



## Tip no 1: Work Closely with Your Caterer

We have a wide range of colours and styles of plates and cutlery but it is so important to check anything you're ordering for your wedding breakfast with your caterer. Different menus require different styles and depths of plates.

The size of the plate matters in ensuring that portions are presented appropriately. If the plate is too small, the food may appear overcrowded; if it's too large, portions may look skimpy.

A key part of a meal is visual presentation (second to the taste of course). A mismatch between the plate and wedding theme or catering style can detract from the overall aesthetic. Ensuring the plates match the style of your wedding helps maintain a cohesive look.

#### Tip no 2: Go to Your Maximum Numbers

We cannot stress this one enough! If you have invited 110 people and expect 100 to attend, order 110 covers of everything. Quantities can always be reduced closer to your event once you have a better idea on how many guests are attending. This ensures that enough stock will be allocated for your event - last minute additions cannot always be accommodated.

Also, bear in mind you may have breakages, especially during reception drinks. We always say order 5/6 extra glasses to cover yourself!

#### Tip no 3: Triple Check Your Linen Requirements

Check, double check and triple check! Let your equipment hire company know the sizes of your tables and they will recommend what tablecloths to hire and let you know what the drop will be. Ordering the wrong cloths can cause a stressful delay as no tablecloths means you cannot lay up your tables!

#### Tip no 4: Elevate your table settings

Changing to a different style of glassware and cutlery can significantly enhance the overall aesthetic of your wedding breakfast setup. By selecting elegant or coloured pieces that complement your wedding theme, you can instantly elevate the look of your tables without the need for major decor changes. Opting for unique glassware or stylish cutlery is a more affordable way to transform the room, making your wedding more unique and making your table settings feel more personalized. This small adjustment can create a big impact on the event, all while keeping costs in check.





### Tip no 5: Work with Local Suppliers

Using local suppliers for your wedding offers several advantages. First, it supports local businesses and ensures that you're working with vendors who are familiar with the area and its logistics.

Another major benefit is the convenience - if you forget something or encounter an issue, it can be addressed much more quickly. Local suppliers are often just a phone call or short drive away, making it easier to resolve any last-minute needs or changes.

Ultimately, using local suppliers adds a personal touch to your event while making the planning process smoother and more flexible.

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