

Event Planning Checklist

• Strategy

- What is this event trying to accomplish?
- Who are you trying to target?
- o How does it fit into your unit's overall strategic plan?
- o Is this event scalable? Could it become an event series/road show for several locations?

• Date, time, location of event

- What is the date of the event?
- What is the best location?
- o What time of day best suits an event of this nature?
- o How do local trends, traffic, travel habits, and workdays affect the timing of this event?

• Size of event

- o Ideal number for optimum guest experience and to achieve goals
- o Physical capacity of space, amount of available seating, comfort of guests
- Budgetary limitations

• Budget and Timeline

- Who will cover what portion of costs? Who approves?
- What deadlines must be established to ensure that event plans continue smoothly?
- o How will anticipated travel and other conflicts impact those deadlines?

Guest List

- o What criteria will be used to determine invitation list?
- o What other units across campus might be interested in partnering?

• Invitations / Hold the Date / RSVP

- o What is more appropriate for the event email or printed?
- If printed, what is the best design concept in terms of shape, size (fold/no-fold, envelope/self-mailer, etc)?
- o What visual elements, imagery, logos, or color schemes do you want to use?
- Will a Save The Date be necessary? Best "drop" date?
- Best drop date for the mailed / emailed invitation?
- o Will follow up calls / emails be necessary?
- What is RSVP due date?
- Who is the contact for the RSVP?
- o Is there a web link / landing page / hashtag that could be included?
- What kind of confirmation will registered guests receive?
- Are there maps / directions that could be included?



• Catering / Food & Beverage

- Determine menu concept (light or heavy hors d'oeuvres? Meal served?)
- Any special themes relevant to the program?
- Does host or venue have a preferred caterer? Is that caterer required or simply preferred? Are other suggestions available in order to get comparison proposals?
- What items can the venue provide and what items should the caterer bring including plates, utensils, glasses, trash containers, and appropriate tables?
- Can caterer provide beer and wine? If not, how will that be procured? Is a temporary alcohol permit necessary?
- o Have special dietary requests been considered?

• Physical set-up

- Where will reception be? Where will program be?
- If outdoor, what is rain plan?
- What style seating is desired for program and/or reception?
- Is a sound system required?
- o What branding can be incorporated throughout the space?
- o Where will catering be staged and served?
- o Is there room for registration table? Where is the best placement?
- Coat check needed? Where is the best placement?
- Are there any physical challenges presented by the space or the layout that need to be addressed (steep hills, narrow paths, grass (heels), sight line issues, etc.)?
- Housekeeping or grounds keeping necessary? (Pressure wash? Blow leaves?)

• Décor & Signage

- Color scheme? (see brand.osu.edu/color/ for color palette info)
- o Is any special signage required for the space?
- o Any other needs for décor or special items like balloons, flags, banners, etc?

• Sound / Music / AV / Entertainment

- o Is house/venue sound system adequate?
- o Is there ambient music? Live music? Trio, piano, etc.
- o What other entertainment is appropriate?
- Any video needs for presentation (imag or PPT)?

• Parking/Directional Signage/Security

- o Is there sufficient parking space on property for self-parking?
- Is valet or shuttles required due to insufficient space or other physical challenges presented by the setting?
- o Is there any outdoor signage needed in the area to denote event?
- o Is any security needed during the event?
- Have all appropriate permits been filed?



• Program

- Have VIP calendars been held?
- Are the speakers dynamic? Is there diversity in the line up?
- Length and style of program what is appropriate?
- Is printed program necessary?
- o What is the "wow factor" that your guests will remember?

• Photography/Media/Publicity

- Photographer for the event?
- Shot list, locations and time for anything formal or staged for publicity
- o Lighting, or other setup requirements. Walk-thru prior to event.
- Local media or publicity?

• Registration / Welcome / Staffing

- o Table, linen, branding needed?
- o Nametags? (Consider a label maker and blanks for walk-ups)?
- o Any guest giveaways upon arrival or departure?
- o Promo literature available?
- o How many staff needed for check in, welcome?

• Briefing Packet / Itinerary (2 weeks advance)

- Who will need a briefing / itinerary (leadership, staff, volunteers, prospect managers, etc)?
- Who will create / deliver briefings?
- o What notes can you provide on special guests?
- What are the key roles that staff & leadership should play?

• Additional Event Elements

- o What interactive experiences can you incorporate?
- o What is the 10-15 second "elevator speech" that your guests will leave with?
- o What "wow factors" will make the event memorable?

• Follow – up Post Event

- Written follow up?
- o Story on social media or in print?
- o Gift for the speakers / hosts / award winners?
- o Letters / email to guests: partnership with Development / Stewardship Officers or VIPs?
- Remember to get data into TAS if the registration didn't run through the Customer Service Center (visit <u>this link</u> for instructions!)
- Post-Event Report: Successes, need to improve, final guest count, budget, etc.