

Venue Information Sheet

Everything your venue needs to approve Hog-N-Bones as your caterer. Print it, email it, or staple it to the contract.

COUPLE _____	WEDDING DATE _____
VENUE _____	GUEST COUNT _____
SERVING HOG-N-BONES _____	ARRIVAL WINDOW _____

1. WHO IS CATERING — and where the food is actually made

Hog-N-Bones is a five-location barbecue and breakfast restaurant group operating across South Georgia, part of Concept 99 Group. Your wedding food is cooked at whichever Hog-N-Bones restaurant is closest to your venue, in a licensed, health-department-permitted commercial restaurant kitchen, on the day of your event.

WAYCROSS Ware County	JESUP Wayne County	TIFTON Tift County	VALDOSTA Lowndes County	LEESBURG Lee County
--------------------------------	------------------------------	------------------------------	-----------------------------------	-------------------------------

THE THREE THINGS VENUES USUALLY ASK FIRST

No cooking happens on your property. There is no open flame, no propane, no grill and no smoker brought on site. All food is fully cooked at the restaurant and transported hot and covered. **No utilities are required** — no electrical hookup, no water, no drain. And **no catering staff remain during the event**; our team sets the buffet line and departs before guests are served.

2. SERVICE MODEL — delivery and drop-off buffet

WHAT HAPPENS ON THE DAY

Arrival	Our crew delivers ahead of guest service, sets the line up and heads out.
Vehicle	Needs temporary parking near the door closest to the buffet area while the line is set up.
Setup performed	Buffet line laid out on venue-provided tables: pans positioned, serving utensils placed, plates, napkins, silverware, cups, sauces and beverages set out.
Service style	Self-serve buffet. Guests serve themselves. No Hog-N-Bones staff serve, plate, bus or carve.
Departure	Immediately after setup is complete and confirmed with the couple or coordinator.
Return visit	None. We do not return at the end of the evening to break down or collect equipment.

3. RESPONSIBILITY SPLIT — who brings what

HOG-N-BONES PROVIDES	VENUE OR COUPLE PROVIDES
✓ All food, fully cooked, in covered full-size foil pans	✗ Buffet tables — one 8 ft table per 100 guests; a second line above 175
✓ Serving spoons and tongs for every pan	✗ Chafing racks and sterno fuel , if the line is to be held hot beyond the meal
✓ Disposable plates, napkins, silverware and cups	✗ Beverage dispensers and ice for the tea and lemonade
✓ Sweet tea and lemonade in gallon jugs	✗ Linens, china, glassware and flatware, if disposables are not being used
✓ Barbecue sauces in squeeze bottles	✗ A person to monitor the line and pull pans at the end of service
✓ Delivery to the venue and buffet-line setup	✗ Trash receptacles, waste removal and teardown
	✗ Cake, bar service and all alcoholic beverages

4. FOOD SAFETY AND HOLDING

- Cooked in a permitted commercial restaurant kitchen and transported hot and covered.
- Hot foods should be held at **135°F or above** once on the buffet.
- Delivery is timed so food arrives shortly before service rather than sitting.
- Chafing racks with sterno keep the line hot longer and are supplied by the venue or couple.
- Leftovers remain the property of the client. Hog-N-Bones does not return to collect pans or food.

5. SITE REQUIREMENTS — a short list, on purpose

REQUIREMENT	DETAIL
Electrical power	None required. No warming equipment, refrigeration or powered appliances are brought on site.
Water and drainage	None required. No washing, prep or dishwashing takes place at the venue.
Grease and waste disposal	None required. No frying, grilling or cooking occurs on the property.
Kitchen or prep space	Not required. A staging surface near the buffet is helpful but optional.
Vehicle access	Temporary parking near the door closest to the buffet while the line is set up.
Buffet tables	Provided by the venue or couple. One 8 ft table serves about 100 guests; a second line is recommended above 175.
Trash	Disposable pans, plates and utensils remain on site and fall under the venue's normal waste handling.

6. ORDERING TERMS

Package price	\$18.00 per guest — two meats, two sides, bread, dessert, sweet tea and lemonade, disposables, delivery and setup. St. Louis style ribs may be added as a third meat for \$3.99 per guest. Subject to change; Georgia sales tax applies.
Delivery fee	Free within 25 miles of the serving location; \$1.50 per mile beyond that.
Notice required	Minimum 24 hours on any catering order. Weddings should be booked as far ahead as possible; final guest count is confirmed approximately one week prior.
Operating days	Monday–Saturday. We don't cater on Sundays.
Allergies and dietary needs	Call your store and we'll talk it through. Sweet potato soufflé contains nuts.

7. CONTACTS

YOUR HOG-N-BONES			COUPLE / COORDINATOR	
Waycross	1900 Memorial Dr, Waycross, GA 31501	(912) 285-3657	Name	_____
Jesup	823 N 1st St, Jesup, GA 31545	(912) 385-2657	Phone	_____
Tifton	2008 US-82, Tifton, GA 31793	(229) 238-2491	Email	_____
Valdosta	1001 St Augustine Rd, Valdosta, GA 31601	(229) 929-2500	hognbones.com/wedding — package details, menu and the wedding inquiry form. Concept 99 Group · 3970 Brunswick Hwy, Waycross, GA 31503	
Leesburg	103 Tower Place Lane, Leesburg, GA 31763	(229) 814-1556		

VENUE ACKNOWLEDGMENT — OPTIONAL, IF YOUR VENUE REQUIRES ONE

VENUE REPRESENTATIVE — PRINT NAME

SIGNATURE

DATE

By signing, the venue acknowledges receipt of this information sheet and approves Hog-N-Bones for delivery and buffet setup on the date shown, under the responsibility split set out on page 1.