



Catering for

To make the day as free from worry as possible, it is sensible to take precautions before you choose a catering firm.

The food will help make the day both enjoyable and memorable so time and care spent beforehand can leave you to make the most of the occasion.

It is best to make contact with as many as 10 firms, look at their menus and note how they dealt with your enquiry.

How polite, well-informed and prompt were they? This can be a useful clue as to the service you can expect later on so if they were efficient, helpful and reliable these are important attributes for the caterer you select.

From the initial 10, make a shortlist of three who made the best impression and provided the right sort of menu within your budget.

Antonino Mazzola from Beaton's caterers in Old Coulsdon, Surrey explains some precautionary steps to take in selecting the most appropriate firm to lay on food for your big day.

He can be contacted on 01737 557444.

- U Ask for checkable references - don't rely on vague comments they offer from past clients.
- U See a copy of their Good Hygiene Award.
- U Check whether china, cutlery, table cloths and napkins, service and VAT are included.

This can make comparing prices more difficult but it is important to stay within your budget and not find any hidden extras.

Other extras could include a corkage charge if you want to supply your own drinks.

One final precaution is to ask to visit another reception the firm is laying on. You can do this by arranging to come before guests arrive. It will give you a chance to meet the staff, see the quality of their table arrangements and presentation of the food.

This will give also you a true impression of the catering you can expect. You will want to be happy to trust such an important part of your big day to a caterer that is both professional and gives value for money.

Then you can get on with the rest of your wedding day.

Have a wonderful day.



Food & wine



all tastes



Wine can often be provided by caterers but you may prefer to choose it yourself.

Some vintners will allow you to taste the wine first and there are various deals where you can buy quantities on a sale or return basis.

Supermarket wine departments and off licences are often well-versed in wedding preparations so you can often get expert help there too.

Although champagne is the traditional wedding toast, many people nowadays like to use sparkling wine.

Providing the wine is properly chilled, it can be a very good replacement and suitable for many people who are on limited budgets.

Wines from so-called New World areas such as Australia and New Zealand have increased in popularity and still don't cost the earth.

Jacob's Creek and Hardy's are two Australian vineyards which produce some of the best from this region and the former makes a particularly good sparkling wine.

Many say you can taste the sunshine in wine from the New World. For your wedding day, that may be the perfect touch.