Commentary

Short Note on Banquet Service

Sakshi Y*

Department of Business Management, Guru Jambheshwar University of Science and Technology, Hisar, Haryana, India

DESCRIPTION

There are various ways to dine outside the home: restaurants, cafeterias, fast-food chains, concession stands at ballparks, gas station, and food stops etc. In every prospect, we have probably also encountered a conference, meeting, or event, such as a wedding, with food service available to attendees. Most often, these types of events are classified as banquet service.

A banquet service is usually nothing more than a more elaborate meal due to the scope of the event or size of the crowd present. Banquet service can be as differ as the style of the event and, usually, the type of service is somewhat decided by the extent of the event, menu, and crowd. Here are a few types of the banquet service arrangements that are common to the banquet providers, such as caterers, hotels, and banquet halls.

Types of banquet service

There are various types of the banquet services you might have ever experience. They are occasionally dependent on the size of the event or the menu itself. For example, plates being distributed by servers, as to make easy to handle, such as foods without sauces. The following are the some of the examples of Banquet Services.

Buffet

This is a common banquet service, chosen in events with a large number of attendees. There is a buffet link of food choices, which the guests pass through and serve themselves. It is a suitable way of choosing what an individual wants to choose.

Reception

It is a most frequent term known across countries involving a gathering where people mill around the room while eating and chatting. This is a special gathering of a different group of people, come together for a special occasion.

Food stations

This is an event which involves food stalls or stations offering various cuisines, courses and dishes to the guests. Most often, these stations are manned by chefs who prepare food in front of the guests. The most common food stations include pasta bars, sushi stations, desserts, are very popular etc.

Cafeteria-style

This is related to the buffet-style banquet service, with a difference that servers themselves serve the food. The practice is implemented to control the portion sizes.

Plated

In this type of service, the guests are seated, and servers bring food already portioned into the plates from the kitchen. This is assumed to be one of the most efficient types of banquet service. The plated style is the most regularly seen at formal events, seminars, conferences, and formal dinners.

Pre-set service

If the food is already served up on the table at the time of your arrival, it is known as a pre-set arrangement. This is applicable typically with bread, desserts, salads, and beverages.

Banquet operations

Business operations: It states that might engaged in commerce in any form, including by acquiring, developing, maintaining, owning, selling, possessing, leasing, or operating equipment, facilities, personnel, products, services, personal property, real property, or any other apparatus of business or commerce.

Production operations: It refers all the operations conducted for purpose of producing Petroleum from the Development Area after the commencement of production from the Development Area including the operation and maintenance of all the necessary facilities.

Correspondence to: Sakshi Y, Department of Business Management, Guru Jambheshwar University of Science and Technology, Hisar, Haryana, India, E-mail: sakshi1265@gmail.com

Received: 10-Mar-2022, Manuscript No. JHBM- 22-16368; Editor assigned: 14-Mar-2022, PreQC No. JHBM- 22-16368 (PQ); Reviewed: 28-Mar-2022, QC No. JHBM-22-16368; Revised: 05-Apr-2022, Manuscript No. JHBM-22-16368 (R); Published: 11-Apr-2022, DOI: 10.35248/ 2169-0286.22.006 Citation: Sakshi Y (2022) Short Note on Banquet Service. J Hotel Bus Manage. 11:006.

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