grapevine vows

Selecting a Caterer for a Vineyard Wedding

Your winery wedding is a celebration of love, beauty, and unforgettable moments—and the food you serve will be a highlight your guests will rave about long after the day is over. Choosing the perfect caterer ensures your menu complements the charm of your vineyard setting while delighting everyone with flavors as rich and memorable as the wines you'll toast with. With this handy tool, you'll have everything you need to create a feast that's as magical as your wedding day!

MATCH YOUR MENU TO THE SETTING

- [ ] **KEEP IT FRESH AND LOCAL**
  SELECT DISHES INSPIRED BY FRESH, LOCAL, AND SEASONAL INGREDIENTS.
- [ ] **ASK THE SOMMELIER**
  COLLABORATE WITH THE VENUE'S SOMMELIER FOR PERFECT WINE PAIRINGS.
- [ ] **DETERMINE YOUR BUDGET**
  ESTABLISH A CLEAR BUDGET FOR ALL CATERING NEEDS.

RESEARCH LOCAL CATERERS

- [ ] **FARM TO TABLE?**
  LOOK FOR CATERERS WITH EXPERIENCE IN FARM-TO-TABLE CUISINE.
- [ ] **GET A PREFERRED VENDOR LIST**
  ASK YOUR VENUE FOR A LIST OF TRUSTED CATERERS FAMILIAR WITH THEIR KITCHEN FACILITIES.
- [ ] **SEEK CONFIRMATION**
  CONFIRM IF THE CATERER HAS PREVIOUSLY WORKED AT YOUR CHOSEN VENUE.

PLAN FOR OUTDOOR FEASTING

- [ ] **WHAT'S THE PLAN?**
  CONFIRM THE CATERER'S PLAN FOR KEEPING FOOD FRESH AND SAFE OUTDOORS.
- [ ] **DEFINE OPTIONS**
  EXPLORE OPTIONS LIKE GRAZING TABLES, FOOD STATIONS, OR INDIVIDUAL CHARCUTERIE BOXES.
- [ ] **INCLEMENT WEATHER PLANS**
  ENSURE THE CATERER CAN ADAPT TO POTENTIAL WEATHER CHANGES.

SCHEDULE A TASTING

- [ ] **TAKE A TASTE**
  SAMPLE THE CATERER'S OFFERINGS AND FINALIZE THE MENU TO MATCH YOUR VENUE'S VIBE.
- [ ] **DON'T FORGET WINE PAIRINGS**
  BRING A BOTTLE OF WINE FROM THE VINEYARD TO TEST PAIRINGS.
- [ ] **TIME TO CELEBRATE**
  TREAT THE TASTING AS A MEMORABLE OUTING TO CELEBRATE YOUR UPCOMING DAY!

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The journey to finding your perfect caterer doesn't end here! There's more to explore on the here, including tips for comparing your options and ensuring every detail is covered. From wine pairings to dessert ideas and everything in between, this page has all the essentials to complete your Caterer Checklist. Be sure to keep this guide handy as you plan—you won't want to miss a thing!

ASK THE RIGHT QUESTIONS

- [ ] DO YOU HAVE EXPERIENCE CATERING WINERY WEDDINGS?
- [ ] CAN YOU INCORPORATE WINE PAIRINGS INTO THE MENU?
- [ ] HOW DO YOU HANDLE DIETARY RESTRICTIONS?
- [ ] DO YOU PROVIDE SERVICE STAFF AND TABLEWARE?
- [ ] WHAT IS YOUR APPROACH TO OUTDOOR EVENTS?

DON'T FORGET DESSERT

- [ ] **DESSERT OPTIONS**
  EXPLORE CREATIVE DESSERT OPTIONS LIKE WINE-INFUSED CAKES OR LOCAL SPECIALTIES.
- [ ] **A GLASS OF DESSERT WINE MIGHT BE NICE**
  OFFER WINE PAIRINGS WITH DESSERT FOR AN ELEGANT FINALE.
- [ ] **WINE FLIGHT OPTIONS?**
  CONSIDER ADDING A WINE FLIGHT FOR A UNIQUE GUEST EXPERIENCE.

COMPARE YOUR OPTIONS

- [ ] **CREATE A COMPARISON CHART**
  USE A COMPARISON CHART TO EVALUATE CATERERS BASED ON:
  - [ ] PRICE AND PACKAGE OPTIONS.
  - [ ] EXPERIENCE WITH SIMILAR VENUES.
  - [ ] FLEXIBILITY AND RESPONSIVENESS.
- [ ] **SIGN THE CONTRACT**
  BOOK YOUR CATERER AT LEAST 10 MONTHS IN ADVANCE TO SECURE AVAILABILITY.