

# Events and banqueting managements in uk



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Banqueting has evolved a great deal during the past few years. From research on client's views on banqueting, it is found that it is not just the focus of food quality that clients care about. Many clients talked about how the beautiful arrangement and how the food was served made the dinner and the event special. It is therefore imperative for new entrepreneurs who are aspiring to enter banqueting to put great emphasis on the arrangements, decorations and the atmosphere that gets clients singing praises of the company and many customers return to companies who have performed exceptionally in the past experiences with the client. The services that should complement banqueting are good crockery, good lighting facilities and excellent and trained staff to serve the food. This type of service provisions provide total satisfaction to the customers and bring returning customers to the company. At another place, we found out that many companies make the banquet too formal and food that they offer do not match the type of event. At other times, the crockery does not match the type of food and the kind of guests that have to attend the function. It is very important for the waiters to understand how corporate meals are held and what kind of decorations is required. Many clients complained that the banqueting companies do not understand the corporate rule of solids to the right and liquid to the left. The glass for drinks should be on the left and plates should be on the right side of the table. If banqueting companies understand these rules and provide excellent services to customers, they are likely to increase their clientage.

The future of banqueting relies a great deal on ergonomics. Many companies are putting more and more emphasis of comfort of guests. In the recent times, a lot of emphasis has been put on the ergonomic banquet chair. The

chairs used in the past were just normal chair, which does not make it very easy for the guests to hold their plates and eat their foods. As a result of this, many guests preferred not to sit while having food. They used the empty space on the dinner table to put their plates and to eat. However, times have certainly changed and the face of banqueting has been changed as well. It is not just about the food anymore, it is about providing a complete package to the guests which includes high quality of food and to make sure that the guests are at their utmost comfort when having their meal. Many hotels now have separate banquet halls, providing utmost comfort to their guests. These halls are designed in a way, so as to give maximum comfort to their guests. Not only the furniture in these rooms suit the purpose, but these rooms themselves are designed in a way so as to provide maximum comfort to their customers.

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