



*What will you serve  
at your wedding?*

**YOUR WEDDING RECEPTION POCKET RESOURCE GUIDE  
BY WOLFGANG PUCK CATERING**



PHOTOGRAPH BY VIM STUDIOS

# What will you serve at your wedding?

## YOUR WEDDING RECEPTION RESOURCE GUIDE BY WOLFGANG PUCK CATERING

Creating your wedding reception menu should be a fun and exciting process. Your menu is an integral part of your event. In addition, it can also be a surprising opportunity to reflect the uniqueness of your wedding. Our chefs see the plate as a canvas—you should too! Take this opportunity to show your guests that this is not your ordinary wedding. This is a celebration of your love and no party is complete without great food!

“There is no better way to share in an extraordinary moment than when you bring friends, family, and loved ones together at a table with fresh food and good wine.”

- Wolfgang Puck





PHOTOGRAPH BY LIZ HUSTON

# Getting Started

**LET'S START WITH A FEW SIMPLE QUESTIONS TO IDENTIFY & PLAN THE CULINARY STYLE OF YOUR WEDDING:**

Do you have a theme? If so would you like to continue it into the reception?

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What cultural traditions, if any, would you like to incorporate and how?

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Do you and your partner have any favorite flavors of the season?

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What type of service (i.e. buffet or seated) would best complement the schedule of the evening? And what can we add to enhance your guests' experience (i.e. pre dinner cocktails, late night snacks)?

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Do you or any of your guests have dietary or cultural restrictions?

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Taking these, and the countless other elements that you have chosen to truly make your day special, you will be able to craft the perfect menu for your big day.



# *As Guests Arrive...*

## SET THE CULINARY STAGE FOR YOUR RECEPTION

Your Wolfgang Puck Catering representative will make it easy to select the perfect flavors and style of service to start your magical event. Here are a few ideas to consider:

- Think flavors of the season—they're the freshest and most flavorful at the time
- A combination of stationary & passed hors d'oeuvres provides the most options for your guests during the reception; allowing them to pace themselves
- Variety is key for your guests' happiness! Select a combination of seafood, meat and vegetable options.
- Keep dietary restrictions and allergies in mind when making your selections.
- Create an intimate feeling by incorporating personal memories like your favorite childhood meal—just think how grown up mac and cheese has become!
- Don't forget about the foods & flavors you both love!
- Most importantly—work with your Wolfgang Puck Catering representative to customize a menu that incorporates all of the above and more—we are here to help and guide you!



# Wolfgang's Picks



## NEED HELP SELECTING HORS D'OEUVRES?

Let Wolfgang Puck handle this detail for you by serving one of his signature selections.

### PASSED HORS D'OEUVRES SAMPLE MENU

#### SEA

Spago's Spicy Tuna Tartare in a Sesame Miso Cone  
Sweet Maryland Crab Cakes with Herb Remoulade

#### LAND

Mini Burgers on Brioche Bun, Tiny Pickles & Tomatoes  
Chinois Chicken Salad in Miniature Won Ton Shell

#### FIELD

Crispy Vegetable Spring Rolls with Spicy Apricot Mustard  
Vegetable Sushi Rolls with Soy-Wasabi Drizzle





PHOTOGRAPH BY PERSON + KILLIAN PHOTOGRAPHY

# The Main Attraction

## THE MENU, OF COURSE!

A delicious meal is an opportunity to thank your guests for making the effort to share in your special day. By partnering with Wolfgang Puck Catering, you have already chosen the finest and freshest ingredients available, acknowledging the “power of the fork” as we follow the nine points of Wolfgang’s WELL™ program, supporting local farmers, & accessing the most creative & innovative culinary and service team.

**LET’S START BRAINSTORMING:** Menu options are limitless, whether you decide on a traditional, global or creative meal. When considering the style of service to choose, think about your preference, your reception agenda, your budget and your space. A few simple points to keep in mind—with a seated reception you can easily incorporate toasts and the first dance into service, keeping a captive audience without interrupting their guest experience. We will share our tricks for creating these memorable moments without making your guests wait too long to eat! A buffet offers guests flexibility at your reception, and may provide a wider range of food options. For all styles of service, we are happy to accommodate vegetarian or special dietary requests and we should discuss your guests’ special needs.



PHOTOGRAPH BY PEREZ PHOTOGRAPHY

# Sweets

## THIS IS IT—THE BIG FINISH!

The celebration continues.... Whether serving a plated dessert course, individual confections, a signature sweets station to accompany the wedding cake, or an action station that allows guests to personalize their sweet flavors—delicious desserts offer an opportunity to keep the party going, to extend your vision, and share your gratitude with your guests. However, there is one important thing to remember—this is your day! There is no better time to break from tradition and serve your favorite sweet treat to your guests and the ones you love. So go ahead—serve flan, vegan cookies or your childhood favorite strawberry shortcake—leaving your signature stamp on an unforgettable wedding.





PHOTOGRAPH BY GABRIEL BOONE PHOTOGRAPHY

# Beverages

## TO TOAST OR NOT TO TOAST?

Beverage selections are another chance to express your style, surprise your guests, incorporate the season and/or theme, or add a signature touch. When getting down to the fine details such as including open bar or champagne, there are many great options that add an extravagant touch to your reception without hurting your wallet. Opt for a traditional bar or enhance the service by pouring Champagne tableside, offering a vodka bar, or tray passing a specialty drink inspired by your love story. Incorporating fresh, seasonal ingredients into a cocktail, with or without alcohol, complements the flavors of your menu and may spark a new tradition. So go all out or keep it simple, just stay true to the style of your day!



“Heart and love inspire everything I do—  
these are the ingredients that make  
creating weddings our simplest pleasure.”

- **Wolfgang Puck**

*With unparalleled cuisine and impeccable service,  
you can trust Wolfgang Puck Catering to create a wedding  
celebration that flawlessly captures your imagination.  
Choose one of our venues or the location of your choice.*

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