



*Thomas*<sup>✿</sup>  
THE CATERER  
Purveyor of **MIGHTY FINE** CATERING *Experiences*

# 7 THINGS

To consider *Before* CHOOSING  
*your* WEDDING  
CATERER

1

*How* important is it to you that your guests really and I mean really enjoy the meal?

*There is no right or wrong answer here, rather the answer that feels right in your heart we know my passion is infectious for food but when it comes down to the "Nuts and Bolts" of the occasion is food on the top tier of your priorities??*

*I believe that your wedding food should tell your story, in your style whether that be relaxed or formal, vintage or modern, rock n roll or tippy toes ballet... perhaps you have a joint love of burgers or sushi? A great example of this is on my Blog where the bride wasn't too bothered but the groom was insistent of Eton mess for dessert. Sometimes the men do wear the trousers!*

2

*Where* is your food coming from..?

*There are a vast amount of caterers across the UK who will all be willing to cater for your wedding. Choosing a caterer 3 hours down the M1 Just because they are £3 cheaper per head means your food will be in transit for over 3 hours and limit the range of foods available to you due to the Nature of the Journey. The more local your caterer the better the food will be in the end.*

3

*Does* your caterer have the right food experience?

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4

*What do you want your guests to say about the food?*

*This may not be important to some as it's your big day but food at weddings can sometimes be like the SAS better not talked about! When people enjoy the food it becomes a special part of the day or an absolute delight if you opt for something more quirky and unique. Poor food will get chins wagging for all the wrong reasons.*

5

*Make sure you use a professional wedding caterer.*

*Sounds obvious but just because they have an eatery doesn't immediately mean they can pull 120 perfect dishes out of the satellite kitchen in an instant. It takes real professionalism and specialist skills to cook SAFELY for the number of people attending a wedding. It is REALLY IMPORTANT to choose someone who does weddings for living not some one who respectfully, can just cook.*

6

*Make sure your caterer has AWESOME staff.*

*Outstanding food can be undone by poor service, don't get me wrong I'm not getting to the Claridges standard here but if Aunt Maud goes unnoticed that her tea needs topping up I'm sure your going to hear about it later! At Thomas the Caterer we have been using the same staff for 4 years, they know what is expected of them from us and we know them very well. All of our staff are employed directly by us and not via an agency which gurentees that we aren't using your big day as a training session. All of our staff will work effortlessly and relentlessly for you to make sure you and your guests are happy.*

7

*Remember that you call the shots.*

*It's your day! The people you have employed to be there work for you. Let them guide you with their experience sure, but you call the shots its your big day after all!*

*I hope this helps you in your decisions please print this and add it to your 'useful wedding' scrap book for reference in the future.*

*Good luck*

*Best wishes from the kitchen*

*Thomas*

*The Flavour Saviour.*