

# Designing a Wedding Menu

This playbook outlines the steps for collaborating with caterers to create a wedding menu. It focuses on incorporating dietary restrictions, preferences, and seasonal ingredients to craft a memorable dining experience for the wedding guests.

## Step 1: **Research**

Start by researching potential caterers who have experience in creating wedding menus and can accommodate dietary restrictions and preferences. Look for reviews, ask for references, and browse their portfolio of past events.

## Step 2: **Initial Consultation**

Schedule a consultation with the caterers to discuss your vision, preferences, and requirements for the wedding menu, as well as your budget. Make sure to communicate any dietary restrictions of the guests at this stage.

## Step 3: **Seasonal Selection**

Talk with the caterer about using seasonal ingredients to ensure the freshest and most flavorful dishes. Discuss what will be in season during your wedding to make the menu vibrant and sustainable.

## **Step 4: Menu Sampling**

Arrange a menu sampling session where you can taste different dishes, which will help you decide on the menu items. Keep in mind the balance of flavors, dietary needs, and presentation.

## **Step 5: Finalize Menu**

After the sampling, give feedback and refine the menu choices with the caterer. Ensure it aligns with your thematic elements and overall wedding aesthetic. Finalize the menu, including appetizers, main courses, sides, and desserts.

## **Step 6: Confirm Details**

Confirm all the details, including the number of guests, service style (buffet, plated, family-style), and the final menu. Discuss the logistics, like how the dishes will be served and the timeline of the meal service.

## **Step 7: Guest Communication**

Communicate the finalized menu to guests, if appropriate, and provide options for guests to specify any additional dietary restrictions or allergies that haven't already been accounted for.

# **General Notes**

## **Contingency Plan**

Develop a contingency plan with the caterer for any last-minute changes or emergencies related to the menu or service.

## Allergy Awareness

Ensure that the catering staff is fully briefed on the menu, particularly regarding common allergens, to prevent cross-contamination and safely manage guests' allergies.

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