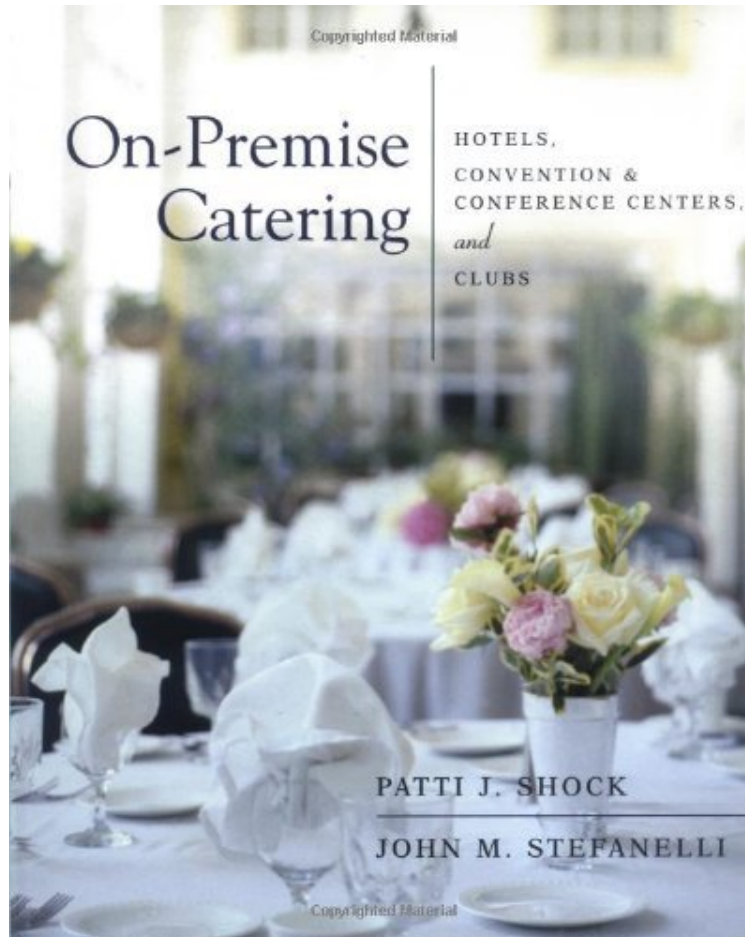


On-Premise Catering: Hotels, Convention Conference Centers, and Clubs

Patti J. Shock, John M. Stefanelli
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Patti J. Shock, John M. Stefanelli : On-Premise Catering: Hotels, Convention Conference Centers, and Clubs before purchasing it in order to gage whether or not it would be worth my time, and all praised On-Premise Catering: Hotels, Convention Conference Centers, and Clubs:

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Catering and special events are a fast-growing area in today's food and beverage industry. On-premise catering

accounts for about two-thirds of all catering sales, encompassing food produced on-site in hotels, wedding facilities, conference centers, clubs and other venues. This book--the only one of its kind--covers the concepts and information that are essential to success in on-premise catering.