

A team of professionals cater to all the requirements of a catering event from start to finish. Tailor-made menus, set-up equipment, presentation and service throughout the function, ensure a personalized successful event with the seal of Carob Mill Restaurants' quality and service.

Related Services

Administration Services
Equipment for the buffet
Equipment for the service
Staff for the service

Useful Tips

3 months before

Decide on the exact date and the location for the catering
Decide your available budget
Decide the number of your guests and prepare the guest list by collecting names
Contact our team to ask for a proposal of menus and set up

2 months before

Book the photographer and the cameraman
Choose your florist and decide for the details of the decoration
Reserve DJ or live orchestra if you will need
Choose and order your invitations

1 month before

Purchase favors to give your guests as a memento for that day
Send out the invitations
Book a meeting with our team to see the details of the set up and the menus

2 weeks before

Send to our team your set up arrangement
Inform the DJ or the live orchestra of your preferred music
Finalize your decorations in coordination with the florist and our team