

RECEPTION STYLE SELECTOR

Determining the reception service style is essential to the way your guests enjoy your special day. Consider what is important to you and let us help you choose a service style that is most suitable for you, your family and friends. Here are a few pointers:

Plated: Full guest seating. Nothing can rival the elegance of a beautifully arranged and garnished selection of your menu. Each plate and course of the meal is personally delivered to each of your guests. Your guests feel honored and pampered. This service style does however limit the menu variety.

Buffet: Full guest seating. Most commonly selected style of service. Provides variety and individual choice for each guest. Guests must walk to the buffet to be served which requires careful coordination to avoid long lines and maintain order. Ask your consultant how Caribbean Caterers accomplishes this. The head table receives full service as described in the plated style.

Family: Full guest seating. Beautifully garnished platters of your selected menu are set in the center of guest dining tables. Your guests pass the platters and choose what they wish to eat. Provides the variety of a buffet without the inconvenience of getting to a buffet to be served. This intimate style is becoming more popular!

Station: Limited guest seating. Stations set in different areas of the reception hall and guests enjoy the meal at their leisure. Foods of different types are typically chosen for each station providing variety. No specific meal time is planned in the schedule, guests nibble throughout as they like. Ideal for informal settings or more casual events.

Cocktail: Standing service. Hors d'oeuvres and cake are typically served with a signature cocktail beverage but a juice bar or full bar may be added. This style is often used for a second-reception after the honeymoon, engagement parties or an understated but stylish reception that's easy on the budget.

Brunch: Full or partial guest seating. This option gives you both the passed Hors d'oeuvres and the buffet style meal. This style of service is great for earlier wedding typically planned for 11 a.m. Brunch also provides a great meal option for your guest and plenty of time for the couple to leave for their honeymoon.

Tea: Full guest seating. This style, served in the late afternoon combines a lighter menu with old world charm.

