



Things To Decide On Before You Talk To A Wedding Caterers Kent!



Planning your big day and wondering how they begin with the food? Leaving aside phone calls to wedding caterers Kent, you should clarify a couple of things. What kind of meal are you looking for? How many guests are expected? Are there any dietary needs? Making this decision will guide you in your conversation with the caterer. Getting those answers sooner will help you avoid problems with time later. Not sure what to choose first? Don't worry-we'll take you through the most important considerations before engaging with a caterer.



- **Know Your Budget**

First and foremost, establish a clear budget for catering. Your budget gives you an approximate filter to pick from so that you do not overspend. This also gives a clear idea to the [wedding caterers Kent](#) about what they can do for you within the allotted budget.

- **Decide Guest Count**

Have an approximate idea of how many guests are to be expected. The size of the guest list has an effect on the catering that will be required. If the caterer does not know how many they will be feeding, then they are not going to be able to give an accurate estimate or plan.

- **Choose Your Food Style**

Think about what kind of meal you want. Are you thinking about a formal sit-down dinner or a buffet, or food stations? The wedding theme and time of day can play a role in this decision. Choose a style that fits well with your vibe and ensures guests are happy.



- **Think About Dietary Needs**

Make a list of any allergies or dietary requirements. These days you might see requests for vegan, gluten-free, or nut-free. Be sure to let the caterer and others know well in advance to see if they will be able to accommodate.

- **Select Your Cuisine Type**

Is it Indian, Italian, BBQ, or something else? Get down to specific cuisine. Some wedding caterers in Kent might specialize in a particular type of cuisine, so it helps to know.

- **Know the Venue Rules**

Check with your venue whether they allow outside catering. Some only have services in-house or have preferred caterers. Let the caterer know these details so they can plan accordingly.



- **Consider Presentation Style**

How do you want the food to look? Elegant plating or rustic serving? How this is achieved will, in turn, trickle down to the overall feel and budget of your event. Speak to your caterer so they know what you expect.

- **Talk About the Extras**

Do you need cutlery, crockery, tables, and so on? And does the caterer supply them? Some do and some don't. Be very explicit about what you need, so you have no last-minute surprises. Talk each and every detail with your wedding caterer and plan things prior so that you have the perfect D-Day without hassle. The caterer are known to help out and work effectively, so choose the right caterer and they will be the best help!

Conclusion

Wedding catering becomes easier to plan when these things have been sorted first. It enables you to ask the relevant questions and compare services much better. The more you have covered, the easier the catering part of your wedding will go.

If you approach wedding caterers Kent with a basic idea of what you want, then you can contact us at Vamospaella. You can reach out to us over email, just send your queries to vamospaella@gmail.com, and we will be available.



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