



SAVORY ROOTS
FAMILY STYLE
DINNER SERVICE GUIDE



FAMILY STYLE DINNER SERVICE GUIDE

We are looking forward to working with you to finalize the details of the very special day! In order to provide the best "Family Style" dinner experience for you and your guests, here is a guideline of what we require in addition to important tips as you are planning. We kindly ask that you share this guide with your event coordinator.

GUEST COUNT PER TABLE REQUIREMENT

To properly serve the correct portion sizes to your guests, we recommend that you seat no more than 8 per table. It is okay if you push tables together, just as long as there are no more than 8 at each table. If you place more than 8 at a table, likely, they will likely not receive the proper amount of food. Please partner with us as soon as possible if you think this will be a challenge to execute.

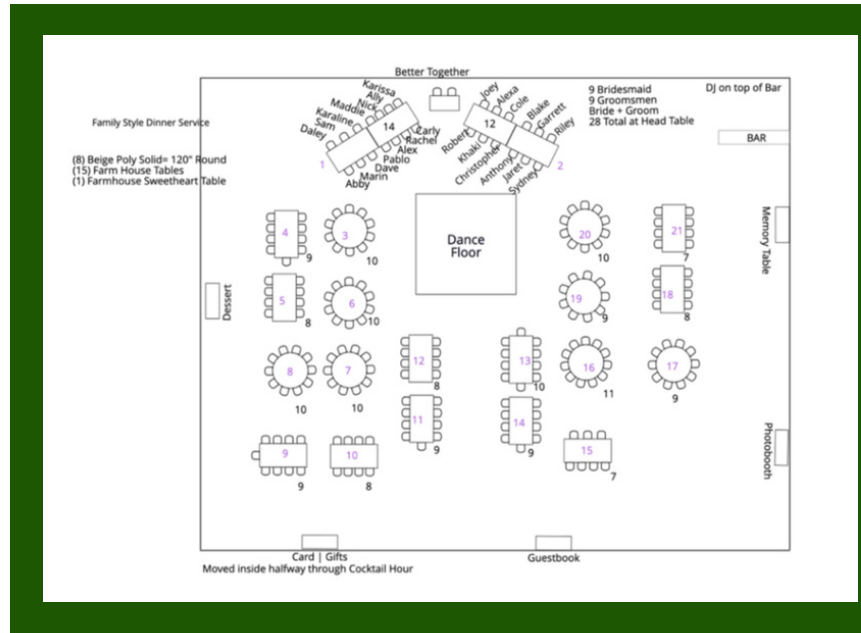
DECOR DESIGN TIP



As you are working with your coordinator/florist to design your guest table decor, please keep in mind we require plenty of space to place a minimum of 5 large platters and bowls on the table during dinner service, including room for a basket of rolls & butter, salad dressing and salt & pepper shaker sets. Lots of greenery, flowers and/or candles along the middle of the table (in addition to the personal items guests bring with them) will limit the amount of space necessary and make it difficult for your guests to serve themselves. Please partner with Savory Roots for any questions or concerns.

GUEST TABLES FLOOR PLANS

A table floor plan will be due to Savory Roots prior to the event so that we may plan dinner service accordingly (please refer to the timeline further down in this guide). Please make sure to list the number of guests sitting at each table (maximum of 8), and it's always great to point out where your special guests will be sitting such as the bridal party and close family members. We will ensure these guests are served first once dinner service begins. If you have any special meals such as kid's meals or those with dietary restrictions, please let Savory Roots know where they will be sitting for dinner so that we can serve them efficiently.



**The floor plan above is an older version prior to our requirement of 8 guests per table. This is just an example!

CHALLENGES WITH GUESTS MOVING SEATS

We plan our Family Style dinner service very similar to that of a plated dinner. We must have the most accurate floor plan (similar to the above) before the day of the event. If any changes are made the day of, please inform our team upon arrival so that they can make the necessary changes (we cannot accommodate the increase in the number of guest tables at the last minute)



We advise telling your DJ or band/musician to make an announcement as guests are entering the reception not to move seats until AFTER dinner service. We plan our service according to the floor plan you give us, down to exactly how many guests sit at each table. We serve the proper amount of food according to the number of guests sitting at each table. We need your close partnership with this to serve your special guests smoothly and efficiently, and create an overall wonderful dining experience!

DINNER SERVICE TIMELINE

Please allow a minimum of 45 minutes for a family style dinner to take place. Depending on your guest count and venue space, it might be best to plan for at least an hour for dinner before you move on with other activities. Partner with our Savory Roots team as soon as possible to ensure enough time is allocated to our serving team to perform your family style dinner service.



TIMELINE OF REQUIREMENTS

60+ days prior to wedding:

- If not already done so, please inform Savory Roots of your wedding coordinator's contact information (phone number and email address). Please send your coordinator this guide so everyone stays on the same page as details are being finalized.
- Begin to finalize your timeline, particularly for dinner service. Keep in mind our recommendation on the length of dinner service for family style. Our Savory Roots team is happy to assist you in building this timeline.

30 days prior:

- Final guest count will be due soon! Our Savory Roots' event coordinator will be in contact with you to begin finalizing the details of your contract, timeline, vendor meals, rentals, allergy restrictions and other information to start finalizing your contract and proposal.
- The preliminary guest table floor plan should be turned in to your Savory Roots coordinator so that we may start planning the details.
- Timeline of your wedding is due to our Savory Roots' team. Important times we need to know now in case your official timeline is not complete: ceremony time, cocktail hour time, dinner service time, cake cutting/dessert time, end of reception time

14 days prior:

- If an official timeline hasn't been solidified, please make sure we have the current timeline of the main events that are important to our service: ceremony, cocktail hour, dinner service time, cake cutting/dessert time

10 days prior:

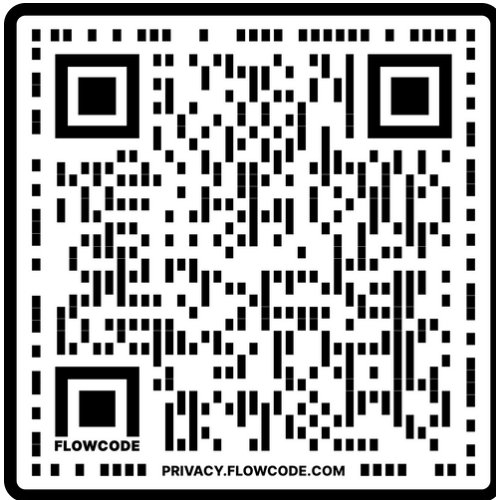
- Final guest count is due to Savory Roots for final payment. Any revisions to your floor plan should be sent to the Savory Roots team as soon as possible so that we can plan accordingly.
- Final timeline is due to Savory Roots. Any revisions in this timeline going forward must be sent to the Savory Roots team as soon as possible.

Week of Wedding:

- FINAL guest table floor plan is due to our Savory Roots team no later than 7 days prior to your wedding. Any changes in your floor plan after this due date need to be communicated to our Savory Roots team as soon as possible by 5 p.m. on the Friday before your event.

Day of Wedding!

- If any last-minute details change in the floor plan on the day of your event, please have your coordinator partner with our banquet captain immediately upon arrival to walk through the new floor plan so that our team can revise our serving plans accordingly. This is a critical step for us in making sure that all runs smoothly once dinner service begins.
- Your event coordinator works closely with our assigned Savory Roots Banquet Captain on the day of your wedding to ensure all runs smoothly and dinner service stays on an accurate schedule as planned. If any last-minute changes occur in the timeline during the event, these are clearly communicated to our team so they can make the appropriate changes (if possible).



**SCAN TO MAKE YOUR
SEATING CHART!**

If you have any other questions please do not hesitate to contact us, we are here to help and we look forward to your big day!

