

# Selecting Your Wedding's Dinner Style

The perfect wedding requires a lot of planning, but have you considered what type of meal, how it will be served, and the presentation?

By Joseph Vescio, Owner of Roma Hospitality Group

**YOU'RE GETTING MARRIED, PLANNING** the dress, the ceremony and party. But have you considered what type of meal, how it will be served, and the presentation? The wedding meal is an integral and central part of your wedding; often taking centre stage. When selecting the dining scenario, stick to the type that best suits you and your guest personalities. Here are some tips to best select your wedding dinner style.

## Seated Dinner



### WHY CHOOSE IT:

- If you and your guests enjoy catching up over seated meals
- For a Ballroom – they are well suited for seated dinners

### WHAT YOU SHOULD KNOW

- Keep in mind guest preferences or dietary restrictions
- Plated vs. French Service; find out what your venue offers, or is willing to let you choose.
- Don't assume plated dinners are more expensive, a buffet can be more expensive due to variety and return trips.

## Buffet



### WHY CHOOSE IT

- To offer variety or appeal to more than one culture through multiple main dishes
- If you and your guests are more interested in dancing, chatting and celebrating
- If the venue is not suited to a seated dinner or if you want a casual vibe

### WHAT YOU SHOULD KNOW

- Consider the number of people and the buffet set up. Avoid lines by calling tables. Your guests can continue to enjoy themselves while minimizing wait times for all.
- Include your theme and décor on the buffet tables
- Follow your wishes rather than perceived cost savings as buffets can be more expensive than seated dinners.

## Cocktail Reception



### WHY CHOOSE IT

- For a cool party atmosphere
- If you love the trend of minis – they go well with cocktails and are great for a party vibe
- If you're having a small number of people for a shorter period of time

### WHAT YOU SHOULD KNOW

- Consider your guest preferences when it comes to meals and celebrating
- Don't assume a cocktail reception will be inexpensive, if the event is long or falls over the dinner hour it may be pricey

**BOTTOM LINE:** Whether you choose a seated, buffet or cocktail reception, remember to always consider the style and preferences of you and your guests. Keep the lines of communication open with your venue to make sure the event is celebrated according to your vision. And when it comes to budget don't make any assumptions, price out the details with the Event Specialist at your Venue.