

When choosing wines for your wedding reception, it's important to find bottles that pair well with the menu, please your guests, and fit the budget. This may seem like a daunting task, but it is very do-able with a little forward thinking.

You Will Need





How Many Bottles Will You Need?



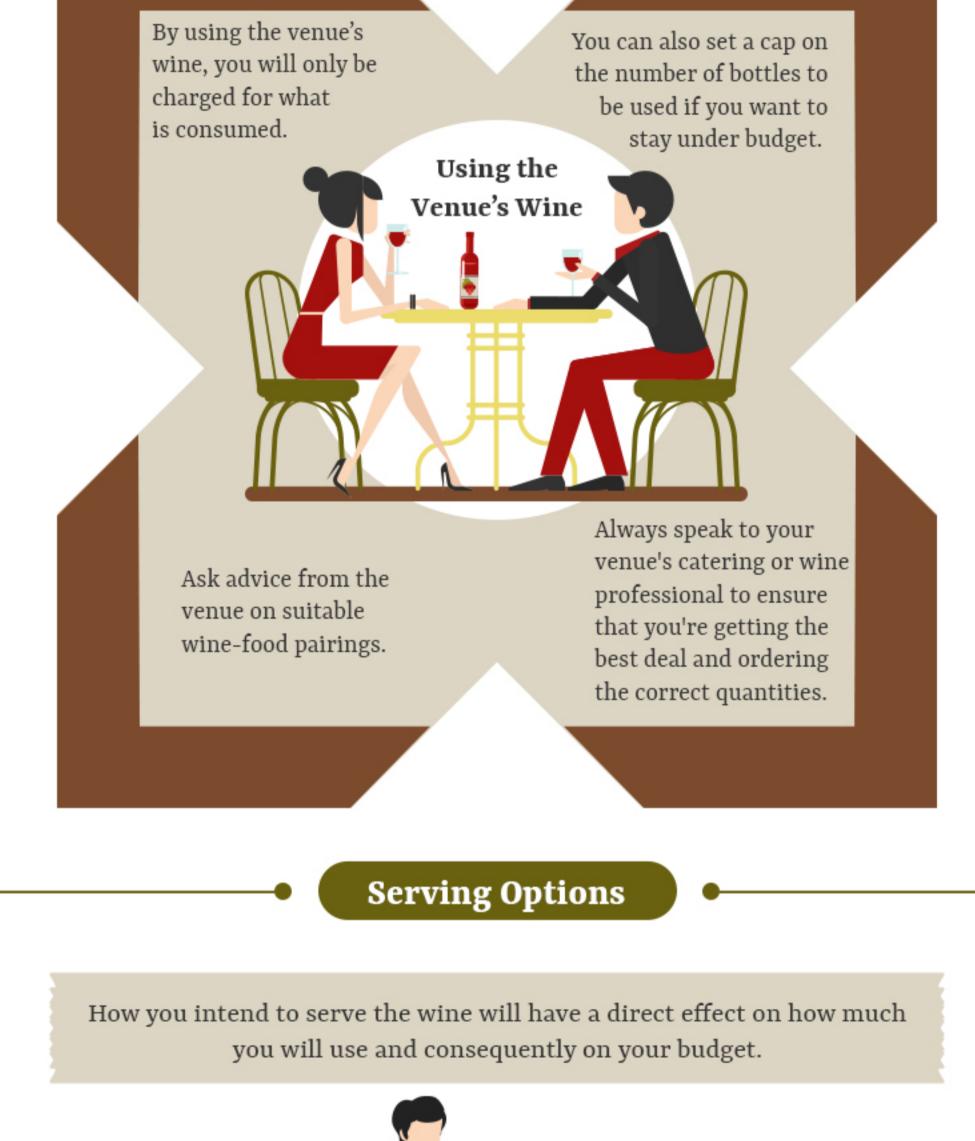




Wine will likely represent about 15% of your overall reception budget.

Creating Your Wine Budget





Option 2: Place Option 1: Serve one glass with the starter bottles of wine on and another one (or each table so guests



Chardonnay

Medium to full-bodied

white wine

Shellfish, Poultry, Pork

can help themselves.





whites and sparkling 03 wines should be served on ice If you are purchasing wines yourself, don't forget to look 04 into online retailers.

just in case.

Remember that

Don't overlook rosé as a potential wedding wine.

05

06

You could also 07 personalise your wine by adding customised labels.

To add a special touch to your day, consider choosing a wine that has a special meaning to you. You could choose a wine that you enjoyed on your first date or that comes from a region that you went on holiday to.

To save time and make

things easier for

guests and servers,

consider opting for

bottles with a screw top.

REFERENCES odonovansofflicence.com/wedding-wine-guide/

theknot.com/content/how-to-choose-wine-wedding thewinesociety.com/wine-for-your-wedding winefolly.com/tutorial/buying-wedding-wines/ marthastewartweddings.com/230718/choosing-wine-your-wedding? thereddoor.ie/use-the-venues-wine-or-bring-your-own/ winemag.com/2018/04/18/wedding-wine-planning/

