



How to Choose Wine for Your Wedding

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



1 Red Wine



1 White Wine



1 Sparkling Wine

How Many Bottles Will You Need?



You should get about 6 glasses per bottle.



Allow for 3 glasses per person for dinner.

Allow 1 bottle for every 2 people.

WINE

To calculate how much wine you will need, use this formula:

$$\frac{\text{No. of Guests}}{2}$$

Champagne & Sparkling Wine

Allow for 8 glasses per bottle.

1 glass per person for the toast should suffice.

If you decide to have a champagne reception, you will need around 2 glasses per person.

Creating Your Wine Budget

Wine will likely represent about 15% of your overall reception budget. You will need to decide whether you will purchase the wine yourself or if you will get it from the venue.

Check if your chosen wine merchant offers a SALE OR RETURN facility. This will allow you to return any wines that you don't use and get a refund.

Fee

If you bring your own wine, the venue will charge a corkage fee. These can vary wildly between venues but you may be able to negotiate a discount.

The corkage fee covers chilling/storing bottles in advance, staff serving the wine, use of the venue's glassware, potential breakages, disposal of glass bottles and VAT.

BYO

To avoid overspending, you will need to carefully calculate how many bottles you will need.

When sourcing wine, you may be able to lower costs by asking for case discounts, looking for alternatives to classic varieties, and by opting for brands from developing wine regions.

By using the venue's wine, you will only be charged for what is consumed.

You can also set a cap on the number of bottles to be used if you want to stay under budget.

Using the Venue's Wine

Ask advice from the venue on suitable wine-food pairings.

Always speak to your venue's catering or wine professional to ensure that you're getting the best deal and ordering the correct quantities.

Serving Options

How you intend to serve the wine will have a direct effect on how much you will use and consequently on your budget.

Option 1: Serve one glass with the starter and another one (or more) with the main course.



Option 2: Place bottles of wine on each table so guests can help themselves.

Food & Wine Pairings

It's best to select wine selections at the same time you are deciding on the menu. Your chosen wines should bring out the best in the meal, and vice versa. Always do a tasting to ensure that you like the wines and that they fit with the menu.

	Pinot Grigio	Light-bodied white wine	Salad, Shellfish, Fish
	Chardonnay	Medium to full-bodied white wine	Shellfish, Poultry, Pork
	Sauvignon Blanc	Light-bodied to medium-bodied white wine	Fish, Chicken, Pork,
	Pinot Noir	Lighter-bodied red wine	Chicken, Pork, Veal, Duck,
	Cabernet Sauvignon	Light-bodied to medium-bodied red wine	Lamb, Beef
	Merlot	Medium-bodied red wine	Chicken, Salmon,
	Grenache	Full-bodied red wine	Beef, Lamb

10 Tips for Choosing a Wedding Wine

The timing of your wedding may affect your guests' drinks choices so bear this in mind when deciding ratios. For example, people tend to opt for white more often during the summer whereas red tends to be more popular during the colder months.

Remember, it's your special day so select a wine that you enjoy yourself and don't pick a wine just because you think it will please everyone.

Keep an extra case in reserve just in case.

Some venues may not provide wine glasses, so you may have to look into hiring some for the day.

Remember that whites and sparkling wines should be served on ice

To save time and make things easier for guests and servers, consider opting for bottles with a screw top.

If you are purchasing wines yourself, don't forget to look into online retailers.

You could also personalise your wine by adding customised labels.

Don't overlook rosé as a potential wedding wine.

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.

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