

# Bill Rini shares catered party planning tips and advice

*A Taste of Excellence Catering boss Bill Rini shares tips and advice for successful party planning.*

STRONGSVILLE, OHIO, USA, December 28, 2018 /EINPresswire.com/ -- Luxury catering company boss [Bill Rini](#), owner of A Taste of Excellence Catering, has, along with his highly skilled team of staff, attended to some of the Cleveland area's biggest, best, and most prestigious events. From seating arrangements to bar features and food presentation methods, here Rini reveals a series of tips and general advice to assist in successfully arranging a beautifully catered celebration, party, or special event.



"First, consider the details," [says Bill Rini](#), "determining your budget, creating a guest list, picking a location, and setting the date and time of the event."

Next, he says, look at seating arrangements. "A seated meal works well at formal events such as weddings, galas, or where a presentation will take place," [Bill Rini explains](#).

"A standing reception, meanwhile," he continues, "works well for events with limited space, or where you wish to encourage mingling and networking. Alternatively, partial seating is ideal when a guest list includes mixed age groups, for example."

The next decision, according to Rini, should center around bar features. "If you have a budget-conscious event, a dry bar eliminating alcohol completely will help with the expenses," he explains. "Alternatively, offering beer and wine as the only alcoholic options is cost-effective and keeps the bar line moving forward so that guests have more time to enjoy your event," the A Taste of Excellence Catering boss continues.

A special day, however, often deserves the very best, says Rini. "Events with large crowds or gatherings for an exceptional occasion may call for a full bar with complete options for mixed



drinks, such as specialty cocktails like appletinis or mojitos," he explains.

Moving on to food presentation methods, Rini recommends either passed or stationary hors-d'oeuvres, a buffet, a seated meal, or French service. "Passed hors-d'oeuvres work well for any event while stationary hors-d'oeuvres are great for open houses, auctions, or receptions where guests arrive intermittently or move around within the event area," he explains.

"A buffet, meanwhile," he continues, "is a popular service choice and should be familiar to everyone, while a seated meal offers two options; either plated or French service."

At a plated meal, A Taste of Excellence Catering's tuxedoed waiters serve plated courses to individual diners, while with French service, the catering company's waiters will serve an entire table from one beautifully presented silver platter, according to Ohio native and company owner Bill Rini.

"Whether for a gathering of friends or a more formal affair, A Taste of Excellence Catering will make your occasion spectacular, with our team of experienced professionals ready to work with you on a truly memorable event," says Rini. "No matter the detail, we'll be with you throughout every step of the planning process to make sure everything goes off without a hitch," he adds, wrapping up.

To find out more about A Taste of Excellence Catering and planning a party, please visit <http://www.taste-food.com/plan-your-party/>.

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