

Client: Best Parties Ever
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CLEVER MENUS CAN MATCH THE FOOD YOU SERVE WITH YOUR CHOSEN COLOUR SCHEME FOR THE DAY...

should also enhance this, providing continuity in all aspects of the day. You could even serve drinks to match your colour scheme.

LOVE THIS IDEA
 IF YOU'VE GOT A SWEET TOOTH, WHY NOT HAVE A DESSERT BUFFET AT THE RECEPTION?

6 Go retro!
 Pick dishes like prawn cocktail or black forest gateaux with a modern feel. Or keep them as they were in the 1970s to give your guests a trip down memory lane.

7 Shabby chic
 Shabby chic menus are perfect for contemporary weddings – favourite dishes like pie and mash, bangers and mash or fish and chips can be served with a fresh twist to bring them bang up to date.

8 Get interactive!
 For a sweet treat, give each table at the reception a large platter of chocolate truffles with different toppings, like chopped nuts or popping candy.

FAB IDEA

9 Dessert trios
 If you love a particular dessert, have it done three different ways – for example, apples could be served as pie with ice cream, chilled soufflé and hot apple crumble.

10 Pick 'n' mix
 Have fun with pick and mix instead of petit fours – choose popular childhood sweets like Love Hearts or bowls of pick and mix.

10 top tips wedding food

Food at a wedding needs to be fabulous without breaking the bank. Here's how...

1 Feeding the masses
 Consider cost-effective, informal buffets over formal, sit-down dinners. This is a great way to cater for lots of guests on a relatively small budget.

2 Perfect picnics
 Have a wedding picnic – tasty hampers, brimming with succulent game pies or a selection of cheeses, and sprawling rugs laid out on the grass.

3 Top tea parties
 Be quintessentially English with an afternoon tea reception. A typical menu can include trays of canapés,

cherry scones with Cornish clotted cream and dainty smoked salmon or cucumber sandwiches.

4 Brilliant BBQs
 Perfect for a summer celebration, 'posh' BBQs are all the rage. Think prawn and lemongrass brochettes, whole joints of beef or lamb, with a variety of marinades and giant pans of paella.

5 Dream themes
 Choose a menu that reflects the theme of the wedding. The layout of the tables and décor



MORE FOOD IDEAS

Our thanks to John Hearn, executive chef at Tapenade, the food design and event management company, for these top tips. To find out more, visit tapenade.co.uk