

What does your hotel banquet/catering department do that makes your special events stand out?

Statistics are only part of the hotel event story. Here, our respondents share what makes their special events truly special.

"We always have a point person soliciting constant feedback during and after the event."

"We provide full service for bar/bat mitzvahs. The owner actually assists in handpicking vendors and wines."

"Our banquet department is very flexible when it comes to menu items and other special requests."

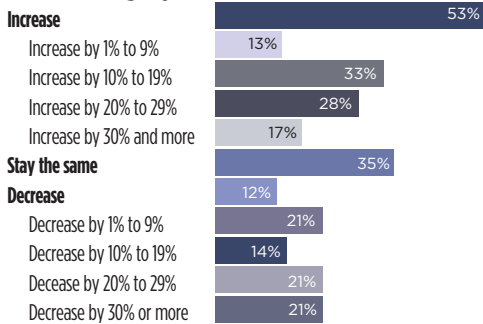
"We have a very detail-oriented catering manager."

"We build a relationship with our clients and guests. We go above and beyond to assist our clientele in designing and executing their events. We advise our contacts about classic event components and share current industry trends."



Figures above do not include "unsure/no answer" replies.

Will revenue increase, decrease or stay the same over the next 12 months in the social category?

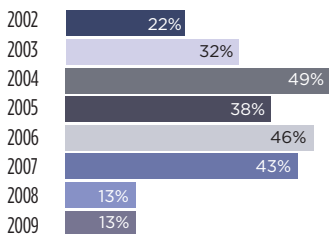


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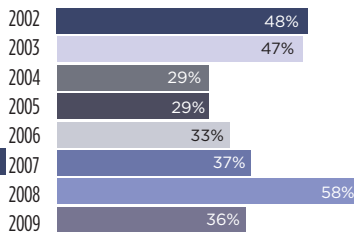
FORECASTING THE FUTURE

Will the number of special events that you stage this year be more or less than your "typical" amount?

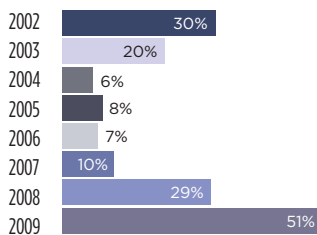
WE WILL STAGE MORE EVENTS



WE WILL STAGE ABOUT THE SAME AMOUNT

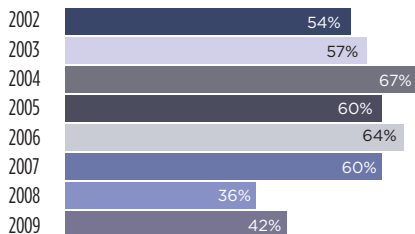


WE WILL STAGE FEWER EVENTS THIS YEAR



How will the number of events you stage next year compare with this year?

WE WILL STAGE MORE EVENTS NEXT YEAR



"OUR EXPERIENCED STAFF IS ALWAYS WARM AND WELCOMING."

"OUTSTANDING SERVICE AND EXCELLENT FOOD, ALONG WITH STUNNING SCENERY, KEEP OUR GROUPS COMING BACK YEAR AFTER YEAR."