



10 tips to get
the most out of your
wedding catering

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When it comes to the biggest investment you make in your wedding day, it's almost always the food. And with good reason. Not only does the food anchor a great event, but sitting down to a meal with all your favourite people in the world is a pretty special thing. (Not to mention the fact that hungry guests don't really make for good company on the dancefloor!)

Planning a reception dinner because it's the first meal a married couple shares together!) can be daunting. Not only are you trying to cater for potentially dozens of different tastes, but this isn't any old meal, so you want to make it truly special.

Elegant Events are a Bundaberg-based caterer, who provide fresh, seasonal and delicious food served in stylish ways. We pride ourselves on creating delicious food for beautiful occasions and know exactly how important it is to ensure everything is just perfect for an event as memorable as your wedding day.

So, who better to guide you through how to make sure all your guests are well-fed than the professionals who have been successfully feeding families and friends for 20 years!



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Tip 1



Opt for seasonal

Everyone wants their wedding food to be absolutely perfect, and what's more perfect than serving your guests deliciously seasonal food? Being in season not only means that your food tastes better but also that the ingredients are readily available locally.

Keeping it seasonal will ensure your menu is cost effective and also means you're getting the ingredients at their best. A seasonal menu will make sure you are off to a good start.

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Tip 2



Make a budget

Having a food budget is very important for your wedding catering, not only for you but also for the caterer.

It's easier for caterers to bring together a perfect menu for you if they know how much you'd like to spend on the food.

Any caterer can prepare brilliant menus at all budgets, once disclosed you can let the caterer present different, fun and exciting options to choose from. Think of it as another thing off your plate (and then back on it!).

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Tip 3



Tie in a theme

Adding a slight theme to your wedding is what really makes it special for you as you can stamp some individuality on your day, and having the food and catering match your vision will make your day extraordinary.

Once you have a clear theme in mind, be it 'by the beach' or 'rustic farmhouse', share this with your caterer so they can reflect the food to your tastes.

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Tip 4



Tally up your numbers

This is undoubtedly one of the most important things to know when planning your catering; how many people are going to be there.

Even if you don't know exact numbers, it's really useful for the caterers to know what size wedding you're having.

Smaller weddings mean you can afford to be a bit more adventurous and extravagant with how much you're spending per person, whereas a larger wedding often works brilliantly with delicious sharing platters or a buffet.

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Tip 5



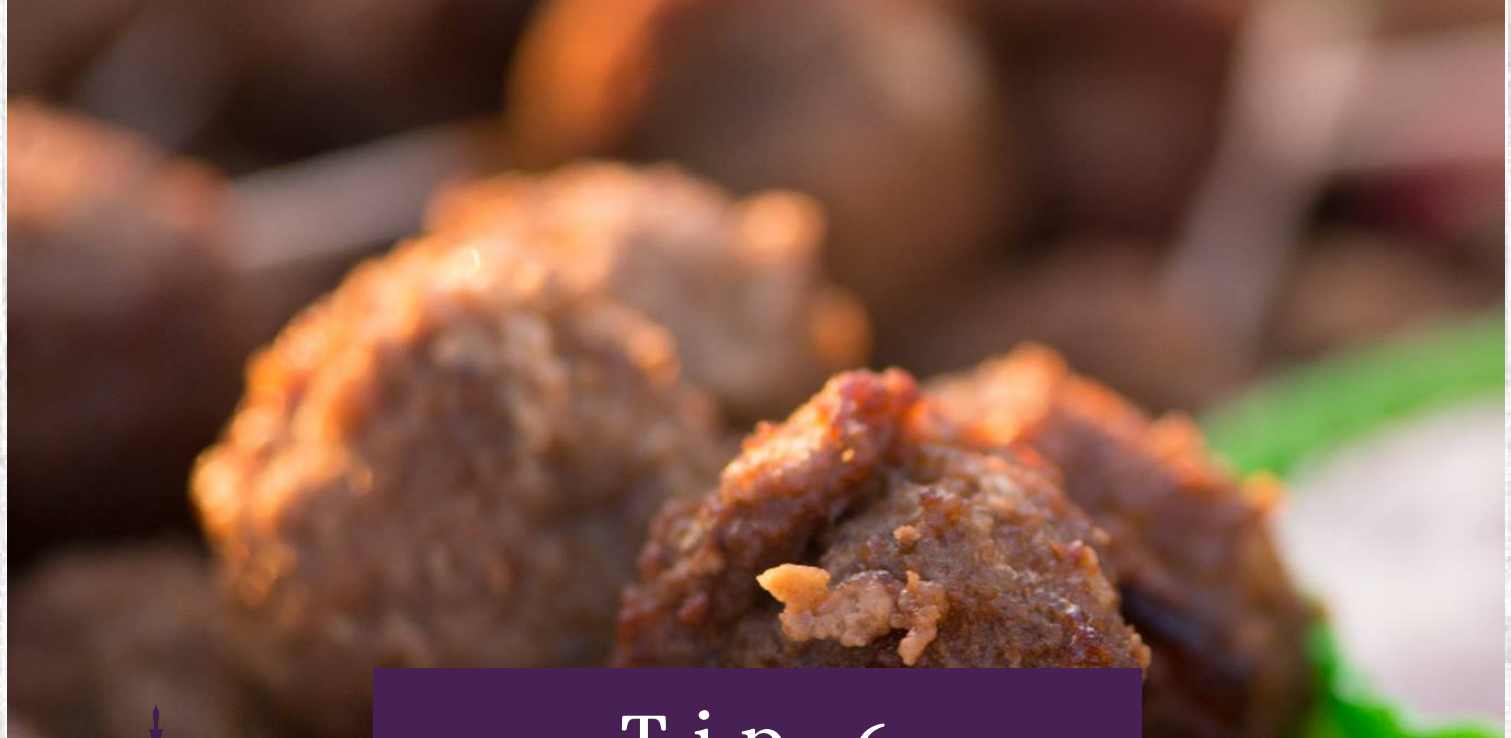
Think about hiring

Something that really polishes off a tablescape with the theme of your wedding well is the place setting; this includes plates, cutlery, napkins and glasses – anything to do with food that you can't eat.

Not everyone knows that the caterers are in charge of providing a lot of these items, so it's important not to overlook the cost to hire these, especially if you want something extra special to fit with your theme.

Gold cutlery is a definite theme amongst many of our weddings this year.

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Tip 6



Don't forget dietary requirements

It's very important to check on your guests dietary requirements when asking for the RSVP. It's much easier to design a menu with all of the facts from the get go rather than fix a menu after the fact.

We get lots of comments on how brilliant the vegetarian or gluten free options were, and all caterers will know how to spoil these guests as well. Have a quick check around with your guests what's required then let your caterers know so they can organise a delicious feast for all your guests.

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Tip 7



Feed your suppliers

It's your wedding, and the people who are supplying the music and taking the photos are there to put the icing on the cake.

However it's important not to forget that these lovely people need feeding too.

Keeping up the energy and enthusiasm!

This is known as "outmess", and it's just simply providing meals for those who are a part of the wedding workforce.

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Tip 8



Sharing is caring

It's a well-known saying, and one that is particularly relevant at bigger weddings, "sharing is caring". Having large platters or a mini buffet to your table at your wedding is the perfect solution if you're struggling to think of how to provide a sit down meal for all of your guests.

Plenty of your favourite meals can be made bigger and into sharing dishes, or you could bring something delicious and different like a seafood plate; very on trend and always appreciated amongst guests.

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Tip 9



The finishing touches

Adding the finishing touches to your wedding really makes a difference to the overall feel; they're what people notice and what they remember.

Adding a simple bow to the back of your chairs would grab someone's eye, and your food shouldn't be any different.

There's plenty of little fun extras or final touches you can add to your menu, why not pop on a fresh, seasonal and fun Grazing table before the main? Little additions here and there can leave a great lasting impression.

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Tip 10



A midnight snack

We've all been there; after a long night of dancing and drinking. Don't allow the crusty drive thru run on the way home to be the last dining experience your guests remember of your day after all of the effort you've gone to! There's nothing better than the wafting smell of fish and chips or a ham and mustard brioche bun on offer.

Weddings are no different; it's becoming a common thing (and so it should!) that weddings offer midnight snacks; this could even be something as simple as a mini burger, cheese toastie, cone of salty chips or warm cinnamon doughnut.

People love these fun food offerings, so make sure you leave enough in your budget for these night time nibbles.

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