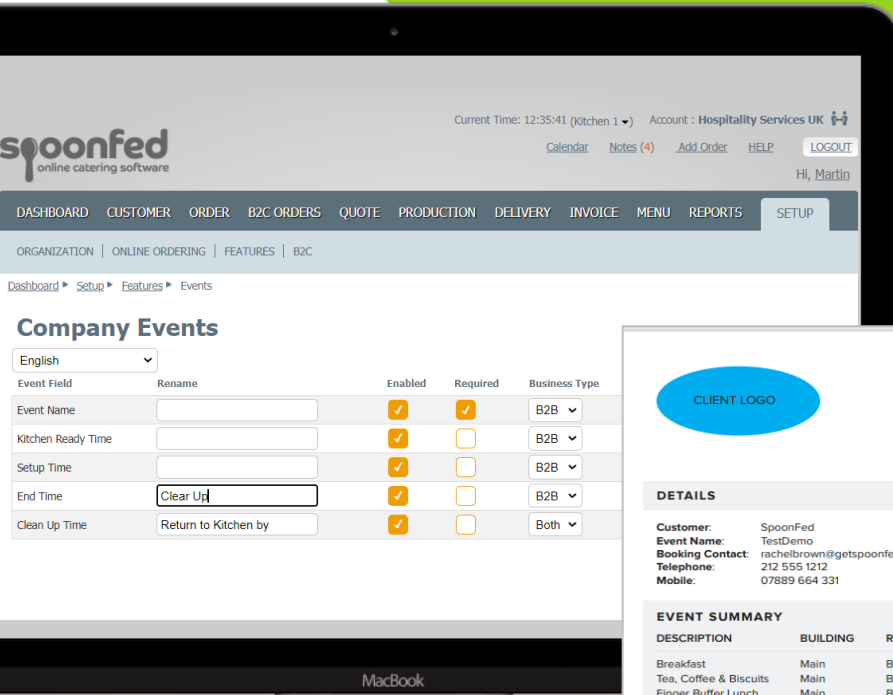




BUSINESS USE CASES AND FEATURES

Comprehensive and Effective Management of Event Catering

Now part of



CLIENT LOGO

EVENT SUMMARY | #10304
The Catering Company
176 Old Street
New York, New York
10017
212 555 1212
rachel.brown@getspoonfed.com

DETAILS

Customer: SpoonFed
Event Name: TestDemo
Booking Contact: rachelbrown@getspoonfed.com
Telephone: 212 555 1212
Mobile: 07889 664 331

Event Date: 15/05/2021
Event Time: Multiple (see below)
Site Contact: Stephen Barr
Site Email: stephenbarr@getspoonfed.com
Site Contact Mobile: 07632 723 995

EVENT SUMMARY							
DESCRIPTION	BUILDING	ROOM	SETUP	START	END	CLEARUP	GUEST
Breakfast	Main	Breakout Room 1	7.30am	8am	9am	9.30am	10
Tea, Coffee & Biscuits	Main	Breakout Room 1	10am	10.15am	10.30am	11am	10
Finger Buffer Lunch	Main	Breakout Room 1	11.30am	12pm	2pm	2.30pm	10

SERVING SLOT 1							
Breakfast	Main	Breakout Room 1	7.30am	8am	9am	9.30am	10
			ITEMS	QTY	ITEM PRICE	TOTAL	
			Item here	1	£		£xx

Dietary Requirements: No tomatoes due to guest allergy
Special Delivery and Setup Requirements: White tablecloths and setup in Breakout Room 1
Paper goods: No **Ceramics:** No

“The tools and resources provided by the Spoonfed platform is why Garces chose to partner with Spoonfed.”

- Laura Fehrle, General Manager, Garces, USA,

Spoonfed have developed a further series of business use cases and features aimed at giving extra control to caterers running Events and Conferences alongside typical drop off catering.



Tech solutions bringing efficiency to Event Catering planning and processing

Banquet Event Order Report

A simple click translates all order info into an event summary followed by comprehensive details and special instructions, for each serving slot. Additional fields available in the Back office for the Catering Team to supplement with other key timings for the event.

Bespoke Menu Builder

This time saving feature allows the catering team to create those one-off orders without requiring additional menus to be built. Simply 'write in' items, pulling from other menus, to customize an order/quote; if required, make price edits at this point too.

Cooperative Order Building

We recognize some event catering requires an initial conversation with the caterer. This key development allows the caterer to begin the order process and send the link to their client to build the order in their own time using the multi time slot feature.

Separate Order Flow

Many caterers want to offer more than one style of catering, eg drop off v fully serviced. Spoonfed allows caterers to position different styles/brands of catering online with all orders flowing into the same back office for processing and reporting. Spoonfed is helping caterers extend their reach and take up more opportunities with less admin.

Arrange your personalised demo today.

getspoonfed.com

A large, abstract green graphic on the right side of the page. It consists of a large, light green circle with a dark green, curved shape inside it, resembling a stylized 'C' or a spoon's handle. The background of the entire page is dark grey.

For
Those
Who Take
Catering
Seriously.