

The Wedding Breakfast



It is the most important day in the couple's life, a day that will be remembered by everyone in the years to come. It has to be perfect. How will your wedding be remembered? The dress, the kiss, the family, the friends, the setting, the excitement... You and your guests will all take away something different from the day, but everyone will remember the food, the wine and the hospitality.

Planning and creating a memorable wedding breakfast is one of the most important and challenging aspects of a successful celebration. High quality catering will be a real highlight. This may be a task that you are tempted to tackle yourselves, but with so much organisation in the run-up to the day, it is one job that you would be better off leaving to the professionals. As well as producing all the food, a professional caterer will

work with you to choose the best culinary format for the day - be it a buffet, finger buffet or a served sit-down hot or cold meal. They will help you select the menu, which should cater for meat eaters and vegetarians. They will organise all the other catering aspects - from the china and cutlery to the glassware, linen and staff. With vast experience in wedding receptions, they could well be able to offer advice on all non-catering aspects such as marquee hire, bands, discos, photographers and fireworks. As a caterer will meet and notice how others work throughout the day, it is well worth listening to their recommendations.

With increasingly cosmopolitan tastes in food, wedding fare is becoming more and more adventurous. Dishes can range from simple sausage and mash to a seafood extravaganza, but being in an area with many fine food suppliers, Devon can offer many excellent specialities.

Themed weddings are becoming very popular, not so much for the actual breakfast but for an evening celebration when more guests who didn't attend the ceremony arrive for the party. An event with a Mexican theme, for example, could include chilli, fajitas, dips, tacos or tortillas, and make not only a delicious meal but also a

Philippa Sayer, with eighteen years' experience running Sayer's Catering from her South Devon-based kitchens specialising in wedding receptions, shows how the perfect wedding breakfast will make your day go with a bang

Whatever selection of dishes you choose, the food should be imaginatively presented and laid out to create an outstanding visual display - literally a feast for the eyes. Attentive service provides the finishing touch. A team of experienced waiting staff should be provided by the caterer, who will lay up the tables, set up the drinks, serve throughout the day, clear away with the minimum intrusion and even return the next day to do a final tidy. This sort of service can be offered whatever your chosen location - a village hall, country house or marquee on your front lawn.

Special equipment that may be needed for the event can also be supplied - ovens, hot cupboards, fridges - all running off gas or generators to meet any power requirements. A refrigerated trailer or van to store the food is essential in order to comply with health regulations, and even fresh water can be organised if none is available.

With the wide range of menu options to choose from, the wedding breakfast can be tailor-made to suit your needs and budget, so no matter what your choice, your day will be remembered for its fine taste.

