

## Things to Consider Before Hiring a Wedding Caterer

Congratulations on your engagement; now the wedding planning begins! At Niagara Gourmet we understand that spending a large amount of money and planning such a large celebration can be intimidating, but we're here to help you through the process and make it easy and painless when hiring your Wedding Caterer.. Take a look below at this short article and please give me a call personally with any questions that you might have.

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**Decide on your priorities.** There are many brides and grooms who consider wedding food a necessity and are happy finding a caterer who can provide the most food for the lowest cost. Others may place the food and décor as a higher priority in their spending and decide that having tasty and unique food is something that will be a great memory instead of an afterthought.

**Menu design does not involve picking food from columns.** Many caterers have pre-set packages of dishes that are used over and over. It's likely that a menu picked from the "A" package will also be utilized for many other weddings. It's your special day; wouldn't you enjoy a special menu? Your caterer should be well versed in menu design and be able to understand your family and friends as well as your likes and dislikes.

**Your caterer's menus may be outdated.** When you are checking out sample menus on the internet, take a look to find out when they were last updated (sometimes you can go to the bottom of the menu). If it has been four years since their wedding menus were updated, you may want to reconsider whether or not that caterer is at the forefront of current trends. You probably have updated your wardrobe in the past four or five years and you certainly are not using outdated wedding decorations, so why serve outdated food?

**Your wedding food may have come straight from the food supplier's freezer section.** It's true! Ever notice how many caterers in town have similar menus? It's likely that the Chicken Cordon Bleu and Mixed Vegetables were bought pre-made and frozen. Sure, it can help the caterer save on labour and food costs, but keep in mind that fresh is best. Living in Niagara, your guests deserve fresh products. Don't settle for second best!

**Make sure your caterer is licensed and insured.** Have you found catering pricing that is too good to be true? Or does your caterer promise to beat everyone's price while also providing great food? If so, there is a chance that they can do so because they're not saddled with the overhead costs of licensing, insurance and a commercial kitchen.

**It's not just about the food.** Though caterers tend to be most focused on the food aspect, there is so much more that goes into executing a great wedding reception. Some of the greatest chefs can wow our taste buds, but would be unable to serve that same food to a group of 200 guests; it's all about logistics and planning. And is your caterer up to date with the latest trends in catering? If they're not constantly working to make themselves better, do they deserve your business?