

Wedding Catering Doesn't Need To Cost A Pretty Penny

November 05, 2015

November 05, 2015 - PRESSADVANTAGE -

London, UK ? Unbelievably, the cost of food and beverages for a wedding reception accounts for almost a full half of a wedding budget. While it is imperative to serve good tasting food, with all that a new couple needs money for in starting a new household, is it wise to spend so much on wedding catering? Alix Caiger of Caiger & Company Catering (www.caigerandcocatering.co.uk) has just published a new blog post discussing this entitled 'Caterers in London Reveal Secrets to Cut Expenses on Wedding Catering'.

The article discusses ?clever ways for brides to cut back on expenses without sacrificing the quality of food and services?.

?Passing cocktail Hors d'oeuvres by hand is a good way to distribute pricy seafood appetizers like scallops and shrimp,? stated Alix Caiger, ?This way, guests consume fewer pieces and prevent food excesses. You can also ask your wedding caterer for less costly alternatives to help you maximise your budget.?

The article describes how 'a catering service with event planning options can provide a wide variety of choices regarding the elements one wants a party to have'.

What the article points out is that ?showing generosity without spending too much one can use vegetable platters that include items such as broccoli flowers and radishes instead of cucumber slices and carrot sticks. Adding in different flavours of dips and cutting the vegetables into different shapes to make it more interesting will have guests enjoying the appetizers. One could also easily cut costs by ?skipping the pasta and carving station if pasta and meat are the main courses or side dishes and skipping on entertainment desserts like the chocolate fountain?.

As a bespoke catering company, Caiger and Company take pride on having a wide range of experience in the bespoke catering industry, having worked with large event companies, corporate clients, as private chef work and even as film location catering.

To read the article, visit www.caigerandcocatering.co.uk.

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Caiger & Co Catering

*Alix Caiger, Chef / Owner at Caiger & Co. set up her bespoke catering company after graduating from university.
Alix then went on to train at Leith's School of Food and Wine.*

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