

# Wedding Menu Planning



The meals at your wedding and wedding related events are often used as a judging factor on how the whole event was. Even if you have the best décor and ambience, a sub-standard wedding meal pretty much kills the effort and quite literally leaves a bad taste in your guests' mouths! Since the food and beverages often constitute a major chunk of your wedding budget, it is imperative that you get the best that you can afford. Finding a good caterer is definitely high up on the wedding planning to-do list.

With the various different kinds of functions in Indian weddings, different kinds of food and drinks will have to be arranged accordingly and in the price range you are comfortable with. When looking for a caterer there are a bunch of things you need to keep in mind like what menu selections they offer in your price range, the beverage service, whether they offer tastings, the presentation, the different types of cuisines, their availability for your varied wedding events etc. Always check if they have menu selections based on different dietary restrictions if needed.

When it comes to beverages, find out what alcoholic and non-alcoholic drinks can be served. Find out what kind of bar set up and staff the venue or the caterers provide in case you need to make changes or create an entirely new one. You will also have to check if bartenders are provided for and how skilled they are in making cocktails and other mixed drinks. One of the easiest ways to add a punch to your beverage selection is by creating your own signature wedding drink, so stylish and so fun.

Another important factor is the kind of wedding you are planning to have i.e. a formal or casual event, something grand or something intimate etc. Also if you are planning to have a themed wedding or wedding event the caterer should be able to provide you with the

appropriate food and beverage selections. If it is an outdoor venue you will need to find out if the venue has the right set-up and what type of operation the caterer runs and how they will present and lay out your food and drinks. Find out if they cater to both sit down meals and a buffet style service, depending on your needs.

Sam & Shail will consult and coordinate menu selections, design, presentation, styling as well as bar and alcohol management. We will make sure you get the service you need with the appropriate service staff and presentation.

SAM & SHAIL