



CATERING FAQ's

What makes Arc Culinary Catering different than other catering companies?

Our team of experienced, professional sales team, chefs, and servers are passionate about creating special events that exceed your expectations.

What role do students play in events?

Students provide support at certain stages of front and back of the house activity. Our professional chefs and catering staff are overall responsible for every element of your special event.

Will the servers working at my event be students?

Perhaps. All events are staffed by experienced, well-vetted industry professionals. Students may participate in back of house activities or assist with passing appetizers or serving at events for the opportunity to learn.

How much of the proceeds go back into Arc Broward's programs?

100%

Do you cater off-premise?

Yes. We cater off-site events and make deliveries in the Broward County area. Other locations will be considered on a case-by-case basis. Service and delivery charges may be added.

Are Arc Culinary events tax deductible?

No.

Do you offer a non-profit discount?

Yes, contact our Catering Sales team member to discuss. We are a non-profit ourselves, so we understand these challenges and will do our best to work within your budget, if possible.

Do you offer tastings?

Private tasting consultations can be arranged. A non-refundable \$25 tasting fee applies per person and there is a 4 guest maximum. This amount is credited back in full once you book your event.

How do I arrange a tour of the Sunrise Grand Ballroom, Emeril Lagasse Foundation Innovation Kitchen, or other venues?

Please check with our Catering Sales team member. Tours must be scheduled around existing events.

What does the venue site fee include?

In-house tables, chairs, china, glass, and silverware are all included in the venue fee.

What is the initial booking deposit?

We require an initial payment of 25% of your contracted food and beverage minimum venue fee, service charges, and tax.

Can I bring in separate food or beverage?

Arc Broward is the exclusive provider of food and beverage for all events held at the Sunrise Grand Ballroom, Emeril Lagasse Foundation Innovation Kitchen, and Arc Broward's Workbar. No food or beverages of any kind may be brought into our venues. Certain exceptions may be made for religious and dietary restrictions, or for special occasion desserts such as wedding cakes.

Are pets allowed inside of your venues?

Service animals only are welcome at our locations.



Does Arc Culinary make wedding cakes?

No.

Do you have a preferred vendor list?

Yes.

Can you accommodate special diets?

Our menu includes several vegetarian, vegan, and gluten free items. Accommodations can be made for many food allergies and special diets with at least 21 days prior notice.

Do you have a children's menu?

Yes.

Do you offer kosher meals?

Our kitchens are not certified as kosher. We can make kosher-style meals or work with a specialty food vendor to provide separate, individually packaged kosher meals. Additional charges will be applied.

Can you create a custom or specialty menu?

Yes. Additional consulting fees and menu prices will be applied. Please ask our Catering Sales team member.

Can I bring in my own alcohol?

Arc Culinary retains the alcohol license for our event spaces, therefore all alcohol must be provided and purchased through us.

When is my final guest count due?

We require a final guest count by noon (12pm) seven (7) business days before the event.

What is the service charge for? Is it in place of gratuities?

The service charge goes towards covering the cost of our venue overhead, marketing, and behind-the-scenes labor. It is not a gratuity.

Can I play my own music?

iPods and personal music devices can be hooked up and run through our in-house speaker system at the Grand Ballroom or Emeril Lagasse Foundation Innovation Kitchen. Due to the sensitivity of our equipment, our speakers can only be used for background music and speeches. DJ's and/or live bands must bring their own sound systems.

How much access to the venues can I have prior to an event?

Please discuss your individual needs with our Catering Sales team member.

Do you offer day-of coordination services?

No. On the day of your event we will be focused on your food, beverage, staffing, and location services. We highly recommend that you use an event planner to assist you with all of your vendor and décor coordination.

Are candles and open flames allowed at your venues?

Small votive candles are allowed at our locations only.

Can we hang things from the walls/ceiling?

The following are not allowed at our venue locations:

- Affixing anything to or hanging anything from the columns, walls, floors, railings, or other parts of the building
- Affixing anything to furniture in any area of the building.
- Throwing or otherwise spreading around glitter, rice, confetti, or any similar items (bubbles and flower petals are generally acceptable).

All displays or exhibits must conform to the city code fire ordinance rules. All displays and/or decorations shall be subject to the prior written approval of in each instance. We assume no responsibility whatsoever for displays and/or decorations etc. brought in to the site by any third party including the client.

