



# ISES ESPRIT AWARDS CATEGORY DESCRIPTIONS

## **BEST CATERED EVENT**

This category honors excellence in Catering: either on or off-premise. Eligible entrants include caterers, specialty bakeries, restaurants, facility operators, hotels, or any other entity that provides food to the special events industry.

Order	Item	Max Characters
1	Total number of guests/attendees at the event:	10
2	Duration of Event: (Total number of hours of the event. i.e. 4 hours. For multi day events indicate hours per day. i.e. Day 1 - 6 hours, Day 2 - 4 hours)	1250
3	Describe the overall event.	6000
4	Outline the client's goals and objectives for the event and how you addressed these goals and objectives through catering.	6000
5	Describe and explain the uniqueness, degree of difficulty, and/or challenges that arose in the services you provided.	6000
6	Describe the Catering concept including creative elements and presentation.	6000
7	Explain how the Catering concept demonstrated innovation in culinary skills, presentation or service and how your services integrated into and enhanced the overall event.	6000
8	Describe the Production Management Process for the event as it pertains to catering. Describe each phase of the process including Development, Pre-Production, Production and Post-Production. Address the steps taken to ensure risk management control.	6000

*Please review the ISES Esprit Submission Instructions for further information on entering the awards.*

*For all written material, it is strongly recommended that entrants use a word processing program (i.e. Word) first, before entering text into this system. When your content is ready to publish (proof-read, spell checked etc.), copy and paste the text into the text box on the website and format as needed.*