

UNDER THE SUN

# CATERING FAQs

## WHAT IF I'D LIKE A DISH NOT LISTED ON YOUR MENU?

Not a problem. Our chefs make it their number one priority to create and execute whatever you wish whether it's on our menu or not. If you have ideas, please let us know. We're always happy to step outside of our menu.

## WHERE DO YOU SOURCE YOUR FOOD?

It is essential to Executive Chef Nick Swanson to utilize local food whenever possible. While it is not always feasible to source everything we serve from Colorado, it is the first place we turn. Here's a list of local purveyors we utilize:

**Rodelle**  
Fort Collins

**Grandpa's Honey**  
Alamosa

**Growers Organic**  
Denver

**Nest Fresh**  
Denver

**Hilltop Hearth Bakery**  
Denver

**Isabelle Farms**  
Lafayette

**Red Bird**  
Denver

**Harvest Moon Bakery**  
Denver

**Morning Fresh Dairy Farms**  
Bellvue

**Sweet Escapes**  
Longmont

**Rocky Mountain Fresh**  
Longmont

**Superior Farms**  
Denver

**Hazel Dell Mushrooms**  
Fort Collins

**Cheese Importers**  
Longmont

**Star Farms**  
Brighton

**Colorado Spice Company**  
Boulder

**Steele's Meat Company**  
Lafayette

## WILL YOU PROVIDE SERVERS AND BARTENDERS FOR MY EVENT?

Absolutely. Our restaurants have consistently won awards for Best Service in Boulder since we opened in 1993. Our training programs are extensive and thorough. In fact, we believe in training after training.

Throughout their careers with us, our servers and bartenders attend hospitality seminars. We take hospitality seriously and believe we have the best service staff in the business.

## WHAT STYLE OF SERVICE DO YOU OFFER?

We specialize in multiple forms of service. For events of less than 50 people, we offer plated, buffet or family styles of service. For events of more than 50 people, we offer buffet or family styles of service. Starters can be served at a station, family style or passed by our wait staff.

## DO YOU COORDINATE LINENS, GLASSWARE, PLATES, AND SILVERWARE?

We certainly can. We will plan and arrange for as much or as little of your event as you like. We've even booked bands for events.

In short, we'll do whatever it takes to make your event absolutely perfect.

## DO YOU PROVIDE FLOWERS AND CENTERPIECES FOR THE TABLES AT OUR EVENT?

We stay focused on the food and service so they're perfect!

We do, however, have a preferred florist we use for our restaurant. Mention Under the Sun for a 10% discount.

**Fiori Flowers**  
2620 Broadway, Boulder, CO 80304 | 720-565-2434

## DO I NEED TO PAY A DEPOSIT TO BOOK UNDER THE SUN TO CATER MY EVENT?

We require 50% deposits upon booking Under the Sun Catering. The remaining 50% is due at the completion of your event.

## ARE WE SUPPOSED TO TIP OUR SERVERS?

Just like when you eat out at a restaurant, whether you leave a gratuity and how much you leave is completely up to you.

## DO YOU HAVE A LOCATION FOR PRIVATE EVENTS LIKE REHEARSAL DINNERS?

We do. Under the Sun Eatery in Boulder, CO is the perfect location for any private or semi-private event. We strive to work with any budget. Just ask your Event Captain for details.

FOR MORE INFORMATION, CONTACT PAUL NASHAK  
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