

Catering & Events Service Builder

Food Service, Restaurants & Cloud Kitchens

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a plan to add a catering/events service — packages and pricing, operations and staffing, sales and bookings, and economics — from an existing kitchen. Use it to build catering revenue. For the catering contract use the Catering Contract (F11).

Purpose of this tool & output

Launch a catering revenue stream

How the output is used

Use the builder to launch a catering revenue stream.

Important cautions

Catering is high-value and uses kitchen capacity but demands strong logistics and off-site food safety (bulk cooking, transport, hot-holding — real illness risk if mishandled). Price per-plate with guaranteed minimum headcount and take advances. Confirm any additional FSSAI/food-safety needs for catering.

Companion documents

- Restaurant POS & Tech Selection
- Restaurant Technology Roadmap
- Restaurant Data & Analytics Guide
- Food Business Diversification Advisor
- Packaged Food Product Line Builder

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.