



## Party Catering: Buffet or Sit-down Meal?

Once upon a time it may have all been down to cost (sausage rolls v roast beef), but these days it's more a question of personal choice.

As a lavish buffet can work out more expensive than a simple sit-down meal – it really comes down to the atmosphere you want to create at your event.

So whether you're planning a wedding, anniversary celebration, birthday party or a corporate event, you'll need to consider the pros and cons of a buffet v a sit-down meal.

As event caterers what's most popular? It's difficult to say, but needless to say we're always happy to offer advice to ensure your event is a success.

These are the things you may wish to consider:

<b>Buffet</b>	<b>Sit-Down Meal</b>
<b>Pros</b>	<b>Pros</b>
Guests can have exactly what they fancy – great for fussy eaters and those with large/small appetites!	Keeps disruption to a minimum
You can 'dress' your buffet to create an additional 'wow' factor	Presentation - the food will have been plated with care
Buffets can feature a mix of hot and cold dishes	Guests can pre-order – so they know exactly what they will be eating
Your buffet can feature a broad spread of dishes – with plenty of choice for everyone	The preferred format for formal events – your guests will appreciate not having to collect their food when wearing their finest!
Works well with informal seating	Enables you to use every available inch of

arrangements	space for tables!
Can be the quickest way of serving large numbers. Consider a mix and match option (i.e. served starter/dessert, buffet main course or served main course and dessert buffet)	You could arrange to take leftover food home
Provides guests with an opportunity to mix and mingle	More intimate for smaller numbers
The best option for barbecues and hog roasts!	The preferred option for guests with limited mobility
Breaks things up a bit – people may get bored, sitting down for so long!	Ensures everyone has someone (interesting) to talk to!
Second helpings no problem!	Doesn't have to be a three course dinner –an afternoon tea party is a popular option – and will help to keep costs down
Cons	Cons
Guests will have to queue which may not suit all ages – although an experienced caterer will call tables up one at a time, to keep queuing to a minimum. Multi-buffet stations will also ensure service is swift.	Guests may forget what they have ordered – or decide to change their mind at the last minute!
Extremely popular choices may run out towards the end	May be considered too formal and traditional
You will need space for the buffet itself – and for those queuing	Could be a challenge to come up with a menu that suits all ages and all tastes
May be perceived as a cheaper option – even though that may not be the case!	Kitchen logistics - not all venues have the necessary facilities – extra equipment may be required.
If seating is limited guests may make a beeline for people they already know – which can leave some feeling left out in the cold!	