



SAVORY ROOTS

TASTING & ACTION STATION GUIDE

STATIONS 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 dining experience for you and your guests, here are some helpful tips and tools as you are planning this fun and unique dinner service. We kindly ask that you share this guide with your event coordinator.

STATION TABLE SET UP



Our dinner, tasting and action stations require a large amount of space to execute. Each station requires a minimum of 2 to 4, 6-foot rectangular tables pushed together. (we provide all tables and black linen for no additional charge) Room behind these tables must be accounted for so that our servers and chefs can stand behind and serve to your guests. The stations can be set up close to one another, or in different corners of the room, depending on the atmosphere of dinner service you prefer.

TIME REQUIRED TO SET UP STATIONS

It requires a minimum of a few hours for our team to set up stations to be ready to serve guests. Therefore, we must begin setting up well before the start of the event. If the area/room we are setting up in requires a flip during cocktail hour or even after the reception begins, stations might not be the best fit for your event, as this can delay dinner service and other activities planned during your reception. Please partner with our team as soon as possible so we can help make the best possible recommendations. Additional staff may be necessary. Because our stations take a lot of time and manpower to set up (and our kitchen delivery team plans on the specific dinner start time you give us in your timeline), we normally cannot accommodate a last minute earlier dinner time request. Please partner with your banquet captain closely throughout the event to ensure everyone is on the same page. We are here to do what we can to make it the best possible experience for you and your guests!



STATIONS DINNER SERVICE GUIDE

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ELECTRICITY REQUIREMENT

Many of our stations require electricity for heat lamps, so you will need to make sure there are electrical outlets close by. (we can bring extension cords) Your venue must also be able to handle the electricity needed for these. Some venues have older electrical wiring or are just not set up for multiple items to be plugged in at once. Partner with your venue (with the help of our team) to verify their electrical capabilities before working on your floor plan.

TABLE SERVICE

Table service (refilling water glasses for each guest) is not included in our station packages. If you are interested in adding this service, please partner with our team for details at the latest of 30 days prior to your date. Additional staffing and charges apply. Last minute requests (less than 2 weeks prior to your date) cannot be accommodated.

THE COUPLE'S DINNER

Our team offers to prepare the special couple's dinner plates at the start of dinner service so they do not have to come through the stations. If the couple wishes to come through the stations instead, we are happy to let them be first in line! At the 30-day mark, we will ask this question and give the opportunity to tell our team how they would like their dinner plates prepared.

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TASTING STATION DISPOSABLE PLATES

Our tasting and action stations include small disposable plates, napkins and cutlery for no additional charge. This allows your guests to come up at different times to each station throughout dinner service. Many of our clients choose a traditional dinner plate & cutlery for their guests to use as well (normally set out at each place setting). Guests can then have a choice to use either, or both as they wish. A dinner plate is not mandatory for tasting and action stations. It is best to have a dinner plate with a Dinner Stations package, as the carving station does not include disposable dinnerware. Please partner with our team as soon as possible on your vision so we can make the best recommendations.



DINNER SERVICE TIMELINE

Depending on your choice of stations and guest count, please allow at least 45 minutes to 1 hour for your guests to have time to enjoy every station. Partner with our Savory Roots team as soon as possible for any questions or concerns as you are planning and finalizing your reception timeline.

RELEASING TABLES

The coordinator or DJ/Band normally releases tables at the start of dinner service. Please be aware that depending on the type of stations and how they are set up at your venue, these can take longer for guests to go through vs. a traditional buffet. Please encourage them to release only a few tables at a time, and to consistently work very closely with our Banquet Captain in case we need to recommend slowing down due to long lines and/or congestion.



STATIONS 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 coordinator.
- 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.
- Finalize menu selections.
- 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

- The 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!