

## TOP 21 QUESTIONS TO ASK ON A

# Wedding Venue Tour

1

WHAT IS THE MAXIMUM GUEST COUNT? DO YOU HAVE A MINIMUM GUEST COUNT?

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2

WHAT IS THE VENUE RENTAL FEE? DOES IT CHANGE IN DIFFERENT SEASONS?

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3

WHAT IS THE FOOD/BEVERAGE MINIMUM? WHAT HAPPENS IF I DON'T MEET IT?

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4

WHAT FEE STRUCTURE DO YOU HAVE FOR TAX, GRATUITY, OR ANY OTHER FEES?

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5

ARE ADDITIONAL TIPS EXPECTED BEYOND THE INCLUDED GRATUITY?

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6

ARE TABLES, CHAIRS, LINEN, & PLACE SETTINGS INCLUDED? IS SETUP INCLUDED?

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7

IS THERE A CHOICE OF LINEN COLOR INCLUDED? CAN I BRING MY OWN LINEN?

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8

WHAT IS THE BACKUP PLAN FOR OUTDOOR CEREMONIES IF IT RAINS?

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9

IS A VENUE COORDINATOR INCLUDED? IS STAFF INCLUDED?

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10

DO YOU ALLOW FOR OUTSIDE CATERING?

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11

DO YOU HOLD MORE THAN ONE EVENT PER DAY?

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12

HOW EARLY CAN I ARRIVE ONSITE? IS THERE A SECOND SUITE FOR MY PARTNER?

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13

DO YOU INCLUDE A REHEARSAL FOR THE DAY BEFORE THE WEDDING?

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14

IS THERE A CUTOFF TIME FOR WHEN THE EVENT MUST END?

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15

WHAT TIME CAN VENDORS ARRIVE ONSITE TO SETUP?

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16

DO YOU HAVE DECORATION RESTRICTIONS?

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17

DO YOU HAVE ONSITE PARKING? IS THERE A COST? CAN CARS PARK OVERNIGHT?

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18

DO YOU REQUIRE A SECURITY DETAIL TO BE PRESENT DURING EVENTS?

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19

WHO WILL MY POINT OF CONTACT BE LEADING UP TO THE WEDDING?

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20

DO YOU HAVE A PREFERRED VENDOR LIST? AM I REQUIRED TO USE THIS LIST?

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21

DO YOU INCLUDE A MENU TASTING DURING THE PLANNING PROCESS?

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