Wedding Receptions for Over 100 Guests
Tasting Guidelines

Thank you for choosing Noto's for your wedding reception. We want to make your wedding day a very special and easy day for you. One of tools for finalizing the details for your reception is our tasting. About two months before the reception, we schedule time with you to allow you to sample the menu items for your reception and to discuss all the other fine points.

The bride and groom and their parents who are helping to pay for the party may attend the tasting. (Usually, the smaller the group, the better.) ***This is not intended to be a social time, but a work time*** to make the final choices for the reception. An ideal group size is up to 4 people. The tasting generally takes about two hours. Tastings are usually done **Monday through Thursday at 4 PM** or so. During the tasting, Noto's personnel will work with you to plan the timing of the reception evening, the meal choices, and discuss the other providers for your event (photographer, band, DJ, florist, etc.) and how they work with Noto's for your special day.

You will have decided by the time of the tasting what type of meal you plan to serve – buffet, plated, family style, etc. ***Confirm that you are using the most current Noto's Banquet book, available on Noto's website in the banquet section: www.notosoldworld.com***. Based on the food choices available for that type of meal, you should pick two to three menu items from each category (salad, entrée, etc.) to taste. There are some menu items we do not include in the tasting because they require large portions to be prepared. For instance, we don't do tastings for the carved meats as these are very large cuts of meats. We also do not do tastings for the appetizers, as those are prepared in large portions too. We will discuss all of that with you in the planning of the tasting.

If Noto's is providing your wedding cake, samples of cake flavors and fillings will be provided at the tasting. Noto's also has a large binder of photos of cakes made by our staff for you to view in making your selection. You may bring photos or clippings of cakes that you like and our staff can generally work from those. Pricing of the cake is based on the number of guests and the complexity of the design but most cakes will be in range from $4.75 per person to $5.75 per person for buttercream finished cakes. Cakes with fondant will be higher, with the price also determined by the number of guests and the complexity.

Guidelines:

1. About 2 – 2 1/2 months before the reception, contact Noto's to schedule the tasting.

2. **No later than one week before the tasting** provide Noto's with this completed form, a list of the items you want to taste, what time your guests will arrive at the tasting, how many parents there will be, and the items you would like to taste. This can be sent via email, or done by fax or mail.

3. Also provide Noto's with as much information as possible about the timing of the reception evening (for instance – "Guests arrive at 6:00 PM and will have open bar and appetizers. Introductions, toasts and prayer begin at 7:00 PM followed by the dinner. Close the bar at 11:30 PM.")

4. Provide Noto's with a list of all outside providers such as florist, DJ, band, photographer, videographer and the name of the contact from each. If you have a master and/or mistress of ceremonies, provide their names too.

5. Have a clear idea of how you might want the room set up and whether or not you want a head table on risers (or not), and how many people will be at the head table. Your guests' tables are designed for 8 people per table.

6. What additional equipment or tables will be needed in the room? Do you need a gift table, placecard table, table for the DJ? Will you have anything to display such as photos of the bride and groom?

7. Are you placing favors or centerpieces at the guest tables? Are you planning to rent any table decorations from Noto's? Get approval for all decorations before purchasing or contracting.

8. Have a good idea of the type of bar service you want – will you have a champagne toast? Sponsored bar? No bar? Cash bar or combinations of sponsored bar and cash? How long is the bar to be open?

9. Are you thinking of renting Noto's Chocolate Fountain or Cappuccino Machine? Do you need a pizza station later in the evening at the reception?

10. Then - plan to relax while you finalize all the information with Noto's at the tasting. With all the decisions made, you will be able to put your attention on all your other planning!

Please complete the information below and send to Noto's before the tasting:

Reception date_____ Tasting Date_____ _____

Will Parents be joining the tasting, if so how many? _____ _____

Bride's Name_____ Groom's Name_____

Bride's Phone_____ Groom's Phone_____

Address where the Bride and Groom will Reside After the Wedding_____

Bride's Parents' Names_____ _____ Phone_____

Groom's Parents' Names_____ Phone_____

Master/Mistress of Ceremonies_____Phone_____

Florist/Decorator_____ Any Specialty Linens?_____

DJ/Band & Contact Person/Phone_____

Photographer_____Videographer_____

Other Outside Services_____

Is Noto's providing your Cake?_____ If not, who will be providing you cake?_____

Type of Bar and Number of Hours_____

Would you like Noto's to have a Photocopy of Your ID on File for Bar Service?_____

How many at Head Table? _____Head table on Risers?_____

Names of Minors at Head Table_____

Appetizers?_____ Champagne Toast? _____ Wine with Dinner? _____

Pizza Station? _____Cappuccino Bar? _____

A/V: Screen and Projector?_____ Bose System?_____

Color Theme?_____

Below Please List the Food that You Would Like to Taste for Your Event: