

## **Prestige catering**

## **Wedding packages**



We offer comprehensive wedding packages and break everything down into easy-to-understand stages. We want to build a relationship with you and to understand your style and budget so we can guide you through the catering for your big day. This allows you to choose how you are involved at each stage - from choosing your venue, your menus, your room layout and setup, decorations, tableware, service style, staffing, bar services and clean down. We can organise everything from start to finish or simply arrive on the day and cook your food! Every wedding is bespoke to each couple, so we work around a framework that you can add your personal touches and styles to, to make your memorable day unique to you.

### **Checklist.**

#### **Venue**

Have you found your venue? Are you getting married at the venue? What set up do you need? Remember, the venue may supply everything you need. Are you having music? Do you need a piper, a ceilidh band or caller, a pianist, a string quartet, florists, cake makers, master of ceremonies, photographers, wedding cars? We can organise all of this for you.

#### **Menus – service style, staffing**

Although we provide a list of menus, this does not mean that we cannot develop a completely bespoke menu for you. Do you want tapas, BBQ, sushi, curries, Greek, Vietnamese street food? We will work with you to get the food you want at the budget you have. Bacon rolls, stovies, paella for your evening buffet? We can do it all!

The menus you choose determines the service style; buffets need different staffing to a 5-course plated service. We will work with you to have the correct number of staff serving you.

## **Bar services**

We are fully licenced to provide you with a full bar service. We will work with you to get the right package you need – champagne on arrival, wine on the table, cocktails, pints and gins poured at the bar, a whisky shot with your haggis course.

## **Room layout** – tables, chairs, decorations

The menus you have chosen can determine the room layout. Do you want 10 tops, lines of trestle tables or rustic wooden tables, a top table, buffet tables, how are you wanting to match the chairs to your chosen colours and themes, involve the florist, where is the cake being cut?

## **Tableware** – Crockery, cutlery, glasses, decorations

We can guide you through matching your menus to crockery and cutlery. We work with cater hire companies so that everything follows current trends or personal styles. We have stocks of table decorations to complement your own and we can suggest themes and help you find your own tableware and room decorations.

## **Set up and clean down** – budget suggestions, all-inclusive packages

We can take control of your entire day so that you do not have to worry about anything. We can discuss payment packages to suit your budget and help you spread the cost. However, we understand that budgets can be tight, so we can suggest ways to save money – you could deal directly with the venue or cater hire company and set your room yourself with your wedding party. Family members can make the cake, favours, after dinner tablet and chocolates, they can help with room decorations, they may be able to supply tableware or be the DJ.