

Article published on May 12th 2012 | Business

Food, Glorious Food, droned Lionel Brat, something we all concur with. Food is something no one can assert not to be affected by; people have found friends because of it and wars have been fought for it. In fact, during a wedding, it garners the prominence that it never relishes on any other day. Therefore, in case you are planning a wedding, best wedding caterer must be at the top of your To-Do list.

Most guests attend the weddings for enjoying the gourmet food and usually come home discussing about how savoury or unsavoury it was. Since it is the heart and soul of a wedding, would you not pick a wedding caterer wisely, so that you do not end up with unhappy guests? Here are a few things that will aid you select the right wedding catering service for your Big Day.

What is on the Menu?

It will likely do you good to have an idea, if not a completely concrete idea regarding the kind of food that you would be served on your wedding day. You must check out 4-5 catering services so that you are able to avail what you desire instead of settling for what the caterers offer.

Your Idea vs. the Catering Service Company Idea:

It is you wedding day and your ideas must be followed. However, there are catering service companies may have innovative additional inputs on your idea. This is good because they will be able to adapt to your likings and render additional tips that will make your wedding mesmeric. On the other hand, there are catering services that may counter your ideas. It may even be feasible for some wedding caterers to refute your idea, as they want to explore what they prefer. Always be specific with your catering service prior to consenting to their services so that you will have the wedding of your dreams.

Taste Do Not Waste:

It would be wise if you could schedule taste testing with each prospective caterer. For all you know, everything might fall into place with a specific catering service, for example, the menu and the assortment, but if the taste of the food served is subpar, you may need to continue the hunt for a good wedding caterer.

Charges and Hidden Charges:

Your wedding catering company is there to lend a helping hand in order to make you realize your dream wedding. However, they are also there for business, which in turn means they would try to earn from you as much as possible. Ask the caterers on their prices of their food. Understand that a caterer can charge based on the number of heads or they can just bring cuisines based on your estimated guests. Other catering service charges you need to be aware of are preparation fees, clean-ups and delivery fees.

Food Presentation and Left Over:

There are 2 ways your wedding catering company would serve the food on the wedding day- they may have the food served buffet style or they may place the food on the table. Select diligently since

each option comes at different price. Moreover, you must discuss on what to do in case there are any food left after the reception.

Finally, have all the specifications in black and white in order to insure you avail what you have asked for. Read the agreement document prudently including the fine print before signing the contract. Finding the perfect wedding caterer is a tedious process, but it is imperative if you wish to have a perfect wedding reception.

Article Source: <u>http://www.articleside.com/business-articles/right-wedding-caterer-is-essential-as-it-can-make-or-break-the-wedding-reception.htm</u> - <u>Article Side</u>

Caterbidservice - About Author: For more information you can visit the following site url a wedding caterer

Article Keywords: Wedding Caterers

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!