

**Catersource  
+ The Special Event™**

# **CHALLENGES & OPPORTUNITIES IN 2025**

**Sebastien Centner  
Founder & Creative Director  
Eatertainment Events & Catering**

# ***INTRODUCTION***

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**Founder & Creative Director**  
**Eatertainment Events & Catering**





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## *AT EATERTAINMENT ... WE ARE A TEAM*



**Lizz McKenna**  
DIRECTOR DESIGN EXCHANGE



**Lisa Costantini**  
DIRECTOR OF EVENTS &  
CATERING

The background image shows a bright, modern eatery or event space. Long white tables are arranged in rows, with metal mesh benches underneath. The tables are laden with a variety of food items, including fruits, cheeses, and meats. In the background, there is a glass-enclosed kitchen area where staff are visible. The walls are white with some framed artwork, and the ceiling has exposed pipes and modern lighting fixtures. A large potted plant is on the left side of the frame.

# *A little history about Eatertainment & Why Challenges are a way of life*



# *Challenges and Opportunities in 2025 and Beyond*



In terms of future challenges we could talk about:

- The uncertainties facing the event planning and catering industry today.
- The shorter lead times we now face for organizing events
- The constantly evolving geopolitical situations and the need now more than ever for risk management and strategic planning.
- How we manage the continually rising costs in our industry (food, labor, fuel, etc)





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- The impact of technology on event management and guest experiences
- The growing importance of personalization and unique experiences in catering and event design
- How menu development and costing is evolving and the rise of alternative diets.
- And the list goes on...

BUT WE NEED TO FOCUS ON SOMETHING ELSE, SOMETHING MORE IMPORTANT THAN ANY OF THESE.



# *The decline of trends and the rise of 'Challentunity'*





## *Becoming the 5% more company*

- Build a brand reputation for excellence
- Create marketing strategies that highlight your unique value proposition
- Create a culture of continuous improvement



A long, elegantly set dining table with a grey tablecloth. The centerpiece consists of a long row of white pebbles, interspersed with small, lit candles in glass holders. A black metal stand holds several small, light-colored ceramic bowls and a dark, dried plant. The table is set with white plates, green glassware, and white napkins. The background shows more of the table and chairs, creating a sense of depth.

# ***The Customer Challenge: An Untapped Opportunity***






# ***The Internal Challenge: Building Business Resilience***





# ***Future-Proofing: The Ultimate Opportunity***





YOU ARE  
MAKERS

*Embrace challenges and turn  
them into opportunities.*





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**Eatertainment.com    Eatertainment.us**

