



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 RECOMMENDATION



To properly serve the correct portion sizes to your guests, we recommend that you seat no more than 8 to 10 per table (8 being our more recommended number). If you place more than 10 at a table, likely, they will not receive the proper amount of serving portions. Please partner with us as soon as possible if you think this will be a challenge to execute.

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.



PRESET SALADS

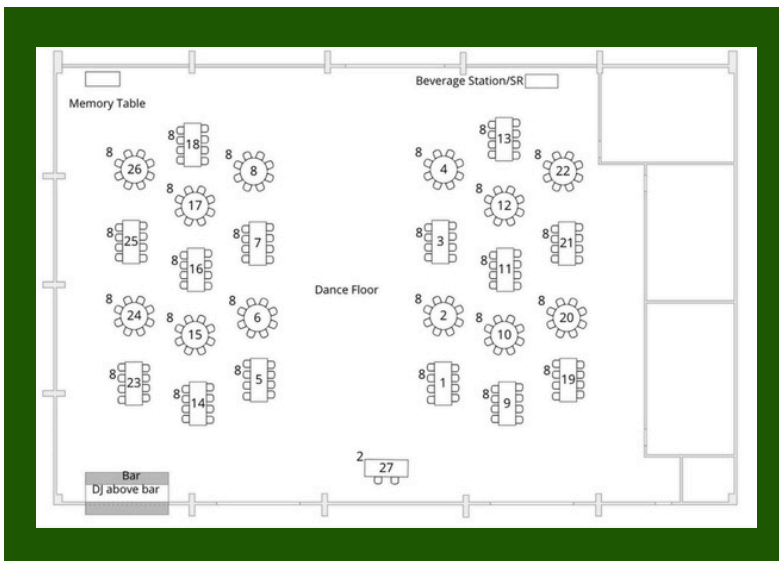
Pre-setting salad platters on guest tables will help to speed up dinner service so that you can move on to other reception activities (toasts, cake cutting, etc). If your reception is outdoors on a hot day, we would recommend not pre-setting due to food safety concerns. Please confirm your preference of salad service to our team.

DECOR DESIGN TIPS

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 TABLE FLOOR PLAN



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 amount of guests sitting at each table, 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 guests with special meals such as kids 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.

CHALLENGES WITH GUESTS MOVING SEATS

We plan our Family Style dinner service very similar to that of a plated dinner. It is critical we have the most accurate floor plan prior to 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 number of guest tables at the last minute). Please request that your DJ or band/musician to make an announcement as guests are entering into the reception to stay seated and not to move seats until AFTER dinner service. We plan our service according to the floor plan you give to us. We serve the proper amount of food according to the number of guests sitting at each table. If guests decide upon themselves to move and additional people are added or taken away from a table, this can throw off our service and we could have issues and mistakes. We need your close partnership with this in order to serve your special guests smoothly and efficiently, and create a pleasant dining experience!



DINNER SERVICE ANNOUNCEMENT

Please partner with your coordinator to request for your DJ or band to announce the start of dinner service to make sure your guests are seated at the proper time. This is to ensure that they receive the food in platters and bowls at the right temperature upon serving. If they are away from the table for an extended period of time (socializing, at the bar, etc), it could mean cold food once they take their seat. We recommend closing your bar for a short amount of time to help encourage guests to take their seats.

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.

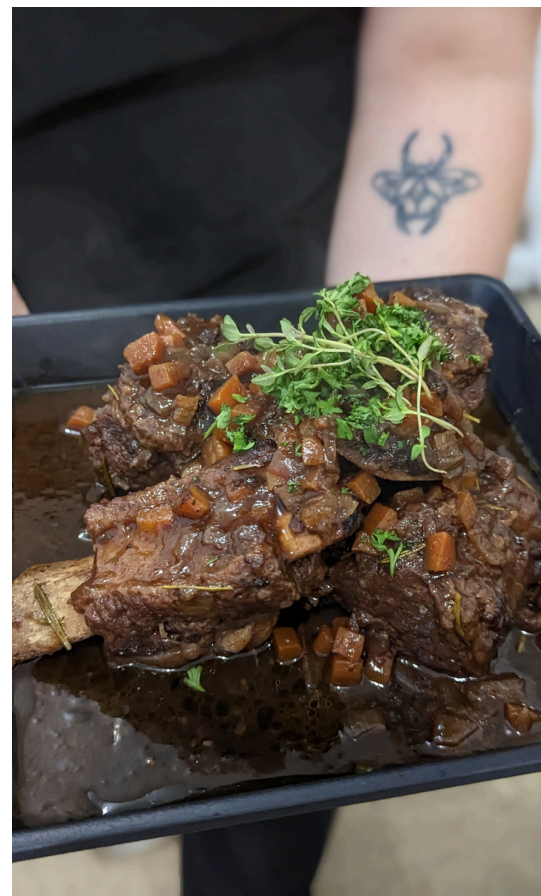


30 Days Prior

- Final guest count will be due soon! Our Savory Roots' event coordinator will be in contact with you with a questionnaire to begin finalizing details of your contract, timeline, vendor meals, rentals, allergy restrictions and other information in order to start finalizing your contract and proposal.
- 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.
- 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.
- FINAL guest table floor plan is due to our Savory Roots team.



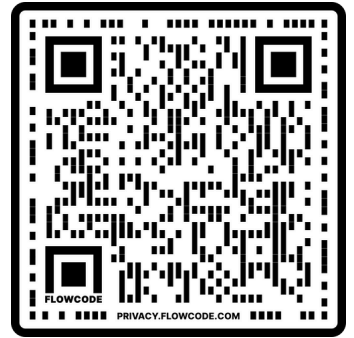
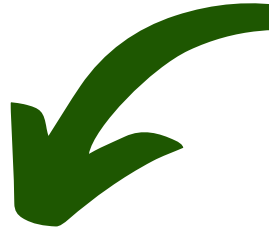
Week of Wedding

- Happy wedding week! Any last-minute changes to your timeline, floor plan or other details of your wedding needs to be communicated to our team as soon as possible by 5:00 p.m. on the Friday before your event.

Wedding Day!

- 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 everything 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 this to help
create your seating
chart!



Family Style Dinner Service Checklist

At Booking

- Begin the process of scheduling a tasting to finalize your menu selections.

120 Days

- Make your 2nd payment.
- Answer 120-Day questionnaire sent by Savory Roots team.
- Add event coordinator to your Honeybook communication.
- I have attended a tasting or have one scheduled more than 30 days before my date.

60 Days

- Dinnerware and linen napkin color selections are submitted to Savory Roots.
- Check-in with the Savory Roots team on your planning!

30 Days

- Answer Pre-Event Questionnaire sent by Savory Roots team.
- Your coordinator reaches out to the Savory Roots team to begin discussing the important details.
- Preliminary timeline and event layout/floor plan are submitted to the Savory Roots team.
- Schedule a phone call with our Savory Roots coordinator to review any final details. (optional)


14 Days

- Final menu changes and dietary restrictions have been submitted no later than today.

10 Days

- Final guest count has been submitted by 12:00 p.m.
- Final payment has been made (credit or debit card).
- Final Timeline & Event Layout/Floor Plan and any other important details are shared with the Savory Roots team.

Wedding Day!

-  Happy Wedding Day! We will arrive 2 hours before your ceremony start time. Sit back and enjoy...you've chosen quality vendors that know how to make your day successful. Let us do the work!



**If you have any
additional questions or
concerns please reach out
to us!**

**@savoryrootscatering
info@savoryrootscatering.com
(813) 575 - 6575**



**Scan to check
out our socials!**

