



Butter & Company

Our Guide for the Perfect Wedding Reception

Butter & Company LOVES weddings and we're well known for being creative within any budget.

We start with a series of questions that will help us to create the perfect proposal for your wedding reception.

Along the way, we have included event planning tips, tricks and budget-friendly alternatives to classic wedding traditions.

We look forward to collaborating with you to create a unique, enchanting and picture-perfect celebration!



Contact Details

How do you wish to be contacted?

Please provide the names of the bride and groom as well as any key members of the bridal party or event planners we will need to work with. Please provide phone numbers, e-mail addresses and mailing addresses, as appropriate.



Event Details

When and where is your wedding reception?

If you're seeking a venue, we can send you our list of some great and affordable venues in Houston, Galveston and surrounding areas. These locations allow couples to choose their own caterers, a big money saver.

If you've booked your event venue, we can work with them directly on their requirements.

Is your ceremony in the same space as the reception?

Hosting your ceremony and reception in the same location is a big money saver as there aren't multiple locations to rent and decorate. There may be additional logistics on the day, such as moving chairs or tables that we can help with.

Is your event daytime or evening? Do you have approximate times for the ceremony and reception?

We can assist in preparing your "Day Of" schedule to minimize stress and ensure your day is perfect.



How many guests are you planning to have?

Average weddings are for 100-125 guests and we're expertly capable of catering for up to 200 guests.

Did your event venue furnish a schedule for event setup and break down?

Average receptions are four hours in duration. We generally need three hours for setup and one hour for breakdown. During setup, we're available to accept deliveries of floral, cake(s) and other items.



Menu

Do you wish to provide guests with appetizers?

Below is a link to our appetizer menus:

<http://www.butterandcompany.com/horsdoeuvresanddesserts.html>

Wedding guests arrive hungry and should be well fed, especially if alcohol is served. Something as simple as cheese and crackers is often enough to satiate guests while you're posing for post-ceremony bridal party pictures.

What do you wish to serve as your wedding feast?

Below is a link to our wedding menus:

<http://www.butterandcompany.com/weddingsandbuffets.html>

We suggest an elegant buffet to include 1 main dish, 2 side dishes, a salad and dinner rolls with butter. This allows us to provide hearty options for heavy eaters as well as alternatives for vegetarians or those with restricted diets.

We recommend avoiding dark sauces such as barbecue and marinara to avoid stains. We've found fish is too aromatic and tends to break down in chafing dishes, thus becoming inelegant.





Wedding Dessert

Have you chosen your wedding cake and will you have a groom's cake?

If you're still seeking a cake, we can send our list of affordable bakeries. We routinely cut and serve cakes from other vendors.

We prepare beautiful Wedding Cake Truffles. Each is hand-dipped in white chocolate, covered with wedding-white bakery sprinkles and arranged on our collection of crystal cake pedestals.

Our gorgeous truffles make a lovely wedding cake presentation, especially when topped by one of our small white fondant cakes for you to cut for pictures. After cutting, This cake topper may be boxed and saved for your first anniversary while guests are served two elegant bon bons each. This is a lovely and affordable wedding cake alternative.

Bar & Beverage

Do you wish to serve wine and beer? Do you wish to include a full bar or a signature cocktail?

Most wedding guests expect wine and beer, as well as some non-alcoholic options. We often chill and serve client-provided alcohol. We can consult on quantities of alcohol for client purchase.

For a standard bar, we suggest one red wine (Cabernet) and one white wine (Chardonnay), 2 types of bottled beer (Miller Lite & Corona), lemonade (for non-drinkers and kids) and iced water.

If you want more, we recommend the “Modern Full Bar” which is manageable, affordable and still offers a great selection:

- Mostly Vodka, with a little Gin and Bourbon
- Mixers of Tonic Water, Diet Tonic Water, Club Soda and Cranberry Juice
- Sliced Lemons and Limes

This setup allows our T.A.B.C. certified bartenders to produce almost any type cocktail (Martinis, Cosmopolitans, etc.). We’ve found Tequila, Scotch and Rum are not popular and slow the bar by presenting too many options.

We have many signature cocktail ideas (White Sangria, Margaritas, Electric Lemonade, White Cosmopolitans and Mint Juleps, just to name a few) should you desire one. We premix these in large quantities ahead of time for ease of service.

We also provide laminated bar menus.

Note: We discourage shots or shot drinks and require all Butter & Company prepared alcoholic beverages to be served over ice.

Do you wish to have a champagne toast?

Note: Champagne is rarely popular and adds unnecessary expense. Instead: We suggest our “Limited Champagne Toast.” This budget-conscious solution provides champagne and flutes for the bride, groom and up to ten bridal party members and/or immediate family; guests toast with their beverage of choice.

Do you wish to offer coffee service?

We do not usually recommend coffee service as it’s not frequently requested and adds unnecessary expense.



Service Equipment

Do you wish to use china plates, linen napkins, silver forks/knives and glass stemware, or high quality acrylic ware?

We suggest using the real thing, though lovely “china-looking” acrylic plates are available if you’re budget conscious.

Does your event venue provide buffet and guest tables and chairs?

Do you need table linens, chair covers or sashes? Do you have a bridal color?

We can provide linens and are available to meet with you to look at color samples and guide your decision.



Floral & Décor

Have you chosen centerpieces?

If you've yet to select a florist, we have creative and affordable suggestions to assist.



We offer floral services should you wish to collaborate, and can provide photos and examples from past events.



How We Work

After receiving your event details, Butter & Company will complete an event proposal for your review. If you like what you see, we'd love to meet with you. If you're still not sure, we offer wedding and event consulting at \$75.00/hour allowing you to leverage our extensive knowledge of venues, linens, rentals and well-seasoned experience delivering successful and fun weddings. We also offer a tasting of your menu for up to four people for \$75.00, which includes wine and an hour of consultation.

Event Pricing

Butter & Company's average pricing for full service wedding catering is between \$45.00 and \$75.00 per guest, depending on your requirements and guest count. Our motto is to make catering "accessible and affordable," so let's discuss your vision and any budget restrictions you face.

All major credit cards are accepted and a deposit is required to guarantee service. We make special payment arrangements for clients booking well in advance.

We want to make sure you are nothing but delighted on the day, so be sure to consider the overall combination of expenses. We never recommend going beyond your budget; you want the memories to linger not the bills. Below is a summary list of the major items that you'll want to consider.

Before the event:

- Wedding consultant (this can be a helpful ally and provide a central authority)
- Travel expenses (especially for a destination wedding)
- Rehearsal dinner
- Bridesmaid & groomsmen gifts

On the day:

- Bride's dress and groom's suit (plus related fittings, tailoring and alterations)
- Minister, rabbi or officiate
- Event space rental (including tables, chairs, linens, etc.)
- Special equipment rental (such as margarita machines, play areas for children, etc.)
- Catering
- Bar (alcoholic & non-alcoholic)
- Bride's cake and groom's cake
- Floral at the ceremony: bridal bouquet, toss bouquet, bridesmaid bouquets, mother-of-the-bride/groom corsages, father-of-the-bride/groom boutonnieres and groomsmen boutonnieres
- Reception floral: guest table centerpieces & sign in/gift table arrangements
- Transportation for bridal party to-and-from ceremony and reception
- Security
- Photographer, videographer and/or photo booth rental
- DJ

After the event:

- Brunch for family & out-of-town guests
- Honeymoon
- Wedding dress heir-looming
- Thank you cards

I'm often called "a bride's best friend" as a lot of wedding coordination comes with my catering. If you'd like references from past brides, please ask.

Very cheers,

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