



## 10 Ways to Cut your Food and Beverage Costs

By Darlene Lyons

Whether you're serving up breakfast or hosting an evening cocktail party, there are many little known ways to save money on your food and beverage bill. Here are ten money-saving ideas.

- Serve donut holes and mini-muffins instead of whole donuts and big muffins. Hotel tells you they only have large Danish or bagels? Have them sliced in half!
- Buy items by the dozen rather than per person.
- Refresh and rearrange continental breakfast leftovers for morning breaks.
- Insist on smaller coffee cups. One hotel secret is giving you 12 or 14 ounce mugs instead of 8 ounce cups.
- Serve fountain soda rather than cans. Or better yet, lemonade or iced tea by the gallon (make sure you have 8 – 10 ounce glasses)
- Seated, plated meals are many times cheaper than buffets.
- Hold cocktail receptions early.
- Try serving a light finger sandwich selection from the luncheon menu selection instead of expensive per piece Hors d'oeuvres during the cocktail hour
- Buy the hotel's "dead wine," which is available at a reduced rate because the hotel no longer stocks it.
- Always audit your daily bill, comparing it to your banquet event order to ensure there are no discrepancies.

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