

## How to select the right menu for your wedding



There's a reason your wedding is referred to as the biggest day of your life.

When it comes to organising one, there is a lot to consider and it's easy for you to feel overwhelmed and unsure where to start. When you think about the planning of a wedding, one of the biggest considerations is the catering. As such, here's a handy set of tips to help make that process as simple and as stress-free as possible so that you end up with peace of mind and a sense of confidence that you and your guests have an experience to remember!

### 1) Know your budget

You're probably at the point where you have at least a reasonable idea of your wedding budget and you're now breaking that down to allocate to the various areas. The catering element is a key element of that budget. Before you start selecting any dishes, make sure you're clear on what you're happy to spend and remember that your caterer will be able to work with budgets of all sizes.

### 2) Consider the number of guests

Naturally, the more guests you invite to your wedding, the more mouths you're going to have to feed. The practicality of how you serve your menu is something to factor in. For example, it may be better to go for a seated meal as opposed to a buffet as your caterer will only need to prepare one meal for each guest.

### 3) Think about your venue

There will be key reasons why you have chosen your wedding venue. Whatever makes it special to you, take inspiration from its style and surroundings to help influence your menu. Then allow your caterer to work with you to create something that matches your preferences. Experienced caterers who know the venue well will be well placed to advise.

### 4) Be aware of any dietary requirements

The most important people on your big day will be you and your partner so of course you'll be selecting dishes that are to your taste. However, try not lose sight of your guests

and remember that there may well be some dietary requirements among them. This doesn't mean you need to compromise entirely; just make sure you let your caterer know in good time so that they are able to adapt or find alternatives to dishes without compromising on the dining experience for them.

**5) Consider what dinner option is right for you**

There are several options available when it comes to deciding on how your wedding menu should be served. If you favour tradition you may opt for a plated dinner but your caterer will have other, more casual options available too such as a buffet or food stations. Think about whether you'd prefer seating or for your guests to mingle rather than be assigned to a table. If they are seated, will the food be pre-plated or will they serve themselves? Do you want the meal to be set aside or will you be offering appetisers throughout the day?

**6) Make your dishes personal to you**

In addition to using the venue for some inspiration for your menu, nothing should reflect it more than you as a couple. Be open with your caterer about your favourite foods, perhaps a dish or certain ingredients that trigger a happy memory such as the day you met or your engagement. And don't forget that this inspiration doesn't need to stop at your meal; you can also get creative in the same way with drinks and canapes.

**7) Don't forget the wedding tasting!**

There is simply no room for shortcuts when it comes to choosing your wedding menu so make sure you plan it well in advance so that you allow yourselves enough time to try every dish you're planning to include before it is finalised. How a dish sounds written down and how you envisage it looking or tasting can easily end up being rather different. Having that clear understanding and expectation on the day will ultimately assist it to run smoothly and avoid disappointment.

Catering is often one of the biggest talking points at a wedding. Not only does it help shape the experience for your guests but it will leave you and your partner with fabulous memories for years to come.

If you are planning a wedding this year and are looking for a spectacular historical venue to host it in, get in touch with us at Gunnersbury Park.