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"Here are 10 tasty tips from an industry professional on making your wedding day cuisine as delicious as possible!" - Jen | Something Turquoise

Remember, it's your wedding day! Serve the cuisine that you would like to eat!

Budget wisely! Catering will take up $\sim 45\%$ of your total budget - this includes food, alcohol, service & rentals.

Ask your venue which caterers they recommend. A company that already knows your venue is a big plus!

There are 3 ways of serving guests: Plated, family style & buffet. Each style can offer a different menu

and cost - ask that all

three are explained.

Speak to previous clients of your potential caterers. Get a couple references that had similar quest counts, menus and possibly the same venue. Speaking to them can make a huge difference.

Ask potential catering companies how they source their food. Is it frozen? Do they buy local, organic, or sustainable ingredients? The companies that do, tend to have higher quality, better tasting food. Is that something that's important to you and your fiance? Remember... everyone talks about the food!

Food tastings are a must! Try the food that you are interested in serving; it's fun and can give you insight on how the company runs.

Asking potential caterers what other services they offer can reduce work on your part. Do they do rentals, bakery and possibly coordination? Using referrals can save you time and \$\$\$.

Request a plate of hors d'oeuvres for the two of you to enjoy in the bridal room before your reception starts. Giving you a chance to be alone and have a small bite to eat before you have to go out and greet your guests - making sure to eat on your big day is very very important!

Top10 List was written by Eco Caters and created by Jen Carreiro exclusively for: www.SomethingTurquoise.com. C A T E R



Ask your caterers to box up the leftover food. If you don't; they won't. It's always fun waking up to leftovers and reliving your wedding dinner all over again!