

Cameron's

45 East University Avenue
Champaign, Illinois. 61820
217-359-8661 fax 355-7883

Planning the Perfect Wedding

Styles have changed over the years, and probably will continue to do so. In the 1960s and 1970s, weddings took place underwater, in the air, in forest groves, and on water skis, but the most recent trend is a return to the more traditional and romantic style of wedding. Since the late 1980s, in fact, some modern couples have become so nostalgic in planning their weddings that they have been more old-fashioned than their parents were.

Remember that wedding consultants, who specialize in the planning of these events, are tuned into the latest trends and touches and can be an invaluable aid. We offer consulting, event & wedding planning. We would gladly welcome the opportunity to discuss your plans for the perfect wedding.

Some wedding details to be mindful of are as follows:

Be aware when planning the wedding that such items as specially designed invitations, place cards done in calligraphy, engraved or novel wedding favors, or boxes of groom's cake may be among the extras needed.

Determine whether the ceremony will take place on site, either in a chapel or under a chuppah, or be a simple civil ceremony. Or will guests come from a church or temple directly to the reception?

Many clients envision fantasy decor will your caterer handle these details or is a designer needed?

The plain white wedding cake has lost favor: chocolate, carrot, fruit filling, or other unusual flavors may be preferred, usually frosted in white or a pastel shade and often garnished with fresh or intricate aromatic pastel flowers.

Will there be a receiving line? If so, confirm the proper order with a good etiquette book, especially where divorced and remarried parents or children from prior marriages are concerned. We recommend, [The New Manners for the 90's](#) By Letitia Baldrige

Some planned ceremonies require coordination with the band or orchestra, especially for the introduction of the bridal party, the couple's first dance, dance of the bride with father, the groom with the mother, and so on.

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Will there be a bridal table or special family tables? Schedule the best man's toast. Will there be any other toasts?

Coordinate the cake-cutting ceremony with both the photographer and the band. Will the bride throw her bouquet? Do the bride and groom want to have a garter throwing?

Will there be any videotaping (or viewing) or a photography session that might interfere with timing of service?

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Policies and Related Information

Payment for Services

Guaranteed Number of Guests

Pricing

Service and Labor Charges

Beverage and Liquor Service

Practical Partying Tips

CATERING POLICES AND RELATED INFORMATION:

TERMS & PAYMENT FOR SERVICES:

initial Payment is due before each event unless prior arrangements have been made. TERMS: Net 10 days with approved credit. Late payments are subject to a one-time late fee equal to 10% of the outstanding balance. Cameron's Catering, Inc. is entitled to attorneys's fees and cost of collection on all past due accounts. \$50.00 charge for any check that is returned by your bank. PAYMENT METHOD: Cash, check, certified check, or wire transfer. Open Account orders must be paid in terms for future consideration.

GUARANTEED NUMBER OF GUESTS & FOOD HANDLING

initial We require a final guaranteed number of guests for each event. We give the final guarantee to our staff in order to prepare the proper quantity of food and provide adequate staffing for each special event. All charges and related expenses are based on the final guarantee; or the actual number of guests served; depending on which number is greater. In the event, the actual number of guests should increase beyond the final guarantee we will do everything possible to accommodate the increase; however, some adjustments and substitutions may be required. If, it becomes necessary to reschedule or cancel your event a fee will be applied equal to 10% of the final estimated expenses, or \$50.00 which ever is greater. Additionally you may be responsible for any actual losses and related costs or expenses. All contractual changes must be made at least 72 hours in advance of each scheduled event, and will only be executed upon written orders. Due to product liability, health regulations and proper food handling procedures, all food and/or beverages not served/consumed/used, etc. cannot be packaged for take home. These products must remain the property of Cameron's Catering, Inc.

PRICING

initial We price all food and beverage products on a per item or per person basis. Prices are subject to change without further notice. All prices are subject to applicable state and federal sales taxes.

SERVICE AND LABOR CHARGES

initial Service and labor charges will vary depending on the final guarantee, the level of service and the staffing required.

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BEVERAGE AND LIQUOR SERVICE:

We offer a full range of beverage options:

- An unlimited bar, where guests order drinks as they choose and the client pays for the amount consumed, usually at a predetermined charge per bottle, or sometimes at a fixed charge per drink, with the bartender keeping a running count or bottle inventory at the bar.
- A limited bar, where the client presents tickets to each guest who then gives the tickets to the bartender in exchange for a drink. Sometimes, the liquor is controlled by allotting bottles of liquor or wine to each table for the guests to self-pour.
- A cash bar, where guests pay for their drinks individually as they would in a public bar or cocktail lounge.

The price for non-alcoholic beverages such as soda pop and mineral waters begins at \$1.00 per item. Mixers and Juices vary and will be priced accordingly.

We will coordinate the liquor for each occasion based on your preferences and budget. Most brands are readily available; however, special Premium Bar Brands may require advance ordering.

Our House Brands include: Absolute Vodka, Absolute Citron, Tanqueray Gin, Bacardi Light Rum, Seagrams VO Canadian Whiskey, Crown Royal Whiskey, Dewars Scotch, Kahlua, Jack Daniels Bourbon, Jim Beam Whiskey, Jose Cuervo Tequila.

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ALCOHOL SERVICE REGULATIONS

The legal sale and service of alcoholic beverages to the public is an area closely monitored by the government. Therefore, we must honor local regulations for beverage service, especially those regarding legal drinking age and the responsibility involved in serving alcohol to someone already under the influence. Therefore, we reserve the right to verify if a person is of legal drinking age before serving alcohol. Also, we reserve the right to refuse service to persons under the influence of alcohol or deemed by our staff to be intoxicated.

On Friday and Saturday evenings alcoholic drinks cannot be served any later than 11:30 p.m. and your guests must depart no later than 12:00 midnight.

Sunday through Thursday evenings alcoholic drinks cannot be served any later than 11:00 p.m, and your guest must depart no later than 11:30 p.m.

Alcohol cannot be served on Sundays until after 12:00 noon.

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Practical Partying tips:

1. **THE DATE;** When choosing a date, take into consideration the availability of your guests, the proximity of the date to the actual event (it is always nice to have a birthday on a birthday) and the appropriateness of the date to the event (weddings and bar mitzvahs may need six to 12 months to plan, so set the date far in advance). Set the date with enough time to allow you to print or write invitations and to make all the other arrangements with little anxiety or pressure.
2. **NUMBER OF GUESTS;** The guest list is always fun to compile, but it also can create tensions. Invite those people who must be invited--such as relatives and business associates--and fill in with others who will add something to the party.
3. **LOCATION;** Think of receptive places in your home and calculate how many people can comfortably fit in them. Where will they sit, eat, dance, etc.? Crowding a room is acceptable for cocktails, but for a buffet dinner you must have places for the guests to sit comfortably. Is there enough room for chairs or benches? Pay attention to the kitchen facilities as well. Do you have places to prepare and cook food and create a bar? If a garden is going to be the site, is there a tent or cover available that can be used in the event of rain?
4. **TYPE;** Parties are given for many reasons: to fulfill a business obligation, to celebrate a rite of passage, to repay a social debt, even to celebrate a sports event. How the celebration is affected and what kind of party is created is up to you. The time of the party may affect your decision. You may choose to have a breakfast, brunch, lunch, dinner, dessert, cocktail or late-supper party. Cocktail parties usually are the least expensive and the most versatile of all parties. All you need, in addition to delicious hors d'oeuvres and drinks, are glasses, trays, cocktail napkins, bar equipment, bar tables and table linens. A buffet can be almost as versatile as a cocktail party. It can be a Mexican feast of many dishes, or an informal country breakfast. Sit-down meals generally are more elaborate and more expensive. You'll need tables, chairs, linens, glasses, flatware, flowers, serving pieces, a several-course meal and maybe even help to serve.

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5. **BUDGET**; when fixing your budget, think first of food and beverages, because these are the most expensive items. Staying within a budget, calls for a cool head and control. Runaway expenses can ruin festivity. A good party does not have to be expensive. The basics to be concerned with when budgeting are food, liquor, rentals, service, music or other entertainment, flowers and decorations.
6. **DETAILS**; Music or entertainment, flowers, menu and decorations are important elements of any party and must be planned with ultimate care. These are personal choices and should reflect your own style and carry out any theme that you set for the party. You can take care of these things yourself or hire professionals to do it for you. Although dealing with florists, caterers and musicians can be daunting, it also can help ensure success. You must have a feeling of respect and trust for any service people you hire. Clearly written contracts, carefully outlining duties and functions, are tantamount importance.

REMEMBER--STAYING ORGANIZED AND STICKING TO A BUDGET CAN HELP ENSURE A SUCCESSFUL GATHERING ...