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Wedding reception script

When it comes to coordinating a wedding, the sock bar can be one of the more puzzling aspects. How much booze should you buy? Is it ok to just serve beer and wine? It's an old tradition to celebrate your wedding day with booze, and if money is no object, open the bar, hire a couple of bartenders and party into the night. What's up? You have a budget? Well, don't worry. With a little planning and creativity, your guests will never know. While the idea may be tempting, it's bad behavior to have a cash bar. You don't invite people to a party and expect them to pay for their refreshments. If beer and wine are all you can afford, make them the only options. No one will think less of you for it, but your guests probably won't enjoy themselves if you try to charge for a drink. Content How much do you need? Put a personal stamp on that Bar on a budget If you do your own catering, you need to know how much alcohol to buy. Keep in mind that you need less for a morning reception than one evening one. Think about who your guests are. A more genteel crowd may be happy with some good wine, but the groom's college buddies might prefer beer. When you factor in those guests who will not drink alcohol, the average consumption will be about one drink per hour. In general, expect two cases of beer, three cases of wine and a case and a half champagne for 100 guests. Two-fifths of the more popular spirits - vodka, whisky, bourbon, whisky and rum - should be plentiful. Don't forget to buy faucets like fruit juice, soda and water as well. Ad Who says you even have to have a real bar? In an informal reception, fill metal tubs with ice and fridge bottles with beer and wine and let guests serve themselves. A waiter can pass champagne for roasting. How about serving just beer and wine and maybe a signature drink - something that has special significance for the couple? Did you hit over Apple Martinis at the neighborhood watering hole? You can also reflect your heritage in your choice of drinks. Is the family from Tennessee? Jack Daniels could be your choice. Get married on the beach? A fruity cocktail is in order. Guests will always remember these drinks and how much fun they were. They won't realize you saved time and money at the liquor store. Ad You don't have to break the bank to have a good time at your wedding party. By having your wedding early in the day and focusing on cheaper drinks, you can make the bar at your wedding reception another customized part of your special day. Another way to keep costs under control is by keeping the bar open only before dinner. Pass champagne after the meal for roasting. Ask the liquor store if they take back some unopened bottles after the reception. Many times they get along to make a big sale. If you are holding the reception at a club, restaurant or reception hall, talk to the manager or catering company. Ask if you can bring your own wine. Watch out for corkage fees, as the site can tick on for serving – they can cause the tab to balloon considerably. Ad Sources Cheap Wedding Solutions. How to stock a wedding bar. (17 June 2010). Stocking the bar for a wedding reception. (June 17, 2010) Knot. DIY Reception Ideas: How to stock the bar at your wedding reception. (June 17, 2010) Channel. A guide to Wedding Wine and Spirits. (June 17, 2010) Why have a regular grand entrance at your wedding party when you can have an extraordinary one? It's your big day, after all. Whether you're working on an unlimited budget or you don't have lots of money to spare, there are so many ways to arrive at your wedding reception in style that you might as well do something out of the box. What better way to surprise your guests than with a flash mob only your wedding party knows about? Regina Osgood, owner of Meant2Be Events, had a couple who decided to go this way and it was a big hit. The bridal party had to come in just as they normally would, but they were in on what happened next, she says. When the bride and groom were announced, the DJ changed the song, cuing the entire ballroom of guests to get to the dance floor where the flash mob began. Everyone talked about it all night long. For brides whose wedding budgets know no limits, it will be no bigger than showing up at the reception in a helicopter. Wedding and event planner Courtney Hammons, of a magical affair, has literally seen it all. We recently had a couple who made a kabuki drop for their grand entrance, she said. But her personal favorite? The couple who came by ski boat to their reception. Many catering halls have dramatic entrances built in, such as coming up through the floor of a glass elevator or making a curtain entrance scene, points out Lynn Jawitz, owner of Florisan Wedding and Event Design in NYC. All these things can be done either expensively or cheaply depending on your setting, notes Kelsey Doorey, founder & CEO of Vow To Be Chic. For example, you can buy a few thousand rose petals online for cheap (less than a hundred dollars) to create a beautiful and fun entrance, she says. If you want a big bang while saving your money, you can run through a paper banner with your new spouse, as the finish line of a race. Decorate the banner with your poison Or paint it to match your wedding colors. Impress your guests with some talents of your own. Break-dance your way onto the dance floor, sing to the audience, or find yourself a good suit or mask to wear, recommends Florida-based wedding planner Aviva Samuels of Kiss Planner. Snow machines, fog machines and confetti cannons will also liven things up a bit. Key Largo wedding planner Lynn D'Ascanio, of D'Asigner Events, once worked with a specialty lighting company that projected fireworks and 3-D flying dragons onto the roof of a tent event for a Chinese wedding as the couple walked in. If your theme lends itself to something cool like this, let's say go for it. If your entrance is outside and after dark, super-long wedding sparklers can make a truly spectacular picture as you dance your way through them to the real dance floor to do your first dance. says seasoned wedding planner Sandy Malone. According to Stefany Allongo, founder and chief consultant of The Majestic Vision, something different and fun is using a projection screen to create your silhouette for your guests to see. You can start your first dance behind the screen and then continue to the dance floor. It makes for a wonderful photo. Plus, it's a total audience-pleaser too. Buffet-style food service has long been a staple of wedding receptions, and for good reason: It's an economical and efficient way to feed a lot of guests with different dietary preferences at once. However, in the age of socially distant weddings, some changes will have to happen to ensure the safety of both event guests and catering staff. A buffet-style reception has a menu set to a large table in an area. This is different from a station-style reception, which will feature several menu concepts scattered across multiple screens. We talked to catering industry experts Ro Cantrell of Cantrell Occasions and Leila Miller of Constellation Culinary to gather everything you need to know about hosting a buffet-style wedding party, from its basic structure to how it will be reimagined in the wake of the coronavirus pandemic. Meet expert chef Ro Cantrell's founder and head chef in Atlanta, GA catering company Cantrell Occasions. He is a member of the National Personal & Private Chef Association and the American Culinary Federation. Leila Miller is a Philadelphia, PA-based senior director of sales for Constellation Culinary. Miller has over 20 years of experience in the event industry and specializes in weddings, mitzvahs, and social events. When it comes to the most common forms of event catering, buffet-style is usually a cheaper option than plated, station, or family style. With plated, you need to hire more staff to take orders and carry plates out to guests, Cantrell said. With a buffet, you may need half of the people to serve food. requiring more staff, Miller notes that station-style and family-style catering also typically requires more equipment and serveware to pull off, further ups pricing. For Cantrell Occasions, the cost per person for a basic buffet-style reception usually falls within the \$16 to \$19 range, but pricing can vary greatly based on menu choices and the addition of other services, such as passed appetizers during cocktail hour. For Constellation, Miller says that buffets typically start at \$165 per person. Informal. A sit-down, multi-course plated meal conveys a certain level of formality at a wedding. If yours is going to be a more casual affair, a buffet-style meal will add to the vibe. This is especially true if you are not interested in allocated seats for your event. With a buffet, guests can happily mingle, hit the bar and fill their plate at their own pace. Flexibility. A buffet gives guests the freedom to make their own plates according to their own preferences. Extra bonus: Vegetarians and vegans can skip meat dishes and stock up on accessories like truffle mushroom risotto and farro salad without having to submit a special request for an alternative meal. Longer waiting times. Waiting for your table to be called up and for others to serve themselves may mean that it takes longer for guests to get their food. To ease bottlenecks, Miller prefers to set up two-sided buffets, so twice as many people can build their plate at the same time. Abundance. This is both a pro and a con of buffet weddings. Guests who require more food will leave your wedding feeling full, but it also means more food will be prepared in general. With [a plated dinner], if the guests RSVP then I know how much food I need, says Cantrell. With a buffet, we need to prepare more than enough. It can lead to excess food waste, but as you can see below, there are ways to mitigate it. There are several ways! For more intimate shops, Cantrell likes to introduce takeout containers so guests can depart with leftovers. When things start to get very good and everyone is drunk, we will make the announcement, he says. Cantrell has also worked with Atlanta-based organizations (Goodr is particularly well known in the city) to pick up leftover food and redistribute it to homeless families. Food donations come with specific requirements: When something is out for a certain amount of time or passes through a certain amount of hands, it's not food safe, Miller explains. So caterers have also begun composting dishes they can't donate. Dishes that have a lot of moisture are good for buffets, says Cantrell. Shrimp and grits, chicken with sauce-dark meat holds better than breast-like and things with sauces, like meatballs, can handle a beating of heat. Chafing—metal boilers using an outer layer warm water to keep food warm-is a staple of buffet lines, but they can dry out foods like salmon and broccoli when not served in a broth. Per Miller, a buffet menu usually includes salad, bread, two proteins and accessories. The accessories, or sides, are often a combination of vegetables, starches and grains selected to supplement the main proteins. Before the pandemic, Miller planned for a buffet table for every 50 guests to keep things moving effectively. Where possible, the buffet tables would be two-sided. Events with a large guest count may include more than one buffet table, but all buffets will include the same dishes. Pre-pandemic, Miller preferred to stack plates at the beginning of the buffet line rather than exhibit them on tables. It's annoying to go to your table and then go to the buffet, she says. Now, tiles are likely to be filled with food and distributed directly to guests. Expect cutlery to be rolled up in napkins and picked up individually as well. Buffet-style service will change significantly in the wake of the coronavirus pandemic. Until there is a vaccine, there will be no self-service buffet food, said Miller. All [Constellation] buffets will be chef attended, and there will be plexi screens. Constellation also makes changes to the sitting parts of a buffet reception: Butter, cream, sugar, salt and pepper will be available on request in single-use portions, and once water is pre-poured, it can be set with a protective lid. Constellation has also added several additional health and safety practices to its event playbook. Staff will have their temperatures checked upon arrival and will wear masks and gloves throughout the event. Timers will direct event staff to wash their hands every thirty minutes, several hand cleanup stations will be placed throughout the kitchen, and high contact surfaces will be regularly disinfected with CDC-recommended cleaning solutions. Each event will have a designated Safety Champion in place with the task of managing and monitoring these processes. Cantrell has also shifted away from self-service. You can have a buffet listed, but guests will not be allowed to come up to the line, he said. We plate their food and take it out to them. This will require more staff, so couples should anticipate adjusting their restaurant budget accordingly. Here are some sample wedding buffet menus from Cantrell and Miller. Southern-Inspired: Roasted or Baked Chicken and Roasted Pull Roast; rice pilaf; green beans cooked in broth; mac 'n' cheese. Jamaican-Inspired: Curry Chicken; rice and peas; mac 'n' cheese; preceded by an appetizer of plantain chips and jerk chicken skewers. Asian-Inspired: Peking duck carving station; moo shu pancakes; lo mein with napa cabbage, baby carrot, and garlic chives; Edamame Edamame pork, and chicken and lemongrass dumplings; Korean beef BBQ and shiitake skewers. New York-Inspired: Reuben sliders with cumin sauerkraut; all Frank in a blanket; potato knishes; mini falafel and lamb and nut alarm pitas; mini bagel tower with smoked salmon and accompaniment; Hamptons chopped salad with dragon ranch dressing. Comfort Food-Inspired: Korean Fried Chicken, Beyond burger, ricotta chicken meatball, and cauliflower & chickpea sliders; buffalo chicken meatballs with blue cheese sauce; fried curd; Applewod bacon mac 'n' cheese; shoestring fries; Tex-Mex tater tots. Tots.

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