



Helpful tips for planning the food at a wedding reception

- **Remember that your wedding meal is your gift to your guests.** Although it should absolutely contain dishes that the bride and groom love, make sure that you also keep guests in mind when making selections.
- **Don't overdo the appetizers.** Appetizers are generally used to entertain your guests while the wedding party takes photos. They don't need to be overly filling, and you don't need a lot of them. If dinner is immediately following your cocktail hour, keep the appetizers light, so that your guests can enjoy the main course.
- **Keep the menu simple.** It is better to have a simple, delicious, and cohesive menu, than to have a large variety of food selections that don't pair well together. Typically, 2 entrees, a couple of sides, a salad, and a dinner roll is plenty of food to fill a plate.
- **Keep the time of year and the weather in mind.** It is always good to consider where and when your wedding is being held when selecting a menu. Not only do you want the food to hold well, but you want your guests to enjoy it. It is also good to think about what is in season, so you end up with the most fresh and most flavorful food.
- **Ask guests to include food allergies/ sensitivities on their RSVP** even if you plan on serving a buffet. There will always be guests that you didn't realize had special dietary needs. It is much easier to accommodate these special requests if we know about them ahead of time.
- **Don't forget to include vendors in your final guest count.** Your bartenders, photographer, DJ, wedding planner, etc. will all want to eat.
- **Provide adequate serving tables.** Make it convenient for your guests to get their food, by not only making the serving tables easily accessible, but also by providing enough of them. Receptions with around 100 people can usually get away with one buffet line, but those with closer to 200 in attendance, should consider setting up two separate lines, so that guests can be moved through quickly. You don't want the first table finished eating before the last one even gets their food.
- **Served buffets are a nice option.** They require slightly more staff, but allow your guest to move through the buffet line more quickly and with greater ease, not having to worry about juggling their plates and serving utensils.