



Top tips for managing your wedding breakfast

Our Hospitality Manager Hannah Anderson is here to give you some top tips on managing your wedding breakfast.



Scheduling the day

Creating a schedule for the day is essential. Work with your venue coordinator to come up with a realistic schedule for the day. It may also be worth including your photographer so he can advise how long it will take to get through your list of photographs. There is nothing worse than evening guests turning up whilst you are still eating and a good realistic schedule will hopefully avoid this happening. Remember things are likely to take a bit longer than you first think!



Choosing a menu

The meal is a big part of the day and a part your guests will be looking forward to. The menu should be what you want not what the venue want. If you have other ideas that don't conform to the standard three course sit down meal, don't be afraid to ask your venue if they can accommodate. At Westminster we are always open to new ideas and we will always go away and think about them. However, if we don't think we can deliver it to our normal standards then we will be honest with you and tell you. Maybe you want to include your favourite dessert on the menu? Ask your venue if they can accommodate, after all it is your day and so adding some personal touches to the menu as well will help make it more personal.



Suppliers

Using recommended suppliers, means they are already familiar with the venue and therefore they will have lots of ideas and maybe even some pictures that they can share with you! They will also have a good relationship with the venue so arranging access times, sending over paperwork may already be in place so it is one less thing for you to worry about!



Planning your table layout



Sometimes essential when dealing with family politics so speak to your venue about different options that may be available. It will be very dependent on your numbers but there are likely to be options available. At Westminster we can offer various table layouts from banqueting lines to herringbone to u-shape and more! Maybe it is the top table you are struggling with? Have you thought of having a sweetheart top table with just the 2 of you? Perhaps you don't have a top table at all and you sit amongst your closest friends instead?



Decoration

Like most Brides I am sure you have visited Pinterest, which is great for getting ideas. **(We have made a selection of boards for inspiration- find us here at www.pinterest.com/westminstercollegecambridge).** Be sure to ensure you consider your venue when confirming your decoration ideas, something in a rustic barn on Pinterest may not work well in a formal dining hall setting. If possible, it is also great to see what is on the table as standard at your venue so you can plan your table decorations around that. Don't forget to consider the width and style of the table as once the place settings are in place it may not leave space for a large fishbowl arrangement in the middle, equally small milk jars with single flowers may get lost in the centre of a round table. Your venue and their recommended suppliers are likely to have lots of ideas and suggestions to get you started.



Want to get in contact to discuss your day?

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