



SWEET PARIS  
*crêperie & café*

## Frequently Asked Questions

**Q: When will the Chef arrive?**

A: 30 minutes in advance of your scheduled event start time.

**Q: How much space is needed for setup and serving?**

A: While we do have 6 foot and 8 foot folding tables, kitchen islands work as well. When you submit the Catering Form, this can be discussed.

**Q: How long is the Chef serving?**

A: Our catering service lasts for one and a half hours (from setup to cleanup).

**Q: I have picky eaters, what can I do if they don't like the preset menu options?**

A: Guests can have the option of customizing orders with the ingredients provided per the preset menu.

**Q: When am I charged?**

A: We use the credit card number submitted to process the transaction the day of the event; we bring a signature slip with us to be signed at the end of service.

## Electrical Requirements

1 crêpe griddle and 1 steam table is required for all caterings. Every griddle we use requires its own outlet connected to its own breaker. Our griddles electrical usage comes to 20 amps per griddle and 8 per steam table. We ask that you place us in an area with as many available electrical outlets as possible - we have extension cords for more access. We can help you discern electrical requirements when you inquire.