

8 WEDDING CATERING TIPS

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BUFFET VS. PLATED

Decide whether you prefer a buffet-style or plated dinner service. Each option has its advantages, so choose the one that suits your wedding style and budget.

TASTING SESSIONS

Schedule a tasting session with the caterer before finalizing the menu. This allows you to sample the dishes and make any necessary adjustments.

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APPETIZERS & DRINKS

Consider serving appetizers and welcome drinks during cocktail hour. It keeps guests happy while they wait for the main meal.

GUEST COUNT

Provide an accurate guest count to the caterer. This helps them plan the right amount of food and avoid unnecessary waste.

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TIMING IS KEY

Coordinate with the caterer to ensure the food is served at the right temperature and in a timely manner, avoiding long waits for hungry guests.

CLEAR COMMUNICATION

Communicate all your preferences, dietary restrictions, and expectations clearly with the caterer to avoid any misunderstanding.

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SERVING STATIONS

Consider interactive food stations, like a carving station or a pasta bar, to add an element of fun and engagement for guest.

GRATITUDE

Express your gratitude to the catering team for their hard work in making your wedding dining experience exceptional.

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